

# Pasta Brioni

## Happy Hour Selections

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

***\$6 Wine of the  
Moment*** - Red or White

## Barrel Aged Cocktails - \$11

*Manhattan* 2895 days

*Negroni* 2789 days



## Wine by the Glass

**\$9**

Chianti, **Placido**  
Pinot Grigio, **Ruffino**  
Prosecco, **Ruffino**  
Pinot Noir, **Murphy Goode**  
Merlot, **Beringers**

**\$10**

Chardonnay, **Borne of Fire**  
Chardonnay, **Lincourt**  
Malbec, **Alamos**  
Riesling, **Heinz Eifel**

**\$11**

Sauv Blanc, **Villa Maria**  
Chianti, **Castello Di Albola**  
Sangiovese, **Sassoregale**  
Pinot Noir, **The Crusher**  
Cabernet, **Columbia Crest**

## Eats

**\$11**

Caprese Salad  
Toasted Ravioli  
Meatballs  
Spaghetti & Meatballs  
6 Wings

## Specialty Cocktails – \$11

Chianti Sangria  
Smoked Orange Old Fashioned  
Phoenix Mule

**\$6**

Budweiser  
Bud Light  
Coors Light  
Miller Lite  
Michelob Ultra

**\$13**

Chicken Caesar  
Rigatoni 4 Cheese  
Emma's Dumplings  
Penne Vodka

## Bruschetta Board

**\$12**

Roasted Tomato & 3 Cheese  
Fig & Prosciutto  
Pesto & Fresh Mozzarella

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

**\$8**

Four Peaks Kiltlifter  
Papago Orange  
Blossom  
Dogfishhead IPA  
Peroni  
Stella Artois  
Heineken  
Moon Juice IPA  
Bell's Two Hearted  
Scottsdale Blonde

