

# LEONELLI

— restaurant & bar —

HAPPY HOUR

5PM-7PM

## SPECIALTY COCKTAILS 10

BURNING DAISY

del maguey mezcal, chipotle syrup, mandarin, lime

SPRITZA

italicus, luxardo bitter bianco, prosecco, soda

LA PRIMAVERA

crop cucumber vodka, dolin dry vermouth, snap pea syrup

NEGRONI MODERNO

gordons gin, congtratto apertif, drapo blanc

## VINO

GOTHAM PROJECT GAZZERA PINOT GRIGIO, SICILY, IT

8

GOTHAM PROJECT SABINE ROSÉ BLEND, PROVENCE, FR

10

CORA MONTEPULCIANO DI ABRUZZO, IT

10

## BIRRA

PRIMA PILSNER ON TAP BY VICTORY BREWERIES, PA

6

JUICE BOMB IPA BY SLOOP BREWING COMPANY

7

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## — STUZZICHINI —

CACIO E PEPE

house-made spaghetti “cacio e pepe” fritters, Pecorino

7

ARRANCINI

tomato & mozzarella arrancini, Calabrian chili

5

GIGLI FRITTI

fried house-made gigli pasta, Calabrian chili salt

2.5

MARINATED CERIGNOLA OLIVES

orange zest, fennel pollen Calabrian chili

5

## — TIGELLE & ACCOMPANIMENTS —

ANCIENT BREAD RECIPE ORIGINATING IN THE MOUNTAINS OF MODENA

CHAR ROASTED EGGPLANT

6

THINLY SLICED SOPPRESSATA

7

THINLY SLICED PROSCIUTTO

9

RICOTTA & HOT HONEY

6