

CUCINA *af* PANTHEON

HAPPY HOUR

WINE BY THE GLASS

6OZ \$11 & 9OZ \$15

WHITE

LAVENDETTE,

ROSÉ, PROVENCE, FRANCE

JOSH CELLARS,

ROSÉ, CA

RELAX,

RIESLING, MOSEL, GERMANY

CASTELLO DEL POGGIO,

MOSCATO, LOMBARDY, ITALY

JOSH CELLARS,

PINOT GRIGIO, CA

ZIOBAFFA,

PINOT GRIGIO, TUSCANY, ITALY

LA CALA,

VERMENTINO, SARDINIA, ITALY

NOBILO,

SAUVIGNON BLANC, MARLBOROUGH, NZ

JOSH CELLARS,

CHARDONNAY, CA

RED

WILLIAM RIDGE CELLARS

PINOT NOIR, WILLAMETTE VALLEY, OREGON

ZIOBAFFA - ORGANIC

TOSCANA, ITALY

RUFFINO

CHIANTI, TUSCANY, ITALY

JEAN LOUIS CÔTES DU RHÔNE

RED BLEND, RHÔNE VALLEY, FRANCE

VISCONTI DELLA ROCCA

MONTEPULCIANO D'ABRUZZO, ABRUZZI, ITALY

FIRESTONE

CABERNET SAUVIGNON, SANTA YNEZ VALLEY, CA

WILLIAM CLARK

MERLOT, COLUMBIA VALLEY, WA

ROSCATO ROSSO DOLCE

LOMBARDY, ITALY

WELL COCKTAILS \$10 ALL DRAFT BEER \$8

SHARABLE BITES

BREAD NOT INCLUDED IN HAPPY HOUR

BUCK-A-SHUCK OYSTERS

HARVESTED JUST 1.5 MILES FROM OUR RESTAURANT AND SERVED ON THE HALF SHELL WITH LEMON, HOUSE-MADE MIGNONETTE, AND COCKTAIL SAUCE \$1.00 EACH

SUBJECT TO AVAILABILITY

ANTIPASTO

PROSCIUTTO, PORCHETTA, DRY SALAMI, SHARP CHEDDAR, ARTICHOKE, PEPPERONCINIS, GREEN OLIVES, RED PEPPERS \$18

CAESAR SALAD

ROMAINE LETTUCE, SHAVED PARMESAN, CROUTONS, HOMEMADE CAESAR DRESSING \$10

MIXED GREEN SALAD

MIXED GREENS, TOMATOES, CUCUMBERS, BALSAMIC VINAIGRETTE \$10

SHRIMP POLENTA

GRILLED SHRIMP, POLENTA, BASIL PESTO \$14

CAESAR WRAP

HOMEMADE CROUTONS, ROMAINE, FRESH PARMESAN CHEESE, CAESAR DRESSING \$18

PIZZA FOR TWO

PLAIN

FRESH MOZZARELLA CHEESE, HOMEMADE POMODORO SAUCE \$14

4 FORMAGGI

MOZZARELLA, BRIE, GORGONZOLA, PARMIGIANO \$18

NAPOLI

POMODORO SAUCE, ANCHOVIES, KALAMATA OLIVES, OREGANO, GARLIC, OLIVE OIL \$20

MEATBALL

FRESH MOZZARELLA CHEESE, CHOPPED HOMEMADE MEATBALLS, HOMEMADE POMODORO SAUCE \$24