



MARCELLA'S

POLARIS MENUS

DINNER MENU

STARTERS

WARM ASSORTED OLIVES

\$6.49 Gluten-free Options available

BRAISED VEAL MEATBALL

\$14.79

The Eighth Wonder of the World

BURRATA

\$15.99

Stuffed Mozzarella, Roasted Tomato, Ciabatta

SWEET ITALIAN SAUSAGE

\$13.99 Gluten-free Options available

House Made, Roasted Peppers, Goat Cheese

ARANCINI

\$14.99

Fried Risotto, Mozzarella and Marinara

BEEF CARPACCIO*

\$13.29 Gluten-free Options available

\$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

\$14.99 Gluten-free Options available

Crostini, Apple, Truffle Honey

CALAMARI

\$17.99

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 \$5.99 | bowl for \$6.99

BRUSCHETTA

ROASTED GARLIC AND CHEESE

\$10.29

Parmesan, Garlic, Asiago Cheese

PARMA PROSCIUTTO

\$13.99

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

SALADS

MARCELLA'S CHOPPED SALAD

\$9.99 Gluten-free Options available

Cucumbers, Tomatoes, Carrot, Red Onion, Gorgonzola, Choice Of Creamy Italian Dressing Or House Vinaigrette

CLASSIC CAESAR

\$ 9.79 Gluten-free Options available

Romaine Lettuce, Lemon, Garlic, Parmigiano Reggiano

CAPRESE

10.79 Gluten-free Options available

Fresh Mozzarella, Tomatoes, Basil, Chili, EVOO, Balsamic

APPLE SALAD

\$10.99 Gluten-free Options available

Mixed Greens, Granny Smith Apples, Red Grapes, Walnuts, Gorgonzola, Sherry Vinaigrette

SUNDAY SALAD

\$16.29

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

CRISPY CHICKEN CAESAR

\$17.99 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

\$16.79 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

\$17.49 Gluten-free Options available
Gorgonzola, Parmesan Onions, Chili Flakes, Apricots

VEGGIE

\$17.79 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

\$17.99 Gluten-free Options available
Tomato Sauce, Stracciatella, Balsamic Reduction

FOUR CHEESE

\$17.79 Gluten-free Options available
Ricotta, Mozzarella, Romano, Parmesan

MUSHROOM

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

PESTO SHRIMP

\$17.99 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*

\$19.49 Gluten-free Options available

Pancetta, Black Pepper, Onions, Egg Yolk

PASTA "YOUR WAY"

\$18.79 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

\$22.99

Tomatoes, Prosciutto, Mushrooms, Chili Flakes, Garlic, Cream

CAPELLINI AL POMODORO

\$17.99

Blistered Tomato, Garlic, Basil, EVOO

GNOCCHI CON BOLOGNESE

\$23.99

Braised Lamb, Marinara, Parmigiano Reggiano

RAVIOLI MEZZALUNA

\$22.99

Goat Cheese, Cabbage, Italian Bacon, Mushrooms

SPAGHETTI & MEATBALL

\$23.99

Tomato Marinara, Fresh Grated Parmesan

LINGUINE & CLAMS

\$24.99 Gluten-free Options available

Pancetta, Red Onions, Chili Flakes, Garlic Butter Sauce

FETTUCINE & MEATBALL

\$23.79

Torn Bread Crumb, Alfredo, Tomato Marinara

FOUR CHEESE TORTELLINI

\$23.99

Roasted Chicken, Spinach, Pancetta, Alfredo Sauce, Parmesan Bread Crumbs

MARCELLA'S LASAGNA

\$25.99

Mama Marcella's Sausage Lasagna, Red Sauce

ENTREES

RISOTTO

\$18.99

Daily Chef Selection

CHICKEN PARMESAN

\$27.99 Gluten-free Options available

Linguine, Alfredo & Tomato Marinara

EGGPLANT PARMESAN

\$23.99 Gluten-free Options available

Provolone, Ricotta, Marinara Sauce

CHICKEN MARSALA

\$25.99 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*

\$29.99 Gluten-free Options available

Brick Oven Tomatoes, Kalamata Olives, Capers, Roasted Potatoes

BEEF TENDERLOIN FILET*

\$40.99 Gluten-free Options available

Sea Salt Potatoes, Wilted Spinach, Garlic Butter

LUNCH MENU

STARTERS

WARM ASSORTED OLIVES

\$6.49 Gluten-free Options available

BRAISED VEAL MEATBALL

\$14.79

The Eighth Wonder of the World

BURRATA

\$15.99

Stuffed Mozzarella, Roasted Tomato, Ciabatta

ROASTED GARLIC CHEESE BREAD

\$10.29

Parmesan, Garlic, Asiago Cheese

SWEET ITALIAN SAUSAGE

\$13.99 Gluten-free Options available

House Made, Roasted Peppers, Goat Cheese

ARANCINI

\$14.99

Fried Risotto, Mozzarella and Marinara

BEEF CARPACCIO*

\$13.29 Gluten-free Options available

Wild Arugula, Toasted Capers, Lemon Aioli

PARMA PROSCIUTTO BRUSCHETTA

\$13.99

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

\$14.99 Gluten-free Options available

Crostini, Apple, Truffle Honey

CALAMARI

\$17.99

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 \$5.99 | bowl for \$6.99

SALADS

MARCELLA'S CHOPPED SALAD

\$9.99 Gluten-free Options available

Cucumbers, Tomatoes, Carrot, Red Onion, Gorgonzola, Choice Of Creamy Italian Dressing Or House Vinaigrette

CLASSIC CAESAR

\$ 9.79 Gluten-free Options available

Romaine Lettuce, Lemon, Garlic, Parmigiano Reggiano

CAPRESE

\$10.79 Gluten-free Options available

Fresh Mozzarella, Tomatoes, Basil, Chili, EVOO, Balsamic

APPLE SALAD

\$10.99 Gluten-free Options available

Mixed Greens, Granny Smith Apples, Red Grapes, Walnuts, Gorgonzola, Sherry
Vinaigrette

SUNDAY SALAD

\$16.29

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

CRISPY CHICKEN CAESAR

\$17.99 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

\$14.79

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

\$14.99

Rosemary Focaccia, Brioche Bun, Tomato Jam, Lettuce

PARMA PANINI

\$14.29

Capicola, Salami, Sopressata

THE ITALIAN BEEF SANDWICH

Shredded beef, marinated vegetables, cheese

Choose From:

Traditional - Spicy - Wit' Gravy - The Funghi

The Godfather. Our Original Shredded Beef Sandwich Stuffed Along Side our House

Made Italian Sausage (5.00 extra)

PIZZAS

PEPPERONI

\$16.79 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

\$17.49 Gluten-free Options available
Gorgonzola, Parmesan Onions, Chili Flakes, Apricots

VEGGIE

\$17.79 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

\$17.99 Gluten-free Options available

Tomato Sauce, Stracciatella, Balsamic Reduction

FOUR CHEESE

\$17.79 Gluten-free Options available
Ricotta, Mozzarella, Romano, Parmesan

MUSHROOM

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

PESTO SHRIMP

\$17.99 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"

\$14.99 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

\$15.79 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

\$18.79 Gluten-free Options available

Braised Lamb, Marinara, Parmigiano Reggiano

RAVIOLI MEZZALUNA

\$18.99

Goat Cheese, Cabbage, Italian Bacon, Mushrooms

SPAGHETTI & MEATBALL

\$16.99

Tomato Marinara, Fresh Grated Parmesan

LINGUINE & CLAMS

\$ 18.99 Gluten-free Options available

Pancetta, Red Onions, Chili Flakes, Garlic Butter Sauce

FETTUCCINE & MEATBALL

\$17.99

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

\$20.99 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

\$10.29

Toasted Rosemary Focaccia with three Cheeses and Marinara

ARANCINI

\$14.99

Fried Risotto, Mozzarella and Marinara

BRAISED VEAL MEATBALL

\$14.79

The Eighth Wonder of the World

CALAMARI

\$17.99

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

\$14.99

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

BRAISED VEAL MEATBALL

\$14.79

Marinara, Provolone, Banana Peppers

PIZZAS

PEPPERONI

\$16.79

Pepperoni, Red Onion, Provolone

SAUSAGE

\$18.49

Banana Peppers, Onions, Tomato, Mozzarella

CRISPY POTATO

\$17.49

Pancetta, Parmesan Onions, Taleggio Cheese, Arugula

ROASTED CHICKEN

\$17.49

Gorgonzola, Parmesan Onions, Chili Flakes, Apricots

VEGGIE

\$17.79

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

MARGHERITA D.O.C.

\$15.99

Mozzarella, Plum Tomato, Sweet Basil

PROSCIUTTO

\$17.99

Tomato Sauce, Stracciatella, Balsamic Reduction

FOUR CHEESE

\$17.79

Ricotta, Mozzarella, Romano, Parmesan

MUSHROOM

\$16.49

Taleggio Cheese, Truffle Oil

PESTO SHRIMP

\$17.99

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

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

\$13.99

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

BEVERAGE MENU

SANGRIA

CITRUS WHITE SANGRIA

Glass for \$9.79 | carafe for \$37

PRIMITIVO RED SANGRIA

Glass for \$9.79 | carafe for \$37

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

PINOT NOIR, CHEMISTRY

Oregon

glass for \$15 | half bottle for \$30 | bottle for \$60

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

CABERNET SAUVIGNON, CANVASBACK

Red Mountain, Washington

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

CABERNET SAUVIGNON, SPELLBOUND

California

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

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

WINE BOTTLES

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

Champagne, France, NV

bottle for \$120

CHARDONNAY, 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