



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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LUNCH SPECIALS

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DINNER

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WINE, BEER & COCKTAILS

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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

FOOD SPECIALS

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 \$5 or Shrimp \$6

MINESTRONE 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

17

Chicken Breast with white wine, lemon and capers sauce, served with French Fries

MEZZO PETTO di POLLO alla PARMIGIANA

19

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

22

Filet of sole sautéed butter lemon sauce with caper, served with French fries

INSALATE

Add Chicken \$5, Shrimp \$6 or with Shaved Black Truffle add \$6

LATTUGHINE MISTE	Small 7	14
Mixed baby greens, carrot, and tomatoes with balsamic dressing		
CAESAR	Small 7	14
Romaine lettuce with traditional Caesar dressing		
<i>LR</i> ORTOLANA	Small 8	16
Mixed baby lettuce, roasted bell peppers, marinated eggplant, Zucchini, goat cheese with aged balsamic dressing		
SALMONE CON PATATE*		21
Grilled salmon, potatoes, baby lettuce, green beans and Cherry tomatoes with lemon and rice vinegar dressing		
CAPRESE		14
Mozzarella and tomato slices with basil, olives 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		20
Italian Sorppressata, mortadella & prosciutto crudo, Grande fresh mozzarella cheese, artichoke & olives		
<i>LR</i> ZUPPETTA DI COZZE & VONGOLE		22
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	24
	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 \$5, with Shrimp add \$6, 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	16
Spaghetti with an olive oil garlic & red pepper sauce	
SPAGHETTI AI POMODORINI	16
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	16
Penne in a spicy tomato and garlic sauce	
SPAGHETTI CARBONARA	25
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	26
	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	42
	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 *	29
	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	29
	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 8	VEGETABLES 5
FRENCH FRIES 7	ROASTED POTATOES 5	

LR : Chef's Recommendation

For our friends 10 years and under

Penne al Burro o Pomodoro \$10.00

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

Fettucini Alfredo \$11.00

Homemade Fettuccine in a creamy Alfredo sauce

Spaghetti con le Polpette \$12.00

Spaghetti pasta in a tomato sauce with meatballs

Pizza Margherita 10.00

Tomato sauce and cheese Pizza

Pepperoni Pizza \$12.00

Tomato Sauce, cheese, and pepperoni Pizza

Cotoletta di Pollo \$12.00

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 \$10

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

Strawberry Tiramisu \$10

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

Crème Brule \$9

Creamy custard topped with caramelized sugar

Exotic Bomba \$10

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

Dream Bomba \$10

A heart of Caramel surrounded by peanut butter gelato, coated in milk chocolate and decorated with peanut butter drizzle

Spumoni Bomba \$10

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

Chocolate Truffle Mousse \$9

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

Cannoli \$9

Pastry shell filled a mix of ricotta and chocolate

Nutella Pizza \$12

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 LAVAZZA Coffee

Italy's favorite coffee

Sparkling Splits

Sweet Sparkling Wines

Listed from sweetest to least sweet

Banfi, Brachetto d'Acqui, "Rosa Regale", Piedmont, Italy, 187ml

A deep cranberry colored sparkling wine that boasts a hefty strawberry aroma and luscious fruit flavors.

Glass
15

Carta Nevada Brut Freixenet, Sant Sadurni D'Anoia, Spain 187ml

Fruit-forward, tiny bubbles that light up the pallet.

10

White Wine

Dry Sparkling Wines

Listed from milder to stronger

Ruffino, Prosecco DOC, 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

Cavit, Moscato, Provincia di Pavia, Lombardy, Italy

Refreshing, lively and superbly balanced, with a vibrant frizzante quality and wonderful sweetness

10

Chateau Ste. Michelle & Dr. Loosen, Riesling, "Eroica", Columbia Valley, Washington

This off-dry, spicy style weaves pepper and allspice notes through the grapefruit flavors at the core, dancing lightly yet intensely on the finish.

14

Light Intensity to Full Intensity White/Rose' Wines

Listed from milder to stronger

Santa Cristina, Pinot Grigio, Venezie, Italy

Beautiful fruity and delicate aromas of pineapple, green apples and lemon peel in perfectly balanced texture.

11

Banfi, Rosé, Toscana, "Centine", Tuscany, Italy

Dry, with rich berry flavors; well structured, with a long crisp, clean finish.

9

Randall Monroe Cellars, Sauvignon Blanc, California

Aromas of dried citrus, caramelized orange, tropical fruit and melon. Grapefruit and herbal notes come through on the palate for a clean finish and fresh acidity

12

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

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

13

Rodney Strong, Chalk Hill Chardonnay, Sustainably Grown, California

Creamy and crisp, with abundant fruit character, mineral and toasty oak flavors.

13

Red Wine

Light Intensity Red Wines *Listed from milder to stronger*

Banfi, Chianti Superiore, Tuscany, Italy

Brilliant ruby red with a sweet violet bouquet and layers of dark fruit.

Glass
10

Santa Cristina, Sangiovese Toscana, "Le Maestrelle", Tuscany, Italy

This balanced red offers intense and ample aromas of red fruit, chocolate and mint.

15

Medium to full Intensity Red Wines *Listed from milder to stronger*

Rodney Strong, Pinot Noir, Russian River California

Medium bodied wine with a hint of toasty vanilla, spice complexity & lovely aromas of red fruit, floral and earth. With a soft and silky texture, on the palate dark cherry, cranberry and a nice lingering finish.

17

Decoy, Merlot, Sonoma County

Layers of black cherry, blueberry and cassis, underscored by vanilla and cocoa

13

Salentein, Malbec, Mendoza, Argentina

This wine is fresh and floral, featuring blackberry, raspberry, and violets on the nose and palate

16

Banfi, Toscana, "Centine", Tuscany, Italy

A "Super Tuscan." A bright, ruby-red, youthful wine, intensely fruity.

13

Banfi, Chianti Classico, Riserva, Tuscany, Italy

Compact, round and significant with soft tannins adding dimension, length and a long finish.

14

Z. Alexander Brown, Uncaged, Cabernet Sauvignon, North Coast California

Rich aromas of blackberry, plum and baking spices with subtle hints of vanilla and black pepper.

12

Unshackled, The Prisoner Wine Company, Red Blend, California

Aromas of raspberry, blueberry and crushed violets. Flavors of spiced dried cherries, florals and a hint of white pepper translate to a balanced red blend wine supported with a generous mouthfeel.

18

Italian White Wine

Sweet and Off-Dry White Wines

Listed from sweetest to least sweet

120. Cavit, Moscato, Provincia di Pavia, Lombardy, Italy

35

Refreshing, lively and superbly balanced, with a vibrant frizzante quality and wonderful sweetness

Light to Full Intensity White/Rosé Wines

Listed from milder to stronger

101. Mezzacorona, Pinot Grigio, Adige Valley, Italy

35

Aromatic crisp green apple, mineral and honeysuckle notes.

121. Santa Cristina, Pinot Grigio, Venezie, Italy

40

Beautiful fruity and delicate aromas of pineapple, green apples, and lemon peel in perfectly balanced texture.

102. Ruffino, Pinot Grigio, "Lumina", Friuli Venezia Giulia, Italy

39

Silky and dry, with fresh pear, honeydew melon, floral and spice character, accented with light herbal nuances.

103. Vigne Marina Coppi, White Blend, Marine, Italy

35

Fine and intense with great personality having distinct notes of rennet apples, peach, and meadow grass.

100. Pio Cesare, Chardonnay, "L'Altro", Piemonte, Piedmont, Italy

35

Fresh, fruity & spicy with a slight vanilla note.

118. Banfi, Rosé, Toscana, "Centine", Tuscany, Italy

30

Dry, with rich berry flavors; well structured, with a long crisp, clean finish.

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

49

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

White Wine

Sweet and Off-Dry White Wines

Light Intensity White

215. **Chateau Ste. Michelle & Dr. Loosen, Riesling, "Eroica", Columbia Valley, Washington** 49
This off-dry, spicy style weaves pepper and allspice notes through the grapefruit flavors at the core, dancing lightly yet intensely on the finish.
209. **CK Mondavi, Pinot Grigio** 24
Light crisp, fruity and a soft finish.
217. **Esk Valley, Sauvignon Blanc, Marlborough, New Zealand** 45
Offers lime and white grapefruit flavors on a light body, with a zesty acidity.
207. **Davis Bynum, Sauvignon Blanc Virginia's Block California** 55
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
201. **Hampton Water Rosé, South of France** 50
This wine brings fresh strawberries and savory spices to the fore.

Medium to Full Intensity White Wines

Listed from milder to stronger

202. **Concannon, Chardonnay, "Selected Vineyards", Central Coast, California** 25
Nice mineral notes and aromatic citrus segue into green apples and sweet oranges on the palate. Just a touch of oak, a supple body and pleasantly clean finish.
210. **CK Mondavi, Chardonnay, California** 24
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
204. **Spin the bottle, Chardonnay, California** 35
Butterscotch aromas and flavors and a rich, soft texture make this flavorful.
212. **Francis Ford Coppola, Chardonnay, "Diamond Collection", California** 40
Juicy apple, guava, and melon flavors.
205. **Matchbook, Chardonnay, California** 45
Aromas of honey and floral perfume framed by a beautiful barrel expression of vanilla and crème brûlée
206. **Rodney Strong, Chardonnay, Chalk Hill, Sustainably Grown, California** 50
Creamy and crisp, with abundant fruit character, mineral and toasty oak flavors.
203. **Davis Bynum, Chardonnay Russian River Valley** 55
Enticing aromas of baked Fuji apples, lemon custard and white flowers. Toasty brioche, hazelnut and baking spice notes on the palate with a lush and creamy finish.

Red Wine

Light to Medium Intensity Red Wines

Listed from milder to stronger

308. **Francis Ford Coppola, Pinot Noir, “Votre Santé”, Sonoma Coast, California** 45
Presents a strong mix of cedar and drying wood elements, overshadowing the modest dried berry, herb and oaky notes.
300. **CK Mondavi, Merlot** 24
Aromas of cherries and blueberries with a slight herbal undertone. Medium bodied with strong fruit flavors and a soft finish.
333. **Fish Eye, Pinot Noir, Australia** 25
Juicy raspberries with a touch of cinnamon and spice.
312. **Decoy, Merlot, Sonoma County** 45
Layers of black cherry, blueberry and cassis, underscored by vanilla and cocoa
301. **Meiomi, Pinot Noir, Monterey Sonoma Santa Barbara Counties, California** 59
Offers a rich candied-apple mix of red and dark berry fruit that has a hibiscus scent and a perfumed presence on the finish.
303. **Davis Bynum, Pinot Noir, Russian River Valley California** 65
Red cherry and plum aromas with spicy floral and subtle oak lead to a rich mouthful of fruit flavors and velvety tannins with vibrant acidity and berry fruit on the finish.
305. **CK Mondavi, Cabernet Sauvignon, California** 24
Pronounced berries. Medium bodied and tannins.
335. **Domaine de la Vougeraie Terres de Famille Pinot Noir, Burgundy France** 85
Red fruit notes with a perfect acidity, fresh & light with vanilla and some strawberry on the nose.

Medium to Full Intensity Red Wines

Listed from milder to stronger

334. **Ravenswood Vintners Blend Shiraz, California** 30
Big, bold, unapologetic flavors of mulberry, blackberry & dark chocolate
314. **Francis Ford Coppola, Malbec, “Diamond Collection”, California** 49
Rich, robust flavors of black currents, plums and spice.
315. **Salentein, Malbec Reserve, Valle De Uco, Argentina** 59
This wine is fresh and floral, featuring blackberry, raspberry, and violets on the nose and palate
302. **Z. Alexander Brown, Uncaged, Cabernet Sauvignon, North Coast California** 40
Rich aromas of blackberry, plum and baking spices with subtle hints of vanilla and black pepper.
323. **Parducci, Zinfandel, Mendocino County** 45
Lovely flavors of fresh blackberry and sweet cherry fruit with complexities of coffee, cocoa and black pepper.

Red Wine

Full Intensity Red Wines

Listed from milder to stronger

326. **Unshackled, The Prisoner Wine Company, Red Blend, California** 70
Aromas of raspberry, blueberry and crushed violets. Flavors of spiced dried cherries, florals and a hint of white pepper translate to a balanced red blend wine supported with a generous mouthfeel.
310. **Belle Glos Dairyman, Pinot Noir, Russian river** 120
Delightfully rich and expressive, with tiers of dark blackberry, mocha, licorice and cherry. Broad and lingering on the deep and persistent finish.
313. **Duckhorn Vineyards, Merlot, Napa Valley** 100
Juicy layers of Bing cherry, raspberry and plum, along with hints of blueberry, cedar, vanilla and clove. Generous finish marked by notes of freshly ground coffee beans with a splash of ripe, red cherry.
307. **Justin, Cabernet Sauvignon, Paso Robles** 78
Attractive aromas of black fruit and spice. Balanced oak, vanilla and brioche notes.
332. **Simi, Cabernet Sauvignon, Alexander Valley, California** 60
A dense ruby/purple color is followed by aromas of cocoa, bitter chocolate, black currants, and spice. Medium-bodied and elegant with sweet tannin.
328. **Alexander Crown Rodney Strong, Cabernet Sauvignon Alexander Valley, California** 125
Ripe flavors centered on red fruit, generous round tannins and beautifully balanced acidity
306. **Caymus Vineyards, Cabernet Sauvignon, Napa Valley, California** 175
Rich & sweet ripe tannins, with dark chocolate, sweet tobacco, mocha, leather, brown spice, vanilla & sweet licorice notes.

Italian Red Wine

Light to medium Intensity Red Wines

Listed from milder to stronger

400. **Banfi, Chianti Superiore, Tuscany, Italy** 35
Brilliant ruby red with a sweet violet bouquet and layers of dark fruit.
448. **Rocca delle Macie, Sangiovese Toscana, "Rubizzo", Tuscany, Italy** 45
This balanced red offers ripe cherry, raspberry, tobacco and almond flavors, with good structure and moderate length.
449. **Cavicchioli & Figli, Lambrusco dell'Emilia, "Robanera", Emilia Romagna, Italy** 29
A sweet wine with aromas of crushed blue flower, spicy blueberry, juicy blackberry characterize this savory, inky colored sparkler.

Italian Red Wine

Medium to Full Intensity Red Wines

Listed from milder to stronger

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|---|----|
| 423. Bruno Giacosa, Barbera d'Alba, Piedmont, Italy | 59 |
| <i>Light vanilla and toast notes lead off in this red, whose blackberry, black cherry, leather & earth flavors are pure.</i> | |
| 447. Banfi, Chianti Bellagio Flask MAGNUM (1.5L), Tuscany, Italy | 49 |
| <i>Dry & smooth with zesty notes of cherry & berry fruit.</i> | |
| 417. Luigi Righetti, Valpolicella, "Campolietti", Veneto, Italy | 55 |
| <i>Deep flavor, round tastes, punctuated by a slightly bitter hint, delivered with a graceful lightness.</i> | |
| 420. Santa Cristina, Sangiovese Toscana, "Le Maestrelle", Tuscany, Italy | 55 |
| <i>This is rich and supple, exhibiting cherry and plum flavors, accented by a touch of bitter herbs.</i> | |
| 413. Banfi, Toscana, "Centine", Tuscany, Italy | 45 |
| <i>A "Super Tuscan." A bright, ruby-red, youthful wine, intensely fruity.</i> | |
| 404. Banfi, Chianti Classico, Riserva, Tuscany, Italy | 49 |
| <i>Deep ruby color, bouquet of cherries, plums and iris. Deep cherry and leather flavors with subtle wood notes. Supple tannins, good acidity, lingering finish</i> | |
| 410. Cusumano Nero D'avola | 40 |
| <i>Fresh aromas of red and black berries. fruit-forward with firm tannins and plummy spice flavors.</i> | |

Full Intensity Red Wines

Listed from milder to stronger

- | | |
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| 414. Ruffino, Toscana, "Modus", Tuscany, Italy | 79 |
| <i>A rich swath of black cherry, plum, leather and smoke flavors plumb this powerful red, with dense, integrated tannins and lively acidity for support.</i> | |
| 436. Sartori di Verona, Amarone della Valpolicella Classico, Veneto, Italy | 150 |
| <i>An accessible Amarone, fresh and balanced, with well-meshed tannins and flavors of damson plum, mulberry, and cocoa powder.</i> | |

Sparkling Wines and Champagnes

500. Ruffino, Prosecco, Veneto, Italy <i>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.</i>	35
507. Blue Nun 24k Gold Edition, Sichel Söhne, Germany <i>Light and elegant with a touch of delicious fruitiness, to highlight the natural bubbles we add genuine approved real 24K gold flakes.</i>	36
505. Veuve Clicquot, Brut, "Yellow Label", Champagne, France <i>Bright and lightly toasty, this elegant Champagne layers flavors of cassis, crushed hazelnut.</i>	125
504. G.H. Mumm Brut Cordon Rouge, Champagne, France <i>Harmony flavors of vanilla, roasted nuts & a hint of toast.</i>	95
501. Gambino Jules Sparkling Rosé, Italy <i>Essence of fresh flowers and berries</i>	55
506. Dom Perignon, Champagne, France <i>Floral, fruity pastel tone that unfolds quickly into candied fruit, ripe hay and toasted notes. Lively & vibrant with a dense rich center palate.</i>	290

Half Bottle 375 ml

604. Bellagio, Chianti, "Fiaschetto Toscano", Tuscany, Italy, 375ml <i>A bouquet of black fruit and violets. rich flavors of cherry and leather with supple tannins.</i>	24
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VINTAGE ARE SUBJECT TO CHANGE UPON AVAILABILITY
CORKAGE FEE (375ML & 750ML) \$25.00
LIMIT TWO BOTTLES X TABLE

Beer Selection

Draft

Bootlegger's Knuckle Sandwich IPA

An American style Double IPA. With floral and citrus notes, provides a great mouth feel to this heavyweight hitter.

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.

Hanger 24 Betty IPA

Huge burst of ripe tropical fruit, citrus, berries, stone fruit, and pine

Bottle & Cans

Peroni

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

Michelob Ultra-Pure Gold Organic

Superior light beer, crisp & refreshing.

Kona Hanalei Island Style IPA

Tropical fruit-forward brew featuring passionfruit, orange & guava.

Franziskaner Weissbier

German Oktoberfest copper golden wheat beer, with an aromatic fragrance of banana & citrus fruits

Towne Park Blonde Ale

Perfect carbonation bite; sweet honey aftertaste. A crisp clean malty finish.

Stella

Well-balanced malt sweetness, crisp hop bitterness & soft dry finish

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

Aviation 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

Sangue Royal

Prosecco & fine wine reduction topped with a luxardo cherry

Flute 13

Please drink responsibly 1819506

