

DORONA HAPPY HOUR

FOOD FEATURES

Crispy Wagyu Beef Stuffed Olives \$7.50
Stracciatella Fonduta
Arancini \$7.50
Saffron Risotto | Stracciatella Fonduta
Calamari \$8.50
Spicy Tomato | Parmesan | Salami Coins
Black Truffle Pizzetta \$8.50
Fig | Prosciutto | Arugula
Pizzetta \$8.00
Tomato | Mozzarella | Basil
Carbonara Deviled Eggs \$6.50
Bacon Jam | Parmesan Crisp
Meatballs Affagato \$10.00
Tomato Parmesan Gratin

WINE SELECTIONS

Prosecco, Zonin Italy NV \$5.00
Pinot Grigio, Vista Point California 2018 \$4.00
Pinot Grigio, Bertani Veneto 2018 \$7.00
Sauvignon Blanc, Matua Marlborough 2019 \$7.00
Chardonnay, Vista Point California 2018 \$4.00
Chardonnay, Hess Shiretail Ranches Monterey 2018 \$7.00
Pinot Noir, Hahn Estates SLH Santa Lucia Highlands 2018 \$9.00
Rose, Maison Saleya Côtes de Provence 2018 \$8.00
Cabernet Sauvignon, Vista Point California 2018 \$4.00
Cabernet Sauvignon, Smith & Hook Paso Robles 2018 \$7.00

FEATURED COCKTAILS

\$7
Sunny Collins
Broker's Gin, Sunshine Syrup, Lemon
Sunset Sangria
White Wine infused With Apple, Peach and Orange Liqueur, Brandy, Splash Ginger Beer over Ice
Magro Margarita
Corazon Silver or Reposado Tequila, Solerno, Lime
Dorona Lemonade
Platinum 10X Vodka, Hibiscus Syrup, Lemon
Dark & Stormier
Goslings Rum, Fernet, Fallernum, Lime, Fever Tree Ginger Beer