

HAPPY HOUR

Tuesday – Friday from 4:30 - 6pm
Saturday 3 - 4:30pm BAR ONLY

\$6 WINE

Red
Somm-Selected

White
Somm-Selected

Rosé
Somm-Selected

\$7 Off every Wine Flight

\$9 COCKTAILS

Aperol Hibiscus Spritz
Prosecco, hibiscus bitters, Lillet, Aperol, club

Pomegranate Cosmo
Tito's Vodka, lime, pomegranate & raspberry Syrup

Blood Orange Margarita
Bribon Blanco Tequila, blood orange nectar agave, Aperol lime juice, over Ice with a salted rim

\$5 BEER

Peroni (draught)
5.1% abv, "nastro azzuro" euro pale ale, Italy

\$6 SMALL PLATES

Bruschetta
seasonal olive
oil-brushed crostini

Eggplant
sweet pepper ragú
house smoked
mozzarella, basil
parmigiano

Olives
marinated olives

Shrimp Scampi
heirloom cherry tomato
garlic butter & white
wine

Shishito Peppers
garlic, parsley
parmigiano

Caesar
romaine, crouton
classic caesar dressing

\$6 PASTA

Cavatelli
porcini mushroom, cultured Italian butter
shaved parmigiano

Gnocchi Pomodoro
san marzano tomato

Rigatoni
beef & veal bolognese, smoked mozzarella

Orecchiette
"little ears" of pasta, diced calamari & tiger shrimp
sautéed with olive oil, herbs and a dash of tomato sauce



Follow us Instagram @Panorama_WineBar