

Gran Caffè L'Aquila

1716 Chestnut St 19103-5132 · +12155685600 · Updated: Jan 14, 2026

[View online menu](#)



SALUMI 6

Prosciutto di Parma	\$13.70
Mortadella Bologna	\$13.70
Ventricina Abruzzese Spicy Salami	\$13.70
Speck Alto Adige	\$13.70
Bresaola	\$13.70
Salumi Misti	\$16.90

Tasting of Prosciutto di Parma, Mortadella, Ventricina & Bresaola with Parmigiano Reggiano gastronomic gelato

FORMAGGI TASTING 3

Sud Italia	\$13.70
Capra (Campagna), Cave Aged Caciocavallo (Molise), Pecorino Romano (Lazio)	
Nord Italia	\$13.70
Parmigiano-Reggiano (Emilia), Fontina (Valle D'Aosta), Gorgonzola (Lombardia)	
Nord e Sud	\$19.90
All 6 cheeses from above	

MOZZARELLA 2

Buffalo Mozzarella	\$15.90
from Campania	
Burrata Mozzarella	\$15.90
from Puglia	

MOZZARELLA ACCOMPANIMENT 4

Tomato Basil Caprese	
Roasted Pepper Caponata	
Roasted Cauliflower Caponata	
Eggplant Caponata	

BRUSCHETTA 5

Tomato & Basilico **\$9.90**

Eggplant Caponata **\$10.90**

Roast Pepper Caponata **\$10.90**

Cauliflower Caponata **\$10.90**

Nduja **AVAILABLE OPTIONS**

Calabrian spicy sausage

\$11.90

Add Prosciutto di Parma or Fiore di Latte Mozzarella: \$2.90

ANTIPASTI 8

Arancini **\$11.90**

Three Sicilian rice balls, veal & pork ragu peas, mozzarella, tomato

Carcioffi Fritti **\$11.90**

Flash fried artichokes, fresh squeezed lemon

Melanzana Parmigiana **\$12.50**

Eggplant, ricotta, fior di latte mozzarella, tomato sauce

Scamorza **\$12.50**

Fire roasted aged mozzarella, prosciutto

Cozze Tarantina **\$16.50**

Mussels, tomato, garlic, pepperoncino

Fritto Misto **\$16.90**

Semolina crusted calamari, shrimp, zucchini

Polipo **\$16.90**

Citrus Grilled octopus

Torta Granchio **\$16.90**

Italian crab cake infused with fresh herbs & mascarpone served with a small cucumber fresco & finished with a gastronomic roasted red pepper gelato

INSALATA E ZUPPA 6

Pasta e Fasoì **\$9.90**

Tagliatelle pasta, borlotti bean vegetable soup

Casa **\$10.90**

Endive, arugula, radicchio, lemon vinaigrette

Panzanella Verde **\$12.50**

Greens, tomato, cucumber red onion fresh basil, crostini

Cesarina	\$12.50
Kale, romaine, creamy Parmigiano dressing	
Pera	\$14.90
Baby greens, pear, grapes, dried cherries, pine nuts, goat cheese, shallot vinaigrette	
Insalata di Mare	\$16.90
Chilled seafood salad, shrimp, calamari, scungilli, scallops	

PASTA 8

Chitarra	\$17.90
Guitar pasta, tomato, Guanciale (Italian bacon), onion, pecorino	
Paccheri Datterini Gialli	\$17.90
Jumbo rigatoni, yellow tomato, garlic, parmigiano	
Gnocchi alla Bava	\$18.90
Hand rolled potato & ricotta, fontina cream, wild mushrooms	
Tagliatelle alla Panna	\$18.90
Northern Italian cream sauce, speck, peas, parmigiano	
Agnolotti	\$21.90
Torino style Ravioli filled with veal, pork, vegetables, butter/sage sauce gastronomic black and white truffle gelato	
Carbonara	\$19.90
Spaghetti tossed with pecorino romano, cheese egg, Guanciale & cracked black pepper topped with a gastronomic Italian bacon gelato	
Pappardelle al Ragu	\$22.90
Ribbon pasta, slow cooked pork, veal, lamb & chicken ragu	
Sugo Della Domenica	\$24.90
Longo family Sunday sauce, slow cooked tomato sauce, wild boar meatballs, veal braciola, sausage & lamb. Served with homemade flour & water fusilli pasta	

CARNE 6

Cinghiale	\$12.90
Wild boar & long hot pepper meatballs, tomato sugo	
Salsiccia Bolzanese	\$16.90
Grilled sweet & spicy Italian sausage served with homemade saurkraut & a spicy grain mustard gastronomic gelato	
Arrosticini Biasini	\$19.90
Lamb-bacon skewers, gastronomic Italian long hot pepper gelato	
Pollo Mattone	\$20.90
Free range 1/2 chicken, roasted under a terracotta brick, asparagus, potato	
Bracirole	\$24.90
Veal bracirole, tagliatelle, tomato sugo	

Vitello Saltimbocca

\$26.90

Veal, prosciutto, sage, white wine sauce, potato, asparagus

PESCE 6

Pescatrice Puttanesca

\$20.90

Fresh monk fish, tomato, garlic, olive, anchovy, capers, chitarra pasta

Spaghetti Vongole

\$22.90

Fresh wild clams, EV olive oil, garlic, parsley

Canneloni di Pesce

\$23.90

Homemade pasta tubes filled w/ fresh shrimp, crab, branzino, scallops, ricotta, tomato-besciamella

Salmone in Placca

\$25.90

Fire grilled salmon, herb crust, on a cedar plank with asparagus & rosemary potato

Zuppa di Pesce

\$25.90

Clams, mussels, calamari, salmon monkfish, brothy tomato, tagliolini

Branzino

\$29.90

Fire roasted, EVOO, garlic, herbs, lemon, fennel & potato

PANINI 4

Capri

\$10.90

Focaccia, fior di latte mozzarella, tomato, pesto

Parma

\$10.90

Italian baguette, Prosciutto di Parma, Parmigiano, arugula

Bologna

\$10.90

Italian baguette, mortadella, roast pepper

Abruzzo

\$10.90

Ventricina spicy salami, shaved pecorino on toasted casereccio bread

VERDURA 7

Truffled Patatine Fritte

\$7.90

Thin cut fries tossed with parmigiano & truffle

Rosemary Roasted Potatoes

\$7.90

Funghi

\$7.90

garlic sautéed cremini & portobello mushrooms

Fire Grilled Asparagus

\$7.90

Sauteed Broccoli Rabe

\$9.90

Cauliflower Caponata **\$7.90**

Tambo **\$10.90**

Garlic & oil sauteed spicy longhots

GELATO 1

Gelato

AVAILABLE OPTIONS

Check daily flavors produced by Italian gelato champion Stefano Biasini

Small: \$5.50

Medium: \$6.90

Large: \$8.90

Pint: \$12.00

DESSERTS 11

Gran Panna Cotta **\$8.90**

Espresso, Italian chocolate, sambuca hint

Tiramisu Classico **\$8.90**

Lady fingers, espresso, mascarpone

Tiramisu ai Frutti di Bosco **\$8.90**

Lady fingers, wild berries, mascarpone

Cannolo con Ricotta di Pecora **\$6.90**

Sicilian sheep ricotta, candied fruit

Crostata di Frutta **\$8.90**

Baked tart, homemade custard, seasonal berries

Strawberry Zabaglione **\$8.90**

Fresh strawberries, homemade zabaglione crema

Gran Gala Creme Brulee **\$8.90**

Budino di Pane **\$8.90**

Brioche bread pudding, nutella, dark chocolate, banana, with fior di latte gelato

Ricotta Cheese Cake **\$8.90**

served warm with fior di latte gelato

Mousse al Cioccolato **\$8.90**

infused with Italian Fragolino (Italian wild strawberry)

Macedonia **\$8.90**

Seasonal fruit salad

CAFFE 27

Napoli

A robust high caffeine southern Italian dark roast

L'Aquila

Our signature medium dark roast blend

Torino

Elegant Northern Italian medium roast blend

Roma Decaf

Sensual & complex medium dark roast blend

Espresso	\$2.99
Cappuccino	\$3.99
Espresso Doppio	\$3.99
Ice Cappuccino	\$3.99
Espresso Sambuca	\$6.90
Latte	\$4.25
Espresso Anisette	\$6.90
Cortado	\$3.60
Drip Coffee	\$2.89
Shakerato	\$5.50
Ice coffee	\$2.99
Cold Brew	\$3.60
Artisanal Teas	\$3.25
Ice Tea	\$3.25
Gran Box of Caffè!	\$26.90
96 fl. oz insulated box of any Gran Caffè L'Aquila coffee blend. Includes 8 to-go cups, cream, stirrers, assorted sugar packets	
Cornetto Plain	\$3.75
Cornetto Almond	\$4.39
Cornetto Crema	\$4.39
Cornetto Nutella	\$4.39
Cornetto Salato	\$6.79
Girelle	\$3.99
Brioche	\$3.25
Bomboloni	\$3.50

ITALIAN COCKTAILS 10

Aperol Spritz	\$11.90
Bellini	\$11.90
Negroni	\$12.90
Pompelmo Spritz	\$11.90
American	\$11.90
Gran Caffè Martini	\$12.90
Gran Gin Tonic	\$12.90
Hugo	\$11.90
Aperol Granita	\$12.99
Caffè Granita	\$12.99

BIANCO 3

Pinot Grigio	\$10.90
Frascati	\$11.90
Gravina	\$13.90

ROSE 1

Chiarretto	\$11.90
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ROSSO 5

Super Tuscan	\$14.50
Pinot Noir	\$11.50
Chianti Riserva	\$13.90
Aglianico	\$13.90
Barolo	\$19.90

BIRRA ALLA SPINA (DRAFT) 4

Peroni	\$5.90
Menebrea	\$6.90
Lil Heaven IPA	\$6.90

Gran Gian Stout **\$6.90**

SPUMANTE / SPARKLING WINES 9

Asti, Villa Rosa (Piemonte)	\$39.90
Brachetto, IL Furetto (Piemonte)	\$39.90
Prosecco, La Villa (Veneto)	\$39.90
Glera, Le Moss (Veneto)	\$45.90
Prosecco Superiore, Serre (Veneto)	\$49.90
Brut, Ferrari (Trentino)	\$92.90
Franciacorta, Antica Fratta (Lombardia)	\$72.90
Franciacorta Vintage Brut, Barone Pizzini	\$109.90
Franciacorta Vintage Rosato, Barone Pizzini	\$109.90

LIGHT TO MEDIUM BODY 12

Moscato D'asti, La Gatta (Piemonte 2020)	\$39.90
Riesling, San Michele (Trentino 2018)	\$42.90
Inzolio Bianco, Colosi (Sicilia 2019)	\$42.90
Pinot Grigio, Casetto (Veneto 2019)	\$39.90
Lugana, Zenato (Veneto 2019)	\$42.90
Chardonnay, Farnese (Abruzzo 2018)	\$42.90
Trebbiano-Malvasia, Antinori (Toscana 2019)	\$42.90
Trebbiano D'Abruzzo, Cataldi Madonna (Abruzzo 2019)	\$44.90
Grillo-Viogner, S.trese (Sicilia 2019)	\$44.90
Passerina, IL Conte (Le Marche 2019)	\$44.90
Orvieto, Argille (Umbria 2019)	\$45.90
Gravina, Botromagno (Puglia 2019)	\$45.90

MEDIUM TO FULL BODIED CLASSICS 11

Frascati, Pallavicini (Lazio 2019)	\$42.90
Friulano, Scarbolo (Friuli 2019)	\$49.90

Soave Superiore, Pieropan (Veneto 2019)	\$49.90
Malvasia, La Collina (Emilia 2021)	\$48.90
Pecorino, Cataldi Madonna (Abruzzo 2018)	\$49.90
Ribolla Gialla, Jermann (Friuli 2017)	\$52.90
Bellone, Castore (Lazio 2018)	\$49.90
Sauvignon, Terra di Luna (Friuli 2019)	\$49.90
Kerner, Abbazia (Alto Adige 2019)	\$52.90
Chardonnay, Pio Cesare (Piemonte 2018)	\$52.90
Trebbiano L'erta (Toscana 2017)	\$86.90

NOBLE WHITE WINES, MEDIUM TO FULL BODY 24

Vermentino, Santadi Villa Solais (Sardinia 2017)	\$42.90
Vernaccia, San Quirico (Toscana 2019)	\$49.90
La Segreta, Planeta (Sicilia 2018)	\$49.90
Pecorello, Ippolito (Calabria 2020)	\$49.90
Vermentino, Gorleri (Liguria 2019)	\$49.90
Vernaccia Terre di Tufi, Teruzzi (Toscana 2018)	\$49.90
Arneis, Damiano (Piemonte 2019)	\$49.90
Greco di Tufo, Terredora (Campania 2020)	\$49.90
Pinot Grigio, Jermann (Friuli 2019)	\$69.90
Lacryma Christi, Mastrobernardino (Campania 2019)	\$52.90
Vermentino, Pagliatura (Toscana 2018)	\$52.90
Ansonica, Cecilia (Toscana 2017)	\$52.90
Gewurtztraminer, Tramin (Alto Adige 2020)	\$52.90
Ischia Bianco, Mazzella (Campania 2019)	\$57.90
Verdicchio, Lucchetti (Le Marche 2020)	\$52.90
Etna Bianco, Tornatoro (Sicilia 2019)	\$52.90
Falanghina, de Concilis (Campania 2018)	\$52.90
Ferentano, Cotarella (Lazio 2015)	\$56.90

Gavi di Gavi, Broglia (Piemonte 2019)	\$59.90
Fiano, Feudi San Gregorio (Campania 2018)	\$59.90
Marea 5 Terre, Bisson (Liguria 2017)	\$69.90
Blanc de Morgex, Pavese (Val D'aosta 2018)	\$77.90
Chardonnay, Vie de Romans (Friuli 2017)	\$99.90
Dreams, Jermann (Friuli 2018)	\$149.00

VINO ROSATO 4

Chiaretto, Bardollini (Veneto, 2020)	\$39.90
Cerasuolo, Zaccagnini (Abruzzo 2019)	\$38.90
Ciro Rosato, Librandi (Calabria 2020)	\$39.90
Ciliegiolo, Bisson (Liguria 2018)	\$46.90

LIGHT TO MEDIUM BODY (FROM SWEET TO DRY) 10

Lambrusco, Nicchia (Emilia 2018)	\$38.90
Dry Lambrusco, Medici Concerto (Emilia 2016)	\$39.90
Pinot Noir Due Torri (Veneto 2019)	\$39.90
Chianti Classico, San Felice (Toscana 2018)	\$39.90
Sangiovese, di Majo (Molise 2019)	\$39.90
Sangiovese, Farnese (Abruzzo 2017)	\$38.90
Frapatto, San Tresa (Sicilia 2019)	\$39.90
Valpolicella, Le Salette (Veneto 2019)	\$39.90
Costiera Sorrentina, Gragnano (Campania 2019)	\$46.90
Pinot Noir, Ottin (Valle D'aosta 2018)	\$68.90

MEDIUM BODY CLASSICS 16

Nero D'avola, Tonnino (Sicilia 2018)	\$39.90
Sangiovese, Santa Cristina (Toscana 2018)	\$38.90
Montepulciano D'abruzzo, Santi (Abruzzo 2018)	\$42.90
Montepulciano D'abruzzo, Cataldi Madonna (Abruzzo 2018)	\$52.90

Montepulciano D'abruzzo, Nicodemi (Abruzzo 2017)	\$46.90
Barbera D'asti, Lavignone (Piemonte 2020)	\$42.90
Cabernet, Dugal (Veneto 2016)	\$48.90
Tereldego, Lechthaler (Trentino 2017)	\$42.90
Nero Buono, Polluce (Lazio 2017)	\$42.90
Ciro Riserva, Librandi (Calabria 2015)	\$47.70
Refosco, Luisa (Friuli 2017)	\$52.90
Barbera D'alba, Pio Cesare (Piemonte 2017)	\$52.90
Lagrein, Tiffenbruner (Alto Adidge 2018)	\$52.90
Cesanese del Piglio, Corte dei Papi (Lazio 2019)	\$52.90
Petit Verdot, Casale (Lazio 2017)	\$52.90
Rosso di Montalcino, Argiana (Toscana 2019)	\$52.90

FULL BODIED, ROBUST ⁹

Primitivo-Zinfandel, Imperio (Puglia 2018)	\$49.90
Negroamaro, Salice Salentino (Puglia 2017)	\$49.90
Malbec, Stajnbech (Veneto 2019)	\$49.90
Chianti Riserva, Casalforno (Toscana 2016)	\$49.90
Merlot, Atos (Toscana 2016)	\$55.90
Chianti Superiore Pisa, Fibbiano (Toscana 2015)	\$49.90
Dolcetto Dogliani, San Luigi (Piemonte 2019)	\$52.90
Sangiovese, U. Cesari (Romagna 2013)	\$54.90
Syrah, Achelo (Toscana 2018)	\$65.90

ITALIAN BLENDS ¹⁰

Montecarlo, Tenuta del Buon Amico (Toscana 2018)	\$44.90
Rosso Piceno, Ceci (Le Marche 2018)	\$42.90
Ischia Rosso, Mazzella (Campania 2018)	\$62.90
Liperi Island, Ossidana (Sicilia 2013)	\$82.90
Supertuscan, Modus (Toscana 2016)	\$82.90

Bolgheri: IL Bruciato by Guado al Tasso (Toscana 2018)	\$92.90
Supertuscan, Mazzei (Toscana 2014)	\$115.00
Gaja, Moresco (Piemonte 2016)	\$135.00
Bolgheri: Ornellaia "Le Serre Nove" (Toscana 2017)	\$199.90
Supertuscan, Tignanello by Antinori (Toscana 2018)	\$199.90

NOBLE (WINE ROYALTY, RICH & INTENSE) 31

Aglianico del Vulture, Bisceglia (Basilicata 2018)	\$49.90
Cannonau, Sella e Mosca (Sardinia 2018)	\$49.90
Morellino, Heba (Toscana 2016)	\$49.90
Lacryma Christi, Mastrobernardino (Campania 2019)	\$52.90
Chianti Classico, Dievole (Toscana 2016)	\$49.90
Aglianico, Terradora (Campania 2018)	\$52.90
Ripasso (Baby Amarone), Tinazzi (Veneto 2018)	\$53.90
Rossese di Dolceacqua, Anfosso (Liguria 2015)	\$53.90
Etna Rosso, Ternatoro (Sicilia 2017)	\$53.90
Chianti Classico Riserva, Tignanello (Toscana 2017)	\$109.00
Valtellina, Inferno (Lombardia 2013)	\$79.90
Aglianico, Deconcilis (Campania 2016)	\$79.90
Montepulciano D'abruzzo, San Clemente (Abruzzo 2015)	\$86.90
Nero di Troia, Castel del Monte (Puglia 2014)	\$86.90
Vino Nobile di Montepulciano, Poliziano (Toscana 2016)	\$89.90
Nero D'avola, Pisciotto (Sicilia 2019)	\$99.90
Barberesco, Produttori (Piemonte 2017)	\$105.90
Pinot Noir, Mazzon (Alto Adige 2015)	\$105.90
Ciro Riserva, Ripe del Falco (Calabria 2011)	\$107.90
Raboso, Italo Cescon (Veneto 2015)	\$99.90
Syrah, Bramasole (Toscana 2010)	\$109.90
Sagrantino, Colpetrone (Umbria 2011)	\$109.90

Barolo, Terredavino (Piemonte 2015)	\$109.90
Barolo, Trediberri (Piemonte 2017)	\$149.00
Brunello, Casalforno (Toscana 2015)	\$109.90
Brunello, Ciacci (Toscana 2015)	\$139.90
Brunello, La Poderina (Toscana 2015)	\$159.90
Amarone, Juliet (Veneto 2017)	\$109.90
Amarone, Tommasi (Veneto 2016)	\$169.90
Taurasi, Feudi di San Gregorio (Campania 2013)	\$169.90
Barbaresco, Gaja (Piemonte 2013)	\$399.90

SPUMANTE/SPARKLING WINES ¹

Prosecco, La Villa (Veneto)	AVAILABLE OPTIONS
Dry yet fruity Venetian gem	\$10.90
	\$37.90

VINO BIANCO ⁷

Moscato D'asti, Gatta (Piemonte)	AVAILABLE OPTIONS
Sweet, fizzy with floral peach notes	\$10.90
	\$39.90

Pinot Grigio, Casetto (Veneto)	AVAILABLE OPTIONS
Estate grown on the foot of the Alps	\$10.90
	\$39.90

Frascati, Pallavicini (Lazio)	AVAILABLE OPTIONS
From the hills of Rome a single vineyard blend of Trebbiano and Malvasia	\$11.90
	\$42.90

Trebbiano D'abruzzo, Cataldi (Abruzzo)	AVAILABLE OPTIONS
A gem from L'Aquila, balanced citrus notes with tropical fruit	\$12.50
	\$44.90

Sauvignon, Terra di Luna (Friuli)	AVAILABLE OPTIONS
Italian style Sauvignon featuring aromatic citrus and herbal notes	\$13.50
	\$49.90

Gravina, Botromagno (Puglia)	AVAILABLE OPTIONS
Brilliant straw yellow in color with greenish reflections. Its' aroma fruity with notes of apple, peach & apricot	\$13.90
	\$45.90

Etna Bianco, Tornatoro (Sicilia)	AVAILABLE OPTIONS
Volcanic white made at the base of the live volcano Mt. Etna. Carricante grape blend showcases sun drenched citrus fruit, volcanic minerality, and sea breeze	\$13.90
	\$52.90

VINO ROSSO 9

Lambrusco, Nicchia (Emilia)

Premium, chilled, sweet & delicious

AVAILABLE OPTIONS

\$10.90

\$38.90

Pinot Noir, Due Torri (Veneto)

Fruity, velvety smooth & silky with notes of raspberry, strawberry, mineral

AVAILABLE OPTIONS

\$11.50

\$39.90

Sangiovese, di Majo (Molise)

Fruity Molise Sangiovese clone featuring a bouquet of cherry, violet, spice

AVAILABLE OPTIONS

\$11.50

\$39.90

Montepulciano D'abruzzo, Santi (Abruzzo)

Delicious single vineyard with notes of frutti di bosco

AVAILABLE OPTIONS

\$11.90

\$42.90

Super Tuscan, Atos (Toscana)

Highly awarded rich, lush Tuscan Merlot. Concentrated red and dark fruit and minerals

AVAILABLE OPTIONS

\$14.50

\$55.90

Aglianico del Vulture, Bisceglia (Basilicata)

Legendary red made on the slopes of an extinct volcano. Forest fruit, mineral & wild flower

AVAILABLE OPTIONS

\$13.50

\$49.90

Chianti Riserva, Casalforno (Toscana)

Deep with dark red fruit and spice

AVAILABLE OPTIONS

\$13.90

\$49.90

Barolo, Terredivino (Piemonte)

Poetic royal red of the king

AVAILABLE OPTIONS

\$19.90

\$109.90

Amarone, Juliet (Veneto)

Rich dark fruit, anise, vanilla & spice

AVAILABLE OPTIONS

\$19.90

\$109.90

GRANITA 2

Aperol Spritz Granita

\$12.99

Gran Caffè Martini Granita

\$12.90

CLASSIC ITALIAN COCKTAILS 11

Aperol Spritz

\$11.90

The official aperitivo of Italy! Prosecco, Aperol, & a spritz of soda

Hugo

\$11.90

Prosecco infused with fresh mint & elderflower with a spritz of club soda

Bicicletta	\$11.90
Campari, Trebbiano, soda	
Campari e Soda	\$11.90
Campari & soda on the rocks	
Negroni	\$12.90
Malfy gin, Campari, Cinzano 1757	
Bellini	\$11.90
Prosecco infused with peach puree	
Rossini	\$11.90
Prosecco infused with strawberry puree	
Garibaldi	\$11.90
Campari, Fresh OJ, Gran Gala splash	
Negroni Sbagliato	\$12.90
Campari, Franciacorta & 1757 Cinzano premium sweet vermouth	
Sgroppino	\$12.90
Lemon sorbetto, Prosecco, Skyy vodka, mint, blended smooth	
Americano	\$11.90
Campari, Cinzano 1757, club soda	

GRAN CAFFE SIGNATURE COCKTAILS 9

Old Fashioned Abruzzo	\$12.90
Wild Turkey, Abruzzo Super Punch, orange peel	
Arancio Rosso Martini	\$11.90
Solerno blood orange liqueur, Skyy blood orange vodka, fresh orange	
Amaretto Royale	\$11.90
Lazzaroni Amaretto, Wild Turkey bourbon, fresh lemon, amarena cherry	
Margarita Calabrese	\$11.90
Espolon tequilla, Caffo orange, Calabrian limoncello, fresh lime squeeze	
Molto Dirty Martini	\$12.90
Skyy vodka, Italian olive brine, gorgonzola stuffed olive	
Gran Caffè Martini	\$12.90
Skyy vanilla, Espresso liqueur, Meletti chocolate, shot L'Aquila espresso	
Limoncello Gimleto	\$11.90
Malfy gin, fresh lime juice & Calabrian limoncello	
Gran Gin Tonica	\$12.90
Malfy gin, grapefruit, Luxardo bitter, Italian tonic, rosemary	

Pompelmo Spritz**\$11.90**

Malfy gin, Prosecco, grapefruit, lemon, Aperol, club soda, Cynar Amaro float

INTERNATIONAL ITALIAN COCKTAILS 5**New York Godfather****\$11.90**

Amaretto Lazzaroni & Johnnie Walker scotch on the rocks

Paris Boulevardier**\$11.90**

Russel Rye, Cinzano 1757 Vermouth, Campari

Chicago Paper Plane**\$11.90**

Wild Turkey Bourbon, Aperol, Nonino Amaro, fresh lemon

Jamaica Rumpari**\$11.90**

Campari, Wray Nephew Rum, Pineapple, & Lemon

Philadelphia Gran Negroni**\$12.90**

Campari, Malfy gin, Carpano sweet vermouth, Averna & Gran Caffè L'Aquila coffee

DRAFT 7**Peroni (Lombardia)****\$5.90**

The original Italian lager

Cloudy & Cumbersome, Levante (PA)**\$5.90**

This haze is soft & hops burst bright with tropical passion fruit

Pink IPA (Abruzzo)**\$8.90**

English style IPA with pink peppercorns

Menabrea Bionda (Piemonte)**\$6.90**

Balanced, a floral fruity nose and a delicate pale-golden color

Lil Heaven IPA, Two Roads (CT)**\$6.90**

Exotic triple hop IPA that has a citrus juiciness with toasted malt to balance

Torrente, Ducale (Piemonte)**\$8.90**

Malt, citrus, peach, tropical

Gran Gianduiotto, Levante/Gran Caffè L'aquila (PA)**AVAILABLE OPTIONS**

Imperial stout, hints of Italian chocolate, Piedmont hazelnuts, & house roasted L'Aquila coffee

Draft (8 Oz): \$6.90

Can (16 Oz): \$8.90

BOTTLE 7**Peroni (Lombardia)****\$5.90**

The original Italian lager

Moretti (Friuli)**\$5.90**

Pale lager, malt flavor

Ambra, Menebrea (Piemonte)	\$6.90
Amber lager	
Bionda, Menebrea (Piemonte)	\$6.90
Blonde lager	
Lucana (Basilicata)	\$5.90
High quality beer prepared with a completely natural fermentation process	
Super, Baladin (Piemonte)	\$11.90
Strong Amber ale, with notes of honeysuckle malt and sugar candy	
Isaac, Baladin (Piemonte)	\$11.90
A hay-yellow with scent of citrus fruits that fade into spiced harmonies of coriander & orange	