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, Stemmar (Sicily) $8
Vermentino, Banfi $8

Red Wine
Nero d’Avola, Stemmar (Sicily) $8
Pinot Noir, Stemmar (Sicily) $8
Red Blend, Pessimist, Daou (CA) $10

Cocktails
Italian Spritz $8
Val d’Oca Prosecco, Martini Rossi Fiore

Italian Pink Lemonade $8
Ramazzotti Rosato with Hibiscus and Orange, Sweet and Sour, Cocchi Americano, and Prosecco

Amalfi Margarita $10
Deleon Blanco Tequilla, Italicus Rosolio di Bermotto, Cocktail & Sons Margarita Mix

Sicilian Old Fashioned $10
Old Forester, Amaro Averna, Spiced Demerara

Whatsamatta Sour $10
Old Forester 86, Lazzaroni Amaretto, Sweet & Sour

Beer
Peroni $4

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