

TREPPEDA'S

Reviving the Culture of Sharing Food, Family & Music



HAPPY HOUR DRINKS

5PM to 6:30PM Monday through Saturday

DRAFT BEER 4
Rotated Selection of Beers

HOUSE WELL DRINKS 4
Skyy, Beefeater, Jack Daniels, Cruzan Aged, Sauza Gold

HOUSE WHITE OR RED WINE 5
Bolla Chianti or Bolla Pinot Grigio

HOUSE-MADE HARD CIDER 8
Fresh Apples, Cinnamon, Lemon, and our infused mix of Honey Whiskey

HOT TODDY 5
Jack Daniels, Honey, Hot Water and Fresh-squeezed Lemon

PEACH BELLINI 6
Peach Puree, Raphael Dal Bo Prosecco, and a Splash of Peach Schnapps

SEASONAL CELLO MARTINI 6
Skyy Vodka, House-made Seasonal Limoncello and a Twist

MARGARITA 6
Sauza Gold Tequila, Triple Sec and Fresh Juices

WELL MARTINI 6
Skyy, Beefeater, Jack Daniels, Cruzan Aged, Suaza Gold



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HAPPY HOUR MENU

BRUSCHETTA 3
Grilled Crostini, House-Made Ricotta, Roasted Cherry Tomato and Fresh Basil

CALZONE 7
Ricotta Cheese, Mozzarella, Red Onion and Pomodoro Sauce
Add Sausage or Pepperoni for +2

AGNELLO LOCALE 9
Colorado Lamb Chop Served with Whipped Potatoes, and Rosemary Lamb Jus

OLIVE MISTE ❖ 4
Chef's Selection of Marinated Mixed Olives

CALAMARI FRITTI 5
Rhode Island Longfin Squid, Mediterranean Sea Salt and Fresh Squeezed Lemon Juice

PANINI - ITALIANO 5
Italian Cured Meats, Provolone, Fresh Tomato, Romaine and House-made Red Wine Vinaigrette

FUNGHI MISTI ❖ 6
Organic Hazel Dell Mushrooms, Mushroom Demi-Glacé, and Golden Creamy Polenta

PIZZA FORMAGGIO ❖ 6
Pomodoro Sauce, Grande Mozzarella atop House-made Pizza Dough
Add Sausage or Pepperoni +2

SALMONE CARBONIZZATO ❖ 7
Blackened Atlantic Salmon with Grilled Crostini and Fresh Lemon

SALUMI PIATTO
Italian Cured Meats, Assorted Cheese, Grilled Crostini and Mixed Olives
~For One 5 ~For Two 9

BOLOGNESE SU POLENTA ❖ 5
Black Angus Beef and Veal Ragout and Pomodoro Sauce



Gluten-Free — look for this symbol: ❖

Gluten-free pasta or pizza crust +3