

WHITE GLASS

Prosecco (with bubbles), <i>Fantinel</i> , Friuli	7.25
Pinot Grigio, <i>Mezza Corona</i> , Trentino	6.25
Pinot Grigio, <i>Fantinel</i> , Friuli	7.50
Chardonnay, <i>Liberty School</i> , Central Coast	8.50
Sauvignon Blanc, <i>Castle Rock</i> , Monterey	7.50

RED GLASS

Montepulciano D'Abruzzo, <i>San Lorenzo</i>	6.25
Chianti Classico, <i>Querceto</i> , Greve	7.00
Pinot Noir, <i>Mark West</i> , Sonoma	8.00
Merlot, <i>Grayson</i> , Paso Robles	7.50
Cabernet, <i>Fuedo Arancio</i> , Sicilia	6.00
Zinfandel, <i>Steele</i> , Mendocino	9.75
Cabernet Sauvignon, <i>B.R. Cohn</i> , North Coast	10.50

BOTTLES

SPARKLING

Bin No.		\$
0	Prosecco, <i>Fantinel</i> , Friuli	24.00
1	Veuve Clicquot Ponsardin, Reims	65.00
2	Brachetto D' Acqui, <i>Rosa Regale Banfi</i> (375 ml)	15.00

WHITE

3	Vernaccia di San Gimignano, <i>Stram Bella</i>	24.00
4	Soave, <i>la Cappuccina</i> , Verona	25.00
5	Sauvignon Blanc, <i>St. Supery</i> , Napa	30.00
6	Sauvignon Blanc, <i>Castle Rock</i> , Monterey	28.00
7	Pinot Grigio, <i>Kris</i> , Veneto	23.00
8	Pinot Grigio, <i>Mezza Corona</i> , Trentino	25.00
9	Pinot Grigio, <i>Villa Marija</i> , Slovenia	26.00
10	Pinot Grigio, <i>Fantinel</i> , Friuli	30.00
11	Chardonnay, <i>Liberty School</i> , California	32.00
12	Chardonnay, <i>Beaucanon</i> , Napa Valley	34.00
13	Ribolla, <i>Movia</i> , Slovenia	42.00

RED

20	Valpolicella Classico, <i>Begali</i> 2004	28.00
21	Barbera 'Briccotondo', <i>Fontanafredda</i> '05	24.00
22	Montepulciano D'Abruzzo, <i>San Lorenzo</i> '03	23.00
23	Pinot Noir, <i>Mark West</i> , Sonoma 2004	30.00
24	Pinot Noir, <i>Poggiobello</i> , Friuli 2005	27.00
42	Pinot Noir, <i>Sea Smoke</i> , 'Botella', Santa Barbara '05	72.00
25	Chianti Classico, <i>Terra Di Lamole</i> 2005	30.00
26	Chianti Classico, Riserva Cru Rancia, <i>Felsina</i> '01	53.00
27	Chianti Classico, <i>Il Molino di Grace</i> , '04	31.00
28	Shiraz, <i>D'Arenberg</i> , Australia 2003	42.00
29	Shiraz, <i>Marquis Phillips</i> , Australia '05	30.00
30	Sangiovese, <i>Silverado</i> , Napa 2003	36.00
31	Sangiovese, <i>Bacio Divino</i> , 'Pazzo' Napa 2004	46.00
32	Sangiovese, <i>Gargiulo</i> , 'Aprile', Oakville 2003	69.00
33	Merlot, <i>Grayson</i> , Paso Robles 2004	28.00
34	Merlot, <i>Hogue "Genesis"</i> , Columbia Valley 2004	32.00
35	Zinfandel, <i>Steele</i> , Mendocino 2004	38.00
36	Cabernet, <i>B.R. Cohn</i> , North Coast 2004	40.00
37	Cabernet, <i>Joseph Phelps</i> , Napa 2003	68.00
38	Syrah, <i>Leal</i> , San Benito 2003	42.00
39	Brunello di Montalcino, <i>Col d'Orcia</i> 2001	82.00
40	Amarone, <i>Remo Farina</i> , Veneto 2000	81.00
41	Barolo, <i>Contratto</i> , 'Cerequio' 2000	79.00

BEER

ON DRAFT

Michelob Light
Budweiser Select
Ultra Amber
Amberbock

IN BOTTLE

Michelob Light
Michelob Ultra
Bud Light
Budweiser
Clausthaler NA

Peroni
Moretti
Corona
Brooklyn Lager
Heineken
Amstel Light
Stella Artois
Newcastle Brown
Guinness Draught



House
Wine
red or white
5.00



Sicilian
Sangria
pitcher 24.00
glass 6.00

APERITIVI

Bellini	Prosecco and White Peach Nectar	7.00
Pomegranate	Citron Vodka, Pomegranate Juice, Cointreau	7.00
Mojito	Havana Club Rum, Mint, Lime and Soda	7.00
Negroni	Campari, Gin and Sweet Vermouth	7.00
Mangotini	Mango Vodka, Mango and Cointreau	7.00
Frizzante	Limoncello, Mint, Soda	7.00
Momo	Skyv Vodka, Mint, Chambord & Soda	7.00

DESSERTS

Honey Ricotta Cheesecake
with summer peaches
6.00

Tira Mi Su
lady fingers soaked in espresso and frangelico
layered with mascarpone and cocoa
6.00

Chocolate Chip Cannoli
two crispy pastry with
sweet ricotta and chocolate chips
5.75

Spumoni
pistachio, vanilla and black cherry ice cream
with rum soaked pound cake
6.00

Chocolate Espresso Torte
flourless chocolate torte with
fresh berries and cream
6.25

Vanilla Bean Panna Cotta
silky italian custard with fresh berries
5.50

Caramel Mousse
ice cream topped with
candied pecans and rich caramel
6.25

DIGESTIVI

Averna	secret recipe was founded by monks in 1868	6.00
Fernet-Branca	Aromatic Italian liquor made from macerating over 40 herbs and spices into a base of and aged in oak barrels for over a year.	6.00
Strega	A sweet, golden herbal flavored Italian liqueur distilled from 70 herbs and spices.	6.00
Galliano	made with hints of anise, licorice and vanilla, as well as other herbs and spices.	6.00
Anisette	Sweet, licorice-flavored, anise seed liqueur.	6.00
Sambuca Romana	Anise-flavored, sweet liqueur, produced by the infusion of witch elder bush, green anise, starry anise and spices.	6.00
Sambuca Black	A fascinating dark liquor obtained from a special blend of essences of <i>sambucus nigra</i> berries and starry anise.	6.00
Amaretto Di Saronno	17 selected herbs, almonds & fruit soaked in apricot kernel oil. dates to 1525	6.00
Frangelico	A toasted hazelnut, coffee, cocoa, vanilla berries and rhubarb root flavors.	6.00
B+B	A blend of benedictine liqueur and cognac.	6.00

SPIRITS

Cognac & Brandy		Single Malt Scotches	
Courvosier VS	8.00	Glenlivet 12yr	9.00
Courvosier VSOP	10.00	Macallan 12yr	10.00
Hennessy VS	10.00	Glenfiddich 12yr	10.00
Hennessy VSOP	11.00	Glenmorangie 10yr	9.00
Remy VSOP	11.00	Balvenie 12 yr	10.00
Remy XO	24.00	Speyburn 10yr	9.00
		Dalmore Cigar Malt	9.00
Porto		Grappa	
Fonseca LBV	6.00	Banfi Grappa	8.00
Taylor 10 yr Tawny	8.00	Banfi Aqua Vitae	8.00
Quady LBV '97	5.00	Vin Santo	
Graham's 'Six Grapes'	5.00	Fattoria di Felsina	7.00

The Fine Print
Parties of 6 or more are subject to 18% gratuities.
No more than 2 separate checks per table, please