



**Happy Hour Mon- Sat**

4pm- 7pm

**Late Night Happy Hour**

Fr & Sat Night 10pm-12am

**Wines by the glass**

**Whites**

		<b><u>HH\$</u></b>
Laurent- Perrier, Champagne Brut	\$14	
Laurent- Perrier, Champagne Rose	\$14	
Martini & Rossi Prosecco, Italy	\$7	5
Charmeroy Brut Champagne	\$8	6
Ruffino Orvieto ,Italy	\$7	4.5
S.A.Prum Riesling, Germany	\$8	6
Cambria Chardonnay "K.'s Vineyard"	\$9.50	
Santa Rita Chardonnay, Chile	\$7	5
Charmeroy Brut Champagne	\$8	6
Veramonte Sauvignon Blanc	\$8	6
Bollini Pinot Grigio	\$8	6
Caposaldo Pinot Grigio	\$7	5

**Reds**

Robert Mondavi "Solaire" Cabernet	\$12.50	
Santa Rita Cabernet, Chile	\$7	5
Stonestreet Merlot	\$10	
Santa Rita Merlot, Chile	\$7	5
Carmel Road Pinot Noir	\$10	
Santa Martina (Super Tuscan)	\$10	
Caposaldo Chianti	\$7	5
Pascual Toso Malbec, Argentina	\$9	7
Villa Pozzi Nero D'Avola, Italy	\$8	6
A Mano "Primitivo", Italy	\$8	6

**Bottled Beers**

		<b><u>HH\$</u></b>
Moretti-	\$4.25	3.25
Moretti La Rossa Dark-	\$4.25	3.25
Stella Artois-	\$4.25	3.25
Guinness-	\$4.25	3.25
Michelob Ultra-	\$3.25	2.25
Heineken-	\$4.25	3.25
Abita Amber-	\$3.75	2.75
Corona-	\$4.25	3.25
Shocktop Belgian White-	\$4.25	3.25
Budweiser-	\$3.25	2.25
Bud Lt.-	\$3.25	2.25
Coors Lt.-	\$3.25	2.25
Miller Lt.-	\$3.25	2.25
Miller GD 64-	\$3.25	2.25
Miller High Life-	\$2.25	1.25
Miller High Life Lt.-	\$2.25	1.25



**Appetizers**

Available 4pm- 'til

**Mozzarella Vegeteriana- \$8.95**

Sliced Mozzarella layered with grilled eggplant, zucchini, tomato and pesto

**Mozzarella Caprese- \$8.95**

Sliced Mozzarella and tomato with basil pesto and prosciutto-ham

**Prosciutto-Wrapped Shrimp- \$10.45**

Jumbo Shrimp stuffed with goat cheese and wrapped in with prosciutto with brandy butter

**Carpaccio- \$8.95**

Thin slices of raw beef tenderloin sprinkled with shaved parmesan and basil pesto

**Smoked Salmon- \$10.95**

House smoked salmon topped with onion, capers, olive oil and lemon juice

**Crabmeat Tortino- \$9.95**

Roasted crabmeat cake with shiitake mushrooms and white wine reduction

**Giuseppe's Mini Burgers- \$8.45**

Three 2 oz. grilled tenderloin mini burgers with house made steak sauce to dip

**Bacon Wrapped Oysters- \$8.95**

Herb coated oysters wrapped in bacon and sauteed with balsamic sauce

**Panino Prosciutto- \$6.45**

Prosciutto, salame, tomato and mozzarella sandwich, toasted in panini press

**Signature Cocktails**

		<b><u>HH\$</u></b>
<b><u>Mojito- \$7</u></b>		4
Light Silver Rum, Lime, Mint and Sugar		
<b><u>Caipirinha- \$9</u></b>		6.5
Made with Leblon Cahaca, Lime & Sugar		
<b><u>Strawberry Basil Caipirinha- \$10</u></b>		7
Cachaca with fresh Strawberries, Basil & lime		
<b><u>SuperFly Iced Tea- \$8</u></b>		6
Firefly Sweet Tea Vodka, and Lemonade		
<b><u>Giuseppe's Lemonades- \$8</u></b>		6
With Peach, Melon, Raspberry, or Dragonberry Rum		
<b><u>Cappucinotini- \$11</u></b>		8
Dbl. Espresso Liqueur, Cafe Boheme & Cream		
<b><u>Italian Margarita- \$8</u></b>		6
Margarita with Disaronno Originale		
<b><u>Well Dressed Tini- \$12</u></b>		9
Reyka Vodka shaken with Blue Cheese Olives		