

~SPECIALTY HOUSE MARTINIS~

13

MIRTILLI

Belvedere, Chambord, Grand Marnier, Pineapple
& Cranberry Juice

CALIFORNIAN

Chopin, Orange & Grapefruit Juice

SOLE TOSCANO

Kettle One Citron, Pama Liqueur, Sour Mix,
Cranberry Juice & a Twist

INFUSIONE

Cucumber & Ginger Infused Tanqueray Rangpur,
On the rocks

IL BACIO DIVINO

Belvedere & Dekuyper Peach Schnapps,
Kissed with Champagne

LIMONE LIMONE!

Belvedere, Homemade Limoncello & a Lemon Twist

FRESCO

Absolut Vanilia, Splash of Pineapple Juice, Liqueur 43,
Splash of Cream & Fresh Lime

GODURIA DI CIOCCO

Absolut Vanilia, Dark Godiva, White Godiva
Frangelico & a Splash of Cream

**~Per Stuzzicare L'Appetito~
(L'Antipasti)**

MELANZANE ALLA PARMIGIANA 10

Breaded Eggplant Slices Layered with Marinara Sauce, Melted
Mozzarella & Parmigiano Cheese, Finished with Wild Arugula Salad

BRUSCHETTA A MODO MIO 10

Grilled Ciabatta Bread Topped with Creamy Burrata Cheese,
Hand- Ground Pesto, Marinated Yellow & Red Cluster Tomatoes

CARPACCIO CLASSICO 13

Thin Slices of Beef Tenderloin Topped with Arugula, Capers &
Shaved Parmigiano, Drizzled with Extra Virgin Olive Oil

CALAMARI FRITTI 14

Deep Fried Calamari & White Bait, Served with a
Spicy Vodka Tomato Sauce

FRUTTI DI MARE 14

Clams, Mussels, Bay Scallops, Black Tiger Shrimp & Calamari,
Marinated in a Chilled Lime Juice, Extra Virgin Olive Oil & Fresh
Herbs

**~PER STUZZICARE L'APPETITO~
(L'Antipasti) *continued...***

CAPRESE CLASSICA 12

Sliced Italian Imported Mozzarella di Bufala & Tomatoes,
Topped with Basil & Drizzled with Extra Virgin Olive Oil

COCKTAIL DI GAMBERI 13

Jumbo Black Tiger Shrimp Served with Our Homemade Cocktail
Sauce, Finished with a Porcini Mushroom Foam & Grilled Focaccia
Bread

ANTIPASTO MISTO 14

Chef's Assortment of Imported & Homemade Shaved Cured Meats
Served with Seasonal Accompaniments.

~ HAPPY HOUR ~

**Join us Monday thru Friday from 2:30 to 6:30
For 1/2 Bar Menu Appetizers
and 3 dollar
House Wine, Domestic & Imported Beer
*Offered in bar only***

PROSCIUTTO DEL GIORNO 10

Prosciutto San Daniele Sliced Paper Thin, Served with the
Chef's Daily Selection of Seasonal Ingredients

VONGOLE PICCANTI 12

Manila Clams Sautéed in Clam Juice with White Wine,
Parsley & Chili Flakes

TRITTICO DI COSE 14

Trio of: *Ahi Tuna Sashimi in a Roasted Garlic Balsamic Sauce,
Topped with Toasted Sesame Seeds; *Buffalo Mozzarella, Yellow &
Red Tomatoes, Basil & Drizzled with Basil Pesto; *Crostini Topped
with Beef Tartara, Shallots & Extra Virgin Olive Oil

TARTARA MEDITERRANEA 13

Layers of Italian Flatbread with Ahi Tuna Tartar, White Bean
Hummus, Dry Cured Olives, Marinated Fennel, Harissa Aioli & Red
Pepper Jelly

FORMAGGI MISTI 13

A Selection of Imported Cheeses, Accompanied with Fruit Paste,
Nuts & Infused Honey

LA PIADINA PROSCIUTTO 10

Prosciutto, Asian Pear, Walnuts, Sage & Gorgonzola

LA PIADINA SALMONE AFFUMICATO 11

Smoked Salmon, Mascarpone Cheese & Red Onion