

# SPOLETO'S HAPPY HOUR

Daily 4-6 @ the Bar & High Top Tables

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## TWO DOLLAR HOLLER

### Green Olives

Citrus & tarragon

### Gorgonzola Bread

With roasted red peppers

### Focaccia Chips

Crème fraiche and leek dip

### Arancini

Fontina, mushrooms, rosemary, and shallots  
served with lemon aioli

### House-Made Meatball

Brick oven roasted pork and beef meatball served with  
Salsa verde, Calabrese peppers, and fresh ricotta

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## FIVE SPOT

### Pizzeta

Ask your server for our daily selection

### Fried Rhode Island Style Calamari

Flash fried calamari, cherry peppers, garlic butter

### Grilled Octopus

Served with white beans, pancetta, roasted tomatoes,  
chilies, and mint oil

### Assorted Cheese Plate

An assortment of imported Italian and domestic cheeses  
served with crostini and fruit

### Assorted Salumi Plate

A chefs selection of our artisanal salumi

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## SEVEN BUCK BILL

### Gnuddi

Ricotta pasta pillows served with fresh pomodoro, shredded  
basil, pecorino toscano

### White Clam Pasta

White clams, littlenecks, white wine, garlic, red chili flake,  
olive oil, Spaghetti Nero

### Porcini Encrusted Filet Tips

Roasted tomato, crème fraiche, chives, port wine gastrique

### Saffron Mussels

Fennel, house made sausage, saffron broth and foccacia

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~Happy Hour menu is only available at  
the Bar and High Tops

~Please enjoy here because you can't take it to go  
~\$5.00 beverage minimum

~Consuming raw, cooked to order or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness.

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