

APPETIZERS

BRUSCHETTA *GF	10
TOASTED FOCACCIA, TOMATO, OLIVES, BALSAMIC REDUCTION	
OLIVES GF	6
MEDLEY OF SICILIAN MARINATED OLIVES	
ARANCINI (3)	10
CRISPY GRANA/ARBORIO RICE BALLS, TOMATO COULIS	
FOCACCIA	7
GRILLED HOUSE MADE ROSEMARY FOCACCIA, OLIVE OIL/BALSAMIC DIP	
EGGPLANT FRIES	13
PANKO CRUSTED EGGPLANT BATONS WITH TOASTED FENNEL SEEDS/ LEMON YOGHURT	
SHRIMP (6) *GF	15
SAUTEED WITH GARLIC, WHITE WINE, LEMON	
POLPETTE (2) 	10
BEEF/PORK MEATBALLS, "SUNDAY" TOMATO SAUCE. GRANA SHAVINGS	
CALAMARI GF	14
SAUTEED WITH PUTTANESCA SAUCE: CAPERS, OLIVES, TOMATOES	






CHARCUTERIE

P . D . P . GF 	16
PARMA PROSCIUTTO, WHIPPED RICOTTA CHEESE, MARINATED CANTALOUPE, WHITE BALSAMIC, MICRO BASIL	
CHARCUTERIE PLATE *GF 	24
SELECTION OF ITALIAN IMPORTED COLD CUTS & CHEESE WITH CROSTINI	
BRESAOLA GF	15
AIR-DRIED BEEF TENDERLOIN, PICKLED EGGPLANT, GRANA SHAVINGS & ARUGULA	






INSALATA

GAPRESE GF	11/19
VINE-RIPENED TOMATOES, "STRACCIATA" FIOR DI LATTE, OLIVE OIL, WHITE BALSAMIC	
KALE CAESAR *GF	9/15
CREAMY DRESSING, GRANA CHEESE, TARALLI CRUMBS	
SPINACH SALAD  GF	10/17
SPINACH, CANDIED PANCETTA, SPICED NUTS, SOFT GOAT CHEESE, BALSAMIC VINAIGRETTE	

PASTA

GLUTEN FREE PASTA	+2
*GF PASTA DISHES WILL BE SERVED WITH CONCHIGLIE PASTA	
CARBONARA *GF 	16/23
SPAGHETTI, SMOKEY PANCETTA, EGG, GRANA CHEESE, BLACK PEPPER	
PRIMAVERA *GF	16/23
FETTUCINE, GARDEN VEGETABLES, GRANA CHEESE FONDUE, BASIL PESTO	
RIGATONI *GF  	17/24
BROKEN SPICY PORK SAUSAGE, TOMATO PASSATA RAGU'	
RAVIOLI	26
MUSHROOM/GOAT CHEESE FILLING, BUTTER/SAGE, TOMATO COULIS	
LASAGNA 	28
BEEF/PORK BOLOGNESE, BECHAMEL, MOZZARELLA, GRANA CHEESE	
MARE *GF 	18/26
RIGATONI, SAUTEED PRAWNS, SPICY ROSE' SAUCE	
SPAGHETTI & MEATBALLS *GF	23
BEEF/PORK MEATBALLS, "SUNDAY" TOMATO SAUCE, GRANA SHAVINGS	

PIZZA

GLUTEN FREE CRUST *GF	+2
MARGHERITA *GF	19
TOMATO BASE, MOZZARELLA, FRESH BASIL	
GENOA *GF 	20
TOMATO BASE, MOZZARELLA, GENOA SALAME, BASIL PESTO	
BOSCAIOLA *GF	20
TOMATO BASE, MUSHROOM MEDLEY, MOZZARELLA, ROASTED PEPPERS, FRESH BASIL	
NORCINA *GF  	22
WHITE BASE, MILD SAUSAGE, SMOKEY PANCETTA, GENOA SALAME, MOZZARELLA, BALSAMIC SYRUP	
DIAVOLA *GF  	20
SPICY TOMATO BASE, HOT PEPPERONI, MOZZARELLA, ROASTED PEPPERS	

ENTRÉE

CHICKEN "PARM"	28
7OZ BREADED BREAST TOPPED WITH MOZZARELLA & TOMATO SAUCE, ARUGULA/TOMATO SALAD	
TUNA *GF	29
6OZ AHI TUNA STEAK, "AGRODOLCE" SAUCE, ROASTED SWEET PEPPERS, EGGPLANT & TARALLI CRUMBS	
BAKED EGGPLANT GF	25
PARMIGIANA LAYERED WITH TOMATO & MOZZARELLA, MIXED GREEN SALAD	

ADDITIONAL

GRILLED CHICKEN BREAST	10
SHRIMP(5)	10
SEARED TUNA	15



= SPICY



= CONTAINS PORK

GF = GLUTEN FREE

*GF = CAN BE MADE GLUTEN FREE

WINE BY THE GLASS

ALLORA HOUSE WINES

	5oz	8oz	BTB
PROSECCO, WHITE, RED, 100% ITALIAN	8	13	40

VINO BIANCO

	5oz	8oz	BTB
CARMEL ROAD, CHARDONNAY, MONTEREY, CALIFORNIA, USA	9	14	44
BENVOLIO, PINOT GRIGIO, FRIULI, ITALY	10	15	50
COLLEFRISIO, TREBBIANO, ABRUZZO, ITALY	11	17	55
VILLA MARIA PRIVATE BIN, MARLBOROUGH, NEW ZEALAND	12	18	60
COLLE MASSARI, VERMENTINO, MONTECUCCO, TUSCANY, ITALY	13	20	65
MR. PINK, ROSÉ, COLUMBIA VALLEY, WASHINGTON, USA	10	15	50
CHÂTEAU ROUBINE, LA VIE EN ROSE, CÔTES DU PROVENCE, FRANCE	13	20	65

VINO ROSSO

	5oz	8oz	BTB
FONTELLA, SANGIOVESE, CHIANTI, ITALY	9	14	44
BATASIOLO, BARBERA, PIEDMONT, ITALY	10	15	50
TILIA, MALBEC, MENDOZA, ARGENTINA	10	15	50
PASQUA PASSAMENTO, "AMARONE STYLE", VENETO, ITALY	11	17	55
CARMEL ROAD, PINOT NOIR, MONTEREY, CALIFORNIA, USA	13	20	65
MURPHY GOODE, CABERNET SAUVIGNON, CALIFORNIA, USA	13	20	65
BLACK STALLION, CABERNET SAUVIGNON, NAPA VALLEY, USA	19	29	95

WINE BY THE BOTTLE

SPARKLING (SPUMANTE)

PASQUA, PROSECCO, VENETO, ITALY	40
BATASIOLO, FRIZZANTE, MOSCATO D'ASTI, PIEDMONT, ITALY	46
PALTRINIERI, LAMBRUSCO, SORBARA ITALY	48

VINO BIANCO

GIUSTI DEI CARNI, CHARDONNAY, VENETO, ITALY	48
MONOPOLE, VIURA, RIOJA, SPAIN	50
TINHORN CREEK, PINOT GRIS, OKANAGAN VALLEY, BC	55

VINO ROSSO

CAMPAGNOLA, VALPOLICELLA, VENETO, ITALY	40
TREVINI, PRIMITIVO/MERLOT, PUGLIA, ITALY	45
CAMPAGNOLA, RIPASSO, VENETO, ITALY	55
TOLAINI, AL PASSO, SANGIOVESE/MERLOT/CAB SAUV, TUSCANY, ITALY	60
ANTINORI IL BRUCIATO, CAB/MERLOT/SYRAH, TUSCANY, ITALY	72
GIUSTI, AMARONE, VENETO, ITALY	90

CUNE, CRIANZA, TEMPRANILLO, RIOJA, SPAIN	48
LAKE BREEZE, MERITAGE, NARAMATA BENCH, BC, CANADA	58
WILLAKENZIE, PINOT NOIR, WILLAMETTE VALLEY, OREGON, USA	75
EDGE, SIGNORELLO, CABERNET SAUVIGNON, SONOMA, CALIFORNIA, USA	92

RESERVA

TOLAINI PICCONERO, MERLOT/CAB FRANC, TUSCANY, ITALY	168
TERRALSOLE, BRUNELLO DI MONTALCINO, TUSCANY, ITALY	175
CAKEBREAD CELLARS, CABERNET SAUVIGNON, NAPA, CALIFORNIA, USA	200
GIUSTI, AMARONE DELLA VALPOLICELLA CLASSICO, VENETO, ITALY	200

BEER

PACIFICO: PILSNER 355ML	7
COMMON CROWN: IPA 473ML	9
MENABREA: LAGER 355ML	8
LONETREE: GINGER CIDER 355ML	6
LONETREE: DRY CIDER 473ML	7
VILLAGE: CIDER 473ML	8
SUPER SATURATION: N.E. PALE ALE 473ML	8
ZERO ISSUE: INNSMOUTH SOUR 473ML	8
GUINNESS: STOUT 500ML	9

DRAFT (16oz)

TROLLEY 5 HAZY SHADE	6.95
VILLAGE BLONDE	6.95
COLD GARDEN RED SMASHED	6.95
COORS BANQUET	8.95
PERONI	9.95

NON-ALCOHOLIC

ERDINGER 330ML	7
VILLAGE: PALE ALE 473ML	7

COCKTAILS

2oz

CUCUMBER COSMOPOLITAN GIN, COINTREAU, CUCUMBER WATER, WHITE CRANBERRY, LIME	14
THE LOREN GIN, ELDERFLOWER, MARTINI BIANCO, LIME CORDIAL, ROSE WATER, LEMON	14

LIMONCELLO MULE STOLI, LIMONCELLO, LEMON, MINT, GINGER BEER	13
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PERONI MARGARITA TEQUILA, CACHACA, COINTREAU, LIME, CUCUMBER, PERONI	15
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SMOKED EARL GREY SOUR MAKER'S MARK, CHAMBORD, AMARO NONINO, EARL GRAY, LEMON, EGG WHITES, ROSEMARY	15
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THE EMPRESS EMPRESS GIN, PASSION FRUIT, LEMON, ROSE	15
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THE AURELIUS VODKA, APEROL, GRAPEFRUIT, MARTINI BIANCO, LEMON JUICE, CITRUS BITTERS	15
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THE COLUMBUS SPICED RUM, PASSION FRUIT, HONEY, LIME	15
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3oz

APEROL SPRITZ MIDNETTO PROSECCO, APEROL, SODA, ORANGE	14
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OLD FASHIONED BROWN SPIRIT, SELECT BITTERS, IN HOUSE BARREL AGED	17
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NEGRONI GIN, VERMOUTH, APERATIF BLEND, ORANGE BITTERS	17
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TEMPERANCE

ROASTED GRAPEFRUIT MOJITO FRESH GRAPEFRUIT JUICE, MINT LEAVES, LIME	7
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ROSE & CARDAMOM LEMONADE CARDAMOM AND WILD ROSE CORDIAL, FRESH LEMON, SODA	7
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OUR PHILOSOPHY IS SIMPLE: EVERYTHING WE DO IS LOCAL, HANDMADE, OR DIRECTLY IMPORTED FROM ITALY.