



saly g's



HAPPY HOUR

monday-friday 4-6 pm

COCKTAILS 10

tito's vodka
hendricks gin
jack daniels
makers mark
altos tequila
bacardi

WINE 9

pinot grigio (ani)
chardonnay (josh)
sauvignon blanc (simi)
cabernet (robert mondavi vint)
pinot noir (menage a trois)
chianti (di querceto)

BEER 5

sam adams seasonal
new belgium fat tire
coors light
kane head high
heineken
heineken light
peroni

Specialty Cocktails and Martinis \$11

SMALL PLATES

- saly g shrimp
- calamari- thai chili or traditional
- wings- charbroiled or buffalo
- clams oreganata

10

- meatballs
- eggplant rollatini
- stuffed mushroom
- margarita flat bread

12

18

- spicy rigatoni
- pappardelle bolognese
- chicken parmigiana
- chicken milanese

| CHEF JOSEPH GRAMAGLIA |

| *cultivating neapolitan italian classics with an american modern flare* |