

ANTIPASTI

BOWL OF MARINATED MIXED OLIVES 5.50

DEVEILED EGGS WITH BASIL PESTO AND A PROSCIUTTO CRISP 5.50

FRESH MOZZARELLA, MARINATED TOMATO,
BASIL AND EXTRA VIRGIN OLIVE OIL 7.00

RIBBONS OF ZUCCHINI STUFFED WITH SMOKED SALMON AND
GOAT CHEESE, SERVED WITH A PESTO SAUCE 7.50

CHOICE OF THREE CHEESES SERVED WITH HONEY,
APPLES AND TOASTED CIABATTA 9.50

BRIE	FONTINA
GOAT	GORGONZOLA
ASIAGO	GRANA PADANA

MIXED ANTIPASTI; MARINATED OLIVES, PROSCIUTTO DI PARMA,
SOPPRESSATA, AND CHOICE OF THREE CHEESES FROM ABOVE 16.00

SOUP OF THE DAY 5.00

ANTIPASTI GRANDE 24.00
MARINATED OLIVES, PROSCIUTTO DI PARMA,
SOPPRESSATA, CHOICE OF THREE CHEESES
AND CHOICE OF ANY TWO BRUSCHETTE

BRUSCHETTE

TOPPING SERVED WITH BREAD ON THE SIDE

5.50 EACH
10.00 COMBO OF TWO
13.50 COMBO OF THREE
18.00 COMBO OF FOUR

TOMATO AND GRANA PADANA CHEESE MARINATED
IN EXTRA VIRGIN OLIVE OIL, BASIL AND OREGANO

HOT ARTICHOKE DIP WITH A BLEND OF ITALIAN CHEESES

BASIL PESTO BLENDED WITH RICOTTA CHEESE

CANNELLINI BEANS MARINATED WITH GARLIC, LEMON AND
EXTRA VIRGIN OLIVE OIL, TOPPED WITH PARMIGIANO CHEESE

AVOCADO, RED ONION, TOMATO, BASIL, EXTRA VIRGIN
OLIVE OIL AND A SPLASH OF BALSAMIC VINEGAR

SMOKED SALMON TARTAR WITH AVOCADO, RED ONION,
CAPERS, EXTRA VIRGIN OLIVE OIL AND LEMON

CHOPPED OLIVE TAPENADE WITH SPICY PEPPERONCINO

RICOTTA CHEESE WITH TRUFFLE OIL AND CRACKED BLACK PEPPER

INSALATE

SMALL GREEN SALAD, TOMATO, RED ONION AND VINAIGRETTE 5.50
...WITH CHOICE OF ANY BRUSCHETTA OR SOUP 10.00

GRILLED SWEET POTATO, ARUGULA, GORGONZOLA
CHEESE AND VINAIGRETTE 8.95

FRISÉE WITH APPLES, GORGONZOLA CHEESE, PUMPKIN SEEDS
EXTRA VIRGIN OLIVE OIL AND RED WINE VINEGAR 8.50

SMOKED SALMON AND GOAT CHEESE ON TOAST POINTS
OVER ARUGULA, CAPERS, RED ONION, EXTRA
VIRGIN OLIVE OIL AND LEMON 11.00

SEARED RARE TUNA OVER ARUGULA, CARROTS,
MARINATED OLIVES, EGG AND VINAIGRETTE 12.50

CAESAR SALAD WITH SHAVED PARMIGIANO,
PECORINO, ASIAGO CHEESE AND CROUTONS 8.95

...ADD PORTOBELLO MUSHROOM 2.50
...ADD GRILLED CHICKEN 3.00
...ADD SEARED RARE SIRLOIN STEAK 7.00

PANINI

SERVED WITH DRESSED GREENS OF THE DAY

FRESH MOZZARELLA, MARINATED TOMATO, AVOCADO, EXTRA
VIRGIN OLIVE OIL, BALSAMIC VINEGAR AND FRESH BASIL 8.50

PROSCIUTTO DI PARMA, ROASTED RED PEPPERS, MOZZARELLA CHEESE,
EXTRA VIRGIN OLIVE OIL, BALSAMIC VINEGAR AND FRESH BASIL 9.95

GRILLED SWEET POTATO, AVOCADO, RED ONION,
FETA CHEESE AND A CUMIN MAYONNAISE 8.95

PARSLEY AND CHEESE STUFFED ITALIAN SAUSAGE WITH
SPINACH, PROVOLONE CHEESE AND DIJON MUSTARD 8.95

SLICED RARE SIRLOIN STEAK, GRILLED RED ONION,
GORGONZOLA CHEESE AND MALT VINEGAR 11.50

BASIL PESTO, GRILLED CHICKEN, PARMIGIANO AND PIGNOLI NUTS 8.95

GRILLED CHICKEN WITH CHOPPED OLIVES,
PEPPERONCINO AND PROVOLONE CHEESE 8.95

TURKEY, PANCETTA, AVOCADO, TOMATO AND MAYONNAISE 8.50

PORK MEATBALL SANDWICH, TOMATO RAGU AND PARMIGIANO 9.50

1/2 PANINI AND SMALL SOUP 9.25

PASTE

MANICOTTI STUFFED WITH RICOTTA CHEESE
PREPARED IN A PLUM TOMATO SAUCE 10.50

LASAGNE PREPARED IN A BOLOGNESE STYLE MEAT SAUCE 12.50

COUSCOUS WITH BASIL PESTO, FRESH TOMATO,
PIGNOLI NUTS AND PARMIGIANO 9.50
...WITH GRILLED PORTOBELLO MUSHROOM 12.00
...WITH GRILLED CHICKEN 12.50
...WITH ITALIAN SAUSAGE STUFFED WITH
PARSLEY AND CHEESE 12.50

ENTREE

GRILLED ZUCCHINI, SWEET POTATO, PORTOBELLO
MUSHROOM AND ROASTED RED PEPPERS, SERVED
WITH WARM CANNELLINI BEANS, CHOPPED
TOMATO AND GARLIC 12.50

EGGPLANT MILANESE LAYERED WITH RICOTTA
CHEESE AND A PLUM TOMATO SAUCE 11.50

4 OZ SIRLOIN STEAK SEARED RARE WITH AN
HERB BUTTER, SERVED OVER PORTOBELLO
MUSHROOM AND STEAMED SPINACH 14.95

SEARED RARE TUNA PREPARED SERVED OVER STEAMED
SPINACH WITH A MUSTARD SAUCE 14.95

BOWL OF PORK MEATBALLS IN A TOMATO RAGU WITH
BASIL AND GRATED PARMIGIANO, OVER POLENTA 10.50

PARSLEY AND CHEESE STUFFED ITALIAN SAUSAGE SERVED
OVER CANNELLINI BEANS, GARLIC AND SPINACH 12.50

bruschetta
broo.skeh.teh.ria

CASH ONLY

VINO BIANCO

	GLASS	BOTTLE
TREBBIANO D'ABRUZZO, CITRA, 2008	6	24
RIESLING, FORESTVILLE, CA, 2008	6	24
CHARDONNAY, GUENOC, CA, 2008	7	28
PINOT GRIGIO, AL VERDI, 2009	7	28
GEWURZTRAMINER, CRANE LAKE, CA, 2007	8	30
SAUVIGNON BLANC, REDCLIFFE, MARLBOROUGH, 2008	8	30
GAVI, BATASIOLO, 2009		30
VERMENTINO DI SARDEGNA, LA CALA, 2008		30
VERNACCIA, TERRE DI TUFI, TERUZZI & PUTHOD, 2007		32
ANSEMI SUAVE, SAN VINCENZO, 2008		34
CHARDONNAY, SANTA RITA RESERVA, 2007		34
TOCAI FRULIANO, BASTIANICH, 2006		36
PINOT GRIGIO, BOTTEGA VINAIA, 2009		48
GRECO DI TUFO, FEUDI DI SAN GREGORIO, 2007		52
ROSATO, PLANETA, 2008	8	30

FEATURED WHITE WINE CARAFE (500 ML)

15

BIRRA

	BOTTLE
TAPPETO VOLANTE, LAGER, ITALY	5
MENABREA, BLONDE LAGER, ITALY	6
MENABREA, AMBER LAGER, ITALY	6
SIXPOINT, SWEET ACTION, BROOKLYN, NY (16OZ CAN)	6
IMPERIAL, LAGER, COSTA RICA	5
BLUE POINT, TOASTED LAGER, LONG ISLAND	6
WOLAVER, INDIA PALE ALE, CERTIFIED ORGANIC, VERMONT	6
OMMEGANG, WITTE, WHEAT ALE, COOPERSTOWN, NEW YORK	6

SPUMANTE

	BOTTLE
PROSECCO, IL PROSECCO, MIONETTO, NV (375 ML)	14
PROSECCO, RUFFINO, NV (750 ML)	30
BRACHETTO D'AQUA, CINZANO, NV (750 ML)	48

VINO ROSSO

	GLASS	BOTTLE
MONTEPULCIANO D'ABRUZZO, COLLEGIATA, 2009	6	24
PINOT NOIR, PRINCIPATO, 2010	6	24
SHIRAZ, HARDY'S, 2009	7	28
CHIANTI, VILLA DI CAMPOBELLO, 2009	7	28
MERLOT, MONTGRAS, 2008	8	30
NERO D'AVOLA, ALTADONNA, SICILY, 2008	8	30
CABERNET SAUVIGNON, PINE AND POST, WA, 2007		30
MORELLINO DI SCANSANO, ROCCA DELLE MACIE, 2007		32
BABY SUPER TUSCAN, CARPINETO, DOGAJOLO, 2009		36
MALBEC, CLAYHOUSE, CA, 2009		36
ZINFANDEL, FOUR VINES, OLD VINE CUVEE, CA, 2008		38
VALPOLICELLA, BERTANI, 2009		38
PRIMITIVO DI MANDURIA, FEUDI, OGNISSOLE, 2008		40
SANGIOVESE, RISERVA, UMBERTO CESARI, 2007		40
PINOT NOIR, BOTTEGA VINAIA, 2008		42
VINO NOBILE DI MONTEPULCIANO, AVIGNONESI, 2005		48
CHIANTI CLASSICO, RISERVA, LUIANO, 2007		48
ROSSO DI MONTALCINO, COL D'ORCIA, 2007		50
AGLIANICO / SANGIOVESE, RIENZI, SIXTY FOURTY, 2007		50
TRAVAGLINI, NEBBIOLO, GATTINARA, 2004		65

FEATURED RED WINE CARAFE (500 ML)

15

HAPPY HOUR \$12.95 - FROM 4PM - 8PM DAILY - A FEATURED CARAFE OF WINE AND ANY BRUSCHETTA