

# **HAPPY HOUR :)**

## **B I T E S**

### **BRUSCHETTA 10.00**

*Topped with marinated heirloom tomatoes, burrata, aged balsamic vinegar, basil oil*

### **DEEP FRIED ARTICHOKE HEARTS**

*10.00*

*Panko and pecorino breaded fried artichoke hearts served with a smoked paprika aioli.*

### **ANTIPASTO 12.00**

*Sliced coppa, mixed olives, manchego cheese, marinated and grilled artichoke hearts*

## **D R I N K S**

**30% OFF ALL BEERS**

**\$8 COCKTAILS**

### **CONTESSA**

**Brut Prosecco 7.00**

### **STELLA**

**2021 Pinot Grigio delle Venezia 7.00**

### **ALMA DE CATTLEYA**

**2022 Sauvignon Blanc 8.00**

### **STORRS**

**2021 Santa Cruz Mountains Chardonnay 10.00**

### **CANTINE POVERO**

**2020 Barbera d'Asti 8.00**

### **ALFARO**

**2021 Pinot Noir 9.00**

### **SCATTERED PEAKS**

**2020 Napa Valley Cabernet Sauvignon 12.00**

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## SOUP

**Pasta e Fagioli** 8 14  
Cannellini beans, organic mixed greens and ditalini pasta in a hearty chicken broth.

**Creamy Artichoke and Broccoli** 8 14  
With shaved parmesan and garlic croutons.

## SALAD

**House Salad** 10 18  
Hearts of romaine, mixed greens, kalamata olives, cucumber, cherry tomatoes and feta cheese with your choice of house made dressings: creamy pesto balsamic, gorgonzola or red wine vinaigrette. Add grilled chicken 8 or grilled prawns 12 add avocado 3.

**Caesar Salad** 10 18  
Hearts of romaine, croutons, shaved parmesan and house made dressing. Add grilled chicken 8 or grilled prawns 12.

**Insalata Caprese** 18  
Local heirloom tomatoes, burrata, 12 year balsamic vinegar, basil and oregano infused olive oil, arugula.

## ANTIPASTI & SIDES

**Sautéed Mushrooms** 16  
Cremini mushrooms sautéed with fresh thyme, olive oil, garlic, white wine and parsley. Topped with crumbled gorgonzola and bruschetta.

**Prosciutto Wrapped Prawns** 20  
5 wild gulf prawns wrapped with prosciutto di parma, grilled, served over arugula and topped with an avocado chimichurri

**Burrata Antipasto** 18  
Fresh burrata cheese with prosciutto, baby arugula, calabrian chile honey, aged balsamic and crostini.

**Arancini** 16  
Risotto stuffed with whole milk mozzarella, lightly breaded and deep fried, served with our marinara sauce.

**Antipasto Plate** 18  
Sliced copa, manchego cheese, mixed olives, marinated and grilled artichoke hearts.

## SOFT DRINKS

5

Pellegrino, Iced Tea, Martinelli's Apple Juice, Lemonade, Coca Cola, Diet Coke, Sprite, Ginger Ale, Ginger Beer, Pellegrino Italian Orange Soda

**Garlic Bread** 7

**Garlic Bread with Mozzarella** 8

**Fried Artichoke Hearts** 16  
Panko and pecorino breaded fried artichoke hearts served with a smoked paprika aioli.

**House Cut Garlic & Parmesan Fries** 12  
Served with a smoked paprika aioli.

**Three Meatballs with Sunday Gravy** 13

**Grilled Asparagus** 16  
Local asparagus grilled with garlic, lemon and topped with parmesan reggiano and aged balsamic.

## ENTREES

- Sunday Gravy** 21  
Italian sausage, spare ribs, beef and pork simmered slow in a savory tomato sauce served with penne, spaghetti or fresh fettuccine. Add two meatballs . . 7 or Italian sausage . . 5
- Spaghetti alla Carbonara** 20  
A Roman classic, guanciale, pecorino romano, egg and black pepper, tossed with spaghetti.
- Fettuccine Alfredo** 18  
Fresh fettuccine tossed in butter, cream, garlic and parmesan with cremini mushrooms and spinach.
- Spaghetti Marinara/Arrabbiata** 16  
Spaghetti tossed with vine ripened tomatoes, garlic, olive oil, oregano and fresh basil. Ask for arrabbiata and we'll spice it up with imported calabrian chiles.
- Prawns Diavola**  24  
Tiger prawns sautéed in a spicy tomato sauce with white wine and garlic, tossed with fresh fettuccine pasta.
- Fiochetti** 26  
Pear and gorgonzola stuffed pasta pouches in a brown butter and sage sauce, topped with sliced coppa and arugula.
- Pesto Genovese** 22  
A northern Italian classic, house made basil and pecorino pesto, braised yukon gold potatoes, and fresh green beans, tossed with a fresh spaghetti chitarra.
- Ravioli in Tomato Cream Sauce** 18  
Cheese ravioli in a creamy tomato sauce with white wine and fresh basil.
- Fettuccine with Braised Beef Ragu** 22  
All natural short ribs slow cooked with red wine, san marzano tomatoes, rosemary, calabrian chiles, and garlic, tossed with fresh fettuccine.
- Lasagna** 24  
A delicious blend of our Sunday Gravy, whole milk ricotta and mozzarella.
- Black Truffle Stuffed Gnocchi** 22  
Your choice of sauce: pesto cream, tomato cream or gorgonzola cream all with cremini mushrooms.  
Add grilled chicken . . 8  
Add grilled prawns . . 12  
Add grilled 7oz filet mignon . . 26
- Chicken Parmigiana** 24  
Served with a side of penne pasta with marinara sauce.
- New York Steak Frites** 42  
12 ounce prime grade NY strip, char-grilled and served with french fries, grilled asparagus, and topped with a gorgonzola and rosemary compound butter.
- Lil's Filet and Prawns** 46  
7oz grilled filet mignon served over polenta, parmesan creamed spinach and five grilled tiger prawns.
- Fish/Seafood of the Day**  
Ask your server for tonight's fresh fish or seafood entree. Market Price
- Braised Chicken** 28  
All natural Mary's chicken quarter, slow cooked in white wine, fresh herbs and lemon, then roasted and served over olive oil confit yukon gold potatoes and sautéed baby kale.

**For a gluten free option substitute polenta or gluten free penne pasta.**

### MEAT ADDITIONS:

**Grilled Chicken 8**  
**Meatballs (2) 7**  
**Italian Sausage 5**  
**Tiger Prawns (6) 12**  
**7oz. Filet Mignon 26**

# DESSERT

<b>Cannoli</b> Tube-shaped shells of fried pastry dough, filled with a sweet creamy filling of whole milk ricotta, cream, chocolate chips and orange zest.	9
<b>Tiramisu</b> Lady finger biscuits, espresso, creme di mascarpone, coffee liqueur and cocoa powder.	12
<b>Pot de Creme</b> Belgian chocolate custard topped with vanilla bean whipped cream, pistachios and strawberries.	11
<b>New York Style Cheesecake</b> Topped with an orange fig marmalade and toasted marcona almonds.	11
<b>Fiorello's Artisan Gelato</b> -Tony Spumoni - chocolate, almond and pistachio -Valrhona Chocolate -Vanilla Bean -Rotating Flavor, ask your server what's new	9

## Santa Cruz Coffee Roasting Co.

French Roast 5

## DESSERT COCKTAILS

<b>-Espresso Martini</b> Vanilla Absolut, Espresso, Kahlua, cinnamon simple	12
<b>-The Cherry Biscotti</b> Faretti Biscotti Liqueur, Bourbon, Orange Dry Curacao, Almond Bitters, Amorena Cherries	14
<b>Andes Mint</b> Fernet Branca Menta, Baileys Irish Cream, Creme de Cacao, Cocoa Bitters	13

## AMARO/LIMONCELLO

<b>Lucano Limoncello</b>	8
<b>Nonino Amaro</b>	13
<b>Bordiga Chiot Montamaro</b>	10
<b>Caffo Vecchio Amaro del Capo</b>	12
<b>Bordiga Amaro Dilei</b>	11
<b>Braulio Alpine Amaro</b>	12
<b>Amaro dell'Etna</b>	10
<b>Fernet Branca Menta</b>	12
<b>Fernet Branca</b>	12

## DESSERT WINES

<b>-Centorri Moscato di Pavia</b> *Pair with our Cannoli	8
<b>-Graham's Six Grapes Reserve Porto</b> *Pair with our Pot de Creme	11
<b>-Graham's 20 year Tawny Porto</b> *Pair with our Spumoni Gelato	20

## DESSERT COCKTAILS

<b>Espresso Martini</b>	10
Vodka, Kahlua, Espresso (Available in decaf)	
<b>Andes Mint</b>	13
Fernet Branca Menta, Baileys Irish Cream, Coco Bitters- Served over ice with fresh mint	
<b>Cherry Biscotti</b>	14
Faretti Biscotti Liqueur, Bourbon, Orange Dry Curacao, Almond Bitters, Cherries	

## WHISKEY AND COGNAC

Woodinville Port Cask	13
Four Roses Single Barrel	14
Elijah Craig 18yr Single Barrel 1 oz. or 2.oz	20/35
Lagavulin 8 year old Islay Single Malt Scotch	16
Glenfiddich 12 year Single Malt Scotch	15
Macallan 12 year Single Malt Scotch	25
Red Breast 12 year Irish Whiskey	18
Courvoisier VSOP Cognac	15
Hennessy VS Cognac	15

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cinnamon simple

**-The Cherry Biscotti** 14  
Faretti Biscotti Liqueur, Bourbon,  
Orange Dry Curacao, Almond Bitters,  
Amorena Cherries

**Andes Mint** 13  
Fernet Branca Menta, Baileys Irish  
Cream, Creme de Cacao, Cocoa  
Bitters

## DESSERT WINES

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\*Pair with our Cannoli

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Porto** 11  
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