



Beriamo alla Nostra!

- BIRRA -

PREMIUM & IPA's	\$7	DOMESTIC	\$6
Peroni		Michelob Ultra	
Stella		Miller Light	
Heineken		Coors Light	
Heineken Zero			
Corona			
Founders IPA			

- COCKTAIL MENU -

Aperol Spritzer	\$16
Aperol, prosecco, club soda served on the rocks and garnished with a blood orange peel	
Blood Orange Margarita	\$16
Patron Silver, homemade Blood Orangetello, fresh blood orange and lime juice served on the rocks garnished with a fresh slice of orange.	
Caffe Cosmo	\$16
Titos Vodka, cointreau, fresh lime juice, and a splash of cranberry juice	
Double Chocolate Martini	\$16
Stoli vanilla, Godiva white and dark chocolate, up with a chocolate drizzle	
Espresso Martini	\$16
Death wish Espresso Vodka and freshly brewed & espresso served up	
Guilty Pleasure Old Fashioned	\$16
Bulleit Bourbon, orange bitters, muddled orange and Amarena Black Cherries served on the rocks	
Hot & Dirty Martini	\$18
Grey Goose vodka, a splash of olive juice and hot sauce, a pinch of Maria's homegrown chili peppers served up with gorgonzola blue cheese stuffed olives	
Limoncello Mojito	\$16
Bacardi Rum, Michael's homemade Limoncello, fresh lime juice, muddled home grown mint leaves with a splash of soda served on the rocks	
The Godfather	\$16
Woodford Reserve and DiSaronno served on the rocks	
Lemon Drop Martini	\$18
Kettle One Citron Vodka, homemade Limoncello, and a splash of fresh lemon juice	

Wine List

Moet & Chandon Imperial	\$110
NV Mionetto "Gold Brut", Prosecco	\$12/\$40
Pinto Grigio, Santa Christina Tuscany	\$12/\$40
Pinto Grigio, Santa Margherita	\$58
Chardonnay, Chateau Ste Michelle "Mimi Chard"	\$12/\$40
Chardonnay, Cakebread Napa Valley	\$78
Riesling, Chateau Ste Michelle Washington State	\$12/\$40
Moscato, Voga Veneto Italy	\$12/\$40
Sauvignon Blanc, Brancott New Zealand	\$12/\$40
Brunello di Montalcino, Castello Banfi	\$125
Chianti Classico Riserva, Castello Banfi	\$15/\$50
Chianti Classico Riserva, Ruffino "Tan Label"	\$55
Chianti Classico Riserva, Ruffino "Gold Label"	\$90
Toscano Rosso, Villa Antanori	\$15/\$50
Crognolo, Setti Ponti Super Tuscan	\$75
Tignanello, Villa Antanori Super Tuscan	\$200
Stags Leap, "The Investor", Napa Valley Blend	\$90
Amarone, Masi Veneto	\$98
Cabernet Sauvignon, Story Point	\$15/\$45
Cabernet Sauvignon, Boyanci InSpire Napa Valley	\$80
Pinot Noir, Napa Cellars	\$15/\$45
Pinot Noir, Belle Glos Clark & Telephone	\$110





Dinner Menu

- APPETIZERS -

Broccoli Rabe & Sausage	\$16.95
Clams Casino	\$16.95
Eggplant Spiedini	\$16.95
Eggplant Rollatini	\$16.95
Gnocchi Gorgonzola	\$16.95
Greens & Beans	\$14.95
Italian Antipasto	\$16.95
Meatballs & Tomato Sauce	\$11.95

- PASTA SPECIALTIES -

Capellini Dugan	\$38.95
Shrimp, Lobster & Spinach finished in a white wine garlic sauce	
Lobster Ravioli	\$38.95
Lobster & crab filled ravioli finish in a shrimp and lobster tarragon cream sauce	
Penne & Eggplant	\$26.95
Sauteed eggplant with plum tomatoes, garlic, fresh herbs and mozzarella cheese	
Penne Ala Vodka	\$26.95
Spaghetti Carbonara	\$26.95
A old school carbonara with prosciutto, garlic, egg and romano cheese sauce.	
Spaghetti & Meatballs	\$23.95
Homemade and hand rolled meatballs stewed in our tomato sauce	

- ENTREE CLASSICS -

Entrees accompanied with a garden salad & side of penne pasta

Fish of the Day	Market
Signature Sauce Choices to compliment the fish of the day ~ Marechiaro or Alla Cole	
Eggplant Parmigiana	\$25.95
Chicken Marsala	\$28.95
Chicken sauteed with mushrooms, garlic, and fresh herbs finished in a Marsala wine sauce	
Chicken Francese	\$28.95
Chicken with a light egg batter finished in a lemon and wine sauce	
Chicken Parmigiana	\$28.95
Chicken Pizzaiola	\$30.95
Chicken sauteed with plum tomatoes, mushrooms, roasted red peppers, garlic and fresh herbs	
Chicken Sorrento	\$31.95
Chicken cutlet layered with prosciutto, eggplant, marinara sauce and mozzarella cheese	
Veal Luciana	\$34.95
Veal layered with prosciutto & mozzarella cheese sauteed with plum tomatoes, garlic & basil	
Veal Louie	\$41.95
Veal sautéed with lobster & artichoke hearts, finished in a sherry cream sauce	
Veal Parmigiana	\$31.95
Veal Scalopini	\$34.95
Veal sauteed with plum tomatoes, mushrooms, red onion, and fresh basil	
Veal Sorrento	\$37.95
Veal cutlet layered with eggplant, prosciutto, marinara sauce and mozzarella cheese	

