



****** WE ARE NOT ACCEPTING CASH AT THIS TIME ******

Wine By The Glass

SPARKLING

Carpene Malvolti Cuvee Brut Rose (187ml) - Italy **\$10.99**

Corte Fresca Prosecco – Veneto, Italy. **\$12.99**

WHITE

Villa Rosa Moscato d’Asti – “Crisp” – Asti, Italy **\$11.99**

La Novella Nebbiolo Bianco – “Crisp” Italy **\$12.99**

La Galope Sav Blanc – “Crisp” – Cotes di Gasgogne, France **\$12.99**

Alverdi Pinot Grigio – “Lush” – Emilia Romagna, Italy **\$11.99**

Lapis Luna Chardonnay – “Rich” – North Coast, California **\$12.99**

ROSE

Aime Roquesante Cuvée Rosé – “Blush” –Provence, France **\$12.99**

RED

Uva Non Grata Gamay “Juicy” Burgundy, France **\$11.99**

Juggernaut Pinot Noir “Juicy” Russian River Val, California **\$14.99**

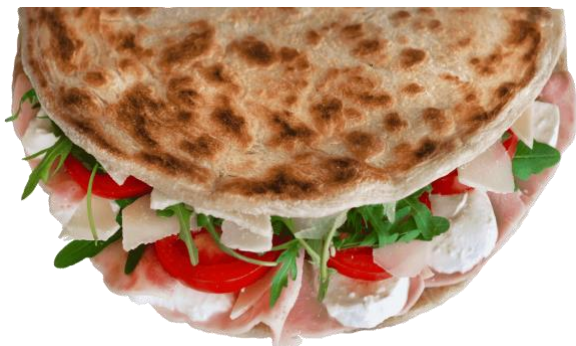
La Veneranda Umbrian Rosso “Round” Montefalco, Italy **\$13.99**

Marques de Riscal Rioja Reserva (2015) – “BIG” – Rioja, Spain **14.99**

Spellbound Cabernet Sauvignon – “Big” – California **\$12.99**

Coliman Malbec – “Big” – Mendoza, Argentina **\$12.99**

NEW* Piadina *NEW



Italian Flatbread Sandwiches from Emilia Romagna

Food

Snacks

Roasted Nuts \$6.99

Potato Chips \$1.99

Truffle Popcorn \$7.99

Appetizer Plates

Cheese Plate \$16.99

Charcuterie \$16.99

Cheese and Charcuterie \$19.99

Mediterranean Plate \$13.99

Burrata Cheese Plate \$14.99

Entrees

Salad

Arugula with Shaved Parmesan - \$10.99



Pizza **Ask for Gluten Free**

Margherita - \$12.99

Prosciutto and Arugula - \$15.99

Sausage - \$14.99

OR Select Toppings

Protein (\$3): Prosciutto, sliced Sausage, Salami, Ham, extra Cheese, Burrata (\$6)

Veggies (\$2): Arugula, Red Onion, Spinach, Pepper drops, Greek Olives, Mushrooms

Italian Flat Bread Sandwich (Piadina)

Parisian: Ham, Gruyere & Arugula - \$12.99

Ravenna: Mortadella, Taleggio, Arugula - \$14.99

Florentine: Salami, Provolone & Spinach - \$12.99

Roma: Salami, Mozzarella, Basil - \$12.99

Signature Cocktails

Aperol Spritz - \$12.99

Bourbon Peach Pie – \$14.99

High Maintenance - \$12.99

Margherita Your Way – *Price based on Tequila*

Negrone - \$14.99

Mule - \$14.99

A \$10 corkage fee is applied to the first two dine-in bottles