

Speciali del Giorno

Cocktail

White Peach Margarita White Peach, 4 Copas Organic Tequila, St. Germain, Fresh Lime...14

Wine by the Glass

Chianti Classico Riserva, Ruffino "Gold Label," '05 Toscana-Medium bodied red wine with notes of violet, cherry, plum and spice; elegant and lush with structured tannins and soft finish...18

Cocktails...10

Bellini Prosecco, Peach Nectar
Mimosa Prosecco, Freshly Squeezed OJ
Caipirinha Cachaça, Fresh Lime, Sugar
Caipiroska Vodka, Fresh Lime, Sugar
Italian Breeze Alize, Cranberry, Soda
Fresh Margarita Fresh Lime, Tequila, Sugar

Martinis...12

French Martini Chambord, Grand Marnier, Vodka, Prosecco
Isabella Rossellini Aperol, Absolut Citron, Champagne
Lago Lemon Drop Fresh Lemon, Vodka, Sugar
Negroni Campari, Sweet Vermouth, Gin
Sex Appeal Passion Fruit Vodka, Alize, Cranberry
Tangu Cosmo Tangerine Vodka, OJ, Fresh Lime, Cranberry

Wine by the Glass

White

Orvieto Classico	Tenuta di Salviano, Umbria...10
Pinot Grigio	Lagaria, Friuli Venezia Giulia...8.5
Pinot Grigio	Pighin Grave, Friuli Venezia Giulia...11
Chardonnay	Snap Dragon, California...8
Chardonnay	Iron Horse, Sonoma County...11.5
Meritage	White Knight, California...9 (Viognier & Sauvignon Blanc)
Reisling	Jekel Vineyards, Monterey...9

Red

Barolo	Reversanti, Piemonte...15
Chianti Riserva	Banfi, Toscana...11.5
Merlot	Borgo, Friuli Venezia Giulia...9
Primitivo	Matane...9
Sangiovese	Di Majo Norante, Molise...9
Cabernet	Leese-Fitch, California...8
Cabernet	Sterling Vineyards, Napa...13 (Certified Organic)
Merlot	Red Rock, California...10.5
Meritage	Dynamite, California...10
Pinot Noir	Chalone, Monterey...10.5

Sparkling

Prosecco Brut	Zonin, Piemonte...8.5
Champagne	Taittinger, France...16

Bar Bites

(Half-priced during Happy Hour daily 4-7pm)

Pizzas & Burger

Margherita Fresca	Fresh Mozzarella, Roma Tomato, Garlic, Basil...13
Prosciutto e Rucola	Prosciutto, Arugula, Mozzarella, Tomato...14
Diavola	Spicy Salame Calabrese, Mozzarella, Tomato...13
Tartufo	Stracchino, Truffle Essence, Arugula, Smoked Prosciutto...13
Euro Burger	Italian Hamburger, Robiola Cheese, Michetta...16

Finger Foods

Duo di Tartare	Duo of Tartars: Ahi Tuna Sushi-Grade, Market Fennel, Capers, JJ Lone Ranch Avocado Sauce, Swordfish, House- Smoked Mussels, Black Olives, Orange Gastric...15
Burrata alla Coppa	Burrata Cheese, Coppa, Fair Hills Farms Pink Lady Apples, Balsamic Reduction...13
Fritto Misto di Lago	Zucchini, Calamari, Tiger Shrimp, Fresh Water Smelts, Fresh Water Shrimp, Spicy Arrabbiata & Garlic Aioli Dips...15
Scelta di Formaggi	Italian Cheeses, Pear, Honey...14

Birre

Imported Beers

- Menabrea, Italy...8
- Menabrea Amber, Italy...8
- Moretti, Italy...6
- Moretti Rossa, Italy...6
- Peroni, Italy...6
- Bittburger, Germany...6
- Chimay Premiere Red, Belgium...12
- Corona, Mexico...6
- Erdinger Hefe-Weizen, Germany...6
- Guinness Draught, Ireland (14.9 oz. Can)...8
- Stella Artois, Belgium...6
- Buckler (Non-Alcoholic), Holland...5

Domestic Beers

- Allagash White Ale, Portland, Maine...8
- Budweiser, St. Louis, Missouri...5
- Bud Light, St. Louis, Missouri...5
- Flying Dog Pale Ale, Aspen, Colorado...6
- Fat Tire, Fort Collins, Colorado...6
- Green Flash I. P. A., San Diego, California...6
- Samuel Adams, Boston, Massachusetts...5

Artisanal Cocktails

The following classic cocktails are made using the freshest ingredients from the Santa Monica Farmer's Market in conjunction with modern, organic liquors.

On the rocks...12

One litro carafe...28 (for happy hour...20)

Mojito	Fresh Mint, Lime, Papagayo Organic Rum, Sugar in the Raw, Soda
Market Margarita	Farmer's Market Fruit of the Day, Lime, 4 Copas Organic Tequila
Maitai Bazaar	Papagayo Organic Rum, Myers Rum, Amaretto, Fresh Juices, Kirsch Cherry
Strawberry Basil Caipirinha	Market Strawberry, Basil, Lime, Sugar in the Raw, Cachaça

Martini style...14

Sage Passion	Sage, Market Passionfruit, Cranberry, Tanqueray Gin
Sparkling Pomegranate	Pomegranate, Mint, Blackberry, Papagayo Organic Rum, Prosecco
Jasmine Manhattan	Theia Organic Jasmine, Knob Creek, Sweet Vermouth Kirsch Cherry
Alpine Sidecar	Market Citruses, Courvoisier Cognac, St. Germain
Caprese	Cherry Tomato, Basil, Crop Tomato Vodka, Balsamic
Raspberry Lemon Drop	Fresh Raspberries, Market Lemon, Tru Lemon Vodka

Salute!

Dessert Martinis...12

Apple Pie	Apple Pucker, Butterscotch, Cinnamon, Vodka, Whipped Cream
Key Lime Pie	Stoli Vanil, Midori, Lime, Whipped Cream
Chocolate Martini	Godiva White Chocolate <u>OR</u> Godiva Dark Chocolate, Bailey's, Stoli Vanil
Russian Martini	Godiva White Chocolate, Kahlua, Stoli Vanil
Espresso Martini	Espresso, Stoli Vanil, Caffé Borghetti

Hot Drinks...10

Caffé Corretto	Espresso with Shot of Grappa or Brandy
Caffé Pinon	Baileys, Frangelico, Espresso, Milk, Whipped Cream
Caffé Slide	Godiva White Chocolate, Kahlua, Baileys, Espresso, Milk, Whipped Cream
Italian Coffee	Amaretto, Brandy, Coffee, Whipped Cream
Mexican Coffee	Tequila, Kahlua & Tia Maria Coffee
Nutty Irishman	Frangelico, Jameson, Coffee, Whipped Cream
Vin Brulè	Warm Spiced Red Wine
Grolla	A Ritual from the Italian Alps! Served in the "Friendship Cup" and flamed tableside \$9 per person-minimum 2

1/10/10