

Pizza

Hand Tossed

Gluten Free Pizza \$3.00 add'l

Salmone Affumicato

Smoked Salmon, Ricotta and Mozzarella, Grana Padano, Fresh Dill 9

Funghi

Mozzarella, Tomato Sauce, Wild Mushrooms 9

Margherita

Mozzarella di Latte, Tomato Sauce, Basil 8

Bianco

Ricotta and Mozzarella, Parmigiano 8

Capricciosa

Tomato Sauce, Mozzarella, Artichoke, Mushrooms, Pancetta, Black Olives 9

Calabrese

Tomato Sauce, Mozzarella, Spicy Coppacola, Marinated Hot Peppers 8

Amatritiana

Mozzarella, Tomato Sauce, Smoked Pancetta, Red Onions, Spicy Pepper 9

Stromboli

Carni Misto

Mortadella, Genoa Salami, Sausage, Spicy Cappacola, Mozzarella 9

Antipasti

Crostone alla Toscana

Toasted Italian Bread, 3 Topped with Expensive Mushrooms, 3 Smoked Pancetta 7

Costolette di Maile

Balsamic Glazed St. Louis Style Pork Ribs 7.5

Salsiccia e Pepe

Grilled Pin Wheel Sausage, Bell Peppers, Onions 8

Gamberi al Limone

Sautéed Shrimp, Lemon Cream, Garlic 7

Polpette alla Napoletana

Pork, Veal and Beef Meatballs, Marinara Sauce 7.50

Melanzane e Zucchini alla Parmigiana

Floured Eggplant, Zucchini, Tomato Sauce, Mozzarella 7

Vongole in Brodetto

Sautéed Baby Clams, White Wine Garlic Brodetto 9

Insalata di Mare

Cold Salad, Shrimp, Calamari, Scallop, Garlic, Celery, Extra Virgin Olive Oil 9

Arancini di Riso

Golden Fried Rice Balls, Reggiano-Parmigiano, Mozzarella di Latte and Bolognese Sauce 7

Cozze Fradiavolo

Sautéed Mussels, White Wine, Spicy Marinara Sauce 8

Salumi e Formaggio Misti

Mortadella, Genoa Salami, Prosciutto, Speck, Bresaola, Coppacola, Sopressata, Parmigiano, Fresh Mozzarella, Fontina, Gorgonzola 7

Calamari e Zucchine Fritti

Tender Squid, Zucchini floured and fried, Spicy Marinara Sauce and Citrus Aioli 9

Carpaccio Cipriani

Raw Thin Cut Beef, Arugula, Mustard Aoli

HAPPY HOUR SPECIALS

4:00-7:00pm

\$7.00 Martinis and Cosmopolitans

Add \$1 for Flavored Martini

\$3.50 Domestic Bottled Beer

\$4.00 Imported Bottled Beer

Carafe of House Wine \$23

Wine by the Glass

House - Red or White \$6

Impero- Pinot Grigio \$7

Impero- Montepulciano \$7

Caparzo-Sangiovese \$9

Caparzo-Chardonnay \$9

Specialty Drinks

Cucumber Margarita

Don Julio Reposado, Melon Liqueur, Fresh Cucumber 10

Frozen Bellini

Peach Nectar, Rum, Prosecco 9

Strawberry Basil Mojito

Bacardi Superior Rum, simple Syrup, Muddled Strawberries, Basil and Limes, and topped with Club Soda 10

"Poinsettia"

St Germain Elderflower Liqueur, Prosecco Cranberry Juice 10

French Cosmopolitan

Ketel One Oranje Vodka, Cointreau Orange Liqueur, Cranberry Juice and a fresh squeezed Lime 11

Double Oaked Whiskey Sour

Woodford Double Oaked, fresh squeezed Lemon Juice, Simple Syrup 13

Skyy Press

Skyy Vodka, Equal Parts Club Soda and Sprite, and fresh squeezed Lime Juice 9

Trace Old Fashioned upon availability**

Buffalo Trace, Simple Syrup, Angostura bitters, Garnished with Cherry and Orange peel 12

The Ultimate Margarita

Don Julio Reposado or Silver Tequila, Grand Mariner Orange Liqueur and fresh squeezed Lime Juice 12

Polish Mule

Dripping Springs Vodka, Lime Juice and Angostura Bitters topped with Ginger Beer 11

Elderflower Collins

Dripping Springs Gin, St Germain Elderflower Liqueur, Club Soda and fresh Lemon Juice 11

Side Car

Hennessy VSOP Cognac, Cointreau and fresh squeezed Lemon Juice 12