

SASSI

HAPPY HOUR 5-7 PM TUESDAY - THURSDAY,
\$2 OFF WINES BY THE GLASS,
STANDARD BRAND COCKTAILS, SELECTED MENU ITEMS
REGULAR WINE LIST AND MENU ARE ALWAYS AVAILABLE

WELL BRAND COCKTAILS 9

VODKA, GIN, TEQUILA, RUM, BLENDED WHISKEY, BOURBON, SCOTCH
MARTINI & ROCKS DRINKS ARE LARGER POUR AND ADDITIONAL CHARGE

BOLLICINE - BUBBLES

110 FERRARI BRUT ROSE, HALF BOTTLE
METODO CLASSICO, FERMENTED IN THE BOTTLE;
TRENTO PINOT NOIR, CHARDONNAY 375 ML 35

PROSECCO DOC, ZONIN NV
VENETO GLERA 187 ML 10

MOSCATO D'ASTI, VIETTI 2014
PIEMONTE MOSCATO 375 ML 25

VINI AL BICCHIERI - WINES BY THE GLASS

5 OZ GLASS/ 500 ML CARAFE/ BOTTLE

BIANCO- WHITE

ROERO ARNEIS, MATTEO CORREGGIA 2015
PIEMONTE ARNEIS 10 | 23 | 35

SAUVIGNON BLANC RONCO DEL CERO, VENICA 2012
COLLIO SAUVIGNON BLANC 13 | 30 | 42

ROSATO - ROSE

MEA ROSA, CANTINE LUNAE 2015
LIGURIA PIGATO 12 | 28 | 39

ROSSO - RED

ETNA ROSSO, TENUTA TERRE NERE 2014
SICILY NERELLO MASCALESE 14 | 32 | 45

BARCO REALE DI CARMIGNANO, CAPEZZANA 2014
TUSCANY SANGIOVESE, CABERNET, CANAILOLO 12 | 28 | 36

HAPPY HOUR MENU

FULL MENU IS ALWAYS AVAILABLE

EGGPLANT CAKES SICILIAN STYLE

CURRANTS, PINE NUTS, TOMATO SAUCE, PECORINO 9

POLPETTINI

PORK AND VEAL MEATBALLS BRAISED IN WHITE WINE & LEMON 10

PROSCIUTTO DI PARMA

AGED 600 DAYS 14 GF

FRITTI CRISP FRIED ZUCCHINI, YELLOW SQUASH, GREEN BEANS,
SPICY GIARDINARA AIOLI 8

MIXED BABY LETTUICES FIRE ROASTED BELL PEPPERS, SPICY CHICKPEAS, GRAPE
TOMATOES, GOAT CHEESE, RED WINE AND MINT VINAIGRETTE 9 RGF

20 PERCENT SERVICE CHARGE FOR GROUPS OF 6 OR MORE

PLEASE NOTE: UNDERCOOKED MEATS POULTRY, FISH, SHELLFISH AND EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

SASSI

BARREL AGED COCKTAILS

MANHATTAN JACK DANIEL'S 94 PROOF SINGLE BARREL RYE,
AVERNA AMARO, VYA SWEET VERMOUTH, ORANGE BITTERS 18
NEGRONI DISTILLERY NO. 209 GIN, CAMPARI,
COCCHI VERMOUTH DI TOURINO 18

APERITIVO - COCKTAILS

CONTRATTO SPRITZER

ITALY IN A GLASS; CONTRATTO BRUT, CONTRATTO APERITIF,
MADE WITH NATURAL HERBS AND BOTANICALS 15

BOTANIST MARTINI

CLASSIC 5 TO 1 MARTINI; BOTANIST GIN, VYA DRY VERMOUTH,
ORANGE BITTERS, BLUE CHEESE OLIVES 16

IL POMPELMO

VODKA, APEROL, ELDERFLOWER, FRESH GRAPEFRUIT AND LEMON 16

PEAR MARTINI

PEAR VODKA, ELDERFLOWER, FRESH LEMON, PROSECCO 16

BOULEVARDIER

EVAN WILLIAMS BOURBON, CONTRATTO FERNET,
CARPANO ANTICA, LEMON 14

MT GAY MANHATTAN

RUM AGED IN BOURBON BARRELS, SWEET VERMOUTH,
BLACK WALNUT BITTERS, MORELLINO CHERRY 16

KNOB CREEK MANHATTAN

9 YEAR AGED BOURBON, VYA SWEET VERMOUTH,
ORANGE BITTERS 16

SASSI-TINI

BOYD AND BLAIR POTATO VODKA, BLUE CHEESE OLIVES 16

SASSI SANGRIA ROSSO OR BIANCO

WHITE OR RED WINE, FRESH FRUIT 12, 500 ML CARAFE 30

POMEGRANATE MULE

TITO'S VODKA, POMEGRANATE LIQUEUR, LIME, GINGER BEER 14

BLOOD ORANGE MARGARITA

SAUZA BLUE TEQUILA, BLOOD ORANGE, LIME, APEROL,
CHERRY BITTERS 14

LIMONCELLO MARTINI

HOUSE MADE LIMONCELLO, FRESH LEMONADE, SUGAR RIM 15

LIMECELLO MOJITO

HOUSE MADE LIMECELLO, BACARDI RUM, MINT, LIME 15