

Happy Hour Menu

3:00pm-6:00pm, seven days a week!

9:00pm-close, seven days a week!

HAPPY HOUR APPETIZERS

\$3 Snacks

Deep fried zucchini
herb breading, ranch dressing

Mista salad
mixed greens, oven-dried tomato,
goat cheese crostini, lemon thyme vinaigrette

Fried polenta
blue cheese sauce

\$4 Snacks

Seafood risotto cake
shrimp, crab, tomato-clam broth, peas,
lemon butter sauce

Garlic cheese fries
tossed in garlic oil, sprinkled with parmesan

Bruschetta
traditional tomato, garlic, mozzarella

Meatball sliders
housemade meatballs on mini buns

\$5 Snacks

Formaggi
baked goat cheese, pomodoro sauce, grilled bread

Mozzarella Fritto
fresh mozzarella, herb breading, marinara for dipping

Chicken Skewers
grilled, sautéed mushrooms, marsala sauce

Antipasti plate
prosciutto, salami, olives, goat cheese,
fresh mozzarella, crostini

\$6 Snacks

Calamari
flash fried, lemon aioli

Flatbread
parmesan, kalamata olives, rosemary (serves 2-4)

Steak sliders
sautéed onions, blue cheese horseradish aioli

HAPPY HOUR BEVERAGES

\$3 Beverages

Our famous Sangria by the glass (\$12 pitcher)

Zonin Pinot Grigio

Bud Light Draft

\$4 Beverages

Chateau Ste. Michelle, Chardonnay

Feudi di San Gregorio, Falanghina

Rigoloccio, Cab Franc Rose

Pavin and Riley Chardonnay or Cabernet

Charles Smith, 'Velvet Devil', Merlot

Stella Artois

Mac n Jack African Amber

Widmer Hefeweizen

Red Hook ESB

\$5 Beverages

Chateau Ste. Michelle, 'Horse Heaven', Sauvignon Blanc

Columbia Winery, 'Schwartz Brothers',
Chardonnay, Merlot, or Sangiovese

Airfield, 'Unoaked', Chardonnay

Firesteed Pinot Noir

A-Mano, Primitivo

Albola, Chianti

House Martini or Manhattan

\$6 Beverages

Maso Canali, Pinot Grigio

Efeste Evergreen, Riesling

Antonori, Tenuta Guado al Tasso, 'Scalabrone'

Six Prong, Red Blend

Milbrandt Vineyards, 'Traditions', Cabernet

Lemoncello Martini

Pomegranate Cosmo

Peach Cosmo

Pizza

Four cheese – Mozzarella, provolone, asiago, Parmesan 11

Margherita – Oven dried tomato, roasted garlic, fresh mozzarella 13

Prosciutto – Thinly sliced prosciutto, Fontina, Parmesan, arugula, extra virgin olive oil 13

Sausage – Roasted peppers, Italian sausage, Fontina cheese 12

Mushroom – Seasonal mushrooms with goat cheese, Parmesan and truffle oil 13

Carne – Italian sausage, pepperoni, tomato sauce, mozzarella, Parmesan 14

*Consumption of raw or undercooked meats, poultry, eggs, fish or shellfish may increase your risk of food borne illness.

Events at Spazzo

Happy Hour

**3pm – 6pm and 9pm – close,
seven days a week!**

Food, wine and drink specials during both happy hours!

In the wine bar only

Join us for ‘Salute Sundays’!

**Half price bottled wine night on all bottles
of wine \$100 or less**

SEMI PRIVATE DINING ROOM

If you're planning upcoming dinners, functions, or events consider our semi-private Mezzanine Room now and enjoy the marriage of fresh Italian cuisine and over 300 bottles of Italian and Washington wine in private.

This room can hold up to 36 guests for a sit-down dinner or up to 50 guests for a reception.

Marymoor Park

Going to a concert, event, soccer game or other activity at Marymoor Park? Spazzo is a great place to go before or after your visit!