



Summer Bar Menu

All Items \$7

Complete menu with additional wines,
food and cocktails is always available

WINES BY THE 6 OZ GLASS

Sangria Rosso with fresh fruit
Prosecco, Zonin nv
Moscato D'Asti, Paolo Saracco 2007
Falanghina Riserva *Donnalaura*, Frattasi 2006
Pinot Grigio, Alois Laedager 2008
Verdicchio *Fontevicchia*, Castelfarnetto 2007
Malvasia *Collio*, Venica 2008
Barco Reale di Carmignano, Capezzana 2007
Barbera D'Alba Ca del Sarto 2007
Nebbiolo D'Alba, Damilano 2007

COCKTAILS, MARTINIS, MANHATTANS

Finlandia Vodka, Jack Daniel's, Beefeater Gin,
Bacardi Light Rum, Jose Cuervo Gold Tequila,
J & B Scotch, Seagram's 7

SPUNTINI | ANTIPASTI ~ SNACKS AND APPETIZERS

24 month Gran Riserva Prosciutto

From Parma

Asparagus, Fava Beans and Red onion

Pecorino and new harvest olive oil

Seasonal Melon

New harvest olive oil, mint and sea salt

Squash Blossoms

Filled with Ricotta and fried; tomato *crudo*

Spiedino di Manzo *

Skewer of beef with spinach, cherry tomato and Parmigiano

Spiedino of Ahi Tuna

Lemon *aioli*, capers, olive and tomato salad

Spiedino of Wood grilled shrimp

Ceci bean puree, herb salad

Salad of Organic greens and vegetables

Black Mesa Ranch Goat cheese; red wine vinaigrette

Stagionale

Corn and tomato salad, garlic croutons, red wine vinaigrette

Roman style Meatballs

Braised in white wine, herbs and lemon

Salad of Watermelon and Black Mesa Feta

Queen Creek olive oil

Panino of Mortadella

and Robiolla cheese

Panino of Roasted Eggplant

Tomato, basil and Pecorino

Pizza of Roasted Eggplant

Pecorino, roasted garlic and oregano

Pizza of Roasted Local Tomatoes

Mozzarella, basil, corn and Sicilian olive oil