

The Italian Restaurant

APERITIVI

Sangria Bianco

White Wine, Fresh Fruit and a Hint of
Blood Orange Liqueur
13.00

Limoncello Bellini

Prosecco, House-Made Limoncello
and Peach Schnapps
13.00

Italian Breeze

Myers Platinum Rum, Disaronno Amaretto,
Pineapple and Cranberry
12.50

PIZZA FOR ONE

Margherita, Bianco or
Pepperoni and Sausage
13.50

ANTIPASTI

Calamari

Served with a Cherry Pepper Vinaigrette
and Pomodoro Sauce
19.00

Mussels Alla Napoli

Simmered with White Wine, Slivered Garlic,
Tomatoes, Butter and Herbs
16.00

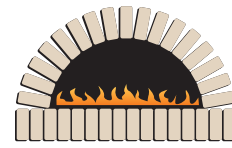
Mozzarella In Carrozza

Oven Baked Fresh Mozzarella
in a Light Tomato Sauce
14.00

Bruschetta

Grilled Italian Bread, Tomatoes, Basil,
Extra Virgin Olive Oil and Balsamic Vinegar
11.00

Prices subject to service charge and state tax.



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WINES BY THE GLASS

PROSECCO

Caposaldo Prosecco Brut, Valdobbiadene,
Veneto, N.V.
11.50

VINO BIANCO

Marchesi de Cordano, Pecorino,
Abruzzi, 2009
8.00

Palazzo della Vittoria, Pinot Grigio,
Veneto, 2010
9.00

Cipresso, Vernaccia di San Gimignano,
Tuscany, 2008
9.00

Rizzi Chardonnay,
Piedmont, 2009
9.50

Sartori "Ferdì" Garganega,
Veneto, 2008
10.00

VINO ROSSO

Cantine Gini, Chianti Classico,
Tuscany, 2008
7.50

Vipra Rossa Merlot-Sangiovese,
Umbria, 2009
9.50

"L'Ardi" Dolcetto d'Acqui,
Piedmont, 2008
10.00

Santa Lucia "Losco" Sangiovese,
Maremma, Tuscany, 2009
10.50

Cecchi Vino Nobile Di Montepulciano,
Tuscany, 2007
17.00

Marchesato degli Aleramici, Rosso di
Montalcino, Tuscany, 2007
14.00

Ferrari Iris Rosso Superiore,
Bolgheri, Tuscany, 2006
19.00

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