

## ANTIPASTI, SNACKS & SHARES

<b>Mixed Greens</b> .....	\$5. <sup>50</sup> / \$9. <sup>50</sup>
<i>Fresh Herbs, Parmesan Cheese, Roasted Tomato &amp; Red Wine Vinaigrette</i>	
<b>Caesar Salad</b> <i>Olive Oil-Reggiano Crostini</i> .....	\$5. <sup>50</sup> / \$9. <sup>50</sup>
<b>Eggplant Stack <i>Parmigiana.</i></b> .....	\$11. <sup>50</sup>
<i>Grilled Tomato &amp; Fresh Mozzarella</i>	
<b>Genuine Lump Crabcake</b> .....	\$16
<i>Lemon Pepper Aioli</i>	
<b>Crispy Rice Balls</b> .....	\$10
<i>With Fresh Mozzarella, Pignoli &amp; Artichokes, Spicy Roast Eggplant Dip</i>	
<b>Roast Beet Salad</b> .....	\$10
<i>Goat Cheese, Pistachios, Pear, Fennel &amp; Arugula</i>	
<i>A Selection Of</i> <b>Italian Cured Meats, Cheeses, Fig Jam</b> .....	\$9. <sup>50</sup> / \$14. <sup>50</sup>
<b>Salad Caprese</b> .....	\$10
<i>Vine Tomatoes, Fresh Mozzarella, Basil, Aged Balsamico</i>	
<b>Prosciutto &amp; Melon Salad</b> <i>With Fresh Mint, Ricotta Salata</i> ..	\$10
<b>Creamy Tomato &amp; Basil Soup</b> .....	\$5 / \$8
<i>With Grated Grana Padano</i>	
<b>Pasta Fagioli Soup</b> .....	\$5 / \$8
<i>Vegetable Broth With Pasta &amp; Cannellini Beans</i>	
<b>Shrimp Cocktail</b> .....	3 / \$9 6 / \$16. <sup>75</sup>
<i>Homemade Cocktail Sauce &amp; Ginger Vinaigrette, Lemon</i>	
<b>Calamari Fritti</b> .....	\$9. <sup>50</sup> / \$14. <sup>50</sup>
<i>Vinegar Peppers, Marinara Sauce</i>	

**Egg Frittata With Any Two Fillings**  
*Italian Sausage, Pepperoni, Spinach, Ham, Peppers,  
 Onions, Mushrooms, Cheese, Bacon, Tomato, Basil, Olives .*  
**\$16**

**Smoked Salmon &  
 Chive Quiche**  
*Over Arugula, Red Onion & Caper Salad*  
**\$19**

## MAIN COURSE SALADS

<b>Chicken Caesar</b> <i>Topped With Parm Crouton &amp; Lemon Grilled Chicken</i> .....	\$16
<b>Italian Cobb</b> <i>Chicken, Italian Salami, Fontina, Avocado, Egg, Tomato, Watercress, Creamy Gorgonzola</i> .....	\$18
<b>Grilled Shrimp Caesar</b> <i>Romaine, Tomato &amp; Avocado, Topped With Croutons</i> .....	\$21
<b>N.Y. Strip Steak Caesar</b> <i>Romaine, Fried Onion Tangles, With Parm Crouton &amp; Shaved Grana Padano</i> .....	\$21

## MEDITERRANEAN SALADS

<b>Seared Tuna Amalfi</b> <i>Mixed Greens, Cherry Tomato, Potato, Caper, Egg, Anchovie &amp; Green Olive Vinaigrette</i> .....	\$21
<b>Traditional Greek</b> .....	\$17
<i>Feta, Cucumber, Red Onion, Olive, Tomato, Peppers, Oregano, Grape Leaves, Lemon &amp; Olive Oil, Toasted Pita</i>	
<b>Grilled Calamari Salad</b> <i>Arugula, Greens, Tomato, Cucumber, Avocado, Lemon &amp; Extra Virgin Olive Oil</i> .....	\$18
<b>Chopped Chicken Salad</b> .....	\$17
<i>Mozzarella, Cherry Tomatoes, Salami, Bacon, Red Peppers, White Beans, Olive Dressing, Pecorino Romano</i>	

EXECUTIVE CHEF JULIAN CLAUSS-EHLERS

## Pre Fixe Lunch Special

**\$15.<sup>95</sup>**

*Until 4pm*

*Includes Choice Of Appetizer & Entree.  
 Please See Our Special Menu  
 For Today's Selections.*

## THIN CRUST PIZZA

### Margherita

*Classic Tomato, Mozzarella & Basil*  
**\$16**



### Italian

*Italian Sausage, Pepperoni, San  
 Marzano Tomatoes, Smoked Mozzarella*  
**\$18.<sup>50</sup>**



### Grilled Vegetable

*Mushroom, Eggplant, Zucchini,  
 Onion, Chopped Tomato, Olive,  
 Mozzarella & Basil*  
**\$17**



### Quatro Formagio

*Mozzarella, Ricotta, Pecorino,  
 Garlic & Rosemary. Topped  
 With Arugula & Shaved Parm*  
**\$17**

## FISH & MEAT

### FISH

- Roasted Salmon** ..... \$24  
*Mediterranean Vegetable & Chickpea Ragu, Garlic-Thyme Potatoes, Saffron Sauce*
- An Elegant Fish & Chips** ..... \$23  
*Hand-Battered Atlantic Cod, Oregano Fries, Tartar Sauce & Red Wine Vinegar.*
- Grilled Tuna Loin** ..... \$26  
*Cannellini Beans, Broccoli Rabe, Salsa Verde*
- Pan-Seared Sea Scallops** ..... \$26  
*Mixed Vegetable Lasagna, Glazed Cherry Tomatoes & Roast Red Pepper Pesto*

### MEAT

- Chicken Parmigiana** ..... \$19  
*Side Of Spaghetti Marinara*
- Chicken "Saltimbocca"** ..... \$20  
*Wrapped in Prosciutto. Served With Sauteed Asparagus & Fingerling Potatoes*
- Veal Milanese** ..... \$21  
*Chopped Tomatoes, Greens, Shallots*
- Veal Scallopini Alla Piccata** ..... \$21  
*In A Classic Lemon, Caper, Parsley Butter With Linguini Pasta*
- St. Louis Style Pork Ribs** ..... \$20  
*Barbeque Baby Loin-Back Ribs With Garlic Fries & Italian Style Cole Slaw*
- Italian Shepherds Pie:** Beef Shortribs In Sweet Venetian Spices, ..... \$20  
*Creamy Parmesan, Ricotta Gnocchi, Warm Garlic Bread*
- Filet Mignon** ..... \$29  
*Butterfied & Grilled Rosemary Fries, Barolo Sauce*

#### Skyscraper Burger

*Portobello, Mozzarella, Bacon,  
Crisp Onions, Brioche,  
Lettuce, Tomato & Fries*

\$15.<sup>75</sup>

#### Crab Cake Burger

*Garlic Fries, House  
Tartar Sauce*

\$16.<sup>50</sup>

#### Crispy Fried Tuna Tempura

*Arugula, Tomato, Pickle,  
Tartar, Brioche Bun, Lemon*

\$16.<sup>50</sup>

### PASTA

*Whole Grain & Gluten Free Pasta Available*

- Spaghetti Carbonara** Slab Bacon, Shallot, Egg, Parmigiano Reggiano, Cream ..... \$19
- Chicken Pesto Rigatoni** Topped With Fresh Ricotta ..... \$18
- Linguini Marinara** Basil, Parmesan ..... \$16
- Striped Lobster Raviolis** Shrimp Broth & Shaved Ricotta Salata ..... \$19
- Cheese Tortellini Gratin** Cremini Mushrooms, Tomato, Basil, Parmesan Cream ..... \$19
- Pappardelle Bolognese** Grana Padano ..... \$19
- Jumbo Shrimp Puttanesca** ..... \$22  
*With Fettuccine, Tomato, Anchovi, Olive, Capers, Onion & Garlic*
- Risotto Broccolini** With Sweet Italian Sausage, Tomato, White Wine, Fennel Pollen & Fontina ..... \$17
- Seafood Bucatini All' Arrabbiata** ..... \$22  
*Scallops, Shrimp, Mussels, Calamari, Clams, Tomato, Calabrian Pepper & Pecorino Romano*

### SANDWICHES

*Served With House Made  
Gremolata Potato Chips*

#### Rosemary Chicken Club

*Grilled Tomato, Mozzarella,  
Bacon, Romaine & Lemon-  
Aioli On Ciabatta.*

\$13.<sup>75</sup>



#### Flatbread BLT

*Carmelized Slab Bacon, Tomato,  
Lettuce & Mayonnaise.*

\$12.<sup>75</sup>



#### Italian Meatball Melt

*Hampshire Pork & Sausage  
Meatballs, Tomato, Mozzarella,  
Focaccia*

\$15.<sup>75</sup>



#### Vegetable Panino

*Eggplant, Zucchini, Tomato,  
Olive-Pesto & Ricotta Salata.  
Pressed in a Multi Grain Bun.*

\$13.<sup>75</sup>



#### Sliced Bourbon & Peppercorn Steak

*Caramelized Onions, Ciabatta*

\$16.<sup>50</sup>

## ANTIPASTI, SNACKS & SHARES

**Mixed Greens** ..... \$6.<sup>50</sup> / \$10.<sup>50</sup>  
*Fresh Herbs, Parmesan, Roasted Tomato & Red Wine Vinaigrette*

**Caesar Salad** *Olive Oil-Reggiano Crostini* ..... \$6.<sup>50</sup> / \$10.<sup>50</sup>

**Beef Carpaccio** *Grana Padano, Arugula, White Truffle Oil* .... \$13

**Eggplant Stack *Parmigiana*** ..... \$12  
*Grilled Tomato & Fresh Mozzarella*

**Genuine Lump Crabcake** *Lemon-Pepper Aioli* ..... \$16

**Crispy Rice Balls** ..... \$11  
*With Fresh Mozzarella, Pignoli & Artichokes, Spicy Roast Eggplant Dip*

**Roasted Beet Salad** ..... \$11  
*Goat Cheese, Pistachios, Pear, Fennel & Arugula*

**Meatballs** ..... \$6.<sup>50</sup> / \$10.<sup>50</sup>  
*Hampshire Pork & Sausage Meatballs In A Tomato-Basil Sauce*

*A Selection Of*  
**Italian Cured Meats, Cheeses, Fig Jam** ..... \$10.<sup>50</sup> / \$15.<sup>50</sup>

**Prosciutto & Melon Salad** *With Fresh Mint, Ricotta Salata* \$11

**Salad Caprese** ..... \$11  
*Vine Tomatoes, Fresh Mozzarella, Basil, Aged Balsamico*

**Creamy Tomato & Basil Soup** *Grated Grana Padano* . \$5.<sup>50</sup> / \$8.<sup>50</sup>

**Pasta Fagioli Soup** *Vegetable Broth, Pasta & Cannellini* . \$5.<sup>50</sup> / \$8.<sup>50</sup>

**Gorgonzola Fondue *For Table*** ..... \$21  
*Served With Warm Garlic Bread & Vegetables For Dipping*

**Calamari Fritti** ..... \$11.<sup>50</sup> / \$15.<sup>50</sup>  
*Vinegar Peppers, Marinara Sauce*

## THIN CRUST PIZZA

**Margherita** \$17  
*Tomato, Mozzarella & Basil*

**Italian** \$19.<sup>75</sup>  
*Italian Sausage, Pepperoni,  
 San Marzano Tomatoes &  
 Smoked Mozzarella*

**Quatro Formagio** \$18  
*Mozzarella, Ricotta, Pecorino,  
 Garlic & Rosemary. Topped  
 With Arugula & Shaved Parm*

**Grilled Vegetable** \$18.<sup>75</sup>  
*Mushroom, Eggplant, Zucchini,  
 Onion, Chopped Tomato, Olive,  
 Mozzarella & Basil*

**Bianco** \$19  
*Prosciutto, Baby Arugula,  
 Mozzarella Melted Onions, Evoo*

**Margherita** \$19.<sup>75</sup>  
*With Any Three Toppings*  
*Mushrooms, Pepperoni, Spinach, Ham,  
 Peppers, Onions, Extra Cheese, Sausage,  
 Tomato, Olives. Each Additional \$1.<sup>00</sup>*

## MAIN COURSE SALADS

**Chicken Caesar** *Topped With Parm Crouton & Lemon Grilled Chicken* ..... \$17.<sup>50</sup>

**Italian Cobb** *Chicken, Italian Salami, Fontina, Avocado, Egg, Tomato, Watercress, Creamy Gorgonzola* ..... \$19

**Grilled Shrimp Caesar** *Romaine, Tomato & Avocado, Topped With Croutons* ..... \$23

**N.Y. Strip Steak Caesar** *Romaine, Fried Onion Tangles, With Parm Crouton & Shaved Grana Padano* ..... \$23

## MEDITERRANEAN SALADS

**Seared Tuna Amalfi** *Mixed Greens, Cherry Tomato, Potato, Caper, Egg, Anchovie & Green Olive Vinaigrette* ..... \$23

**Traditional Greek** ..... \$18  
*Feta, Cucumber, Red Onion, Olive, Tomato, Peppers, Oregano, Grape Leaves, Lemon & Olive Oil, Toasted Pita*

**Chopped Chicken Salad** ..... \$18  
*Mozzarella, Cherry Tomatoes, Salami, Bacon, Red Peppers, White Beans, Olive Dressing, Pecorino Romano*

## Three - Course Pre Fixe Dinner Special

\$23.<sup>95</sup>

Until 7.30 pm

*Includes Choice Of Appetizer, Entree & Dessert.  
 Please See Our Special Menu For Today's Selections.*

## THE SEAFOOD BAR

### Seafood Tasting Platter \$21

*Clams, Oysters, Jumbo Shrimp, Colossal Lump  
 Crab Salad On Crushed Ice With Homemade  
 Cocktail Sauce & Ginger Vinaigrette, Lemon*

**Shrimp Cocktail** 4/\$12 7/\$19.<sup>75</sup>  
*Homemade Cocktail Sauce &  
 Ginger Vinaigrette, Lemon*

**1/2 Dozen Blue Point Oysters** \$14  
**or Littleneck Clams** \$11  
*Homemade Cocktail Sauce &  
 Ginger Vinaigrette, Lemon*

**Clams Bianca** \$13  
*Steamed With Spicy Nduja Sausage, White  
 Wine, Garlic & Radicchio*

**Prince Edward Isl. Mussels** \$14  
**'Moules Frite':** *Steamed Pei Mussels,  
 White Wine, Italian Parsley & Garlic, Her-  
 bed French Fries*

## FISH & MEAT

### FISH

<b>Roasted Salmon</b> .....	\$27
<i>Mediterranean Vegetable &amp; Chickpea Ragu, Garlic-Thyme Potatoes, Saffron Sauce</i>	
<b>An Elegant Fish &amp; Chips</b> .....	\$26
<i>Hand-Battered Atlantic Cod, Oregano Fries, Tartar Sauce &amp; Red Wine Vinegar.</i>	
<b>Grilled Tuna Loin</b> .....	\$29
<i>Cannellini Beans, Broccoli Rabe, Salsa Verde</i>	
<b>Pan-Seared Sea Scallops</b> .....	\$29
<i>Mixed Vegetable Lasagna, Glazed Cherry Tomatoes &amp; Roast Red Pepper Pesto</i>	

### MEAT

<b>"Terra e Mare" Filet Mignon With Grilled Jumbo Shrimp</b> .....	\$44
<i>Piedmont Truffle Sauteed Potatoes, Creamy Spinach, Barolo Sauce, Crispy Shallots</i>	
<b>Chicken Breast Parmigiana</b> .....	\$22
<i>Side Of Spaghetti Marinara</i>	
<b>Chicken "Saltimbocca"</b> .....	\$23
<i>Wrapped in Prosciutto. Served With Sauteed Asparagus &amp; Fingerling Potatoes</i>	
<b>Veal Milanese</b> .....	\$24
<i>Chopped Tomatoes, Greens, Shallots</i>	
<b>Grilled Hampshire Pork Chop</b> .....	\$26
<i>Bacon, Brussels Sprouts &amp; Potatoes, Honey Glazed Apples, Balsamic-Red Wine Sauce</i>	
<b>Veal Scallopini Alla Piccata</b> .....	\$24
<i>In A Classic Lemon, Caper, Parsley Butter With Linguini Pasta</i>	
<b>Braised Lamb Shank</b> .....	\$24
<i>Served Over Orzo With Rich Vegetable Pan Juices &amp; Orange Gremolata</i>	
<b>Italian Shepherds Pie: Beef Shortribs In Sweet Venetian Spices,</b> .....	\$24
<i>Creamy Parmesan, Ricotta Gnocchi, Warm Garlic Bread</i>	

#### Skyscraper Burger

*Portobello, Mozzarella, Bacon,  
Crisp Onions, Brioche,  
Lettuce, Tomato & Fries*

\$17.<sup>50</sup>

#### Crab Cake Burger

*Garlic Fries, House  
Tartar Sauce*

\$19.<sup>75</sup>

### PASTA

*Whole Grain & Gluten Free Pasta Available*

<b>Spaghetti Carbonara</b> .....	\$22
<i>Slab Bacon, Shallot, Egg, Parmigiano Reggiano, Cream</i>	
<b>Chicken Pesto Rigatoni Topped With Fresh Ricotta</b> .....	\$21
<b>Linguini Marinara Basil, Parmesan</b> .....	\$19
<b>Striped Lobster Raviolis Shrimp Broth &amp; Shaved Ricotta Salata</b> ....	\$23
<b>Cheese Tortellini Gratin</b> <i>Cremeni, Tomato, Basil, Parmesan Cream</i> ...	\$22
<b>Pappardelle Bolognese Grana Padano</b> .....	\$23
<b>Jumbo Shrimp Puttanesca</b> .....	\$26
<i>With Fettuccine, Tomato, Anchovi, Olive, Capers, Onion &amp; Garlic</i>	
<b>Risotto Broccolini</b> .....	\$20
<i>With Sweet Italian Sausage, Tomato, White Wine, Fennel Pollen &amp; Fontina</i>	
<b>Seafood Bucatini All' Arrabbiata</b> .....	\$26
<i>Scallops, Shrimp, Mussels, Calamari, Clams, Tomato, Calabrian Pepper &amp; Pecorino Romano</i>	

### THE GRILL

*Served With  
Romano-Crusted  
Roast Tomato*

#### Filet Mignon \$33

#### Prime New York Strip Steak \$39

#### Prime Cowboy Rib Steak \$37

#### Barbequed Baby Back Ribs *St. Louis Style* \$23

#### Atlantic Salmon Fillet \$24

#### Broiled Sea Scallops \$26

### BUTTERS & SAUCES \$2

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BAROLO - SHALLOT  
BOURBON CRACKED PEPPERCORN  
VINO SANTO MUSHROOM CREAM  
GORGONZOLA SAUCE  
HERBED MARROW BUTTER  
SPICED PIZZAIOLA  
LEMON CAPER BUTTER

### SIDES

<b>Garlic Fries</b> .....	\$6. <sup>50</sup>
<b>Steamed Seasonal Vegetables</b>	\$7. <sup>50</sup>
<b>Cremeni Mushrooms</b> .....	\$7. <sup>50</sup>
<i>Garlic &amp; White Wine</i>	
<b>Broccoli Rabe, Pepper Flakes</b> ..	\$7. <sup>50</sup>
<b>Yukon Mashed</b> .....	\$6. <sup>50</sup>
<i>Garlic Sauteed</i>	
<b>Brussels Sprouts</b>	\$6. <sup>50</sup>
<b>Grilled Vegetables</b> .....	\$9. <sup>75</sup>
<b>Gratin Of Gnocchi</b> .....	\$9. <sup>75</sup>
<i>Gnocchi In Trio-Formage</i>	



# TRATTORIA BIANCA'S WINE LIST

## SPARKLING BUBBLES

	Glass	Bottle
Korbel Brut ( California Champagne)	\$9	\$60
“J” Vineyard & Winery NV (Russian River, California)		\$65
Prosecco, Luluca NV (Italy)	\$11	\$45
Glenora, Brut NV (New York)		\$41

## BIANCHI / WHITE WINES

### LIGHT & AROMATIC

Rosato, Ciro (Calabria, Italy)	\$9	\$39
Moschofilero, Nasiakos (Nema, Greece)		\$45
Pinot Grigio “Esperto” (Veneto, Italy)	\$11	\$45
Riesling, Bex (Mosel, Germany)	\$9	\$42
Sauvignon Blanc, Sileni (New Zealand )	\$10	\$35
Sauvignon Blanc, De Martino (Maipo, Chile)		\$37

### FLORAL & FLAVORFUL

Arneis, Bruno Giacosa (Piedmont, Italy)		\$65
Chardonnay, William Hill (NapaValley , CA. )		\$45
Chardonnay, Carpineto (Dudda, Italy)		\$60
Chardonnay,Zonin (Italy)	\$11	\$45
Pinot Gris, Van Duzer (Oregon)		\$36
Sauvignon Blanc, Flint & Steel (Napa, California)		\$39

### RICH & BOLD

Bonny Doon “Le Cigar Blanc” (Monterey, California)		\$60
Chablis 1er Cru “Forrchaume” (Burgundy, France)		\$69
Chardonnay, Raeburn (Napa, California)		\$55
Chassagne Montrachet, Domaine Roux (Burgundy, France)		\$110
Grenache Blanc, Curan Estate (Santa Ynez, California)		\$55
Sauvignon Blanc, Sancerre “Les Chassegrine” Domaine Foussaier”		\$65



## ROSSI / RED WINES

### SOFT & ELEGANT

Dolcetto D'Alba, Giribaldi (Piedmont, Italy)		\$36
Merlot, "181" Noble Vines (Lodi, California)		\$47
Pinot Noir, Rodney Strong (Sonoma, California )	\$11	\$55
Sangiovese, Chianti Classico, Luiano (Tuscany, Italy)	\$13	\$62
Primitivo, Conti Zecca (Puglia, Italy)		\$39
Merlot, Menage A Trois (Napa, California)	\$9	\$41

### MEDIUM & MEATY

Cabernet Sauvignon, Lyeth( North Coast California)	\$11	\$48
Cabernet Sauvignon, Metler Vineyards (Lodi, California)		\$50
Malbec, Bodega Goulart (Mendoza, Argentina)	\$10	\$48
Merlot, Barone Fini (Trentino, Italy)		\$39
Nema, Nasiakos (Peloponesse, Greece)		\$51
Pinot Noir, Flowers (Sonoma, California)		\$90
Zinfandel, Zin 91 (Paso Robles, California)		\$38
Pinot Noir, Van Duzer (Oregon,Willamente Valley)		\$55
Cabernet Sauv., Louis Martini 'Monte Rosso' (Sonoma, California)		\$92
Grenache, Clarendon Hills 'Hickinbotham' (Australia)		\$98

### BOLD & AGE WORTHY

Merlot, "Josh" Josh Cellars (Healdsburg, California)		\$54
Amarone, Cesari "il Bosco" (Veneto, Italy)		\$135
Chianti Classico,Querceto(Tuscany,Italy)		\$90
Nero D'avola,Santa Anastasia (Riese,Sicily)		\$55
Barbaresco, Costello Neri (Piedmont, Italy)		\$80
Barolo "La Mora", Elio Altare (Piedmont, Italy)		\$100
Brunello di Montalcino, Ridolfi (Tuscany, Italy)		\$97
Chateauneuf du Pape, Ogier Clos L'Oratoire (Rhône,France)		\$95
Malbec, Bodega Ruca Malen "Kinien" (Mendoza, Argentina)		\$80
Super Tuscan Monte Antico ( Tuscany,Italy)	\$11	\$50
Super Tuscan, Monteverro Terra di Monteverro (Tuscany, Italy)		\$120
Syrah, St.Joseph, Domaine Faury (Rhône, France)		\$65
Tempranillo, Campo Viejo (Rioja, Spain)		\$50
Bordeaux, Chateau Haut Beausejour (Bordeaux, France)		\$80

## DESSERT

A Big Chocolate Fondue \$15.<sup>25</sup>

*For The Table To Share. 64% Cocoa, Biscotti, Amaretti, Berries & Fresh Fruit*

New York Cheesecake \$10.<sup>50</sup>

*Fresh Berries & Raspberry Sauce*

Dark Chocolate Mousse \$8.<sup>75</sup>

*Grated Orange Zest & Whip*

Classic Tiramisu \$9.<sup>25</sup>

Apple Torta \$8.<sup>25</sup>

*Caramel Sauce & Scoop of Vanilla Gelato*

Holy Cannoli \$11.<sup>25</sup>

*Nuttella Hazelnut & Chocolate Cream Dip*

*In a Crisp Shell Served With Our Own Sicilian Cannoli Chips*

## GELATO & SORBET

Italian Sundae \$8.<sup>50</sup>

*Vanilla Gelato, Crumbled Amaretti, Fresh Berries, Raspberry Sauce & Mint.*

*With Whipped Cream*

Gelato

*Vanilla Or Chocolate \$7.<sup>25</sup>*

*Toasted Almond, Fig Sauce & Whipped Cream*

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*Tartufo \$7.<sup>25</sup>*

*Vanilla & Chocolate Dipped in Dark Chocolate. Cherry Center*

Lemon Sorbet \$8.<sup>25</sup>

*with a Limoncello Shooter*

*Lemon Sorbet In A Lemon Fruit Shell With Mint.*

## COFFEE & TEA

Estate Black Tea \$3.<sup>25</sup>

Coffee \$3.<sup>25</sup>

Espresso \$4.<sup>00</sup>

Cappuccino \$5.<sup>25</sup>

Caffé Latte \$5.<sup>25</sup>

Espresso Corretto \$6.<sup>25</sup>

*Your Choice of digestif:*

*~ Anisette, Sambucca or Grappa ~*

