



SANGRIA

RED SANGRIA | WHITE SANGRIA

Glass 6 | Carafe 22

BELINIS

PEACH NECTAR | MANGO
RASPBERRY | PASSION FRUIT

Glass 8

HOUSE WINE

RED | WHITE

Glass 6 | Carafe 22

WINE BY THE GLASS

SPARKLING

PROSECCO	Zonin Italy	8
ROSÉ	Gancia "Pinot di Pinot" Italy	9

WHITE WINE

ROSÉ	Boschendal South Africa	8
SAUVIGNON BLANC	Giesen N.Z.	7
VERMENTINO	Rocca di Montemassi Tuscany	8
RIESLING	BEX Germany	7
PINOT GRIGIO	Caposaldo Veneto	7
FALAGHINA	Poderi Foglia Italy	9
GAVI	Batasiolo Piedmont	8
CHARDONNAY	Bogle California	7

RED WINE

CHIANTI CLASSICO	Tiziano Tuscany	9
BARBERA	Batasiolo Piedmont	9
VALPOLICELLA	Masi Veneto	8
MONTEPULCIANO	Zaccagnini Abruzzo	9
MALBEC	The Show Argentina	7
PINOT NOIR	Lander Jenkins CA	8
CABERNET	Hess "Select" North Coast	9
MERLOT	Angeline Reserve California	8
SANGIOVESE	Sassoregale Tuscany	9
PETITE SIRAH	Bogle Lodi	8

DRAFT BEER ~ 6

IRON FIST Renegade Blonde
STONE IPA
NA BIRETTA Rossa
ROMA BIONDA Lager



LUNCH MENU

\$15 PRIX FIXE MENU

Monday - Friday | 12pm - 3pm

Holidays Excluded

FIRST COURSE

Your choice of vhe following

FATTORE Small salad with mixed greens.
Grape tomatoes, walnuts, shaved Parmigiano.

SOTTOTERRA Small salad with mixed greens.
Parsnip, onions, fennel, carrots, topped with
goat cheese.

SOUP OF THE DAY

MAIN COURSE

Your choice of one of the following

GRILLED CHICKEN BREAST

Marsala mushroom sauce

Piccata

Parmigiana

PASTA

Bolognese sauce

Tomato sauce

Pesto sauce

GRILLED SALMON FILET

Piccata

Puttanesca

PIZZA

Sofia *Mozzarella, prosciutto cotto, artichokes, mushrooms*

Pepperoni *Mozzarella, tomato sauce, pepperoni*

Angela *Mozzarella, tomato sauce, spicy salame calabrese*

Margherita *San marzano tomatoes, mozzarella, basil*