

## SPECIALTY BEER

<b>Black &amp; Gold</b> Angry Orchard Hard Cider topped with Murphy's Irish Stout	\$5.5
<b>Black &amp; Blue</b> Blue Moon topped with Murphy's Irish Stout	\$5.5

## DRAFT BEER

Foolproof Brewing Barstool Golden Ale – 4.5% ABV - RI	\$5.5
Yuengling Lager - 4.4% ABV – PA	\$4
Speakeasy Big Daddy IPA - 6.5% ABV - CA	\$6
Newport Storm Winter Porter – 5.9% ABV- RI	\$6
Kona Fire Rock Pale Ale - 6% ABV - HI	\$5.5
Murphy's Stout - 4% ABV - IRL	\$5.5
Angry Orchard Cider - 5% ABV - OH	\$5.5
Blue Moon Belgian Wheat - 5.4% ABV - CO	\$5.5
Shed Mountain Ale – 7.4% ABV - VT	\$6.5
Dogfish 60 Minute IPA - 6% ABV - DE	\$6
Revival Double Black IPA (12oz) – 8.5% ABV - RI	\$6
Harpoon Winter Warmer – 5.9% ABV - MA	\$6

## BOTTLED BEER

McKenzie's Seasonal Reserve Cider (i.e. Grandma's Apple Pie)	\$4.5
Sam Smith Chocolate Stout	\$7.5
Magic Hat #9	\$4.75
Coors Light	\$3.5
Budweiser	\$3.5
Bud Light	\$3.5
Michelob Ultra	\$4
Corona	\$4.5
Stella Artois	\$5
Heineken	\$4.5
Sam Adams Boston Lager	\$4.75
Becks N/A	\$4.5

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# FELLINI'S

## WINE LIST

**Sangria** Red or White! \$9/Glass \$27/Pitcher

### Bubbles & Whites

Mionetto Prosecco	\$9/ gl	
Esperto Pinot Grigio	\$8/ gl	\$28/ btl
Chloe Pinot Grigio	\$9/ gl	\$32/ btl
Shoofly Chardonnay	\$8 / gl	\$26/ btl
Black Stallion Chardonnay	\$9/ gl	\$32/ btl
Nobilo Sauvignon Blanc	\$8/ gl	\$28/ btl
Oh'Schist Riesling	\$8/ gl	\$28/ btl

### Reds

Block 9 Pinot Noir	\$9/ gl	\$32/ btl
Tilia Cabernet Sauvignon	\$8/ gl	\$28/ btl
Avalon Napa Cabernet Sauvignon	\$10/ gl	\$36/ btl
Noble Vines 181 Merlot	\$7/ gl	\$24/ btl
Graffigna Malbec	\$8/ gl	\$28/ btl
Zaccagnini Montepulciano D'Abruzzo	\$10/ gl	\$38/ btl
Francis Coppola Claret	\$10/ gl	\$38/ btl

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# APPY HOUR MENU

**SLICE & A PINT** - Your choice of any of our available slices with a pint of beer \$6.5

**MINI CAESAR SALAD** - A miniature version of our caesar salad \$4

**SMALL 8 PIECE WINGS** - House dry rub wings, oven baked and topped with caramelized onions \$4w

**3 STUFFED CHERRY PEPPERS** - Cherry peppers stuffed with prosciutto and extra sharp provolone cheese \$4

**GARLIC KNOTS** - Strips of our whole wheat pizza dough tied in a knot and wrapped around fresh garlic cloves. Baked in our pizza oven, and finished with sea salt, parmesan cheese and parsley \$4

**EGGPLANT STACK** - Crispy breaded eggplant, stacked and layered with plum tomato, fresh mozzarella cheese, fire roasted red peppers and seasoned arugula. Finished with a balsamic reduction and served with warm marinara for dipping \$4

**PIEROGIES** - A must try! 3 potato and cheddar filled pierogies sautéed with butter and caramelized onions. Served with a side of Philadelphia cream cheese \$4

**MEATBALLS** - 3 meatballs topped with our homemade marinara and finished with parmesan cheese \$4

**4-6pm  
Monday  
-Friday**

**FELLINI'S**  
◆ PAWTUXET ◆



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# FELLINI'S

## LIBATIONS

### **JONNY APPLESEED INFUSION**

Red and green apples marinated in Maker's Mark bourbon with cinnamon sticks, served straight up or on the rocks and garnished with diced apple.

### **DUTCH MOSCOW MULE**

Kettle One vodka blended with fresh squeezed lime juice and Regatta ginger beer. Served in a traditional copper mug.

### **SPICED RUM COCKTAIL**

Captain Morgan and Grand Marnier combined with orange and lemon juice. Shaken and served over ice.

### **FEDERICO'S ESPRESSO MARTINI**

Absolut Vanilla blended with Kahlua, Frangelico, Tia Maria, and fresh Illy espresso. Shaken and served in a martini glass.

### **AUTOCRATIC**

Absolut Vanilla blended with Baileys, Autocrat coffee syrup and milk. Served over ice and topped with espresso beans

### **BOULEVARDIER**

Equal parts Bulleit rye bourbon, Campari and Punt e Mes shaken & served on the rocks topped with a dash of sour and a splash of soda water.

### **AUTUMN GIN AND TONIC**

Tanqueray gin mixed with cranberries, black peppercorns, fresh rosemary, and topped with tonic water.

\$9

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