



WINES BY THE GLASS

250 ML/ 8.5 OZ

Champagne Brut, Piper - Heidseick nv 187 ml 16

Prosecco, Zonin nv 10

Moscato D'Asti, Paolo Saracco 2007 10

Verdicchio *Fontevecchia*, Caselfarnetto 2007 10

Vermentino *Toscana*, Moris Farms 2007 10

Soave Classico, Suavia 2008 10

Dry Rose of Aglianico, Feudi San Gregorio 2009 10

Nebbiolo D'Alba, Damilano 2007 12

Toscana Rosso, Ciacci Piccolomini 2006 12

Montepulciano D' Abruzzo, La Valentina 2006 14

Barbera D'Alba, Gagliardo 2007 12

Chianti Classico, Poggerino 2003 14

APERITIVI ~ COCKTAILS

Aviation Cocktail Bombay Gin, Luxardo Maraschino 12

Knob Creek Manhattan Sweet Vermouth and orange bitters 15

Sicilian Iced Tea Amaro, Cointreau, fresh lemon and lime juice 12

Cucumber Cooler Tanqueray Gin, muddled with cucumber, basil, Vya Dry Vermouth 12

Raspberry Cello Martini House made raspberry cello, splash of fresh lime juice 12

Blackberry Cooler House made local blackberry infused rum, club soda, fresh lime 12

Sassi Sangria House made sangria with fresh fruit over crushed ice 10

Strawberry Basil Martini Strawberry and lemon infused vodka with basil and fresh lemonade 12

Bellisimo Berry House-infused berry vodka muddled with strawberries, mint and lime 12

Tres Arancio Hangar One Mandarin Blossom Vodka, Sorrento Mandarincello, Aranciata 12

Limoncello Mojito House made limoncello, fresh mint 12

Pom-A-Rita Patron Silver, fresh sweet and sour, Cointreau, pomegranate juice 12

Pera Grey Goose Pear vodka, sparkling Limonata 10

Limoncello Martini House made limoncello, fresh lemonade and a sugar rim 12

BEER 6

Draft: Stella Artois

Bottles: Amstel Light, Peroni, Heineken, Anchor Steam, Buckler *na*

Ariel non alcoholic "wine" *chardonnay or rouge* 35

SPUNTINI ~ SNACKS

to accompany a cocktail or glass of wine

Bruschetta Grilled bread, baby artichokes, new olive oil, preserved lemon and Pecorino 6

Olives Served warm from the wood burning oven 4

Local Beans *Fritti*, Pellegrino batter; lemon and green garlic aioli 7

Fettunta Grilled garlic rubbed bread, organic tomatoes, Calabrian olive oil, sea salt 5

THREE COURSE MENU, AUGUST

Prosciutto, Black Mesa Ranch goat cheese, local melon

Vermentino *Toscana Maremma*, Moris Farms 2007

Swordfish with eggplant salad and cucumber *agrodolce*

Chianti Classico, Poggerino 2003

Olive oil polenta cake with fig conserva

three courses 35 two wines, 6 oz of each 19

Preferred Dining Card is not accepted for 3 course menu or daily specials