



Welcome back!

WE'VE MISSED YOU!

FOR YOUR HEALTHY AND SAFETY, WE HAVE CREATED
A PAPERLESS MENU PLEASE SCROLL TO FIND WHAT YOU ARE CRAVING.

DAILY SPECIALS:

MONDAY

NO CORKAGE FEE

MAX 1 BOTTLE EVERY 2 PEOPLE

TUESDAY

**½ OFF ALL BOTTLES OF
WINE**

MAX DISCOUNT \$50

WEDNESDAY

\$5 WINE SELECTION

BUY 4 GLASSES
get a FREE BRUSCHETTA

THURSDAY

\$3 Rosé all day!

SUNDAY

Bottomless Mimosa \$15

Bottomless Sangria \$25

* All promotions are subjected to restrictions,
please ask your server about details, not valid
with HH, set menus, other promotions or
discount, max 1 per table/party, not valid on
Holidays*, max discount \$50 OFF must present
to redeem

MENUS:

HAPPY HOUR

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*** RAW AND UNDERCOOKED MEATS AND SEAFOOD MAY INCREASE YOUR CHANCE OF FOODBORNE ILLNESS.**

All menu prices subject to change, **Sorry, no personal or traveler's checks.** We reserve the right to refuse service to anyone.

Not responsible for lost or stolen articles. All ingredients might not be listed, please ask. **Water upon request only**

Split charge \$ 2.00 per person. Cake fee \$2.50. Grazie!

Luna Rossa's

HAPPY HOUR

Monday - Friday

4-6pm

DRINKS

\$2 OFF ANY GLASS OF WINE

\$1 OFF ANY BEER

\$2 OFF ANY COCKTAILS

HH FOOD

BRUSCHETTA al POMODORO

(3) Toasted crispy bread topped with tomato, basil,
garlic, and extra virgin olive oil

7

FOCACCIA

Thin flat bread pizza topped with olive oil
and rosemary

7

CALAMARI FRITTI

Golden fried calamari with a lightly spicy marinara
sauce aside

10

PERSONAL MARGHERITA PIZZA

Tomato Sauce, mozzarella cheese and basil

10

POLPETTE MARINARA

(3) Meatballs in marinara sauce

5

CROSTINO DELLA TRADIZIONE

(3) Toasted crispy bread topped with melted
mozzarella, Italian prosciutto butter and sage

10

LUNCH SPECIALS

AVAILABLE UNTIL 3 PM

INSALATE

Add Chicken \$7 or Shrimp \$9

MINISTRONE SOUP AND LATTUGHINE SALAD	13
Vegetable soup and mixed baby green salad, carrots and tomatoes with balsamic dressing	

PANINI & SANDWICH

All Panini come on Italian bread and are served with French Fries.

PANINO MEATBALLS	15
Homemade meatballs, tomato sauce and mozzarella cheese	
PANINO CON PETTO DI POLLO	15
Grilled chicken breast, romaine lettuce tomatoes, pesto sauce and mozzarella cheese	
PANINO CON SALSICCIA	15
Grilled Italian sausage, tomato sauce with onion and mushrooms	
PANINO PROSCIUTTO CRUDO E MOZZARELLA	18
Prosciutto Crudo (Italian Ham) and mozzarella	

I SECONDI

MEZZO PETTO di POLLO AL LIMONE	19
Chicken Breast with white wine, lemon and capers sauce, served with French Fries	
MEZZO PETTO di POLLO alla PARMIGIANA	20
Breaded chicken breast in a light tomato and oregano sauce, topped with melted mozzarella cheese Served with penne pasta marinara sauce	
FILETTO DI SOGLIOLA alla MUGNAIA	23
Filet of sole sautéed butter lemon sauce with caper, served with French fries	

Luna Rossa

Weekly Specials

FETTUCCINE LUNA ROSSA
Egg fettuccine in slightly spicy Bolognese pink sauce
23

INSALATE

Add Chicken \$7, Shrimp \$9 or with Shaved Black Truffle add \$6

LATTUGHINE MISTE	Small 9	14
Mixed baby greens, carrot, and tomatoes with balsamic dressing		
CAESAR	Small 10	14
Romaine lettuce with traditional Caesar dressing		
<i>LR</i> ORTOLANA	Small 9	16
Mixed baby lettuce, roasted bell peppers, marinated eggplant, Zucchini, goat cheese with aged balsamic dressing		
SALMONE CON PATATE*		25
Grilled salmon, potatoes, baby lettuce, green beans and Cherry tomatoes with lemon and rice vinegar dressing		
NEW CHOPPED CAPRESE		14
Diced mozzarella and cherry tomatoes with basil, olives, garlic and drizzled with extra virgin olive oil		

ANTIPASTI

<i>LR</i> BRUSCHETTA AL POMODORO		13
Toasted crispy bread topped with tomato, basil, garlic and extra virgin olive oil		
MINISTRONE		10
Vegetable soup		
<i>LR</i> TORTELLINI IN BRODO		16
Chicken broth with chicken filled homemade pasta		
POLPETTE ALLA MARINARA		11
Meatballs (4) in marinara sauce		
<i>LR</i> CALAMARI FRITTI		16
Golden fried calamari with a lightly spicy marinara sauce aside		
CARPACCIO di BUE *		16
Thin slices of raw beef served with lemon, oil dressing, caper and shaved parmesan		
<i>LR</i> CROSTINI DELLA TRADIZIONE		17
Toasted crispy bread topped with melted mozzarella, Italian prosciutto butter and sage		
<i>LR</i> MELANZANE ALLA PARMIGIANA		18
Baked eggplant with tomato sauce, basil, mozzarella and parmesan cheese		
ANTIPASTO ALL'ITALIANA		22
Italian Sorpressata, mortadella & prosciutto crudo, Grande fresh mozzarella cheese, artichoke & olives		
<i>LR</i> ZUPPETTA DI COZZE & VONGOLE		24
Mussels and clams in a lightly spiced tomato and garlic broth		

LE PIZZE
12 INCHES
FROM OUR WOOD BURNING PIZZA OVEN

<i>LR</i>	PATATE & SALSICCIA	22
	Alfredo sauce, Grande mozzarella, sausage, onion & roasted potatoes	
	MARGHERITA	16
	Italian San Marzano tomato sauce, Grande mozzarella and basil	
	PEPPERONI	18
	Italian San Marzano tomato sauce, Grande mozzarella and pepperoni	
<i>LR</i>	LUNA ROSSA	23
	Italian San Marzano tomato sauce, Grande mozzarella, mushrooms, Kalamata olives and mixed vegetables	
	SALAMINO PICCANTE	22
	Italian San Marzano tomato sauce, Grande mozzarella and imported Italian spicy Soppressata	
	CARCIOFINI	18
	Italian San Marzano tomato sauce, Grande mozzarella cheese and baby artichokes	
<i>LR</i>	CASERTANA	19
	Italian San Marzano tomato sauce, Grande fresh mozzarella, basil	
	SALSICCIA	18
	Italian San Marzano tomato sauce, Grande mozzarella and Italian sausage	
	SALMONE	20
	Alfredo Sauce, Grande mozzarella cheese, fresh and smoked salmon	
<i>LR</i>	QUATTRO STAGIONI	22
	Italian San Marzano tomato sauce, Grande mozzarella, mushroom, imported Italian prosciutto crudo, olives, baby artichokes (Ingredients are split in 4 sections)	
	PROSCIUTTO CRUDO	24
	Italian San Marzano tomato sauce, Grande mozzarella cheese and imported Italian prosciutto crudo	
	AL TARTUFO	25
	Alfredo sauce, Grande mozzarella cheese, parmesan cheese and shaved truffle	
<i>LR</i>	CARNE	25
	Italian San Marzano tomato sauce, Grande mozzarella, beef ragù, sausage and pepperoni	

ADD TOPPING \$2.00 (EXEPTIONS ARE APPLICABLE)

LE PASTE

Gluten-Free add \$2

With Chicken add \$7, with Shrimp add \$9, mixed Vegetables \$5 or with Shaved Black Truffle add \$6

<i>LR</i> PENNE CON POLLO & BROCCOLI	25
Tube pasta in a light cream sauce with chicken, broccoli, shallots and sundried tomatoes	
SPAGHETTI AGLIO, OLIO & PEPPERONCINO	17
Spaghetti with an olive oil garlic & red pepper sauce	
SPAGHETTI AI POMODORINI	17
Spaghetti with tomato sauce, basil and cherry tomatoes	
RIGATONI CON SALSICCIA	25
Tube pasta sautéed with Italian Sausage, mushrooms and onions in a tomato sauce	
PENNE ARRABBIATA	17
Penne in a spicy tomato and garlic sauce	
SPAGHETTI CARBONARA	27
Spaghetti with creamy egg, black pepper, pancetta and parmesan sauce	
PENNE ALLA VODKA	18
Small tube pasta in a creamy pink vodka sauce	
SPAGHETTI AL PESTO	19
Spaghetti pasta in a creamy basil pesto sauce	
RIGATONI BOLOGNESE	22
Tube pasta with classic meat sauce	
SPAGHETTI CON LE POLPETTE	20
Classic spaghetti meatballs, marinara sauce	
PENNE AL SALMONE AFFUMICATO	25
Small tube pasta with smoked salmon, green peas and shallots in a pink vodka sauce	
CAPELLINI CON CALAMARI	29
Angel hair pasta with calamari, garlic and mild spicy tomato sauce	
<i>LR</i> SPAGHETTI ALLE VONGOLE	29
Spaghetti with clams in a light spiced white wine and garlic sauce	
<i>LR</i> SPAGHETTI ALLA PESCATORA	32
Spaghetti with clams, mussels, calamari & shrimp in light tomato garlic sauce	

LA PASTA FRESCA E ALL' UOVO

FRESH EGG PASTA

<i>LR</i>	TORTELLACCI	30
	Tortellacci filled with Red Wine Braised Beef Short Ribs, shaved Black Truffle in Alfredo sauce	
	FETTUCCINE ALFREDO	18
	Egg fettuccine with Alfredo sauce	
	With Chicken add \$5, with Shrimp add \$6, mixed Vegetables \$5 or with Shaved Black Truffle add \$6	
<i>LR</i>	GNOCCHI AL RAGU	23
	Soft potato dumplings with meat-tomato sauce	
	FETTUCCINE AI FUNGHI PORCINI	27
	Egg in a creamy sauce with champignon and porcini mushrooms	
	RAVIOLI DI RICOTTA SPINACI	21
	Ricotta cheese and spinach filled pasta with tomato basil sauce	
<i>LR</i>	LASAGNA CLASSICA	23
	Homemade lasagna, with classic tomato, meat sauce, mozzarella cheese and besciamella	
	TORTELLINI DI POLLO	25
	Chicken filled pasta with Alfredo sauce, mushroom and green peas	
<i>LR</i>	FETTUCCINE MARE & MONTI	29
	Egg fettuccine with shrimp, mushroom in creamy Alfredo sauce	
	RAVIOLONI DI ARAGOSTA	30
	Jumbo lobster ravioli in pink vodka sauce	

I RISOTTI

<i>LR</i>	RISOTTO CREMA DI SCAMPI	26
	Italian Arborio rice, shrimp and shallot in creamy pink vodka sauce	
	RISOTTO AL TARTUFO NERO	25
	Italian Arborio rice in creamy truffle sauce with shaved Black Truffle	
	RISOTTO AI FUNGHI PORCINI	27
	Italian Arborio rice, champignon and porcini mushrooms, garlic, white wine sauce	
	RISOTTO ALLA PESCATORA	32
	Italian Arborio rice, clams, mussels, shrimp and calamari with lightly spiced tomato sauce	

I SECONDI

<i>LR</i>	CIOPPINO	44
	Salmon, sole, shrimp, calamari, clams & mussels in a lightly spiced fish saffron broth served with a little bit of angel hair	
	SALMONE ALL' ACETO BALSAMICO *	30
	Grilled salmon over a bed of green salad with eight years old balsamic vinegar reduction sauce Served with potatoes and vegetables	
<i>LR</i>	POLLO ALLA PARMIGIANA	30
	Lightly breaded chicken breast in a tomato & oregano sauce, topped with melted mozzarella cheese. Served with penne pasta marinara sauce	
	PICCATINA DI POLLO AL LIMONE	26
	Chicken Breast sautéed in a lemon and caper sauce, served with potatoes and vegetables	
<i>LR</i>	PETTO DI POLLO FUNGHI & MARSALA	28
	Sautéed chicken breast in marsala and mushroom sauce, served with potatoes and vegetables	
	FILETTO DI SOGLIOLA ALLA MUGNAIA	30
	Filet of sole sautéed butter lemon sauce with caper, served with potatoes and vegetables	
	PICCATA AL LIMONE	35
	Thin veal sautéed in a lemon and caper sauce, served with potatoes and vegetables	
<i>LR</i>	COSTOLETTE DI ABBACCHIO AL ROSMARINO *	39
	Grilled Lamb Chops served in a rosemary garlic white wine sauce with potatoes and vegetables	

PICCOLI ORDINI

SAUTEED MUSHROOM 8	GARLIC CHEESE BREAD 9	VEGETABLES 8
FRENCH FRIES 7	ROASTED POTATOES 8	

LR : Chef's Recommendation

For our friends 10 years and under

Penne al Burro o Pomodoro \$11.00

Small tube pasta in a butter and cheese sauce or tomato sauce

Fettucini Alfredo \$12.00

Homemade Fettuccine in a creamy Alfredo sauce

Spaghetti con le Polpette \$13.00

Spaghetti pasta in a tomato sauce with meatballs

Pizza Margherita 11.00

Tomato sauce and cheese Pizza

Pepperoni Pizza \$13.00

Tomato Sauce, cheese, and pepperoni Pizza

Cotoletta di Pollo \$13.00

Chicken tender served with French fries

(All items are served with the choice of one soft drink, lemonade,
cranberry juice or Iced tea per kid no substitutions on food or beverages allowed)

Dolci & Docetti

MINI FAVORITES

Mini Crème Brule \$5

Creamy custard topped with caramelized sugar

Mini Classic Tiramisu \$6

Layers of espresso drenched lady fingers divided by mascarpone cream and Zabaglione sauce dusted with cocoa powder

Panna Cotta \$7

Italian cooked cream, made by simmering together cream, milk and sugar with gelatin, served with berry sauce

PERFECT TO SHARE

Classic Tiramisu \$11

Layers of espresso drenched lady fingers divided by mascarpone cream and Zabaglione sauce dusted with cocoa powder

Strawberry Tiramisu \$11

Layers of Lady fingers with fresh strawberries divided by mascarpone cream and Zabaglione sauce, topped with fresh strawberry sauce

Crème Brule \$10

Creamy custard topped with caramelized sugar

Dream Bomba \$10

Peanut butter ice cream with a caramel center, covered in milk chocolate and drizzled with dark chocolate

Exotic Bomba \$10

Mango, passion fruit and raspberry sorbetto all covered in white chocolate and drizzled with chocolate

Spumoni Bomba \$10

Dark chocolate shell filled with strawberry, pistachio and chocolate ice cream

Chocolate Truffle Mousse \$10

Chocolate sponge base topped with a rich chocolate mousse and dusted in cocoa powder

Cannoli \$10

Pastry shell filled a mix of ricotta and chocolate

Nutella Pizza \$13

Pizza topped off with Nutella and strawberries dusted off with powdered sugar
(15 min wait)

DIGESTIVO

After dinner beverages and drinks

Limoncello, Amaretto, Sambuca or Grappa
\$10 each

We Proudly serve LA VAZZA Coffee

Italy's favorite coffee

White Wine by the Glass

Dry Sparkling Wines

Listed from milder to stronger

Carletto, Prosecco, Italy

Clean notes of apples, pears, and citrus with an intensely fruity fragrance. Crisp and clean

10

Sweet and Off-Dry White Wines

Listed from sweetest to least sweet

Bartenura, Moscato Lombardy, Italy

Bright & sweet, with a light effervescence with aromas of peach, table grapes and apricots.

11

Light Intensity to Full Intensity White/Rose' Wines

Listed from milder to stronger

Pinot Grigio, Love Story, Sartori

Easy to drink and fresh with flavors of juicy melon. Light crisp, fruity and a soft finish.

11

Justin Rosé, California

Aromatic cherry strawberry and a touch of tropical fruit with yellow apple, savory herbal and white floral notes

14

Banfi, Gavi, "Principessa Gavia", Piedmont, Italy

Peach, apple and earth flavors highlight this juicy white. Fresh and balanced, with a mouthwatering finish.

13

Davis Bynum, Sauvignon Blanc Virginia's Block California

Aromas of citrus, green apple, tropical fruit and peach. Pineapple and herbal notes come through on the palate for a clean finish and fresh acidity

14

Butter Chardonnay, Napa California

Butter brims with stone fruit and baked lemon notes and has a lovely vanilla finish.

10

Red Wine by the Glass

Light Intensity Red Wines

Listed from milder to stronger

Glass

Ruffino, Chianti Superiore, Tuscany, Italy

Dark cherry and plum flavors with a touch of sweet spice.

10

Medium to full Intensity Red Wines

Listed from milder to stronger

Belnero Owner's Reserve, Banfi

Gentle aromas of vanilla, tobacco and coffee, with hints of cherry jam and prunes.

16

Meiomi, Pinot Noir, Sonoma County California

Carries aromas of tobacco, rich cherry flavor is complemented by notes of cedar, raspberry, and strawberry

15

Justin, Cabernet Sauvignon, Paso Robles

Attractive aromas of black fruit and spice. Balanced oak, vanilla, and brioche notes.

17

Luigi Righetti, Valpolicella, "Campolietti", Veneto, Italy

Deep flavor, round tastes, punctuated by a slightly bitter hint, delivered with a graceful lightness.

13

White Wine

Sweet and Off-Dry White Wines

Light Intensity White

- | | |
|--|----|
| 208. Pinot Grigio, Love Story, Sartori | 39 |
| <i>Easy to drink and fresh with flavors of juicy melon. Light crisp, fruity and a soft finish.</i> | |
| 209. CK Mondavi, Pinot Grigio | 24 |
| <i>Light crisp, fruity and a soft finish.</i> | |
| 207. Davis Bynum, Sauvignon Blanc Virginia's Block California | 55 |
| <i>Aromas of citrus, green apple, tropical fruit and peach. Pineapple and herbal notes come through on the palate for a clean finish and fresh acidity</i> | |
| 206. Justin Rosé, California | 55 |
| <i>Aromatic cherry strawberry and a touch of tropical fruit with yellow apple, savory herbal and white floral notes</i> | |

Medium to Full Intensity White Wines

Listed from milder to stronger

- | | |
|--|----|
| 116. Banfi, Gavi, "Principessa Gavia", Piedmont, Italy | 49 |
| <i>Peach, apple and earth flavors highlight this juicy white. Fresh and balanced, with a mouthwatering finish.</i> | |
| 210. CK Mondavi, Chardonnay, California | 24 |
| <i>Aromas of Crème Brûlée, pineapple and macaroons. Flavors of creamy butter are mellowed by tropical mango and ripe melon. While it is rich in the palate</i> | |
| 204. Bartenura, Moscato Lombardy, Italy | 42 |
| <i>Bright & sweet, with a light effervescence with aromas of peach, table grapes and apricots.</i> | |
| 214. Fume Blanc, Ferrari-Carano, California | 40 |
| <i>Zesty flavors and aromas of tropical fruit such as pineapples and mango complemented by creamy citrus notes.</i> | |
| 200. Butter Chardonnay, Napa California | 39 |
| <i>Butter brims with stone fruit and baked-lemon notes and has a lovely vanilla finish.</i> | |
| 205. Clos LaChance Chardonnay, Monterey County | 45 |
| <i>Aromas of tropical fruits dominated by pineapple and banana, with a hint of mango and coconut.</i> | |

Red Wine

Light to full Intensity Red Wines

Listed from milder to stronger

302. CK Mondavi, Merlot	24
<i>Aromas of cherries and blueberries with a slight herbal undertone. Medium bodied with strong fruit flavors and a soft finish.</i>	
305. Fisheye, Pinot Noir, Australia	24
<i>Pronounced berries. Medium bodied and tannins.</i>	
300. CK Mondavi, Cabernet Sauvignon, California	24
<i>Pronounced berries. Medium bodied and tannins.</i>	
301. Meiomi, Pinot Noir, Sonoma County California	55
<i>Carries aromas of tobacco, rich cherry flavor is complemented by notes of cedar, raspberry, and strawberry</i>	
303. Salentein, Malbec Reserve, Valle De Uco, Argentina	59
<i>This wine is fresh and floral, featuring blackberry, raspberry, and violets on the nose and palate</i>	
304. Justin, Cabernet Sauvignon, Paso Robles	65
<i>Attractive aromas of black fruit and spice. Balanced oak, vanilla, and brioche notes.</i>	
306. The Prisoner, Cabernet Sauvignon, Napa Valley California	90
<i>Aromas of Bing cherry, dark chocolate, ripe raspberries and vanilla linger harmoniously.</i>	
310. Belle Glos Dairyman, Pinot Noir, Russian river	120
<i>Delightfully rich and expressive, with tiers of dark blackberry, mocha, licorice and cherry. Broad and lingering on the deep and persistent finish.</i>	

Italian Red Wine

Light to medium Intensity Red Wines

Listed from milder to stronger

410. Ruffino, Chianti Superiore, Tuscany, Italy	39
<i>Dark cherry and plum flavors with a touch of sweet spice.</i>	
447. Banfi, Chianti Bellagio Flask MAGNUM (1.5L), Tuscany, Italy	49
<i>Dry & smooth with zesty notes of cherry & berry fruit.</i>	
401. Luigi Righetti, Valpolicella, "Campolietti", Veneto, Italy	50
<i>Deep flavor, round tastes, punctuated by a slightly bitter hint, delivered with a graceful lightness.</i>	
403. Barbaresco Pertinace, Italy	95
<i>Deep Ruby red with a garnet highlight. Spicy & velvety.</i>	
400. Belnero Owner's Reserve, Banfi	60
<i>Gentle aromas of vanilla, tobacco and coffee, with hints of cherry jam and prunes.</i>	

Full Intensity Red Wines

Listed from milder to stronger

405. Excelsus Toscana IGT Banfi	190
<i>Complex, with aromas of cassis, ripe fruit, licorice and tobacco.</i>	
407. Clivus, Amarone della Valpolicella Classico, Italy	85
<i>Full body & firm, aromas of raisin, scorched earth and a wiff of leather.</i>	

Sparkling Wines and Champagnes

500. Carletto, Prosecco, Italy

32

Crisp, clean and delicate with fine bubble caressing the palate. Intense sensations of apples and peaches drive a pleasant aftertaste, that is reminiscent of fruity and floral aromas.

506. Dom Perignon, Champagne, France

290

Floral, fruity pastel tone that unfolds quickly into candied fruit, ripe hay and toasted notes. Lively & vibrant with a dense rich center palate.

VINTAGE ARE SUBJECT TO CHANGE UPON AVAILABILITY
CORKAGE FEE (375ML & 750ML) \$25.00
LIMIT TWO BOTTLES X TABLE

Beer Selection

Draft

Garage Brewing Mango Hefeweizen

Brewed the classical way on our German-style brewhouse, this wheat beer has notes of mango with a prevalent malt complexity.

Coronado Salty Crew Blonde Ale

Crisp, versatile and refreshing

Bootlegger's Far Out IPA

Pale malt profile with very light caramel notes yielding a dry finish
Bitter hop profile with tropical notes of mango, passion fruit and citrus

Bottle & Cans

Peroni

Light-bodied & smooth, Italian pale lager with a clean crisp finish

Please drink responsibly 1819506

COCKTAIL SPECIALS

Valentina's Sangria

Liquor infused Red wine Sangria, with fresh seasonal fruit and a hint of Cinnamon

Glass 14 Pitcher 50

Negroni 100

Old Simon Gin, Campari, Sweet Vermouth
& orange Zest

On the rocks 13

Jean Lemon

Empress Gin layered on top of fresh lemon juice
vanilla bean & simple syrup with a lemon zest

On the rocks 13

New York Sour

Bourbon & Rye Whiskey, lemon juice, simple syrup
with a red wine float & lemon zest

On the rocks 13

Aperol Spritz

Aperol, prosecco & lemon juice with a sugar rim

On the rocks 13

Old Fashion

Benchmark bourbon, angostura bitters, simple syrup,
orange essence and luxardo cherry

Served on the rocks 13

Margarita Italiana

Alegre Tequila, lime juice, simple syrup,
Amaretto & OJ

On the rocks 13

Luna Rossa

NUE Vodka infused Bellini with a splash of cranberry

Served up 13

Limoncino

NEW

A vodka-based lemon & vanilla tart flavored drink infused with liquor 43

On the rocks 13

Please drink responsibly 1819506

