

Traverso's

ITALIAN RESTAURANT PIZZERIA

In the fall of 1927, fifteen year-old Lena (Mama T) Traverso journeyed from the mountain village of Cesuna in Northern Italy to the South Side of Chicago. Although Lena knew no English, her cooking sure could talk, as she had spent countless hours being raised in the kitchen of her parents' small family hotel.

In 1962, Lena helped her sons open their own restaurants in the Pullman and Mt. Greenwood

neighborhoods, bringing along her cooking talents and old world recipes. Traverso's opened in Orland Park in 1974.

Today, Lena's grandsons are happy to welcome you to the second Traverso's. It has long been our feeling that there are two places where you can dine in a relaxed and comfortable atmosphere – your home and ours.

Welcome to ours.

– The Traverso Family

Appetizers

Tenderloin Sliders (3)	\$16.95	Mozzarella Sticks	\$7.95
Gorgonzola cream sauce, caramelized onions, field greens		Marinara sauce	
Sausage & Peppers	\$10.75	Toasted Ravioli	\$7.95
Marinara sauce		Ricotta & spinach filling, marinara sauce	
Bruschetta	\$6.95	Baked Garlic Bread	\$3.95
Diced tomatoes, red onion, Pecorino Romano, House Italian dressing		Shrimp Scampi	\$11.25
Boneless Chicken Tenders	\$8.95	5 jumbo Gulf shrimp, garlic, butter, white wine	
Ranch or honey mustard		P.E.I. Mussels	\$9.95
Char-broiled Lemon Wings	\$9.95	White wine & garlic or marinara sauce	
Olive oil, fresh lemon, oregano		Fried Calamari	\$10.95
Buffalo Wings	\$9.50	Cocktail sauce, lemon wedges	
Blue cheese or ranch, side of celery sticks			

Soups & Salads

Mama T's Minestrone	cup \$3.75, bowl \$5.95	Chicken Antipasto Salad	\$12.75
Soup of the Day	cup \$3.75, bowl \$5.95	House salad with boneless grilled chicken breast, mozzarella, fontinella, roasted red peppers, red onions, House Italian dressing	
Tossed House Salad	\$4.95	Mixed Field Greens	\$7.75
Romaine, Iceberg, carrots, red cabbage, tomatoes, choice of dressing		Chopped walnuts, crumbled blue cheese, cherry tomatoes, balsamic vinaigrette	
Caesar salad	\$6.95	Classic Wedge	\$7.50
with grilled chicken	\$11.95	Diced tomatoes, crumbled bacon, crumbled blue cheese, homemade blue cheese dressing, (add to any entrée \$3.00)	
with grilled salmon	\$16.95		
Antipasto Salad	\$12.75		
House salad with genoa salami, mozzarella, pepperoni, fontinella, roasted red peppers, red onions, House Italian dressing			

Choice of dressings: House Italian, Buttermilk Ranch, Dijon Honey Mustard, Creamy Garlic, Thousand Island, Blue Cheese, French, Balsamic Vinaigrette (crumbled blue cheese available upon request)

Sandwiches

All sandwiches served with French fries and homemade coleslaw

Italian Beef	\$11.75	The Front Street	\$11.75
Italian Sausage	\$11.75	Flattened pizza sausage, pizza sauce	
Marinated Chicken Breast	\$11.75	Toasted Italian Grinder	\$12.25
Angus ½ pound Hamburger	\$10.75	Prosciutto di Parma, Genoa salami, pepperoni & provolone cheese. Served on Vienna bread with shredded lettuce, diced tomatoes, mayonnaise, & House Italian dressing	
Angus ½ pound Cheeseburger	\$11.95		
Homemade Meatball	\$11.75		

Any sandwich on garlic bread – \$1.20 additional

Add cheese (mozzarella, American, Provolone, cheddar, or gorgonzola) \$1.20 additional

Substitute a House, Caesar, or Mixed Field Greens salad for French fries and coleslaw for no additional charge

Weekly Specials

Dine-in only

Monday <i>Spaghetti Night</i>	Tuesday <i>Chicken Night</i>	Wednesday <i>Full Slab Baby Back Ribs</i>	Thursday <i>One-Half Char-Broiled Lemon Chicken</i>
Spaghetti with meatballs or sausage, soup or salad, garlic bread scoop of icecream \$13.95	Includes soup or salad. Marsala, Picatta, Vesuvio, Parmesan or One-Half Fried Chicken \$12.95	Soup or salad, choice of side \$18.95	Lemon potatoes, soup or salad \$15.95

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Mama T's Handmade Specialties

All entrées served with a cup of homemade soup or salad (House, Caesar, or Mixed Field Greens) and oven baked bread

Meat Ravioli	Meat sauce	\$16.95
Cheese Ravioli	Meat sauce	\$16.95
Butternut Squash Ravioli	Browned butter sage sauce	\$16.95
Gnocchi	Meat sauce	\$15.95
Lasagna	Three cheeses, spinach, meat sauce	\$16.95
Melanzone Rollatini	Eggplant stuffed & rolled with spinach, baked with mozzarella. Marinara sauce, side of penne	\$16.95

Pastas

All entrées served with a cup of homemade soup or salad (House, Caesar, or Mixed Field Greens) and oven baked bread

Bucatini all'Amatriciana	Pancetta, onions, tomatoes, hot pepper, extra virgin olive oil, parmesan	\$16.95
Shells & Sausage	Marinara sauce	\$16.50
Spaghetti & Meatballs	Meat sauce	\$16.95
Fettuccini Alfredo	Parmesan cream sauce	\$15.95
Linguine Carbonara	Bacon cream sauce, fresh grated parmesan	\$16.95
Fettuccini Parma	Prosciutto di Parma, peas, fresh mushrooms, parmesan cream sauce	\$16.95
Chicken Bowtie	Broccoli, tomatoes, fresh garlic, crushed red pepper, extra virgin olive oil, Pecorino Romano	\$16.50
Baked Penne	Marinara sauce, mozzarella cheese	\$15.95
Spaghetti Pomodoro	Vegan	\$14.50
Spaghetti, Angel Hair, Penne, Bowtie, or Linguine	Served with meat sauce, all other sauces available upon request	\$14.50

Sauces include meat, marinara, olive oil & garlic, alfredo, tomato cream, pomodoro

Add meatballs, sausage, or chicken \$3.95, shrimp \$7.95

Entrées

All entrées served with a cup of homemade soup or salad (House, Caesar, or Mixed Field Greens) and oven baked bread

Chicken

Boneless Chicken		
Vesuvio: white wine, garlic, oregano, Vesuvio potatoes		\$16.95
Marsala: fresh mushrooms, sweet red wine sauce, linguine		\$16.95
Picatta: white wine, lemon, capers, over angel hair pasta or sautéed spinach		\$16.95
Parmesan: baked with mozzarella, marinara sauce, penne pasta, vegetable		\$16.75
One-Half Fried Chicken Hand battered, vegetable, choice of side		\$15.25

Beef & Pork

Tenderloin Vesuvio	White wine, garlic, oregano, Vesuvio potatoes	\$26.95
Tenderloin Marsala	Fresh mushrooms, red wine sauce, linguine	\$26.95
Pork Chops Vesuvio	(2) 11 oz. center cut, white wine, garlic, oregano, Vesuvio potatoes	\$20.75
Pork Chops & Peppers	Marinated, grilled, choice of side	\$20.75

Seafood

Shrimp Scampi	White wine, garlic, butter, angel hair pasta, Pecorino Romano	\$21.75
Grilled Atlantic Salmon	Herb dill butter, wild rice, vegetable	\$21.75
Parmesan Encrusted Walleye	Creamy parmesan crust, vegetable, choice of side	\$19.95
Pan Sautéed Walleye	Lightly floured, tartar sauce, lemon wedges, vegetable, choice of side	\$19.95
Seafood Portofino	P.E.I. Mussels, shrimp, bay scallops, white wine sauce, linguine, Pecorino Romano	\$23.95

Side Dishes: Baked Potato • Vesuvio Potatoes • Wild Rice • French Fries • Sautéed Spinach • Spaghetti or Penne Pasta

Pizza

	Small 10"	Medium 12"	Large 14"	Family 16"
Cheese	\$8.95	\$12.60	\$16.45	\$19.50
One Ingredient	\$10.85	\$14.85	\$19.25	\$22.65
Each Additional Ingredient	\$1.90	\$2.25	\$2.80	\$3.15
Extra Cheese or Double Crust	\$1.40	\$1.70	\$2.00	\$2.30

Sausage, Mushrooms, Green Peppers, Yellow Onions, Red Onions, Pepperoni, Anchovies, Sliced Tomato, Fresh Garlic, Pepperocini Peppers, Mild or Hot Giardiniera, Green Olives, Black Olives, Bacon, Broccoli, Fresh Spinach, Jalapeno Peppers

Specialty Pizzas

Traverso's Signature	\$14.65	\$19.35	\$24.85	\$28.95
Sausage, Mushrooms, Onions & Green Peppers				
White Pizza	\$12.75	\$16.10	\$20.45	\$23.70
Olive Oil, Fresh Garlic, Ricotta, Diced Tomatoes, Fresh Basil				
Vegetarian	\$14.65	\$19.35	\$24.85	\$28.95
Fresh Garlic, Red Onions, Mushrooms, Diced Tomatoes and Fresh Spinach				

Gluten Free Menu and Children's Menu Available Upon Request

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Traverso's

GLUTEN FREE MENU

In the fall of 1927, fifteen year-old Lena (Mama T) Traverso journeyed from the mountain village of Cesuna in Northern Italy to the South Side of Chicago. Although Lena knew no English, her cooking sure could talk, as she had spent countless hours being raised in the kitchen of her parents' small family hotel.

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Appetizer's

Bruschetta	\$7.95	Shrimp Scampi	\$11.25
Diced tomatoes, red onion, Pecorino Romano, House Italian dressing		5 jumbo Gulf shrimp, garlic, butter, white wine	
Boneless Chicken Tenders	\$9.50	P.E.I. Mussels	\$10.95
Ranch or honey mustard		Pomodoro or white wine/garlic sauce	
Char-broiled Lemon Wings	\$9.95	Fried Calamari	\$10.95
Olive oil, fresh lemon, oregano		Cocktail sauce, lemon wedges	
Buffalo wings	\$9.50	Bread Basket	\$4.95
Blue cheese or ranch, side of celery sticks		Baked Garlic Loaf	\$4.95
Sausage & Peppers	\$10.75		

Salads

Tossed House Salad	\$4.95	Classic Wedge	\$7.50
Romaine, iceberg, carrots, red cabbage, tomatoes, choice of dressing		Diced tomatoes, crumbled bacon, crumbled blue cheese, homemade blue cheese dressing, (add to any entrée \$3.00)	
Caesar salad	\$6.95	Antipasto Salad	\$12.75
with grilled chicken	\$11.95	House salad with genoa salami, mozzarella, pepperoni, fontinella, roasted red peppers, red onions, House Italian dressing	
with grilled salmon	\$16.95	Chicken Antipasto Salad	\$12.75
Mixed Field Greens	\$7.75	House salad with boneless grilled chicken breast, mozzarella, fontinella, roasted red peppers, red onions, House Italian dressing	
Chopped walnuts, crumbled blue cheese, cherry tomatoes, balsamic vinaigrette			

Choice of dressings: House Italian, Buttermilk Ranch, Dijon Honey Mustard, Creamy Garlic, Thousand Island, Blue Cheese, French, Balsamic Vinaigrette
(crumbled blue cheese available upon request)

Sandwiches

All sandwiches served with French fries and homemade coleslaw

Italian Beef	\$12.95	The Front Street	\$12.95
Italian Sausage	\$12.95	Flattened pizza sausage, pizza sauce, Gluten-Free Hoagie roll	
Marinated Chicken Breast	\$12.95	Toasted Italian Grinder	\$13.25
Homemade Meatball	\$12.95	Prosciutto di Parma, Genoa salami, pepperoni & provolone cheese. Toasted on Gluten-Free Hoagie roll. Topped with shredded lettuce, diced tomatoes, mayonnaise, & House Italian dressing	
Patty Melt	\$12.95		
One-Half pound Angus patty, American cheese, Gluten-Free white toast			

Add cheese (mozzarella, American, Provolone, cheddar, or gorgonzola) \$1.20 additional
Substitute a House, Caesar, or Mixed Field Greens salad for French fries and coleslaw for no additional charge

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Pastas

All entrées served with a cup of homemade soup or salad (House, Caesar, or Mixed Field Greens) and oven baked bread

Spaghetti all'Amatriciana	Pancetta, onions, tomatoes, hot pepper, extra virgin olive oil, parmesan	\$19.95
Spaghetti Carbonara	Bacon cream sauce, fresh grated parmesan	\$19.95
Spaghetti Parma	Prosciutto di Parma, peas, fresh mushrooms, parmesan cream sauce	\$19.95
Spaghetti or Penne	Served with meat sauce, all other sauces available upon request	\$17.50
Spaghetti Pomodoro	Vegan	\$17.50

Sauces include meat, olive oil & garlic, Alfredo, Picatta, Marsala, lemon wine, Pomodoro

Add Italian sausage or chicken \$3.95

Entrées

All entrées served with a cup of homemade soup or salad (House, Caesar, or Mixed Field Greens) and oven baked bread

Chicken

Boneless Chicken		
Vesuvio:	white wine, garlic, oregano, Vesuvio potatoes	\$18.95
Marsala:	fresh mushrooms, sweet red wine sauce, spaghetti	\$18.95
Picatta:	white wine, lemon, capers, over spaghetti or sautéed spinach	\$18.95
One-Half Fried Chicken	Hand battered, vegetable, choice of side	\$16.75

Beef & Pork

Tenderloin Vesuvio	White wine, garlic, oregano, Vesuvio potatoes	\$28.95
Tenderloin Marsala	Fresh mushrooms, red wine sauce, linguini	\$28.95
Pork Chops Vesuvio	(2) 11 oz. center cut, white wine, garlic, oregano, Vesuvio potatoes	\$21.95
Pork Chops & Peppers	Marinated, grilled, choice of side, apple sauce	\$21.95

Seafood

Shrimp Scampi	White wine, garlic, butter, spaghetti, Pecorino Romano	\$24.75
Grilled Atlantic Salmon	Herb dill butter, wild rice, vegetable	\$22.75
Parmesan Encrusted Walleye	Creamy parmesan crust, vegetable, choice of side	\$20.95
Pan Sautéed Walleye	Tartar sauce, lemon wedges, vegetable, choice of side	\$20.95
Seafood Portofino	P.E.I. Mussels, shrimp, bay scallops, white wine sauce, spaghetti, Pecorino Romano	\$26.95

Side Dishes: Baked Potato • Vesuvio Potatoes • Wild Rice • French Fries • Sautéed Spinach • Spaghetti

Pizza

10.5" Cheese	Additional ingredients \$1.90 each	\$12.25
10.5" Signature	Sausage, mushrooms, onions & green peppers	\$17.95
10.5" Vegetarian	Fresh garlic, red onions, mushrooms, diced tomatoes and fresh spinach	\$17.95
10.5" White Pizza	Olive Oil, Fresh Garlic, Ricotta, Diced Tomatoes, Fresh Basil	\$16.25

Sausage, Mushrooms, Green Peppers, Yellow Onions, Red Onions, Pepperoni, Anchovies, Sliced Tomato, Fresh Garlic, Pepperocini Peppers, Mild or Hot Giardiniera, Green Olives, Black Olives, Bacon, Broccoli, Fresh Spinach, Jalapeno Peppers

Desserts

Goosey Cake		\$6.75
Our sinfully delicious version of chocolate brownie cake, with a cream cheese-chocolate chip top layer.		
Served warm, with vanilla ice cream, whipped cream, and chocolate sauce.		
Gluten-Free / Dairy-Free Brownie		\$6.25
Mama Tish's Lemon Ice		\$3.95
Ice Cream		\$3.75
Spumoni • Mint Chocolate Chip • Vanilla • Chocolate		

Kids' Menu

All meals served with ice cream

Spaghetti		\$7.75
Mostaccioli		\$7.75
Fettuccini Alfredo		\$7.75
Popcorn Chicken	French fries, apple sauce	\$6.75
Fried Chicken	Chicken leg, French fries, applesauce	\$6.75
Chicken Tenders	French fries, apple sauce	\$6.75
Grilled Cheese	French fries, apple sauce	\$7.55

Traverso's

Beers

Ask us about our Selection of Draft Beers

Miller Light 4.2% ABV Draft	\$4.50	Glutenberg Seasonal - Gluten Free - 12oz can	\$8.00
Solemn Oath 16oz Seasonal	\$7.00	Prairie Path - Two Brothers - Gluten Free - 5.1% ABV 12oz bottle	\$6.00
Leinenkugel 12oz Seasonal	\$6.00	Red Bridge - Anheuser Busch - Gluten Free - 4.8% ABV 12oz bottle	\$6.00
Zombie Dust - Three Floyds - APA - 6.2% ABV 12oz bottle	\$7.00	Emperor Lemon Saison - Moody Tongue - Saison - 6.3% ABV 12oz bottle	\$6.00
Anti-Hero - Revolution - IPA - 6.5% ABV 12oz can	\$6.00	Bell Air - Brooklyn - Sour - 5.5% ABV 12oz bottle	\$6.00
Dale's Pale Ale - Oskar Blues - APA - 6.5% ABV 12oz can	\$6.00	Porter - Founders - Porter - 6.5% ABV 12oz bottle	\$6.00
Snaggletooth Bandana - Solemn Oath - IPA - 6.5% ABV 12oz can	\$6.00	Lu - Solemn Oath - Kolsh - 4.7% ABV 12oz can	\$6.00
Daisy Cutter - Half Acre - APA - 5.2% ABV 12oz can	\$7.00	White - Allagash - Wit - 5% ABV 12oz bottle	\$7.00
420 Extra Pale Ale - Sweetwater - APA - 5.2% ABV 12oz can	\$6.00	E.S.B. - Fullers - ESB - 5.9% 12oz bottle	\$7.00
G-Knight - Oskar Blues - Red/Amber Ale - 8.7% ABV 12oz can	\$6.00	Robert The Bruce - Three Floyds - Scottish Ale - 6.5% ABV 12oz bottle	\$7.00
Red Seal - North Coast - Red/Amber Ale - 5.8% ABV 12oz bottle	\$6.00	Golden Monkey - Victory - Belgian Trippe - 9.5% ABV 12oz bottle	\$7.00
Gumball Head - Three Floyds - Wheat Ale - 5.6% ABV 12oz bottle	\$7.00	Heineken 5.4% ABV 12oz bottle	\$5.50
Little Sumpin' Sumpin' - Lagunitas - Wheat Ale 7.5% ABV 12oz bottle	\$6.00	Peroni 5.1% ABV 12oz bottle	\$5.50
Oberon - Bells - Wheat Ale - 5.8% ABV 12oz bottle	\$6.00	Stella Artois 5.2% ABV 12oz bottle	\$5.50
312 - Goose Island - Wheat Ale - 4.2% ABV 12oz bottle	\$6.00	Amstel Light 3.5% ABV 12oz bottle	\$5.50
Weihenstephanar - Hefeweisen - 5.1% ABV 12oz bottle	\$6.00	Coors Light 4.2% ABV 12oz bottle	\$4.50
Boffo Brown - Darkhorse - Brown Ale - 7% ABV 12oz bottle	\$6.00	Budweiser 5% ABV 12oz bottle	\$4.50
Brown Ale - New Castle - Brown Ale - 4.7% ABV 12oz bottle	\$6.00	Bud Light 4.2% ABV 12oz bottle	\$4.50
Milk Stout - Left Hand - Sweet Stout - 6% ABV 12oz bottle	\$7.00	Harp 5% ABV 12oz bottle	\$5.50
Yeti - Great Divide - Stout - 9.5% ABV 12oz bottle	\$7.00	M.G.D. 4.7% ABV 12oz bottle	\$4.50
Extra Stout - Guinness - Stout - 6% ABV 12oz bottle	\$6.00	Michelob 5% ABV 12oz bottle	\$4.50
Dragon's Milk Stout - New Holland - Imperial Stout - 11% ABV 12oz bottle	\$7.50	Michelob Ultra 4.2% ABV 12oz bottle	\$4.50
Pineapple - Ace - Cider - Gluten Free - 5% ABV 12oz bottle	\$6.00	Corona 4.5% ABV 12oz bottle	\$5.50
Cidre - Stella Artois - Cider - Gluten Free - 5% ABV 12oz bottle	\$6.00	O'Doul's 0.5% ABV 12oz bottle	\$5.50
Zombie Killer - B-Nektour - Cider - Gluten Free - 5.5% ABV 18oz bottle	\$16.00	Hard Cranberry - Mike's - Hard Lemonade - 5% ABV 11.2oz bottle	\$5.50

Martinis

Original Cosmo	Premium vodka, Cointreau, cranberry, and lime juices served chilled, straight up	\$8.75
The Classic	Gin & vermouth stirred over ice and served up, with an olive	\$8.50
Chocolate Martini	Premium vodka and dark crème de cacao blended with chocolate syrup, served straight up	\$8.75
Dirty Martini	Chilled premium vodka served straight up with olive juice and extra olives	\$8.50
Melon Martin	Premium melon vodka, pineapple juice, and grenadine, served with a splash of cranberry	\$8.75
French Martini	Premium vodka, Chambord, and sour mix, served up with a splash of pineapple juice	\$8.75
Lemon Drop	Premium citrus flavored vodka, triple sec, and sour mix	\$8.25
Apple Martini	Premium vodka, triple sec, and apple liqueur blended and served straight up	\$8.00

Desserts

Homemade Cheesecake		\$6.50
Unlike any we've tried. Mama T's light and fluffy version has been voted #1 in Chicagoland by the renowned Chicago Magazine. (Try it with strawberries for an extra \$.75)		
Mama Tish's Lemon Ice		\$3.95
Tiramisu	Decadent layers of espresso soaked ladyfingers and Italian custard. Finished with a dusting of cocoa powder.	\$6.95
Goosey Cake	Our sinfully delicious version of chocolate brownie cake, with a cream cheese-chocolate chip top layer. Served warm, with vanilla ice cream, whipped cream, and chocolate sauce.	\$6.75
Cannoli	Homemade Italian pastry stuffed with a sweet ricotta cheese mixture, chocolate chips, and chopped nuts.	\$4.95
Ice Cream	Spumoni • Mint Chocolate Chip • Chocolate Chip Cookie Dough • Vanilla • Chocolate	\$3.75

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Wines

Whites

Sparkling

Mionetto, Prosecco	Veneto, Italy - Aromas of golden apples, pear & honey	\$9.50 Bottle (187 ML)
Mionetto, Sweet Moscato	Veneto, Italy - Fresh and crisp with a floral bouquet & fruity finish	\$9.50 Bottle (187 ML)

Soave

Rocca Sveva, Soave Classico	Veneto, Italy - Fresh Flowers, green apple, citrus & melon	\$9.00 Glass / \$35 Bottle
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Pinot Grigio

Mezzacorona, Pinot Grigio	Trentino, Italy - Aromas of tropical fruit such as papaya	\$6.75 Glass / \$22 Bottle
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Sauvignon Blanc / Fumé Blanc

Ferrari Carano, Fumé Blanc	Sonoma, California 100 Sauvignon Blanc with zesty flavors and aromas of tropical fruit, with subtle oak character.	\$9.25 Glass / \$34 Bottle
Oyster Bay, Sauvignon Blanc	New Zealand - Aromas of citrus fruits and gooseberry	\$8.75 Glass / \$33 Bottle

Chardonnay

Mezzacorona, Chardonnay	Trentino, Italy - Lively crisp aromas, melon, peach and sorbet	\$6.75 Glass / \$22 Bottle
Wente "Morning Fog", Chardonnay	California - Refreshing honeysuckle, pineapple & Fuji apple	\$9.00 Glass / \$33 Bottle

Reisling

Chateau Ste. Michelle, Reisling	Washington - Crisp apple aromas and flavors, with subtle mineral notes	\$8.25 Glass / \$29 Bottle
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Rosé

Seaglass, Rosé	California - Bright juicy cherry & ripe raspberry	\$8.75 Glass / \$33 Bottle
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Reds

Pinot Noir

Meimoi, Pinot Noir	California - Blackberry, dark cherry, juicy strawberry and toasty mocha flavors	\$9.25 Glass / \$35 Bottle
Parducci, Pinot Noir	California - Medium bodied, well balanced berry flavors	\$8.75 Glass / \$33 Bottle

Merlot

Mezzacorona, Merlot	Trentino, Italy - Rich fruit aromas & flavors of black currant	\$6.75 Glass / \$22 Bottle
Charles Smith "Velvet Devil", Merlot	Washington	\$9.25 Glass / \$35 Bottle

Malbec

Doña Paula, Malbec	Argentina - Aromas of black fruits, violets & spices Dark ruby hues & aromas of fleshy plum mixed with flavors of sweet espresso & black raspberry	\$8.25 Glass / \$29 Bottle
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Cabernet Sauvignon

Mezzacorona, Cabernet Sauvignon	Trentino, Italy - forward with smooth, elegant tannins	\$6.75 glass / \$22 Bottle
J Lohn "Seven Oaks" Cabernet Sauvignon	Paso Robles, California - Full cherry taste, nice oak flavors firm tannins	\$9.25 Glass / \$35 Bottle
Napa Cellars, Cabernet Sauvignon	Napa, California - Ripe Blackberry Black currant, hints of black pepper and vanilla notes	\$39 Bottle

Chianti

Ruffino, Chianti	Tuscany, Italy - Light bodied fruity, with long cherry taste	\$8.75 Glass / \$32 Bottle
Monsanto, Chianti Classic Riserva	Tuscany, Italy - Full bodied & fruity, great structure & generous tasty finish	\$39 Bottle

Red Blends Distinctive & Tantalizing Reds - Beyond the Traditional

7 Moons, Red Blend	Aromas of chocolate covered cherries, baking spices & vanilla beans	\$8.25 Glass / \$29 Bottle
Antinori Toscano, Villa Red "Super Tuscan"	Balanced with black currant and blackberry notes tobacco & chocolate	\$9.25 Glass / \$38 Bottle
Righetti, Valpolicella, Ripasso "Baby Amarone"	Veneto, Italy Full bodied, Black cherry and raisin scents, with slight fruity taste of mocha	\$9.25 Glass / \$38 Bottle
Mottura, Primitivo	Puglia, Italy - Jammy black cherries, truffles, espresso and dense creamy texture	\$8.75 Glass / \$33 Bottle
Antinori Santa Christina, "La Maestrelle" Super Tuscan	Tuscan blend of Merlot, Syrah, and Sangiovese, plum and pomegranate flavors with spice accents	\$9.00 Glass / \$34 Bottle
19 Crimes, Red Blend	Australia - Medium bodied, with light fruit flavors	\$8.75 Glass / \$33 Bottle