



SPUNTINI ~ SNACKS

enjoy with a cocktail or glass of wine before dinner

- Marinated olives served warm from the wood burning oven **5**
Wood oven roasted nuts with sea salt and olive oil **6**
Fagioli fritti - tempura battered local green beans with lemon and roasted garlic *aioli* **7**
Crostini Misti - garlic-rubbed toast with seasonal toppings **10**
Selection of three artisan cheeses with tomato jam and local honey **15**
Fettunta - grilled rustic bread with Sicilian olive oil, sea salt and tomatoes **6**

APERITIVI ~ COCKTAILS

- Snow Queen Martini - organic wheat vodka, Maytag blue cheese olives **15**
Sassi-tini - Ultimat Vodka, Maytag blue cheese olives **16**
Vinnie's Manhattan - Knob Creek Bourbon, Carpano sweet Vermouth **16**
Tres Arancio - Grand Marnier, Hangar One *Mandarin Blossom*, Triple Sec **12**
Pera - Grey Goose pear vodka, Limonata **10**
Sassi's house made Infused Vodkas- numerous fresh fruit flavors **12**
Negroni Cocktail - Blue Coat gin, Campari, Carpano **16**
Hendricks Gin Martini - Vya dry Vermouth **16**
Pear Old Fashioned - Bourbon, fresh pear, Amarena Cherries and Maraschino Liqueur **14**
Limoncello or Limecello Martini **12**
Hangar One Frasier River Raspberry Cosmopolitan –Sassi style **12**
Lillet Cocktail- Bluecoat gin, Lillet Blanc, Cointreau **12**
Pom-a-rita - pomegranate Margarita **12**
Limoncello Mojito - house made Limoncello, fresh mint **12**
Melagrano - Amaretto di Saronno, pomegranate **12**
Le Citron Frizzante - Grey Goose Citron, fresh meyer lemon juice, Prosecco **12**

BEER 6

Draft: Stella Artois, Peroni, Anchor Steam **Bottles:** Amstel Light, Heineken, Buckler

January's Three Course Menu

with flight of three wines

Escarole and Bean soup with Meatballs

Masi "Masianco" Pinot Grigio/Verduzzo 2006

Ricotta Gnocchi with Lamb sugo and Asiago

Cappezzana "Barco Reale" Sangiovese/ Cabernet 2005

**Pork Chop *Saltimbocca* ("jumps in your mouth")
with Prosciutto and Sage; Arugula and Apple salad**

Caprili Brunello, 2003

Three Courses \$35

5 oz of each wine \$25