

**COCKTAILS**

|   |            |
|---|------------|
| <b>APEROL SPRITZ</b>                                | <b>\$6</b> |
| Sentio Prosecco, Aperol, Orange Wheel               |            |
| <b>NEGRONI</b>                                      | <b>\$6</b> |
| Tanqueray Gin, Campari, Sweet Vermouth              |            |
| <b>THE BEST ESPRESSO MARTINI IN AMERICA</b>         | <b>\$9</b> |
| Recipe Considered Intellectual Property             |            |
| <b>LIMONCELLO MARTINI</b>                           | <b>\$9</b> |
| Lazzaroni Limoncello, Tito's Vodka, Sparkling Water |            |



**50% OFF**  
Select Wine  
Bottles

**WINE**

Ask us about our current selection of Wine Bottles on special for 50% off during Happy Hour.  
**ON TUESDAYS** - enjoy 50% off ALL Bottles under \$60!

**ANTIPASTI**

|   |            |
|---|------------|
| <b>CAPRESE</b>  | <b>\$8</b> |
| Fresh Mozzarella, Tomato, Extra Virgin Olive Oil, Basil Pesto                                 |            |
| <b>BISTECCA DI CALAMARI</b>   | <b>\$8</b> |
| Calamari Steaks Lightly Fried and Tossed in a Lemon Butter Garlic Sauce                       |            |
| <b>BRUSCHETTA</b>   | <b>\$5</b> |
| Toasted Crostini topped with Diced Tomatoes and Garlic drizzled with Olive Oil and Parmigiano |            |

**INSALATE**

|  |            |
|--|------------|
| <b>INSALATA SICILIANA</b>  | <b>\$5</b> |
| The Snack of Sicily; Sliced Oranges, Onions, and Crumbled Goat Cheese drizzled with Extra Virgin Olive Oil |            |
| <b>PANZANELLA</b>  | <b>\$6</b> |
| English Cucumber, Croutons, Wedged Tomato, Red Onion, and Capers   |            |

**PRIMI**

|   |             |
|---|-------------|
| <b>CACIO E PEPE</b>   | <b>\$10</b> |
| A Classic Roman Dish; Spaghetti, Pecorino Romano Cheese, Cracked Black Pepper |             |
| <b>STROZZAPRETI</b>   | <b>\$10</b> |
| Strozzapreti Pasta, Basil Pesto, Cherry Tomato                                |             |
| <b>TAGLIATELLE ROMAGNOLE</b>  | <b>\$10</b> |
| Tagliatelle Pasta, Bolognese Meat Sauce                                       |             |

**SECONDI**

|  |             |
|--|-------------|
| <b>POLLO MILANESE</b>  | <b>\$16</b> |
| Breaded Chicken Breast topped with Ammoglio, Chef's Choice Potato and Vegetable  |             |
| <b>POLLO CON CARCIOFI</b>  | <b>\$16</b> |
| Chicken Breast, Capers, Artichoke sauteed in White Wine, Chef's Choice Potato and Vegetable  |             |
| <b>POLLO TOSCA</b>   | <b>\$16</b> |
| A Trattoria Da Luigi Favorite; Parmesan Batter-Dipped Chicken Breast sauteed golden brown and drizzled with a Lemon Butter Sauce, Chef's Choice Potato and Vegetable |             |