



PUBLIC PIZZA
ITALIAN RESTAURANT · BAR · COCKTAILS

HAPPY HOUR MENU

monday - saturday: 4pm - close

sunday: 12 noon - close

{only at the marble bar & high top tables please}

COCKTAILS \$8

mixed drinks - choice of:

classic margarita, whiskey peach, cosmopolitan,
long island ice tea, coconut bay breeze

WINE BY THE GLASS \$7

red: merlot - **white:** pinot grigio

SANGRIA BY THE GLASS \$7

red or white - imported italian wines,
brandy, peach schnapps, triple sec,
orange juice, fresh cut fruit

BEERS \$4

bottle: budweiser or bud light

draft: coors light or fat tire amber

SMALL PLATES

meatballs & ricotta \$9

house made, veal & beef, classic tomato sauce

fried calamari \$11

rhode island atlantic, marinara sauce, lemon

baked clams \$11

little neck clams, breadcrumbs, parmigiano

mussels marinara \$10

tomato, garlic, grilled terranova bread

jumbo wings \$9

any style: buffalo, scarpariello, spicy mango,

garlic parmigiano, extra hot, bbq

cheeseburger sliders \$10

angus ground beef, toasted brioche bun,

lettuce, fresh tomato, choice of cheese

fried zucchini \$9

thin & crispy, marinara sauce, lemon

fried mozzarella \$9

homemade, marinara sauce

PIZZA (individual)

classic new york style \$10

mozzarella, san marzano tomato

margherita \$12

fresh mozzarella, san marzano

tomato, garlic, basil

alla vodka \$12

vodka sauce, fresh mozzarella,

bacon, fresh basil

{if you or any of your guests have an allergy or dietary
restriction please inform your server or management}



PUBLIC PIZZA
ITALIAN RESTAURANT · BAR · COCKTAILS

HAPPY HOUR MENU

monday - saturday: 4pm - close

sunday: 12 noon - close

{only at the marble bar & high top tables please}

COCKTAILS \$8

mixed drinks - choice of:

classic margarita, whiskey peach, cosmopolitan,
long island ice tea, coconut bay breeze

WINE BY THE GLASS \$7

red: merlot - **white:** pinot grigio

SANGRIA BY THE GLASS \$7

red or white - imported italian wines,
brandy, peach schnapps, triple sec,
orange juice, fresh cut fruit

BEERS \$4

bottle: budweiser or bud light

draft: coors light or fat tire amber

SMALL PLATES

meatballs & ricotta \$9

house made, veal & beef, classic tomato sauce

fried calamari \$11

rhode island atlantic, marinara sauce, lemon

baked clams \$11

little neck clams, breadcrumbs, parmigiano

mussels marinara \$10

tomato, garlic, grilled terranova bread

jumbo wings \$9

any style: buffalo, scarpariello, spicy mango,

garlic parmigiano, extra hot, bbq

cheeseburger sliders \$10

angus ground beef, toasted brioche bun,

lettuce, fresh tomato, choice of cheese

fried zucchini \$9

thin & crispy, marinara sauce, lemon

fried mozzarella \$9

homemade, marinara sauce

PIZZA (individual)

classic new york style \$10

mozzarella, san marzano tomato

margherita \$12

fresh mozzarella, san marzano

tomato, garlic, basil

alla vodka \$12

vodka sauce, fresh mozzarella,

bacon, fresh basil

{if you or any of your guests have an allergy or dietary
restriction please inform your server or management}