



Lift your spirits

Antipasti \$4

Olivio

Assorted marinated, then roasted olives

Giardiniera

Spicy pickled vegetables marinated in oil, vinegar, herbs and spices

Prosciutto di Parma e Fruita

Seasonal fruit wrapped in Prosciutto di Parma

Pane di Aglio Formaggio

Cheesy garlic bread

Zuppa del Giorno

A cup sized serving of the soup of the day

Bombe di Bourbon

Small meatballs with a cheese and spicy pepper core coated with a Church Bourbon glaze



Piccoli Piatti \$6

Mini Calzones

Baked pockets of homemade dough stuffed with salami, mozzarella and a house vodka sauce.
Served with ranch dressing.

Pizza Rolls

Flatbread made a lot less flat! Roll the dough and stuff it with cappicola, mozzarella and the house vodka sauce. Served with ranch dressing.

Cheesy Garlic Bread

Ciabatta bread sliced, doused with garlic and olive oil, smothered in cheese and toasted

Bruschetta \$8

Pomodoro con Basilica e Carciofi

Tomato and artichoke hearts sprinkled with basil on toasted bread

Mozzarella con Carne e Basilico

Sliced mozzarella with prosciutto, salami and cappicola heated, then sprinkled with basil

Pizza Brillante Piatto

A flat bread pizza w/assorted meats & cheeses and Frozen Falls Vodka sauce

Panini \$9

Vegetariano

Tomato, avocado, shredded carrots and lettuce in toasted bread swathed in olive oil

Mela e Mozzarella

Apple and mozzarella cheese melted in a hot pressed roll dressed with olive oil & basil

Caprese Di Parma

Prosciutto di Parma and mozzarella cheese with fresh basil in a toasted bread

Hoagies \$9

Polpetta

Meatballs served with green peppers, cheeses and a red sauce on a hoagie roll

Carne Fredda

Italian cold meats and chesses served with olive oil dressing on a hoagie roll

Panino al Pollo

A chicken, pepper and onion combination served on a hoagie roll

Salsiccia e Pepe

Spicy sausage, peppers and onions served with a red sauce on a hoagie roll

Piatti Principali \$14

Insalata di Caesar con pollo

Chicken Caesar salad

Charcuterie

A slate of assorted meats, cheeses, olives, breads and spreads

Arancini di Roma

White rice stuffed with three Italian cheeses, covered in bread crumbs and baked with a red sauce

Peperoni Ripieni

Stuffed green peppers with a combination of meats, cheeses and rice

Lasagna

A combination of hot Italian sausage and beef as our meats along with the standard array of Italian cheeses

Manicotti

Cannelloni shells stuffed with multiple cheeses and spices and covered with Frozen Falls Vodka sauce

Ziti al Forno

Baked ziti and assorted cheeses with Frozen Falls Vodka sauce



Lunch Specials

Wednesday thru Friday

11:30am to 4:30PM

Cup of Soup \$4

Ask your server for the soup of the day

Hoagies \$7.50

Polpetta

Meatballs served with green peppers, cheeses and a red sauce on a hoagie roll

Carne Fredda

Italian cold meats and cheeses served with olive oil dressing on a hoagie roll

Panino al Pollo

A chicken, pepper and onion combination served on a hoagie roll

Salsiccia e Pepe

Spicy sausage, peppers and onions served with a red sauce on a hoagie roll

Make it a Meal \$7.50

Cup of the soup of the day and half hoagie

Dolce \$6

Gelato

Assorted flavors as available; ask your server for options

Torta e Gelato

A warmed brownie with a scoop of gelato on top

Bignè al Cioccolato

Cream Puffs with chocolate syrup



Wine List

White

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|-----------------------------------|------|------|
| Chardonnay, Alcesti, Scilia, 2016 | \$8 | \$28 |
| Chardonnay, Veneta | \$10 | \$36 |
| Pinot Grigio, Musaragno, 2016 | \$7 | \$28 |
| Pinot Grigio, Isonzo, 2014 | | \$56 |
| Vinho Verde, Gateway 2016 | \$8 | \$28 |
| Sauvignon Blanc, La Cappuccina | \$9 | \$32 |
| Sauvignon Blanc, Tangent | \$12 | \$44 |

Rose and Sparkling

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| Pinot Noir Rose, Angeline | \$10 | \$36 |
| Rose, Lovisolò | \$10 | \$36 |
| Prosecco, Vini Tonon | \$10 | \$36 |

Red

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| Pinot Noir, Beau Chene | \$8 | \$28 |
| Pinot Noir, Chateau Burgozone | \$9 | \$32 |
| Blend, Small Hill Red Hillinger | \$10 | \$36 |
| Pinot Noir, Meinklang (Organic) | \$11 | \$38 |
| Pinot Noir, Butternut | | \$44 |
| Pinot Noir, Benton Lane | | \$76 |
| Merlot, Emmolo | | \$68 |
| Blend, Artesna 2015 | | \$44 |
| Sangiovese, Terra Viva, 2016 | \$8 | \$28 |
| Chianti Classico Gold, Cennatoio, 2014 | | \$59 |
| Cabernet Sauvignon, Quilt 2015 | | \$68 |
| Rlojo, Muguel Merino | | \$90 |
| Varva Rosso, Bolgheri, 2014 | | \$70 |
| Toscana, Il Borro, 2013 | | \$120 |

Beer

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| Light | \$7 |
| Amber/Seasonal | \$7 |
| IPA | \$7 |
| Dark | \$7 |
| Erdinger, Weissbier Alkoholfrei (non-alcoholic) | \$7 |
| Jack's Hard Pear Cider | \$7 |

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|---------------|--------|
| Bud Light | \$3.50 |
| Rolling Rock | \$3.50 |
| St Pauli Girl | \$3.50 |
| Stella Artois | \$4.50 |
| Stella Cidre | \$4.5 |

