



# Wine by the Bottle

ALL WHITES \$25

**PROSECCO** -Zardetto NV  
Fresh fragrant aromas and a delicate soft and harmonious taste - the quintessential bubbly

**VERMENTINO** -Rocca delle Macie 2009  
Aromatic and refreshing with notes of fresh citrus fruit and wild herbs

**ORVIETO** -Santa Cristina 2011  
Almond and floral notes with melon fruit and tangy palate.

**PINOT GRIGIO** -Mezzacorona 2012  
Dry, light, fresh, easy to drink  
Great start to a Pinot Grigio adventure

**CIRO' BIANCO** -Librandi 2011  
Dry & rather crispy, vibrant flavors of apple, pear and a hint of tropical fruit

All REDS \$25

**SANGIOVESE** -Di Majo Norante 2011  
Rich and full-bodied in its dark cherries, plums, cinnamon, and chocolate

**CHIANTI** -Melini 2010  
Dry, full, harmonious and slightly tannic, with an elegant aftertaste of toasted almond

**NERO D'AVOLA** Terre Nere 2007

Soft, round & appealing, hints berries lingering on the palate and a spicy finish

**MERLOT-CORVINA** -Corte Giara 2011  
Youthful and exuberant, with a fresh, juicy fruit character and light, soft tannins.  
Very drinkable, fresh lively style

# Wine by the Bottle

ALL REDS \$25

**AGLIANICO** -Terra di Vulcano 2010  
Pronounced aromas of blackberries and spices undertones of forest floor & hints of smoke

**MONTEPULCIANO** -Valle Reale 2011  
Medium bodied, juicy red cherries, flowers, mint and tobacco

**VALPOLICELLA** -Santi Solane 2009  
Intense bouquet of cloves, vanilla, cherry jam and an elegant finish

**SALICE SALENTINO** -Leone de Castris 2010  
Rich & robust with aromas of plums, cracked pepper and blackberry.

**BARBERA** -Terre da Vino 2010  
Generous, richly textured and velvety.  
Full-flavored and smooth

# On Tap



# WINES: & PINOT

NOIR

\* Half Carafe  
Carafe \$20

Glass Prosecco \$8

ALL BEER: \$5

Prohibition  
Lagunitas IPA /ALE  
Black Butte

# Open Day & Night

# HOURS

coming soon / Coffee Bar  
11:30am-2:30pm / Lunch  
coming soon / Aperitivo

# Lunch

11:30am-02:30pm

# Specialty Cocktails

**All Specialty Cocktails: \$9**

## Dark Wood

Italian Sazerac, Chamomile  
Grappa, Absinthe, Rye Whiskey,  
Calabrese Chili

## The Second Circle

Cognac, Pineapple Gum,  
Maraschino, Orange

## Self Indulgence

White Negroni, Gin, Gran  
Classico, Cocchi Americano,  
Bitters

## Macchiavelli

Espresso martini, Vanilla Vodka,  
Frangelico, Amaretto cream

## Vanni

St. George Gin, Campari, Carpano  
Antica, Orange Bitters,  
Peychauds

# Pizza

**Freshly made to order**

## Margherita

Tomato & Mozzarella Cheese  
\$11

## Calabrese

Tomato, Mozzarella, Smoked  
Ricotta, Calabrese Sausage,  
Zucchini, Cherry Tomatoes  
\$12

## Verde

Mozzarella, Veggi Basil Sauce,  
Eggplant, Parmigiano,  
Pecorino, Ricotta, Black  
Pepper  
\$12

# Insalatona

## Spring Salad

Mixed greens, cherry tomatoes,  
fennel, baby  
carrots, Piave cheese, lemon  
dressing  
\$ 9

## Romaine Salad

Hearts of Romaine, rosemary  
croutons, Grana Padano  
cheese & Bagnacauda dressing  
\$ 9

# Panini

**Served with greens & choice  
of bread:**

## Prosciutto e Burrata

Prosciutto, Burrata Cheese,  
Grilled Eggplant Arugola greens  
& Spring garlic aioli dressing  
\$9

## Crescenza & Barbabietola

Crescenza Cheese & Sliced beets  
roasted tomatoes & sautéed  
spinach  
\$9

# Antipasti

**Traditional Italian Starters**

## Arancino

Chef Andrea makes his own  
special lemon risotto with  
savory asparagus & mozzarella.  
A scoop is carefully hand formed  
into a sphere, rolled in crumbs  
from house made bread, before  
frying to a crispy outside with  
savory melted inside  
\$6

# Pasta

## Spaghetti al Pomodoro e

## Basilico

Spaghetti in Tomato Basil Sauce  
\$11

# Cocktails

**Cocktails: \$8**

## Dante

Svedka Vodka, Limoncello, Lemon,  
Basil

## Beatrice

Prosecco, Rose-petal infused Gin,  
Luxardo

## Medusa

Gin, Strega, Cucumber, Orgeat

## Florentina

Tequila, Hibiscus, Gran Classico,  
Honey, Lime

## Francesca

Bourbon, Aperol, Tuaca, Bitters

## Virgilio

Dark Rum, Cynar, Lime, Honey

• **PAYMENTS ARE CASH ONLY**