

BIANCA'S

R I S T O R A N T E



VINO SPUMANTE

MOSCATO D'ASTI, CASTELO DEL POGGIO

Piedmont, Italy
\$9 GL \$34 BTL

PROSECCO LA LUCA
Veneto, Italy - 187ML Split
\$8

VINO BIANCO

CHARDONNAY, BERINGER BROS

Bourbon Barrel Aged, California
\$10 GL \$36 BTL

CHARDONNAY, KENDALL JACKSON

California
\$9 GL \$34 BTL

CHARDONNAY, JORDAN

Russian River Valley
\$65 BTL

PINOT GRIGIO, TOMMASI

Le Rosse, Italy
\$10 GL \$36 BTL

PINOT GRIGIO, SANTA MARGHERITA

Alto Aidge, Italy
\$50 BTL

SAUVIGNON BLANC, FRENZY

Marlborough, New Zealand
\$9 GL \$34 BTL

HOUSE MADE SANGRIA

*Red or White Sangria
Made Fresh from Seasonal
Fruits infused with Wine &
Liquor. Ask your server for
today's recipe*

*\$28 Full Carafe - \$22 Half Carafe
\$10 Glass*

CORK FEE \$15

Coffee or Espresso Shots \$3
Cappuccino or Latte \$4.50
Soda, Ice Tea, Milk \$3

HOUSE WINES

Pinot Grigio

Chardonnay

Riesling

White Zinfandel

Chianti

Cabernet

Merlot

Pinot Noir

*\$25 Full Carafe - \$15 Half Carafe
\$6 Glass*

FEATURED COCKTAILS

Tuscan Tea \$10

*"Long Island" iced tea goes Italian
with a splash of Midori & pineapple
juice*

Martini Di Berry \$10

*Berry vodka, raspberry liqueur,
cranberry, cherry & lime juice*

Espresso Martini \$10

*Espresso shot, vanilla vodka,
Kahlua*

Aperol Margarita \$10

*Tequila, Aperol, orange and lime
juice served on the rocks garnished
with orange & lime*

Flirtini Rosa \$10

*Raspberry vodka, triple sec,
pineapple & cranberry juice, fresh
lime*

Caramel Apple Martini \$10

*Vodka, butterscotch schnapps, apple
pucker liqueur with a caramel
drizzle*

Chocolate Raspberry Martini \$10

*Raspberry vodka, chocolate syrup,
heavy cream, garnished with
chocolate chunks*

VINO ROSSO

CHIANTI CLASSICO DOCG, SAN FELICE, ITALY

\$9 GL \$34 BTL

CHIANTI RISERVA, CASTELLO DI GABBIANO, ITALY

\$11 GL \$40 BTL

SUPER TUSCAN, DOGAJOLO, TUSCANY

\$9 GL \$34 BTL

MONTEPULCIANO D'ABRUZZO, JORIO, ITALY

\$9 GL \$34 BTL

VALPOLICELLA SUPERIORE RIPASSO DOC, MARA, VENETO

\$11 GL \$40 BTL

MALBEC, BODEGA NORTON, BARREL SELECT, ARGENTINA

\$9 GL \$34 BTL

PINOT NOIR, LYRIC, SANTA BARBARA, CALIFORNIA

\$11 \$40 BTL

PINOT NOIR, UNCONDITIONAL, OREGON

\$10 GL \$38 BTL

MERLOT, CHATEAU ST MICHELLE, WASHINGTON

\$9 GL \$34 BTL

CABERNET SAUVIGNON, JUGGERNAUT, CALIFORNIA

\$10 GL \$36 BTL

CABERNET SAUVIGNON, BV, RUTHERFORD, CALIFORNIA

\$75 BTL

CABERNET SAUVIGNON, STAGS LEAP, "ARTEMIS", NAPA

\$90 BTL

SANGIOVESE, SIR PASSO, TUSCANY

\$10 GL \$38 BTL

ZINFANDEL, IMMORTAL, LODI

\$9 GL \$34 BTL

PETIT SYRAH BLEND, FREAKSHOW, LODI

\$10 GL \$38 BTL

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