



HAPPY HOUR MENU

DAILY FROM 3:00 - 4:30p.m.

FRIED RAVIOLI 16

House-Made Signature Three Cheese (Ricotta/Romano/Asiago) Ravioli With Sautéed Spinach & Marinara

CALAMARI GIARDINIERA FRITTI 17

Fried Calamari & Giardiniera Vegetables Served With Our House-Made Napolitano Marinara Sauce

COZZE IN BIANCO 17

Fresh Mussels Served with Shaved Fennel In A White Wine, Garlic & Parsley Broth with Grilled Ciabatta Bread.
(Available Fra Diavolo Style)

POLPETTE DI MANZO 14

Nonna's Meatballs
Topped With House Marinara & Served With Fresh Ricotta & Parmigiano-Reggiano

BRUSCHETTA 14

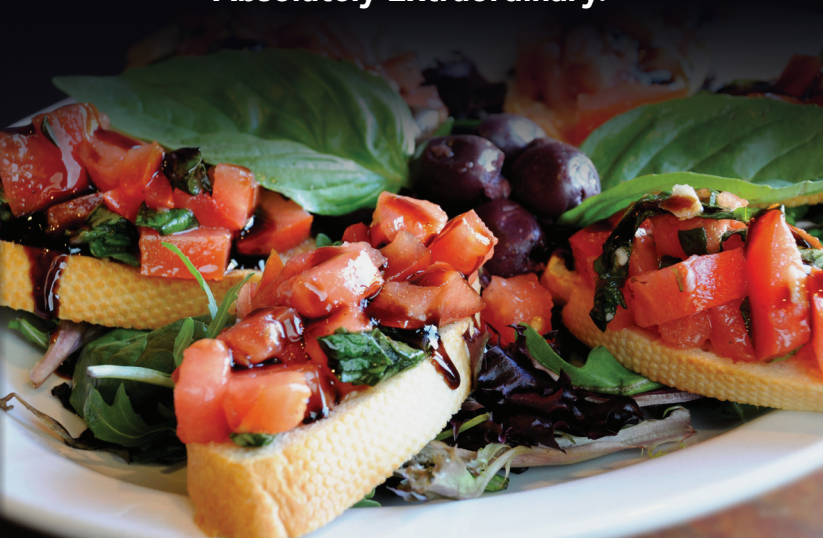
Crostini Topped With Fresh Tomato, Basil, Garlic & Balsamic Vinaigrette

SALSICCIA 14

Grilled House-Made Sausage With Fire Roasted Onions & Peppers

DeRocco's[®]
Gourmet Market, Restaurant & Banquets

**Genuinely Italian.
Absolutely Extraordinary.**





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DeRomo's Private Label: \$6

Cabernet Sauvignon

Pinot Noir

Chianti

Pinot Grigio

Chardonnay

Wines by the Bottle: 20% off

Wines by the Glass: \$2 off

Beer:

Domestic \$3 / Imported \$4 / Craft \$4

Bud Light, Corona, High 5, Budweiser,
Corona Light, Jai Lai IPA, Coors Light, Heineken,
Omission GF, Michelob Ultra, Peroni, Miller Light,
Stella Atois, Yuengling, St. Paulie Girl N/A

CRAFT COCKTAILS: \$10

Negroni Gin and Campari and Sweet
Vermouth Over Ice with an essence of Smoky
Orange Peel

Limoncello-tini Caravella Limoncello and
Vodka, splash of Elderflower Liqueur, shaken to a
frothy perfection with a Lemon infused Sugar Rim

Peachtini Momento Ciroc Peach Vodka,
Peach Schnapps and Peach Puree with a splash
of Cranberry and Lemonade

Sardentini Woodville Rye Whiskey and
Blackberry Brandy with Angostura Bitter and
Ginger Beer

All Well Drinks: \$9

