

H A P P Y H O U R

WINES, BEERS AND APPETIZERS STARTING AT \$5

We also have the experience for 2
(wine + antipasti) at \$59



Monday - Thursday
4:00 p.m. 'til 7:00 p.m.

TURCI PANINO

HAPPY HOUR MENU

SALADS

CAESAR SALAD 11 CRISP ROMAINE LETTUCE, CRUNCHY CROUTONS AND CAESAR DRESSING WITH GRATED PARMESAN CHEESE.	TURCI SALAD 12 ARUGULA, OLIVES, MOZZARELLA, ZUCCHINI, EGGPLANT AND TOMATO.	
ARTICHOKE SALAD 9 ARTICHOKE HEARTS, SUN-DRIED TOMATO, CRUSHED RED PEPPER OVER CRISP ARUGULA LEAVES.	CAPRESE BURRATA 16 FRESH BURRATA OVER PESTO SAUCE, CHERRY TOMATOES, BASIL LEAVES, WITH BALSAMICO DI MODENA AND EVOO.	

BRUSCHETTAS

TOMATO BASIL 7 CRAFTED ON CIABATTA BREAD, FRESH TOMATOES, BASIL, AND EXTRA VIRGIN OLIVE OIL FINISHED WITH GLAZED BALSAMIC.	TRUFFLE HONEY 9 CRAFTED ON CIABATTA BREAD, BLACK TRUFFLE CREAM AND HONEY.	
PROSCIUTTO & BURRATA 10 CRAFTED ON CIABATTA BREAD, FRESH RICOTTA, PROSCIUTTO AND BURRATA FINISHED WITH EVOO AND BLACK PEPPER.	BLACK OLIVE AND ZUCCHINI 9 CRAFTED ON CIABATTA BREAD, BLACK OLIVE SPREAD, GRILLED ZUCCHINI, SUN-DRIED TOMATO, ARUGULA AND BALSAMIC GLAZE.	

APPETIZERS

ITALIAN OLIVES BLEND 5	FRIED CHEESE RAVIOLI 11 TOMATO SAUCE ON THE SIDE.	
WARM FOCACCIA 5 WITH PECORINO CHEESE SPREAD.	WILD SHRIMP 12 AGLIO E OLIU.	
MELON & PROSCIUTTO 9 TRUFFLE HONEY.	GNOCCHI 12 TOMATO BASIL AND RICOTTA.	
FRESH MOZZARELLA 9 IN SMOKED OLIVE OIL, ITALIAN HERBS AND SEA SALT.	FRIED BURRATA 15 TOMATO BASIL SAUCE.	
PARMIGIANO REGGIANO 9 WITH BALSAMICO DI MODENA.	BLACK TRUFFLE RAVIOLI 15 BLACK TRUFFLE RAVIOLI WITH EVOO, BLACK PEPPER, GARLIC, AND A SLICE OF TRUFFLE ON TOP.	
BEEF MEATBALLS 11 IN TOMATO BASIL SAUCE.	OCTOPUS CARPACCIO 22	

PANINO SLIDERS 7

CHOOSE ONE

ROMA PROSCIUTTO, FRESH MOZZARELLA, TOMATO, BASIL IN FOCACCIA BREAD.	LUCA TURKEY, PECORINO CHEESE CREAM, SUN-DRIED TOMATO IN FOCACCIA BREAD.	
DEMARCHI SALAMI, PESTO, CREAM, FRESH MOZZARELLA, PARMESAN IN FOCACCIA BREAD.	TURCI PROSCIUTTO, PECORINO CHEESE CREAM, TRUFFLE CREAM IN FOCACCIA BREAD.	
BOLOGNA MORTADELLA, PISTACHIO CREAM, BURRATA, PISTACHIO IN FOCACCIA BREAD.	AMERICAN ROAST BEEF, BLACK OLIVE SPREAD (VEGAN), ARUGULA, TOMATO IN FOCACCIA BREAD.	

SLICED MEATS PLATTER 9

UP TO 2 MEATS PER PLATTER

BRESAOLA	PROSCIUTTO	
TURKEY	MORTADELLA	
PORCHETTA ROMANA	ROAST BEEF	
ADD A BURRATA +5		

FOOD ALLERGY NOTICE: If you have a food allergy or a special dietary requirement please inform your server before you order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

WINE+ ANTIPASTI EXPERIENCE FOR 2 - \$59

- PROSCIUTTO
- BURRATA
- SALAMI
- FOCCACIA
- OLIVE BLEND
- BALSAMIC PARMESAN
- FRESH MOZZARELLA
- CHOOSE 2 MEATS:
- MORTADELLA / TURKEY / BRESAOLA /
- PORCHETTA ROMANA / ROAST BEEF
- 2 WINE GLASSES

WINE GLASS OF THE DAY - \$5

WINES BY THE GLASS - \$7

- PINOT GRIGIO
- CHARDONNAY
- CABERNET
- PINOT NOIR

COCKTAILS - \$9

- MIMOSA
- BELLINI
- ROSSINI
- SANGRIA
- LEMON MINT SPRITZER

BEER - \$5

- SAMUEL ADAMS
- BUD LIGHT

AVAILABLE ONLY DURING HAPPY HOUR