

“UNA BEVANDA SALUTARE”

Bruno on the Beach

Grey Goose Pear Vodka, Peach Schnapps,
Pineapple, Pomegranate – Served up
\$10

Negroni

Campari, Seagram’s Gin, Sweet Vermouth
Served up or on the Rocks
\$9

Pomegranate Sangria

Italian Red Wine, Brandy, Orange,
Pomegranate, Lemon and Lime Juice
Served over ice
\$8

The Starlight

Campari, Cointreau, Lemon, Lime
and Orange Juice, Sugar Syrup,
Club Soda, Brandy Floater
On the Rocks
\$10

Hendrick’s Gimlet

Hendrick’s Gin,
Lime Juice
Served up
or on the
Rocks
\$10

Venetian

Tanqueray Gin, Campari,
Dry Vermouth, Amaretto
Served up
\$10

Bicicletto

Campari, Pinot Grigio,
Club Soda – Over ice
\$8

Bourbon Rickey

Bourbon, Chambord, Lemon, Lime Juice,
Bitters, Sugar Syrup, Club Soda
Served on the Rocks
\$9

Caffe Corretto

“Coffee Corrected”
Choose Coffee or Espresso
with Sambuca, Brandy, or Grappa
\$10

Bar and Patio Menu

ANTIPASTI

Antipasto Masseria

Served with Crostini

Formaggi Plate

Taleggio, Parmigiano Reggiano,
Pecorino Tartufo, Mountain Gorgonzola
\$10

Salami Plate

Culatello, Prosciutto di Parma, Sopressata,
Bresaola Della Valtellina, Mortadella, Coppa
\$10

Bruschetta

Bruschetta Mediterranee

Grilled Country Bread with Ricotta Cheese,
Kalamata Olives and Sun Dried Tomatoes
\$5

Bruschetta di Carciofi

Grilled Country Bread with sliced Artichokes
and Artichoke Pate
\$7

Insalate

Burrata Caprese

Buffala Cheese, Sliced Tomatoes,
Olio Verde, Balsamic and Basil
\$7

Vegetali

Castelvetrano Olives with Wild Fenne-\$5

Castelvetrano Olives with marinated Feta Cheese-\$7

Asparagus with Pecorino Cheese-\$5

Saute di Funghi with Lemon Butter Sauce-\$4

Artichoke marinated in Oil and Herb Sauce-\$6

Anchovies and Roasted Bell Peppers-\$6
Marinated in Oil and Herb Sauce Served with Crostini

Involtini di Melanzane-\$5

Grilled Eggplant filled with Roasted Bell Peppers, Arugula and Goat Cheese

Pollo allo Spiedino

Marinated Chicken Skewers
\$7.50

Piccoli Polpettine

Veal Meatballs with Braised Fennel
\$9

Moscardini

Baby Octopus with Black Olives, Tomatoes and Celery
\$9

Cozze alla Tarantina

Steamed Mussels in Garlic, Cherry Tomato, White Wine
and Parsley Broth Served with Crostini and olio Verde
\$10