

# Gaetano's Happy Hour

5:00pm-6:30pm Sunday - Thursday

## White Wine

Chardonnay, DAOU	\$8
Pinot Grigio, Venica (Veneto)	\$8
Prosecco, Val d'Oca (Veneto)	\$8
Rosè, Stemmari (Sicily)	\$8
Vermentino, Banfi	\$8

## Red Wine

Nero d'Avola, Stemmari (Sicily)	\$8
Pinot Noir, Stemmari (Sicily)	\$8
Red Blend, Pessimist, Daou (CA)	\$10

## Cocktails

Italian Spritz Val d'Oca Prosecco, Martini Rossi Fiore	\$8
Italian Pink Lemonade Ramazzotti Rosato with Hibiscus and Orange, Sweet and Sour, Cocchi Americano, and Prosecco	\$8
Amalfi Margarita Deleon Blanco Tequilla, Italicus Rosolio di Bermotto, Cocktail & Sons Margarita Mix	\$10
Sicilian Old Fashioned Old Forester, Amaro Averna, Spiced Demerara	\$10
Whatsamatta Sour Old Forester 86, Lazzaroni Amaretto, Sweet & Sour	\$10

## Beer

Peroni	\$4
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## Liquor

Ketel One Vodka	\$7
Old Forester 86	\$7
Tanqueray	\$7
Fever Tree Tonic Water Add	\$1
Martini Up Add	\$2

# Mangia

Small Plates

## 2 Homemade Meatballs - \$9

## Fried Artichoke Hearts - \$8

with Lemon Aioli sauce

## Caesar Salad - \$8

Romaine lettuce, Croutons and Parmesan cheese

## House Salad - \$8

baby mix greens, shaved carrots and parmesan,  
balsamic vinaigrette

## Caprese Salad - \$10

fresh mozzarella, with tomatoes, roasted red bell  
peppers and basil

## Scampi - \$10

Three sautéed Shrimp with Lemon White  
Wine Garlic Sauce

## Calamari Fritti - \$12

with Marinara sauce

## Spinach and Ricotta Ravioli - \$13

Homemade Ravioli served with fresh tomato, garlic  
and basil sauce

## Penne Vodka - \$12

Homemade Vodka Sauce

## Rigatoni Bolognese - \$14

Homemade Meat Sauce

## Gnoochi Gorgonzola - \$16 (N)

Homemade Gnoochi

**NO COUPONS OR OFFERS**  
**ALLOWED TOWARDS HAPPY HOUR**  
**NO WINE WEDNESDAY**  
**NO TAKE OUT ORDERS ALLOWED**  
**NOT AVAILABLE ON HOLIDAYS**