

# Pasta Brioni

## Happy Hour Selections

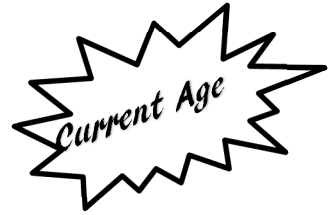
4:30-close Sun-Wed, 4:30-6 Thurs-Sat at the bar rail

**\$5 Wine of the Moment** - Red or White

## Barrel Aged Cocktails - \$9

*Manhattan* 634 days

*Negroni* 627 days



## Wine by the Glass

**\$6**

Chianti, **Bolla**  
Pinot Grigio, **Ruffino**  
Prosecco, **Ruffino**  
Pinot Noir, **Murphy Goode**  
Merlot, **14 Hands**  
Cabernet, **Tom Gore**

**\$7**

Chardonnay, **Cline**  
Malbec, **Broquel**  
Chardonnay, **Estancia**  
Riesling, **Heinz Eifel Shine**

**\$8**

Sauv Blanc, **Kim Crawford**  
Vermentino, **Cecchi**  
Chianti, **Castello Trebbio**  
Sangiovese, **Sassoregale**  
Pinot Noir, **Meiomi**  
Cabernet, **J Lohr**

## Eats

**\$7**

Caprese Salad  
Chicken Caesar  
Toasted Ravioli  
Eggplant Rollantine  
Meatballs  
Penne Vodka  
Spaghetti & Meatballs

**\$9**

Rigatoni 4 Cheese  
Mussels Marechiara  
Clams Marechiara  
Emma's Dumplings

## Specialty Cocktails - \$8

Chianti Sangria  
Smoked Orange Old Fashioned  
Rum Runner  
Phoenix Mule

## Bruschetta Board

**\$8**

Roasted Tomato & 3 Cheese  
Fig & Prosciutto  
Artichoke

Sorry, no splitting! We'll be happy to provide you an extra plate

## Beer

**\$4**

Budwesier  
Bud Light  
Coors Light  
Miller Lite  
Michelob Ultra

**\$5**

Four Peaks Kiltlifter  
Papago Orange Blossom  
Dogfishhead IPA  
Laguintas Pilsner  
Peroni  
Stella Artois  
Heineken  
Amstel Light  
Bell's Two Hearted