

Pizza

Hand Tossed

Gluten Free Pizza \$3.00 add'l

Salmon Affumicato

Smoked Salmon, Ricotta and Mozzarella, Grana Padano, Fresh Dill 12

Funghi

Mozzarella, Tomato Sauce, Wild Mushrooms 11

Margherita

Mozzarella di Latte, Tomato Sauce, Basil 10

Bianco

Ricotta and Mozzarella, Parmigiano 10

Capricciosa

Tomato Sauce, Mozzarella, Artichoke, Mushrooms, Pancetta, Black Olives 12

Calabrese

Tomato Sauce, Mozzarella, Spicy Coppacola, Marinated Hot Peppers 11

Amatritiana

Mozzarella, Tomato Sauce, Smoked Pancetta, Red Onions, Spicy Pepper 11

Stromboli

Carni Misto

Mortadella, Genoa Salami, Sausage, Spicy Cappacola, Mozzarella 12

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 9

Gamberi al Limone

Sautéed Shrimp, Lemon Cream, Garlic 9

Polpette alla Napoletana

Pork, Veal and Beef Meatballs, Marinara Sauce 7.50

Melanzane e Zucchini alla Parmigiana

Floured Eggplant, Zucchini, Tomato Sauce, Mozzarella 8

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 8

Cozze Fradiavolo

Sautéed Mussels, White Wine, Spicy Marinara Sauce 9

Salumi e Formaggio Misti

Mortadella, Genoa Salami, Prosciutto, Speck, Bresaola, Coppacola, Sopressata, Parmigiano, Fresh Mozzarella, Fontina, Gorgonzola 8

Calamari e Zucchine Fritti

Tender Squid, Zucchini floured and fried, Spicy Marinara Sauce and Citrus Aioli 10

Carpaccio Cipriani

Raw Thin Cut Beef, Arugula, Mustard Aioli 10

HAPPY HOUR SPECIALS

4:00-7:00pm

\$7.00 Martinis and Cosmopolitans

Add \$1 for Flavored Martini

\$4.00 Domestic Bottled Beer

\$4.75 Imported Bottled Beer

Carafe of House Wine \$27

Wine by the Glass

House - Red, White, Rose \$7

Impero- Pinot Grigio \$8

Impero- Montepulciano \$8

Noble Tree -Cabernet \$9

Indaba-Chardonnay \$9

Specialty Drinks

Cucumber Margarita

Don Julio Reposado, Melon Liqueur, Fresh Cucumber 14

Frozen Bellini

Peach Nectar, Rum, Prosecco 10

Strawberry Basil Mojito

Bacardi Superior Rum, simple Syrup, Muddled Strawberries, Basil and Limes, and topped with Club Soda 12

"Poinsettia"

St Germain Elderflower Liqueur, Prosecco Cranberry Juice 12

French Cosmopolitan

Ketel One Oranje Vodka, Cointreau Orange Liqueur, Cranberry Juice and a fresh squeezed Lime 13

Double Oaked Whiskey Sour

Woodford Double Oaked, fresh squeezed Lemon Juice, Simple Syrup 14

Skyy Press

Skyy Vodka, Equal Parts Club Soda and Sprite, and fresh squeezed Lime Juice 10

Trace Old Fashioned upon availability**

Buffalo Trace, Simple Syrup, Angostura bitters, Garnished with Cherry and Orange peel 15

The Ultimate Margarita

Don Julio Reposado or Silver Tequila, Grand Mariner Orange Liqueur and fresh squeezed Lime Juice 14

Polish Mule

Dripping Springs Vodka, Lime Juice and Angostura Bitters topped with Ginger Beer 12

Elderflower Collins

Dripping Springs Gin, St Germain Elderflower Liqueur, Club Soda and fresh Lemon Juice 12

Side Car

Hennessy VSOP Cognac, Cointreau and fresh squeezed Lemon Juice 14