Vinci Torio's
RESTAURANT

HAPPY HOUR

Available Monday – Thursday | 4:00 pm to 6:00 pm

Wine room and back room only

WINE BY THE GLASS
10

Candoni Moscato, *Italy*

Candoni Prosecco Brut, *Italy*

Aqua Divenus Rosé, *Italy*

Candoni Pinot Grigio, *Italy*

Monkey Bay Sauvignon Blanc, *New Zealand*

Clean Slate Riesling, *Germany*

Angeline Chardonnay, *California*

Ruffino Orvieto, *Italy*

Candoni Pinot Noir, *Italy*

Candoni Chianti, *Italy*

Tormaresca 'Neprica', *Italy*

La Fiera Primativo, *Italy*

Tillia Malbec, *Argentina*

One Hope Red Blend, *California*

Candoni Merlot, *Italy*

Cline Old Vine Zinfandel, *California*

J. Lohr South Ridge Syrah, *California*

DRAFT BEER
6

Four Peaks Kilt Lifter

Four Peaks WOW Wheat

Four Peaks Hazy IPA

Scottsdale Blonde

Papago Orange Blossom

SPIRITS
10

Skyy Vodka

Skyy Citrus

Skyy Strawberry

Skyy Blood Orange

Conciere Gin

Cruzan Aged Rum

Cruzan Light Rum

Jack Daniels

Canadian Club

WHITE CLAW SPARKLING WATER
6

With a Hint of Fruit
100 Calories

Lime, Ruby, Grapefruit,

Raspberry, Black Cherry

WINESDAY SPECIAL

SELECT WINES 1/2 OFF

Wednesdays 3 pm – close

Vinci Torio's
RESTAURANT

SMALL PLATES

10

Available Monday – Thursday | 4:00 pm to 6:00 pm

Wine room and back room only

GARLIC CHEESE BREAD

Our soft Italian Rolls baked with garlic & fresh herbs & mozzarella served with marinara dipping sauce.

CAPRESE PICCOLO

Fresh buffalo mozzarella over a tomato slice with basil, black olives, artichoke heart and extra virgin olive oil.

ANTIPASTO PICCOLO

Fresh greens topped with olives, pepperoni, provolone, artichoke heart, and hard boiled egg. Served with oil & vinegar.

MOZZARELLA FRITTA

Four deep fried mozzarella sticks served with marinara sauce.

FRIED RAVIOLI

Five ravioli filled with a blend of spicy cheeses lightly breaded and deep fried, served with our famous jalapeño ranch.

BATTER DIPPED STRING BEANS

Onion crusted batter dipped string beans served with a savory mayo dipping sauce.

SAUSAGE FRIES

Batter dipped fries with crumbled sausage sprinkled with parmigiano & rosemary.

WRAPPED ARTICHOKE HEARTS

Marinated artichoke hearts wrapped in sopressata & served with Kalamata olives.

MEATBALLS & CROSTINI

Two of our house made meatballs in marinara sauce topped with mozzarella served with toasted ciabatta bread.

CHICKEN TENDERS

Breaded chicken breast topped with marinara sauce & mozzarella.

BRUSCHETTA POMODORO

Three pieces of toasted ciabatta bread with fresh diced tomatoes, garlic, and basil with a drizzle of extra virgin olive oil.

SAUSAGE & PEPPER BRUSCHETTA

Grilled sausage sautéed with green peppers and marinara served on three pieces of toasted ciabatta bread.