

BRINDARE

Bolla Tini . Kettle One . Dry Vermouth . Blue Cheese or Jalapeno Stuffed Olives

Puccini . Prosecco . Orange Juice

Red Heart Martini . Vanilla Vodka . Fresh Lemon Juice . Pomegranate Juice

Mojito Martini . Bacardi . Mint Simple Syrup . Mint Microgreens

White Cosmo . Absolut . Cointreau . White Cranberry Juice . Fresh Strawberries

Bolla Lemonade . Patron Silver . Fresh Lemonade . Fresh Jalapenos and Cucumbers

Italian Margarita . Patron Silver . Amaretto . Fresh Lime and Lemon Juice

Peach Sangria . Pinot Grigio . White Peach Juice . Cointreau . Sprite . Sliced Peaches

Tuscan Sangria . Bollini Merlot . Passion Fruit Juice . Fresh Lemon and Lime Juice . Tuaca . Fresh Fruit

\$12

VINO AL BICCHIERE

Prosecco Brut . Lunetta . Trentino \$8

Roederer Estate . Anderson Valley \$14

Perrier-Jouët . Grand Brut . France \$20

Chardonnay . Tillman Reserve . Carneros \$10

Chardonnay . Bramito del Cervo . Antinori . Italy \$11

Pinot Grigio . Maso Canali . Trentino \$10

Sauvignon Blanc . Stoneleigh . New Zealand \$11

Vernaccia di San Gimignano . Mormoria . Tuscany \$13

Cabernet Sauvignon . Carpe Diem . Dominus & Napanook . Napa \$15

Cabernet Sauvignon . Wente . Livermore Valley \$12

Barbera D' Asti . Michele Chiarlo . Piedmont \$10

Chianti . Bartali . "Ducceto" . Tuscany \$12

Malbec . Teymente . Mendoza \$10

Merlot . Bollini . Trentino \$10

Pinot Noir . Deloach . Russian River Valley \$15

Primitivo . Ognisole . Puglia \$12





1st COURSE

Heirloom Tomato Salad . Buffalo Mozzarella . Basil Seeds
Arugula Insalata . House Ricotta . Sicilian Olive Oil . Cracked Pepper
Panzanella Salad . Imported Olives . Red Wine Vinaigrette
Roasted Beet Salad . Warm Camembert . Amaretto Crème Fraiche
\$12

Tuna "Carpaccio" . Citrus Confit . Balsamic . Sprouts
Hamachi Crudo . Charred Tomatoes . Parsley . Minonette
Flash Cured Bronzini . Garlic Chips . Arugula . Red Pepper Oil
Beef Tartare . Asparagus Tips . Crisp Shallots . Lemon Aioli
\$16

2nd COURSE

Bolla Minestrone . Pancetta . Beans . Vegetables . Pasta
Zuppa di Pesce . Spicy Tomato . Fontina . Garlic Toast
Grilled Asparagus . Eggs . Smoked Bacon . Parmesan Crumble
Polenta . Gorgonzola . Wild Mushrooms . Arugula Salad
\$14

Pork Belly Diavolo . Mozzarella Gelato . Pork Cracklins . Celery
Rabbit Tasting . Cannelini Beans . Olio Verde . Pernod
Sea Scallop . Spinach . Speck . Brown Butter . Pine Nuts
Potato Gnocchi . Pulled Beef Short Ribs . Eggs Parmesan . Barolo Onions
\$16

3rd COURSE

Bronzini . Fava Beans . Forked Potatoes . Red Pepper Rouille
Monkfish Tail . Prosciutto . Saffron Leeks . Chianti
Skate Wing. Tomato Risotto . Crisp Asparagus . Parmesan Broth
\$32

Osso Bucco . Parsley Crust . Golden Potatoes . Sauce Bordelaise
Veal Cheek Piccata . Preserved Meyer Lemon . Caper Berries . Mache
\$34

Charred Beef Tenderloin . Truffle-Onion Crumble . Parmesan Potatoes
Rack of Lamb Milanese . Gnocchi Galette . Brown Butter Figs
\$36

Risotto . Garden Vegetables . Oregano Herb Broth
Ditali . Ricotta Gremolata . Eggplant . Sauce Pomodoro
Spaghetti . Heirloom Tomato Provencal . Basil . Black Truffle (+20)
\$22

Ravioli . Duck Leg Confit . Port Salute . Artichokes . Bread Crumbs
Cannelloni . Beef Short Ribs . Bolognese . Ricotta
Rigatoni . Blanco Vitello . Rapini . 24-Hour Tomato
Penne El Forno . Roasted Poussin . Mozzarella . Red Sauce
Linguini . Clams . White Wine . Garlic . Parsley
\$28

FOR THE TABLE

Garlic Chive Gnocchi
Spaghetti Provencal
Garden Vegetable Risotto
Ditali Carbonara
Wild Mushroom Polenta
Roasted Mushrooms
Garlic Spinach
Bolla Potatoes
Asparagus Milanese
\$8

Table with 2 columns: Menu Item, Price. Includes THREE COURSES (\$55), SIX COURSE TASTING MENU (\$75), NINE COURSE TASTING MENU (\$95).

Chef De Cuisine Curtis Cooke Executive Chef David J. Bull