

Antipasti PRIMI

ARTICHOKE & SPINACH FORMAGGIO Served warm with wood-fired Parmesan flatbread 8.99

CRISPY SHRIMP NAPOLI Shrimp fried to a golden crisp with green onions and our savory lemon butter, charred tomato Napoli sauce 10.99

BRUSCHETTA WITH MUSHROOMS AND BOURSIN Toasted ciabatta bread topped with melted Provolone cheese, sautéed Portobello and sliced mushrooms, caramelized onions, crushed red pepper, diced tomatoes and garnished with Boursin cheese 9.29

CALAMARI FRITTI Lightly battered, fried to a crisp golden brown, served with creamy horseradish sauce and marinara 9.99

CRISPY MOZZARELLA RAVIOLI Fried cheese-stuffed ravioli served with marinara, basil and creamy horseradish sauce 9.59

APPETIZER FLATBREADS

NEW! CHICKEN, SPINACH AND BACON FLATBREAD APPETIZER Grilled chicken, creamy spinach, applewood smoked bacon with green onions, Mozzarella and Provolone 5.99

NEW! FLATBREAD ROMA APPETIZER Roasted Roma tomatoes, fresh Mozzarella and basil atop Bravos' savory pizza sauce and drizzled with extra virgin olive oil 5.99

NEW! ASPARAGUS, MUSHROOM AND TOMATO FLATBREAD APPETIZER Grilled asparagus and savory mushrooms with Fontina and Gorgonzola cheeses 5.99

Insalata SALADS

INSALATA MISTA Assorted field greens, bacon, tomatoes, Gorgonzola and balsamic vinaigrette 4.99

BRAVO CHOPPED SALAD Chopped greens, cucumber, red onion, tomato, olives, Feta cheese and traditional Italian dressing 3.99

INSALATA DELLA CASA Chopped greens, cucumber, tomato, bacon, crispy pasta and creamy Parmesan dressing 3.99

CAESAR CLASSICO Traditional Caesar salad with housemade croutons 3.99

Add a wood-grilled chicken breast to any salad 2.99 Add shrimp 3.99

WOOD-GRILLED SALMON SALAD* Grilled salmon, field greens, tomato, grilled asparagus, shoestring potatoes and Feta cheese with balsamic vinaigrette 12.29

ROMANO-CRUSTED CHICKEN SALAD Crisp, freshly-breaded Romano-crust chicken breast over chopped greens with egg, bacon, green onions, cucumber, tomato, Parmesan cheese and creamy Parmesan dressing 11.99

GRILLED CHICKEN CHOPPED SALAD Thinly sliced chicken, Gorgonzola, spicy pecans, mixed greens and crispy pasta tossed in a Tuscan Italian dressing 11.59

BALSAMIC CHICKEN SALAD WITH STRAWBERRIES Balsamic marinated chicken breast atop field greens, sliced strawberries and red onion, tossed with balsamic vinaigrette and accented with Boursin cheese and spiced pecans 11.59

Griglia FROM THE GRILL

HICKORY WOOD-GRILLED SALMON* With pan roasted green beans, crispy potatoes, lemon caper butter sauce and basil-pine nut pesto crumbs 14.99

BALSAMIC MARINATED CHICKEN Lightly glazed, grilled chicken breast with the vegetable of the day and sautéed spinach 12.99

PETITE FILET AND JUMBO SHRIMP* A single 4oz filet garnished with a jumbo grilled shrimp in lemon butter sauce. Served with Tuscan mashed potatoes and the vegetable of the day 15.99

WOOD-FIRED CHICKEN MARSALA Marinated chicken breast with our famous mushroom Marsala wine sauce, Tuscan mashed potatoes and pan roasted green beans Single 5oz 9.99 Double 10oz 11.99

GRILLED SHRIMP WITH ORZO Large Gulf shrimp marinated in rosemary and garlic, served over orzo with tomatoes, Kalamata olives, onion, pine nuts and spinach and drizzled with lemon butter 16.99

Add A SALAD

Add a Caesar, Chopped or Insalata Della Casa to any Pizza, Pasta, Specialty or Griglia item for only \$2.49 Choose Insalata Mista or soup for \$2.99. Choose Lobster Bisque for \$3.99.

* Steaks are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Specialita Del Pranzo SANDWICHES, PANINIS, ZUPPA & COMBOS

MEATBALL SLIDERS Three housemade meatballs topped with sliced fresh Mozzarella on warm mini buns and served with Tuscan fries 9.99

TURKEY, BACON AND AVOCADO SANDWICH On griddled whole grain bread with applewood smoked bacon and herbed mayonnaise and served with Tuscan fries 9.79

SOUP DEL GIORNO Today's soup made from scratch 4.49

LOBSTER BISQUE A rich, hearty cream soup finished with a touch of sherry and garnished with diced, poached shrimp 5.49

ULTIMATE CHICKEN SANDWICH Marinated Mozzarella and tomatoes, grilled chicken breast, applewood smoked bacon and arugula between toasted Panini bread with herbed mayonnaise. Served with Tuscan fries 9.99

MEZZA TURKEY, BACON AND AVOCADO SANDWICH & INSALATA Half a turkey sandwich and your choice of a Caesar, Chopped or Insalata Della Casa 8.79

MEZZA TURKEY, BACON AND AVOCADO SANDWICH & SOUP Half a turkey sandwich and a bowl of today's housemade soup 9.79 Choose Lobster Bisque add 1.00

INSALATA & ZUPPA A bowl of Soup Del Giorno and choice of Caesar, Chopped or Insalata Della Casa 7.99 Choose Lobster Bisque add 1.00

MARGHERITA PANINI WITH ZUPPA A classic margherita-style panini with fresh Mozzarella, sliced Provolone, roasted Roma tomatoes, basil-pine nut pesto and fresh basil, served with Soup Del Giorno. 8.99 Choose Lobster Bisque add 1.00

Specialita Della Casa PASTA & ITALIAN SPECIALTIES

PASTA BRAVO! Our signature dish-rigatoni tossed with wood-grilled chicken and mushrooms in roasted red pepper cream sauce 11.99

PASTA WOOZIE "Alfredo" style fettuccine with wood-grilled chicken and fresh spinach 11.79

PESTO TORTELLONI Fresh cheese and spinach stuffed pasta tossed in our housemade basil-pine nut pesto sauce and topped with sun dried tomatoes, red onions and pine nuts 10.99

SPAGHETTINI BOLOGNESE Pasta tossed in our signature Bolognese meat sauce 9.99

PASTA POMODORO WITH CHICKEN Housemade tomato sauce with caramelized onions, tomatoes, fresh basil and wood-grilled chicken 9.99

SPAGHETTINI & MEATBALLS EN SUGO Made fresh daily and braised in a rich tomato sauce served over spaghetti and topped with Reggiano Parmesan cheese 10.99

PENNE MEDITERRANEAN Spinach, sun dried tomatoes, pine nuts, olive oil and Feta cheese, tossed with BARILLA PLUS multi grain pasta 10.99

Add chicken to any pasta 1.99 Add shrimp 3.99

CHEESE RAVIOLI AL FORNO Housemade Ricotta & Parmesan ravioli striped with basil-pine nut pesto and tomato sauces over Alfredo sauce 9.99

MEZZA RAVIOLI INSALATA Half order of our Cheese Ravioli al Forno with your choice of Caesar, Chopped or Insalata Della Casa 8.99

EGGPLANT PARMESAN Crisp, freshly-breaded eggplant topped with marinara & Provolone, served with herb linguine 10.99

MEZZA LASAGNA INSALATA Half order of Mama's Lasagna with choice of Caesar, Chopped or Insalata Della Casa 10.99

MAMA'S LASAGNA BOLOGNESE A huge portion with creamy Alfredo sauce and our classic meat sauce from the heart of Italy 11.99

CHICKEN PARMESAN MILANESE Crisp, freshly-breaded Romano-crust chicken breast with fresh Mozzarella and Pomodoro sauce. Served with herb pasta 11.99

SHRIMP FRA DIAVOLO CAMPANELLE Sautéed shrimp tossed in a spicy tomato cream sauce with bell shaped campanelle pasta 12.99

Pizza PIZZAS AND FLATBREADS

MARGHERITA PIZZA Thinly sliced, ripe tomatoes with fresh Mozzarella and fresh basil 9.59

PIZZA NAPOLI A classic, rustic-style cheese pizza layered with Mozzarella di Bufala, housemade Greco sauce, Provolone cheese, fresh basil and a pinch of crushed red pepper 11.99

CHICKEN, SPINACH AND BACON FLATBREAD Grilled chicken, creamy spinach, applewood smoked bacon with green onions, Mozzarella and Provolone 10.99

SICILIAN PIZZA Layered with sweet Italian sausage, pepperoni, meatballs, mushrooms, banana peppers, Mozzarella and Provolone 10.99

PEPPERONI CLASSICO PIZZA Imported pepperoni, roasted banana peppers, Mozzarella & housemade tomato sauce 9.99



Bevande

RELAX & ENJOY

CLASSIC MOJITO Bacardi Limon, fresh crushed mint, sugar and lime juice

NEW! ITALIAN ICED TEA An Italian twist on a Long Island favorite—with Bacardi Limon, Vodka, Gin and Amaretto

APPLE STRAWBERRY MOJITO The perfect balance of tart and sweet—mint, lime, apple juice and rum and muddled with strawberries

SAN MARINO HOT CHOCOLATE With coconut rum

NEW! CAFFE ITALIANO With Frangelico, Dark Crème d Cacao and coffee topped with whipped cream

BRAVO! BELLINI What could be better than a refreshing Bellini? Fresh fruit, peach nectar and Italian sparkling wine – Classic Peach Bellini or Raspberry Bellini

Dolci DESSERT

AFFOGATO DI GELATO A champagne flute of vanilla bean gelato topped tableside with a shot of Espresso 3.99

APPLE CROSTADA With nut streusel and vanilla gelato 5.99

TIRAMISU Lady fingers layered with coffee liqueur, mascarpone cheese and cocoa 5.99

CRÈME BRULEE Creamy housemade custard with fresh vanilla bean & caramelized sugar 4.99

SPUMONI, GELATO OR SORBETTO Choose classic Spumoni, Vanilla Bean or Mocha Crunch Gelato or Black Raspberry Sorbetto 4.99

BRAVO'S FAMOUS CHEESECAKE Rich and creamy cheesecake topped with caramelized sugar and crème anglaise 6.29

CHOCOLATE CHIP BREAD PUDDING Brioche and chocolate chips with vanilla bean gelato and a drizzle of housemade caramel sauce 5.99

TORTA DI CIOCCOLATA Rich chocolate cake with warm center topped with vanilla bean gelato 5.99

NEW! TRE DOLCE

A little something sweet—smaller portions of our three most popular desserts. Our award winning Tiramisu, Torta di Cioccolata, our warm chocolate cake, and Chocolate Chip Bread Pudding all for one great price! 8.99



TO GO!

so good, so easy

Primi APPETIZERS

ARTICHOKE & SPINACH FORMAGGIO Served warm with wood-fired Parmesan flatbread 9.99

CRISPY SHRIMP NAPOLI Shrimp fried to a golden crisp with green onions and our savory lemon butter, charred tomato Napoli sauce 11.99

CALAMARI FRITTI Lightly battered, fried to a crisp golden brown, served with creamy horseradish sauce & marinara 9.99

CHICKEN, SPINACH AND BACON FLATBREAD Grilled chicken, creamy spinach, applewood smoked bacon with green onions, Mozzarella and Provolone 10.99

BRUSCHETTA WITH MUSHROOMS AND BOURSIN Toasted ciabatta bread topped with melted Provolone cheese, sautéed Portobello and sliced mushrooms, caramelized onions, crushed red pepper, diced tomatoes and garnished with Boursin cheese 9.99

CRISPY MOZZARELLA RAVIOLI Fried cheese-stuffed ravioli served with marinara, basil and creamy horseradish sauce 9.59

SOUP DEL GIORNO Today's soup made from scratch 4.49

LOBSTER BISQUE A rich, hearty cream soup finished with a touch of sherry and garnished with diced, poached shrimp 5.49

CHEESE RAVIOLI AL FORNO Housemade cheese ravioli striped with basil-pine nut pesto and tomato sauces over Alfredo sauce 10.99

APPETIZER FLATBREADS

NEW! CHICKEN, SPINACH AND BACON FLATBREAD APPETIZER Grilled chicken, creamy spinach, applewood smoked bacon with green onions, Mozzarella and Provolone 5.99

NEW! FLATBREAD ROMA APPETIZER Roasted Roma tomatoes, fresh Mozzarella and basil atop Bravos' savory pizza sauce and drizzled with extra virgin olive oil 5.99

NEW! ASPARAGUS, MUSHROOM AND TOMATO FLATBREAD APPETIZER Grilled asparagus and savory mushrooms with Fontina and Gorgonzola cheeses 5.99

Insalata SALADS

CAESAR CLASSICO Traditional Caesar salad with housemade croutons 3.99

INSALATA DELLA CASA Chopped greens, cucumber, tomato, bacon, crispy pasta and creamy Parmesan dressing 3.99

BRAVO CHOPPED SALAD Chopped greens, cucumber, red onion, tomato, olives, Feta cheese and traditional Italian dressing 3.99

INSALATA MISTA Assorted field greens, bacon, tomato, Gorgonzola and balsamic vinaigrette 5.99

WOOD-GRILLED SALMON SALAD* Grilled salmon, field greens, tomato, grilled asparagus, shoestring potatoes and Feta cheese with balsamic vinaigrette 13.59

GRILLED CHICKEN CHOPPED SALAD Thinly sliced chicken, Gorgonzola, spicy pecans, mixed greens and crispy pasta tossed in a Tuscan Italian dressing 11.99

ROMANO-CRUSTED CHICKEN SALAD Crisp, freshly-breaded Romano-crust chicken breast over chopped greens with egg, bacon, green onions, cucumber, tomato, Parmesan cheese and creamy Parmesan dressing 11.99

Pizza PIZZAS AND FLATBREADS

PEPPERONI CLASSICO PIZZA Imported pepperoni, roasted banana peppers, Mozzarella and housemade tomato sauce 9.99

CHICKEN, SPINACH AND BACON FLATBREAD Grilled chicken, creamy spinach, applewood smoked bacon with green onions, Mozzarella and Provolone 10.99

MARGHERITA PIZZA Thinly sliced, ripe tomatoes with fresh Mozzarella and fresh basil 9.99

PIZZA NAPOLI A classic, rustic-style cheese pizza layered with Mozzarella di Bufala, housemade Greco sauce, Provolone cheese, fresh basil and a pinch of crushed red pepper 11.99

SICILIAN PIZZA Layered with sweet Italian sausage, pepperoni, meatballs, mushrooms, banana peppers, Mozzarella and Provolone 10.99

Pasta RIGATONI, SPAGHETTINI, FETTUCINE OR PENNE

PASTA BRAVO! Our signature dish-rigatoni tossed with wood-grilled chicken and mushrooms in roasted red pepper cream sauce 13.99

PASTA WOOZIE "Alfredo" style fettuccine with wood-grilled chicken and fresh spinach 13.99

PENNE MEDITERRANEAN Spinach, sun dried tomatoes, pine nuts, olive oil and Feta cheese, tossed with BARILLA PLUS multi grain pasta 11.99

Add chicken to any pasta 1.99 Add shrimp 3.99

PESTO TORTELLONI Fresh cheese and spinach stuffed pasta tossed in our housemade basil-pine nut pesto sauce and topped with sun dried tomatoes, red onions and pine nuts 12.99

SPAGHETTINI BOLOGNESE Pasta tossed in our signature Bolognese meat sauce 11.99

PASTA POMODORO WITH CHICKEN Housemade tomato sauce with caramelized onions, tomatoes, fresh basil and wood-grilled chicken 11.99

SPAGHETTINI & MEATBALLS EN SUGO Made fresh daily and braised in a rich tomato sauce served over spaghetti and topped with Reggiano Parmesan cheese 12.99

SHRIMP FRA DIAVOLO CAMPANELLE Sautéed shrimp tossed in a spicy tomato cream sauce with bell shaped campanelle pasta 15.99

Specialita Della Casa HOUSE SPECIALTIES

CHICKEN PARMESAN MILANESE Crisp, freshly-breaded Romano-crust chicken breast with fresh Mozzarella and Pomodoro sauce. Served with herb pasta 14.59

EGGPLANT PARMESAN Crisp, freshly-breaded eggplant topped with marinara & Provolone, served with herb linguine 11.99

MAMA'S LASAGNA BOLOGNESE A huge portion with creamy Alfredo sauce and our classic meat sauce from the heart of Italy 14.99

MUSHROOM AND PROSCIUTTO RISOTTO Authentic, slow cooked risotto with portobello and porcini mushrooms, Prosciutto di Parma and Reggiano Parmesan finished with Boursin cheese 13.99

LOBSTER & SHRIMP RAVIOLI Maine lobster ravioli with fresh Gulf shrimp, green onions, tomatoes, sherry tomato cream sauce 17.99

VEAL MARSALA Sautéed Strauss® veal medallions with our famous mushroom Marsala wine sauce and herb pasta 19.59

GRILLED CHICKEN AND SHRIMP SCAMPI PASTA Sautéed shrimp, grilled asparagus, grape tomatoes and roasted garlic pesto tossed with angel hair pasta in our white wine lemon butter sauce and topped with grilled chicken 16.99

CHICKEN SCALOPPINI Sautéed chicken with roasted portobello mushrooms and Provolone topped with lemon caper butter sauce, Feta and diced tomatoes and served with herb linguine 13.99

Pesce SEAFOOD

HICKORY WOOD-GRILLED SALMON* With pan roasted green beans, crispy potatoes, lemon caper butter sauce and basil-pine nut pesto crumbs 18.99

GRILLED SHRIMP WITH ORZO Large Gulf shrimp marinated in rosemary and garlic, served over orzo with tomatoes, Kalamata olives, onion, pine nuts and spinach and drizzled with lemon butter 17.99

SAUTÉED CRAB CAKES Two jumbo lump crab cakes served with creamy horseradish dressing, crispy potatoes and pan roasted green beans 19.59

WOOD-GRILLED TILAPIA WITH CRAB* Flaky tilapia topped with jumbo lump crab and lemon butter sauce served with the vegetable of the day and crispy potatoes 19.99

GRILLED GEORGES BANK SCALLOPS* Sea scallops grilled and served on a bed of spinach Ricotta gnocchi, roasted sweet potatoes, spinach and sherry lobster sauce 18.79

Specialita Alla Griglia STEAKS • CHOPS • CHICKEN

FILET MIGNON TOSCANO* A tender 8oz center-cut filet and served with Tuscan mashed potatoes and pan roasted green beans 25.99 Topped with Gorgonzola 27.99

BRAVO'S CLASSIC GRILLED PORK CHOPS Two thick marinated chops with herb butter sauce, pan roasted green beans and Tuscan mashed potatoes 19.99

PETITE FILETS AND JUMBO SHRIMP* Two 4oz filets each garnished with a jumbo grilled shrimp in lemon butter sauce. Served with Tuscan mashed potatoes and the vegetable of the day 27.99 Single Filet 16.99

WOOD-FIRED CHICKEN MARSALA Marinated chicken breast with our famous mushroom Marsala wine sauce, Tuscan mashed potatoes and pan roasted green beans 14.99

BALSAMIC MARINATED CHICKEN Lightly glazed, grilled chicken breast with the vegetable of the day and sautéed spinach 15.99

Add A SALAD

Add a Caesar, Chopped or Insalata Della Casa to any Pizza, Pasta, Specialty, Pesce or Grilled Specialty item for only \$2.49 Choose Insalata Mista or soup for \$2.99. Choose Lobster Bisque for \$3.99.



Bevande RELAX & ENJOY

CLASSIC MOJITO Bacardi Limon, fresh crushed mint, sugar and lime juice

NEW! ITALIAN ICED TEA An Italian twist on a Long Island favorite—with Bacardi Limon, Vodka, Gin and Amaretto

APPLE STRAWBERRY MOJITO The perfect balance of tart and sweet—mint, lime, apple juice and rum and muddled with strawberries

SAN MARINO HOT CHOCOLATE With coconut rum

NEW! CAFFE ITALIANO With Frangelico, Dark Crème d Cacao and coffee topped with whipped cream

BRAVO! BELLINI What could be better than a refreshing Bellini? Fresh fruit, peach nectar and Italian sparkling wine – Classic Peach Bellini or Raspberry Bellini

Dolci DESSERT

AFFOGATO DI GELATO A champagne flute of vanilla bean gelato topped tableside with a shot of Espresso 3.99

APPLE CROSTADA With nut streusel and vanilla gelato 5.99

TIRAMISU Lady fingers layered with coffee liqueur, mascarpone cheese and cocoa 5.99

CRÈME BRULEE Creamy housemade custard with fresh vanilla bean & caramelized sugar 4.99

SPUMONI, GELATO OR SORBETTO Choose classic Spumoni, Vanilla Bean or Mocha Crunch Gelato or Black Raspberry Sorbetto 4.99

BRAVO'S FAMOUS CHEESECAKE Rich and creamy cheesecake topped with caramelized sugar and crème anglaise 6.29

CHOCOLATE CHIP BREAD PUDDING Brioche and chocolate chips with vanilla bean gelato and a drizzle of housemade caramel sauce 5.99

TORTA DI CIOCCOLATA Rich chocolate cake with warm center topped with vanilla bean gelato 5.99

NEW! TRE DOLCE

A little something sweet—smaller portions of our three most popular desserts. Our award winning Tiramisu, Torta di Cioccolata, our warm chocolate cake, and Chocolate Chip Bread Pudding all for one great price! 8.99



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Dolci

DESSERT

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APPLE CROSTADA With nut streusel and vanilla gelato 5.99

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CRÈME BRULEE Creamy housemade custard with fresh vanilla bean & caramelized sugar 4.99

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Caffe

COFFEE DRINKS

Our specialty coffees are served in our signature cappuccino mugs along with our homemade biscotti

COFFEE The Best Royal Cup Colombian coffee 2.45

ESPRESSO Dark, robust Italian coffee 2.75

CAPPUCCINO Rich Italian espresso topped with frothy steamed milk 3.50

CAFFE LATTE The Best Royal Cup Colombian espresso with frothy steamed milk 3.50

BRAVO! MOCHACCINO Cappuccino with Italian chocolate 3.50

AFFOGATO DI GELATO

A champagne flute of Vanilla Bean Gelato topped tableside with a shot of Espresso 3.99

CAFFE BRAVO! Fresh coffee with brandy, espresso and whipped cream 4.95

CAFFE ITALIANO With Frangelico, dark Crème de Cacao and whipped cream 4.95

CAFFE TOSCANO With light rum, bourbon, Crème de Cacao and whipped cream 4.95

All coffees available decaffeinated

DESSERT WINES, PORTS & SHERRIES

Buller Fine Muscat

Buller Tawny Port

Graham's Late Bottled
Vintage Port

vino by the glass

BEFORE Before Dinner

Lunetta Prosecco (Veneto, Italy) 6.95
A crisp, dry, lightly sparkling "frizzante" wine

WHITES

White & Blush Wines

Pinot Grigio, Santa Julia (Mendoza, Argentina) 6.25
Pinot Grigio, Luna (Trentino, Italy) 8.95
Chardonnay/Pinot Grigio Blend, Le Rime, Banfi (Tuscany) 5.95
Chardonnay, BV Century Cellars (California) 5.95
Chardonnay, Grayson (Sonoma, California) 6.95
Chardonnay Oakville, Pavilion (Napa Valley, California) 8.95
Chardonnay, Sketchbook (Mendocino, California) 9.95
Sauvignon Blanc, Santa Ema (Maipo Valley, Chile) 6.95
Riesling, Kiona (Columbia Valley, Washington) 6.95
Riesling, Fourteen Hands (Washington State) 8.95
White Zinfandel, Mondavi Woodbridge (California) 5.25

REDS

Red Wines

Pinot Noir, Trivento Select (Mendoza, Argentina) 6.95
Pinot Noir, Sketchbook (Anderson Valley, California) 10.25
Pinot Noir, Estancia (Monterey, California) 11.95
Merlot, Parducci (Mendocino, California) 6.95
Merlot Reserve, Santa Ema (Maipo Valley, Chile) 8.95
Chianti, Straccali (Tuscany, Italy) 7.95
Chianti, San Fabiano (Tuscany, Italy) 9.95
Fonte al Sole, Ruffino (Tuscany, Italy) 6.25
Toscana Rosso, Super Tuscan, Meleto (Tuscany, Italy) 8.95
Cabernet Sauvignon, Grayson (Paso Robles, California) 7.95
Cabernet Sauvignon, Montes (Colchagua Valley, Chile) 8.95
Cabernet Sauvignon, Sketchbook (Mendocino, California) 10.95
Malbec, Kaiken (Mendoza, Argentina) 8.95
Shiraz 'The Ripper', Hope Estate (Western Australia) 9.95
Zinfandel, Zig Zag Zin (Mendocino, California) 8.95

vino wine list

White Wines

Pinot Grigio

Santa Julia (Mendoza, Argentina) 22.00
Luna (Trentino, Italy) 29.00
Santa Margherita, (Valdadige, Italy) 49.00

Sauvignon Blanc

Santa Ema (Maipo Valley, Chile) 25.00
Simi (Sonoma, California) 37.00
Kim Crawford (Marlborough, New Zealand) 42.00

Chardonnay

Century Cellars, BV (California) 20.00
Grayson (Sonoma, California) 25.00
Pavilion Oakville (Napa Valley, California) 29.00
Sketchbook (Mendocino, California) 35.00
Sonoma Cutrer (Russian River, California) 45.00
Ferrari Carano (Sonoma, California) 59.00

Select White & Blush Wines

Viognier, Santa Julia (Mendoza, Argentina) 23.00
Chardonnay/Pinot Grigio Blend, Le Rime, Banfi (Tuscany) 24.00
Riesling, Kiona (Columbia Valley, Washington) 25.00
Riesling, Fourteen Hands (Washington State) 31.00
White Zinfandel, Mondavi Woodbridge (California) 17.00

Champagne & Sparkling Wines

Lunetta Prosecco (Veneto, Italy) 29.00
Domaine Chandon Brut (Napa Valley, California) 41.00
Moet & Chandon White Star (Champagne, France) 72.00
Veuve Clicquot Brut (Champagne, France) 89.00

We Feature These Fine Beers and
Other Regional Selections:
Domestic - Miller Lite, Sam Adams and Budweiser
Imported - Corona and Peroni

Red Wines

Chianti

Chianti, Straccali (Tuscany, Italy) 22.00
Chianti, San Fabiano (Tuscany, Italy) 29.00
Chianti 'Il Leo', Ruffino (Tuscany, Italy) 36.00
Chianti Classico Riserva Ducale, Ruffino (Tuscany, Italy) 59.00

Regional Italian Wines

Fonte al Sole, Ruffino (Tuscany, Italy) 24.00
Toscana Rosso, Super Tuscan, Meleto (Tuscany, Italy) 31.00
Primitivo, Cantele (Puglia, Italy) 27.00
Centinè, Sangiovese/Cabernet/Merlot, Banfi (Tuscany, Italy) 29.00
Modus, Super Tuscan, Ruffino (Tuscany, Italy) 65.00
Barolo Ravera, Elvio Cogno (Piedmont, Italy) 89.50

Merlot

Parducci (Mendocino, California) 26.00
Santa Ema Reserve (Maipo Valley, Chile) 31.00
Rutherford Hill (Napa Valley, California) 45.00

Pinot Noir

Trivento Select (Mendoza, Argentina) 26.00
Sketchbook (Mendocino, California) 35.00
Estancia (Monterey, California) 39.00
Etude (Napa Valley, California) 69.00

Cabernet Sauvignon

Grayson (Paso Robles, California) 26.00
Montes (Colchagua Valley, Chile) 29.00
Sketchbook (Mendocino, California) 38.00
Robert Mondavi (Napa Valley, California) 49.00
Franciscan Magnificat, Meritage (Napa Valley) 89.00
Mount Veeder (Napa Valley, California) 75.00

Select Red Wines

Zinfandel, Zig Zag Zin (Mendocino, California) 29.00
Malbec, Kaiken (Mendoza, Argentina) 28.00
Carmenere, Natura "Organic" (Colchagua Valle, Chile) 29.00
Shiraz-Cabernet, Langhorne Crossing (South Australia) 28.00
Shiraz, Hope Estate "The Ripper" (Western Australia) 34.00



ACETO BALSAMICO

