

SOUP

- WHITE TRUFFLE-ROASTED CRIMINI MUSHROOM 5
- ROASTED PIQUILLO PEPPER-TOMATO 5

ANTIPASTI

- CRIMINI MUSHROOM BRUSCHETTA 8.5 fontina / truffle oil
- SUMMER TOMATO BRUSCHETTA 8.5 fresh tomato / fresh basil / garlic - balsamic
- WISCONSIN CHEESE BRUSCHETTA 8.5 Grande Farms Ricotta / local goat cheese / honey
- BRUSCHETTA SAMPLER 10 2 of each bruschetta varieties listed above
- ANTIPASTI PLATTER 12 Italian dry cured meats / cheeses / marinated olives
- CRISPY CALAMARI 8.5 piquillo pepper-tomato sauce / fresh lemon
- CAPRESE SALAD 9 Grande Farms Fresh Mozzarella / heirloom tomatoes / basil oil / balsamic-fig glaze
- MUSSELS ARRABIATA 9 Prince Edward Island Mussels / Pinot Grigio / garlic / chilis / fennel & tomato
- BEEF TENDERLOIN CARPACCIO 12 capers / shaved Parmesan / truffle vinaigrette dressed arugula
- FRESH NEW ENGLAND SEA SCALLOPS 12 asparagus & tomato salad / Meyer lemon vinaigrette
- BAKED SPINACH & CRAB DIP 9 Italian cheeses / toasted focaccia (extra focaccia \$1)
- * TUNA TARTARE 12 sushi-grade yellowfin / cucumber / Meyer lemon oil / crispy focaccia chips

INSALATE

ADD / prosciutto wrapped chicken tenderloin 4.5 / olive oil sauteed shrimp 6 / one sea scallop 6

- SPRING ASPARAGUS & TOMATO 10 mixed greens / Meyer lemon-white balsamic vinaigrette / crisp prosciutto
- "WILD TRUFFLE" CAESAR 8.5 romaine hearts / smoked garlic Caesar dressing / roasted red pepper / focaccia croutons / Parmesan
- CHIANTI POACHED PEAR & BLEU CHEESE 8.5 arugula / pistachios / balsamic glaze
- CANDY STRIPED BEET SALAD 8.5 herbed goat cheese / truffle vinaigrette dressed arugula / balsamic-fig glaze / candied walnuts
- BABY SPINACH 9.5 wood roasted crimini mushrooms / balsamic onions / toasted almonds / truffle-champagne vinaigrette / herbed ricotta

ARTISAN WOOD-FIRED PIZZAS

Each additional ingredient / 2

- SPRING ASPARAGUS-TOMATO-PROSCIUTTO 17 light truffle cream / mozzarella / fontina / parmesan
- CHICKEN CAESAR 15 alfredo sauce / wood-roasted chicken / caesar dressed romaine / roasted peppers / Grana Padano
- SWEET ITALIAN SAUSAGE 15 fire-roasted tomato sauce / roasted crimini mushrooms / balsamic onions / Grande Farms mozzarella / Grana Padano
- MARGHERITA 13 plum tomato sauce / fresh mozzarella / Parmesan / fresh basil
- BASIL PESTO CHICKEN 15 alfredo sauce / wood-roasted tomatoes / Grande Farms mozzarella / Parmesan
- CALABRESE & FRESH ARUGULA 15 fire-roasted tomato sauce / calabrese / fresh mozzarella / truffle vinaigrette dressed arugula / Pecorino
- FRESH SPINACH / ROASTED ARTICHOKE 16 spicy piquillo pepper-tomato sauce / goat & ricotta cheeses / balsamic-fig glaze / Grana Padano
- "WILD TRUFFLE" 16 roasted crimini mushrooms / roasted garlic cream sauce / fontina / Parmesan / truffle oil

ARTISAN PASTAS

Substitute whole wheat penne pasta 1.5 or gluten free spaghetti 2

- HANDCRAFTED SIX CHEESE RAVIOLI 15 crimini mushrooms / spinach / roasted peppers / crimini cream sauce / Parmesan / truffle oil
- TAGLIATELLE BOLOGNESE 15 sweet italian sausage-tomato ragu / herb ricotta / pecorino
- BASIL PESTO CHICKEN CAVATAPPI 15 tomatoes / artichokes / Parmesan
- POTATO GNOCCHI 14 tomato basil cream / spinach / tomato / basil / melted mozzarella
- ANGEL HAIR CAPRESE 14 vine-ripe tomatoes / fresh mozzarella / lemon-basil-garlic olive oil / balsamic / Parmesan
- SPRING ASPARAGUS & SALMON RISOTTO 16 lobster & sherry cream / basil oil
- "WILD TRUFFLE" CAVATAPPI BAKED MAC AND CHEESE 15 garlic-focaccia bread crumb crust / truffle oil
- LEMON-BASIL SHRIMP SPAGHETTI 16 lemon zest / garlic / e.v.o.o.

ENTREES

Signature Regional Italian Specialties ~ONLY AVAILABLE AFTER 5:00P.M.~

- CLASSIC CHICKEN OR VEAL PARMESAN 15 (CHICKEN) / 18 (VEAL) marinara / fresh mozzarella / Parmesan cream cavatappi
- WOOD-ROASTED NORWEGIAN SALMON 22 spring asparagus & tomato risotto
- WOOD-ROASTED PORK TENDERLOIN 16 Door County cherry sauce / truffle potato puree
- NEW ENGLAND SEA SCALLOPS 22 lemon-basil-pesto risotto / balsamic glaze
- SCALOPPINE DI SALTIMBOCCA 16 (CHICKEN) / 19 (VEAL) prosciutto / sauteed spinach / fontina / fresh sage / Marsala-mushroom sauce / truffle potato puree
- * SEARED YELLOWFIN TUNA 24 sushi-grade / watermelon & cucumber mixed green salad / blood orange vinaigrette
- WOOD-ROASTED STEAK OF THE DAY MARKET PRICE truffle potato puree / crimini mushrooms / balsamic glaze
- CHICKEN BELLAGIO 16 scaloppine style / spring asparagus & tomato salad / Meyer lemon white balsamic

ACCOMPANIMENTS

With an entree

- TRUFFLE POTATO PUREE 4
- SAUTEED MUSHROOMS WITH ROASTED TOMATOES 4
- ANGEL HAIR OR CAVATAPPI WITH MARINARA 4
- ROASTED SPRING ASPARAGUS / BALSAMIC 5



Spring Menu

Because of the complexity of our dishes, all ingredients in each dish may not be stated on the menu. For this reason, please advise us of any food allergies prior to ordering.

PARTIES OF 6 OR MORE WILL BE BILLED AS ONE CHECK. | 4.10.12 LAST REVISED PRICES ARE SUBJECT TO CHANGE DEPENDING ON MARKET CONDITIONS
OLIVE OILS FOR THE RESTAURANT ARE SUPPLIED BY THE OLIVE CELLAR / APPLETON / WI. WWW.THEOLIVECELLAR.COM

* Please be advised that consuming raw or under cooked meats / poultry / seafood / shellfish / or eggs may increase your risk of food borne illness / especially if you have certain medical conditions.

NO carry-ins of any food or alcohol due to WI state law



BIANCO White Wine of the Day | Market Price

SWEET & SASSY

Leonard Kreuzsch Riesling (Germany) **7 | 28 BTL**
Caposaldo Moscato (Veneto / IT) **7.5 | 30 BTL**
Wollersheim Riesling (Prairie du Sac / WI) **38 BTL**
Columbia Gewurztraminer (Columbia Valley / WA) **37 BTL**

LIGHT & REFRESHING

La Vis Pinot Grigio (Italy) **7.5 | 30 BTL**
Coppola Pinot Grigio (California) **35 BTL**

CRISP & LIVELY

Caposaldo Prosecco (Veneto / IT) **6.5 | 26 BTL**
Rodney Strong Sauvignon Blanc (Alexander Valley / CA) **8.5 | 34 BTL**
J Vineyards Pinot Gris (Russian River / CA) **50 BTL**
Glazebrook Sauvignon Blanc (New Zealand) **38 BTL**
Frenzy Sauvignon Blanc (New Zealand) **32 BTL**

SMOOTH & ROUND

Coppola Unoaked Chardonnay (California) **35 BTL**
Coppola Diamond Pavilion Chardonnay (California) **47 BTL**

BUTTERY & CREAMY

Hahn Chardonnay (Monterey / CA) **7.5 | 30 BTL**
Sonoma Cutrer Chardonnay (Russian River / CA) **50 BTL**

ROSSO Red Wine of the Day | Market Price

SOFT & EASY

Castle Rock Pinot Noir (Mendocino / CA) **8 | 32 BTL**
Bollini Merlot (Trentino / IT) **28 BTL**
Castillo de Monseran Garnacha (Spain) **33 BTL**
Ponzi Tavola Pinot Noir (Willamette Valley / OR) **54 BTL**

A TASTE OF CHIANTI

Lucignano Chianti Colli Fiorentini (Italy) **8 | 32 BTL**
Donna Laura Bramosia Chianti Classico (Italy) **36 BTL**
Nozzole Chianti Classico Reserva (Italy) **63 BTL**

SUPPLE & FRUITY

Coppola Rosso (Zinfandel / Cabernet / Syrah) (California) **7 | 28 BTL**
Ramon Bilbao Crianza aka Tempranillo (Spain) **34 BTL**

EARTHY & BOLD

Belle Glos Meiomi Pinot Noir (Sonoma / CA) **10 | 40 BTL**
Acrobat Pinot Noir (Oregon) **48 BTL**
Bridlewood Syrah (Central Coast / CA) **26 BTL**
Coppola Directors Pinot Noir (Sonoma / CA) **48 BTL**
Decoy Pinot Noir (Anderson Valley) **75 BTL**

COMPLEX & SPICY

Tierra Secreta Malbec (Mendoza / AR) **8.5 | 34 BTL**
Tomero Malbec (Argentina) **58 BTL**
Seghesio Barbera (Alexander Valley / CA) **53 BTL**

JUICY & JAMMY

Layer Cake Primativo aka Zinfandel (Italy) **9 | 36 BTL**
Wolf Blass Shiraz (South Australia) **7 | 28 BTL**
Seghesio Zinfandel (Sonoma / CA) **56 BTL**
Rombauer Zinfandel (Napa Valley / CA) **66 BTL**

FULL & ELEGANT

Josh Cellars Cabernet (North Coast / CA) **8 | 32 BTL**
Santi Solane Ripasso Valpolicella (Italy) **36 BTL**
Villa Pozzi Nero d'Avola (Italy) **30 BTL**
Col di Sasso Cabernet/ Sangiovese (Italy) **26 BTL**
Hahn Meritage "Bordeaux Blend" (Central Coast) **39 BTL**
Rodney Strong Cabernet (Alexander Valley / CA) **50 BTL**
Banfi Rosso di Montalcino (Italy) **56 BTL**
Coppola Diamond Cabernet (California) **44 BTL**
Ruffino Modus (Sangiovese / Cabernet / Merlot) (Italy) **57 BTL**

INTENSE & WELL-STRUCTURED

Simi Merlot (Sonoma / CA) **50 BTL**
Ceretto Barbaresco (Piedmont / IT) **78 BTL**
Riondo Amarone (Italy) **60 BTL**
Grant Burge Holy Trinity GSM (Barossa / AU) **87 BTL**
Mt. Veeder Cabernet (Napa Valley / CA) **79 BTL**
San Filippo Brunello di Montalcino 2005 (Italy) **91 BTL**

RICH & ROBUST

Hahn Cabernet Franc (Central Coast / CA) **47 BTL**
Coppola Diamond Claret
(Cabernet / Petit Verdot / Malbec / Merlot / Cabernet Franc) (California) **57 BTL**
Franciscan Cabernet (Napa Valley / CA) **66 BTL**
Coppola Cinema
(Cabernet / Zinfandel / Cabernet Franc / Petite Sirah) (Sonoma) **69 BTL**
Joseph Phelps Cabernet (Napa Valley / CA) **95 BTL**
Duckhorn Merlot (Napa Valley / CA) **98 BTL**
Frog's Leap Chardonnay (Napa Valley / CA) **63 BTL**
Cakebread Chardonnay (Napa Valley / CA) **77 BTL**

OTHER WINE

Cypress White Zinfandel (California) **5**
Santos Sangria (Spain) **5**

BUBBLES

Caposaldo Prosecco (Veneto / IT) **6.5 | 32 BTL**
Banfi Rosa Regale (Piedmont / Italy) **9 (187ML)**
Riondo Pink Prosecco (Veneto / Italy) **8**
Korbel Brut (California) **7**
NV Mumm Napa M (Napa) **9**
Nivole Moscato D'Asti (Italy) **25 HALF BTL**
J Rosé Sparkling (Sonoma / California) **54 BTL**

BELLINI'S

Classic Peach / Raspberry / Mango **7.5**
Pomegranate / Strawberry / Blood Orange **7.5**

AFTER DINNER

Nivole Moscato D'Asti (Italy) **25 HALF BTL**
King Estate Vin Glace (Oregon) **7 | 42 HALF BTL**
Banfi Rosa Regale (Italy) **9**
Graham's Six Grapes Port (Portugal) **6**
Graham's 10 Year Tawny Port (Portugal) **8**
Graham's 20 Year Tawny Port (Portugal) **13**
Tio Pepe Solera 1847 Sherry (Spain) **6**

375 ML OFFERINGS

GREAT FOR TWO PEOPLE

Nivole Moscato D'Asti (Italy) **25 HALF BTL**
Duckhorn Sauvignon Blanc (Napa) **29**
Coppola Chardonnay (California) **21**
King Estate Pinot Noir (Oregon) **29**
Duckhorn Merlot (Napa) **49**
Seghesio Zinfandel (Sonoma) **29**
Faust by Quintessa (Napa) **49**
2006 Opus One (Napa) **142**

3 L OFFERINGS

Coppola Cabernet (California) **227**
Ruffino Il Ducale (Italy) **223**
Simi Merlot (Sonoma / CA) **242**

LIMITED SELCTIONS

DOMESTIC RESERVES

Twomey Pinot Noir by Silver Oak **94**
King Estate Domaine Pinot Noir (Oregon) **123**
Faust Cabernet Sauvignon by Quintessa **92**
Hess Collection Cabernet Sauvignon (Napa Valley / CA) **97**
Rubicon Estate Cabernet Franc (Rutherford / CA) **112**
Simi Reserve Cabernet (Sonoma / CA) **121**
Caymus Cabernet (Napa Valley / CA) **128**
Silver Oak Cabernet (Alexander Valley / CA) **130**
Rubicon Estate Cabernet Sauvignon (Rutherford / CA) **259**
Quintessa
(Cabernet / Merlot / Cabernet Franc / Carmenere) (Rutherford / CA) **269**
Joseph Phelps Insignia
(Cabernet / Petit Verdot & Merlot) (Napa) **298**
Opus One 2007
(Cabernet / Cabernet Franc / Merlot / Malbec & Petit Verdot) (Napa) **237**
Paraduxx Red Blend
(Zinfandel, Cabernet / Merlot / Cabernet Franc) (Napa Valley / CA) **91**

IMPORT RESERVES

M.Chiarlo La Court Barbera d'Asti (Italy) **85**
Colle dei Venti Barolo (Italy) **89**
Silvio Nardi Brunello di Montalcino 2006 **96**
Trapiche Cristina Bibiana Malbec (Argentina) **107**
Banfi Brunello di Montalcino (Sangiovese) (Italy) **194**
Tenuta San Sassicaia (Cabernet & Cabernet Franc) (Italy) **299**
Nozzole Vigneto Il Pareto Cabernet Sauvignon 2009
(Chianti Classico) **136**
Cabreo Il Borgo Toscana 2008
(Sangiovese and Cabernet Sauvignon super-Tuscan blend) **96**
Sette Ponti Oreno 2009 (Super Tuscan blend of Sangiovese / Cabernet Sauvignon and Merlot) **96**

IMPORT RESERVE BUBBLES

NV Krug Grand Cuvee (France) **199**
2002 Dom Perignon (France) **199**

BEER

SEAONAL DRAFT BEER

Ask you server **MARKET PRICE**

DOMESTIC

Miller Lite **3**
MGD 64 **3**
Bud Light **3**
Coor's Light **3**
Michelob Ultra **3**

PREMIUM DOMESTIC

Leinenkugel's Classic Amber **3.5**
Leinenkugel's Honey Weiss **3.5**
Leinenkugel's Seasonal **3.5**

CRAFT & IMPORTS

Blue Moon Belgian Wheat **4**
Capital Brewery Amber Ale **4**
Capital Brewery Blonde Doppelbock **4**
Goose Island 312 Urban Wheat Ale **4**
Goose Island Honker's Ale **4**
Hoegaarden Belgian Wheat **4**
New Glarus Spotted Cow **4**
New Belgium Fat Tire **4**
New Belgium 1554 Black Ale **4**
New Belgium Seasonal **4**
Peroni **4**
Shipwrecked Cherry Wheat (Door County) **4**
Stella Artois **4**
Warsteiner N.A. **4**

SPECIALTY CRAFT

Big Sky IPA **6**
Goose Island Matilda **6**
Gray's Oatmeal Stout **6**
Hinterland Pale Ale **6**
Hinterland IPA **6**
Menabrea (Italy) **6**
Sierra Nevada Pale Ale **6**

COFFEE & TEA

Imported Italian Lavazza Brand Coffee

French Pressed to Order

2-CUP 3.5 / 4-CUP 6.5

(Please Allow Four Minutes for Perfect Brewing)

Lavazza Espresso **SINGLE 2.25**

Latte or Cappuccino **3.5**

Tea Forte **3.5**

(Jasmine Green • Chamomile Citron)

French Press Coffee Pots for sale

2 CUP- \$49 / 4 CUP-\$69

BEVERAGES

San Pellegrino Sparkling **17 OZ | 3 BOTTLE**

Acqua Panna Still **16.5 OZ | 3 BOTTLE**

Pellegrino Aranciata (Orange) **3 BOTTLE**

Pellegrino Limonata (Lemon) **3 BOTTLE**

Goose Island Root Beer **3**

Coke **2.5**

Diet Coke **2.5**

Sprite **2.5**

China Mist Organic Black Iced - Tea **3**

Apple Juice **2.5**

Cranberry Juice **2.5**

We sell gift cards in any denomination

Ask our staff about hosting your next event in our new party room

SOUP

- WHITE TRUFFLE-ROASTED CRIMINI MUSHROOM 5
- ROASTED PIQUILLO PEPPER-TOMATO 5

ANTIPASTI

- CRIMINI MUSHROOM BRUSCHETTA 8.5 fontina / truffle oil
- SUMMER TOMATO BRUSCHETTA 8.5 fresh tomato / fresh basil / garlic - balsamic
- WISCONSIN CHEESE BRUSCHETTA 8.5 Grande Farms Ricotta / local goat cheese / honey
- BRUSCHETTA SAMPLER 10 2 of each bruschetta varieties listed above
- ANTIPASTI PLATTER 12 Italian dry cured meats / cheeses / marinated olives
- CRISPY CALAMARI 8.5 piquillo pepper-tomato sauce / fresh lemon
- CAPRESE SALAD 9 Grande Farms Fresh Mozzarella / heirloom tomatoes / basil oil / balsamic-fig glaze
- MUSSELS ARRABIATA 9 Prince Edward Island Mussels / Pinot Grigio / garlic / chilis / fennel & tomato
- BEEF TENDERLOIN CARPACCIO 12 capers / shaved Parmesan / truffle vinaigrette dressed arugula
- FRESH NEW ENGLAND SEA SCALLOPS 12 asparagus & tomato salad / Meyer lemon vinaigrette
- BAKED SPINACH & CRAB DIP 9 Italian cheeses / toasted focaccia (extra focaccia \$1)
- * TUNA TARTARE 12 sushi-grade yellowfin / cucumber / Meyer lemon oil / crispy focaccia chips

INSALATE

ADD / prosciutto wrapped chicken tenderloin 4.5 / olive oil sauteed shrimp 6 / one sea scallop 6

- SPRING ASPARAGUS & TOMATO 10 mixed greens / Meyer lemon-white balsamic vinaigrette / crisp prosciutto
- "WILD TRUFFLE" CAESAR 8.5 romaine hearts / smoked garlic Caesar dressing / roasted red pepper / focaccia croutons / Parmesan
- CHIANTI POACHED PEAR & BLEU CHEESE 8.5 arugula / pistachios / balsamic glaze
- CANDY STRIPED BEET SALAD 8.5 herbed goat cheese / truffle vinaigrette dressed arugula / balsamic-fig glaze / candied walnuts
- BABY SPINACH 9.5 wood roasted crimini mushrooms / balsamic onions / toasted almonds / truffle-champagne vinaigrette / herbed ricotta

ARTISAN WOOD-FIRED PIZZAS

Each additional ingredient / 2

- SPRING ASPARAGUS-TOMATO-PROSCIUTTO 17 light truffle cream / mozzarella / fontina / parmesan
- CHICKEN CAESAR 15 alfredo sauce / wood-roasted chicken / caesar dressed romaine / roasted peppers / Grana Padano
- SWEET ITALIAN SAUSAGE 15 fire-roasted tomato sauce / roasted crimini mushrooms / balsamic onions / Grande Farms mozzarella / Grana Padano
- MARGHERITA 13 plum tomato sauce / fresh mozzarella / Parmesan / fresh basil
- BASIL PESTO CHICKEN 15 alfredo sauce / wood-roasted tomatoes / Grande Farms mozzarella / Parmesan
- CALABRESE & FRESH ARUGULA 15 fire-roasted tomato sauce / calabrese / fresh mozzarella / truffle vinaigrette dressed arugula / Pecorino
- FRESH SPINACH / ROASTED ARTICHOKE 16 spicy piquillo pepper-tomato sauce / goat & ricotta cheeses / balsamic-fig glaze / Grana Padano
- "WILD TRUFFLE" 16 roasted crimini mushrooms / roasted garlic cream sauce / fontina / Parmesan / truffle oil

ARTISAN PASTAS

Substitute whole wheat penne pasta 1.5 or gluten free spaghetti 2

- HANDCRAFTED SIX CHEESE RAVIOLI 15 crimini mushrooms / spinach / roasted peppers / crimini cream sauce / Parmesan / truffle oil
- TAGLIATELLE BOLOGNESE 15 sweet italian sausage-tomato ragu / herb ricotta / pecorino
- BASIL PESTO CHICKEN CAVATAPPI 15 tomatoes / artichokes / Parmesan
- POTATO GNOCCHI 14 tomato basil cream / spinach / tomato / basil / melted mozzarella
- ANGEL HAIR CAPRESE 14 vine-ripe tomatoes / fresh mozzarella / lemon-basil-garlic olive oil / balsamic / Parmesan
- SPRING ASPARAGUS & SALMON RISOTTO 16 lobster & sherry cream / basil oil
- "WILD TRUFFLE" CAVATAPPI BAKED MAC AND CHEESE 15 garlic-focaccia bread crumb crust / truffle oil
- LEMON-BASIL SHRIMP SPAGHETTI 16 lemon zest / garlic / e.v.o.o.

FOCACCIA SANDWICHES

Wood-fired on house made focaccia bread

- ITALIAN GRILLED CHEESE 8.5 fontina / provolone / white cheddar / herb ricotta / fresh mozzarella / fire roasted tomatoes
- HALF ITALIAN GRILLED CHEESE SANDWICH WITH ROASTED PIQUILLO PEPPER-TOMATO SOUP 9.5
- WOOD ROASTED CHICKEN & CRIMINI MUSHROOMS 8.5 spinach / roasted red peppers / mushroom cream / fontina / mozzarella
- SWEET ITALIAN SAUSAGE 8.5 roasted crimini mushrooms / balsamic onions / fire-roasted tomato sauce / whole milk mozzarella / Italian grana padano
- BASIL PESTO CHICKEN 8.5 alfredo sauce / wood-roasted tomatoes / whole milk mozzarella / Parmigiano-Reggiano
- WILD TRUFFLE BLT 8.5 Nueske's apple-wood smoked bacon / romaine / vine ripe tomatoes / roasted garlic aioli
- WHITE TRUFFLE-MUSHROOM FRITTATA 9 herb ricotta / goat cheese / roasted piquillo pepper tomato sauce
- CHICKEN OR VEAL PARMESAN SANDWICH 9 (CHICKEN) / 12 (VEAL) marinara / fresh mozzarella / Parmigiano-Reggiano

ACCOMPANIMENTS

With an entree

- TRUFFLE POTATO PUREE 4
- SAUTEED MUSHROOMS WITH ROASTED TOMATOES 4
- ANGEL HAIR OR CAVATAPPI WITH MARINARA 4
- ROASTED SPRING ASPARAGUS / BALSAMIC 5



Spring Menu

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FROM OUR PASTRY CHEF

WARM CHOCOLATE-RASPBERRY TRUFFLE CAKE | 7

vanilla-bean ice cream

- Recommended Pairing (Banfi Rosa Regale)

HANDCRAFTED CLASSIC TIRAMISU | 7

- Recommended Pairing (cappuccino)

ITALIAN LEMON RICOTTA ZEPPOLE | 7

served with chocolate ganache & raspberry-lemon sauce

-Recommended Pairing (Riondo Pink Prosecco)

LIMONCELLO GELATO | 7

- Recommended Pairing (Nivole Moscato D'Asti)

GELATO OF THE DAY | 6

please ask your server about flavors

- additional \$2.25 to be served as an espresso float

-Recommended Pairing (Cappuccino)

ITALIAN BUTTERSCOTCH-COCOA BUDINO | 7

Served with freshly made

Italian lemon-ricotta zeppole "donuts"

- Recommended Pairing (Chateau de Orignac)

MASCARPONE-MARSALA ITALIAN CHEESECAKE | 7

Topped with seasonal flavors of the day, ask your server for details

-Recommended Pairing (Nivole Moscato D'Asti)

VANILLA-BEAN CRÈME BRULEE | 7

-Recommended Pairing (Chateau de Orignac)

COFFEE & TEA: IMPORTED ITALIAN LAVAZZA BRAND COFFEE

French Pressed to Order | 2-Cup 3.5 / 4-Cup 6.5

(Please Allow Four Minutes for Perfect Brewing)

Our French Press Coffee Pots are for sale | 2 cup- \$59 / 4 cup-\$79

Lavazza Espresso | Single 2.25

Latte or Cappuccino | 3.5

Tea Forte | 3.5

Earl Grey • Jasmine Green • Chamomile Citron

Hot Spiced Apple Cider | 3

DESSERT WINES

*Chateau de Orignac (France) | 6 (2oz glass)
(blended with Cognac, Cabernet Sauvignon, and Merlot)*

Nivole Moscato D'Asti (Canelli, IT) | 25 (half bottle)

King Estate Vin Glace (Oregon) | 7 (glass) / 42 (half bottle)

Banfi Rosa Regale (Piedmont, Italy) | 9 (187ml, 2-3oz glasses)

Graham's Six Grapes Port (Portugal) | 6 (2oz glass)

Graham's 10 Year Port (Portugal) | 8 (2oz glass)

Graham's 20 Year Port (Portugal) | 13 (2oz glass)

Solera 1847 Sherry (Spain) | 6 (2oz glass)