LA PECORA BIANCA
Happy Hour

BEER

Peroni Italy **5**

Sierra Nevada Hazy IPA 5
USA

Kronenbourg 1664 5
France

La Rubia Blonde Ale 5
USA

Athletic Brewing
Upside Dawn (.5%) 5

COCKTAILS

Hot & Unbothered 10
spicy limoncello margarita

Citrus Got Real 10
gin, blood orange, lemon

Pineapple Express 10
tequila, mezcal, aperol, pineapple, lime

When in Sorrento 10
vodka, cocchi americano, limoncello, lemon

Any Spritz 10

WINE BY THE GLASS

Sparkling

Prosecco Superiore 8
La Gioiosa Extra Dry
Asolo NV

Pink

Rosé 8
Sainte Marguerite “Symphonie”
Provence 2025

White

Pinot Grigio 8
I Vini di Jacopo Friuli 2025

Falanghina 8
Di Majo Norante Molise 2025

Red

Chianti Classico 8
Querceto 2024

Cabernet Sauvignon 8
Fattoria La Lecciaia
Tuscany 2019

Coral Gables Happy Hour.indd 1 10/21/26 3:43 PM

SNACKS

Meatballs 8
beef and pork, pomodoro sauce, garlic toast

Whipped Ricotta 8
ricotta, truffle honey, country toast

Fried Artichokes 8
lemon aioli

Truffle Arancini 8
smoked mozzarella, parmesan

Frito Misto 8
calamari, market vegetables,
cherry pepper aioli

Crispy Cauliflower 8
grapes, fresno chili, parmesan breadcrumbs

Herbed Fries 8

Eat Your Greens 8
charred broad beans, herb vinaigrette,
sunflower seeds, pecorino, asparagus







PIZZA

Margherita 12
pomodoro sauce, fior di latte, basil



Diavola 12
vodka sauce, pepperoni, red onions, hot honey

Salsiccia 12
house-made sausage, jimmy nardello peppers,
onions fior di latte, fontina, roasted garlic

Bianco 12
fior di latte, fontina, roasted garlic