

NORTH

happy hour

3:00-6:00 pm
Monday-Friday

antipasti

Zucca Chips (Yum!) 2.50

Crisp Calamari 5.50
Baby Arugula, Grilled Lemons

Chopped Chicken Salad 5.50
Pine Nuts, Gorgonzola Vinaigrette

Bruschetta 5
Crescenza Cheese, Asparagus, Prosciutto di Parma (A Classic!)

Trio of Spreads 4.50
Eggplant, Hummus, Pesto Goat Cheese & Garlic Bread

Margherita Pizza 6
Crushed Tomato, Fresh Mozzarella & Basil

Fennel Sausage & Pepperoni Pizza 6.5

Wild Mushroom Pizza 6
Arugula & Imported Pecorino

Prosciutto & Melon Pizza 6

Asparagus Pizza 6
Corn & Goat Cheese

well drinks - \$4

bottled beer - \$2.50

wines

Spumante

	Glass	*Terzo	Bottle
MV Prosecco – Bisol “Jeio”, Veneto, Italy	4.40		17.5
MV Champagne – Moët & Chandon “Brut Imperial”, Epernay, France	6.75		40.5

Bianco

‘07 Riesling – Columbia Winery, Columbia Valley, WA	2.85	3.4	11.5
‘08 Pinot Grigio IGT – Torresella, Veneto, Italy	3.5	4.5	13
‘08 Pinot Grigio IGT – Livio Felluga “Esperto”, Italy	4.5	6	18
‘08 Pinot Bianco DOC – Tiefenbrunner, Alto Adige, Italy	4	5	15.5
‘07 Arneis Roero DOCG – Cascina Pioiero, Piedmont, Italy	5.5	7.5	22
‘08 Gavi DOCG – Palladino, Serralunga d’Alba, Italy	5.5	7.5	22
‘08 Albarino – Martin Codax, Rias Baixas, Spain	4.15	5.5	16.5
‘07 Tocai Friulano – Ronchi di Pietro, Friuli, Italy	4	5	16
‘07 Soave Classico DOC – Guerreri Rizzardi, Veneto, Italy	4.15	5.5	16.5
‘08 Sauvignon Blanc – Whitehaven, Marlborough, New Zealand	4.5	6	18
‘07 Chardonnay – Geyser Peak, Alexander Valley, CA	3.5	4.5	13
‘07 Chardonnay – Simi, Sonoma County, CA	4.15	5.5	16.5
‘06 Chardonnay – Byron, Santa Maria Valley, CA	6	8	23
‘07 Chardonnay – Frog’s Leap, Napa Valley, CA	7.5	10	29

Rosso

‘06 Sangiovese IGT – Capezzana “Conti Contini”, Tuscany, Italy	2.85	3.4	11.5
‘06 Primitivo IGT – La Piazza, Apulia, Italy	3	4	12
‘06 Chianti DOCG – Monrosso, Tuscany, Italy	3.75	5	14.5
‘07 Rosso d’ Montalcino DOC – Il Poggione, Tuscany, Italy	6.5	8.5	25
‘08 Super Tuscan IGT – Bruni “Poggio d’Elsa”, Tuscany, Italy	4.15	5.5	16.5
‘07 Pinot Nero DOC – Caldaro “Sunflower”, Alto Adige, Italy	4.85	6.35	18
‘07 Pinot Noir – Baileyana “Fox Block Six”, Edna Valley, CA	7.5	10	29
‘07 Barbera D’Alba DOC – Damilano, Piedmont, Italy	5.5	7.5	22
‘07 Dolcetto D’Alba – Gagliardo, Piedmont, Italy	5.5	7.5	22
‘07 Valpolicella DOC – Le Salette, Veneto, Italy	4.5	6	18
‘07 Syrah – Qupe, Central Coast, CA	4.85	6.5	19
‘06 Shiraz – Tintara, McLaren Vale, Australia	4.15	5.5	16.5
‘07 Zinfandel – Edmeades, Mendocino Co., CA	4.15	5.5	16.5
‘06 Proprietary Blend – Newton “Claret”, Napa Valley, CA	5.25	7	20
‘05 Merlot – Truchard, Carneros, CA	5.75	7.5	22
‘06 Cabernet Sauvignon – Martin Ray, Napa/Sonoma, CA	4.15	5.5	16.5
‘07 Cabernet Sauvignon – Twenty Rows, Napa Valley, CA	6	8	23
‘06 Cabernet Sauvignon – ZD, Napa Valley, CA	8	10.5	31