

Chiapparelli's Restaurant

237 S High St 21202-4454 · +14108370309 · Updated: Jan 14, 2026

[View online menu](#)



APPETIZERS 11

Chip's Antipasto

\$16.00

Fresh mozzarella, prosciutto, sopressata, stuffed cherry pepper, caper berries, Artichoke hearts, house marinated olives & roasted red peppers

Italian Wedding Soup

AVAILABLE OPTIONS

Italian chicken soup with pasta, spinach, and meatballs

Cup: \$4.00

Bowl: \$6.00

Bruschetta

\$9.00

Chopped Tomato Salad, Grilled Bread

Arancine

\$9.00

Arborio rice stuffed with Fontina cheese, crispy fried, marinara

Garlic Bread

AVAILABLE OPTIONS

Roasted Garlic Butter

\$4.00

Topped with Melted Provolone:

\$5.00

Fried Mozzarella

\$8.00

Hand cut & freshly breaded, homemade tomato sauce

Fried Calamari

\$11.00

Homemade marinara, touch of Old Bay & lemon

Scampi Nicola

\$14.00

Shrimp in a garlic, butter, white wine sauce, with garlic bread

Sausage & Peppers

\$9.00

Local Italian sausage, savory sauce, with garlic bread

Mussels Santa Lucia

\$10.00

Garlic & white wine sauce, garlic bread

Mini Crab Cakes

\$12.00

4 Jumbo lump crab balls

BAMBINI 1

Bambini

\$9.00

Cheese ravioli, Chicken tenders & fries, or Spaghetti & meatball includes a beverage

Grandma's Ravioli **\$19.00**Handmade cheese or cheese & spinach filled, fresh tomato sauce

Lasagna **\$19.00**Layers of fresh pasta & Italian cheeses, homemade tomato or meat sauce

Ricotta Gnocchi **\$19.00**Handmade fresh ricotta dumplings, choice of Bolognese or "drooling"

Manicotti **\$19.00**Ricotta cheese filled pasta, homemade tomato or meat sauce

Seafood Ravioli **\$27.00**Stuffed with crab, shrimp & scallops with light tomato-cream sauce

Create Your Own Pasta **\$18.00**Rigatoni, Spaghetti, Penne, Angel Hair, Fettuccine. With your choice of : Homemade Marinara, Tomato, Meat sauce or Meatballs

Penne Pesto **AVAILABLE OPTIONS**

Fresh basil & pine nut pesto, parmesan, touch of cream

\$19.00

With Chicken: \$21.00

With Shrimp: \$25.00

Spaghetti Toscanini **\$18.00**Roma Italian Sausage, peppers, onions, mushrooms & marinara, over spaghetti

Fettuccine Alfredo **AVAILABLE OPTIONS**

Ribbons of pasta, creamy Alfredo sauce

\$19.00

With Chicken: \$21.00

With Shrimp: \$25.00

Tour of Chiapparelli's **AVAILABLE OPTIONS**

Our homemade Lasagna & meat sauce, Fettuccine alfredo With Eggplant parm or Chicken Parm

\$23.00

\$26.00

Eggplant Parm **\$18.00**Breaded eggplant, fresh mozzarella, marinara, spaghetti

Tortellini Alfredo **\$19.00**Creamy Alfredo sauce with diced prosciutto & peas

Penne con Vodka **AVAILABLE OPTIONS**

Tomato, cream & vodka sauce

\$19.00

With Grilled Chicken:

\$21.00

With Shrimp: \$25.00

Orecchiette Broccoli Rabe and Sausage **\$19.00**Ear shaped pasta, sautéed with crumbled sausage and garlicky greens

Chicken Vincenzo	\$21.00
Breaded chicken breast, lemon & wine sauce, prosciutto, served with spaghetti	
Chicken Louie	\$21.00
Grilled chicken sautéed with artichoke hearts, red peppers, over spinach in a lemon wine sauce Served with whole wheat pasta	
Chicken Parm	\$21.00
Breaded cutlet, homemade tomato sauce, provolone, served with spaghetti	
Veal Parm	\$24.00
Breaded cutlet, homemade tomato sauce, provolone, served with spaghetti	
Chicken Marsala	\$21.00
Sautéed in a mushroom Marsala sauce, served with spaghetti	
Veal Marsala	\$24.00
Sautéed in a mushroom Marsala sauce, served with spaghetti	
Chicken Picatta	\$21.00
Sautéed in a white wine sauce with capers, served with spaghetti	
Veal Picatta	\$24.00
Sautéed in a white wine sauce with capers, served with spaghetti	
Veal Leo	\$24.00
Breaded veal cutlet, tomato, prosciutto, provolone & mushrooms, Marsala sauce	
Veal Saltimbocca	\$24.00
Veal scaloppini, Marsala sauce, spinach, prosciutto & provolone, with spaghetti	
Ribeye Gorgonzola	\$34.00
Grilled Ribeye, Gorgonzola butter, Risotto, sautéed broccoli	
SEA 7	
Shrimp Nicola	\$26.00
Sautéed shrimp in a garlic wine sauce, over linguini	
Linguini Clam Sauce	\$22.00
Chopped clams, garlic and olive oil over linguini, served red or white	
Pescatore	\$29.00
Shrimp, clams, mussels & calamari, homemade marinara, over linguine	
Shrimp Primavera	\$26.00
Shrimp, broccoli & mushrooms, creamy pink sauce, over fettuccine	
Salmon & Shrimp Caroline	\$27.00
Grilled Salmon & shrimp, lemon butter & caper sauce, sautéed broccoli	
Calamari Fra Diavolo	\$26.00
Fresh calamari simmered in a spicy homemade marinara sauce, over linguine	

Jumbo Lump Crab Cakes

\$36.00

Two 5 ounce jumbo lump crab cakes, baked or fried, old bay fries Fresh crab not pasteurized

DESSERTS 4

Cannoli

\$5.00

crunchy cookie shell, lightly sweetened hand dipped ricotta cheese, semi sweet chocolate chips

Tiramisu

\$7.00

Lady fingers layered with Mascarpone, dusted with cocoa

Chocolate Mousse cake

\$9.00

Chocolate cake layered with chocolate mousse, chocolate bark and shavings

Tartufo

\$7.00

Chocolate covered ice cream ball, with two flavors of ice cream and fruit

ANTIPASTI 6

Italian Wedding Soup

AVAILABLE OPTIONS

Italian chicken soup with spinach and mini meatballs

Cup: \$4.00

Bowl: \$6.00

Calamari Fritti

\$9.00

Tender fried squid, served with lemon wedges & marinara sauce

Fried Mozzarella

\$6.00

Provolone wedges, breaded & fried, served with tomato sauce

Sausage & Peppers

\$8.00

Roma sausage, sautéed peppers & onions, Marsala wine sauce

Shrimp Nicola

\$12.00

Sautéed in a lemony white wine garlic sauce with garlic bread

Crab Balls

\$12.00

4 jumbo lump crab balls, cocktail sauce, lemon

SALAD 1

Chip's Salad

AVAILABLE OPTIONS

Our famous, secret recipe house salad dressing tossed with lettuce, tomato, red onion, pepperoncini & freshly grated parmesan cheese

Small Salad: \$5.50

Lunch Salad: \$8.00

With Italian Meats & Cheese:
\$10.00

With Grilled Chicken: \$10.00

With Grilled Salmon: \$12.00

With Grilled Shrimp: \$12.00

CHIP'S ANTIPASTO 1

Chip's Antipasto

\$14.00

Fresh mozzarella, prosciutto, sopressata, stuffed cherry pepper, caper berries, artichoke hearts, house marinated olives & roasted red peppers

FRESH DOUGH PIZZA 6

Traditional

AVAILABLE OPTIONS

Homemade tomato sauce & mozzarella cheese

\$10.00

Additional Toppings (Per Topping): \$1.00

Godfather

\$12.00

Spicy tomato sauce, Roma Italian sausage, Salami, Capicola, Mozzarella & fresh basil

Americana

\$12.00

Tomato sauce, mozzarella, grilled chicken, sautéed spinach & mushrooms

Broccoli Rabe and Sausage

\$12.00

Tomato pie with sauteed broccoli rabe and Roma sausage

Pizza Margherita

\$10.00

Classic Neapolitan , tomato, fresh mozzarella, fresh basil & olive oil

Diavolo

\$12.00

Grilled fresh dough pizza with mozzarella, spicy salami & hot cherry peppers

HOAGIES 3

Roma Sausage, Sautéed Peppers & Onions

\$9.00

Chicken or Veal Parm Sub

AVAILABLE OPTIONS

\$10.00

\$11.00

Meatball & Cheese

\$9.00

PANINO 3

Chicken Pesto

\$10.00

Grilled chicken, fresh mozzarella, red onion & basil pesto aioli

Hot Italian

\$10.00

Italian meats & cheese, red onion, olive spread, O&V

Caprese

\$10.00

Tomato, fresh mozzarella, basil, balsamic vinaigrette

ENTREES 14

Grandma's Ravioli

\$10.00

Homemade ravioli with fresh ricotta & spinach with tomato sauce

Eggplant Parm	\$10.00
eggplant baked with homemade tomato sauce & Cheese served with spaghetti	
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Homemade Lasagna	\$10.00
Homemade pasta, layered with Italian cheeses, baked with your choice of homemade tomato or meat sauce	
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Besto Pesto	AVAILABLE OPTIONS
Penne pasta, basil pesto with pine nuts & parmesan, touch of cream	\$10.00
	Topped with Grilled Chicken:
	\$11.00
	Topped with Shrimp: \$14.00
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SalmonCaroline	\$16.00
Grilled salmon in a lemon caper sauce, Served with sautéed broccoli and shrimp	
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Chicken Parm	\$12.00
Breaded & baked with homemade tomato sauce & provolone cheese, served with spaghetti	
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Veal Parm	\$14.00
Breaded & baked with homemade tomato sauce & provolone cheese, served with spaghetti	
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Spaghetti Toscanini	\$10.00
Pasta with sausage, peppers and mushrooms marinara	
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Penne Vodka	AVAILABLE OPTIONS
Penne pasta in a creamy tomato & vodka sauce	\$10.00
	With Grilled Chicken: \$10.50
	With Shrimp: \$13.50
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Veal Saltimbocca	\$14.00
Veal scaloppini sautéed in a Marsala wine sauce with fresh spinach and prosciutto	
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Chicken Louie	\$12.00
Grilled chicken, sauteed with artichoke hearts and roasted red peppers. Served with whole wheat pasta	
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Chicken Vincenzo	\$12.00
Breaded breast of chicken in a lemon, butter & white wine sauce with diced prosciutto ham	
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Shrimp Nicola	\$14.00
Sautéed shrimp in a lemony garlic & white wine sauce, served over linguine pasta	
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Seafood Ravioli	\$16.00
Homemade, stuffed with crab, shrimp & scallop served with a light tomato cream sauce	

CHILDREN'S SELECTIONS 1

Children's Selections	\$8.00
Homemade cheese ravioli, Cavatappii & Meatball, Chicken fingers & fries w/ beverage (children under 10 yrs only)	

LOCAL & HOMEMADE DESSERTS 5

Cannoli

\$5.00

a classic favorite with a crunchy cookie shell, lightly sweetened hand-dipped ricotta cheese & semi-sweet chocolate chips powdered sugar dusting

Tiramisu

\$7.00

literally translated as "pick me up", delicious cocoa-topped dessert is lovingly made with layers of strong espresso-dipped lady fingers, marscapone cheese & cream

Homemade Ricotta Cheesecake

\$8.00

our cheesecake is rich and creamy, absolutely delicious

Chocolate Mousse Cake

\$7.00

layered chocolate cake with creamy mousse filling locally made by ms. sasscer

Tartufo

\$7.00

Chocolate and vanilla ice cream ball, covered in dark chocolate

CHIP'S ITALIAN COFFEE 1

Chip's Italian Coffee

Fresh brewed, locally-roasted coffee with Bailey's Irish Cream & White Crème di Cacao, Frangelico, Dark Crème di Cacao. Topped with whipped cream & cinnamon

MENU STYLES 3

Pre-Fix

Create your own menu consisting of four to eight entrée selections

Buffet

Create a menu that offers your guests a variety of our most popular dishes

Family Style

Offers the best of both with variety & convenience. Like "Sunday dinner at Grandma's", we will bring large platters of your favorite entrees right to the table for everyone to share!

BEVERAGE OPTIONS 3

Open Bar

Offer your guests cocktails, selected wines, domestic & imported beer & soft drinks; cocktails, beer, wines by the glass & soda - simply charged a la carte; carafes of house chianti & pinot grigio available at \$26 per carafe or pre-select bottles from our wine list; coffee, tea & iced tea are complimentary

Beer & Wine Only

Offer your guests selected wines, domestic & imported beer & soft drinks; beer, wines by the glass & soda - simply charged a la carte; carafes of house chianti & pinot grigio available at \$26 per carafe or pre-select bottles from our wine list; cocktails available for purchase in the lounge; coffee, tea & iced tea are complimentary

Cash Bar

Coffee, tea & iced tea are complimentary; all other beverages are available for purchase in the lounge

DESSERT 1

Homemade Cannoli & Homemade Tiramisu

Enjoy Dessert Trays of Homemade Cannoli & Homemade Tiramisu Served with coffee & tea

PRE-FIX ENTRÉE SELECTIONS 24

Grandma's Ravioli

Ricotta cheese & spinach stuffed ravioli topped with homemade tomato sauce

AVAILABLE OPTIONS

Dinner Price: \$23.00

Lunch Price: \$18.00

Homemade Lasagna

Layers of homemade pasta & italian cheeses with your choice of sauce, baked to perfection

AVAILABLE OPTIONS

Dinner Price: \$23.00

Lunch Price: \$18.00

Gnocchi Bolognese

Homemade ricotta dumplings tossed with ms. Chip's traditional ragú of beef, pork & veal

AVAILABLE OPTIONS

Dinner Price: \$23.00

Lunch Price: \$18.00

Eggplant Parmigian

Fresh breaded eggplant with provolone & fresh mozzarella homemade tomato sauce, served with spaghetti

AVAILABLE OPTIONS

Dinner Price: \$23.00

Lunch Price: \$18.00

Penne Con Vodka

Quill shaped pasta in a tomato, cream & vodka sauce

AVAILABLE OPTIONS

Dinner Price: \$24.00

Lunch Price: \$19.00

With Grilled Chicken (Dinner):

\$26.00

With Grilled Chicken (Lunch):

\$23.00

With Shrimp (Dinner): \$30.00

With Shrimp (Lunch): \$24.00

Besto Pesto

Penne pasta with basil & pine nut pesto

AVAILABLE OPTIONS

Dinner Price: \$24.00

Lunch Price: \$19.00

With Grilled Chicken (Dinner):

\$26.00

With Grilled Chicken (Lunch):

\$23.00

With Shrimp (Dinner): \$30.00

With Shrimp (Lunch): \$24.00

Tortellini Alfredo

Cheese filled pasta in a creamy alfredo sauce with diced prosciutto & peas

AVAILABLE OPTIONS

Dinner Price: \$24.00

Lunch Price: \$19.00

Broccoli Rabé & Sausage

Orecchiette pasta, bitter greens & sausage crushed red pepper & parmesan cheese

AVAILABLE OPTIONS

Dinner Price: \$24.00

Lunch Price: \$19.00

Chicken Parmigiana

Breaded breast of chicken baked with tomato sauce and provolone cheese served with spaghetti

AVAILABLE OPTIONS

Dinner Price: \$25.00

Lunch Price: \$22.00

Chicken Marsala

Breast of chicken in a marsala wine sauce with fresh sliced mushrooms

AVAILABLE OPTIONS

Dinner Price: \$25.00

Lunch Price: \$22.00

Chicken Vincenzo

Breaded breast of chicken in a lemon, butter & marsala wine sauce with diced prosciutto

AVAILABLE OPTIONS

Dinner Price: \$25.00

Lunch Price: \$22.00

Chicken Guiseppe

Breaded breast of chicken topped with lump crab meat, spinach & provolone cheese, marsala wine sauce

AVAILABLE OPTIONS

Dinner Price: \$33.00

Lunch Price: \$31.00

Chicken Alfredo

Fettuccini pasta in a creamy alfredo sauce, topped with grilled chicken

AVAILABLE OPTIONS

Dinner Price: \$26.00

Lunch Price: \$23.00

Chicken Louie

Grilled chicken breast, spinach, roasted red peppers & provolone, marinara sauce

AVAILABLE OPTIONS

Dinner Price: \$25.00

Lunch Price: \$22.00

Veal Parmigian

Breaded veal cutlet baked with tomato sauce & provolone cheese, served with spaghetti

AVAILABLE OPTIONS

Dinner Price: \$29.00

Lunch Price: \$24.00

Veal Saltimbocca

Tender veal in a marsala wine sauce, topped with spinach, diced prosciutto & provolone cheese

AVAILABLE OPTIONS

Dinner Price: \$29.00

Lunch Price: \$24.00

Veal Leo

Breaded veal cutlet, tomato, prosciutto, provolone & sautéed mushrooms in a tomato & marsala wine sauce

AVAILABLE OPTIONS

Dinner Price: \$29.00

Lunch Price: \$24.00

Crab Cake Castillo

Two 5 oz. Jumbo lump crab cake served with a fresh tomato & green bean salad

AVAILABLE OPTIONS

Dinner Price: \$30.00

Lunch Price: \$24.00

Salmon Tuscany

Grilled salmon served with sautéed veggies & white wine sauce

AVAILABLE OPTIONS

Dinner Price: \$30.00

Lunch Price: \$24.00

Salmon Anna Maria

Grilled salmon & fresh spinach served over spaghetti tossed with a lemony basil cream sauce

AVAILABLE OPTIONS

Dinner Price: \$30.00

Lunch Price: \$24.00

Shrimp Nicola

Sautéed in a zesty lemon, butter & white wine garlic sauce served over linguine

AVAILABLE OPTIONS

Dinner Price: \$30.00

Lunch Price: \$24.00

Shrimp Fra Diavolo

Simmered in a spicy homemade marinara sauce served over linguine

AVAILABLE OPTIONS

Dinner Price: \$30.00

Lunch Price: \$24.00

Shrimp Primavera

Shrimp, broccoli & mushrooms, served over fettuccine pasta and light tomato cream sauce

AVAILABLE OPTIONS

Dinner Price: \$30.00

Lunch Price: \$24.00

Ribeye Gorgonzola

Grilled ribeye topped with homemade gorgonzola butter and served with risotto & fresh green beans

AVAILABLE OPTIONS

Dinner Price: \$35.00

Lunch Price: \$30.00

"FAMILY STYLE" & BUFFET MENUS 6

Menu "A"

Homemade lasagna, penne con vodka, choice of homemade meatballs, sausage & peppers or fried calamari

AVAILABLE OPTIONS

Dinner Price: \$23.00

Lunch Price: \$21.00

Menu "B"

Baked penne, tortellini alfredo, chicken parmigiana

AVAILABLE OPTIONS

Dinner Price: \$25.00

Lunch Price: \$23.00

Menu "C"

Grandma's ravioli, eggplant parmigiana, veal bryan

AVAILABLE OPTIONS

Dinner Price: \$27.00

Lunch Price: \$25.00

Menu "D"

Homemade lasagna, penne con vodka, chicken parmigiana, veal marsala

AVAILABLE OPTIONS

Lunch Price: \$29.00

Dinner Price: \$27.00

Menu "E"

Baked penne, tortellini alfredo, chicken marsala, salmon & veggies

AVAILABLE OPTIONS

Dinner Price: \$32.00

Lunch Price: \$30.00

Menu "F"

Homemade ravioli, penne con vodka, veal bryan, shrimp nicola

AVAILABLE OPTIONS

Dinner Price: \$34.00

Lunch Price: \$32.00

SALADS 4

Chiapparelli's Famous House Salad

AVAILABLE OPTIONS

Half Pan/Platter (Serves up to 10): \$30.00

Full Pan/Platter (Serves up to 20): \$60.00

Chiapparelli's Salad

With Italian Meats & Cheese

AVAILABLE OPTIONS

Half Pan/Platter (Serves up to 10): \$60.00

Full Pan/Platter (Serves up to 20):

\$120.00

Chiapparelli's Salad

With Grilled Chicken

AVAILABLE OPTIONS

Half Pan/Platter (Serves up to 10): \$70.00

Full Pan/Platter (Serves up to 20): \$140.00

Antipasto Neapolitan

fresh mozzarella, prosciutto, capers & olives, roasted red peppers, extra virgin olive oil & balsamic vinegar

AVAILABLE OPTIONS

Half Pan/Platter (Serves up to 10): \$45.00

Full Pan/Platter (Serves up to 20): \$90.00

SANDWICH PLATTERS 1

Sandwich Platters

Sandwich Selections: Italian Cold Cut, Grilled Chicken, Mozzarella & Roasted red peppers, Chicken Parmigiana, Meatball & Cheese, Sausage & Peppers, Veal Parmigiana; 6 subs, cut in 1/3rds with Half Pan/Platter; 12 subs, cut in 1/3rds with Full Pan/Platter

AVAILABLE OPTIONS

Half Pan/Platter (Serves up to 10):

\$40.00

Full Pan/Platter (Serves up to 20):

\$80.00

ENTREÉS 14

Homemade Large Meatballs

15 mballs with Half Pan/Platter; 30 mballs with Full Pan/Platter

AVAILABLE OPTIONS

Half Pan/Platter (Serves up to 10): \$40.00

Full Pan/Platter (Serves up to 20): \$80.00

Fresh Grilled Italian Sausage & Peppers

AVAILABLE OPTIONS

Half Pan/Platter (Serves up to 10): \$40.00

Full Pan/Platter (Serves up to 20): \$80.00

Baked Penne with ricotta cheese & tomato sauce

AVAILABLE OPTIONS

Half Pan/Platter (Serves up to 10): \$45.00

Full Pan/Platter (Serves up to 20): \$90.00

Lasagna with choice of tomato or meat sauce

AVAILABLE OPTIONS

Half Pan/Platter (Serves up to 10): \$50.00

Full Pan/Platter (Serves up to 20): \$100.00

Homemade Spinach or Cheese Ravioli

AVAILABLE OPTIONS

Half Pan/Platter (Serves up to 10): \$50.00

Full Pan/Platter (Serves up to 20): \$100.00

Tortellini with Peas and Prosciutto Ham

AVAILABLE OPTIONS

Half Pan/Platter (Serves up to 10): \$50.00

Full Pan/Platter (Serves up to 20): \$100.00

Penne with Vodka Sauce

AVAILABLE OPTIONS

Half Pan/Platter (Serves up to 10): \$50.00

Full Pan/Platter (Serves up to 20): \$100.00

Chicken Parmigiana

AVAILABLE OPTIONS

Half Pan/Platter (Serves up to 10): \$60.00

Full Pan/Platter (Serves up to 20): \$120.00

Veal Parmigiana

AVAILABLE OPTIONS

Half Pan/Platter (Serves up to 10): \$75.00

Full Pan/Platter (Serves up to 20): \$140.00

Fettuccini Alfredo with Grilled Chicken

AVAILABLE OPTIONS

Half Pan/Platter (Serves up to 10): \$65.00

Full Pan/Platter (Serves up to 20): \$130.00

Besto Pesto with Grilled Chicken

AVAILABLE OPTIONS

Half Pan/Platter (Serves up to 10): \$65.00

Full Pan/Platter (Serves up to 20): \$130.00

Penne Pasta

With Grilled chicken, spinach, sun dried tomatoes, garlic and extra virgin olive oil

AVAILABLE OPTIONS

Half Pan/Platter (Serves up to 10): \$65.00

Full Pan/Platter (Serves up to 20): \$130.00

Homemade Seafood Ravioli

AVAILABLE OPTIONS

Half Pan/Platter (Serves up to 10): \$80.00

Full Pan/Platter (Serves up to 20): \$150.00

Shrimp Nicola with Garlic Sauce Over Linguini

AVAILABLE OPTIONS

Half Pan/Platter (Serves up to 10): \$80.00

Full Pan/Platter (Serves up to 20): \$150.00

10" FRESH DOUGH PIZZAS 4

The Godfather

\$14.00

Homemade spicy tomato sauce, Italian sausage, Salami, Capicola, Italian cheese & fresh basil

Americana

\$14.00

Homemade sauce, Italian cheeses, grilled chicken, spinach & mushrooms

Traditional

AVAILABLE OPTIONS

Tomato sauce & Italian cheeses

\$10.00

Add pepperoni, sausage, mushrooms, peppers, onions (per topping):

\$1.00

Veggie

\$11.00

Grilled pizza, ricotta cheese, spinach, black olives, peppers, mushrooms, broccoli, onion

WHITES & ROSE 6

Pinot Grigio, Gabbiano 2015

AVAILABLE OPTIONS

Glass: \$7.00

Bottle: \$28.00

Chardonnay, Acacia 2015

AVAILABLE OPTIONS

Glass: \$8.00

Bottle: \$32.00

Sauvignon Blanc, Essay 2015

AVAILABLE OPTIONS

Glass: \$8.00

Bottle: \$32.00

Moscato D' Asti, Annalisa N

AVAILABLE OPTIONS

Glass: \$8.00

Bottle: \$32.00

Prosecco, Zonin NV

\$9.00

White Zin, Tisdale 2015

AVAILABLE OPTIONS

Glass: \$7.00

Bottle: \$28.00

REDS 9

Chianti, Folonari 2014

AVAILABLE OPTIONS

Glass: \$7.00

Bottle: \$28.00

Pinot Noir, Run Riot 2014

AVAILABLE OPTIONS

Glass: \$10.00

Bottle: \$40.00

Tuscan Blend, Unparalleled 2012

AVAILABLE OPTIONS

Glass: \$8.00

Bottle: \$32.00

Montepulciano d' Abruzzo, Capastrano 2014

AVAILABLE OPTIONS

Glass: \$8.00

Bottle: \$32.00

Cabernet Sauvignon, 19 Crimes 2015

AVAILABLE OPTIONS

Glass: \$8.00

Bottle: \$32.00

Cabernet Sauvignon, Joel Gott 2014

AVAILABLE OPTIONS

Glass: \$10.00

Bottle: \$40.00

Merlot, Benziger 2013

AVAILABLE OPTIONS

Glass: \$7.00

Bottle: \$28.00

Lambrusco, Molo 8

AVAILABLE OPTIONS

Glass: \$8.00

Bottle: \$32.00

House Made Sangria with Oranges and Apples

AVAILABLE OPTIONS

Glass: \$8.00

Bottle: \$32.00

SPARKLING 4

Prosecco, Marsuret NV	\$32.00
"Prosecco" Rose, Lamberti NV	\$36.00
Franciacorta Rose, Barone Pizzini 2012	\$75.00
Champagne, Aubry Brut NV	\$120.00

HALF BOTTLES WHITE 4

Champagne, Le Mesnil Grand Cru Brut NV	\$40.00
Sancerre, Merlin-Cherrier 2015	\$30.00
Chablis, Francine et Olivier Savary 2013	\$26.00
Gavi di Gavi, Villa Sparina 2015	\$24.00

HALF BOTTLES RED 4

Chianti Classico, Felsina 2012	\$28.00
Montepulciano d' Abruzzo, Masciarelli "Marina Cvetic 2009	\$34.00
Vino Nobile di Montepulciano, Poliziano 2011	\$30.00
Barolo, Damilano "Lecinquevigne" 2011	\$42.00

LARGE FORMAT (MAGNUM) 3

Barbaresco, Produttori del Barbaresco 2011	\$130.00
Barolo, G.D. Vajra 2011	\$150.00
Cabernet Sauvignon, Elizabeth Spencer 2012	\$160.00

CRISP, LIGHT BODIED, DRY, AND MOSTLY UNOAKED 11

Pinot Grigio, Ca'Montini 2015	\$32.00
Pinot Grigio, Tieffenbrunner 2015	\$36.00
Pinot Grigio, Attems 2015	\$40.00
Pinot Grigio, Vie de Romans"Dessimis" 2014	\$62.00
Gavi, La Chiara 2015	\$34.00
Greco di Tufo, Terredora di Paolo 2015	\$45.00
Vernaccia, Teruzzi & Puthod "Terre di Tufi" 2014	\$36.00
Verdicchio, Garofoli "Macrina" 2015	\$30.00

Sauvignon Blanc, Trincherio "Mary's Vineyard" 2015	\$38.00
Sauvignon, Luigi Baldana "Dragon" 2015	\$40.00
Soave Classico, Suavia 2015	\$32.00

FULL BODIED, DRY, MORE OAK 6

Chardonnay, Elena Walch 2015	\$32.00
Chardonnay, Antinori Castello della Sala Bramito 2014	\$39.00
Chardonnay, Ridge 2013	\$65.00
Chardonnay, Nickel & Nickel "Truchard Vineyard" 2014	\$80.00
Arneis, Ceretto "Blange" 2015	\$45.00
Falanghina, Feudi di San Gregorio 2014	\$30.00

TUSCANY 12

Chianti Classico, Castello di Bossi 2012	\$36.00
Chianti Classico, Felsina 2013	\$45.00
Chianti Classico, Isole e Olena 2014	\$50.00
Chianti Classico Riserva, Ruffino "Ducale" 2012	\$55.00
Chianti Classico Riserva, Antinori "Marchese" 2013	\$85.00
Sangiovese Blend, Ruffino "Modus" 2012	\$60.00
Vino Nobile di Montepulciano, Fattoria della Cerro 2013	\$45.00
Vino Nobile di Montepulciano, Avignonesi 2013	\$60.00
Rosso di Montalcino, Val di Suga 2013	\$45.00
Rosso di Altesino, Altesino 2014	\$48.00
Brunello di Montalcino, Mocali 2011	\$80.00
Brunello di Montalcino, Argiano 2011	\$120.00

PIEDMONT 6

Barbera, Marchesi di Barolo "Ruvei" 2013	\$30.00
Barbera , La Spinetta "Ca di Pian" 2012	\$44.00
Dolcetto di Alba, Massolino 2013	\$36.00

Barbaresco, Produttori di Barbaresco 2012	\$65.00
Barolo, Ceretto 2012	\$90.00
Barolo, Borgogno 2000	\$120.00

VENETO 3

Valpolicella Ripasso, Recchia "Le Muraie" 2013	\$32.00
Valpolicella Ripasso, Santi 2012	\$36.00
Amarone Classico, Recchia "Ca Bertoldi" 2009	\$75.00

SOUTHERN ITALY 5

Salice Salentino Riserva, Cantele 2013	\$28.00
Montepulciano d' Abruzzo, Zaccagnini 2013	\$34.00
Primitivo, Castello Monaci "Piluna" 2014	\$32.00
Nerello Mascalese, Tascante "Ghaia Nera" 2013	\$42.00
Taurasi, Terredora di Paolo 2010	\$60.00

PINOT NOIR 4

Pinot Noir, Bogle 2014	\$34.00
Pinot Noir Riserva, Colterenzio "Praedium" 2012	\$40.00
Pinot Noir Reserve, Macmurray Ranch 2014	\$64.00
Pinot Noir, Belle Glos "Clark & Telephone" 2015	\$90.00

CABERNET SAUVIGNON 4

Cabernet Sauvignon, Di Majo Norante 2015	\$34.00
Cabernet Sauvignon , Louis Martini Alexander Valley 2013	\$55.00
Cabernet Sauvignon, Ridge 2013	\$65.00
Cabernet Sauvignon, Caymus 2014	\$130.00

MERLOT 1

Merlot, Marco Felluga 2013	\$36.00
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