

# princi | italia

## HAPPY HOUR

monday - friday | 3:00 - 6:30 pm



### PRIMI

**PIZZA** \$9

- *margherita*
- *pepperoni*

**BRUSCHETTA** \$8

- *fig & gorgonzola*
- *tomatoes, mozzarella & basil*

**CRISPY CALAMARI & SHRIMP** \$13

*warm marinara*

**FRIED CHEESE RAVIOLI** \$9

*marinara dipping sauce*

**ARANCINI** \$9

*meat filled risotto balls, taleggio cheese, pink sauce*

**MEATBALL SLIDERS** \$10

*mozzarella, marinara, arugula salad*

**GRILLED CHEESE BITES** \$8

*taleggio cheese, tomato-basil dipping sauce*

**CHEF'S ANTIPASTI BOARD** \$15

*prosciutto, salami, olives, roasted red peppers, asiago cheese, crostinis*

**ANTIPASTI & BOTTLE** \$35

*chef's antipasti board & bottle of house red or white wine*

**All Draft Beers** \$5

*Peroni, Golden Opportunity, Velvet Hammer, Altstadt*

**WINE DIRECTOR'S CHOICE** gl | carafe

**ITALIAN RED** \$7 | \$13

**ITALIAN WHITE** \$6 | \$11

**PROSECCO** \$6 | \$11

**ROSÉ** \$6 | \$11

### COCKTAILS

**LEMONCELLO DROP** \$8

*360 Sorrento lemon vodka, fresh lemon juice, rhubarb bitters, basil sugar rim, shake to perfection*

**SICILIAN MARGARITA** \$8

*Luna Azul Tequila, Luxardo triple sec, fresh lemon & lime juices, agave nectar*

**APEROL SPRITZ** \$7

*classic Italian spritzer*

**MOSCOW MULE** \$7

*classic recipe, Ketel One vodka, Fever tree ginger beer, lime*

**BOULEVARDIER** \$8

*Knob Creek Rye, Campari, sweet vermouth*

**GREY GOOSE** \$9

**ESPRESSO MARTINI**

*Lavazza Espresso, Mr. Black coffee liquor, simple syrup*

**MARTINI** \$8

*classic martini with Grey Goose Vodka, lemon twist peel, olives*

**OLD FASHIONED** \$8

*Rittenhouse Rye, simple syrup, Angostura Bitters*

### VINO e SPINA

**JOIN US FOR SUNDAY BRUNCH**

11:00 am - 3:00 pm

*mimosas & bellinis* \$7