

Rosso

HOUSE Chianti

HOUSE Cabernet

CABERNET Root:1 | Valle de Colchagua, Chile
Rich with black currant, smooth mocha and cherry flavors

MONTEPULCIANO D'ABRUZZO

Stella DOC | Abruzzo, Italy

Dry, yet mellow with smooth tannins and aromas of berries and herbs

PINOT NOIR Leyda | Leyda Valley, Chile

Bright red, fragrant scents of red currant, cherry, white pepper and candied rose

SALICE SALENTINO

Leone de Castris DOC | Puglia, Italy

Ruby red hue with plum fruity notes and vanilla spiced aromas; full and mellow

MALBEC Punto Final | Mendoza, Argentina

Deep ruby red reveals aromas of black cherry, dark berries and spices; soft and round

SANGIOVESE

Di Majo Norante IGT | Molise, Italy

100% Sangiovese with aromas of violets, red berries, leather and anise

AGLIANICO DEL VOLTURE

Bisceglia DOC | Basilicata, Italy

100% Aglianico with blackberries, spice and smoke

BARBERA D'ASTI

Pico Maccario D.O.C.G | Mombaruzzo, Italy

Round and balanced featuring cherry, plum, and red berries; full-bodied

NERO D'AVOLA

Regaleali DOC | Sclafani Bagni, Italy

Bright Ruby Red with cherry, mulberry and raspberry framed by silky tannins.

ROSSO Vitiano IGP | Umbria, Italy

A blend with dark red fruit, black cherries, plums and spice. Round, sweet to the palate

MERLOT Tellus IGP | Umbria, Italy

Rich color and texture with dark fruit notes that follow through to a balanced finish.

PRIMITIVO Botromagno IGP | Puglia, Italy

Begins with ripe, sweet aromatics, rich, smooth with dark woodland fruits, soft tannins

ROSSO DI ALTESINO

Altesino IGT | Tuscany, Italy

Ripe black fruits, earthy tones and hints of mushroom blended with nice acidity

VALPOLICELLA

Zenato DOC | Veneto, Italy

Raisins, raspberries and violets with a hint of dried fruits

NERO DI TROIA

Botromagno IGP | Puglia, Italy

Ruby red with aromas of wild cherries, cinnamon, sage, and tobacco leaf.



Bianco

HOUSE

Moscato

Pinot Grigio

PROSECCO BRUT CUVÉE

Zardetto | Veneto, Italy

Bright flavors of fresh pears, apples, peaches and a hint of citrus

PINOT GRIGIO, Zenato IGT | Veneto, Italy

Soft acidity complimented with flavors of white peaches and green apples

SAUVIGNON BLANC

Terranoble | Valle Central, Chile

Tropical fruit flavors, gooseberry and citrus with piquant acidity

CHARDONNAY Catena | Mendoza, Argentina

Tropical fruit flavors with vanilla, spice and toasty oak

GRECO CAMPANIA

Mastroberardino IGT | Campania, Italy

Citrus and tropical fruit aromas, soft, fresh and fruity on the palate

SOAVE CLASSICO Suavia DOC | Fittà, Italy

Straw yellow with fresh notes of apple, pear, jasmine and tropical fruits

ROSE' Regaleali Le Rose Terre Siciliani IGT | Sicilia, Italy

Deep salmon-pink color, delicate aromas of cherry, raspberry, blackberry, and rose petals

HAPPY HOUR

Drinks just \$6 from 3 - 6

SANGRIA

THE PELLEGRINI

Grand Marnier, Chambord, Pinot Grigio and Moscato,
fresh fruit, splash of Sprite

RED SANGRIA

Grand Marnier, Chambord,
Pinot Noir, fresh fruit, splash of Sprite

MANGO MALIBU SANGRIA

Malibu Coconut Rum, strawberry puree, mango syrup,
Moscato, splash of Sprite

MARTINIS

GIN OR VODKA MARTINI

Dirty, Gimlet, with a twist...However you like it!

LIMONCELLO MARTINI

Fresh squeezed lemon juice, sugar, Skyy Citrus Vodka,
Limoncello, splash of sour

PINEAPPLE MARTINI

Hpnotiq Liqueur, Malibu Coconut Rum,
pineapple juice

MELON MARTINI

Melon Liqueur, Prairie Organic Cucumber Vodka,
mango syrup, topped with Prosecco

PEARTINI

Fresh squeezed lemon juice, Absolut Pear Vodka,
Elderflower Cordial, topped with Prosecco

DOLCE MORA

Fresh squeezed lemon juice, sugar, Hendrick's Gin,
Elderflower Cordial, Leopold Bros. Blackberry Liqueur,
sugared rim

COCKTAILS

APEROL SPRITZ

Prosecco DOC, Aperol, splash of Sprite, garnished with
orange slice... the official Italian Summer cocktail

POM COLLINS

Pama Pomegranate Liqueur, Old Town Distilling Gin,
Elderflower Cordial, topped with Sprite

BLACKBERRY WHISKEY LEMONADE

Leopold Bros. Blackberry Whiskey, lemonade

CRAN: APPLE SMASH

Muddled lemon, Leopold Bros. New York Apple Whiskey,
cranberry juice

PEACHY COLLINS

Fresh squeezed lemon juice, Bombay Sapphire,
Elderflower Cordial, peach syrup

LIQUEURS

AVERNA AMARO SICILIANO

AMARETTO DI SARONNO

BAILEY'S IRISH CREAM

FRANGELICO

GRAND MARNIER

HENNESSEY VS

LIMONCELLO DI CASA

NARDINI MANDORI

Macadamia nut Grappa

SAMBUCA

HAPPY HOUR

SINGLE PORTION ANTIPASTI FROM 3-6

Mix and match single items for a customized antipasti sampler!

INVOLTINI DI MELANZANA

Fresh mozzarella and basil rolled into lightly fried eggplant,
marinara \$2

POLLO INVOLTINO

Chicken breast cutlets rolled into zucchini and lightly fried
in egg and flour, marinara \$1.5

BRUSCHETTA

Grilled crostini bread, cherry tomatoes, garlic,
fresh basil \$1.5

CAPRESE SPIEDINI SKEWER

Fresh mozzarella, heirloom tomato, fresh basil \$1.5

SALSICCIA SPIEDINI SKEWER

Sausage, red bell pepper \$1.5

SCAMPI SPIEDINI SKEWER

Shrimp, artichoke, gorgonzola \$2

ARANCINI

Lightly fried risotto rice ball, melted
mozzarella, prosciutto cotto \$2

POLPETTE

Meatball with marinara \$2

RAVIOLI CON GAMBERO

Ricotta-stuffed ravioli, shrimp \$2

RAVIOLI CON POLLO

Ricotta-stuffed ravioli, chicken \$2

CALAMARI

Golden fried calamari (4 oz), fresh lemon,
pinzimonio dipping oil \$5

DOLCI

DESSERT

TIRAMISU

Espresso dipped lady fingers, layers of amaretto zabaglione,
mascarpone, cocoa powder

CANNOLI CLASSICI

Italian pastry shells, sweet ricotta cream filling blended
with chocolate chips

TORTA DI LIMONCELLO

Limoncello flavored cake layered with Chantilly cream

TORTA DI CIOCCOLATO

Flourless chocolate fudge cake, chocolate and
raspberry drizzle

SPUMONE

Chocolate, cherry, and pistachio gelato, whipped cream,
chocolate drizzle, cherry

TARTUFO AL CIOCCOLATO

Hazelnut and chocolate gelato, dark chocolate center,
cocoa powder

TARTUFO AL LIMONE

Sicilian lemon and cream gelato, limoncello liqueur filling

BUDINO DI PANE ALLA CILIEGIA

Cherry-bourbon bread pudding, whipped cream

GELATO

Dark Chocolate or Cappuccino

CAPPUCCINO

ESPRESSO MACCHIATO

CAFFE' CORRETTO Espresso & Sambuca liqueur

REGULAR OR DECAF COFFEE



RISTORANTE ITALIANO - BAR

COCKTAIL DELL' ESTATE

*CRAFT COCKTAILS INSPIRED BY
SUMMERS IN ITALY*

CAIPIROSKA ALLA MENTA E FRAGOLA

Muddled fresh mint leaves, strawberries, lime and sugar, vodka shaken and poured

AQUA DI LAMPONE

Citrus vodka, Chambord, St. Germain, Moscato and lime juice. Stirred with ice and strained into a wine glass and garnished with frozen raspberries

NEGRONI SBAGLIATO

Sweet vermouth and Campari stirred over ice and topped with Moscato, garnished with orange slice and maraschino cherry

CARUSO

Prosecco, St. Germain liqueur and club soda. Garnished with fresh mint leaves, orange and lemon slices, and a sprig of rosemary, served over ice

DAIQUIRI ANANAS E RUCOLA

Blended cocktail of pineapple juice and fresh arugula, white rum, simple syrup and lime juice, topped with angostura bitters. Served in a hurricane glass

SANGRIA PER L'ESTATE

Malibu Rum, Pineapple and Orange Juice, Splash of Moscato and Pinot Grigio. Orange Slice and Maraschino Cherry garnish.

MELONE E ZENZERO SPRITZ

A twist off the classic Italian summer drink, Aperol Spritz, this delight incorporates Prosecco and Aperol with refreshing Midori Melon liqueur and a splash of ginger beer.