



## MERRY CHRISTMAS

### COCKTAILS

SPRITZS 16	NEGRONIS 17	ZINGARI CLASSICS 18
<b>Veneziano Originale Spritz</b> prosecco, select aperitivo	<b>Classic Negroni</b> gin, campari, sweet vermouth	<b>The Black Manhattan</b> straight rye whiskey, cynar, cherry
<b>Bubbling Mary Spritz</b> prosecco, gin, italicus, lavender, olives	<b>Mezcal Negroni</b> mezcal, campari, sweet vermouth	<b>Limoncello Drop</b> vodka, limoncello, fresh lemon
<b>Orange Blossom Spritz</b> prosecco, ramazzotti rosato	<b>Boulevardier</b> bourbon, campari, sweet vermouth	<b>Cosmo Noir</b> vodka, mixed berries, lime
<b>Aperol Spritz</b> prosecco, aperol	<b>Negroni Sbagliato</b> prosecco, campari, sweet vermouth	<b>Espressotini</b> vodka, coffee liqueur, espresso
BARMAN'S GUILTY PLEASURES 19		
<b>Mezcal Mule</b> mezcal, ginger beer, lime	<b>Berry Margarita</b> tequila, triple sec, mixed berries, lime	<b>Pineapple Breeze</b> ron barcelo rum, pineapple, lime

### MOCKTAILS 10

<b>Sicilian Lemonade</b> fever tree sparkling lemonade	<b>Cola Baladin</b> all-natural coke	<b>Berry Spritz</b> mixed berries, sparkling water
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### WINE BY THE GLASS

SPUMANTE		
<b>Brut</b> , Franciacorta (méthode champenois), LE MARCHESINE, Lombardy, ITALY	N.V.	20/100
<b>Brut Rosé</b> , Spumante, CLETO CHIARLI, Emilia-Romagna, ITALY	N.V.	17/70
<b>Moscato d'Asti</b> , Frizzante, MICHELE CHIARLO, Piedmont, ITALY	2020	16/65
<b>Prosecco</b> , Extra Dry, AVISSI, Veneto, ITALY	N.V.	16/65
BIANCO		
<b>Chardonnay</b> , CAMBRIA "Katherine's Vineyard", Santa Barbara, CA, USA	2019	20/80
<b>Pinot Grigio</b> delle Venezie, ZENATO, Veneto, ITALY	2021	16/65
<b>Sauvignon Blanc</b> , LA CAPPUCCINA "Basaltik", Veneto, ITALY	2021	16/65
ORANGE		
<b>Orange</b> , FALUSCHINO "Querciagrossa", Tuscany, ITALY	2019	17/70
ROSÉ		
<b>Rosé</b> , OENOPS "Apla", Drama, Macedonia, GREECE	2021	17/70
ROSSO		
<b>Barolo</b> , BOVIO, Piedmont, ITALY	2018	33/130
<b>Cabernet Sauvignon</b> , THE BIG RED MONSTER, Paso Robles, CA, USA	N.V.	20/80
<b>Chianti Classico</b> , CULTUSBONI "RS", Tuscany, ITALY	2019	16/65
<b>Montepulciano</b> , MORODER, Conero, Marche, ITALY	2020	17/70
<b>Pinot Noir</b> , EDEN RIFT "Valliant", Central Coast, CA, USA	2018	18/75
<b>Super Tuscan</b> , PODERE SAPAIO "Volpolo", Tuscany, ITALY	2019	22/90

### BIRRA e CIDRE

<b>805 Blonde Ale</b> [CA] 9	<b>Elysian "Space Dust"</b> IPA [OR] 11	<b>Shock Top</b> Belgian White [CA] 9
<b>Ace</b> Apple Cider, 5% [CA] 9	<b>Menabrea</b> Blonde Lager [Italy] 11	<b>Speakeasy</b> Amber Ale [16oz, CA] 11
<b>Becks</b> Non-Alcoholic 8	<b>Menabrea</b> Amber Lager [Italy] 11	<b>Stella Artois</b> Pilsner [Belgium] 9

20% SERVICE CHARGE IS ADDED TO ALL CHECKS  
 \$95.00 per PERSON, INCLUDES CHOICE OF THREE COURSE MENU

# FIRST COURSE

*/please select one appetizer-course/*

## antipasto

- GNOCCHI al PESTO.** basil pesto, raw pine nuts VG,N  
**GNOCCHI al GORGONZOLA.** gorgonzola cream sauce VG  
**POLPETTE al FORNO.** baked meatballs, calabrian marinara, parmigiano P  
**ZUPPA di ZUCCA.** butternut squash soup, creme fraiche, pumpkin seeds VG,N  
**CROSTINI FICHI.** grilled citrus ricotta toast, rosemary roasted figs, honey drizzle VG  
**CARPACCIO di POLPO.** thinly sliced octopus, lemon olive oil, minced tomato, red onion GF  
**MOZZARELLA al FORNO.** baked prosciutto wrapped mozzarella, balsamic glaze, micro greens GF,P  
**CROSTINI con CACHI e MELOGRANO.** persimmon ricotta toast, crispy prosciutto, pomegranate, arugula GF  
**BRUSCHETTA con STRACCIATELLA.** grilled stracciatella toast, seared herbed tomato, olive, roasted garlic VG,VO

## insalata

- BARBABIETOLE e BURRATA.** beets, burrata, orange dijon vinaigrette VG,VO,GF  
**PROSCIUTTO e BURRATA.** prosciutto, burrata, heirloom tomato, extra virgin olive oil VG,GF,P  
**MISTI CANZA.** mixed organic greens, cherry tomato, baby cucumber, gorgonzola, balsamic vinaigrette VG,VO,GF  
add **CHICKEN BREAST** + 14.50 // **PRAWNS** + 16.50 // **SALMON** + 18.50 // **AHI TUNA** + 20.50

## add-ons

- BREAD SERVICE.** garlic bread, parmesan cheese, parsley, olive oil +5.50 VG  
**GRANCHIO.** roasted whole dungeness crab, squid ink linguine, chef's special marinara +42.50 GFO  
**ZUPPA di GRANCHIO.** clam chowder, crab, bacon, celery, carrot, potato, parmesan croutons +9.50 P

# SECOND COURSE

*/please select one main-course/*

## pasta

- SPAGHETTI POMODORO.** sicilian garlic marinara, basil VO,GFO  
**SPAGHETTI con POLPETTE.** baked meatballs, sicilian garlic marinara, basil P  
**AGNOLOTTI.** crab ricotta ravioli, roasted sundried tomato sauce, rock shrimp, corn, fava beans  
**FETTUCCINE alla ZÍNGARA.** prawns, seared scallop, garlic, white wine, lemon, caper, calabrian chili GFO  
**TAGLIATELLE al FUNGHETTO.** vegan tagliatelle, kale, sundried tomato, wild mushrooms, chickpea V,GFO  
**RIGATONI con SALSICCIA.** herbed ground sausage, green peas, roasted tomato cream, grana padano GFO,P  
**PAPPARDELLE della NONNA.** grandmother's roasted beef short rib, smoked tomato, wild mushrooms, asiago GFO

## principale

- SALMONE.** pan seared atlantic salmon, garlic, herbs, vegetables, beurre blanc sauce GF  
**TONNO.** seared ahi tuna steak, butternut squash purée, quinoa, apple, lemon olive oil GF  
**PESCE alla GRIGLIA.** grilled rainbow trout, chimichurri, lemon-peas risotto, broccolini GF  
**OSSOBUCO di CINGHIALE.** roasted wild boar, mushroom polenta, goat cheese, gremolata, white truffle oil GFO,P  
**TIMBALE.** grilled vegetables, burrata, basil oil, garlic, heirloom tomato, fennel, eggplant, zucchini, squash, bell pepper VO,GF  
**COSTOLETTE d'AGNELLO.** grilled herbed lamb chops, sauteed lacinato kale, mashed potatoes, gorgonzola brandy sauce GF  
**FILETTO di VITELLO.** grilled bacon wrapped veal steak, brandied gorgonzola sauce, sage buttered gnocchi, fava beans, grapes GF,P

# THIRD COURSE

*/please select one dessert-course/*

## dolci

- PECAN PIE**  
**PANNA COTTA**  
**PROFITEROLES**  
**RASPBERRY SORBETTO**  
**PUMPKIN CHEESE CAKE**  
**NEW YORK CHEESE CAKE**  
**MOUSSE al CIOCCOLATO**