



# MARCELLA'S

## POLARIS MENUS

### DINNER MENU

#### STARTERS

WARM ASSORTED OLIVES

\$5.99 Gluten-free Options available

BRAISED VEAL MEATBALL

\$13.99

The Eighth Wonder of the World

BURRATA

\$14.99

Stuffed Mozzarella, Roasted Tomato, Ciabatta

SWEET ITALIAN SAUSAGE

\$13.79 Gluten-free Options available

House Made, Roasted Peppers, Goat Cheese

ARANCINI

\$13.99

Fried Risotto, Mozzarella and Marinara

BEEF CARPACCIO\*

\$13.29 Gluten-free Options available

Wild Arugula, Toasted Capers, Lemon Aioli

ANTIPASTI

\$19.99 Gluten-free Options available  
Aged Goat, Pecorino, Gorgonzola Dolce, Sopressata, Capicola, Salami, Prosciutto, Olives, Celery  
Salad

MELTED PECORINO CHEESE  
\$13.99 Gluten-free Options available  
Crostini, Apple, Truffle Honey

CALAMARI  
\$17.49  
Fried Calamari, Zucchini, Peppers, Roasted Garlic Aioli, Lemon

CREAMY TOMATO BASIL SOUP  
cup for \$5.79 | bowl for \$6.79

ITALIAN WEDDING SOUP  
cup for \$5.79 | bowl for \$6.79

## BRUSCHETTA

ROASTED GARLIC AND CHEESE  
\$9.99  
Parmesan, Garlic, Asiago Cheese

PARMA PROSCIUTTO  
\$13.29  
Prosciutto d'Parma, Ricotta Cheese, Tomatoes, Torn Basil

## SALADS

MARCELLA'S CHOPPED SALAD  
\$9.79 Gluten-free Options available  
Cucumbers, Tomatoes, Carrot, Red Onion, Gorgonzola, Choice Of Creamy Italian Dressing Or  
House Vinaigrette

CLASSIC CAESAR

\$ 9.29 Gluten-free Options available  
Romaine Lettuce, Lemon, Garlic, Parmigiano Reggiano

CAPRESE

\$10.29 Gluten-free Options available  
Fresh Mozzarella, Tomatoes, Basil, Chili, EVOO, Balsamic

APPLE SALAD

\$10.79 Gluten-free Options available  
Mixed Greens, Granny Smith Apples, Red Grapes, Walnuts, Gorgonzola, Sherry Vinaigrette

SUNDAY SALAD

\$15.79  
Hand-Rolled Veal Meatball, Red Onion, Tomato, Carrots, Cucumbers, Pepperoncini, Parmigiano Reggiano

CRISPY CHICKEN CAESAR

\$17.49 Gluten-free Options available  
Romaine Hearts, Parmigiano Reggiano

ROASTED CHICKEN SALAD

\$16.99 Gluten-free Options available  
Mixed Greens, Grapes, Celery, Walnuts, Gorgonzola, Balsamic Vinaigrette

**PIZZAS**

PEPPERONI

\$16.49 Gluten-free Options available  
Pepperoni, Red Onion, Provolone

SAUSAGE

\$18.49 Gluten-free Options available  
Banana Peppers, Onions, Tomato, Mozzarella

CRISPY POTATO

\$17.49 Gluten-free Options available  
Pancetta, Parmesan Onions, Taleggio Cheese, Arugula

ROASTED CHICKEN

\$16.99 Gluten-free Options available  
Gorgonzola, Parmesan Onions, Chili Flakes, Apricots

VEGGIE

\$16.99 Gluten-free Options available  
Zucchini, Mushrooms, Tomato, Olives, Peppers, Onion, Mascarpone

MARGHERITA D.O.C.

\$15.99 Gluten-free Options available  
Mozzarella, Plum Tomato, Sweet Basil

PROSCIUTTO

\$17.49 Gluten-free Options available  
Tomato Sauce, Stracciatella, Balsamic Reduction

FOUR CHEESE

\$16.99 Gluten-free Options available  
Ricotta, Mozzarella, Romano, Parmesan

MUSHROOM

\$16.49 Gluten-free Options available  
Taleggio Cheese, Truffle Oil

PESTO SHRIMP

\$16.99 Gluten-free Options available  
Roasted Tomato, Goat Cheese

PEPPERONI & SAUSAGE

\$18.49 Gluten-free Options available  
Onions, Provolone Cheese, Roasted Peppers

SICILIAN

\$16.49 Gluten-free Options available  
Capicola, Salami, Meatballs, Asiago Cheese, Red Onion

## PASTA

PENNE ALLA ARRABIATA

\$18.99 Gluten-free Options available  
Spicy Tomato Sauce, Toasted Garlic, Sweet Basil

SPAGHETTI ALLA CARBONARA\*

\$18.99 Gluten-free Options available  
Pancetta, Black Pepper, Onions, Egg Yolk

PASTA "YOUR WAY"

\$18.49 Gluten-free Options available  
Choose Your Sauce: Red Sauce, Alfredo, Arrabiata,  
Tomato Cream, Bolognese or Toasted Garlic & EVOO  
add meatball for \$5.79 | add chicken for \$6.49 | add shrimp for \$7.49

PENNE ALLA VODKA

\$22.49  
Tomatoes, Prosciutto, Mushrooms, Chili Flakes, Garlic, Cream

CAPELLINI AL POMODORO

\$17.99  
Blistered Tomato, Garlic, Basil, EVOO

GNOCCHI CON BOLOGNESE

\$23.49  
Braised Lamb, Marinara, Parmigiano Reggiano

RAVIOLI MEZZALUNA

\$21.99  
Goat Cheese, Cabbage, Italian Bacon, Mushrooms

SPAGHETTI & MEATBALL

\$23.49  
Tomato Marinara, Fresh Grated Parmesan

LINGUINE & CLAMS

\$23.99 Gluten-free Options available  
Pancetta, Red Onions, Chili Flakes, Garlic Butter Sauce

FETTUCCINE & MEATBALL

\$23.49  
Torn Bread Crumb, Alfredo, Tomato Marinara

FOUR CHEESE TORTELLINI

\$22.99  
Roasted Chicken, Spinach, Pancetta, Alfredo Sauce, Parmesan Bread Crumbs

MARCELLA'S LASAGNA

\$24.99  
Mama Marcella's Sausage Lasagna, Red Sauce

**ENTREES**

RISOTTO

\$18.99  
Daily Chef Selection

CHICKEN PARMESAN

\$26.99 Gluten-free Options available  
Linguine, Alfredo & Tomato Marinara

EGGPLANT PARMESAN

\$23.49 Gluten-free Options available  
Provolone, Ricotta, Marinara Sauce

CHICKEN MARSALA

\$25.49 Gluten-free Options available  
Seared Chicken, Carrots, Mushrooms, Shallots, Parmesan Polenta, Marsala Reduction

CHICKEN GIARDINIERA

\$19.99 Gluten-free Options available  
Pan Fried, Topped with Garden Vegetables & Fresh Herbs

CHICKEN PICATTA

\$25.99 Gluten-free Options available  
Brick Oven Roasted Chicken, Tuscan Potatoes, Capers, Lemon Parsley Butter

SALMON AL FRESCO\*

\$28.99 Gluten-free Options available  
Brick Oven Tomatoes, Kalamata Olives, Capers, Roasted Potatoes

BEEF TENDERLOIN FILET\*

\$39.99 Gluten-free Options available  
Sea Salt Potatoes, Wilted Spinach, Garlic Butter

## LUNCH MENU

### STARTERS

WARM ASSORTED OLIVES

\$5.99 Gluten-free Options available

BRAISED VEAL MEATBALL

\$13.99

The Eighth Wonder of the World

BURRATA

\$14.99

Stuffed Mozzarella, Roasted Tomato, Ciabatta

ROASTED GARLIC CHEESE BREAD

\$9.99

Parmesan, Garlic, Asiago Cheese

SWEET ITALIAN SAUSAGE

\$13.79 Gluten-free Options available  
House Made, Roasted Peppers, Goat Cheese

ARANCINI

\$13.99

Fried Risotto, Mozzarella and Marinara

BEEF CARPACCIO\*

\$13.29 Gluten-free Options available  
Wild Arugula, Toasted Capers, Lemon Aioli

PARMA PROSCIUTTO BRUSCHETTA

\$13.29

Prosciutto d'Parma, Ricotta Cheese, Tomatoes, Torn Basil

ANTIPASTI

\$19.99 Gluten-free Options available  
Aged Goat, Pecorino, Gorgonzola Dolce, Sopressata, Capicola, Salami, Prosciutto, Olives, Celery  
Salad

MELTED PECORINO CHEESE

\$13.99 Gluten-free Options available  
Crostoni, Apple, Truffle Honey

CALAMARI

\$17.49

Fried Calamari, Zucchini, Peppers, Roasted Garlic Aioli, Lemon

CREAMY TOMATO BASIL SOUP

Cup for \$5.79 | bowl for \$6.79

ITALIAN WEDDING SOUP

Cup for \$5.79 | bowl for \$6.79

**SALADS**

MARCELLA'S CHOPPED SALAD

\$9.79 Gluten-free Options available  
Cucumbers, Tomatoes, Carrot, Red Onion, Gorgonzola, Choice Of Creamy Italian Dressing Or  
House Vinaigrette

CLASSIC CAESAR

\$9.29 Gluten-free Options available  
Romaine Lettuce, Lemon, Garlic, Parmigiano Reggiano

CAPRESE

\$10.29 Gluten-free Options available  
Fresh Mozzarella, Tomatoes, Basil, Chili, EVOO, Balsamic

APPLE SALAD

\$10.79 Gluten-free Options available  
Mixed Greens, Granny Smith Apples, Red Grapes, Walnuts, Gorgonzola, Sherry Vinaigrette

SUNDAY SALAD

\$15.79  
Hand-Rolled Veal Meatball, Red Onion, Tomato, Carrots, Cucumbers, Pepperoncini, Parmigiano  
Reggiano

CRISPY CHICKEN CAESAR

\$17.49 Gluten-free Options available  
Romaine Hearts, Parmigiano Reggiano

ROASTED CHICKEN SALAD

\$16.99 Gluten-free Options available  
Mixed Greens, Grapes, Celery, Walnuts, Gorgonzola, Balsamic Vinaigrette

LUNCH COMBOS

\$14.99  
Choice of any Half Panini or Half Pizza with a Cup of Soup or Marcella's Chopped Salad. Choice  
of Creamy Italian Dressing or House Vinaigrette

**PANINI**

Served with French Fries

BRAISED VEAL MEATBALL

\$14.29

Marinara, Provolone, Banana Peppers

CHICKEN PARMESAN PANINI

\$14.49

Parmesan Breaded, Marinara, Provolone, Red Onion

FOUR CHEESE

\$12.99

Mozzarella, Provolone, Asiago, Tallegio, Arugula

MARCELLA'S BISTECCA BURGER

\$14.49

Rosemary Focaccia, Brioche Bun, Tomato Jam, Lettuce

PARMA PANINI

\$13.99

Capicola, Salami, Sopressata

## PIZZAS

PEPPERONI

\$16.49 Gluten-free Options available

Pepperoni, Red Onion, Provolone

CRISPY POTATO

\$17.49 Gluten-free Options available

Pancetta, Parmesan Onions, Taleggio Cheese, Arugula

SAUSAGE

\$18.49 Gluten-free Options available

Banana Peppers, Onions, Tomato, Mozzarella

ROASTED CHICKEN

\$16.99 Gluten-free Options available

Gorgonzola, Parmesan Onions, Chili Flakes, Apricots

VEGGIE

\$16.99 Gluten-free Options available  
Zucchini, Mushrooms, Tomato, Olives, Peppers, Onion, Mascarpone

MARGHERITA D.O.C.

\$15.99 Gluten-free Options available  
Mozzarella, Plum Tomato, Sweet Basil

PROSCIUTTO

\$17.49 Gluten-free Options available  
Tomato Sauce, Stracciatella, Balsamic Reduction

FOUR CHEESE

\$16.99 Gluten-free Options available  
Ricotta, Mozzarella, Romano, Parmesan

MUSHROOM

\$16.49 Gluten-free Options available  
Taleggio Cheese, Truffle Oil

PESTO SHRIMP

\$16.99 Gluten-free Options available  
Roasted Tomato, Goat Cheese

PEPPERONI & SAUSAGE

\$18.49 Gluten-free Options available  
Onions, Provolone Cheese, Roasted Peppers

SICILIAN

\$16.49 Gluten-free Options available  
Capicola, Salami, Meatballs, Asiago Cheese, Red Onion

**PASTA**

PASTA "YOUR WAY"

\$14.49 Gluten-free Options available  
Choose Your Sauce: Red Sauce, Alfredo, Arrabiata,  
Tomato Cream, Bolognese or Toasted Garlic & EVOO  
add meatball for \$5.79 | add chicken for \$6.49 | add shrimp for \$7.49

PENNE ALLA ARRABIATA

\$14.99 Gluten-free Options available  
Spicy Tomato Sauce, Toasted Garlic, Sweet Basil

CAPELLINI AL POMODORO

\$15.29 Gluten-free Options available  
Blistered Tomato, Garlic, Basil, EVOO

PENNE ALLA VODKA

\$15.99 Gluten-free Options available  
Tomatoes, Prosciutto, Mushrooms, Chili Flakes, Garlic, Cream

SPAGHETTI ALLA CARBONARA\*

\$15.99 Gluten-free Options available  
Pancetta, Black Pepper, Onions, Egg Yolk

GNOCCHI CON BOLOGNESE

\$18.29 Gluten-free Options available  
Braised Lamb, Marinara, Parmigiano Reggiano

RAVIOLI MEZZALUNA

\$18.79  
Goat Cheese, Cabbage, Italian Bacon, Mushrooms

SPAGHETTI & MEATBALL

\$16.99  
Tomato Marinara, Fresh Grated Parmesan

LINGUINE & CLAMS

\$ 18.49 Gluten-free Options available  
Pancetta, Red Onions, Chili Flakes, Garlic Butter Sauce

FETTUCCHINE & MEATBALL

\$17.29

Torn Bread Crumb, Alfredo, Tomato Marinara

MARCELLA'S LASAGNA

\$17.99

Mama Marcella's Sausage Lasagna, Red Sauce

PASTA COMBOS

\$14.29

Choice of Any Half Pasta with a Cup of Soup or Marcella's Chopped Salad  
Choice of Creamy Italian Dressing or House Vinaigrette

**ENTREES**

EGGPLANT PARMESAN

\$16.99

Provolone, Ricotta, Marinara Sauce

CHICKEN GIARDINIERA

\$16.99 Gluten-free Options available

Pan Fried, Topped with Garden Vegetables & Fresh Herbs

CHICKEN & MUSHROOM RISOTTO

\$16.99 Gluten-free Options available

Taleggio, Black Truffle

CHICKEN PARMESAN

\$20.49 Gluten-free Options available

Linguine, Alfredo & Tomato Marinara

SALMON AL FRESCO\*

\$20.99 Gluten-free Options available

Brick Oven Tomatoes, Kalamata Olives, Capers, Roasted Potatoes

**DESSERT MENU**

## DESSERT

**\$9.99**

CHERRY CROSTATA

Almond Crumble, Honey Vanilla Gelato

TIRAMISU

“Pick Me Up” Espresso Ladyfingers, Sweet Mascarpone

RICOTTA CHEESECAKE

Gluten-free Options available  
Almond Crust Mixed Berries

CANNOLI

Pistachio, chocolate ganache

CHOCOLATE ALMOND CAKE

Toasted Almonds, Warm Chocolate Ganache

GELATO

Gluten-free Options available

SORBET

Gluten-free Options available

## CAFFÉ

AMERICANO

**\$5**

ESPRESSO

**\$5**

CAPPUCCINO

\$5.29

LATTE

\$5.29

## COFFEE DRINKS

AFFOGATO

\$6

Vanilla Gelato Drowning in Hot Espresso

CAFFÉ CARAMELLO

\$ 5.29

Layers of Sweet Cream, Espresso and Freshly Whipped Cream

CAFFÉ AMERICANO

\$5.00

A Combination of Steaming Hot Water and a Shot of Espresso

LATTE MACCHIATO

\$5.29

Layers of Espresso, Steamed and Frothed Milk Topped with a Caramel Marking

## CAFFÉ COCKTAILS

CAFFÉ CALABRESE

\$12

Chilled, Vanilla Vodka, Frangelico, Fresh Espresso, Chocolate Sauce

ESPRESSO NEGRONI

\$12

A shot of espresso, Aperol, Noilly Prat Sweet Vermouth, served chilled

CAMERON'S COFFEE

\$11.49

Chocolate Liqueur, Brewed Coffee, Crème de Menthe, Whipped Cream

## BAR MENU

### SMALL PLATES

SPINACH & ARTICHOKE DIP

\$9.99

Creamy Cheese, Artichokes, Spinach & Tomato

CHEESE BREAD

\$9.99

Toasted Rosemary Focaccia with three Cheeses and Marinara

ARANCINI

\$13.99

Fried Risotto, Mozzarella and Marinara

BRAISED VEAL MEATBALL

\$13.99

The Eighth Wonder of the World

CALAMARI

\$17.49

Fried Calamari, Zucchini, Peppers, Roasted Garlic Aioli, Lemon

PANINI

Served with French Fries

CHICKEN PARMESAN

\$14.49

Breaded Chicken in the Style of Parma with Red Onion, Shredded Lettuce, Three Cheeses, and Marinara

BISTECCA BURGER

\$14.49

Two Patties, Three Cheeses, Brioche, Shredded Lettuce and Tomato Jam

BRAISED VEAL MEATBALL

\$14.29

Marinara, Provolone, Banana Peppers

THE ITALIAN BEEF SANDWICH

\$13.99

Marcella's Shredded Beef Sandwich with Marinated Vegetables and Cheese. Choose from:  
Traditional, Spicy, With Gravy, The Funghi, or The Godfather  
Our original shredded beef sandwich stuffed alongside our House Made Italian Sausage (\$5.00  
extra)

## PIZZAS

PEPPERONI

\$16.49

Pepperoni, Red Onion, Provolone

SAUSAGE

\$18.49

Banana Peppers, Onions, Tomato, Mozzarella

CRISPY POTATO

\$17.49

Pancetta, Parmesan Onions, Taleggio Cheese, Arugula

ROASTED CHICKEN

\$16.99

Gorgonzola, Parmesan Onions, Chili Flakes, Apricots

VEGGIE

\$16.99

Zucchini, Mushrooms, Tomato, Olives, Peppers, Onion, Mascarpone

MARGHERITA D.O.C.

\$15.99

Mozzarella, Plum Tomato, Sweet Basil

PROSCIUTTO

\$17.49

Tomato Sauce, Stracciatella, Balsamic Reduction

FOUR CHEESE

\$16.99

Ricotta, Mozzarella, Romano, Parmesan

MUSHROOM

\$16.49

Taleggio Cheese, Truffle Oil

PESTO SHRIMP

\$16.99

Roasted Tomato, Goat Cheese

PEPPERONI & SAUSAGE

\$18.49

Onions, Provolone Cheese, Roasted Peppers

SICILIAN

\$16.49

Capicola, Salami, Meatballs, Asiago Cheese, Red Onion

## BEVERAGE MENU

DRAFT BEERS

\$7.79

STELLA ARTOIS

PERONI

CRAFT BEERS

\$7.49

RHINEGIEST CHEETAH

American lager, bright and light with a tinge on malt and citrus

LAND-GRANT LEMON GLOW

Citrus pale ale, refreshing & juicy with luminous citrus finish

HOMESTEAD SUN KISSED WHEAT ALE

American pale wheat, light, sweet with mild maltiness and a hint of orange, spice, clove, and banana

SEVENTH SON HUMULUS NIMBUS

American pale ale, super crisp and super hop forward with a hint of tart blueberry and fragrant pine

LAND-GRANT OH, SURE

American IPA, hybrid of new school fruit & tropical notes

ROGUE DEAD GUY

German-style maibock, malty aroma and a rich, hearty flavor

RHINEGEIST TRUTH

India pale ale, intensely hopped with grapefruit & mango notes & a dry finish

RHINEGEIST FRUITED ALE

\$6.79

ANGRY ORCHARD CIDER

\$6.79

HEINEKEN 0.0

\$6.79

**Non-Alcoholic Beer**

HIGH NOON SELTZER

**\$6.79**

IMPORTED BEERS

**\$7.49**

CORONA

HEINEKEN

GUINNESS

**DOMESTIC BEERS**

**\$5.79**

BUD LIGHT

BUDWEISER

MILLER LIGHT

MICHELOB ULTRA

YUENGLING

BLUE MOON

**COCKTAILS**

**\$13.99**

*\*Denotes can be crafted with zero-proof spirit alternatives \$9*

TUSCAN LIMONATA

Absolut Citrus Vodka, Housemade Limoncello, Hand Squeezed Lemon, Peroni

MILAN MANHATTAN

Old Forester Bourbon, Noilly Prat Sweet Vermouth, Vanilla and Bitters

CALABRIAN MARGARITA\*

El Jimador Reposado, Italicus, Fresh Lime, Blackberry, Calabrian Chili

AMALFI GIMLET

Nolet's Gin, Homemade Limoncello, Chartreuse, Muddled Cucumber & Mint

ELDERFLOWER SPRITZ

Prosecco, St. Germin, Citrus, and Aperol

GRAPEFRUIT BASIL FIZZ\*

High Bank Grapefruit Vodka, Italian Basil and Hand Squeezed Lemon

PINE FIN COOLER

Pineapple-Infused Finlandia, Cazadores, Domaine de Canton, Smoke & Salt Bitters

STRAWBERRY BALSAMIC\*

New Amsterdam Vodka, Lime, Strawberries, Balsamic, Lemon Verbena Foam

SANGRIA

CITRUS WHITE SANGRIA

glass for \$9.99 | carafe for \$ 37

PRIMITIVO RED SANGRIA

Glass for \$9.99 | carafe for \$37

**CAFFÉ**

AMERICANO

\$ 5

ESPRESSO

\$5

CAPPUCCINO

\$5.29

LATTE

\$5.29

## SPARKLING WINES

PROSECCO, LA GIOIOSA

Veneto, Italy

Glass for \$10 | bottle for \$40

BRUT, ZARDETTO, PROSECCO DI CONEGLIANO

Valdobbiadene, Veneto

glass for \$12 | bottle for \$48

ALCOHOL-REMOVED SPARKLING, MIONETTO

Veneto, Italy

glass for \$11 | bottle for \$44

BRUT ROSÉ, SCARPETTA, "TIMIDO"

Italy

glass for \$12 | bottle for \$48

## WHITE WINES

glass | half bottle | bottle

MOSCATO, SEVEN DAUGHTERS

Italy

glass for \$11 | half bottle for \$22 | bottle for \$44

RIESLING, CHATEAU ST. MICHELLE

Washington

glass for \$9 | half bottle for \$18 | bottle for \$36

ORVIETO CLASSICO, RUFFINO

Umbria

glass for \$ 9 | half bottle for \$18 | bottle for \$36

PINOT GRIGIO, ECCO DOMANI

Veneto, Italy

glass for \$9 | half bottle for \$18 | bottle for \$36

ROSÉ, MEZZACORONA, "DELISA"

Dolomiti, Italy

glass for \$10 | half bottle for \$20 | bottle for \$40

CHARDONNAY, TORMARESCA

Puglia

glass for \$10 | half bottle for \$20 | bottle for \$40

TREBBIANO D'ABRUZZO, FARNESE, "FANTINI"

Abruzzo

glass for \$9 | half bottle for \$18 | bottle for \$36

SAUVIGNON BLANC, MATUA

Marlborough, New Zealand

glass for \$10 | half bottle for \$20 | bottle for \$40

SAUVIGNON BLANC, JUSTIN

Paso Robles, California

glass for \$11 | half bottle for \$22 | bottle for \$44

BIANCO, MASI, "MASIANCO"

Delle Venezie, Italy

glass for \$12 | half bottle for \$24 | bottle for \$48

CHARDONNAY, COPPOLA, GOLD LABEL

California

glass for \$11 | half bottle for \$22 | bottle for \$44

VERMENTINO DI SARDEGNA, ARGIOLAS, "COSTAMOLINO"

Sardinia

glass for \$10 | half bottle for \$20 | bottle for \$40

CHARDONNAY, UNSHACKLED BY PRISONER

California

glass for \$11 | half bottle for \$22 | bottle for \$44

## RED WINES

glass | half bottle | bottle

TOSCANA ROSSO, LISTRA

Tuscany, Italy

glass for \$10 | half bottle for \$20 | bottle for \$40

PINOT NOIR, PARDUCCI, "SMALL LOT"

California

glass for \$10 | half bottle for \$20 | bottle for \$40

PINOT NOIR, CHEMISTRY

Oregon

glass for \$14 | half bottle for \$28 | bottle for \$56

CHIANTI CLASSICO, BANFI, RISERVA

Tuscany, Italy

glass for \$ 14 | half bottle for \$28 | bottle for \$56

CHIANTI, CASTELLO DI GABBIANO

Tuscany

glass for \$9 | half bottle for \$18 | bottle for \$36

NEBBIOLO, MAURO MOLINO

Piedmont, Italy

glass for \$14 | half bottle for \$28 | bottle for \$56

BARBERA DEL MONFERATTO, SCARPETTA

Piedmont

glass for \$12 | half bottle for \$24 | bottle for \$48

MALBEC, ALTA VISTA, "VIVE"

Mendoza, Argentina

glass for \$ 10 | half bottle for \$20 | bottle for \$40

CABERNET SAUVIGNON, CANVASBACK

Red Mountain, Washington

glass for \$13 | half bottle for \$26 | bottle for \$52

CABERNET SAUVIGNON, SPELLBOUND

California

glass for \$12 | half bottle for \$24 | bottle for \$48

PRIMITIVO, CÀNTELE, SALENTO

Puglia

glass for \$10 | half bottle for \$20 | bottle for \$40

NERO D'AVOLA, CONSUMANO

Sicily, Italy

glass for \$10 | half bottle for \$20 | bottle for \$40

SANGIOVESE, CECCHI

Tuscany

glass for \$10 | half bottle for \$20 | bottle for \$40

## WINE BOTTLES

CHAMPAGNE, BRUT, PIPER-HEIDSIECK, "CUVEE 1785"

Champagne, France, NV

bottle for \$120

CHARDONNY, CELANI FAMILY VINEYARDS

**Napa Valley, California**

**bottle for \$96**

NEBBIOLO, GUISEPPE CORTESE

**Piedmont**

**bottle for \$62**

VERONESE, RIPASSO, MASI, "CAMPOFIORIN"

**Veneto**

**bottle for \$56**

BARBERA D' ASTI, DAMILANO

**Piedmont**

**bottle for \$60**

CHIANTI RUFINA, COLOGNOLE

**Tuscany**

**bottle for \$58**

CABERNET SAUVIGNON, BLACK STALLION

**Napa Valley, California**

**bottle for \$84**

TOSCANA, TENUTA SAN GUIDO, "GUIDALBERTO"

**Tuscany**

**bottle for \$118**

BARBARESCO, MICHELE CHIARLO, "REYNA"

**Piedmont**

**bottle for \$105**

TOSCANA, LUCE DELLA VITE, "LUCENTE"

**Tuscany**

**bottle for \$76**

TOSCANA, TERRABIANCA, "CAMPACCIO"

Tuscany  
bottle for \$82

RED, ORIN SWIFT, "8 YEARS IN THE DESERT"

California  
bottle for \$100