

CINQUE

RISTORANTE BY NICOLA'S

HAPPY HOUR

MONDAY – FRIDAY

5:00PM – 7:00PM

RED WINE - \$6 /24

Chianti Classico

Villa Calcinaia 'Cappone' – 2013

Pinot Noir

Casavecchia – 2014

Barbera d'Alba

Gianfranco Alessandria – 2014

WHITE WINE - \$6 /24

Chardonnay

Bennati 'La Quercia' – 2014

Gavi

Casa Ernesto – 2015

Pinot Grigio

Bennati 'Corte Pitorà' – 2014

DISTINCTIVE COCKTAILS - \$8

Cherry Pom Blossom

Watershed Vodka / Pama / Amarena Cherry

Orangecello Cosmo

Absolut Vodka / Cinque Orangecello

Antica Manhattan

*Maker's Mark Bourbon /
Caparno 'Antica Formula' Premium Vermouth*

Ginger Old Fashioned

Bulleit Rye / Ginger Simple Syrup / Soda

PREMIUM WELL LIQUOR- \$6

LOCAL CRAFT BEER - \$4

HAPPY HOUR FARE IN THE BAR

Bruschetta – 3 each

eggplant caponata

wild mushroom / grana padano

marinated artichoke / pecorino romano

Marinated Olives 6

castelvetrano / picholine

black cerignola / caciocavallo

Salumi – 5 each

speck alto adige – smoked prosciutto

bresaola – air-dried cured beef

calabrese – spicy salami

finocchiona – dry cured with fennel

soppressata

prosciutto di parma

parmigiano reggiano

wabash erie canal

charloe

la tur

raschera d'alpeggio

gorgonzola dolce

Octopus In Zimino 10

stewed kale / octopus / soffrito

Crostini & Fondue 5

grilled ciabatta / four cheese fondue

Tagliatelle alla Bolognese 7

traditional meat sauce

Caesar 5

romaine / ciabatta croutons

