

SUMMER FEATURES

BELLINI . . .9-

Ruffino Prosecco and peach nectar



FLIRTINI . . .9-

Ruffino Prosecco, fresh blood orange juice and a splash of Campari

VINI

HOUSE WINE BY THE GLASS . . . 7.

CHARDONNAY . PINOT GRIGIO
WHITE ZINFANDEL

CHIANTI . CABERNET SAUVIGNON . MERLOT
MONTEPULCIANO

BIANCHI

	al quartino by the glass	bottle
PROSECCO, Ruffino	8.	25.
PINOT GRIGIO, Donna Cristina, Lazio	9.	30.
PINOT GRIGIO, Candoni, Veneto		25.
SAUVIGNON BLANC, Ernst, So. Africa	8.	25.
GRILLO, Notorious, Sicily	8.	26.
CHARDONNAY, Tormaresca, Puglia	8.	27.
CHARDONNAY, Napa Ridge, Napa Valley	8.	25.



ROSSI

	al quartino by the glass	bottle
PINOT NOIR, Robert Mondavi 'Private Selection', California	9.	30.
SANGIOVESE, Castello di Monastero, Tuscany	8.	25.
SUPER TUSCAN, Banfi Centine Rosso, Tuscany	9.	30.
CHIANTI CLASSICO, Castello Vicchiomaggio, Tuscany		35.
NEPRICA, Tormaresco, Puglia	8.	30.
MORELLINO DI SCANSANO, Poggio Sughere, Tuscany		35.
MALBEC, Trivento, Argentina	8.	28.
TUSCAN BLEND, Villa Vallemaggiore, Maremma		30.
BARBERA, Castelfvero, Piedmonte		25.
NERO D'AVOLA, Villa Pozzi, Sicily	8.	25.
PRIMITIVO, Feudi San Marzano, Puglia		25.
CABERNET SAUVIGNON, Casa Bella, Emilia Romagna		27.
BARBARESCO, Produttori, Piedmonte		65.
BRUNELLO DI MONTALCINO, Castello Banfi, Tuscany		90.
BAROLO, Marchesi di Barolo, Piedmonte		70.

ANTIPASTO BAR

FREDDI- Cold

\$5 per selection - (3) - \$12, (5) - \$18, (7) - \$25

- **Bruschetta Del Giorno**
- **Marinated Artichoke Hearts Stems**
- **Mediterranean Olives** (Mixed)
- **Oven Roasted Sweet Red Peppers**
- **Eggplant Caponata** (Sicilian relish)
- **Imported Sundried Tomato**
- **Insalata Caprese** (handmade fior di latte & Roma tomato)

CALDI- Hot

- **Arancine-Rice Balls** (risotto, peas & smoked mozzarella)
- **Asparagus** (oven roasted)
- **Broccoli Rabe** (roasted garlic, E.V.O.O. lemon)
- **Grilled Portobello Mushroom** (fresh rosemary)
- **Sautéed Spinach** (golden raisins & crispy shallots)
- **String Beans** (chickpea and cherry tomato)

Celebrate the flavors & spirits of Italy from our Family Heritage to your plate

ANTIPASTO BAR

FORMAGGI PIATTO

\$5 per selection / (3) - \$13, (5) - \$20

- **Asiago Pressato**, Italy, Veneto, cow
- **Cacciocavallo**, Italy, Basilicata, cow
- **Grano Padano D.O.P.**, Italy, Emilia, cow
- **Hudson Valley Camembert**, NY, goat
- **Pecorino Toscano**, Italy, Tuscany, sheep
- **Provolone**, Italy, Puglia, cow
- **Ricotta Salata**, Italy, Lazio, sheep

All cheese served with sunflower raw honey & marmellata preserve

SALUMERIA BOARD

\$6-each, 3 - selections for \$15, carne misti - \$25

- **Prosciutto di Parma, D.O.P.** (Parma)
- **Genoa Salami**
- **Sopressata Piccante** (Calabria)
- **Salsiccia Dolci-Dry Sausage** (house cured)

Salumi Misti

Prosciutto, Salami, Sopressata, olives & bruschetta - \$16

MOZZARELLA BAR

\$6-each, 2 - selections for \$10

- **Fior di Latte** (hand-made mozzarella daily)
- **Affumicato** (smoked mozzarella)

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