HAPPY HOUR

SUSHI*

TUNA NAPOLEON layers of sashimi tuna and crispy wontons sprinkled with sesame seeds and drizzled with a sweet and spicy miso sauce 7.25

CALIFORNIA ROLL crab, avocado, cucumber and sesame seeds (8 pieces) 5.75

SPICY TUNA ROLL tuna, scallions and chipotle sauce (8 pieces) 6.50

COMBINATION PLATE 4 pieces of California and 4 of spicy tuna (8 pieces total) 6.25

TEMPURA ROLLS served with ponzu dipping sauce

California roll tempura 5.75 spicy tuna roll tempura 6.50

PIZZAS

ALL PIZZAS BEGIN WITH FIRE-GRILLED THIN CRUST AND CHEESE BLEND

SCAMPI PIZZA sautéed shrimp with garlic and herbs 8.25 PULLED PORK PIZZA with red and carmelized onions, tomato and dressed arugula 8.00 FIG JAM AND ARUGULA PIZZA with goat cheese, onion and marinated oven-dried tomatoes 8.00 PIZZA RUSTICO pepperoni, red onion, sautéed mushrooms, pomodoro sauce and scallions 7.75 AUTHENTIC PIZZA pomodoro & pesto sauces and fresh chopped scallions 7.25 BROCCOLI RABE PIZZA with pomodoro sauce, sausage, garlic and scallions 8.00 PORTOBELLO MUSHROOM PIZZA sautéed portobello, tomato and carmelized onion 7.75 FRESH MOZZARELLA AND TOMATO PIZZA fresh basil, pesto & extra virgin olive oil 8.50 PINEAPPLE & BBQ CHICKEN PIZZA with prosciutto, scallions & roasted red peppers 8.25 ADD TO ANY PIZZA

crumbled sausage or diced chicken \$1.00 per item

APPETIZERS

STUFFED PEPPER sausage risotto stuffing with zesty marinara and mozzarella 5.00 each FRIED CALAMARI Rhode Island style: lemon, garlic, butter, hot peppers and marinara side on request 7.25 LOBSTER MAC AND CHEESE baked in a 4 cheese cream sauce with cracker topping 7.50 SHRIMP COCKTALL nine shrimp, crisp and chilled, served with cocktail sauce 9.50 PAN-SEARED SCALLOPS* jumbo scallops, wakame salad, sriracha chili sauce 8.50 CLAMS PORTUGUESE* littlenecks simmered in a tomato-clam broth with onion, garlic & chouriço, over crostini 8.00 SESAME TUNA* 502. steak, pan-seared rare, served over mixed greens with wasabi aioli and wakame salad 9.50 ZIPPY SHRIMP marinated in cajun-teriyaki sauce, grilled, over Asian spinach 7.50 CAJUN MUSSELS* In a spicy broth with garlic, sherry, and a touch of cream. Served with a grilled crostini 7.75 NACHOS cheese, black beans, black olives, diced tomato, scallions, fresh salsa and jalapeno-sour cream 7.25 GRILLED CHICKEN TERIYAKI skewered tenders, Thai dipping sauce 7.25 GRILLED BUFFALO CHICKEN skewered tenders, spicy buffalo sauce, blue cheese dressing and celery 7.25 ROASTED BEET SALAD with arugula, goat cheese crumbles and candied walnuts 7.25 PESTO AND BURRATA MOZZARELLA CAPRESE with tomato, basil, evoo and balsamic glaze 7.50