



From The Bar

**Prices may vary*

SIGNATURE COCKTAILS

APEROL SPRITZ Aperol, Prosecco, Club Soda & Orange Wedge
\$11.95

BLOOD ORANGE MARTINI Stoil O Vodka, Blood Orange,
Cointreau \$12.5

STRAWBERRY MARTINI Strawberry Vodka & liqueur, Fresh
Strawberry \$11.95

NEGRONI Agricolo Gadan, Campari, Carpano, Orange
Twist \$13.00

BEES KNEES Malfy Limone Gin, Honey Syrup, Fresh Lemon Juice
\$13.95

APPLE CIDER MIMOSA Prosecco La Villa, Fresh Apple Cider
\$12.00

BELLINI Sparkling Prosecco Wine with White Peach Puree
\$11.95

BOULEVARDIER Angel's Envy Bourbon, Campari,
Sweet Vermouth, Bitters \$14

ULTIMATE TUSCAN ISLAND ICED TEA Combination of
Cointreau, Vodka, Rum, Tequila, Coke & Lemon. Finished with
a splash of Limoncello \$12.5

ESPRESSO MARTINI Absolut Vanilla Vodka, Kahlua, Fresh
Brewed Espresso, Touch of Baileys 13.50

CARAMEL APPLE MULE Tito's Handmake Voda, Fresh
Caramel, Apple Cider, Ginger Beer \$13.95

BIRRA/BEER (By The Bottle)

BIRRA MORETTI (4.6%) Pale lager \$7.5

PERONI (5.1%) Italian lager \$6.95

HEINEKEN (5.0%) Euro Pale Lager \$7.5

CORONA EXTRA (4.6%) Mexican pale lager \$7.5

BLUE MOON (5.4%) Belgian Style White Wheat \$7.5

BIRRA MORETTI "LA ROSSA" (7.2%) Amber lager \$7.5

YUENGLING (4.5%) Medium body amber lager \$6.5

COORS LIGHT (4.2%) Light lager \$6

HOPFISH IPA (6.2%) Balanced with the residual
sweetness of caramel malts pale lager \$7.5

BIRRA/BEER (Draft)

DOGFISH (60 MINUTE IPA) (6%) Pale lager \$6.95

SAMUEL ADAMS (SUMMER) (5.3%) Citrus lager \$6.5

COORS LIGHT (4.2%) Light Lager \$5

PERONI (5.1%) Amber lager \$6.95

GUINNESS (4.2%) Draught Stout \$7.50

HEINEKEN (5.0%) Euro Pale Lager \$6.95

SANGRIA

FRUITY WINE INFUSED WITH FRESH
FRUIT, BRANDY

CLASSIC RED SANGRIA G \$8.95-CARAFE \$26.50

WHITE PEACH SANGRIA G \$8.95-CARAFE \$26.50

WINES BY THE GLASS

INTERNATIONAL WHITE

SAUVIGNON BLANC, OYSTER BAY (NZ) \$10.95

RIESLING, A TO Z WINeworks, (OR) \$9.95

CHARDONNAY, LA CREMA MONTEREY, (CA) \$10.5

CHABLIS, DROUHIN VAUDON (FR) \$14.5

RIESLING, PRUM BLUE (GR) \$11.5

INTERNATIONAL RED

CABERNET SAUVIGNON, DAOU \$10.95

MALBEC, PIATELLI GRAND RESERVE (AG) \$10.95

PINOT NOIR, ELOUAN (OR) \$11.5

RIOJA, BERONIA RESERVA (ES) \$11.50

ITALIAN WHITE

PROSECCO, LC VILLA MILLEIMATO, (Veneto) \$8.00

BIANCO DI CICCIO, ZACCAGNINI (Abruzzo) \$10.95

PECORINO FERZO (Abruzzo) \$9.95

FRIULIANO BASTIANICH (Friuli) \$9.95

FRASCATI FONTANA CANDIDA (Lazio) \$7.95

CYCNUS, POGGIO DEI GORLEI (Liguria) \$11.95

MOSCATO D'ASTI, VITE COLTE (Piedmont) \$9.95

CHARDONNAY, VITE COLTE (Piedmont) \$10.00

VERMENTINO, CANTINE MESA (Sardinia) \$9.95

ITALIAN RED

POGGION PINI (Liguria) \$12.5

MERLOT, ATHOS TOSCANA ROSSA IGT (Tuscany) \$11.95

CHIANTI CLASSICO RISERVA, CASALFORNO (Tuscany) \$9.95

SUPER TUSCAN MODUS, RUFFINO (Tuscany) \$14.50

CABERNET SAUVIGNON/MERLOT, DUGAL (Veneto) \$10.95

PASSIMENTO, PASQUA (Veneto) \$9.95

AMARONE DELLA VALPIOLICELLA, JULIET (Veneto) \$14.95

CASALFORNO, BRUNELLO DI MONTALCINO (IT) \$14.50

PRIMITIVO, (Puglia) \$9.95

SPARKLING RED

LAMBRUSCO DI MODENA, NICCHIA (Em. Rom.) \$10.95

DESSERT WINES

MOSCATO D'ASTI, VITE COLTE (Piedmont) \$9.95

PORT WINE, FOUNDERS RESERVE (Portugal) \$7.95

VIN SANTO, BADIA A COLTIBUONO (Tuscany) \$14.95

**Ask Server for Additional Wine Specials. Vintages are subject to change. Please drink responsibly.*