

# PATIO

BAR & PIZZA

LOCATED IN THE HISTORIC PROGRESSO PLAZA

901 Progresso Drive Suite 114

Fort Lauderdale Fl. 33304

(954) 740-6000

## STARTERS

<b>Heirloom Tomato &amp; Mozzarella</b>	16
Heirloom Tomatoes, Fresh Mozzarella, Sea Salt, Balsamic Vinaigrette, finished w/ Black Pepper & Basil	
<b>Kale Caesar</b>	12
Chopped Kale, Parmesan Cheese, Herb Seasoned Croutons, Caesar Dressing	
<b>Brick Oven Baked Meatballs</b>	15
Beef, Pork. Organic Tomato Sauce. finished w/ Ricotta Cheese and Fresh Basil	
<b>Brick Oven Chicken Meatballs</b>	15
All Natural Ground Chicken w/ Garlic, Onion, Salt, Organic Tomato Sauce, Finished w/ Parmesan, Parsley, and Basil	

## PIZZA

All Pies are 14"

<b>Signature Cheese 16</b>
Natural Sourdough Crust, Grated Mozzarella & Parmesan, Organic Tomato Sauce finished w/ Basil, Black Pepper, Oregano, Pecorino Cheese

<b>Margherita</b>	18	<b>Artichoke</b>	19
Fresh Mozzarella, Organic Tomato Sauce, Fresh Basil		Grated Mozzarella, Parmesan, Calabro Ricotta, Artichoke Tapenade, Shallots, finished w/ Parsley, Oregano, Olive Oil, Black Pepper	
<b>Vegetable</b>	20	<b>Soppressata &amp; Peppers</b>	22
Grated Mozzarella, Organic Tomato Sauce, Red Pepper Drops, Onions, Mushrooms, Shallots, Fresh Basil		Grated Mozzarella & Parmesan, Organic Tomato Sauce, Italian Dry Salami, Mild Pepper Drops, Shallots	
<b>White Pizza</b>	21	<b>Sausage &amp; Broccoli Rabe</b>	24
Grated Mozzarella, Parmesan, Calabro Ricotta, finished w/ Black Pepper, Oregano, Balsamic Crema, Mesquite Infused Oil, Pecorino Cheese		Grated Mozzarella & Parmesan, Organic Tomato Sauce, Broccoli Rabe, Sausage, finished w/ Black Pepper, Oregano, Pecorino Cheese	
<b>Spicy Hawaiian</b>	22	<b>Meatball &amp; Ricotta</b>	25
Grated Mozzarella, Parmesan, Calabro Ricotta, Spicy Capicola Ham, Pineapple, finished w/ Black Pepper, Oregano, Calabrian Chile		Beef & Pork, Ricotta & Romano Meatballs, Organic Tomato Sauce, Calabro Ricotta, finished w/ Black Pepper & Fresh Basil	

### TOPPINGS

<b>Spicy Honey Drizzle</b>	2	<b>Roasted Mushrooms</b>	4	<b>White Onion</b>	2
<b>Sweet Italian Sausage</b>	4	<b>Black Olives</b>	2	<b>Calabrian Chile</b>	2.5
<b>Ezzo Pepperoni</b>	4	<b>Shallots</b>	2	<b>Jalapeno</b>	2

### SUBSTITUTIONS

<b>Cauliflower Crust</b>	+ 6	<b>Vegan Cheese</b>	+ 4
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## DESSERTS

<b>MINI CANNOLI</b>	3	<b>TIRAMISU</b>	9
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<b>\$18 BOTTOMLESS MIX &amp; MATCH WEEKENDS 1pm - 4pm</b>			
<b>MIMOSA, ROSÉ, APEROL SPRITZ &amp; BLOODY MARY COCKTAILS</b>			
<b>BREAKFAST PIZZAS AVAILABLE WEEKENDS 1pm - 4pm</b>			
<b>Egg Bacon &amp; Sausage</b>	25	<b>Spinach &amp; Mushroom</b>	26
Grated Mozzarella & Parmesan, Organic Tomato Sauce, Scrambled Eggs, Bacon, Sausage, Shallots		Grated Mozzarella & Parmesan, Eggs Over Easy, Spinach, Mushrooms, Shallots, Truffle Oil	

## Specialty Cocktails

**Patio Punch 12**

Bourbon, Aperol, pineapple & lime juice, simple syrup, dehydrated lemon wheel

**Death by Coconut 12**

Rumhaven, fresh pineapple & lemon juice, coconut cream, orange bitters & cinnamon

**Firecracker 13**

Blanco Tequila, fresh lime juice, simple syrup, muddled jalapenos & strawberries

**Gold Rush 12**

Bourbon, fresh lemon juice, honey, cracked pepper, lemon wedge

**Cool as a Cucumber 13**

Vodka, fresh lime & lemon juice, agave, basil leaf, cucumber ribbon

**Filthy Flamingo 12**

Gin, Aperol, pineapple juice, agave, fresh lemon juice

**Smokey the Bear 14**

Bourbon or Tequila, simple syrup, orange bitters, Angostura bitters, fresh lemon juice, Filthy Cherries

**Nitro Cold Brew Espresso 12**

Vodka, cold brew, simple syrup

**Sub Cantera Negra Tequila \$14.00**

**Prickly Pear Margarita 14**

Patron Silver Tequila, lime, prickly pear puree

**Rock N Roll Mango Margarita 13**

Rock N Roll Mango Tequila, mango puree, agave nectar, fresh lime juice

**Frozen Watermelon Margarita 12**

Blanco Tequila, watermelon puree, lemon juice, simple Syrup

### WINES

**White**

Juliette Rose	8	28
Barone Fini Pinot Grigio	9	32
Whitehaven Sauvignon	10	36
Gott Sauvignon Blanc	11	
Sonoma Cutrer Chardonnay	14	52

**Red**

Josh Cabernet	10	36
Barone Chianti	11	40
Meomi Pinot Noir	12	44
Clos de los Siete Malbec	14	52
Juggernaut Cabernet	15	55

### SPARKLING

Mionetto Prosecco Split	11
Moet Chandon	95

### HARD SELTZER

**High Noon Hard Seltzer 7**

Lemon, Kiwi, Guava, Mango, Peach, Lime, Watermelon, Grapefruit

### BOTTLED BEER

Budweiser	5	Heineken 0.0 n/a	6
Michelob Ultra	6	Holy Passakos	7
Corona	7	Blonde Ale	
Corona Light	7	Peroni	7
Heineken	6	Moretti	7

### DRAFT BEER

Bud Lite	5	Stella Artois	7
Shocktop	6	Modelo Negra	6
Yuengling	5		

**Local Drafts**

**Hop Gun, IPA 8**

ABV 7%, Funky Buddha Brewery, Oakland Park, Florida

**Jai Alai, IPA 8**

ABV 7.5%, Cigar City Brewing, Tampa Bay, Florida

**La Rubia, American Blonde Ale 7**

ABV 5.0 %, Wynwood Brewing, Miami, Florida

### HAPPY HOUR - Tuesday-Friday 5-7 / Saturday & Sunday 4-7

**\$7 Patron Silver Shots, \$3.00 off Spirits, \$2.00 off Wine, \$1.00 off Beer, 50% off all pizzas**

### WINE DOWN WEDNESDAYS 7pm - Close

**Half off Bottles & Glasses of Wine & \$6.00 off pizzas**

### BOTTOMLESS MIX & MATCH WEEKENDS 1pm - 4pm

**Unlimited Mimosa, Rose, Aperol Spritz & Bloody Mary - \$18**