

# Bottiglia Enoteca

2300 Paseo Verde Pkwy 89052-2672 · +17026177191 · Updated: Jan 14, 2026

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## INSALATE 3

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### Mozzarella & Tomato Caprese \$16.00

marinated heirloom tomatoes, mozzarella di bufala campana, basil, aged modena balsamic saba

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### Beet Salad \$16.00

roasted golden and red beets, crumbled goat cheese, aged modena balsamic saba, assorted vegetable veloutés

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### Caesar Salad AVAILABLE OPTIONS

house-made caesar dressing, focaccia crouton

\$15.00

Family Style: \$35.00

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## ANTIPASTI 6

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### Antipasti Misti Platter AVAILABLE OPTIONS

spicy soppressata, prosciutto di parma, salame milanese, shaved parmigiano, truffled primosale cheese

Small: \$19.00

Medium: \$34.00

Large: \$46.00

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### Wood Fired Octopus \$19.00

charred octopus, potatoes, olives, arugula, lemon mustard vinaigrette

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### Arancini Bolognese \$16.00

saffron risotto with bolognese sauce, bechamel, mozzarella cheese

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### Crispy Calamari \$19.00

calabrian aioli, garlic marinara sauce

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### Meatballs \$18.00

beef & pork meatballs in a san marzano tomato sauce, parmesan

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### Beef Carpaccio \$19.00

thin sliced beef tenderloin, fried capers, shaved parmigiano, arugula, parmesan crostini, vinaigrette

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## CROSTACEI 3

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### Oysters on the Half Shell \$3.00

nightly selections

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### Shrimp Cocktail \$18.00

horseradish cocktail sauce

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**Grand Shellfish Towers** **\$79.00**  
shrimp, lobster, oysters

## **PASTA E PIATTI** 10

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**Rigatoni Bolognese** **\$29.00**  
beef, pork and veal, san marzano tomatoes

**Baked Gnocchi** **\$29.00**  
san marzano tomato sauce, sausage, meatballs, burrata cheese, peppers, bread crumbs

**Fettuccine Alfredo** **\$27.00**  
sautéed chicken, classic alfredo sauce, parmesan

**Mushroom Truffle Tagliatelle** **\$29.00**  
mixed mushroom and truffle pate' cream sauce topped with burrata and chives

**King Crab Bucatini** **\$49.00**  
king crab, zucchini, roasted tomatoes, our signature lemon cream sauce

**Rigatoni Alla Vodka** **\$28.00**  
vodka cream sauce, butter onions, Calabrian peppers

**Lobster Ravioli** **\$34.00**  
basil lemon ricotta and lobster filled homemade ravioli, herb roasted tomatoes, lobster cream sauce

**Spaghetti & Meatballs** **\$27.00**  
beef & pork meatballs, san marzano tomato sauce, shaved parmesan

**Vegan Spaghetti Bolognese** **\$29.00**  
vegan sausage, san marzano tomato and chickpea bolognese, cashew ricotta

**Lobster Fra' Diavolo** **\$54.00**  
whole lobster, calabrian peppers, lobster cream sauce, cherry tomatoes

## **PESCE** 2

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**Chilean Sea Bass** **\$49.00**  
risotto, peas, sundried roasted tomatoes, carrot purée

**Wood Grilled Salmon** **\$36.00**  
roasted vegetables, cauliflower purée, parsley

## **POLLO** 3

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**Chicken Parmesan** **\$34.00**  
san marzano tomato sauce, mozzarella, parmesan cheese, rigatoni

**Chicken Piccata** **\$29.00**  
lemon, capers, white wine, linguini

## Chicken Marsala

\$32.00

mushroom, marsala wine, chicken jus, linguine

## CARNE 2

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### Filet Mignon

\$56.00

wood grilled asparagus, red wine demi, marinated heirloom tomatoes, chimichurri sauce

### Lamb Chops

\$56.00

lamb chops, mint yogurt, arugula, parsley verde

## VITELLO 2

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### Veal Piccata

\$35.00

lemon, capers, white wine, linguini

### Veal Marsala

\$37.00

mushrooms, marsala wine, veal jus, linguini

## EGGPLANT PARMESAN 1

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### Eggplant Parmesan

AVAILABLE OPTIONS

fried eggplant, cherry tomato sauce, basil, parmesan cheese, mozzarella, linguine with tomato sauce

\$26.00

\*Vegan option available: \$29.00

## CONTORNI 6

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### Carbonara Mac & Cheese

\$9.00

pancetta, peas, parmesan, truffle

### Side Pasta

\$9.00

marinara sauce

### Roasted Vegetables

\$10.00

baby carrots, red and gold beets, turnips

### Crispy Brussel Sprouts

\$11.00

pomegranate, ricotta salata

### Rosemary Roasted Potatoes

\$10.00

served with white truffle cheese fonduta

### Wood Grilled Asparagus

\$13.00

fennel spiced caramelized lemon

## DESSERT 6

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### Tiramisu Two Ways

\$15.00

lady fingers, cocoa, mascarpone, espresso bomba

<b>NY Style Cheese Cake</b>	<b>\$13.00</b>
cherries	
<b>Lemon Poppy Seed Donut</b>	<b>\$12.00</b>
lemon curd, blueberry dipping sauce	
<b>Chocolate Coconut Pudding</b>	<b>\$12.00</b>
dark chocolate, coconut cream	
<b>Cannolis</b>	<b>\$13.00</b>
ricotta cream, chocolate chips, orange candy	
<b>Tirami "shoe"</b>	<b>\$19.00</b>
lady fingers, mascarpone, cocoa in a chocolate stiletto	

## LIQUID DESSERT 11

<b>Sambuca Romano</b>	<b>\$12.00</b>
<b>Baileys</b>	<b>\$12.00</b>
<b>Frangelico</b>	<b>\$12.00</b>
<b>Limoncello</b>	<b>\$14.00</b>
<b>Icewine, Jackson-Triggs "Vidal", Niagara, Canada</b>	<b>\$16.00</b>
<b>Port, Graham's "Six Grapes", Douro, Portugal</b>	<b>\$12.00</b>
<b>Port, Taylor Fladgate 10 year Tawny, Douro, Portugal</b>	<b>\$14.00</b>
<b>Amaro, Nonino, Italy</b>	<b>\$14.00</b>
<b>Amaro, Averna, Italy</b>	<b>\$14.00</b>
<b>Amaro, Montenegro, Italy</b>	<b>\$16.00</b>
<b>Grappa, Darmagi, Italy</b>	<b>\$16.00</b>

## HAPPY HOUR 6

<b>Mozzarella &amp; Tomato Caprese</b>	<b>\$8.00</b>
marinated heirloom tomatoes, mozzarella di bufala campana, aged balsamic	
<b>Oysters On The Half Shell*</b>	<b>\$8.00</b>
daily selections	
<b>Arancini</b>	<b>\$8.00</b>
saffron rice, mozzarella, bolognese	
<b>Meatballs</b>	<b>\$8.00</b>
beef and pork, tomato sauce, topped with parmesan parsley	

**Margherita Flatbread** **\$8.00**  
mozzarella cheese, san marzano tomato sauce, basil

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**Antipasti Misti Platter** **\$8.00**  
Chef's choice of meat and cheese

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## HOUSE WINES 2

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**Pinot Grigio, Tiamo, Veneto, Italy** **\$8.00**

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**Barbera, Tiamo, Lombardy, Italy** **\$8.00**

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## DRAFT BEERS 2

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**Bud Light** **\$8.00**

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**Peroni** **\$8.00**

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## SPECIALTY COCKTAILS 6

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**Bellini** **\$8.00**  
white peach puree, prosecco

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**Mimosa** **\$8.00**  
fresh orange juice, prosecco

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**Aperol Spritz** **\$8.00**  
enjoy the italian classic

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**Fresca Fizz** **\$8.00**  
belvedere vodka or bombay sapphire east gin, berries, mint, prosecco

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**Mulo Pazzo** **\$8.00**  
epsilon tequila, lime, basil, fever-tree ginger beer

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**Endless Summer** **\$8.00**  
skyy vodka, bacardi coconut rum, pineapple, pomegranate, lemon, orange bitters

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## BREAKFAST 10

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**Two Eggs Any Style** **\$16.00**  
breakfast potatoes, toast, jam

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**Egg White Scramble** **\$16.00**  
sliced avocado, asparagus

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**Prosciutto Eggs Benedict** **\$19.00**  
poached eggs, english muffin, hollandaise

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**California Eggs Benedict** **\$19.00**  
roasted tomato, rotisserie chicken, avocado

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<b>Lobster Benedict</b>	<b>\$36.00</b>
butter poached lobster, parmesan creamed spinach, spiced hollandaise	
<b>Chicken &amp; Waffles</b>	<b>\$26.00</b>
buttermilk fried chicken, sourdough waffle, sweet pickle relish, mike's hot honey	
<b>Breakfast Burrito</b>	<b>\$18.00</b>
scrambled eggs, sausage & peppers, fontina cheese, avocado	
<b>French Toast</b>	<b>\$17.00</b>
strawberries, maple syrup	
<b>Pancakes</b>	<b>AVAILABLE OPTIONS</b>
cinnamon and maple syrup	\$16.00
	Blueberry, Lemon Curd, and Maple Syrup:
	\$18.00
<b>Build Your Own Omelette</b>	<b>\$19.00</b>
choice of 3 additional items \$0.75: spinach, mushrooms, bacon, mozzarella cheese, tomatoes, asparagus, prosciutto; served with potatoes & toast	

## INSALATA 3

<b>Mozzarella &amp; Tomato Caprese</b>	<b>\$16.00</b>
marinated heirloom tomatoes, mozzarella di bufala campana, basil, aged modena balsamic saba	
<b>Caesar Salad</b>	<b>\$15.00</b>
house-made parmesan dressing, focaccia croutons	
<b>Beet Salad</b>	<b>\$16.00</b>
roasted golden and red beets, crumbled goat cheese, aged modena balsamic saba, assorted vegetable veloutés	

## PASTA 5

<b>Rigatoni Bolognese</b>	<b>\$29.00</b>
beef, pork and veal, san marzano tomatoes	
<b>Mushroom Truffle Tagliatelle</b>	<b>\$29.00</b>
mixed mushroom and truffle pate' cream sauce topped with burrata and chives	
<b>King Crab Bucatini</b>	<b>\$49.00</b>
king crab, zucchini, roasted tomatoes, our signature lemon cream sauce	
<b>Rigatoni Alla Vodka</b>	<b>\$28.00</b>
vodka cream sauce, butter onions, Calabrian peppers	
<b>Vegan Bolognese</b>	<b>\$29.00</b>
vegan sausage, san marzano tomato and chickpea bolognese, cashew ricotta	

## PANINIS 4

<b>Turkey Panini</b>	<b>\$18.00</b>
gouda, bacon, parmesan garlic aioli, avocado purée	
<b>Cheeseburger</b>	<b>\$19.00</b>
fontina cheese, garlic aioli	
<b>Breakfast Sandwich</b>	<b>\$18.00</b>
cotto ham, fried eggs, fontina cheese, pesto, crispy smoked prosciutto	
<b>Prosciutto &amp; Mozzarella Panini</b>	<b>\$18.00</b>
fresh buffalo mozzarella, heirloom tomato, basil, balsamic, arugula, rustic bread	

## ENTREE 4

<b>Chicken Parmesan</b>	<b>\$34.00</b>
san marzano tomato sauce, mozzarella, parmesan cheese, rigatoni	
<b>Chicken Piccata</b>	<b>\$29.00</b>
lemon, capers, white wine, linguini	
<b>Chilean Sea Bass</b>	<b>\$49.00</b>
farro risotto, peas, sundried roasted tomatoes, carrot purée	
<b>Filet Mignon</b>	<b>\$56.00</b>
wood grilled asparagus, red wine demi, marinated heirloom tomatoes, chimichurri sauce	

## SANGRIA 2

<b>Sangria Blanco</b>	<b>AVAILABLE OPTIONS</b>
grey goose vodka, white peach, lemon	Glass: \$17.00
	Pitcher: \$48.00
<b>Sangria Rosso</b>	<b>AVAILABLE OPTIONS</b>
grey goose vodka, blackberry, grapefruit	Glass: \$17.00
	Pitcher: \$48.00

## SPARKLING WINES BY THE GLASS 3

<b>Moscato d' Asti, Elvio Tintero Gramela, Piemonte, Italy</b>	<b>AVAILABLE OPTIONS</b>
	5 oz Glass: \$14.00
	9 oz Glass: \$21.00
<b>Prosecco, Mionetto, Prosecco, Veneto, Italy</b>	<b>AVAILABLE OPTIONS</b>
	5 oz Glass: \$14.00
	9 oz Glass: \$21.00
<b>Champagne, Telmont, Reserve Brut, Champagne, France</b>	<b>AVAILABLE OPTIONS</b>
	5 oz glass: \$30.00
	9 oz glass: \$47.00

## PINKS 4

**Veuve Du Vernay Brut, France**

**AVAILABLE OPTIONS**

5 oz Glass: \$16.00

9 oz Glass: \$24.00

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**Chateau D'Esclans Whispering Angel, Côte De Provence, France**

**AVAILABLE OPTIONS**

5 oz Glass: \$17.00

9 oz Glass: \$26.00

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**Rumor, Rosé, Côtes de Provence, France**

**AVAILABLE OPTIONS**

5 oz glass: \$19.00

9 oz glass: \$29.00

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**Flowers, Sonoma, CA**

**\$70.00**

**WHITE WINES BY THE GLASS** 8

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**Riesling, Kabinett, Dr. Loosen, 'Blue Slate', Mosel, Germany**

**AVAILABLE OPTIONS**

5 oz Glass: \$15.00

9 oz Glass: \$23.00

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**Pinot Grigio, Tiamo, Veneto, Italy**

**AVAILABLE OPTIONS**

5 oz Glass: \$13.00

9 oz Glass: \$20.00

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**Pinot Grigio, Santa Margherita, Alto Adige, Italy**

**AVAILABLE OPTIONS**

5 oz Glass: \$18.00

9 oz Glass: \$28.00

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**Sauvignon Blanc, Mt. Beautiful, North Canterbury, New Zealand**

**AVAILABLE OPTIONS**

5 oz Glass: \$14.00

9 oz Glass: \$21.00

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**Sauvignon Blanc, Buckhorn, Napa Valley, CA**

**AVAILABLE OPTIONS**

5 oz Glass: \$22.00

9 oz Glass: \$34.00

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**Arnies, Cerretto Blange, Piemonte, Italy**

**AVAILABLE OPTIONS**

5 oz Glass: \$15.00

9 oz Glass: \$23.00

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**Chardonnay, Davis Bynum, Russian River Valley, CA**

**AVAILABLE OPTIONS**

5 oz Glass: \$17.00

9 oz Glass: \$26.00

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**Chardonnay, Jordan, Russian River Valley, CA**

**AVAILABLE OPTIONS**

5 oz Glass: \$21.00

9 oz Glass: \$32.00

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**RED WINES BY THE GLASS** 9

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**Chianti Classico, Ruffino, Tuscany, Italy****AVAILABLE OPTIONS**

5 oz Glass: \$15.00

9 oz Glass: \$23.00

**Merlot, Napa Cellars, Napa, CA****AVAILABLE OPTIONS**

5 oz Glass: \$15.00

9 oz Glass: \$23.00

**Barbera, Tiamo, Lombardy, Italy****AVAILABLE OPTIONS**

5 oz Glass: \$13.00

9 oz Glass: \$19.00

**Pinot Noir, Meiomi, Sonoma County, CA****AVAILABLE OPTIONS**

5 oz Glass: \$16.00

9 oz Glass: \$25.00

**Pinot Noir, Erath, "Resplendent", Dundee, OR****AVAILABLE OPTIONS**

5 oz Glass: \$19.00

9 oz Glass: \$29.00

**Cabernet, Robert Mondavi, Paso Robles, CA****AVAILABLE OPTIONS**

5 oz Glass: \$15.00

9 oz Glass: \$23.00

**Cabernet Sauvignon, Ferrari Carano, 'Tresor', Sonoma County, CA****AVAILABLE OPTIONS**

5 oz Glass: \$28.00

9 oz Glass: \$45.00

**Red Blend, Rowen Red, Sonoma County, CA****AVAILABLE OPTIONS**

5 oz Glass: \$23.00

9 oz Glass: \$26.00

**Cabernet, Maddalena, Paso Robles, CA****AVAILABLE OPTIONS**

5oz: \$19.00

9oz: \$29.00

**CARAFE 2****Pinot Grigio, Tiamo, Veneto, Italy****\$57.00****Barbera, Tiamo, Lombardy, Italy****\$57.00****WHITE - BUBBLES 8****Moscato d'Asti, Elvio Tintero Gramela, Piemonte, Italy****\$57.00****Prosecco, Mionetto, Prosecco, Italy****\$60.00****Sparkling, Mumm 'Brut Prestige, Napa Valley, CA****\$69.00****Champagne, Beau Joie, Brut, Epernay, France****\$110.00**

Champagne, Veuve Cliquot 'Yellow Label', Brut, Reims, France	\$175.00
Champagne, Beau Joie Brut Rosé, Epernay, France	\$185.00
Champagne, Telmont, Reserve Brut, Champagne, France	\$135.00
Champagne, Moët & Chandon 'Dom Perignon', Epernay, France	\$495.00

#### WHITE - PINKS <sup>4</sup>

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Diving Into Hampton Water, South France	\$62.00
Chateau d'Esclans "Whispering Angel", Côtes de Provence, France	\$70.00
Veuve Du Vernay, Brut Rosé, France	\$70.00
Rumor, Rosé, Côtes de Provence, France	\$78.00

#### WHITE - RIESLING <sup>4</sup>

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Kabinett, Dr. Loosen, Blue Slate, Mosel, Germany	\$67.00
Eroica, Chateau Ste Michelle, Columbia Valley, WA	\$76.00
J.J. Prüm Graacher Himmelreich, Mose	\$127.00
Von Simmern Erbacher, Rheingau, Germany	\$129.00

#### WHITE - PINOT GRIGIO <sup>3</sup>

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Jermann, Venezia, Italy	\$72.00
Dom Schlumberger, Alsace, France	\$72.00
Santa Margherita, Alto Adige, Italy	\$77.00

#### WHITE - WHITE BLENDS <sup>6</sup>

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White Blend, Conundrum, Napa Valley, CA	\$67.00
Arneis, Cerretto "Blange", Langhe, Piemonte, Italy	\$65.00
Bianco, Alta Mora, Sicily, Italy	\$70.00
White Blend, Fiano di Avellino, Feudi di San Gregorio, Campania, Italy	\$72.00
White Blend, Ashes & Diamonds Blanc #4, Napa Valley, CA	\$110.00
Bianco, Idda, Gaja, Sicily, Italy	\$150.00

#### WHITE - SAUVIGNON BLANC <sup>6</sup>

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<b>Fume Blanc, Ferrari Carano, Sonoma, CA</b>	<b>\$52.00</b>
<b>Mt. Beautiful, North Canterbury, New Zealand</b>	<b>\$52.00</b>
<b>Duckhorn, Napa Valley, CA</b>	<b>\$76.00</b>
<b>Cloudy Bay, Marlborough, New Zealand</b>	<b>\$89.00</b>
<b>Sancerre, Pascal Jolivet, France</b>	<b>\$90.00</b>
<b>Ink Grande, Napa Valley, CA</b>	<b>\$145.00</b>

## **WHITE - CHARDONNAY** 15

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<b>Davis Bynum, Russian River Valley, CA</b>	<b>\$70.00</b>
<b>Chalk Hill, Sonoma Coast, CA</b>	<b>\$75.00</b>
<b>Foxen, "Block UU", Santa Maria, CA</b>	<b>\$78.00</b>
<b>Cuvaison, Carneros, CA</b>	<b>\$81.00</b>
<b>Jordan, Sonoma, CA</b>	<b>\$95.00</b>
<b>Flowers, Sonoma Coast, CA</b>	<b>\$98.00</b>
<b>Rombauer Vineyards, Carneros, CA</b>	<b>\$104.00</b>
<b>Cakebread, Napa Valley, CA</b>	<b>\$118.00</b>
<b>Patz &amp; Hall, Russian River, CA</b>	<b>\$129.00</b>
<b>Far Niente, Napa Valley, CA</b>	<b>\$135.00</b>
<b>Husic, Napa Valley, CA</b>	<b>\$142.00</b>
<b>Kistler, Les Noisetiers, Sonoma Coast, CA</b>	<b>\$165.00</b>
<b>Peter Michael "La Carriere", Russian River Valley, CA</b>	<b>\$255.00</b>
<b>Broken Dreams, Sonoma, CA</b>	<b>\$70.00</b>
<b>Domaine Serene, Dundee Hills, OR</b>	<b>\$110.00</b>

## **RED - PINOT NOIR** 12

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<b>Meiomi Pinot Noir, Sonoma, California</b>	<b>\$62.00</b>
<b>Davis Bynum, Russian River Valley</b>	<b>\$60.00</b>
<b>Robert Mondavi Private Selection, Oakville, CA</b>	<b>\$70.00</b>
<b>La Crema, Sonoma, CA</b>	<b>\$75.00</b>
<b>Erath, "Resplendent", Dundee, OR</b>	<b>\$81.00</b>

<b>Emeritus 'Hallberg Ranch', Russian River Valley, CA</b>	<b>\$99.00</b>
<b>Gary Farrell, Russian River Valley, CA</b>	<b>\$105.00</b>
<b>Belle Glos "Clark &amp; Telephone", Santa Maria Valley, CA</b>	<b>\$105.00</b>
<b>Freestone by Joseph Phelps, Sonoma, CA</b>	<b>\$116.00</b>
<b>Flowers, Sonoma Coast, CA</b>	<b>\$124.00</b>
<b>Archery Summit, Willamette Valley, OR</b>	<b>\$175.00</b>
<b>William Selyem, Central Coast, CA</b>	<b>\$228.00</b>

## **RED - MERLOT 3**

<b>Rodney Strong, Sonoma, CA</b>	<b>\$65.00</b>
<b>Napa Cellars, Napa, CA</b>	<b>\$68.00</b>
<b>Duckhorn, Napa Valley, CA</b>	<b>\$122.00</b>

## **RED - CABERNET SAUVIGNON AND RED BLENDS 36**

<b>Murphy Goode, Alexander Valley, CA</b>	<b>\$65.00</b>
<b>Bonanza by Caymus, Napa Valley, CA</b>	<b>\$72.00</b>
<b>Cabernet, Maddalena, Pasa Robles, CA</b>	<b>\$75.00</b>
<b>Robert Mondavi Private Selection, Oakville, CA</b>	<b>\$75.00</b>
<b>Educated Guess, Napa Valley, CA</b>	<b>\$75.00</b>
<b>Maddalena Vineyards, Paso Robles, CA</b>	<b>\$75.00</b>
<b>Brendel Coopers Reed, Napa Valley, CA</b>	<b>\$85.00</b>
<b>Justin, Paso Robles, CA</b>	<b>\$87.00</b>
<b>Conn Creek, Napa Valley, CA</b>	<b>\$120.00</b>
<b>Ferrari Carano 'Tresor', Sonoma, CA</b>	<b>\$98.00</b>
<b>Paraduxx, Duckhorn Napa Valley, CA</b>	<b>\$119.00</b>
<b>Quilt by Caymus, Napa Valley, CA</b>	<b>\$119.00</b>
<b>Jordan Vineyards, Sonoma, CA</b>	<b>\$127.00</b>
<b>Rodney Strong 'Symmetry', Sonoma, CA</b>	<b>\$130.00</b>
<b>Chateau de Pez, Bordeaux, France</b>	<b>\$145.00</b>
<b>Capture Mountain, Sonoma County, CA</b>	<b>\$145.00</b>

<b>Justin 'Isoscles', Paso Robles, CA</b>	<b>\$148.00</b>
<b>Heitz, Napa Valley, CA</b>	<b>\$160.00</b>
<b>Duckhorn, Napa Valley, CA</b>	<b>\$175.00</b>
<b>Stag's Leap "Artemis", Napa Valley, CA</b>	<b>\$175.00</b>
<b>Husic, "Palm Terrance", Napa Valley, CA</b>	<b>\$180.00</b>
<b>Cakebread, Napa Valley, CA</b>	<b>\$195.00</b>
<b>Silver Oak, Alexander Valley, CA</b>	<b>\$205.00</b>
<b>Caymus, Napa Valley, CA</b>	<b>\$215.00</b>
<b>Rodney Strong, Reserve, 1.5 Liter-Magnum, Sonoma CA</b>	<b>\$224.00</b>
<b>Heitz Lot C-91, Napa Valley, CA</b>	<b>\$225.00</b>
<b>Heitz Trailside, Napa Valley, CA</b>	<b>\$265.00</b>
<b>Darioush "Signature Series", Napa Valley, CA</b>	<b>\$295.00</b>
<b>Overture by Opus One, Napa Valley, CA</b>	<b>\$305.00</b>
<b>Silver Oak, Napa Valley, CA</b>	<b>\$325.00</b>
<b>Quintessa, Rutherford, Napa Valley, CA</b>	<b>\$375.00</b>
<b>Klipsun, Red Mountain, Columbia Valley, WA</b>	<b>\$399.00</b>
<b>Ink Grade, Howell Mountain, Napa Valley, CA</b>	<b>\$405.00</b>
<b>Joseph Phelps "Insignia", Sonoma, CA</b>	<b>\$585.00</b>
<b>Stag's Leap Wine Cellars Cask 23, Napa Valley, CA</b>	<b>\$615.00</b>
<b>Niner, Paso Robles, CA</b>	<b>\$158.00</b>

## **RED - NEW WORLD REDS 10**

<b>Malbec, Graffigna 'Centenario' Reserve, Mendoza, Argentina</b>	<b>\$58.00</b>
<b>Tempranillo, Muriel, Fincas de la Villa Reserva, Rioja, Spain</b>	<b>\$75.00</b>
<b>Malbec, Achaval Ferrer, Mendoza, Argentina</b>	<b>\$75.00</b>
<b>Petite Sirah, Stag's Leap Vineyards, Napa Valley, CA</b>	<b>\$95.00</b>
<b>Red Blend, Rowen, Sonoma County, CA</b>	<b>\$99.00</b>
<b>Zinfandel Blend, The Prisoner Wine Co. 'The Prisoner', Napa Valley, CA</b>	<b>\$100.00</b>
<b>Zinfandel Blend, 8 Years in the Desert (Orin Swift), Napa Valley, CA</b>	<b>\$110.00</b>

Zinfandel, Biale Black Chicken, Napa Valley, CA	\$115.00
Red Blend, Grand Cheval, Domaine Serene, Dundee Hills, OR	\$225.00
Syrah Blend, Sexual Chocolate, Sonoma, CA	\$80.00

## RED - ITALIAN REDS 18

Nero d 'Avola, Stemmari	\$65.00
Nerello Mascalese, Alta Mora, Sicily	\$70.00
Barbera d'alba, Borgogno Giacomo	\$85.00
Chianti Classico, Ruffino	\$62.00
Chianti Classico, Antinori 'Peppoli'	\$75.00
Chianti Classico Riserva, Ruffino 'Ducale Gold d'Oro'	\$99.00
Chianti Classico, Vignamaggio "Gherardino" Riserva	\$105.00
Barolo, Pertinace, Piemonte	\$125.00
Barolo, Ceretto	\$145.00
Barolo, Prunotto, Piemonte	\$150.00
Amarone della Valpolicella, Masi 'Costasera', Veneto	\$165.00
Brunello di Montalcino, Argiano, Tuscany	\$165.00
Brunello di Montalcino, Castello Banfi 'Poggio alle Mura'	\$195.00
Brunello di Montalcino, Castello Banfi	\$199.00
Barbaresco, Prunotto, Piemonte	\$99.00
Barbaresco, Ceretti	\$170.00
Barolo, Pio Cesare, Piemonte	\$195.00
Barbera, Pio Cesare Piemonte	\$75.00

## DESSERT WINES AND DIGESTIVOS 8

Port, Graham's "Six Grapes", Douro, Portugal	\$13.00
Port, Taylor Fladgate 10 year Tawny, Douro, Portugal	\$14.00
Limoncello	\$14.00
Icewine, Jackson-Triggs "Vidal", Niagara, Canada	\$16.00
Amaro, Nonino, Italy	\$14.00

<b>Amaro, Averna, Italy</b>	<b>\$14.00</b>
<b>Amaro, Montenegro, Italy</b>	<b>\$16.00</b>
<b>Grappa, Cividina, Italy</b>	<b>\$16.00</b>

## LIQUID BRUNCH <sup>5</sup>

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<b>Aperol Spritz</b>	<b>\$25.00</b>
enjoy the italian classic	
<b>Mimosas</b>	<b>\$25.00</b>
daily flavors available	
<b>Rosé All Day</b>	<b>\$29.00</b>
bottomless "the beach" rose by Whispering Angel	
<b>Bottomless Micheladas</b>	<b>\$25.00</b>
bud light, tomato mix, tajin rim	
<b>Bubbles for Breakfast</b>	<b>\$95.00</b>
mumm 750ml, dozen oysters, juice, fruit	

## HARD SELTZER <sup>3</sup>

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<b>White Claw (Grapefruit)</b>	<b>\$5.00</b>
<b>White Claw (Natural Lime)</b>	<b>\$5.00</b>
<b>Bud Light (Black Cherry)</b>	<b>\$9.00</b>

## BEERS - TAP <sup>2</sup>

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<b>Bud Light</b>	<b>\$9.00</b>
<b>Peroni</b>	<b>\$10.00</b>

## BEERS - BOTTLES <sup>10</sup>

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<b>O'Douls NA</b>	<b>\$8.00</b>
<b>Corona</b>	<b>\$9.00</b>
<b>Michelob Ultra</b>	<b>\$9.00</b>
<b>Shock Top Belgian White</b>	<b>\$9.00</b>
<b>Goose Island IPA</b>	<b>\$9.00</b>
<b>Firestone Walker 805</b>	<b>\$9.00</b>
<b>Menabrea Amber</b>	<b>\$9.00</b>

<b>Modelo Especial</b>	<b>\$9.00</b>
<b>Sierra Nevada Little Hazy IPA</b>	<b>\$10.00</b>
<b>Stella Artois</b>	<b>\$10.00</b>

## NON-ALCOHOLIC 4

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<b>Evian</b>	<b>\$8.00</b>
<b>Ferrarelle</b>	<b>\$8.00</b>
<b>Soda</b>	<b>\$5.00</b>
Pepsi Products	
<b>Red Bull</b>	<b>\$7.00</b>
(Sugar Free, Regular, Watermelon)	

## APPETIZERS 2

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<b>Meatballs</b>	<b>\$60.00</b>
beef & pork meatballs in a san marzano tomato sauce, parmesan	
<b>Arancini Bolognese</b>	<b>\$60.00</b>
saffron risotto with bolognese sauce, bechamel, mozzarella cheese	

## SALAD 4

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<b>Mozzarella &amp; Tomato Caprese</b>	
marinated heirloom tomatoes, mozzarella di bufala campana, basil, aged modena balsamic saba	
<b>Beet Salad</b>	
roasted golden and red beets, crumbled goat cheese, aged modena balsamic saba, assorted vegetable veloutés	
<b>Tuscan Kale Salad</b>	
baby kale, shaved fennel & apple, marcona almonds, honey basil vinaigrette, parmesan	
<b>Caesar Salad</b>	
house-made caesar dressing, focaccia crouton	

## ENTRÉES 5

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<b>Chicken Parmesan</b>	<b>\$15.00</b>
san marzano tomato sauce, mozzarella, parmesan cheese, linguine	
<b>Chicken Piccata</b>	<b>\$15.00</b>
lemon, capers, white wine, linguini	
<b>Chicken Marsala</b>	<b>\$14.00</b>
mushroom, marsala wine, chicken jus, linguine	

**Veal Piccata****\$18.00**

lemon, capers, white wine, linguini

**Veal Marsala****\$18.00**

mushrooms, marsala wine, veal jus, linguini

**SIDES** 6**Carbonara Mac & Cheese**

pancetta, peas, parmesan, truffle

**Roasted Vegetables**

baby carrots, red and gold beets, turnips

**Rosemary Roasted Potatoes**

served with white truffle cheese fonduta

**Side Pasta**

marinara sauce

**Crispy Brussel Sprouts**

pomegranate, ricotta salata

**Wood Grilled Asparagus**

fennel spiced caramelized lemon

**MONDAY, AUGUST 7TH** 3**APPETIZER**

(choose one) Caesar Salad little gem, house-made caesar dressing, focaccia crouton or Caprese Salad marinated heirloom tomatoes, mozzarella di bufala campana, basil, aged modena balsamic saba

**ENTRÉES**

(choose two) Chicken Piccata lemon, capers, white wine, linguine or Rigatoni Alla Vodka vodka cream sauce, butter onions, calabrian peppers

**DESSERT**

(choose one) Budino dark chocolate, coconut cream or NY Style Cheesecake cherries, whipped cream

**MONDAY, AUGUST 14TH** 3**APPETIZER**

(choose one) Caesar Salad little gem, house-made caesar dressing, focaccia crouton or Meatballs beef &amp; pork meatballs in a san marzano tomato sauce, parmesan

**ENTRÉES**

(choose two) Chicken Parmesan breaded chicken cutlet, san marzano tomato sauce, mozzarella, parmesan cheese, rigatoni or Bolognese beef, pork and veal, san marzano tomatoes

**DESSERT**

(choose one) Cannoli ricotta cream, chocolate chips, orange candy or NY Style Cheesecake cherries, whipped cream

**MONDAY, AUGUST 21ST** 3

## APPETIZER

(choose one) Caesar Salad little gem, house-made caesar dressing, focaccia crouton or Caprese Salad marinated heirloom tomatoes, mozzarella di bufala campana, basil, aged modena balsamic saba

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## ENTRÉES

(choose two) Chicken Marsala mushroom, marsala wine, chicken jus, linguine or Fettuccine Alfredo sautéed chick, classic alfredo sauce, parmesan

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## DESSERT

(choose one) Budino dark chocolate, coconut cream or NY Style Cheesecake cherries, whipped cream

## MONDAY, AUGUST 28TH <sup>3</sup>

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### APPETIZER

(choose one) Caesar Salad little gem, house-made caesar dressing, focaccia crouton or Meatballs beef & pork meatballs in a san marzano tomato sauce, parmesan

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### ENTRÉES

(choose one) Chicken Piccata lemon, capers, white wine, linguine or Mushroom Truffle Tagliatelle mixed mushroom and truffle pate' cream sauce topped with burrata and chives

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### DESSERT

(choose one) Cannoli ricotta cream, chocolate chips, orange candy or NY Style Cheesecake cherries, whipped cream

## MONDAY, SEPTEMBER 4TH <sup>3</sup>

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### APPETIZER

(choose one) Caesar Salad little gem, house-made caesar dressing, focaccia crouton or Caprese Salad marinated heirloom tomatoes, mozzarella di bufala campana, basil, aged modena balsamic saba

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### ENTRÉES

(choose two) Chicken Piccata lemon, capers, white wine, linguine or Rigatoni Alla Vodka vodka cream sauce, butter onions, calabrian peppers

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### DESSERT

(choose one) Budino dark chocolate, coconut cream, hazelnut shortbread cookies or NY Style Cheesecake cherries, whipped cream

## MONDAY, SEPTEMBER 11TH <sup>3</sup>

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### APPETIZER

(choose one) Caesar Salad little gem, house-made caesar dressing, focaccia crouton or Meatballs beef & pork meatballs in a san marzano tomato sauce, parmesan

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### ENTRÉES

(choose two) Chicken Parmesan breaded chicken cutlet, san marzano tomato sauce, mozzarella, parmesan cheese, rigatoni or Bolognese beef, pork and veal, san marzano tomatoes

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### DESSERT

(choose one) Cannoli ricotta cream, chocolate chips, orange candy or NY Style Cheesecake cherries, whipped cream

## MONDAY, SEPTEMBER 18TH <sup>3</sup>

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## APPETIZER

(choose one) Caesar Salad little gem, house-made caesar dressing, focaccia crouton or Caprese Salad marinated heirloom tomatoes, mozzarella di bufala campana, basil, aged modena balsamic saba

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## ENTRÉES

(choose two) Chicken Marsala mushroom, marsala wine, chicken jus, linguine or Fettuccine Alfredo sautéed chick, classic alfredo sauce, parmesan

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## DESSERT

(choose one) Budino dark chocolate, coconut cream or NY Style Cheesecake cherries, whipped cream

## MONDAY, SEPTEMBER 25TH <sup>3</sup>

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### APPETIZER

(choose one) Caesar Salad little gem, house-made caesar dressing, focaccia crouton or Meatballs beef & pork meatballs in a san marzano tomato sauce, parmesan

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### ENTRÉES

(choose one) Chicken Piccata lemon, capers, white wine, linguine or Mushroom Truffle Tagliatelle mixed mushroom and truffle pate' cream sauce topped with burrata and chives

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### DESSERT

(choose one) Cannoli ricotta cream, chocolate chips, orange candy or NY Style Cheesecake cherries, whipped cream