



LA  
PECORA  
BIANCA

Happy  
Hour!

Monday - Friday, 3-5pm

*That's right!*



## Wine

	<i>bottle</i>	<i>glass</i>
<b>La Pecora Rosa</b> 2024, Toscana	40	10
<b>Prosecco</b> Cantina Di Lana NV, Veneto	40	10
<b>Sauvignon Blanc</b> "Luisa" Mariano del Friuli, 2024, Friuli	40	10
<b>Pinot Grigio</b> I Vini di Jacopo, 2023, Friuli	40	10
<b>Vermentino</b> La Pecora Bianca, 2024, Toscana	40	10
<b>Chardonnay</b> Pojer e Sandri, 2024, Alto Adige	40	10
<b>Pinot Noir</b> J. Hofstatter "Meczan", 2024, Alto Adige	40	10
<b>Cabernet Sauvignon</b> Tenuta Sant'Anna 2024 Veneto	40	10
<b>Chianti</b> Sangervasio, 2024, Toscana	40	10
<b>Nebbiolo</b> Pasquale Pelissero 2024, Piemonte	40	10

## Specialty Cocktails

10

### Aperol Spritz

aperol, prosecco, soda

### Lavender Spritz

gin, lavender, prosecco

### Hugo Spritz

elderflower, prosecco, mint

### Classico Negroni

gin, campari, carpano antica

### Mezcal Negroni

mezcal, cocchi americano, vermouth bianco

### Strawberry Limoncello Spritz

limoncello, fresh strawberry, prosecco

### Primavera Negroni

gin, rhubarb liqueur, lemon

### La Piazza

aperol, gin, lemon

### Spicy Limoncello Margarita

tequila, limoncello, fresno chili

### Petalo

gin, bergamot liqueur, raspberry

### Sbagliato

campari, carpano antica, prosecco

### La Svolta

vodka, cocchi americano, limoncello

## Beer

5

**Forst Lager**  
**Montauk Seasonal**  
**Sloop "Juice Bomb" IPA**

## Rigatoni & Rosé

25

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**ENJOY OUR PERFECT PAIRING!**  
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**Rigatoni**, vodka sauce, stracciatella  
and  
**Glass of La Pecora Rosa** 2024, Toscana

## Snacks

10

### Zucchini "Fries"

pomodoro sauce, parmesan

### Meatballs

beef and pork, pomodoro sauce, parmesan

### Crispy Artichokes

lemon aioli

### Whipped Ricotta

truffle honey, country toast