

SUMMER HAPPY HOUR MENU

7 Days a Week | 4:30p - 6:30p

SALADS & SUCH

Insalata Mista 4

filed greens, shaved fennel, carrots, cherry tomato, cucumber, balsamic condimento

Meat & Cheese Board 10

chef's selection of cured meats & artisanal cheeses

Prosciutto & Melon 7

Parma cured ham, cantaloupe, balsamic glaze, crumbled Pecorino Romano

Classic Bruschetta 5

tomato, basil, red onion, shaved Pecorino Romano

Hummus & Pita 6

toasted pita, caponata, olive, radish

FLATBREAD & PANINO

Ortolano 6

grilled vegetables, scamorza, roasted tomato, spinach pesto

Calabrese 6

hot soppressata, provolone, arugula, braised sweet peppers

Valdostano 6

braised short ribs, fontina, scallions

Angus Beef Bacon Burger 10

fontina, smoked tomato jam, spinach pesto, house cut fries

Chicken Panino 10

mozzarella, arugula, tomato, ciabatta bread, house cut fries

FAVA FAVORITES

Garden Tempura 5

seasonal vegetable chips, tzatziki & sweet pepper dipping sauces

Eggplant Rollatini 7

spinach, mozzarella, ricotta, San Marzano tomato

Meatballs 7

bite-size, San Marzano tomato, lemon thyme ricotta

Fritto Misto 9

crispy fried calamari, shrimp, zucchini, pickled pepper aioli

SEAFOOD & PASTA

Savory Mussels 7

PEI, chorizo, tomato paprika broth

Littleneck Clams 8

sauteed, Applewood smoked bacon, garlic white wine, lemon & red pepper flake

Lobster Ravioli 8

fire-roasted tomato, white wine sauce, baby arugula

Spinach Gnocchi 7

cherry tomato, basil, pine nuts, sweet garlic, shaved parmigiano

SIGNATURE COCKTAILS 7

Old Fashioned

Redemption Rye, bitters, simple syrup

Blueberry Treasure

Blueberries, New Amsterdam vodka, ginger beer, lemon, honey

Fragolina

Strawberries, New Amsterdam vodka, lemon, honey

Paper Plane

Old Forester Bourbon, Aperol, Montenegro, lemon

Watermelon Margarita

House-infused watermelon tequila, lime, organic agave nectar, salt-sugar rim

Aperol Spritz

Aperol, Prosecco, club soda, orange slice

Summer Breeze

Bluecoat Gin, St. Germaine, Cointreau, lemon, absinthe wash

La Cura

Stoli Citrus, ginger liqueur, lemon

New York Sour

Old Forester bourbon, lemon, simple syrup, egg white, Montepulciano float

Sofia Loren

Pama pomegranate liqueur, Don Q rum, lemon, simple syrup

DRAFTS 3

Miller Lite	2SP
Birra Moretti Lager	Lagunitas IPA
Levante	Yards
Allagash White	Guinness Stout

WINES 4

Chardonnay
Fiano
Catarratto
Cabernet Sauvignon
Montepulciano