

MONDAY

happy hour

3:00-6:30 pm
Monday-Friday

cocktails 4

Sangria Rosso

Primitivo, cassis, blackberry, raspberry & strawberry

Succo di Bacca

10 Cane Rum, fresh strawberries, lemon juice, fennel syrup topped with Moscato d'Asti

il bacio

Belvedere Vodka, soda water, raspberries & rosemary sprig

Valente

Jim Beam (r), red bell pepper, basil, lemon juice & honey

Botanical

Beefeater Gin, tonic, cucumber & fresh tarragon

Blackberry Fix

Cruzan Light Rum, smashed blackberries over crushed ice

antipasti

Zucca Chips (Yum!) 2.50**Crisp Calamari 5.50**

Baby Arugula, Grilled Lemons

Chopped Chicken Salad 5.50

Pine Nuts, Gorgonzola Vinaigrette

Bruschetta 5

Crescenza Cheese, Asparagus, Prosciutto di Parma (A Classic!)

Trio of Spreads 4.50

Eggplant, Hummus, Pesto Goat Cheese & Garlic Bread

well drinks - \$4

bottled beer - \$2.50

wines

Spumante

| | Glass | *Terzo | Bottle |
|--|-------|--------|--------|
| MV Prosecco – Bisol “Jeio”, Veneto, Italy | 4.4 | | 17.5 |
| MV Champagne – Moët & Chandon “Brut Imperial”, Epernay, France | 6.75 | | 40.5 |

Bianco

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|--|------|-----|------|
| ‘07 Riesling – Columbia Winery, Columbia Valley, WA | 2.85 | 3.4 | 11.5 |
| ‘08 Pinot Grigio IGT – Torresella, Veneto, Italy | 3.5 | 4.5 | 13 |
| ‘08 Pinot Grigio IGT – Livio Felluga “Esperto”, Italy | 4.5 | 6 | 18 |
| ‘08 Pinot Bianco DOC – Tiefenbrunner, Alto Adige, Italy | 4 | 5 | 15.5 |
| ‘08 Arneis Roero DOCG – Cascina Pioiero, Piedmont, Italy | 5.5 | 7.5 | 22 |
| ‘07 Falanghina DOC – Masseria Frattasi Campania, Italy | 4 | 5 | 15.5 |
| ‘08 Albarino – Martin Codax, Rias Baixas, Spain | 4.15 | 5.5 | 16.5 |
| ‘08 Friulano DOC – Giovanni Puiatti, Friuli, Italy | 4.85 | 6.5 | 19 |
| ‘07 Soave Classico DOC – Guerreri Rizzardi, Veneto, Italy | 4.15 | 5.5 | 16.5 |
| ‘08 Sauvignon Blanc – Whitehaven, Marlborough, New Zealand | 4.5 | 6 | 18 |
| ‘07 Chardonnay – Geyser Peak, Alexander Valley, CA | 3.5 | 4.5 | 13 |
| ‘08 Chardonnay – Simi, Sonoma County, CA | 4.15 | 5.5 | 16.5 |
| ‘07 Chardonnay – Byron, Santa Maria Valley, CA | 6 | 8 | 23 |
| ‘07 Chardonnay – Frog's Leap, Napa Valley, CA | 7.5 | 10 | 29 |

Rosso

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| ‘06 Sangiovese IGT- Capezzana “Conti Contini”, Tuscany, Italy | 2.85 | 3.4 | 11.5 |
| ‘06 Primitivo IGT - Cantele, Puglia, Italy | 3.25 | 4.5 | 12 |
| ‘07 Chianti DOCG – Monrosso, Tuscany, Italy | 3.75 | 5 | 14.5 |
| ‘07 Rosso d' Montalcino DOC – Il Poggione, Tuscany, Italy | 6.5 | 8.5 | 25 |
| ‘08 Super Tuscan IGT – Bruni “Poggio d'Elsa”, Tuscany, Italy | 4.15 | 5.5 | 16.5 |
| ‘07 Pinot Nero DOC – Caldaro “Sunflower”, Alto Adige, Italy | 4.85 | 6.35 | 18 |
| ‘08 Pinot Noir – Truchard “Fox Block Seven”, Carneros, CA | 7.5 | 10 | 29 |
| ‘08 Barbera D'Alba DOC – Damilano, Piedmont, Italy | 5.5 | 7.5 | 22 |
| ‘08 Dolcetto D'Alba – Gagliardo, Piedmont, Italy | 5.5 | 7.5 | 22 |
| ‘08 Valpolicella DOC – Le Salette, Veneto, Italy | 4.5 | 6 | 18 |
| ‘07 Shiraz – Tintara, McLaren Vale, Australia | 4.15 | 5.5 | 16.5 |
| ‘07 Zinfandel – Edmeades, Mendocino Co., CA | 4.15 | 5.5 | 16.5 |
| ‘06 Proprietary Blend – Newton “Claret”, Napa Valley, CA | 5.25 | 7 | 20 |
| ‘06 Merlot – Parcel #41, Napa Valley, CA | 5.75 | 7.5 | 22 |
| ‘06 Cabernet Sauvignon – Martin Ray, Napa/Sonoma, CA | 4.15 | 5.5 | 16.5 |
| ‘08 Cabernet Sauvignon – Jamey Whetstone “Manifesto”, North Coast, CA | 6 | 8 | 23 |
| ‘05 Cabernet Sauvignon – A-frame, Chalone, CA | 8 | 10.5 | 31 |