LARUSTICA

Happy Hour Menu Starts @8:00pm

Cocktails - \$8

Campari & Soda

Negroni

Campari, gin, & sweet vermouth

Aperol Spritz

Aperol, prosecco, orange

Limoncello Sour

Makers, Limoncello, lemon

French 75

Gin, simple, lime, prosecco

Paloma

Campari, tequila, Grandmarnier, arranciata & lime

Wine by the glass -\$7

Whites:

Chardonnay, Pinot Grigio, Trebbiano

Reds:

Montepulciano, Sangiovese, Merlot, Cabernet

Sparkling:

Prosecco, Rose

Wine by the Bottle:

15% Off

Small Plates - \$8

Bruschetta Pomodoro

Diced Roma tomatoes with fresh basil, garlic & extra virgin olive oil on rustic housemate toast

Grilled Polenta Tartuffo

Grilled cornmeal square with truffle oil mushroom cream and parmesan cheese and cracked pepper

Tre Polpette

Three housemate lamb and pork meatballs with marinara sauce

Gnocchi Gorgonzola

House-made ricotta gnocchi with gorgonzola cream sauce

Sausage and Peppers

Giulio's house-made sausage link with grilled pepper and onions

Risotto Gamberi

Creamed rice with pesto, cherry tomatoes and three prawns

Caesar salad

Petite version of our legendary Caesar salad

Insalata Aranciata

Freshly sliced oranges on a bed of arugula, red onions, and shredded parmesan cheese with orange vinaigrette