



saly g's

# HAPPY HOUR

monday-friday 4-6 pm



## COCKTAILS 10

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

## WINE 9

pinot grigio (ani)  
chardonnay (neilson)  
sauvignon blanc (simi)  
cabernet (los vascos)  
pinot noir (leese fitch)  
chianti (poggio spino)

## BEER 5

sam adams seasonal  
new belgium fat tire  
tom's river ipa  
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 |

CONSUMING RAW OR UNDER COOKED MEAT, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION