

HAPPY HOUR

TUESDAY-THURSDAY 5PM-8PM



COLD ANTIPASTI 10

COLD GAZPACHO

DICED TOMATOES, CUCUMBERS, GARLIC AND PEPPERS, GARNISHED WITH GREENS AND AVOCADO SERVED WITH A SIDE OF BREAD

CAESAR SALAD

HOMEMADE CAESAR DRESSING, ANCHOVIES, CROUTONS, PARMESAN CHEESE AND CRISPY ROMAINE HEARTS

NOAH INSALATA

CUCUMBER RIVET, SPRING MIX, GORGONZOLA CHEESE, CRANBERRIES, WALNUTS, TROPEA ONIONS AND GRAPE TOMATOES TOSSED IN BALSAMIC VINAIGRETTE

ROASTED BEETS & ENDIVES INSALATA

ARUGULA, BEETS, ENDIVES, WALNUTS, GOAT CHEESE, AND CHIVES

AUTHENTIC MEDITERRANEAN SALAD

CHERRY TOMATOES, PEPPERS, KALAMATA OLIVES, ONIONS, CUCUMBERS, FETA CHEESE AND OREGANO TOSSED IN A HONEY LEMON VINAIGRETTE

BURRATA

SERVED WITH MARINATED JERSEY HEIRLOOM TOMATOES AND SHALLOTS WITH BASIL DRIZZLED IN VINCOTTO

TUNA TARTARE

FRESHLY DICED TUNA ON A BASE OF AVOCADO TOPPED WITH CRISPY SHALLOTS, DRESSED IN SOY SAUCE AND MIRIN (RICE WINE)

BRICK OVEN FLATBREADS 10

MARGHERITA

FRESH MOZZARELLA, TOMATO AND BASIL

DIAVOLA

SOPRESSATA, CRUSHED PEPPER AND TOMATO SAUCE

FUNGHI

MUSHROOM, PROVOLONE, AND FRESH MOZZARELLA

PARMA

PROSCIUTTO, MOZZARELLA, ARUGULA DRIZZLED IN A TRUFFLE ESSENCE

SPECIALTY COCKTAILS 10

Agave Tropical
Spanish Cosmo
Passion Colada
Fresh Mule
Watermelon Fresh
Pink Lemonade Pop
Noah Tiki

DRAFT BEER 5

Blue Moon
Angry Orchard
Goose IPA
Miller Lite

FROZEN DRINKS 5

Froze
Pina Colada

