



# VINO



## Red House Wine glass    bottle

**Chianti, Placido** (Tuscany, Italy) 8- (n/a)

Delightfully aromatic dry red wine with hints of blackberries & cherries.

**Merlot, Foxbrook** (California) 8- (n/a)

Jami berries with touches of vanilla, chocolate, & spice. Medium bodied with a lingering finish.

## Our Reds

### Chianti Classico, Castello di Querceto

(Tuscany, Italy) 9.5- 36-

Classic traditional style of Chianti, with good structure & fruit, spiciness, & firm tannins.

**Barolo DaMilano** (Piedmont, Italy) 15- 55-

Ruby red with orange highlights leaves behind an intense fragrance of rose, leather, tobacco and a subtle hint of violet and tar, with a long and persistent finish.

**Merlot, Blackstone** (California) 8.5- 32-

Delicate & dry. Raspberry flavors with a hint of vanilla.

**Cannonau, Le Bombarde, Cantina Santa Maria La Palma**

(Sardegna, Italy) 8.5- 32-

Dry, full bodied & warm, velvety but robust, & harmonious with its pleasant characteristic tannin flavor.

**Amarone Valpolicella** (Veneto Italy) 15- 55-

Dark ruby red, typical berry aromas of stewed cherries and black berries on the nose, in addition to spicy, peppery notes. A fresh full bodied Amarone, with a fleshy fruitness, well rounded and smooth, with soft tannings. Its strong structure and impressive balance comes from being matured for 12 months in small barrels.

**Cannonau, Costera** (Sardegna, Italy) 8.5- 32-

Ripe black cherries & tree fruits compliment undertones of pepper & licorice. Full body & velvety tannins make for excellent texture & drinkability.

**Nero D`Avola "Luma"** (Sicily, Italy) 8.5 32

Deep, brilliant with purplish highlights. It has an elaborate aroma with hints of spices, such as licorice, cloves, prune, cherry blackberry and blackcurrant. Pairs well with pasta, cured meat, and seasoned cheese.

**Sangiovese, Poliziano Rosso di Montepulciano**

(Tuscany, Italy) 8.5- 32-

Bright fresh berry notes, with savory herbs & mulling spices. Palate is sharp & dry with abundant, balanced acidity. Crisp with round tannins.

**Montepulciano, Capestrano**

(Abruzzo, Italy) 8.5- 32-

Intense, clean, & pleasing aromas of black cherry, blackberry, plum, carob, & violet. Good balance, agreeable tannins, & rich flavors.

**Cabernet Sauvignon, Two Vines Columbia Crest**

(Washington State) 8.5- 32-

Structured flavors of cassis & black currant fruits linger on a long, rich finish.

**Pinot Noir, Irony** (California) 8.5- 32-

Medium bodied, well balanced wine with aromas of red cherry, strawberry, & rhubarb, with undertones of clove, sage, & licorice.

**Nebbiolo delle Langhe** (Pedemont, Italy) 9.5- 36-

Ruby red with garnet hints, Violet, rose, vanilla and cocoa scent on the nose. Warm, robust, velvety, soft, persistent on the palate with a harmonious, enveloping finish. Ageing gives it a marked boise` notes.

**Aglianico Irpinia** (Campania, Italy) 9.5- 36-

Suave, soft, fruity, quite ripe but fresh, with round cocoa, cherry and tobacco notes on the finish. Pleasant easy going.

## White House Wine glass    bottle

**Pinot Grigio, Spasso** (Veneto, Italy) 8- (n/a)

Light in body, fresh floral aromas & crisp bright notes of lemon & nectarine.

**Chardonnay, Foxbrook** (California) 8- (n/a)

Aromas of apple & pear, with a touch of oak & a sweetness of honey. Light body, smooth finish.

**White Zinfandel, Canyon Oaks**

(California) 6.5- (n/a)

Honeysuckle & summer berries on the nose. Sweet, with flavors of strawberry, cherry, & watermelon.

## Our Whites

**Pinot Grigio, Ca' Montini**, (Tentino, Italy) 8.5- 32-

Award winning Mild, fruity aromas of nectarines, lemon pith, and pressed linen - butter with a crisp, dryish medium-full body and a sleek, complex, medium-length finish with fruit tannins and no oak.

**Falanghina Irpinia** (Campania, Italy) 8.5- 32-

Slite pine scent, citrus-blossom aroma, bitter orange, apple and pear finish, with spicy mineral note.

**Chardonnay, Two Vines Columbia Crest**

(Washington State) 9- 34-

Bright apple & pear notes, accented with citrus & tasty oak. Ends with a crisp finish.

**Vermentino, Aragosta, Santa Maria La Palma**

(Sardegna, Italy) 8.5- 32-

Fresh & lively. Dry without being bitter. Balanced with aromas of apples & almond-rich backdrop.

**Vermentino Di Sardegna, Costamolino**

(Sardegna, Italy) 8.5- 32-

Delicate aromas of citrus, tropical tree fruits, & honey. Delightfully zesty acidity, pairing well with pasta & seafood dishes.

**Orvieto Classico, S. Cristina**

(Tuscany, Italy) 8.5 32-

Particularly fruity & elegant on the nose. Rich, smooth, & pleasing on the palate.

**Riesling, Saint M.** (Germany) 8- 30-

Delightfully fruity, a hint of honey with floral aromas & a crisp finish.

## Sparkling Wines (Bottle only)

**Prosecco Di Conegliano, Zardetto, Brut**

(Veneto, Italy) 187ml Bottle 9-

Fresh fragrant aromas & delicately soft, harmonious taste are the hallmarks of this quintessential aperitif wine. Hearty white foam & fine perlage.

## Rose` Wine

**Serralori Rosato, Argiolas**

(Sardegna, Italy) 8- 30-

Wild berries & Mediterranean herbs on the palate, slightly sweet, with a flavorful, long, & satisfying finish.

# SANGRIA & SPRITZERS

## Red Sangria

*Cannonau di Sardegna Red Wine, OJ, Cointreau, Splash of Soda Water, Citrus Fruits* 9

## White Sangria

*Vermentino di Sardegna, Apple Juice, Cointreau, Splash of Soda Water, Citrus Fruits* 9

## White Peach Sangria

*Orvieto Classico, Peach Nectar, Peach Schnapps, Brandy, Citrus Fruits* 9

## Strawberry Rosé Sangria

*Muddled Strawberries topped with Rosé wine, Strawberry Vodka, St. Germaine, fresh squeezed lime juice, on the rocks.* 10

## Sardinian Iced Tea 9

*Mirto di Sardegna, Prosecco, and Fresh Squeezed Lime*

## Summer Love 8

*Cannonau di Sardegna, Chambord Raspberry liqueur, Cranberry Juice, Orange Juice, spritz of Sprite, & fresh citrus fruits*

## Prosecco Limoncello 8

*Prosecco Zardetto, Limoncello Villa Massa, Fresh squeezed lemon juice*

## Peach Prosecco Gin Fizz 8

*Prosecco Zardetto, Beefeater Gin, Peach Schnapps, Fresh Squeezed Lemon Juice, Peach Nectar*

## Aperol Spritz 8

*Traditional Italian recipe: Aperol, Prosecco, Splash of Soda Water*

# BIRRA

## Beers on Tap

**Peroni (Italy)**

5.50

**Newburyport Brewing Co. Plum Island Belgian White**

(Massachusetts)

5.00

**Samuel Adams Seasonal (Massachusetts)**

5.00

**Ipswich Ale Brewery Route 101 L.P.A. (Massachusetts)**

5.00

**Hard Cider** GLUTEN FREE!

**High Limb Unfiltered Cider** 5.8%

(Attleboro, Massachusetts) 12 oz Bottle **5.50**

**Sonoma Pear Cider (Organic)** 6%

(California) 12 oz Bottle **5.50**

## Bottled Beers

**Michelob Ultra, Budweiser, Bud Light, Coors Light**

4.29

**Ipswich Ale, Ipswich Oatmeal Stout (Massachusetts)**

**Sam Adams Lager, Sam Adams Light (Massachusetts)**

4.99

**Corona, Corona Light (Mexico)**

4.99

**Peroni (Italy), Heineken (Holland)**

4.99

**Buckler (non-alcoholic)**

4.25

GLUTEN FREE! **Glutenberg American Pale Ale**

5.25

# ITALIAN INSPIRED COCKTAILS

## Negroni 8

Beefeater Gin, Sweet Vermouth, Campari

## Roman Holiday 7

Fresh Muddled Mint, Averna Amaro, Sweet Vermouth, Fresh Squeezed Lemon, & a teaspoon of sugar

## Americano 7

Campari, Sweet Vermouth, topped with Soda Water

## Love on the Beach 8

Svedka Vodka, Peach Schnapps, Cranberry Juice, Orange Juice, & Pineapple Juice

## Livorno Sour 8

Grappa, Galliano, and our house made sour mix. Garnished with a lemon and a cherry.

## Italian Rootbeer 9

Equal parts Kahlua & Galliano, topped with Soda Water & a splash of Coca-Cola!  
Surprisingly delicious

## Amaretto Sour 7

DiSarrono Amaretto and our fresh squeezed sour mix, on the rocks with a cherry

## Blood Orange Breeze 7

SKYY Blood Orange Vodka, Cointreau, Orange Juice, topped with soda water & a swirl of grenadine

## Nuts and Berries 10

Frangelico, Chambord and light cream

## Campari & Soda 7

Garnished with an Orange

## Mint Limoncello Lemonade 9

Three Olives Citrus Vodka, Villa Massa Limoncello, Fresh Mint, & Lemonade

## Stella Luna 11

Equal parts Chambord Raspberry Liqueur & St. Germain Elderflower liqueur topped with soda water

## Raspberry Lime Campari 11

Equal parts Campari & Chambord, Fresh Squeezed Lime, topped with soda water

## Fabiola 9

Grand Marnier, Dry Vermouth, Stock VSOP Brandy

## Pear Blossom 9

Stock VSOP Brandy, Peach Schnapps, Pear Juice, Villa Massa Limoncello

## Bellini 7

### Peach ♦ Pineapple ♦ Pear Cranberry ♦ Grapefruit ♦ Orange

Your choice of Fruit Juice, Zardetto Prosecco, Peach Schnapps, & a swirl of grenadine

## Margaritas

### Classic Margarita 8

Jose Cuervo Tequila, Triple Sec, our homemade Sour Mix, Splash of Orange Juice, Fresh Squeezed Lime.  
Please ask for salt or sugar rim.

### Mango Margarita

Jose Cuervo Tequila, Cointreau, our homemade Sour Mix, Mango Nectar, on the rocks.  
Please ask for Salt or Sugar rim.

### The Mamarita 9

Jose Cuervo Tequila, a splash of Cannonau Costera Red Wine, Triple Sec, Splash of Orange Juice, Fresh Squeezed Lime. Please Ask for Salt or Sugar rim.

## Mojitos

### Classic Mint Mojito 9

Bacardi Superior Rum, Fresh Mint, Fresh Squeezed Limes, Raw Cane Sugar, Soda Water

### Peach Nectar Mint Mojito 10

Bacardi Superior Rum, Fresh Mint, Fresh Squeezed Lime, Peach Nectar, Soda Water

### Frangelico Mojito 9

Frangelico Hazelnut Liqueur, Fresh Mint, Fresh Squeezed Lime, Raw Cane Sugar, Topped with Soda Water. A must try!

# STRAIGHT UP

## Dry

<b>Classic Gin/Vodka Martini</b> <i>Seagrams Gin or Svedka Vodka, Dry Vermouth, choice of lemon, olives, or Gibson onion. Please ask "Bone Dry" for no Vermouth.</i>	10
<b>Hot and Dirty Vodka Martini</b> <i>Svedka vodka, a splash of dry vermouth, olive juice, pepperoncini juice, a dash of Tabasco, served straight up with olives and a pepperoncino.</i>	11
<b>Vecchio Amico</b> <i>Equal parts Campari, Dry Vermouth, Rye Whiskey</i>	11

## Sweet & Fruity

<b>Aperol Flower</b> <i>Gin, St. Germain Elderflower liqueur, Aperol, Fresh Squeezed Lemon, Bitters (Sweet &amp; Tart)</i>	12
<b>Pearini</b> <i>Grey Goose Pear, DiSaronno Amaretto, Fresh squeezed Lemon and a splash of Pear Nectar</i>	12
<b>Bikini Martini</b> <i>Three Olives Citrus Vodka, Malibu, Pineapple Juice, and a splash of Grenadine</i>	10
<b>Vanilla Limoncello Martini</b> <i>Svedka Vanilla Vodka, Villa Massa Limoncello, Fresh Squeezed Lemon</i>	11
<b>Italian Wedding Cake Martini</b> <i>Svedka Vanilla Vodka, DiSaronno Amaretto, Crème de Cacao, Pineapple &amp; Cranberry Juice</i>	10
<b>Strawberry Limoncello Martini</b> <i>Villa Massa Limoncello, Three Olives Strawberry Vodka, Fresh Squeezed Lemon</i>	12

## Dessert

(Who said you can't have dessert first?)

<b>Espresso Martini</b> <i>Three Olives Triple Espresso Vodka, Kahlua, Crème de Cocoa, &amp; Iced Homemade Espresso</i>	12
<b>Italian Mudslide Martini</b> <i>Three Olives Chocolate Vodka, Bailey's Irish Cream, Kahlua, &amp; Frangelico</i>	11
<b>Spumoni Martini</b> <i>Three Olives Chocolate Vodka, Three Olives Strawberry Vodka, Crème de Cocoa, Nocello Walnut Liqueur</i>	10
<b>Tiramisu Martini</b> <i>Three Olives Espresso Vodka, Bailey's Irish Cream, Kahlua, Di Saronno, Frangelico, and Illy Iced Cappuccino, topped with cocoa powder. Our House Specialty</i>	12
<b>Chocolate Salted Caramel Martini</b> <i>Three Olives Chocolate vodka, Smirnoff Caramel Kiss Vodka, Bailey's, Crème de cacao, Chocolate &amp; caramel syrup gamish and a salt rim</i>	12

# HOT ADULT DRINKS

<b>Caffé Italiano</b> <i>Frangelico &amp; Di Saronno Amaretto</i>	7	<b>Caffé Romano</b> <i>Sambuca Romana</i>	7
<b>Raspberry Chocolate Coffee</b> <i>Chambord, Three Olives Chocolate Vodka</i>	8	<b>Not Your Nonna's Hot Chocolate</b> <i>Three Olives Chocolate Vodka, Crème de Cocoa, Whipped Cream</i>	7
<b>Sinfully Cinnamon Coffee</b> <i>Ranchata Cream Liqueur, Fireball Cinnamon Whisky</i>	7	<b>Hot Butterscotch Salted Caramel Coffee</b> <i>Smirnoff Kissed Caramel Vodka, Butterscotch Schnapps, Salt Rim</i>	9
<b>Hot Toddy</b> <i>Jameson &amp; Lipton's Black Tea</i>	8	<b>Espresso &amp; Sambuca</b>	5
<b>Espresso &amp; Limoncello</b>	5	<b>Espresso &amp; Grappa</b>	5

# BY THE SHOT

## Vodka

Svedka	5
Tito's (gluten-free)	6
Absolute	6
Grey Goose	8

## Flavored Vodka

Svedka Vanilla	5
Grey Goose Pear	8
Pinnacle Coconut	5
SKYY Blood Orange	5
Smirnoff Kissed Caramel	5
Smirnoff Pomegranate	5
Smirnoff Raspberry	5
Three Olives Citrus	6
Van Gough Chocolate	6
Three Olives Strawberry	6
Three Olives Jacked Apple	6
Three Olives Triple Espresso	6

## Gin

Seagram's Gin	5
Beefeater	6
Tanqueray English Gin	7
Bombay Sapphire London Dry	7

## Rum

Bacardi Superior	5
Bacardi Gold	5
Malibu Rum	5
Mount Gay Eclipse	6
Sailor Jerry's Navy Spiced Rum	6
Captain Morgan Original Spiced	6

## Tequila

Jose Cuervo Gold	5
Jose Cuervo Silver	5
Patron Silver	9
Casa Noble Reposado	12

## Whiskey

Seagram's 7 Crown Blended	5
Canadian Club	5
Seagrams VO Blended	6
Southern Comfort	6
Jack Daniels	7
Crown Royal	8
John Jameson	8
Fireball Cinnamon	5
Cabot Trail Maple Whisky	7

## Bourbon

Jim Beam Bourbon	6
Maker's Mark Bourbon	7

## Scotch

Dewars White Label	6
Johnnie Walker Red Label	7
Glenmorangie Original	13
Glenfiddich 12 yr. aged	13

## Rye

Jim Beam Rye	5
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## Brandy

Stock VSOP 10 yr.	5
St. Remy VSOP Authentic	5
Raynal VSOP	5

## Cognac

Remy Martin	8
Courvoisier VSOP	9
Hennessy VSOP	11

## Amaro

Amar Cynar Amaro	5
Averna Amaro	6
Montenegro Amaro	7

Fernet Branca	8
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## Sambuca

Sambuca Molinari	6
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## Limoncello

Villa Massa Limoncello	6
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## Grappa

Candolini Grappa Bianca	6
Candolini Grappa Ruta	7

## Cordials

Frangelico	6
Rumchata Cream	6
Cabot Trail Maple Cream	6
Aperol	6
Campari Aperitivo	7
Di Saronno Amaretto	7
Nocello Walnut Liqueur	7
Kahlua Coffee Liqueur	7
Cointreau	8
Bailey's Irish Cream	8
Chambord Raspberry Liqueur	8
Drambuie	8
Galliano L'Autentico	8
Grand Marnier	9
St. Germain Elderflower	9
Midori	5
Peach Schnapps	4
Peppermint Schnapps	4
Mirto Sardinian Liqueur	5

# SOFT DRINKS

<u>Coca-Cola</u> ♦ <u>Diet Coke</u> ♦ <u>Sprite</u> ♦ <u>Barq's Root Beer</u> ♦ <u>Orange Soda</u> ♦ <u>Ginger Ale</u> ♦ <u>Dr. Pepper</u> ♦ <u>Diet Dr. Pepper</u> ♦ <u>Diet Fresca</u> ♦ <u>Lemonade</u> ♦ <u>Orangina</u>	2.25
<u>Roy Rogers</u> or <u>Shirley Temple</u>	2.50
<u>Iced Tea:</u> <u>Sweet Lemon</u> ♦ <u>Unsweetened</u> ♦ <u>Diet Sweet</u> ♦ <u>Arnold Palmer Iced Tea &amp; Lemonade</u> <u>San Benedetto Sweet Teas: Peach, Lemon, Green Tea</u> (Sorry no free refills)	2.50
<u>Honest Ade Bottle: Orange Mango Herbal Tea</u> ♦ <u>Cranberry Lemonade</u> ♦ <u>Green Tea with Honey Pomegranate Blue Herbal Tea</u> ♦ <u>Raspberry Iced Tea</u>	1.99
<u>Juices:</u> ♦ <u>Apple Juice</u> ♦ <u>Orange Juice</u> ♦ <u>Cranberry Juice</u> ♦ <u>Pineapple Juice</u> ♦	1.99
<u>Peach Nectar</u> ♦ <u>Pear Nectar</u>	2.50
<u>San Pellegrino Italian Soda: Aranciata, Limonata, Blood Orange, Pomegranate-Orange, Grapefruit</u>	1.75
<u>Whole Milk or Chocolate Milk</u>	1.99

# WATERS

<u>San Pellegrino Sparkling Water, Imported;</u>	<u>34 oz. (liter)</u>	3.75	<u>17 oz. (1/2 liter)</u>	1.99
<u>Dasani Water, Bottle</u>	1.50		<u>Smart Water, Bottle</u>	1.99
<u>Soda Water</u>	0.99		<u>Soda Water &amp; Juice</u>	1.99

# HOT DRINKS

<u>Coffee</u> ♦ <u>Decaf Coffee</u> ♦ <u>Lipton Black Tea</u>	1.99	<u>Cappuccino</u> ♦ <u>Decaf. Cappuccino</u>	2.49
<u>Lipton Decaf Tea</u> ♦ <u>Herbal Tea</u>	1.99	<u>Marocchino (Espresso, Milk, &amp; Cocoa)</u>	2.49
<u>Hot Milk Chocolate</u> ♦ <u>Hot Chocolate</u>	1.99	<u>Latte</u> ♦ <u>Decaf. Latte</u>	2.99
<u>Espresso</u> ♦ <u>Decaf. Espresso</u> ♦ <u>Macchiato Espresso</u>	1.99	<u>Add Extra Espresso Shot</u>	0.99

