

# *Benvenuti Amici*

## ITALIAN COCKTAILS

### **The Original Bellini**

Il Mionetto Prosecco and Peach Nectar 9.

### **Aperol Spritz**

Il Mionetto Prosecco, Aperol and splash of soda 9.

### **Puccini**

Il Mionetto Prosecco and Pomegranate Juice 9.

### **Tiziano**

Il Mionetto Prosecco, Pineapple Juice and Grenadine 9.

### **Negroni**

Beefeater Gin, Sweet Vermouth and Campari 9.

## PREMIUM WINES BY THE GLASS

### REDS

Amarone, Luigi Righetti 17.

Super Tuscan, Rosso Villa Antinori 15.

Chianti Classico, Castello Banfi 12.

Valpolicella, Campolieti Righetti 11.

Meritage, Lyeth 12.

Cabernet Sauvignon, Hess 10.

Merlot, Santa Ema Reserve 10.

Pinot Noir, Mark West 10.

Shiraz, Fat Bastard 10.

### WHITES

Pinot Grigio, Santa Margherita 15.

Pinot Grigio, Banfi San Angelo 12.

Bianco, Villa Antinori 11.

Chardonnay, Sonoma Cutrer Russian River 14.

Sauvignon Blanc, Mud House 12.

Chardonnay, Kendall Jackson 10.

Riesling, Jekel 9.

### SPARKLING WINES

Champagne, Moet Imperial Split 18.

Prosecco di Valdobbiadene 12.

## HOUSE WINES BY THE GLASS

Chianti Classico, Castello di Querceto 8.

Cabernet Sauvignon, Pinot Noir, Merlot, Pinot Grigio, Chardonnay, MezzaCorona 8.

White Zinfandel 6.

## **ANTIPASTI**

### **Vongole al Piacere**

Your choice of fresh clams in the shell sautéed with garlic, lemon, olive oil and white wine or served with a spicy tomato sauce 14.

### **Calamari Fritti**

Lightly fried tender Calamari served with a spicy tomato sauce 12.

### **La Caprese**

Slices of tomato, fresh mozzarella and basil drizzled with EVOO 12.

### **Bruschetta Toscana**

Slices of Italian bread topped with chopped tomatoes marinated in an olive oil, garlic and chopped basil dressing 9.

### **Medaglioni di Melanzane**

Lightly breaded eggplant medallions layered with fresh tomato sauce, melted mozzarella and parmigiano served on bed of mixed greens 13.

## **INSALATE**

### **Insalata Bellini**

Arugula and Mesclun mix greens with tomatoes tossed in house dressing 8.

### **Caesar Salad**

Traditional Caesar with romaine lettuce and home made croutons 8.

## **PIZZA RUSTICA**

### **Al Pomodoro**

A Sicilian style slice of pizza topped with tomato sauce and parmigiano cheese 9.

### **Rustica Del Giorno**

A Sicilian style slice of pizza daily special 10.

## **MENU PER BAMBINI**

(Kids' menu 12 and under)

Linguine Alfredo  
Spaghetti with Tomato Sauce  
Chicken Parmigiana  
Pizza Rustica al Pomodoro  
(includes soft drink, juice or milk)

12.

## **I PRIMI PIATTI**

### **Spaghetti Bolognese**

Spaghetti sautéed with fresh home made ragu' and parmigiano cheese 18.

### **Spaghetti Buongustaio**

Spaghetti sautéed with fresh tomato, mushrooms, prosciutto, pancetta, peas and parmigiano cheese 18.

### **Penne alla Vodka**

Penne sautéed with cream, a hint of tomato and finished with vodka and parmigiano cheese 17.

### **Lasagne al Forno**

Authentic Italian Lasagne with fresh tomato sauce and home made béchamel sauce with parmigiano cheese 19.

### **Rigatoni alla Cacciatora**

Rigatoni sautéed with fresh tomato, chicken, and parmigiano cheese 21.

### **Linguine e Vongole**

Linguine with fresh clams in the shell sautéed with garlic, olive oil, crushed red pepper and Italian parsley 21.

### **Risotto Primavera**

Risotto Arborio sautéed with fresh seasonal vegetables and parmigiano cheese 22.

## **I SECONDI PIATTI**

### **Vitello Piccata**

Pounded veal scaloppine sautéed with white wine, lemon and capers served with seasonal vegetables and potatoes 23.

### **Vitello Marsala**

Pounded veal scaloppine sautéed with Marsala wine and forest mushrooms served with seasonal vegetables and potatoes 23.

### **Ossobuco di Maiale Milanese**

Pork shank braised in fresh tomato sauce, chardonnay wine and Italian herbs served on mashed potatoes 24.

### **Petto di Pollo alla Parmigiana**

Lightly breaded and pan fried chicken breast layered with tomato sauce and melted mozzarella cheese served with seasonal vegetables and potatoes 21.

### **Salmone Livornese**

Fresh filet of Salmon sautéed with fresh tomato sauce, black olives, capers and bay leaf served with seasonal vegetables and potatoes 23.

### **Filetto di Sogliola alla Siciliana**

Fresh filet of Sole sautéed with brandy, butter and fresh orange juice served with seasonal vegetables and potatoes 24.

## WINES BY THE BOTTLE

### ITALIAN WHITE WINES

Bin		Bottle
101	Pinot Grigio, Santa Margherita (Valdadige)	55.
102	Pinot Grigio, Castello Banfi San Angelo (Toscana)	46.
103	Pinot Grigio, Campanile (Friuli)	38.
104	Gavi, Michele Chiarlo (Piemonte)	41.
105	Signature Blend, Bianco Villa Antinori (Toscana)	42.

### ITALIAN RED WINES

Bin		Bottle
201	Chianti Riserva, Tenute Marchese Antinori (Toscana)	65.
202	Chianti Riserva, Castello Banfi (Toscana)	44.
203	Chianti Riserva, Tiziano (Toscana)	42.
204	Sangiovese, Monte Antico (Toscana)	38.
205	Amarone, Luigi Righetti (Veneto)	65.
206	Valpolicella, Luigi Righetti Campolieti Ripasso (Veneto)	43.
207	Rosso di Montalcino, Castello Banfi (Toscana)	59.
208	Super Tuscan, Rosso Villa Antinori (Toscana)	55.
209	Barbera d'Asti, Briccotondo FontanaFredda (Piemonte)	45.
210	Col-di-Sasso, Castello Banfi (Toscana)	36.

### WORLD WHITE WINES

Bin		Bottle
301	Chardonnay, Sonoma Cutrer Russian River (Sonoma)	52.
302	Chardonnay, Kendall Jackson Vintners Reserve (California)	36.
303	Sauvignon Blanc, Mud House (New Zealand)	43.
304	Monterey Riesling, Jekel (Monterey)	31.

### WORLD RED WINES

Bin		Bottle
401	Pinot Noir, Willamette Valley (Oregon)	48.
402	Pinot Noir, Mark West (Sonoma)	38.
403	Cabernet Sauvignon, Kendall Jackson (California)	41.
404	Malbec, Trivento Golden Reserve (Argentina)	48.
405	Meritage, Lyeth (Sonoma)	45.
406	Merlot, Santa Ema Reserve (Maipo)	38.
407	Shiraz, Fat Bastard (France)	38.
408	Zinfandel, Francis Coppola Diamond Series (Napa)	45.

18% Gratuity will be applied for parties of 6 or more. For shared orders there is a \$5.00 per plate charge.

### **GIFT CERTIFICATES AVAILABLE UPON REQUEST**

Please note that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.