

PIATTINI - ITALIAN TAPAS

BRUSCHETTE E STRACCIATELLA Garlic toasted bread with fresh chopped tomato & creamy Mozzarella	5.50
CALAMARI FRITTI Fried calamari and zucchini	5.95
POLPETTI E PISELLI Italian meat balls and peas	5.95
PIZZETTA CARCIOFI Pizza tomato, Mozzarella topped with marinated baby artichoke	5.95
FORMAGGI MISTI Assorted cheeses	6.95
CRUDO DEL GIORNO Tartar or Carpaccio of the day	6.50
BRESAOLA Dry cured beef topped with mache and Pecorino cheese	7.95
TAGLIATA DI MANZO Seared sliced N.Y. steak with marinated cannellini beans	8.95
POLENTA E FUNGHI Grilled polenta with sautéed wild mushroom	5.95
AFFETTATI MISTI Mixed cold cuts	8.95
INSALATA DI CARCIOFI Fresh baby artichoke with hearts of palm, walnuts, and Parmesan cheese	6.95

SPECIALTY DRINKS

AMICI SHOT Kahlua Midori and Tequila Silver	10.00
AMERICANA Campari and Tangerine Vodka	10.00
IL VENETO Aperol Sweet Vermouth and Prosecco	10.00
PEACH MARTINI Peach Vodka with special combination	10.00
ESPRESSO MARTINI Vodka Espresso and splash of Bailey's Irish Cream	10.00
GREYHOUND MARTINI Grapefruit Juice Vodka and special combination	10.00
WATERMELON MOJITO Rum, Tequila, brown sugar, mint, and fresh watermelon	10.00
LEMON DROP Absolut Citron, Triple Sec, Sweet & Sour, lemon juice, sugar rim, Italian Bloody Mary mix	10.00

WINE BY THE GLASS

WHITES

SPARKLING

Bisol, <u>Prosecco</u> , Veneto NV	10.00
Trento, <u>Rose</u> , Ferrari Trentino NV	10.00

ITALIAN

Abbazia di Novacella, <u>Kerner</u> , Alto Adige	12.00
Antinori "Bramito", <u>Chardonnay</u> , Umbria	11.00
Feudi San Gregorio, <u>Falanghina</u> , Campania	9.00
Santa Margherita, <u>Pinot Grigio</u> , Alto Adige	12.00
Valle Isarco, <u>Pinot Bianco</u> , Alto Adige	10.00
L'uvaggio Di Giacomo, <u>Vermentino</u> , Lodi	8.00

AMERICAN

"Arbe Garbe", <u>Malvasia/Pinot Bianco/Viognier</u> , Sonoma Coast	10.00
Chateau Ste. Michelle, <u>Riesling</u> , Columbia Valley	8.00
Ferrari Carano, <u>Fume Blanc (Sauvignon Blanc)</u> , Sonoma	8.00
Cakebread, <u>Chardonnay</u> , Napa Valley	15.00

ROSÉ

Centine Castello Banfi, <u>Cabernet/Sangiovese/Merlot</u> , Toscana	10.00
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REDS

ITALIAN

Castello Banfi, <u>Chianti Riserva</u> , Toscana	12.00
"Cinque Vigne" Da Milano, <u>Barolo/Nebbiolo</u> , Piemonte	15.00
Le Salette, <u>Valpolicella, Corvina/Rondinella/Molinara</u> , Veneto	10.00
Cerasuolo di Vittoria, Planeta, <u>Nero D'avola/Frappato</u> , Sicilia	12.00
Cantina Tre Serre, <u>Barbera</u> , Piemonte	8.00

AMERICAN

Lockwood, Merlot, Monterey	8.00
"Decoy" Duckhorn, <u>Cabernet/Merlot/Cabernet Franc/Petit Verdot</u> , Napa Valley	17.00
"Artemis" Stags Leap, <u>Cabernet</u> , Napa Valley	19.00
Tantara, <u>Pinot Noir</u> , Santa Maria	10.00
Villa Mt. Eden, <u>Cabernet Sauvignon</u> , Napa Valley	10.00

THE TOP SHELF

VODKA		COGNAC	
Absolut	10.00	Courvoisier VSOP	12.00
Skyy	10.00	Courvoisier Exclusif	18.00
Belvedere	12.00	Hennessy VSOP	16.00
Chopin	12.00	Hennessy Paradis	50.00
Ketel One	12.00	Martell VSOP	16.00
Level	12.00	Martell Cordon Blue	25.00
Roberto Cavalli	12.00		
FLAVORED VODKA		GIN	
Absolut Citron	10.00	Beefeater	12.00
Absolut Mandrin	10.00	Tanqueray	12.00
Absolut Vanilia	10.00	Tanqueray #10	14.00
Skyy Cherry Infusion	10.00	Bombay Sapphire	14.00
Skyy Pineapple Infusion	10.00		
Van Gogh Double Espresso	10.00	GRAPPA	
		Banfi Grappa di Montalcino	10.00
TEQUILA		Luxardo Grappa	14.00
Don Julio Anejo	16.00	Nonino Grappa	16.00
El Tesoro Paradiso	35.00	Nonino Grappa Chardonnay	16.00
Patron Silver	10.00	Nonino Grappa Merlot	16.00
Patron Anejo	14.00		
Sauza Tres Generaciones	12.00	CORDIALS/APERITIFS	
		Aperol	10.00
RUM		Baileys Irish Cream	10.00
Captain Morgan Spiced	10.00	Campari Liqueur	10.00
Cruzan Mango	10.00	Fernet Branca	10.00
Malibu Coconut	10.00	Godiva Chocolate Liqueur	10.00
Malibu Passion Fruit	10.00	Grand Marnier	10.00
Myers Dark Bacardi	10.00	Jagermeister	10.00
		Kahlua	10.00
AMERICAN WHISKEY		Kahlua Mocha	10.00
Seagrams 7 (Blend)	10.00	Superieure 124°	10.00
Jim Beam KSBW	10.00	Midori	10.00
Maker's Mark Bourbon	12.00	Pallini Limoncello	10.00
Knob Creek Bourbon	14.00	Patron Citronge Liqueur	10.00
Wild Turkey 101°	12.00	Patron XO Coffee Liqueur	10.00
		Sambuca Romano	10.00
IRISH WHISKEY		Trimbach Framboise Liqueur	10.00
Jameson	10.00	Amaretto	10.00
Bushmills	12.00	Frangelico	10.00
		Galliano	10.00
CANADIAN WHISKEY		Martini Bianco/Rosso	10.00
Canadian Club 6 years	10.00		
Crown Royal	12.00		



Wine Bar & Lounge Menu

TRAINING MENU

Please give us your thoughts!