

WINE

W H I T E

BUBBLES & ROSÉ

ROSÉ, ROCCA DI MONTEMASSI, "RENAISSANCE", ITALY	10/39
PROSECCO, LA MARCA, ITALY	11 <small>SPLIT</small>
PROSECCO, ZONIN, "CUVEE 1821", ITALY	10/39
ROSÉ, ILAURI, "CHIOLA", MONTEPULCIANO	9/35

CRISP & FRUITY

PINOT GRIGIO, CA'BOLANI, ITALY	10/39
SAUVIGNON BLANC, MASON CELLARS, NAPA VALLEY	12/42
SAUVIGNON BLANC, WHITEHAVEN, MARLBOROUGH	10/39
VERMENTINO, SASSOREGALE, ITALY	10/39

LUSH & RICH

CHARDONNAY, UNOAKED, JOEL GOTT, CALIFORNIA	11/40
CHARDONNAY, DAVIS-BYNUM, NAPA VALLEY	13/44

SWEET

RIESLING, SCHMITT SÖHNE, GERMANY	9/35
MOSCATO DI ASTI, POGGIO, ITALY	8/31

R E D

SOFT & SUBTLE

PINOT NOIR, DELOACH, CALIFORNIA	8/31
PINOT NOIR, ELOUAN, OREGON	10/39
MONTEPULCIANO D'ABRUZZO, ILAURI, "BAJO", ITALY	9/35

RICH & RIPE

MERLOT, RODNEY STRONG, SONOMA	12/42
MALBEC-SYRAH, PERLITA, MENDOZA	9/35
CHIANTI, CASTELLO DI ALBOLA, ITALY	11/40
RED BLEND, ALLEGRI, "P.D.T.", ITALY	12/42
CABERNET SAUVIGNON, MARTIN RAY, NAPA VALLEY	13/44
SANGIOVESE, DUCA DI SARAGANO, ITALY	10/39
RED BLEND, CATACLYSM, COLUMBIA VALLEY	11/40

DEEP & DARK

VALPOLICELLA RIPASSO, SECOLI, ITALY	10/39
CABERNET SAUVIGNON, IRON & SAND, PASO ROBLES	15/56
CABERNET SAUVIGNON, IMAGERY, CALIFORNIA	11/40
RED BLEND, QUILT, "THREAD COUNT", NAPA VALLEY	12/42

PANNA OR SAN PELLIGRINO 1L 8.00 EACH

ADDITIONAL OPTIONS CAN BE FOUND ON
OUR BOTTLE-ONLY WINE LIST

COCKTAILS

FOR PETE'S SAKE 8

MOCKTAIL

GINGER BEER, HONEY SIMPLE SYRUP, LEMON JUICE, AND FRESH
ROSEMARY SPRIG (ADD A SHOT OF KETEL ONE FOR \$4)

THE HOLLY BERRY 12

BASIL-HAYDEN BOURBON, MUDDLED BLUEBERRIES,
LEMON-BLUEBERRY SYRUP, SODA

THE SWEET MELISSA 13

DON JULIO BLANCO, GRAPEFRUIT, LIME JUICE, FRESH BASIL,
AGAVE, KOSHER SALT RIM

THE BRE'S KNEES 12

RÉMY V.S.O.P., HONEY SIMPLE SYRUP,
LEMON JUICE

THE SHERRI BABY 14

THE BOTANIST GIN, CAMPARI, CARPANO ANTICA
VERMOUTH, CAMPO VIEJO CAVA FLOAT

THE JACK AND JILL 9

JACK DANIELS, GINGER BEER, LIME JUICE

THE LIZARITA 13

818 TEQUILA, WATERMELON PURÉE, AGAVE NECTAR, FRESH LIME
JUICE AND BASIL

THE LILLY VANILLI 9

VANILLA VODKA, ITALICUS LEMON-LAVENDER LIQUEUR, LEMON
JUICE, SODA

D R A F T S

PINTS

CORLEONE'S, ITALIAN LAGER	7
DORTMUNDER, GOLD LAGER	9
BLUE MOON, BELGIAN WHEAT	8
PERONI, ITALIAN LAGER	6.5
GREAT LAKES, VIBACIOUS, IPA	9
GUINNESS	7.5
MILLER LIGHT	5
SEASONAL DRAFT	*MARKET PRICE

BOTTLES

CRAFT AND IMPORT

STELLA ARTOIS	5
LABBAT BLUE	4.5
CORONA	5
CORONA LIGHT	5

DOMESTIC

BUDWEISER	4.25
BUD LIGHT	4.25
MILLER LIGHT	4.25
COORS LIGHT	4.25
MICHELOB ULTRA LIGHT	4.5

WHITE CLAW 5.5

HIGH NOON 9

S T A R T E R S

CALAMARI FRITTI 16

Crispy calamari with our signature house marinara and spicy tomato chutney

STUFFED PEPPERS 16

Hot banana peppers stuffed with ground veal, sausage, and Fontina, over house marinara

SAUSAGE AND PEPPERS 15

Sautéed mild Italian sausage with green and red peppers and house marinara

MARGHERITA FLAT BREAD 15

Tomato, fresh mozzarella, olive oil, fresh basil

CLASSIC FLAT BREAD 15

Pepperoni, sausage, provolone, ricotta, marinara

SHRIMP SAMMY 17

Macadamia and coconut encrusted Jumbo Gulf Shrimp, sweet chili sauce, pickled red onion

BAKED BRUSCHETTA 14

Ciabatta bread baked with herb marinated tomatoes and Italian cheese blend, with house marinara

ITALIAN WEDDING SOUP 8

SOUP OF THE DAY 9

FRENCH ONION SOUP 10

S A L A D S

CAPRESE 16

Fresh Mozzarella di Bufala Campana, basil and tomato layered and finished with aged balsamic and extra virgin olive oil

WEDGE 14

Crisp iceberg lettuce, diced tomatoes, red onions, cucumber, bacon, crumbled blue cheese and creamy blue cheese dressing

MEDITERRANEAN SALMON SALAD 27

Grilled Clare Island Organic Salmon, arugula, red onions, artichokes, sun dried tomatoes, and almonds with feta vinaigrette

PECAN ENCRUSTED CHICKEN SALAD 21

Mixed greens, cucumber, onions, strawberries, pecan encrusted chicken, and honey lime vinaigrette

CLASSIC CAESAR....15

CHICKEN.....21

SALMON.....27

C L A S S I C V E A L & C H I C K E N

PARMIGIANA

Breaded, with provolone and marinara sauce
Chicken...26 Veal...30

MARSALA

Lightly floured, with fresh mushrooms in Marsala wine
Chicken...26 Veal...30

PICATTA

Lightly floured, with capers and green onions in white wine lemon butter
Chicken...26 Veal...30

All veal and chicken dishes are served with linguine marinara

V E G A N & G L U T E N - F R E E

PORTOBELLO STEAK 21

Portobello, eggplant, zucchini, tomato, spinach and squash, stacked and drizzled with balsamic reduction

VEGAN STUFFED PEPPERS 20

Hot banana peppers stuffed with ratatouille and quinoa, in our house marinara

SEAFOOD

SEA BASS ALLEGA 40

Almond encrusted Chilean sea bass in a lemon butter sauce with market fresh vegetables

CALABRESE 39

Crab meat stuffed scampi with artichokes, grape tomatoes, and spinach tossed in a spicy aglio e olio with fresh pappardelle

FERENCINI 42

Shrimp, calamari, clams, and scallops in a lobster chardonnay cream sauce tossed with linguine

SCALLOP RAVIOLI 42

Pan seared sea scallops, crab and lobster ravioli, spinach, and tomatoes in a lobster cream sauce

SALMON LOCONTI 32

Blackened Clare Island Organic Salmon, with a lemon butter caper sauce over a bed of sautéed spinach, served with market fresh vegetables

CLASSIC CUTS

14 OZ. CENTER CUT NEW YORK STRIP STEAK....50

10 OZ. FILET MIGNON....60

CHOOSE YOUR PREPARATION

Marinated and Grilled, with onion straws

Peppercorn encrusted, finished with dill gorgonzola cream sauce

Mushroom demi-glace

Served with the potato of the day and market fresh vegetable

VEAL CHOPS....48

O'SULLIVANI

14 ounce bone-in veal chop, breaded, with diced prosciutto and tomato in a light cream sauce, served with potato of the day

KOSAR

14 ounce bone-in veal chop, grilled and finished with peppers, onions, kalamata olives, Genoa salami and Maytag blue in a light aglio e olio, served with a grilled hot Hungarian pepper and potato of the day

*Consuming raw or undercooked meats, poultry, seafood, shellfish, and eggs may increase your risk of foodborne illness.

VEAL & CHICKEN

GOTTI 33

Milk-fed veal, breaded, layered with crab meat stuffing, provolone, portabella mushrooms and diced tomatoes in a sherry basil pesto sauce

SINATRA 31

Milk-fed veal, lightly floured and topped with spinach, ricotta, eggplant, and provolone, finished with marinara

TRIVISONNO 31

Milk-fed veal medallions, breaded, layered with prosciutto, fresh mozzarella, basil, and roasted red peppers in sherry cream sauce with mushrooms

FRATELLO 29

Milk-fed veal, breaded, layered with prosciutto, eggplant, and provolone in house marinara

LIZA 28

Sautéed chicken encrusted with pine nuts and Asiago in a Romano Chardonnay cream sauce

LUCIANO 28

Chicken, served lightly floured and sautéed, with artichoke hearts, spinach, diced tomatoes, and capers in a roasted red pepper sauce

All veal and chicken dishes served with linguine marinara

SPECIALTIES OF THE HOUSE

PENNE ALLA SICILIANA 26

Italian sausage and chicken, green peppers, roasted red peppers and onions in an aglio e olio tossed with penne pasta

EGGPLANT ROLLATINI 23

Breaded eggplant layered with spinach, ricotta, provolone, and marinara.
Served with a side of linguine marinara

CHICKEN CARBONARA 26

Grilled chicken, pancetta, spinach, early harvest peas and egg, with white wine butter sauce

PASTA

HOMEMADE LASAGNA 23

Fresh spinach, ricotta, imported Parmesan-Romano and provolone, layered with pasta and finished with marinara

PENNE ALLA VODKA 22

Sweet onions flamed in vodka with a spicy marinara cream sauce
Add meatball or sausage for 5.00 or grilled chicken for 6.00

LINGUINE MARINARA 23

Served with meatball or sausage

GNOCCHI 23

Potato dumplings sautéed with mushrooms, onions, and pancetta in a garlic butter sauce

ITALIAN MAC-N-CHEESE 22

Cavatappi with mozzarella, provolone, Parmesan, Pecorino-Romano, and Asiago blended into a rich sauce, finished with crispy pancetta

WILD MUSHROOM PAPPARDELLE 23

Mushrooms, caramelized onions, spinach and cherry tomatoes with prosciutto and salami in an aglio e olio

FETTUCCINE ALFREDO 24

Fettuccine tossed with creamy Alfredo, grilled chicken, artichokes, and broccoli

A LA CARTE

PASTAS

HOUSE MARINARA 5

AGLIO E OLIO 8

ALFREDO 8

BLUSH 8

VODKA 8

Choice of linguine, penne, angel hair, fettuccine or substitute gnocchi for an additional \$3

SPECIALTY SIDES

ITALIAN MAC-N-CHEESE 9

POTATO OF THE DAY 6

MEAT

MEATBALL.....5

SAUSAGE.....5

GRILLED CHICKEN.....6

VEGETABLES

BROCCOLI 5

ASPARAGUS 7

GRILLED VEGETABLES 7

SAUTEED SPINACH 7

VEGETABLE OF THE DAY 7

ADD A HOUSE SIDE SALAD FOR \$4

DESSERT

8 EACH

RASPBERRY CHEESECAKE

LEMON CHEESECAKE

OREO CHOCOLATE CAKE

TIRAMISU

CANNOLIS