



### *Antipasti (Appetizers)*

**Escarole & Bean Soup** - \$6.95 bowl

**Warm Brie & Puffed Pastry** with a cherry chutney - \$12.95

**Cheesy Garlic Bread** - \$6.95

### *Insalata (Entree Salads)*

**Tuscan Salad with Grilled Chicken**, mixed greens tossed with cherry tomatoes, artichoke hearts, red onion, cucumbers, roasted red peppers, finished with Romano cheese and our homemade white balsamic vinaigrette - \$17.95

**Ventosa Salad**, mixed greens, cucumbers, cherry tomatoes, artichoke hearts, red onion, roasted red peppers, bleu cheese crumbles and finished with our homemade white balsamic vinaigrette - \$16.95

### *Alla Griglia (Off-the-Grill)*

**Ventosa Burger**, fresh meat blend of short rib, chuck, & brisket, topped with apple wood smoked pork shoulder, provolone cheese, on a grilled garlic roll dressed with spicy pepper aioli. Served with fries - \$16.95

**Traditional Hand-Pressed Cheeseburger**, fresh meat blend of short rib, chuck, & brisket, provolone cheese, lettuce, tomato, & onion - \$11.95

### *Principale (Main Dishes)*

**Sirloin Steak**, aged center-cut, tender sirloin marinated in our house rub seasonings, grilled to perfection, and served with our house Vino Rosso red wine demi-glaze - \$32.95

**Chicken Marsala**, roasted airline chicken breast served with our traditional house-made mushroom Marsala wine reduction - \$23.75

**Poached Faroe Island Salmon**, slow poached in white wine accompanied with green peppercorn, orange, and citrus aioli - \$32.95

**House-Made Gnocchi**, house-made "Sunday" sauce, pecorino Romano, & fresh basil - \$13.95

**Scallops and Linguine**, pan-seared scallops tossed in a white wine garlic butter sauce, onions over linguine - \$22.95

**Fried Fish Dinner** fresh cod, served with tartar sauce & cole slaw - \$21.95

**Baked Fish Dinner** fresh cod, served with tartar sauce & cole slaw - \$21.95

### *Contorni (Side Dishes)*

**Fries** - \$5.95

**Yukon Gold Mashed Potatoes** finished with spring onion compound butter - \$5.95

**Side Salad**, mixed greens, cucumbers, cherry tomatoes, artichoke hearts, roasted red peppers, and red onion finished with Romano cheese and our homemade white balsamic vinaigrette - \$5.45

**Roasted Garlic Risotto** - \$5.95

**Fresh Vegetables of the Day** - \$5.95

### *Dolci (Desserts)*

**Assorted Dessert Platter for 2**, cannoli, frosted grapes, & chocolate-dipped strawberries - \$8.95

**Espresso** with Biscotti & lemon peel - \$4.99

**Caffè Corretto** add Molinari Extra Sambuca 1/2 oz. - \$3.75



## Beverage & Wine List

		GLASS	BOTTLE
↑ DRIER	2019 Dry Riesling: crisp, acidic, apricot & Meyer lemon	\$7	\$19.95
	2017 Pinot Gris: dry & crisp	\$6	\$11.95
	2017 Silver Chardonnay: no oak & nice fruit	\$7	\$22.95
	2019 Oak-Aged Chardonnay: smooth, lime & nutty oak	\$7	\$24.95
	2017 Tocai Friulano: complex & earthy	\$6	\$15.95
↓ SWEETER	2019 Semi-Dry Riesling: bright citrus, kiwi & pineapple	\$7	\$19.95
	Vino Bianco: bright & fruity	\$6	\$14.95
	2017 Semi-Sweet Riesling: tropical fruit & sweet	\$7	\$18.95
	Dolce Bianco: refreshingly sweet	\$6	\$12.95

<b>ROSE &amp; RED WINE</b>			
↑ LIGHTER BODY	2018 Rosato: dry rose, complex & subtle fruit	\$7	\$16.95
	Vino Rosso: medium & versatile	\$7	\$16.95
	2017 Cabernet Franc: dark berries, medium-bodied	\$8	\$26.95
	2017 Pinot Noir: fuller-bodied, cherry & clove	\$8	\$30.95
	2017 Merlot/Syrah: bold & rustic	\$7	\$26.95
↓ FULLER	2017 Lemberger: smoky & spicy	\$7	\$25.95
	2016 Sangiovese: robust, rustic & earthy	\$10	\$39.95
	2016 Cabernet Sauvignon: lush berries, round tannins	\$8	\$32.95
	Saggio XI: dark fruit & smooth	\$9	\$38.95

### BOTTLED BEER

LaBatt Blue	\$5
Yuengling	\$5
Sam Adams (Seasonal)	\$6.50
Michelob Ultra	\$5
Labatt Blue N/A	\$5

### MIXED DRINKS

Well Drinks	\$6
Top Shelf	\$7.50
Specialty Cocktails	\$9

### ADDITIONAL BEVERAGES

Fountain Soda	\$2.50
Hot Tea	\$2.50
Hot Cocoa	\$2.50
Coffee (regular or decaf)	\$2.50
Espresso with Biscotti	\$4.99
- add 1/2 oz. Molinari Extra Sambuca (caffè corretto)	\$3.75
Bottled Water	\$2.50