

W I N E



VINO



BIN #	REDS	GLASS	BOTTLE
300	Pinot Noir, Averaen – Oregon		\$45
301	Pinot Noir, Meiomi- California	\$9	\$36
302	Pinot Noir, Kris – Italy		\$32
304	Grenache "Tres Picos", Borsao – Spain		\$41
305	Merlot, Charles Smith 'The Velvet Devil' Washington	\$6	\$24
306	Red Blend, Col Di Sasso – Toscana, Italy	\$6	\$22
307	Sangiovese, Di Filippo – Toscana, Italy		\$32
308	Montepolciano d'Abruzzo, Vigneti Del Sole Abruzzo, Italy		\$22
309	Chianti, Lucignano – Italy	\$7	\$28
310	Red Blend, Banfi Centine – Toscana, Italy	\$6	\$22
311	Chianti Classico, Antinori Reserva – Italy		\$60
312	Chianti Classico, Santa Margherita – Italy		\$50
313	Red Blend, Concha y Toro, Diabolo – Chile		\$40
314	Red Blend, Red Truck Wines – California		\$30
315	Valpolicella Ripasso, Tommasi – Vento, Italy		\$52
316	Red Blend, Villa Antinori "Toscana" – Italy		\$54
317	Red Blend, Di Filippo Sallustio Montefalco – Italy		\$46
318	Red Blend, Fendi "Lecorgne" – Umbria, Italy		\$46
319	Red Blend, Orin Swift Abstract – California		\$69
320	Red Blend, Decoy by Duckhorn – California		\$40
321	Cabernet Franc, Tenuta Cova & Grasselli Umbira, Italy		\$60
322	Rioja, Sierra Cantabria – Spain		\$40
323	Zinfandel, Valravn "Old Vine" Sonoma, California	\$10	\$40
324	Primitivo, Tenuta Giustini, "Qvid" Salento – Italy		\$30
325	Rosso, Castello Banfi "Aska" Bolgheri & Tuscany Coast, Italy		\$60

W I N E



BIN #	REDS CONTINUED	GLASS	BOTTLE
326	Red Blend, Ornellaia – Bolgheri, Italy		\$320
327	Red Blend, Antinori “Tignanello” – Italy		\$190
328	Brunello Di Montalcino, Tiezzi – Italy		\$98
329	Brunello Di Montalcino, Banfi, Italy		\$134
330	Cabernet Sauvignon, Chateau Souverain California	\$6	\$22
331	Cabernet Sauvignon, “Listra” Podere Sapaio Toscana, Italy	\$11	\$44
332	Cabernet Sauvignon, Cahteau Ste. Michelle “Indian Wells” – Washington		\$40
333	Cabernet Sauvignon, Nickel & Nickel – Napa		\$160
334	Cabernet Sauvignon, Chimney Rock – Napa		\$150
335	Cabernet Sauvignon, Jordan – Sonoma		\$94
336	Cabernet Sauvignon, Starmont – Napa		\$50
337	Malbec, Catena – Mendoza, Argentina		\$40
338	Barbaresco, Malgra – Italy		\$50
339	Barolo, La Villa Seghesio – Italy		\$80
340	Amarone, Acinum – Amarone Della Valpolicella		\$90
BIN #	WHITES	GLASS	BOTTLE
200	Rose, Meiomi – California	\$9	\$36
201	Pinot Grigio, Santa Margherita – Italy		\$50
202	Pinot Grigio, Vigneti del Sole Delle Venezie, Italy	\$6	\$22
203	Sauvignon Blanc, Matua Marlborough, New Zealand	\$6	\$22
204	Vermentino, Cantina Pedres- Sardinia, Italy	\$10	\$40
205	Unoaked Chardonnay, Macon Prisse Domaine Del Valanges – France	\$8	\$32
206	Chardonnay, La Crema - Monterey		\$48
207	Chardonnay, Merf – Washington	\$6	\$22

WINE



VINO



BIN #	WHITES CONTINUED	GLASS	BOTTLE
208	Chardonnay, Rombauer – Napa		\$67
209	Chardonnay, Orin Swift Mannequin – California		\$55
210	Riesling, Dr. Hermann “H” – Mosel, Germany	\$8	\$32
211	Riesling, Gustav Schmitt – Germany		\$26
212	Moscato Dolce, Cantina Pedres – Italy	\$8	\$32

BIN #	BUBBLES	GLASS	BOTTLE
100	Cava, Biutiful Brut Nature – Cava, Spain		\$28
101	Moscato Asti, Roca Neira – Italy		\$26
102	Brut, Veuve Clicquot – Champagne, France		\$100
103	Brachetto, Rose Regale – Italy	\$10	\$40
104	Prosecco, De Faveri, Treviso – Italy	\$11	\$44

BIN #	LUXURY	GLASS	BOTTLE
400	Chardonnay, Cakebread – Napa	\$22	\$84
401	Pinot Noir, Kosta Browne – Sonoma	\$37	\$147
402	Red Blend, The Prisoner – California	\$22	\$85
403	Cabernet Sauvignon, Mount Veeder California	\$25	\$100
404	Cabernet Sauvignon, Caymus – Napa	\$30	\$120

WINE FLIGHT \$12

Choose four wines from our by the glass selections.
A great way to taste new wines and
find one to fall in love with.

SANGRIA \$10

Enjoy your choice of Red, White or Pink
ASK ABOUT OUR SEASONAL SELECTIONS

D R I N K S



LIBAZIONI



COCKTAILS

P.C Fizz -Strawberry Basil Spritzer

Strawberry, basil leaves, fresh lemon juice, simple syrup, Heart of Glass, St Germain, Prosecco Float

Blood Orange Bellini

Solemo blood orange liqueur, fresh squeezed orange, garden sage, peach bitters, De Faveri Prosecco, raspberry syrup

Lavender 75

Stoli Vanilla, lavender honey syrup, fresh squeezed lemon, De Faveri Prosecco

Limoncello Basil Spritz

Fresh garden basil, limoncello, Liler Blanc, St Germain, fresh squeezed lemon, soda

Italian Margarita

Patron, Cointreau, Disaronno, orange juice, sour mix

Tuscan Iced Tea

Absolut Citron, Bacardi Limon, Beefeater, Disaronno, sour mix, Coke

Orange Manhattan

Maker's Mark, Carpano Antica Sweet Vermouth, Grand Marnier, orange bitters

Italian Wedding Cake

Stoli Vanilla, amaretto, crème de cacao, pineapple juice, cranberry juice

Italian Scallion Ultimate Bloody Mary

Brewt's All-Natural Organic Bloody Mary Mix, Absolut Peppar, Clamato juice, pepperoncini juice, garnished with fried Claussen dill pickle, fresh mozzarella, pepperoni, scallions

AFTER DINNER DRINKS

Ciao Bella Coffee

Baileys, Kahlua, Frangelico, half & half and coffee, topped with whipped cream

Italian Coffee

Van Gogh Espresso vodka, Baileys, Grand Marnier, Frangelico, dark crème de cacao and coffee, topped with whipped cream

Sandeman Tawny Port

\$9.00

Espresso Single

\$2.25

Espresso Double

\$4.50

Cappuccino

\$5.00

Latte

\$5.00

ADD ANY OF THE FOLLOWING FLAVORS TO YOUR COFFEE,
ESPRESSO, CAPPUCCINO, OR LATTE:
CARAMEL, VANILLA, PEACH, OR BLACK RASPBERRY

S P I R I T S & B E E R



BIRRA & SPIRITI



BOURBON

Basil Hayden Dark Rye
Basil Hayden
Bulleit Bourbon
Bulleit Rye
Cleveland Underground
Cleveland
Elijah Craig Small Batch
Jefferson's Aged at Sea
Jim Beam
Makers Mark
Redemption High Rye
Whistle Pig
Woodford Reserve
Weller

SCOTCH

Chivas Regal
Cragganmore
Dewars
Glenfiddich
Glenlivet
J & B
Johnnie Black
Johnnie Red
Laphroig
Macallan
Oban
The Dalmore

CRAFT BEER

Great Lakes Dortmunder Gold Lager
Sam Adams Boston Lager
Blue Moon Belgian Style White Ale

IMPORTED BEER

Corona Mexican Lager
Peroni Italian Lager
Stella Artois Belgian Style Lager

DOMESTIC BEER

Yuengling
Budweiser
Bud Light
Coors Light
Miller Lite
Michelob Ultra

ASK ABOUT OUR ROTATING
SEASONAL SELECTIONS

DESSERT

Ciao
bella

DOLCE



ALL OF OUR DESSERTS ARE MADE IN HOUSE BY PASTRY CHEF GRACE MCKEE

Chocolate Caramel Cake \$8

Dark Chocolate Cake layered with Salted Caramel Italian Buttercream, topped with Chocolate Ganache

Tiramisu \$6 GLUTEN FREE

Light and fluffy Ladyfingers soaked with Coffee and Spiced Rum topped sweet mascarpone mousse. Dusted with Dutch Cocoa and Chocolate Shavings

Decadent Cappuccino Cake \$9 GLUTEN FREE

Flourless Cappuccino Cake topped with fresh Vanilla Bean Whipped Cream and Chocolate Straw

Lemon Ricotta Cookie \$8

Soft Ricotta Cookie with Vanilla Bean Glaze topped with a tart Lemon Curd and Seasonal Fresh Berries

Vanilla Bean Crème Brûlée \$8

Creamy Vanilla Bean Crème Brûlée topped with a mixed Berry Chutney

Seasonal Bread Pudding \$9

Seasonal flavored Bread Pudding served with Vanilla Crème Anglaise

Cannoli 2 for \$6

Vanilla Bean, Dark Chocolate, or Limoncello

Brown Dog Gelato Co., Salted Caramel Truffle Gelato \$5

Brown Dog Gelato Co., Vanilla Bean Gelato \$5

Brown Dog Gelato Co., Tart Raspberry Sorbet \$5