

# Maggiano's - Durham

8030 Renaissance Pkwy Ste 890 27713-8279 · +19195720070 · Updated: Jan 14, 2026

[View online menu](#)



---

## STARTERS 13

---

<b>Bombalina</b>	<b>\$16.99</b>
A sampler of our Chef's four favorite starters (1850 cal)	
<b>Crispy Zucchini Fritté</b>	<b>\$13.75</b>
(1740 cal)	
<b>Mozzarella Marinara</b>	<b>\$11.50</b>
(1110 cal)	
<b>Italian Meatballs</b>	<b>\$13.99</b>
Marinara Sauce & Crostini (1310 cal)	
<b>Stuffed Mushrooms</b>	<b>\$13.50</b>
(540 cal)	
<b>Crab Cakes</b>	<b>\$19.99</b>
Lobster Cream Sauce with Arugula & Tomatoes (320 cal)	
<b>Calamari Fritté</b>	<b>\$16.50</b>
(860 cal)	
<b>Spinach &amp; Artichoke al Forno</b>	<b>\$13.99</b>
(940 cal)	
<b>Balsamic Tomato Bruschetta</b>	<b>\$9.99</b>
Tomatoes, Basil, Balsamic Glaze, Roasted Garlic, Pesto (380 cal)	
<b>Prince Edward Island Steamed Mussels</b>	<b>\$15.99</b>
Tuscan or Diavolo Style (660/590 cal)	
<b>Margherita Flatbread</b>	<b>\$12.99</b>
Roma Tomatoes, Italian Cheese Blend, Fresh Mozzarella, Basil (820 cal)	
<b>Italian Sausage Flatbread</b>	<b>\$12.99</b>
Margherita Flatbread with Italian Sausage (1000 cal)	
<b>Garlic Bread</b>	<b>\$14.99</b>
White Truffle Ricotta Butter & Italian Cheese (1190 cal)	

---

## SALADS 5

---

## Wedge Salad

Iceberg, Tomatoes, Hard-Boiled Egg, Blue Cheese, Smoked Bacon, Blue Cheese Dressing. Side (510 cal) and Entrée (1040 cal)

### AVAILABLE OPTIONS

Side: \$8.50  
Entrée: \$15.50

## Chopped Salad

Smoked Bacon, Tomatoes, Avocado, Blue Cheese, House Dressing. Side (400 cal) and Entrée (800 cal)

### AVAILABLE OPTIONS

Side: \$7.99  
Entrée: \$15.50

## Maggiano's Salad

Smoked Bacon, Red Onions, Blue Cheese, House Dressing. Side (410 cal) and Entrée (810 cal)

### AVAILABLE OPTIONS

Side: \$7.99  
Entrée: \$14.50

## Italian Tossed Salad

Kalamata Olives, Red Onions, Tomatoes, Pepperoncini, Garlic Croutons, House Cheese, Italian Vinaigrette. Side (290 cal) and Entrée (590 cal)

### AVAILABLE OPTIONS

Side: \$7.99  
Entrée: \$13.99

## Caesar Salad

Grated Parmesan & Garlic Croutons. Side (290 cal) and Entrée (640 cal)

### AVAILABLE OPTIONS

Side: \$7.99  
Entrée: \$16.50

## CHEF'S FEATURED SOUPS 1

### Chef's Featured Soups

Ask your server for today's selection

### AVAILABLE OPTIONS

Cup: \$7.50  
Bowl: \$8.50

## SPECIALTY 6

### Our Famous Rigatoni "D"®

**\$21.99**

Herb-Roasted Chicken, Mushrooms, Caramelized Onions, Marsala Cream Sauce (1820 cal)

### Rigatoni Arrabbiata

**\$20.99**

Grilled Chicken, Spinach, Spicy Tomato Cream Sauce (1040 cal)

### Chicken & Spinach Manicotti

### AVAILABLE OPTIONS

Italian Cheese Blend & Alfredo Sauce (1020 cal). Substitute Alfredo Sauce with Truffle Cream Sauce (1200 cal)

\$20.50  
Substitute Alfredo Sauce with Truffle Cream Sauce:  
\$3.00

### Eggplant Parmesan

**\$19.99**

Provolone, Tomato Ragù with Spaghetti Aglio Olio (2130 cal)

### Shrimp Fettuccine Alfredo

**\$24.99**

Asiago Cream Sauce (1280 cal)

### Mushroom Ravioli

**\$21.50**

Balsamic Mushrooms, Garlic Breadcrumbs with Marsala Cream Sauce (1060 cal)

## CLASSIC 6

<b>Mom's Lasagna</b>	<b>\$20.50</b>
Seasoned Beef & Italian Sausage, Ricotta, Marinara Sauce (1040 cal)	
<b>Taylor Street Baked Ziti</b>	<b>\$20.50</b>
Italian Sausage, Tomato Ragù, Mozzarella (1610 cal)	
<b>Four-Cheese Ravioli</b>	<b>\$20.50</b>
Pesto Alfredo Sauce (1020 cal)	
<b>Fettuccine Alfredo</b>	<b>AVAILABLE OPTIONS</b>
Asiago Cream Sauce (1210 cal), With Herb-Roasted Chicken (1370 cal)	Asiago Cream Sauce: \$18.99
	With Herb-Roasted Chicken: \$21.99
<b>Spaghetti &amp; Meatball</b>	<b>\$20.99</b>
Marinara or Meat Sauce (1170/1250 cal)	
<b>Spaghetti</b>	<b>\$16.99</b>
Marinara or Meat Sauce (840/930 cal)	

## SEAFOOD 10

<b>Parmesan-Crusted Cod with Calabrian Honey</b>	<b>\$23.99</b>
Spinach, Stewed Tomatoes, Calabrian Honey Glaze, Angel Hair Aglio Olio (1070 cal)	
<b>Branzino Crab Imperial</b>	<b>\$29.99</b>
Garlic Mashed Potatoes, Grilled Asparagus, Lobster Cream Sauce (980 cal)	
<b>Blackened Salmon with Crispy Calabrian Shrimp</b>	<b>\$28.99</b>
Four-Pepper Relish, Lemon Butter Sauce, Spinach with Garlic Mashed Potatoes (1390 cal)	
<b>Salmon Lemon &amp; Herb</b>	<b>\$26.99</b>
White Wine Herb Butter Sauce with Spinach (730 cal)	
<b>Shrimp Fra Diavolo</b>	<b>\$25.50</b>
Pan-Seared Shrimp, Garlic, Diavolo Cream Sauce with Linguine (810 cal)	
<b>Shrimp Scampi</b>	<b>\$25.50</b>
Garlic & Lemon Butter with Spaghetti (1310 cal)	
<b>Branzino Fresca Style</b>	<b>\$29.99</b>
Pan-Seared, Spinach, Roasted Tomatoes, Lemon-Herb Sauce (650 cal)	
<b>Linguine di Mare</b>	<b>\$30.99</b>
Lobster, Shrimp, Mussels, Clams, Spicy Tomato Sauce (1350 cal)	
<b>Chef KB's Lobster Carbonara</b>	<b>\$34.99</b>
Lobster, Smoked Bacon, Sugar Snap Peas, Truffle Cream Sauce with Spaghetti (1810 cal)	
<b>Linguine &amp; Clams</b>	<b>\$21.99</b>
Red or White Garlic Herb Sauce (1490/1590 cal)	

## SIGNATURE CUTS 3

**16 oz. Bone-In Ribeye\*\***

**\$42.99**

Garlic Mashed Potatoes, Roasted Garlic Jus, Asparagus (1900 cal)

**Beef Tenderloin Medallions\*\***

**AVAILABLE OPTIONS**

Portabella Mushrooms, Balsamic Cream Sauce, Garlic Mashed Potatoes, Crispy Onion Strings. 11 oz. Medallions (960 cal) and 5 oz. Medallions (770 cal)

11 oz. Medallions:

\$34.99

5 oz. Medallions: \$24.99

**Center-Cut Filet Mignon\*\***

**\$37.50**

8 oz., Italian Herbs, Asparagus, Garlic Butter, Steak Jus, Garlic Mashed Potatoes (750 cal)

**CHICKEN** 4

**Chicken Piccata**

**\$22.50**

Capers, Spinach, Lemon Butter with Spaghetti Aglio Olio (1030 cal)

**Chicken Marsala**

**\$24.50**

Mushrooms & Marsala Sauce with Spaghetti Aglio Olio (970 cal)

**Chicken Parmesan**

**\$22.50**

Provolone & Marinara Sauce with Spaghetti Marinara (1300 cal)

**Chicken Francese**

**\$22.50**

Parmesan-Crusted, Lemon Butter, Crispy Vesuvio Potatoes, Asparagus (910 cal)

**MARCO'S MEAL FOR TWO** 3

**Choose Any Starter or Two Side Salads**

excludes Bombalina and Crab Cakes

**Choose Two Classic Pastas**

Add \$5 per person for a Chicken Entrée or Specialty Pasta

**Choose One Dessert**

**SIDES** 6

**Spaghetti Marinara**

(430 cal)

**Spaghetti Aglio Olio**

(560 cal)

**Fresh Grilled Asparagus**

(70 cal)

**Roasted Garlic Broccoli**

(210 cal)

**Garlic Mashed Potatoes**

(520 cal)

## Crispy Vesuvio Potatoes

(450 cal)

## STANDARDS 11

---

### **Parmesan-Crusted Cod with Calabrian Honey** **\$23.99**

Spinach, Stewed Tomatoes, Calabrian Honey Glaze, Angel Hair Aglio Olio (1070 cal)

---

### **Branzino Crab Imperial** **\$29.99**

Garlic Mashed Potatoes, Grilled Asparagus, Lobster Cream Sauce (980 cal)

---

### **Salmon Lemon & Herb** **\$26.99**

White Wine Herb Butter Sauce with Spinach (730 cal)

---

### **Blackened Salmon with Crispy Calabrian Shrimp** **\$28.99**

Four-Pepper Relish, Lemon Butter Sauce, Spinach with Garlic Mashed Potatoes (1390 cal)

---

### **Shrimp Fra Diavolo** **\$25.50**

Pan-Seared Shrimp, Garlic, Diavolo Cream Sauce with Linguine (810 cal)

---

### **Shrimp Scampi** **\$25.50**

Garlic & Lemon Butter with Spaghetti (1310 cal)

---

### **Chicken Piccata** **\$20.50**

Capers, Spinach, Lemon Butter with Spaghetti Aglio Olio (1030 cal)

---

### **Chicken Francese** **\$20.50**

Parmesan-Crusted, Lemon Butter, Crispy Vesuvio Potatoes, Asparagus (910 cal)

---

### **Chicken Parmesan** **\$20.50**

Provolone & Marinara Sauce with Spaghetti Marinara (1300 cal)

---

### **Chicken Marsala** **\$22.50**

Mushrooms & Marsala Sauce with Spaghetti Aglio Olio (970 cal)

---

### **Branzino Fresca Style** **\$29.99**

Pan-Seared, Spinach, Roasted Tomatoes, Lemon-Herb Sauce (650 cal)

---

## SANDWICHES 2

---

### **Meatball** **\$14.50**

Provolone & Marinara Sauce (1630 cal)

---

### **Chicken Parmesan** **\$14.50**

Provolone & Marinara Sauce (1390 cal)

---

## LUNCH COMBINATIONS 2

---

### **Choose One**

Chef's Featured Soups: Ask your server for today's selection OR Salad: Caesar (290 cal), Chopped (400 cal), Maggiano's (410 cal), Wedge (510 cal), Italian (290 cal)

---

## Choose One

Half Sandwich: Meatball (1060 cal), Chicken Parmesan (910 cal) or Flatbread: Margherita (820 cal), Italian Sausage (1000 cal)

## BEVERAGES 9

---

### Flavored Iced Tea

Raspberry (140 cal), Peach (130 cal)

---

### Lemonade

(170 cal)

---

### Iced Tea

(5 cal)

---

### Fountain Drinks

(0-170 cal)

---

### San Pellegrino

Sparkling Mineral Water (0 cal)

---

### Acqua Panna

Non-sparkling Mineral Water (0 cal)

---

### Harney & Sons Hot Tea

(0 cal)

---

### Lavazza Coffee

(5 cal)

---

### Lavazza Cappuccino

(45 cal)

---

## PASTAS 13

---

### Our Famous Rigatoni "D"®

(1820 cal)

---

### Fettuccine Alfredo

With Herb-Roasted Chicken (1370 cal)

---

### Spaghetti & Meatballs

Marinara or Meat Sauce (1170/1250 cal)

---

### Spaghetti

Marinara or Meat Sauce (840/930 cal)

---

### Mom's Lasagna

(1040 cal)

---

### Taylor Street Baked Ziti

(1610 cal)

---

## Eggplant Parmesan

(1500 cal)

---

## Chicken & Spinach Manicotti

(1350 cal)

---

## Four-Cheese Ravioli

Pesto Alfredo Sauce (1170 cal)

---

## Mushroom Ravioli

(1210 cal)

---

## Shrimp Fettuccine Alfredo

(1450 cal)

---

## Shrimp Scampi

(1310 cal)

---

## Shrimp Fra Diavolo

(810 cal)

---

## ENTRÉES 5

---

### Chicken Parmesan

(1730 cal)

---

### Chicken Marsala

(1240 cal)

---

### Chicken Piccata

(1060 cal)

---

### Salmon Lemon & Herb

(1460 cal)

---

### Parmesan-Crusted Cod

Calabrian Honey (1280 cal)

---

## DESSERTS 1

---

### A Sampler of All of Our Mini Desserts

(1670 cal)

---

## ADD A BEVERAGE 2

---

### Maggiano's Italian Sangria

**\$24.50**

Featuring Mezzacorona Wines. Choose Red or White (690 cal)

---

### Puttin' on The Spritz

**\$22.50**

Aperol, Caravella Limoncello, Prosecco, Melon, Soda, Orange Bitters (920 cal)

---

## MINI DESSERT SAMPLER 5

---

## Tiramisu

(390 cal)

---

## Crème Brûlée

(240 cal)

---

## Gigi's Butter Cake

(400 cal)

---

## Warm Apple Crostada

(270 cal)

---

## New York Style Cheesecake

(370 cal)

---

## MAIN 8

---

### Warm Apple Crostada

**\$9.99**

Vanilla Bean Ice Cream & Caramel Sauce (980 cal)

---

### New York Style Cheesecake

**\$9.99**

Seasonal Berry Sauce & Fresh Berries (1000 cal)

---

### Gigi's Butter Cake

**\$9.99**

Brown Butter Glaze & Fresh Strawberries (1090 cal)

---

### Chocolate Layered Cake

**\$9.99**

Layered with Chocolate Mousse (1310 cal)

---

### Crème Brûlée

**\$9.99**

Hint of Citrus, Caramelized Sugar, Fresh Berries (730 cal)

---

### Tiramisu

**\$9.99**

Ladyfingers soaked in Espresso with Mascarpone Cheese (810 cal)

---

### Vera's Lemon Cookies

**\$4.50**

Lemon Frosting (280 cal)

---

### Vanilla Bean Ice Cream

**AVAILABLE OPTIONS**

(410 cal), Kid-size (140 cal)

Kid-Size: \$2.99

Regular: \$5.99

---

## AFTER DINNER DRINKS 5

---

### Grey Goose Espresso Martini

Caffè Borghetti, Sweet Vermouth, Bitters (160 cal)

---

### Tito's Tiramisu Martini

Disaronno Velvet Cream, Kahlúa, Chocolate Liqueur (280 cal)

---

### Irish Cream Coffee

Baileys Irish Cream (200 cal)

---

## Nutty Italian Coffee

Frangelico & Baileys Irish Cream (110 cal)

---

## Sicilian Coffee

Kahlúa & Disaronno Amaretto (120 cal)

---

## KIDS MEALS 7

---

**Cheese Flatbread Pizza** **\$8.50**

---

**Cheese Ravioli** **\$8.50**

with Marinara Sauce

---

**Ziti Pasta** **\$7.50**

with choice of: Alfredo (590 cal), Marinara (450 cal), Meat Sauce (490 cal) or Butter (590 cal)

---

**Lasagna** **\$8.99**

with Marinara (950 cal) or Meat Sauce (1010 cal)

---

**Spaghetti & Giant Meatball** **\$8.99**

with Marinara Sauce

---

**Chicken Breast** **\$8.99**

with Broccoli & Garlic Mashed Potatoes Breaded (720 cal) or Grilled (450 cal)

---

**Mac 'n Cheese a la Maggiano's** **\$8.50**

---

## BREAD 1

---

### Bread

(610 cal)

---

## CHOICE OF SALAD 4

---

### Maggiano's

(3480 cal)

---

### Chopped

(3590 cal)

---

### Caesar

(2950 cal)

---

### Italian Tossed

(2580 cal)

---

## CHOICE OF PASTA 7

---

### Rigatoni

Marinara or Meat Sauce (3110/3460 cal) or Alfredo Sauce (5920 cal)

---

## Four-Cheese Ravioli

(3070 cal)

---

## Baked Ziti & Sausage

(6450 cal)

---

## Spaghetti & Meatballs

Marinara or Meat Sauce (4980/5470 cal)

---

## Mushroom Ravioli

(3190 cal)

---

## Fettuccine Alfredo

Herb-Roasted Chicken (5500 cal)

---

## Our Famous Rigatoni "D"®

(7280 cal). +\$3 per person

---

## CHOICE OF ENTRÉE 5

---

### Chicken Parmesan

(4210 cal)

---

### Chicken Piccata

(2530 cal)

---

### Chicken Marsala

(2260 cal)

---

### Eggplant Parmesan

(4820 cal)

---

### Mom's Lasagna

(6720 cal). +\$3 per person

---

## MINI DESSERTS 1

---

### Mini Desserts

(2740-4260 cal)

---

## SALAD 1

---

### Maggianno's Salad

(3480 cal)

---

## PASTA STYLES 2

---

### Rigatoni Pasta

(2550 cal)

---

## Pipette Pasta

(2110 cal)

## SAUCES 3

---

### Alfredo Sauce

(2730 cal)

---

### Meat Sauce

(1550 cal)

---

### Marinara Sauce

(1080 cal)

## PROTEINS 3

---

### Mini Meatballs

(1240 cal)

---

### Crumbled Italian Sausage

(1490 cal)

---

### Grilled Chicken

(1460 cal)

## COOKIES 1

---

### Vera's Lemon Cookies

(920 cal). Upgrade to a dozen assorted mini desserts for \$45 (2740-4260 cal)

## CLASSIC COCKTAILS 10

---

### Perfect G+T

Hendrick's Gin, Fever-Tree Tonic, Cucumber (100 cal)

---

### Lorenzo's Long Island

Svedka Vodka, Tanqueray, Bacardi, Cointreau, Fresh Sour, Coca-Cola® (250 cal)

---

### Negroni

Hendrick's Gin, Campari, Carpano Antica (240 cal)

---

### Pomegranate Martini

Absolut Raspberri, Cointreau, Pomegranate, Cranberry (240 cal)

---

### Old Fashioned

Knob Creek Rye, Luxardo Maraschino, Simple Syrup, Old Fashion Bitters (190 cal)

---

### Blackberry Bourbon Sour

Knob Creek, Apple Juice, Blackberry, Lemon, Simple Syrup (260 cal)

---

## Citrus Mule

Tito's Handmade Vodka, Blood Orange, Lime, Fever-Tree Ginger Beer (200 cal)

---

## Puttin' on the Spritz

Aperol, Caravella Limoncello, Prosecco, Melon, Soda, Orange Bitters (230 cal)

---

## Primo Margarita

Patron Silver, Grand Marnier, Fresh Sour (200 cal)

---

## Moscato Mojito

Svedka Vodka, Moscato, Simple Syrup, Mint, Lime, Soda, Bartender's Selection of Fruit Purée (190 cal)

---

## SIGNATURE BARREL AGED COCKTAIL 1

---

### Signature Barrel Aged Cocktail

**\$15.00**

Crafted In-House and Aged in American White Oak Barrels. Old Forester Bourbon, Disaronno, Cointreau (150 cal)

---

## BELLINI & SANGRIA 2

---

### Frozen Peach Bellini

Bacardi, Ruffino Prosecco, Peach Purée (230 cal); With a Swirl (190 cal)

#### AVAILABLE OPTIONS

Regular: \$12.00

With a Swirl: \$13.00

---

### Maggiano's Italian Sangria

Red: Mezzacorona Red Blend, Fonseca Bin 27, Lemon, Lime, Orange, Rhubarb Bitters. White: Mezzacorona Pinot Grigio, Cointreau, Lemon, Lime, Orange, Rhubarb Bitters. Glass (230 cal), Pitcher (690 cal)

#### AVAILABLE OPTIONS

Glass: \$10.00

Pitcher: \$24.50

---

## CABERNET SAUVIGNON 6

---

### Juggernaut Hillside, California

#### AVAILABLE OPTIONS

6 oz.: \$15.50

9 oz.: \$22.00

Bottle: \$60.00

---

### Josh Cellars, California

#### AVAILABLE OPTIONS

6 oz.: \$12.00

9 oz.: \$17.00

Bottle: \$44.00

---

### Stag's Leap, Artemis, Napa Valley

#### AVAILABLE OPTIONS

6 oz.: \$30.50

9 oz.: \$45.00

Bottle: \$118.00

---

### J. Lohr, "Seven Oaks" Paso Robles

#### AVAILABLE OPTIONS

6 oz.: \$13.50

9 oz.: \$19.50

Bottle: \$54.00

---

**Quilt, Napa Valley**

**AVAILABLE OPTIONS**

6 oz.: \$19.00

9 oz.: \$27.50

Bottle: \$75.00

---

**Caymus, Napa Valley**

**AVAILABLE OPTIONS**

6 oz.: \$30.00

9 oz.: \$44.50

Bottle (Liter): \$117.00

---

**MERLOT 2**

---

**14 Hands, Washington**

**AVAILABLE OPTIONS**

6 oz.: \$10.50

9 oz.: \$15.50

Bottle: \$40.00

---

**Duckhorn, "Decoy" Sonoma**

**AVAILABLE OPTIONS**

6 oz.: \$14.00

9 oz.: \$21.50

Bottle: \$54.00

---

**PINOT NOIR 4**

---

**Meiomi, California**

**AVAILABLE OPTIONS**

6 oz.: \$14.50

9 oz.: \$21.50

Bottle: \$58.00

---

**La Crema, Monterey**

**AVAILABLE OPTIONS**

6 oz.: \$16.50

9 oz.: \$24.00

Bottle: \$62.00

---

**Dough, Oregon**

**AVAILABLE OPTIONS**

6 oz.: \$15.50

9 oz.: \$22.50

Bottle: \$62.00

---

**Belle Glos, Balade, Santa Lucia Highlands**

**AVAILABLE OPTIONS**

6 oz.: \$18.00

9 oz.: \$26.50

Bottle: \$72.00

---

**OTHER 4**

---

**Red Blend, Conundrum, California**

**AVAILABLE OPTIONS**

6 oz.: \$14.00

9 oz.: \$20.50

Bottle: \$56.00

---

**Malbec, Maal Biutiful, Mendoza**

**AVAILABLE OPTIONS**

6 oz.: \$14.50

9 oz.: \$22.00

Bottle: \$58.00

**Zinfandel, Federalist, Lodi**

**AVAILABLE OPTIONS**

6 oz.: \$14.00

9 oz.: \$21.50

Bottle: \$54.00

**Red Blend, The Prisoner, California**

**AVAILABLE OPTIONS**

6 oz.: \$18.50

9 oz.: \$27.50

Bottle: \$74.00

**ITALIAN** 8

---

**Sparkling Red, Banfi Rosa Regale, DOCG Piedmont**

**AVAILABLE OPTIONS**

6 oz.: \$15.00

9 oz.: \$22.50

Bottle: \$58.00

**Chianti, Banfi Superiore, Tuscany**

**AVAILABLE OPTIONS**

6 oz.: \$10.50

9 oz.: \$15.50

Bottle: \$42.00

**Barbera, Terra d'Oro, Amador County**

**AVAILABLE OPTIONS**

6 oz.: \$16.50

9 oz.: \$24.00

Bottle: \$62.00

**Chianti Classico, Ruffino, "Aziano" DOCG Tuscany**

**AVAILABLE OPTIONS**

6 oz.: \$13.50

9 oz.: \$20.00

Bottle: \$53.00

**Super Tuscan, Villa Antinori, IGT Tuscany**

**AVAILABLE OPTIONS**

6 oz.: \$15.00

9 oz.: \$22.50

Bottle: \$58.00

**Italian Red Blend, Locations IT by Dave Phinney, Italy**

**AVAILABLE OPTIONS**

6 oz.: \$14.50

9 oz.: \$21.50

Bottle: \$58.00

**Barolo, Pertinace, DOCG Piedmont**

**AVAILABLE OPTIONS**

6 oz.: \$17.00

9 oz.: \$25.00

Bottle: \$65.00

**Brunello di Montalcino, DOCG, San Polo, Sant'Antimo Valley**

**AVAILABLE OPTIONS**

6 oz.: \$30.00

9 oz.: \$44.50

Bottle: \$117.00

**SPARKLING** 4

---

**Prosecco, Ruffino, DOC Veneto**

**AVAILABLE OPTIONS**

6 oz.: \$9.50

Bottle: \$38.00

**Sparkling Wine, Ferrari Perlé, Trentodoc**

**\$85.00**

**Sparkling Wine, Brut Cuvée, Decoy, California**

**AVAILABLE OPTIONS**

6 oz.: \$16.50

Bottle: \$60.00

**Brut, Mumm, "Prestige" Napa Valley**

**\$67.00**

**ROSÉ** 3

---

**Gratien & Meyer, Sparkling, Loire Valley**

**AVAILABLE OPTIONS**

6 oz.: \$13.00

Bottle: \$50.00

**Ruffino, Aqua di Venus, Tuscany**

**AVAILABLE OPTIONS**

6 oz.: \$13.00

9 oz.: \$18.50

Bottle: \$54.00

**Miraval, Côtes de Provence**

**AVAILABLE OPTIONS**

6 oz.: \$15.50

9 oz.: \$23.00

Bottle: \$58.00

**CHARDONNAY** 3

---

**Michael David, Lodi**

**AVAILABLE OPTIONS**

6 oz.: \$13.50

9 oz.: \$20.00

Bottle: \$53.00

**Imagery, Sonoma**

**AVAILABLE OPTIONS**

6 oz.: \$11.50

9 oz.: \$17.00

Bottle: \$44.00

## Sonoma-Cutrer, Russian River

### AVAILABLE OPTIONS

6 oz.: \$14.50

9 oz.: \$21.50

Bottle: \$58.00

## SAUVIGNON BLANC <sup>3</sup>

---

### Rodney Strong, "Charlotte's Home" California

### AVAILABLE OPTIONS

6 oz.: \$12.00

9 oz.: \$17.50

Bottle: \$48.00

### Sancerre Blanc, Langlois-Chateau, Loire Valley

### AVAILABLE OPTIONS

6 oz.: \$19.00

9 oz.: \$28.00

Bottle: \$72.00

### Kim Crawford, Marlborough

### AVAILABLE OPTIONS

6 oz.: \$14.00

9 oz.: \$20.00

Bottle: \$58.00

## ALCOHOL-FREE <sup>5</sup>

---

### Flavored Iced Tea

Raspberry (140 cal) / Peach (130 cal)

### Lemonade

(170 cal)

### Iced Tea

(5 cal)

### San Pellegrino

Available in Small / Large. Sparkling Mineral Water. (0 cal)

### Acqua Panna

Available in Small / Large. Non-sparkling Mineral Water. (0 cal)

## FOUNTAIN DRINKS <sup>6</sup>

---

### Coca-Cola®

(150 cal)

### Diet Coke®

(0 cal)

### Coke Zero®

(0 cal)

## Dr Pepper®

(160 cal)

---

## Sprite®

(150 cal)

---

## Barq's® Root Beer

(170 cal)

---

## COFFEE & TEA 3

---

### Harney & Sons Hot Tea

(0 cal)

---

### Lavazza Coffee

(5 cal)

---

### Lavazza Cappuccino

(45 cal)

---

## FLATBREADS 2

---

### Margherita

(670 cal)

---

### Italian Sausage

(850 cal)

---

## WINES BY THE GLASS 2

---

### Red Blend, Mezzacorona, Italy

### Pinot Grigio, Mezzacorona, Italy

## BARTENDER'S CHOICE COCKTAIL 1

---

### Bartender's Choice Cocktail

**\$8.00**

---