

# HAPPY HOUR MENU

3:00-6:00 PM Monday-Friday

## APPETIZERS

CLASSIC BRUSCHETTA - \$10

SPINACH ARTICHOKE DIP - \$10

CHEESE QUESADILLA - \$6  
(ADD CHICKEN +2)

ROASTED ARTICHOKE HEARTS - \$10

STUFFED MUSHROOMS - \$10

WITH A ZESTY ITALIAN SAUSAGE & MIXED CHEESES

STUFFED JALAPENOS - \$10

WITH A ZESTY ITALIAN SAUSAGE & MIXED CHEESES  
(BACON TOPPED +1.50)

FIG & BRIE CROSTINIS - \$10

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## FLATBREADS

MEDITERRANEAN - \$11

ZESTY DRESSING, PROVOLONE CHEESE, CHICKEN, SALAMI,  
RED PEPPERS, ARTICHOKE HEARTS & PEPPERONCINI

CHICKEN ALFREDO - \$11

CREAM SAUCE, CHICKEN, SPINACH, SHREDDED CHEESE  
WITH BACON BITS

BRUSCHETTA - \$11

TOMATOES, KALAMATA OLIVES, RED ONIONS, FETA,  
CUCUMBERS & OUR SPECIAL BRUSCHETTA SAUCE

ZESTY ITALIAN - \$11

SALAMI, RED PEPPERS, KALAMATA OLIVES, PEPPERONCINI,  
FETA & ZESTY CILANTRO SPREAD

HAWAIIIAN - \$11

BACON, CHICKEN, PINEAPPLE, PROVOLONE, ONIONS  
& BBQ SAUCE

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## HAPPY HOUR Assortamento Board - \$12

COMBINATION OF MEATS, CHEESE & OLIVES

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## INSALATA

SMALL CHOP CHOP - \$4

CHOPPED ROMAINE, GARBANZO BEANS, SALAMI, PROVOLONE CHEESE, ROASTED RED PEPPERS,  
TOMATOES & DICED ONION SERVED WITH CHOICE OF DRESSING: ZESTY CILANTRO, BLUE CHEESE, CREAMY HOUSE OR  
BALSAMIC

FRESH CAPRESE - \$9

TOMATOES, MOZZARELLA, FRESH BASIL EXTRA VIRGIN OLIVE OIL & AGED BASALMIC

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## COCKTAILS

WELL DRINKS - \$8 Single, \$10 Double

Ristrettos Signature Lemon Drop - \$10

Margarita - \$10

Old Fashion - \$10

Cosmopolitan - \$10

## BEER

PINT - \$5.50

PITCHER - \$20

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## WINE

House Red Blend - \$7 Glass

House Cab - \$7 Glass

House Vinho Verde - \$6 Glass

Handwerk Riesling - \$10 Glass

Castle Rock Syrah - \$10 Glass

Mama Mango/Pomegranate - \$8 Glass