

## WINES BY THE GLASS

<b>RED</b>	<b>6oz</b>	<b>9oz</b>
Baby Amarone, Gran Passione Rosso, Veneto	15	20
Vinha do Rosário Tinto, Casa Ermelinda	15	20
Super Tuscan, Le Maestrelle, Antinori	15	20
Pinot Noir, Mirassou, California	10	15
Cabernet Sauvignon, Bridlewood Estate Malbec, Finca La Linda, Mendoza	12	17
Valpolicella Superiore, Zenato	14	19
Sangiovese 'Santa Cristina', Antinori	11	16
Shiraz, Andrews, Barossa, South Australia	13	18
Zinfandel, Rodney Strong, Sonoma, California	15	20

## WHITE

Orvieto 'Casasole', Antinori, Umbria	11	16
Moscato, Botter, Puglia	11	16
Pinot Grigio, Sergio Zenato	11	16
Sauvignon Blanc, Starborough	12	17
Chardonnay, Maison Louis Latour	14	19

## MANAGER'S RESERVE LIST

### RED

Italy   2009 Ceretto Barbaresco 'Asij', Piemonte	140
Italy   2001 Voerzio Nebbiolo Lange	125
USA   Murrieta's Well The Spur, California	85
USA   Hendry Primitivo 'Block 24', Napa, California	105
Australia   Penfold's St. Henri, South Australia	175
Canada   Burrowing Owl, Okanagan, B.C.	75

### WHITE

USA   Jarvis Chardonnay	200
USA   Stags Leap Viognier	60
Australia   Penfolds Yattarna Chardonnay	270
USA   Murrieta's Well The Whip, California	79
Portugal   Vinho Verde, Casa de Compostola	49

### CHAMPAGNE

France   1998 Krug	550
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## LARGE FORMATS

### SPARKLING

Italy   Ruggeri Prosecco, 1500ml	175
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### RED

Italy   2004 Montevetrano, 1500ml	525
Italy   2010 Zenato Amarone della Valpolicella, 5000ml	1200

# WINE & "APPY HOUR"

4 PM – 6 PM + AFTER 9 PM

## ASSAGGINI \$4 ea

Prosciutto

Spicy Genoa Salame

Bresaola

Sopressata Abbruzzese

Stout Beer Cheddar

Manchego Cheese

Fior di Latte

Smoked Salmon

Spicy Italian Tuna

Grilled Calamari

Grilled Spicy Chicken

Grilled Marinated Beef

Kobe Meatballs

4-Cheese Sauce

## FLATBREAD PIZZA 19 / 15

### BIANCA

parma prosciutto, poached egg, fior di latte

### VEGETARIAN

seasonal vegetable offering

## MENU

### MUSSELS 15 / 11

lemon, tomato, garlic

### BEEF CARPACCIO 18 / 14

arugula, red onion, mustard dressing

### CRISPY CALAMARI 14 / 10

rice flour-coated, spicy honey garlic ranch

### PRAWNS 15 / 11

sautéed prawns, grappa gorgonzola cream

### CESARE SALAD 14 / 10

grilled or traditional

### SMALL SPAGHETTI BOLOGNESE 19 / 15

classic italian meat sauce

### SMALL TAGLIOLINI 18 / 14

chicken, wild mushroom, cream sauce

### SMALL CANNELLONI 19 / 15

mushroom cream sauce

### ½ RACK OF RIBS + FRIES 18 / 14

# COCKTAILS

## SIGNATURE COCKTAILS

### OLD FASHIONED

sugar cube, angostura bitters, bulleit bourbon, orange zest 10

### APEROL SPRITZ

cinzano, prosecco, aperol, soda, ice, orange slice 8

### CAIPIRINHA

cachaça, lime, sugar 8

### VESPER

vodka, gin, lillet blonde, straight-up, lemon peel 9

### TOM COLLINS

gin, lemon juice, simple syrup, club soda, lemon, maraschino cherry 8

### COSMOPOLITAN

lime juice, cranberry juice, cointreau, vodka citron 8

## OTHER FAVORITES \$8.95 ea • premium add \$2

### BELLINI ITALIANO

prosecco, peach purée

### BELLINI AMERICANO

ice slush, peach schnapps, peach purée, red wine

### MARGARITA

lime - strawberry - mango, triple sec, José Cuervo, fruit purée

### MANGO BLEND

smirnoff watermelon vodka, triple sec, mango purée

### LIMONFRESCO

refreshing limoncello, cranberry juice, soda

### NEGRONI

Gordon's gin, red vermouth, campari over ice

### SWEET VERMOUTH

Martini red vermouth, amaro, lemon juice

### TUSCAN

### STRAWBERRY KISS

prosecco, strawberry purée, smirnoff strawberry vodka

### ITALIANO

Gordon's gin, dry vermouth, shaken or stirred with olive

### MELONTINI

smirnoff watermelon vodka, cranberry juice, sour mix

### STRAWBERRY REDHEAD

smirnoff strawberry vodka, cranberry juice, sour mix

### GREEN APPLE TINI

smirnoff green apple vodka, sour puss green apple, sour mix

### CHOCOLATINI

smirnoff vodka, chocolate liqueur