



SPUNTINI \$8

TAGLIERE DI FORMAGGI

taste of three Italian cheeses, acacia honey, walnuts,
crostini

GAMBERI ALLO SPUMANTE

shrimp, prosecco, aromatic herbs

PIADINA

flatbread, house made fennel sausage gorgonzola dolce,
wild mushrooms, fig balsamic glaze

PALLINE DI CARNE

homemade meatballs, tomato basil

TAGLIERE DI SALUMI

Cured cold imported Italian meats

BRUSCHETTA

toasted Italian bread, tomatoes, fresh mozzarella, evvo

CARPACCIO

beef tenderloin, arugula, grana Padanno, capers
lemon truffle oil.

INSALATA MISTA

mixed greens, gorgonzola, walnuts, balsamic vinaigrette

GNOCCHI

gnocchi, Bolognese ragout

PASTA

homemade pasta, alfredo or pomodoro

CHEF'S ROSEMARY CIABATTA BREAD 6

VINO \$6

PINOT NOIR
CABERNET SAUVIGNON
MONTEPULCIANO
CHIANTI

CHARDONNAY
SAUVIGNON BLANC
PINOT GRIGIO

COCKTAILS \$7

BASILITO

vodka, pomegranate juice & fresh lime juice &
simple syrup, basil

BERRY MOJITO

rum, blue berry juice, fresh lemon juice, lemon & mint

ORANGEGINO

gin, chef nicola's orangecello, simple syrup & fresh
lemon juice.

PINK MARGARITA

tequila, lime and grapefruit juice, fresh mint

BOURBON VANIGLIA

bourbon, vanilla infused syrup, lemon & garden mint

ROSSO COSMO

vodka, Elderflower liquor, cranberry & lemon juice.

CHEF NICOLA'S LIMONCELLO & ORANGECELLO

ANY NIGHT IS A SPECIAL NIGHT WITH CHEF NICOLA'S DAILY SPECIALS
MONDAY~THURSDAY ~ 4:30-6:30 ~ BAR & BAR SEATS ONLY