

HAPPY HOUR

EVERYDAY 4pm - 7pm

OYSTER SHOOTERS *

THE CLASSIC

Bloody Mary, Vodka

3

DANTE'S INFERNO

Calabrian Chili, Bloody Mary, Bolla Prosecco

4

CARDINALE

Gin, Tonic, Black Pepper, Thyme

5

WINES

RUFFINO LUMINA PINOT GRIGIO, 2014

Tuscany, Italy

6

CUPANI FALANGHINA, 2013

Campania, Italy

6

CLIFFORD BAY SAUVIGNON BLANC, 2014

Marlborough, New Zealand

5

BOLLA PROSECCO, NV

Veneto, Italy

5

BANFI CHIANTI SUPERIORE, 2013

Tuscany, Italy

6

SENSUAL MALBEC, 2014

Mendoza, Argentina

6

MOTTO GUNG HO ZINFANDEL BLEND, 2013,

California

6

HAND-CRAFTED COCKTAILS

COCKTAIL ON "TAP"

Concoctions Change Frequently, Please Consult Your Server For Today's Creation

5

FERNET-BRANCA ON "TAP"

We love Fernet-Branca So Much, We Keep It On Tap

4

GIMLET

Svedka Vodka, Lime, Simple Syrup

5

THE DIRTY DIRTY

Absolut Vodka, Olive Juice

5

MANHATTAN

Medley Brothers Bourbon, Dolin Rouge, Angostura Bitters

7

DARK & GINGER

Fernet-Branca, Fever-Tree Ginger Beer

5

ITALIAN 75

Amaro Meletti, Bolla Prosecco, Lemon, Simple Syrup

6

IL DESCO DAIQUIRI

Plantation 3 Stars Rum, Lime, Simple Syrup

6

BEER

Birra Morretti

3

Intuition I-10 IPA

4

Peroni

3

Bold City Duke's Cold Nose Brown Ale

3

Aardwolf Belgian Pale Ale

3

Green Room Count Shakula Stout

4

Pabst Blue Ribbon

2

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

HAPPY HOUR

EVERYDAY 4pm - 7pm

STUZZICHINI

Bar Snacks

IL DESCO MEATBALLS

Veal & Sausage, Tomato Sauce, Mascarpone Grits
1 for 3 2 for 5 3 for 8

“LA BANDIERA” (V)

Ricotta, Arugula Pesto, Sun-dried Tomato & Chili Pesto, Grilled Bread 10

BURRATA (GF)(V) (Add Prosciutto Americano 5)

Arugula, Baby Heirloom Tomatoes, Olive Oil, Aged Balsamic 12

TUNA CARPACCIO (GF)

Calabrian Chili, Frisée, Endive 12

SEARED OCTOPUS (GF)

Salsa Verde Marinated Octopus, Cannellini Salad, Mint 11

FRIED CALAMARI

Spicy Arrabiata Sauce, Fresh Herbs 11

CRAB CAKES

Lump Crab, Saffron Rouille, Frisée 9

MARINATED OLIVES (GF)(V)

Garlic, Orange, Fresh Herbs, Olive Oil 4

FRIED ZUCCHINI

Arrabiata Sauce, Basil 6

ITALIAN SALUMI PLATE

Italian Cured Meats & Cheeses, Fennel Agrodolce, Whole Grain Mustard, Grilled Bread 16

RAW BAR

Oyster Selections Are \$1 Off

OYSTERS* MP

Black Pepper Mignonette, Cocktail Sauce, Horseradish, Fresh Lemon

PIZZA

Gluten Free Crust Upon Request

THE LOMAX

Chicken, Smoked Provolone, Mozzarella, Arugula Pesto, Sun-dried Tomatoes, Fresh Arugula, Pine Nuts 13

THE WILD FUNGHI (V)

Wild Mushrooms, Caciotta al Tartufo, Garlic Purée, Porcini Oil, Fresh Herbs 13

MARGHERITA (V)

San Marzano Tomato Sauce, Fresh Pulled Mozzarella, Basil, Olive Oil 11

THE GARDEN PARTY (V)

Mushrooms, Roasted Tomatoes, Butternut Squash, Smoked Provolone, Mozzarella, Tomato Sauce, Ricotta, Fresh Herbs 13

CARNE GRANDE

Soppressatta, Capicola, Mortadella, Prosciutto, Italian Sausage, Smoked Provolone, Mozzarella, San Marzano Tomato Sauce, Shaved Garlic 15

POCO A POCO (V)

Grilled Artichoke Hearts, Rapini, Alfredo Sauce 14

BRUSSELS

Pancetta, Roasted Brussel Sprouts, Garlic Purée, Pecorino Romano 14

(GF) gluten free diet (V) vegetarian

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IL DESCO