

Vino Rosso \$5

Pinot Noir Veneto
Nero d' Avola Sicily
Supper Tuscan Toscana
Cabernet Sauvignon Puglia
Cabernet Sauvignon California
Montepulciano Abruzzo
Tempranillos Spain
Zinfandel California
Malbec Argentina

Vino Bianco \$5

Rosato Umbria
Moscato Sicilia
Chardonnay Puglia
Pinot Grigio Veneto
Chardonnay California
Sauvignon Blanc Chile
Prosecco Veneto
Trebbiano Abruzzo
Riesling Veneto

Cocktails \$ 6

Spritz Veneziano Aperol, prosecco, soda, orange slice.
Basilito Vodka, Fresh cranberry juice, lemon, Basil infused simple syrup.
Orangegino Gin, Chef Nicola's Orangecello, fresh lemon juice, simple syrup
Tequila Cosmo Rita Tequila, triple sec, lime and cranberry juice, fresh mint.
Pear & Thyme fizz Pear Vodka, lemon juice, pinot grigio, fresh garden thyme.
Bourbon Mint Twist Bourbon, splash of lemon, ginger infused syrup, fresh mint.

Spuntini \$7

Trio di Formagi Taste of three Italian cheeses.
Trio di Salumi Cured cold imported Italian meats.
Palline di Carne Homemade meatballs, tomato basil.
Suppli allo Zafferano Rich and creamy saffron Arancini with fontina
Mozzarella Caprese Classic Caprese, basil and our balsamic reduction
Bruschetta Toasted Italian bread, tomatoes, fresh mozzarella, EVVO
Carpaccio Beef tenderloin, arugula, Grana Padano, capers, lemon truffle oil.
Involtini alla Parmigiana Pan seared eggplant, mozzarella & ricotta, tomato basil
Insalata Mista Mixed greens, Gorgonzola, house balsamic vinaigrette
Salsiccia Flatbread Homemade sausage, peppers, provolone cheese.
Margherita Flatbread Fresh mozzarella, tomato sauce, basil
Pasta Homemade Pasta, Alfredo, Pomodoro
Gnocchi Rosso Gnocchi, Bolognese ragu

Monday - Saturday 4:30pm - 6:30pm
Bar & Bar tables only
Weekend seating restrictions may apply