MARCELLA'S

POLARIS MENUS

DINNER MENU

STARTERS

WARM ASSORTED OLIVES

$6.99 Gluten-free Options available

BRAISED VEAL MEATBALL

$14.99
The Eighth Wonder of the World

BURRATA

$16.49
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*

$13.79 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

$18.49
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 $5.99 | bowl for $6.99

BRUSCHETTA

ROASTED GARLIC AND CHEESE

$10.99
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

$ 9.99 Gluten-free Options available
Romaine Lettuce, Lemon, Garlic, Parmigiano Reggiano

CAPRESE

11.29 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

$18.49 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

$16.99 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

$17.79 Gluten-free Options available
Gorgonzola, Parmesan Onions, Chili Flakes, Apricots

VEGGIE

$17.99 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

$18.49 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

$18.79 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*

$19.99 Gluten-free Options available
Pancetta, Black Pepper, Onions, Egg Yolk

PASTA “YOUR WAY”

$18.99 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 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

$23.99
Goat Cheese, Cabbage, Italian Bacon, Mushrooms

SPAGHETTI & MEATBALL

$24.49
Tomato Marinara, Fresh Grated Parmesan

LINGUINE & CLAMS

$24.99 Gluten-free Options available
Pancetta, Red Onions, Chili Flakes, Garlic Butter Sauce

FETTUCCINE & MEATBALL

$23.99
Torn Bread Crumb, Alfredo, Tomato Marinara

FOUR CHEESE TORTELLINI

$24.49
Roasted Chicken, Spinach, Pancetta, Alfredo Sauce, Parmesan Bread Crumbs

MARCELLA'S LASAGNA

$26.99
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

$26.99 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 PICCATA

$26.49 Gluten-free Options available
Brick Oven Roasted Chicken, Tuscan Potatoes, Capers, Lemon Parsley Butter

SALMON AL FRESCO*

$30.49 Gluten-free Options available
Brick Oven Tomatoes, Kalamata Olives, Capers, Roasted Potatoes

BEEF TENDERLOIN FILET*

$41.99 Gluten-free Options available
Sea Salt Potatoes, Wilted Spinach, Garlic Butter

LUNCH MENU

STARTERS

WARM ASSORTED OLIVES

$6.99 Gluten-free Options available

BRAISED VEAL MEATBALL

$14.99
The Eighth Wonder of the World

BURRATA

$16.49
Stuffed Mozzarella, Roasted Tomato, Ciabatta

ROASTED GARLIC CHEESE BREAD

$10.99
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*

$13.79 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

$18.49
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 $5.99 | 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

$ 9.99 Gluten-free Options available
Romaine Lettuce, Lemon, Garlic, Parmigiano Reggiano

CAPRESE

$11.29 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

$18.49 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

$14.79
Marinara, Provolone, Banana Peppers

CHICKEN PARMESAN PANINI

$14.49
Parmesan Breaded, Marinara, Provolone, Red Onion, Aioli

FOUR CHEESE

$12.99
Mozzarella, Provolone, Asiago, Tallegio, Arugula, Tomato

MARCELLA'S BISTECCA BURGER

$14.99
Rosemary Focaccia, Brioche Bun, Tomato Jam, Lettuce

PARMA PANINI

$14.49
Capicola, Salami, Sopressata, Arugula, Tomato

THE ITALIAN BEEF SANDWICH

$14.49
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

$16.99 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

$17.79 Gluten-free Options available
Gorgonzola, Parmesan Onions, Chili Flakes, Apricots

VEGGIE

$17.99 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

$18.49 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

$18.79 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

$16.49 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

$17.49
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*

$21.99 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

$14.99
The Eighth Wonder of the World

CALAMARI

$18.49
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, Aioli 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

THE ITALIAN BEEF SANDWICH

$14.49
Shredded beef, marinated vegetables, cheese
Choose From:
Traditional - Spicy - Wit' Gravy - The Funghi
Or The Godfather. Our Original Shredded Beef Sandwich Stuffed Along Side our House Made Italian Sausage (5.00 extra)

PIZZAS

PEPPERONI

$16.99
Pepperoni, Red Onion, Provolone

SAUSAGE

$18.49
Banana Peppers, Onions, Tomato, Mozzarella

CRISPY POTATO

$17.49
Pancetta, Parmesan Onions, Taleggio Cheese, Arugula

ROASTED CHICKEN

$17.79
Gorgonzola, Parmesan Onions, Chili Flakes, Apricots

VEGGIE

$17.99
Zucchini, Mushrooms, Tomato, Olives, Peppers, Onion, Mascarpone

MARGHERITA D.O.C.

$15.99
Mozzarella, Plum Tomato, Sweet Basil

PROSCIUTTO

$18.49
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

$18.79
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 $606

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