

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

COCKTAILS 9

VODKA, GIN, TEQUILA, RUM, BLENDED WHISKEY, BOURBON, SCOTCH

MARTINI & ROCKS DRINKS ARE LARGER POUR AND ADDITIONAL CHARGE

BOLLICINE - BUBBLES

102 CONTRATTO BRUT MILLISEMATO, CONTRATTO 2010

METODO CLASSICO FERMENTED IN THE THE BOTTLE
GLASS 14 | BOTTLE 60

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

123 MOSCATO D'ASTI, VIETTI 2014 HALF BOTTLE

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

ORVIETO CLASSICO SUPERIORE, SALVIANO 2016

TREBBIANO, GRECHETTO, S. BLANC, CHARDONNAY 12|28|39

ROSATO - ROSE

SCALABRONE ROSATO, TENUTA GUADO AL TASSO 2015

TUSCANY CABERNET, SYRAH 12|28|39

ROSSO - RED

BARCO REALE DI CARMIGNANO, CAPEZZANA 2014

TUSCANY SANGIOVESE, CABERNET, CANAILOLO 12|28|39

MONTEPULCIANO D'ABRUZZO, LA QUERCIA 2016

ABRUZZO, MONTEPULCIANO 13|30|42

HAPPY HOUR MENU

FULL MENU IS ALWAYS AVAILABLE

EGGPLANT CAKES SICILIAN STYLE

CURRENTS, PINE NUTS, TOMATO SAUCE, PECORINO 12

POLPETTINI

PORK AND VEAL MEATBALLS BRAISED IN WHITE WINE & LEMON 12

FRILO MISTO

SHRIMP, ZUCCHINI, GREEN BEANS, LEMON, SPICY GIARDINARA AIOLI 15

PROSCIUTTO DI PARMA AGED 600 DAYS 15 GF

MIXED BABY LETTUCCES FIRE ROASTED BELL PEPPERS, SPICY CHICKPEAS, GRAPE
TOMATOES, GOAT CHEESE, RED WINE AND MINT VINAIGRETTE 12 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 MILLER'S REFORMED GIN, CAMPARI, COCCHI VERMOUTH DI TOURINO 18

APERITIVO - COCKTAILS

SPRITZER *CONTRATTO & CONTRATTO*

ITALY IN A GLASS; CONTRATTO BRUT AND CONTRATTO APERITIF MADE WITH NATURAL HERBS, AND BOTANICALS 14

BOTANIST MARTINI

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

CUCUMBER MULE

REYKA VODKA, FRESH 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