



HAPPY HOUR



WEEKDAYS 4PM - 6PM

\$5 wine • sangria • spritz • beer

Pinot Grigio ~ Placido, Italy

Chardonnay ~ Hook or Crook, California

Prosecco ~ Mionetto, Italy

Chianti ~ Placido, Italy

Cabernet Sauvignon ~ Lazy Arrow Ranch, California

Malbec ~ Tilia, Argentina

Sangria Bianco

DeKuyper Peachtree Schnapps & Triple Sec,
Placido Pinot Grigio, Fresh Fruit

Sangria Rosso

Lo Duca Lambrusco, Presidente Brandy,
DeKuyper Triple Sec, Fresh Fruit

Sangria Especial

Bartender's Handcrafted Seasonal Blend of Wine,
Liquor and Fresh Fruit

Aperol Spritz

Aperol, Prosecco,
Sanpellegrino Aranciata Rossa

Beer

All Drafts



\$7 cocktails • martinis

Sicilian Margherita

Patrón Silver Tequila, Disaronno Amaretto,
Cointreau Orange Liqueur, Lime & Orange Juices

Signature Whiskey Sour

Bulleit Bourbon, Hand-Squeezed Lemon Juice,
Turbinado Sugar Cane, Amarena Cherry

Blackberry Basil Mojito

Bacardi Limon Rum, Fresh Lime Juice, Lemon Sours,
Muddled Blackberries & Basil Leaves, Soda

Blueberry Lemonade

Stoli Blueberi Vodka, Absolut Citron, Il Tramonto
Limoncello, Lemon Sours, Muddled Blueberries & Lemon

Bombay Gin Martini

Tito's Vodka Martini



\$5 small bites

Parmigiano-Reggiano Truffled Fries

Crispy French Fries, White Truffle Oil

Fried Italian Cheese Sticks

Ricotta, Herb Goat Cheese, Italian Cheese Blend, Parmesan
Breadcrumbs, Marinara Sauce, Parmesan-Romano Cheese

Marinated Olives

Castelvetro and Kalamata Olives, House-Infused Olive Oil,
Rosemary, Garlic, Red Pepper Flakes

Bruschetta Classico

Tomatoes, Sweet Basil, Fresh Stracciatella Mozzarella,
Garlic, Balsamic Glaze

Calamari Fritti

Assorted Vegetables, Marinara, Italian Salsa

Sicilian Meatballs

Roasted Meatballs, Herb Goat Cheese,
Marinara Sauce, Grilled Baguette

Fried Ravioli

Spinach and Ricotta-Filled Ravioli,
Scallion Cream Sauce

Bacon Wrapped Dates

Applewood Smoked Bacon Wrapped Dates,
Maple-Balsamic Glaze

HH2-0326

BIAGGI'S

RISTORANTE ITALIANO