



SPECIALTY COCKTAILS

Classic Bellini

White Peach Puree and Prosecco

Lilikoi Mojito

Light Rum, Fresh Mint, Lime Juice, Lilikoi Puree

Mai Tai

Light and Dark Rums and Assorted Juices

Matteo-Tini

Light and Dark Rums, Kahlua, Tuaca, Pineapple Juice

\$10

BEER

Bud Light – USA ▪ \$3.50

Corona – Mexico ▪ \$4.00

Heineken – Holland ▪ \$4.00

Kona Longboard Lager – Hawaii ▪ \$4.00

Moretti – Italy ▪ \$4.50

WHITE WINE

Prosecco, Adami “Garbel”, Piemonte

Refreshing citrus, melon and mineral notes. Great as an aperitif.

Pinot Grigio, Alois Lageder “Riff, Trentino-Alto Adige

Fresh and lively with notes of citrus and complex flavors of fresh fruit.

Chardonnay, Heron, North Coast

Pear, apple and butterscotch notes mingle nicely

Villa Antinori, Bianco, Toscana

Fresh stylish wine with Tuscan grape varieties

\$8 glass / \$32 bottle

Greco di Tufo, Feudi di San Gregorio, Campania

Medium full-bodied with citrus rind, apple, pineapple, and ripe banana.

\$9 glass / \$36 bottle

RED WINE

Chianti, Palagetto “Colli Senesi”, Toscana

Rich, intense flavors with layers of dark berries and wild cherries.

Merlot, Rabbit Ridge “Barrel Cuvee”, Central Coast

Flavors of black cherry, cassis and cloves with toasty vanilla from the oak aging.

Cabernet Sauvignon, McManis, California

Very distinctive blackberry layered with hints of clove and mocha.

\$8 glass / \$32 bottle

Dolcetto d’Alba, “Monte Aribaldo”, Marchesi di Gresy, Piemonte

A polished and smooth red wine with intense vinous perfume.

\$10 glass / \$40

Barolo, Vietti “Castiglione”, Piemonte (2003)

Full-bodied and juicy, with crushed wild berry, and vanilla.

\$75

Brunello di Montalcino, Silvio Nardi, Toscana (2001)

Full-bodied and jammy blackberry and black cherries.

\$120

Super Tuscan, “Tignanello”, Antinori, Toscana (2003)

Subtle and complex licorice, dried flowers and currant follow through

to a full-bodied palate and fine tannins.

\$150

AFTER DINNER DIGESTIVES

- **Grappa, Marchesi di Barolo: Italian Fire Water**
- **Limoncello, Villa Massa: Bittersweet Lemon Liqueur**
- **Sambuca, Molinari: Sweet, Anise-based Liqueur**

\$6

DESSERT

- **Classic Tira Misu: Mascarpone Cheese, Espresso and Chocolate**
- **Cheesecake: Macadamia & Amaretti Cookie Crust, Mango Sauce**
- **Mele: Apple Tart with Vanilla Gelato & Chianti-Vanilla Sauce**

- **Affogato: House Biscotti, Vanilla Gelato, and Espresso**
\$4.99