



# HAPPY HOUR

## RESTAURANT BAR

Every Day  
3 – 6 p.m.

**\$12 EACH**

### CALAMARI GIARDINIERA

Breaded calamari, pickled vegetables and marinara sauce

### CAPRESE

Heirloom tomatoes, fresh mozzarella, basil oil, micro basil, cracked black pepper and balsamic glaze

### FIOCCHI

Pear and ricotta pasta in a mascarpone cream sauce, basil oil drizzle

### MUSSELS

White wine, lemon butter, garlic served with crostini

### MEATBALLS

Housemade meatballs, herb ricotta and marinara sauce

### SAUSAGE & PEPPERS

Housemade Italian sausage, sautéed onions, bell peppers, marinara sauce and Parmesan

### BRUSCHETTA

Fresh tomatoes, basil, red onion, arugula on a toasted ciabatta with a balsamic glaze

### EGGPLANT ROLLATINI

Ricotta and Parmesan stuffed eggplant with marinara sauce

## SIGNATURE DRINKS \$12

### Aperol Spritz

Aperol, Elderflower Liquor, Prosecco, orange wedge

### Deromo's Old Fashioned

Buffalo Trace Bourbon, orange bitters, simple syrup, splash of soda, black cherry, orange twist

### Strawberry Nights

Tito's Vodka, Cappelletti Aperitivo, Strawberry Puree, Lemon Juice, Lemon Wedge

### Sangria

Red, White & Peach

### ALL WELL DRINKS

**\$8**

### BEER

**Domestic**  
**Imported**  
**Craft**

**\$4**  
**\$5**  
**\$6**

### DEROMO'S PRIVATE LABEL

**\$8**

Cabernet Sauvignon  
Pinot Noir  
Chianti  
Pinot Grigio

