

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
13.50

Italian Breeze

Myers Platinum Rum, Disaronno Amaretto,
Pineapple and Cranberry
11.75

PIZZA FOR ONE

Margherita, Bianco or
Pepperoni and Sausage
13.50

ANTIPASTI

Calamari

Served with a Cherry Pepper Vinaigrette
and Pomodoro Sauce
17.00

Mussels Alla Napoli

Simmered with White Wine, Slivered Garlic,
Tomatoes, Butter and Herbs
15.50

Mozzarella In Carrozza

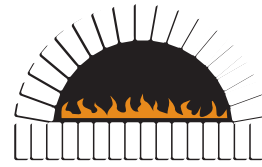
Fresh Mozzarella Encrusted in
Parmesan Cheese, Pan-Fried
and Served with Pomodoro and Pesto
13.50

Bruschetta

Grilled Italian Bread, Tomatoes, Basil,
Extra Virgin Olive Oil and Balsamic Vinegar
10.50

Prices subject to service charge and state tax.

1.28.10



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WINES BY THE GLASS

PROSECCO

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

VINO BIANCO

La Colombaia Bianco Di Custoza, Veneto, 2007
7.50

Furlan, Pinot Grigio, Friuli, 2008
8.75

Carpineto Vernaccia di San Gimignano,
Tuscany, 2008
10.00

Fantinel, Borgo Tesis, Chardonnay,
Friuli, 2007
9.00

Sartori "Ferdì" Garganega,
Veneto, 2006
10.00

VINO ROSSO

Tiamo Sangiovese, Marche, 2008
7.50

Fantinel, Borgo Tesis, Merlot, Friuli, 2007
9.00

"L'Ardi" Dolcetto d'Acqui, Piedmont, 2008
9.75

Ciacci Piccolomini, Toscano Rosso,
Tuscany, 2007
10.00

Cesari Valpolicella "Mara" Ripasso,
Veneto, 2006
12.00

Valdicava, Rosso di Montalcino,
Tuscany, 2007
22.00

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