

BAR MENU

Mini Meatball Sliders 6

Our House meatballs topped with sauce and cheese on a mini brioche bun

Pazzo Shrimp 6

Popcorn shrimp lightly breaded and fried, served over a bed of mixed lettuce with mini crostini and a spicy firecracker sauce

Bruschetta 6

Fresh tomatoes, basil, onions and shaved cheese on a mini crostini

Rustic Italian Bread Trio 6

Three large pieces of rustic Italian bread - one topped with pizza sauce and cheese, one with pepperoni and cheese, one with sausage and cheese

Zucchini Fries 6

Hand cut zucchini fries breaded and fried until golden brown served with Marinara sauce for dipping

Parmesan Seafood Dip 6

Shrimp, crab and lobster sautéed with spinach and garlic in our Housemade cheese sauce and baked until golden brown with diced tomatoes, served with mini crostini

Chicken Parmesan Bites 6

Fresh chicken hand cut and breaded, fried until golden brown, tossed in Marinara sauce, topped with mozzarella cheese and baked until golden brown

Meatball Appetizer 6

Our meatballs are baked with Marinara and mozzarella cheese, served with whipped Ricotta and crostini

Caprese Bites 6

Crostini topped with fresh mozzarella, Roma tomatoes and basil drizzled with Balsamic glaze

Crab Bites 9

Our crab cake mixture rolled in panko bread crumbs and fried, served with a orange aioli

Flatbread 9

Our flatbread with your choice of one topping

Diablo Flatbread 10

- A Guest Favorite -

Sausage, red onion and banana peppers with mozzarella cheese, baked until golden brown

Shrimp Dumpling 9

Shrimp and vegetables rolled into a mini dumpling and cooked until golden brown, served with cocktail sauce

DRINK MENU

All Drinks are \$6.00 each

Pazzo Cooler

Vodka, basil leaf, ginger ale, lime juice,
orange liqueur, ginger beer

Negroni

Gin, Campari, sweet vermouth, orange garnish

Orange Negroni

Gin, orange liqueur, Campari, bitters, orange garnish

Captain Pie Punch

Captain Morgan Rum, ginger ale, cranberry juice,
apple juice, lime garnish

Italian Quarter

Gin, St. Germain liqueur, prosecco and lemon juice,
lemon and lime garnish

Raspberry Martini

Vodka, raspberry liquor, Chambord, cranberry juice,
cherry garnish

Spicy Grapefruit Lemon Drop Martini

Banana pepper slices, Housemade limoncello vodka,
Triple sec, grapefruit juice and a dash of sprite

Alcapone

Whiskey, Campari and vermouth served in a snifter

Godfather

Scotch, Amaretto liqueur, orange garnish served in a snifter

Moscow Mule

Traditional (vodka, ginger beer, lime juice)

Cherry (muddled cherries, vodka, lime juice, ginger beer)

Honey (whiskey, honey, lime juice, ginger beer)



HAPPY HOUR DRINK MENU

All Drinks are \$5.00 each

Tuesday thru Saturday

5:00 p.m. - 7:00 p.m.

in the lounge only

Beers:

Coors Light 20 oz draft

Miller Lite 20 oz draft

Yuengling 20 oz draft

Wine:

Settler's Creek Cabernet

Settler's Creek Merlot

Settler's Creek Chardonnay

Elmo Pio Moscato

Liquor:

Well Drinks - \$5.00

Drinks-of-the-Day:

Tuesday: Jim Beam Manhattan

Wednesday: Maker's Mark Old Fashion

Thursday: Blue Moon - 20 oz Drafts

Friday: Pinnacle Mixed Drinks

Saturday: Cruzan Mixed Rum Drinks

Sunday: Bartender's Choice