



SOFT DRINKS

Coke, Diet Coke, Sprite, Ginger Ale	5	Lemonade	5
<i>Re-fills 2.50 each</i>		Iced Tea	5
Martinelli's Apple Juice	5	Aranciata Italian Orange Soda	5
Pellegrino Sparkling Water	5	Milk	5

SOUP

Pasta e Fagioli	8	14	Creamy Artichoke and Broccoli	8	14
Cannellini beans, organic mixed greens and ditalini pasta in a hearty chicken broth.			With shaved parmesan and garlic croutons.		

SALAD

House Salad		8	14
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		8	14
Hearts of Romaine, croutons, shaved parmesan. and house made dressing. Add grilled chicken 8 or grilled prawns 12			
Roasted Beet Salad		8	14
Roasted beets tossed with mixed greens, candied walnuts, gorgonzola cheese, olive oil and aged balsamic. Add grilled chicken 8 or grilled prawns 12			

ANTIPASTI

Sautéed Mushrooms	14
Cremini mushrooms sautéed with fresh thyme, olive oil, garlic, white wine and parsley. Topped with crumbled gorgonzola and bruschetta.	
Sauteed Prawns	16
Seven tiger prawns sautéed with garlic, olive oil, white wine and a touch of marinara.	
Burrata Antipasto	18
Fresh burrata cheese with prosciutto, baby arugula, Calabrian chile honey, aged balsamic and crostini.	
Arancini	14
Three cheese stuffed risotto, breaded and deep fried, served with marinara.	

SIDES

Garlic Bread	7
Garlic Bread with Mozzarella	8
Roasted Brussels Sprouts and Butternut Squash	14
Sauteed with smoked pancetta and topped with parmesan regiano.	
House Cut Garlic and Parmesan Fries	12
Served with a smoked paprika aioli.	
Crispy Grilled Broccolini	10
Topped with Grana Padana Cheese, garlic oil and lemon.	

SANDWICHES

Meatball	15	Chicken Pesto	15
Lil's delicious meatballs in Sunday Gravy with mozzarella on a toasted ciabatta roll.		Grilled chicken breast with pesto, mozzarella, roasted peppers, red onion and Romaine on a toasted ciabatta roll.	
Grilled Veggie	15		
Sautéed mushrooms with mozzarella, roasted bell peppers, red onion, tomato and fresh spinach on a toasted ciabatta roll.			

ENTREES

<p>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</p> <p>Spaghetti alla Carbonara 18 Apple wood smoked bacon, peas and pecorino Romano tossed with spaghetti and finished with a beaten egg yolk.</p> <p>Pesto Primavera 18 Penne pasta tossed with basil pesto and fresh seasonal vegetables.</p> <p>Kitchen Special  20 Penne pasta with mixed vegetables in our spicy marinara, topped with whole milk mozzarella.</p> <p>Fettuccine Alfredo 18 Fresh fettuccine tossed in butter, cream, garlic and parmesan with cremini mushrooms and spinach.</p> <p>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.</p> <p>Prawns Diavola  24 Tiger prawns sautéed in a spicy tomato sauce with white wine and garlic, tossed with fresh fettuccine pasta.</p> <p>Prawn Scampi 24 Tiger prawns sautéed in a garlic, white wine butter sauce with capers, tossed with spaghetti pasta.</p> <p>Spaghetti alle Vongole 24 Manilla clams sautéed in a garlic, white wine and butter sauce, tossed with fresh spaghetti chitarra, and topped with a smoked paprika infused olive oil.</p> <p>Wild Mushroom and Kale Ravioli 26 Sautéed in a brown butter and sage sauce with roasted butternut squash, topped with toasted pistachios and white truffle oil.</p>	<p>Ravioli in Tomato Cream Sauce 17 Cheese ravioli in a creamy tomato sauce with white wine and fresh basil.</p> <p>Fettuccine with Braised Beef Ragu 22 All natural short ribs slow cooked with red wine, San Marzano tomatoes, rosemary, Calabrian chiles, garlic and peas tossed with fresh fettuccine.</p> <p>Lasagna 24 A delicious blend of our Sunday Gravy, whole milk ricotta and mozzarella.</p> <p>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</p> <p>Quinoa with Sautéed Veggies Quinoa sautéed with sweet corn, broccoli, zucchini, cremini mushrooms, and a rich veggie stock. Topped with fresh grana cheese.</p> <p>Chicken Parmigiana 24 Served with a side of penne pasta with marinara sauce.</p> <p>New York Steak Frites 36 10 oz prime grade NY steak, char-grilled and topped with a blue cheese and rosemary compound butter, roasted broccolini and house cut fries.</p> <p>Lil's Filet and Prawns 46 7oz grilled filet mignon served over polenta, parmesan creamed spinach and five grilled tiger prawns.</p> <p>Fish/Seafood of the Day Ask your server for tonight's fresh fish or seafood entree. Market Price</p>
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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

Happy Hour

TUESDAY - FRIDAY 4:00 pm - 5:30 pm

COCKTAILS

Martini

Vodka or Gin, Carpano Dry Vermouth

7

South Side

Gin, Mint, Lemon, Soda water, on the rocks

7

Sirenyty Now

Vodka, Sirene Americano Rosso, Lemon Juice

7

Pineapple Margarita

Tequila, Pineapple, Lime, Cointreau

7

Old Fashioned

Bourbon, Angostura Bitters, Demerara Syrup

7



WINE

Alois Lageder

2020 Pinot Grigio

7

Bisci

2021 Verdicchio di Matelica

7

Cantine Povero

2020 Barbera d' Asti

7

Cetamura

2020 Chianti

7

ALL BEER 30% OFF



WHITE
WINES/ROSE

Margerum	11	42
2021 Riviera Rose (Santa Barbara)		
Alois Lageder	9	34
2020 Pinot Grigio (Dolomites, Italy)		

Bisci	10	38
2021 Verdicchio di Matelica (Marche, Italy- Bright green apple, honeydew melon, crisp and refreshing)		

Margerum	11	42
2021 Sauvignon Blanc (Happy Canyon, Santa Barbara)		

Lioco	13	50
2021 Sonoma County Chardonnay (Light oak, medium body, crisp finish)		

Pietradolce	14	54
2020 Etna Bianco (Sicily- Grown on a volcano, citrus driven, crushed stone, snappy)		

Storrs	15	58
2020 Christie Vineyard Chardonnay (Santa Cruz Mountains- Rich, Ripe, Toasted Oak)		

DRAFT BEER

Menabrea	9
Italian Amber Lager (5% ABV)	

North Coast Brewing	9
Scrimshaw Pilsner (4.5% ABV)	

Humble Sea	10
Socks & Sandals Foggy IPA (6.6% ABV)	

Santa Cruz Mountain Brewing	10
Boardwalk Double Blonde (7.5 % ABV)	

Fruition Brewing	10
"Opposite Shore" West Coast IPA (6.8% ABV)	

Discretion Brewing	10
"Shadybrook" Summer Ale with Lemon (5.3% ABV)	

BOTTLED
BEER/CIDER

Modelo Especial	7
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Menabrea Blonde Italian Lager	7
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Coopers Brewery Extra Stout	7
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Aspall Dry English Cider	13
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SPARKLING

Bianca Vigna	10	38
Brut Prosecco D.O.C.		

Cleto Chiarli	11	42
Rose Bruit de Noir		

RED WINES

Ferraris	10	38
2020 Ruche di Castagnole Monferrato (Piedmont, Italy- Fruity, floral, and peppery)		

Badia a Coltibuono	12	46
2019 Chianti Classico		

Alfaro Family Vineyard	12	46
2021 Pinot Noir (Santa Cruz Mountains)		

Birichino	16	60
2021 Saint Georges Pinot Noir (Central Coast)		

Dei	12	46
2020 Rosso di Montepulciano (Sangiovese, Tuscany)		

Malvira	14	54
2018 Roero Nebbiolo (Piedmont, Italy)		

Poggio alla Guardia	14	54
2019 Tuscan Blend 45% Merlot 40% Cabernet Sauvignon 15% Sangiovese		

Eberle	14	54
2019 Vineyard Selection Cabernet Sauvignon (Paso Robles)		

Birichino	13	50
2020 Saint Georges Old Vine Zinfandel (Central Coast)		

*MORE WINES ON
BACK

BOTTLE ONLY

SPARKLING

Moet & Chandon 80
Imperial Brut Reserve Champagne

 **Drappier Champagne** 95
Blanc de Blanc Brut

WHITE WINES

Robert Weil 50
2020 Rheingau Riesling Trocken (Dry)

Nikolaihof 55
2020 Wachau Hefabzug Gruner Veltliner

Abbazia di Novacella 45
2020 Pinot Grigio (Alto Adige, Italy)

 **Girolamo Russo** 60
2020 Etna Rosato (Rose)

 **Kathryn Kennedy** 50
2021 North Coast Sauvignon Blanc

Domaine Seguinot-Bordet 45
2020 Chablis

Ramey 65
2019 Russian River Valley Chardonnay

Rombauer Vineyards 75
2020 Carneros Chardonnay

DOMESTIC

 **Mindego Ridge** 75
2017 Santa Cruz Mountains Pinot Noir

 **Benovia** 75
2019 Russian River Valley Pinot Noir

 **Littorai** 100
2021 Sonoma Coast Pinot Noir

Trefethen Family Vineyards 60
2018 Napa Valley Merlot

Ramey 60
2018 Sonoma Coast Syrah

Stags' Leap 70
2018 Napa Valley Petite Sirah

Dry Creek Vineyard 65
2019 Old Vine Zinfandel (Sonoma)

Orin Swift 75
2020 Eight Years in the Desert (Zinfandel Blend, California)

Rombauer Vineyards 75
2020 Zinfandel

 **Turley** 80
2020 Steacy Ranch Old Vine Zinfandel (Lodi)

Trefethan Family Vineyards 75
2018 Cabernet Sauvignon (Oak Knoll, Napa Valley)

Stags' Leap 95
2018 Napa Valley Cabernet Sauvignon

Antica- Antinori Family Estate 95
2017 Mountain Select Napa Valley Cabernet Sauvignon

Justin 95
2018 Isosceles Cabernet Sauvignon Blend (Paso Robles)

 **Ridge Vineyards** 100
2018 Estate Cabernet Sauvignon

Caymus Vineyards 130
2020 Napa Valley Cabernet Sauvignon

Vaso by Dana Estates 140
2015 Napa Valley Cabernet Sauvignon

ITALY

Felsina 65
2018 Berardenga Chianti Classico Riserva

 **Girolamo Russo** 65
2019 "a Rina" Etna Rosso (Sicily)

 **Argiano** 110
2017 Brunello di Montalcino

La Gerla 110
2015 Brunello di Montalcino

Tenuta Scersce 54
2018 Rosso di Valtellina Nebbiolo

 **Fratelli Revello** 70
2017 Barolo

Produttori del Barbaresco 85
2017 Barbaresco

 **Salvatore Molettieri** 80
2010 Vigna Cinque Querce Taurasi (Aglianico, Campania)

Almadi 80
2014 Amarone della Valpolicella Classico

 **Speri** 110
2017 Amarone della Valpolicella Classico

Vignalta 85
2015 "Gemola" Colli Euganei Rosso (70% Merlot, 30% Cabernet Franc)

 **Look for the green leaf to indicate a wine that's been made with organic grapes, or biodynamic farming practices.**

DESSERT COCKTAILS

Espresso Martini	10
Vodka, Kahlua, Espresso (Available in decaf)	
Andes Mint	13
Fernet Branca Menta, Baileys Irish Cream, Coco Bitters- Served over ice with fresh mint	
Cherry Biscotti	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

AMARO / LIQUEUR

Lucano Limoncello	8
Nonino Amaro	13
Bordiga Chiot Montamaro	10
Caffo Vecchio Amaro del Capo	12
Bordiga Amaro Dilei	15
Braulio Alpine Amaro	12
Amaro dell'Etna	10
Fernet Branca Menta	12
Fernet Branca	12

DESSERT

Cannoli

Tube-shaped shells of fried pastry dough, filled with a sweet creamy filling of whole milk ricotta, cream, chocolate chips and candied orange zest.

9

Tiramisu

Lady finger biscuits, espresso, creme di mascarpone, coffee liqueur and cocoa powder.

12

Pot de Creme

Belgian chocolate custard topped with vanilla bean whipped cream, pistachios and strawberries.

11

New York Style Cheesecake

Topped with an orange fig marmalade and toasted marcona almonds.

11

Vanilla Gelato with Grand Marnier

Creamy vanilla bean gelato is drowned by a shot of Grand Marnier orange liqueur.

12

Fiorello's Artisan Gelato

Tony Spumoni - chocolate, almond and pistachio

Valrhona Chocolate

Vanilla Bean

White Peach Champagne Sorbet

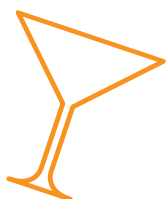
(add Prosecco float) 2

9

COFFEE

Santa Cruz Coffee Roasting Co.

Santa Cruz Cafe French 5



DESSERT COCKTAILS

AMARO/LIMONCELLO

Cold Brew Martini 10

Vodka, Cold Brew Coffee, Kahlua

The Cherry Biscotti 14

Faretti Biscotti Liqueur, Bourbon, Orange Dry Curacao, Almond Bitters, Amorena Cherries

Andes Mint 13

Fernet Branca Menta, Bailey's Irish Cream, Cocoa Bitters

Lucano Limoncello 8

Nonino Amaro 13

Bordiga Chiot Montamaro 10

Caffo Vecchio Amaro del Capo 12

Bordiga Amaro Dilei 15

Braulio Alpine Amaro 12

Amaro dell'Etna 10

Fernet Branca Menta 12

Fernet Branca 12

DESSERT WINES

Centorri Moscato di Pavia 8

*Pair with our Cannoli

Graham's Six Grapes Reserve Porto 11

*Pair with our Pot de Creme

Graham's 20 year Tawny Porto 20

*Pair with our Spumoni Gelato