

BY THE GLASS

SPARKLING

Prosecco Brut Zardetto, Conegliano, Italy	8
Blanc De Noirs Domain Chandon, California	9

White

Riesling 2008, Columbia, Columbia Valley Washington	7
Sauvignon Blanc 2009, Cataldo, Sicily, Italy	7
Fume Blanc 2008, Ferarri Carano, Sonoma, CA.	10
Pinot Grigio 2008, California (Our House)	5
Pinot Grigio 2009, Barone Fini, Trentino Italy	8
Chardonnay 2008, California (Our House)	5
Chardonnay 2007, Hob Nob, France	8
Chardonnay 2007, Ferarri Carano, Sonoma, CA.	12

Rosé

Rosè 2009, Centine, Banfi, Italy	7
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ITALIAN RED

Nero D' Avola 2008, Cataldo, Sicily, Italy	7
Montepulcano d'Abruzzo 2007, La terra fina, Abruzzi, It	7
Chianti 2009 La Vendemmia, Tuscany, Italy	7
Chianti Classico 2004 Vigna Vecchia, Tuscany, Italy	12

RED

Pinot Noir 2007, Hob Nob, France	8
Pinot Noir 2009, Red Rock Winery, Napa, California	12
Campo Viejo Reserva 2006, Rioja Spain	8
Cuvee Acacia Red Blend 2007, California	9
Merlot 2008, California (Our House)	5
Merlot 2009 Hob Nob, France	7
Malbec 2009 High Note, Mendoza, Argentina	8
Cabernet Sauvignon 2009, William Hill, Central California	6
Cabernet Sauvignon 2009, Twenty Bench, Napa, CA.	11

Luciano's Half Bottle Wines by the Glass

(2 Glass Minimum to Pour)

200 Amarone della valpolicella 2007, Marano Italy	19
201 Cabernet Sauvignon 2008, HESS, Napa, CA.	15
202 Pinot Noir 2007, FESS PARKER Santa Barbara, CA.	12
203 Rosso Di Montalcino 2007, Pian Cornello Italy	12

MARTINIS

\$9

THE DIRTY DOUBLE CROSS

Double Cross Vodka served with Bleu Cheese Stuffed Olives

CARAMEL APPLE

Russian Standard Vodka, Sour Apple Pucker, Butterscotch Schnapps

PUMPKIN PIE

Stoli Vanilla Vodka, Pumpkin Spice Liqueur, Vanilla Bean Gelato, and Cinnamon

FIGETABOUTIT

Figenza Vodka, Chandon Blanc de Noirs, Cranberry Juice, and Fresh Lemon Juice

PASSIONATE AFFAIR

Russian Standard Vodka, Rose Brut, Passion Fruit Essence

MEDITERRANEAN BLOOD ORANGE

Absolut Citron, Blood Orange Puree, and Cranberry Juice

FIRESIDE

Grey Goose Vodka, Pomegranate Liqueur, Cherry Juice, and Sweet Vermouth

GINGER JOY

Grey Goose Pear Vodka, Domain de Canton Ginger Liqueur, Simple Syrup, and Fresh Lemon Juice

STRAWBERRY SHORTCAKE

UV Birthday Cake Vodka, Bacardi Strawberry Rum, Strawberry Puree, and Crème Anglaise

THE ALL NIGHTER

Van Gogh Double Espresso Vodka, Kaluha, Bailey's Irish Cream, and Espresso

COCKTAILS

\$8

GOLDENROD

Grey Goose Pear Vodka, St. Germain Elderflower Liqueur, and Fresh Lemon Juice topped with Chandon Blanc de Noirs

GINGER CUCUMBER

Hendricks Gin, Domaine de Canton, shaved cucumbers, and fresh lemon and lime juice

JALAPEÑO MARGARITA

Jalapeño Infused Tequila, Simple Syrup, and Fresh Lime Juice

CABLE CAR

Sailor Jerry Spiced Rum, Cointreau, Fresh Lemon Juice

BASIL HAYDEN'S BUBBLY APPLE

Basil Hayden's Bourbon and Sparkling Apple Cider

MAPLE LEAF

Maker's Mark Bourbon, Maple Syrup, Fresh Lemon Juice

WASHINGTON APPLE

Crown Royal, Sour Apple Pucker, and Cranberry Juice

ITALIAN BREEZE

Amaretto Disaronno, Bacardi Rum, Cranberry and Pineapple Juice

AMERICANO

Aperol, Beefeater Gin, Sweet Vermouth, Orange Juice, and a splash of bitters

NEGRONI

Campari, Bombay Gin, Carpano Sweet Vermouth

HOMEMADE SANGRIAS

RED OR WHITE

20 OZ GLASS-\$10 OR ½ PITCHER - \$17 PITCHER-\$27

AFTERDINNER

Ports Glass

Dow's, Portugal 10 yr Tawny 7.

Dow's, Portugal 20yr Tawny8.

Dow's, Portugal Vintage 1991, (Bottle Price Only) 110.

Fonseca 20yr, Portugal 10.

Taylor Fladgate 10yr Portugal 7.

Taylor Fladgate 20yr Portugal 9.

Taylor Fladgate 40yr Portugal 18.

Taylor Fladgate LBV Portugal 8.

Grappas

Uvaviva Di poli, Schiavon,It 15.

Single Malts & Bourbons

Macallan 12yr 10.

Macallan 18yr 25.

Glenlivet 12yr 10.

Glenlivet 15yr 13.

Glenlivet 18 yr 16.

Glenfiddich 12yr 10.

Glenfiddich 15yr 13.

Glenfiddich 15yr 102
proof 18.

Glenfiddich 18yr 16.

Oban 14yr 16.

Balvenie 12yr

Doublewood 12.

Balvenie 15yr Single Barrel 15.

Balvenie 21yr Portwood 24.

Adebeg 10yr 9.

Dewars 12yr 12.

Bookers

Knob Creek 9yr 10.

Knob Creek Single Barrel 12

Makers 46 9.

Basil Hayden 8yr 10.

Bakers 7yr 9.

Laphroaig 10yr 10.

Beers

Blue Moon

Coors

Coors Non Alcoholic

Budweiser

Bud Light

Yuengling

Sam Adams

Michelob Ultra

Samuel Smith Oatmeal

Stout

Samuel Smith Lager

Samuel Smith Nut Brown

Heineken

Heineken Light

Amstel

Stella Artois

Peroni

Guinness Drought

Framboise

EB

Zywiec Bottle

Zywiec Draft Lg. Or Sm.

APPETIZERS

Oysters du Jour

East & West Coast oysters
Accompanied by crack pepper mignonette, traditional cocktail sauce, and a mustard-horseradish cream M/P

Spinach & Artchoke Fontina Fondue

Creamy spinach and Fontina cheese served with crispy focaccia crostini 8.

Grilled Calamari Salad

Over arugula and fire roasted red peppers
Finished with salsa verde 10.

Shrimp Cocktail

With traditional cocktail sauce and
Horseradish- mustard cream 11.

Grilled Lamb Chop Lollipops

With Mediterranean tamarind sauce 13.

Fresh Mozzarella & Vine Ripe Tomatoes Tower

Roasted eggplant, red peppers and extra virgin olive oil 8.

Zuppa Di Clams & Mussels

Sautéed with fennel, shallots, and garlic in
anise scented cream broth 11.

Ahi Tuna Tartare

Fine diced sushi grade tuna mixed with fresh ginger, chives,
& scallion with a ponzu dipping sauce 13.

Italian Seafood Salad

Gulf shrimp, calamari, and scungili in an extra virgin olive
oil and fresh lemon dressing 10.

Antipasti Misto for two

Imported Italian meats and cheeses, grilled vegetables,
marinated olives, mushrooms, roasted red peppers, fresh
mozzarella and tomatoes 15.

Crisp Fried Calamari

Dusted in Tuscan spices served with spicy mari nara &
Lemon- caper remoulade 8.

Spiedini Alla Romano

Savory bread stuffed with Prosciutto di Parma and
mozzarella topped with lemon
caper butter or marinara sauce 7.

Jumbo Lump Crab Cake Bruschetta

Topped with plum tomato bruschetta salad 12.

Creamy Asiago & Parmesan Polenta

Accompanied with grilled mushrooms and gorgonzola 9.

Tenderloin of Beef Carpaccio

shaved slices of beef over an arugula salad with shaved
parmesan cheese 10.