

Bar Menu

Welcome to Giovanni Ristorante

Our family arrived in America from Carini, Sicily and Pr. Avellino, Naples, Italy over forty years ago. They were in search of a better life for themselves and for future generations. Deep rooted in our family traditions are a welcoming nature, delicious food and a strong family structure. These are the traditions that we based the foundation of our restaurant upon. Giovanni's opened in 1999 and our family's passion for food and love of Italy keeps us dedicated to serving the freshest and most authentic Italian cuisine in all of Naples.

-The Conigliaro Family

Bar Happy Hour

Daily 4:00pm-7:00pm

50 % off all of the following:

- Bellini List
- Tropical Drinks List
- Well Drinks
- All Bottled Beers
- Russian Standard Vodka
- Martini List
- Classic Cocktail List
- House Wines by the Glass
- All Beers on Tap
- Platinum Vodka
- Bar Appetizers

Giovanni's Bar Happy Hour

- All happy hour drink specials are valid for purchase and consumptions at the bar only!
- Happy Hour drink specials are not valid in our dining room, for individuals, tables or private functions.
- Happy Hour Drinks can not be purchased at our bar and be brought into our dining room.

Lunch Hours
Monday-Friday
11:00am-3:30pm

Dinner Hours
Mon-Sat 4:00pm-10:00pm
Sun 4:00pm-9:00pm

Find us on Facebook, Twitter or www.giovanni-naples.com

Bar Appetizers

Mozzarella Fritta	\$8.99
homemade breaded mozzarella cheese deep fried served with a side of our marinara sauce	
Zucchini Sticks	\$8.99
breaded zucchini deep fried and served with a side of marinara	
Calamari Fritti	\$10.99
lightly battered and deep fried squid served with side marinara	
Bruschetta Flatbread	\$8.99
baked pizza dough topped w/ seasoned fresh tomatoes, onions, grated cheese,& olive oil	
Pepperoni Roll	\$8.99
pepperoni and mozzarella cheese wrapped in our pizza dough cut in four served w/ a side of tomato sauce (or sub sausage)	
Spinach Roll	\$8.99
sautéed spinach and mozzarella cheese wrapped in our pizza dough cut in four served with a side of tomato sauce	
Italian Delight Sliders	\$8.99
boar's head deluxe ham, genoa salami, provolone cheese, topped with lettuce, tomato and chef's seasoning	
Meatball Parm Sliders	\$8.99
our homemade meatballs, tomato sauce and Mozzarella	
Buffalo Chicken Wings	\$8.99
six chicken wings in our buffalo sauce served with a side of bleu cheese	
Eggplant Parm Sliders	\$8.99
fried eggplant, tomato sauce and mozzarella	
Mozzarella Fresco	\$9.99
two sliced fresh mozzarella and two sliced beefsteak tomatoes, drizzled w/ olive oil	
Small Cheese Pizza	\$9.99
tomato sauce and mozzarella. And Your choice of ONLY ONE topping for additional \$1.00. (Dine-in Only)	

****Bar Appetizers are for dine-in only****

Bar apps

Not Including in Happy Hour Pricing

Lollipop Lamb Chops*	\$14.99	Grilled Buffalo Shrimp	\$12.99
three grilled and seasoned lamb chops served to your perfection.		jumbo shrimp grilled and seasoned in our buffalo sauce served with blu cheese	
Lobster Ravioli	\$8.99	Cozze Fra Diavolo	\$13.99
four lobster ravioli served in a scampi sauce		one dozen sautéed mussels in butter, tomatoes, onions, crushed red pepper, peprika and a touch of heavy cream	

***Attention: Consuming raw or undercooked meats, poultry, seafood, or shellfish, may increase your risk of foodborne illness, especially if you have certain medical conditions.**

Pizza

	Sm	Md	Lg		Sm	Md	Lg
Bianca* ricotta, romano, mozzarella and fresh mozzarella cheese	\$11.99	15.57	18.57	Del Padrone gr. chicken, broccoli, sun-dried tomatoes and fresh mozzarella	\$14.99	19.56	23.56
Margherita fresh tomato, basil, and fresh mozzarella	\$11.99	15.57	18.57	Napoletana tomato sauce and mozzarella cheese	\$9.99	11.99	13.99
Favorita pepperoni, sausage, mushrooms, and mozzarella	\$12.99	17.36	20.86	Giovanni capers, gaeta olives, tomatoes, anchovies and mozzarella	\$13.99	19.15	23.15
4 Stagioni mushrooms, zucchini, spinach, broccoli, and mozzarella	\$13.99	19.15	23.15	Calabrese anchovies, gaeta olives, eggplant, tomatoes, and mozzarella	\$13.99	19.15	23.15
Brother n Law peppercorn ranch dressing, gr. chicken, bacon, and mozzarella	\$13.99	17.77	21.27	Chicken Buffalo buffalo sauce blended w/ bleu cheese dressing, gr. chicken and mozzarella	\$13.99	17.77	21.27
Fiorentina spinach, mushrooms, onions, ham, and mozzarella	\$13.99	19.15	23.15	Romagnolo sun-dried tomatoes, pepperoncini, eggplant, and mozzarella	\$12.99	17.36	20.86
Della Mamma mushrooms, broccoli, ham, salami and mozzarella	\$13.99	19.15	23.15	Hawaiian ham, pineapple, diced tomatoes, and light mozzarella	\$12.99	17.36	20.86
Contadina sausage, ham, salami, meatball, pepperoni, and mozzarella	\$14.99	19.44	25.44	Rustica mushrooms, sun-dried tomatoes, eggplant and provolone	\$12.99	17.36	20.86
Luna Verde* sautéed broccoli rabe, sausage and mozzarella	\$15.99	18.78	21.28	The Roper eggplant, prosciutto, tomato sauce and mozzarella	\$11.99	15.57	18.57
Chicken BLT* mozzarella, bacon, grilled chicken, tomato, topped with peppercorn ranch dressed lettuce	\$14.99	17.77	21.27	Greg's Got Mail* ricotta, mozzarella, fresh mozzarella cheese, roasted red pepper, prosciutto and grilled shrimp	\$17.99	25.15	31.15

*no tomato sauce

Each Topping: sm \$1.00 ~ md \$1.79 ~ lg \$2.29

Stromboli's

stromboli's are served with a side of tomato sauce (extra sauce .75)

<p>Customize Your Own Boli \$7.99 each additional topping \$1.00 / specialty toppings: chicken \$2 / shrimp, scallops, calamari, or veal \$4)</p> <p>Sausage & Peppers Boli \$10.99 sausage, green peppers, onions and mozzarella cheese</p> <p>Meat Lover's Boli \$12.99 pepperoni, sausage, ham, salami, meatball and mozzarella</p> <p>Chicken Broccoli Boli \$10.99 grilled chicken, sautéed broccoli and mozzarella cheese</p> <p>Calzone (not so boli) \$9.99 half moon-shaped pizza dough stuffed with mozzarella and ricotta cheese</p>	<p>Supreme Boli \$14.99 ham, salami, pepperoni, sausage, green peppers, onions and mushrooms w/ mozzarella (aka original stromboli)</p> <p>Meatball Boli \$10.99 meatball, onions, peppers and mozzarella cheese</p> <p>Gio's Favorite Boli \$13.99 grilled chicken, pepperoni, meatball, eggplant, onions and mozzarella cheese</p> <p>Eggplant Boli \$10.99 eggplant, onions, peppers and mozzarella cheese</p> <p>Veggie Supreme Boli \$14.99 eggplant, broccoli, mushroom, green peppers, zucchini, onions, spinach and sun-dried tomatoes w/ mozzarella</p>
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Beer List

Beers on Tap

Moretti "La Rossa"	\$7
(Italy) Amber lager 89 pts BA*	
Full Sail Session Lager	\$6
(Oregon) American Pale Lager 91 pts BA*	
Spaten Münchner Lager	\$7
(Germany) Munich Helles Lager 90pts BA*	
Naples Beach Classic Bier	\$6
(Naples, FL) American Blonde Ale	
Duvel	\$8
(Belgium) Belgian Strong Pale Ale 100pts BA*	
Fort Myers High 5 IPA	\$6
(Fort Myers, FL) Indian Pale Ale	

Bottled Beer Selection

Lagers

Domestic	\$4.5
Bud, Bud Light, Mich Ultra, Miller Lite, Coors Lite, Odouls NA	
Lagunitas Czech Pils	\$5
(California) Czech Pilsener, 84pts BA*	
Yuengling Lager	\$5
(Pennsylvania) Amber Lager, 85pts BA*	
Sam Adams Boston	\$5
(Massachusetts) Vienna Lager, 89pts BA*	
Birra Moretti	\$5
(Italy) Euro Pale lager, 82pts BA*	
Corona Extra	\$5
(Mexico) American Lager	
Paulaner Oktoberfest	\$6
(Germany) Marzen, 88pts BA*	
Peroni	\$5
(Italy) Euro Pale lager	
Becks	\$5
(Germany) Pilsener	
Baba Black Lager	\$6
(Utah) Schwarzbier 88 pts BA*	
Dos Equis Amber Lager	\$5
(Mexico) Amber Lager, 85pts BA*	
Stella Artois	\$5
(Belgium) Euro Pale Lager	
Heineken	\$5
(Holland) Euro Pale Lager	
Heineken Light	\$5
(Holland) Euro Pale lite lager	

Cider

Angry Orchard Crisp Apple	\$5
(Ohio) Apple Cider	

Bottled Beer Selection

Ales

Well's Bombardier ESB 16oz	\$8
(England) ESB-Special Bitter, 88pts BA*	
Ohara's Irish Red	\$5
(Ireland) Irish Red Ale	
Monk IPA - Inlet Brewing	\$5
(Jupiter) Indian Pale Ale	
He'Brew Bittersweet Lenny's R.I.P.A.	\$7
(New York) Double I.P.A, 99pts BA*	
Native Everglades Pale Ale	\$5
(Auburnville, FL) American Pale Ale	
Magic Hat #9	\$5
(Vermont)Fruit/Pale Ale, 84pts BA*	

Brown Ales

Samuel Smith's Nut Brown	\$7
(England) English Brown Ale, 99pts BA*	

Wheat Beers

Tucher Hefe Weizen 16.9oz	\$7
(Germany) German Wheat, 95pts BA*	
Erdinger Weissbier Dark 16.9oz	\$7
(Germany) Weizen-bock, 90pts BA*	

Stouts/Porters

Old Chub	\$6
(Scotland) Scotch Ale, 90pts BA*	
Fuller's London Porter	\$7
(England) English Porter 94pts *BA	
Highland Mocha Stout	\$7
(North Carolina) American Stout 89 pts BA*	

Reserve Beer List

Unibroue La Fin Du Monde	\$8
(Canada) Belgian Triple, 99pts BA*	
Westmalle Trappist Dubbel	\$10
(Belgium) Trappist Dubbel, 96pts BA*	
Chimay Gran Reserve (Blue)	\$10
(Belgium) Trappist Strong Dark Ale, 90pts BA*	
Omgang Hennepin	\$8
(New York) Farmhouse Saison , 95pts BA*	
Lindemans Frambrios	\$9
(Belgium) Raspberry Lambic	

Classic Cocktails

Alabama Slammer \$9 luxardo amaretto, southern comfort, mr. boston sloe gin, with orange juice served tall	Tom Collins \$8 the botonist gin, rose's sweet sour, club soda served tall w/ a splash of lemon-lime soda
Manhattan \$7 don q grand anejo, vya sweet vermouth, on the rocks w/ maraschino cherry	Menta & Coke \$7 brancamenta italian mint liqueur and coke served on the rocks
Moscow Mule \$8 russian standard vodka, fever tree ginger beer, rose's lime juice on the rocks in a mug	1792 Old Fashioned \$9 1792 bourbon, with muddled orange, cherry, luxardo bitters, sugar and soda

Bellini's

Gio's Bellini \$7 peach nectar puree, cupcake prosecco	Be Italian Bellini \$9 luxardo amaretto, o.j., cupcake prosecco
Whipped Bellini \$8 strawberry puree, van gogh vanilla vodka, cupcake prosecco	Caravella Bellini \$9 caravella orangecello, van gogh peach vodka, cupcake prosecco

Martini's

Ruby Red Cosmo-tini \$9 deep eddy ruby red vodka, cointreau, a splash of rose's lime and cranberry juice	Italian Breeze-tini \$8 borghetti sambuca, ginger beer, imperia vodka, rose's sweet sour with a lemon zest
Bloody Zu-tini \$8 zu bison grass vodka, with our spicy tomato juice blend (upgrade to a goblet \$10)	Sicilian Screwdriver-tini \$9 van gogh orange vodka, luxardo limoncello, luxardo bitters and orange juice
Mangopolitian-tini \$9 van gogh mango vodka, gran gala orange liqueur, a splash of rose's lime and cranberry juice	Italian Surfer-tini \$9 russian standard vodka, amaretto di amore, don q coconut rum, splash of pineapple and cranberry juice
Espresso-tini \$10 van gogh double espresso vodka, irishman cream liqueur with a lemon twist	Wisconsin Yoo Betcha-tini \$9 kringle cream liqueur, caffee borghetti served with chocolate syrup
The Drop Top-tini \$9 van gogh citrus, cointreau, passion fruit, kiwi, and secret ingredients. A must try!	Sangria-tini \$9 russian standard vodka, apple pucker & peach schnapps, cabernet, pineapple & cranberry juice. (upgrade to a goblet \$11)

Taste Of the Tropics

Classic Margarita \$9 blue nectar tequila, cointreau, rose's sweet sour, lime juice with a salt frosted rim	Amalfi Coast Mojito \$8 borghetti sambuca, fresh mint & rose's lime juice served tall
Rum Swizzler \$9 don q cristal, black beard spiced rum, don q coconut rum, boston triple sec, ron carlos rum, pineapple,o.j. & a splash of grenadine	Black & Stormy \$8 mt. gay black barrel rum with fever tree ginger beer on the rocks garnished with a lime.

Spirits

Single Malt Scotch Whisky

Glenlivet 12 yr	\$10	Macallan 10 yr	\$9
Macallan 15 yr	\$13	Macallan 12 yr	\$10
Highland Park 25 yr	\$35	Macallan 18 yr	\$18
Glenmorangie Nectar D'Or	\$12	Glenfarclas 40 Year Old	\$45

Blended Scotch Whisky

Famous Grouse	\$7	Chivas Regal 12 yr	\$8
Johnnie Walker Red	\$7	Cutty Sark	\$7
Johnnie Walker Black	\$10	Dewar's "White Label"	\$8
Johnnie Walker Platinum	\$18	Johnnie Walker Blue	\$36

Blended Canadian & Irish Whiskey

Jameson Irish Whiskey	\$7	The Irishman Sigle Malt Irish Whiskey ...	\$9
Crown Royal	\$9	Seagrams VO	\$7

Small Batch & Single Barrel Bourbons

Maker's Mark Small Batch	\$8	1792 Ridgemont Reserve Small Batch	\$9
Knob Creek Small Batch	\$9	Buffalo Trace Small Batch	\$7
Blanton's Single Barrel	\$11	Eagle Rare Single Barrel	\$10
Bulleit Rye Small Batch	\$7	Four Roses Single Barrel	\$9

Sipping Rum

Mount Gay XO	\$11	Don Q Gran Anejo	\$9
Brugal 1888	\$11	Mount Gay 1703 Old Cask Reserve	\$18

Cognac

Remy Vs Gran Cru	\$10	Remy Martin V.S.O.P.	\$11
Remy Martin X.O.	\$35	Cointreau Noir	\$10

Grappa & Sambuca

Luxardo Euganea Grappa (merlot)	\$9	Jacopo Poli Sassicaia Grappa (cab)	\$20
Michele Chiarlo Grappa di Barolo	\$13	Michele Chiarlo Grappa di Gavi	\$13
Luxardo Sambuca	\$7	Luxardo Passione Nero (Blk Sambuca)	\$7

Amari e Digestivi

Amaro Averna	\$8	Amaro Abano, Luxardo	\$8
Amaro Cynar	\$8	Amaro Fernet Branca	\$8
Amaro Liquore Strega	\$9	Luxardo Lemoncello	\$8
Amaro Branca Menta	\$7	Vya Sweet Vermouth Apéritif	\$9


Wine's By the Glass

White Wine's


Chardonnay

St. Francis (sonoma,ca)	\$10
Casillero del Diablo Reserva (lamari valley, chile)	\$9
Clos Pegase, (carneros)	\$12
 House Chardonnay	\$7



Sauvignon Blanc

 Cartlidge & Browne (north coast)	\$7
Clifford Bay (marlborough, new zealand)	\$9

Pinot Grigio


Pighin (friuli)	\$10
Swanson (napa)	\$11
 House Pinot Grigio	\$7

Interesting & Sparkling White


 Prosecco, Cupcake (italy)	\$7
Riesling, Pacific Rim (washington)	\$7
Fontana Candid Frascati (italy)	\$7
 White Zinfandel	\$7

Red Wine's


Cabernet

Concha y Toro Gran Reserva (chile)	\$10
North x Northwest (washington)	\$16
Smith & Hook (california)	\$13
 House Cabernet Sauvignon	\$7


Italian Red

Super Tuscan, Cacciatta	\$11
Valpolicella Ripasso, Bolla, "Le Poiane"	\$12
Chianti Classico Reserva, Banfi	\$14
Chianti Classico, Cecchi	\$9
Barolo, Michele Chiarlo, "Tortoniano"	\$25
 House Chianti	\$7

Merlot


Clos Pegase (carneros)	\$11
 House Merlot	\$7

Pinot Noir

Cartlidge & Browne (north coast)	\$11
Ten Span (central coast)	\$9
Four Graces (oregon)	\$14
Cakebread Cellars (napa)	\$25
 House Pinot Noir	\$7

Interesting Red

Shiraz, Down Under (australia)	\$7
Malbec, Trivento (argentina)	\$9

 House wine by the glass half off during happy hour

White Wine List

Champagne/Sparkling

	gl	btl
001 Piper-Heidsieck Brut Champagne	60	
002 Taittinger Brut "La Francaise" Champagne	75	
003 Prosecco, Cupcake	7	28
004 Rosa Regale, Banfi 375 ml	22	
005 Luc de Belaire Rose, France	70	

Chardonnay

California

701 Hahn SLH Estate, Santa Lucia Highlands	38	
702 Kendall-Jackson, Vitners Reserve	41	
703 ZD Winery	48	
704 Clos Pegase Estate, Carneros	12	50
705 Cakebread Cellars, Napa	75	
706 Clos du Val	45	
707 St. Francis, Sonoma	10	38

Chile

708 Casillero del Diablo, Limari Valley ...	9	32
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France

709 Domaine Ferret, Pouilly-Fuisse, Burgandy	65	
710 Joseph Droughin, Premier Cru Chablis	74	

Spotlight: Chardonnay

Clos Pegase Chardonnay, Carneros	12	50
Mitsuko's Vineyard estate bottled Chardonnay possesses complex aromas of Meyer lemon, ripe pineapple, and white honeysuckle, framed by subtly toasty oak. An intense and vibrant mid-palate has vivid fruit flavors, and the finish is balanced with rich fruit and minerality. 88pts wine spectator		

Riesling

	gl	btl
801 Pacific Rim, Washington	7	28
802 Helfrich Vin D' Alsace, France		31

Sauvignon Blanc

California

803 Cakebread Cellars, Napa Valley	60	
804 Cade, Napa	67	
805 Cartlidge & Browne, North Coast	7	28

New Zealand

806 Giesen, Marlborough	42	
807 Clifford Bay, Marlborough	9	38

Interesting White Wine

901 Soave Classico, Bolla, Veneto	24	
902 Pinot Grigio Luna Nuda, Alto Adige	39	
903 Pinot Grigio, Pighin, Friuli	10	38
904 Pinot Grigio, Swanson, Napa	11	44
905 Pinot Grigio, Bivio, Veneto	28	
906 Gavi, Banfi Principessa, Piedmont	36	
907 Moscato, Movendo, Puglia	31	
908 Fontana Candida Frascati, Italy	7	28

Spotlight: Pinot Grigio

Swanson Pinot Grigio (Napa)	11	44
Bright, fresh pear & peach fruit mingle w/ lychee & Meyer lemon aromas in the complex nose of this wine. And these aromas are translated directly into the generous flavor profile.		

*House White Wine by the Glass:

Chardonnay, Pinot Grigio, Sauvignon Blanc, White Zinfandel, & Prosecco \$7

Order that Bottle!

The state of Florida and Giovanni's allows you to take the unfinished bottle of wine Home. Please feel free to take advantage of this law. We will recork the wine or put the screw back on and send it home with you. Thank you and enjoy your Meal.



"The Merlot to go Law"

F.S. 564.09, commonly called the "merlot to go" law, became effective July 1, 2005. It allows a restaurant licensed to sell wine to permit patron to take one unsealed bottle of wine for consumption off the premises if the customer has ordered a full-course meal and consumed a portion of the wine during the meal.

Red Wine List

Cabernet

gl btl

Napa Valley

101 Clos du Val	60
102 Cakebread Cellars	130
103 St. Supery	55
104 Truchard	62

California

105 Silver Oak, Alexander Valley	149
106 Smith & Hook, Central Coast	13 49
107 Vista Point Vineyards	28
108 Halter Ranch, Paso Robles	55

Washington

109 North X Northwest, Columbia Valley	16 61
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Chile

110 Concha y Toro Gran Reserva	10 42
111 Mont Gras "Antu Ninquen"	40
85% Cabernet Sauvignon 15% Carmenere	

Merlot

California

401 Frog's Leap, Napa Valley	71
402 Sebastiani, Sonoma	42
403 Clos Pegase, Carneros	11 44
404 Vista Point Vineyards	7 28
405 Twomey by Silver Oak, Sonoma Coast	80

Pinot Noir

California

201 Steele, Carneros	45
202 Roth Estate, Sonoma	59
203 Cartlidge & Browne, North Coast	11 44
204 Coastal Vines Vineyards	7 28
205 Ten Span, Central Coast	9 36
206 Cakebread Cellars	25 99

Oregon

207 King Estate, Willamette Valley	65
208 Four Graces, Willamette Valley	14 56

Zinfandel

501 Klinker Brick, Lodi	42
502 St. Francis, "Old Vine," California	48

Shiraz

503 Down Under Shiraz, Australia	7 28
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Interesting Reds

gl btl

601 Hahn Meritage, Sonoma	42
602 Cline Cellars, "Cashmere," California	39
603 Carmenere, Marques Casa Concha, Chile ..	42
604 Bordeaux, Ch. St-Andre-Corbin, France	61
75% Merlot, 25% Cabernet Franc	
605 Bordeaux, Ch. Mongravey, Margeaux,	82
France	
56% Cabernet, 40% Merlot, 4% Cab. Franc	
606 Rioja, Campillo Reserva, Spain	54
607 Rioja, Glorioso Reserva, Spain	61
608 Malbec, Trivento, Argentina	9 36
609 Malbec, Salentein, Argentina	46

Red Wine ~ Italy

Toscana

301 Brunello di Montalcino, Banfi	120
302 Super Tuscan, Cacciatta	11 44
303 Super Tuscan, Teneta Sette Ponti,	70
"Crognolo"	
304 Chianti Classico Riserva, Banfi	14 52
305 Chianti Classico Riserva, Nozzole	68
306 Chianti Classico, Cecchi	9 36
307 Chianti Classico, Verrazzano	55
308 Vino Nobile di Montepuciano, Calvano	59
309 Rosso di Montepulciano, Silvio Nardi	65

Veneto

310 Amarone, Riondo	75
311 Amorone Classico, Masi "Costasera"	120
312 Valpolicella, Masi	38
313 Valpolicella Ripasso, Bolla "Le	12 46
Poiane"	

Umbria

314 Tenuto di Salviano "Turlo"	42
(Sangiovese-Blend)	

Sardinia

315 Isola dei Nuraghi, Barrua"	77
(Cariganane, Cabernet, Merlot blend)	

Sicilia

316 Nero d'Avola, Mandra Rossa	35
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Piedmonte

317 Barbera D'Asti, Michele Chiarlo	36
318 Barolo, Michele Chiarlo, "Tortoniano"	120
319 Barolo, Gianni Gagliardo	25 105
320 Dolcetto, Vigne Regali "L'ardi"	45

*House Red Wine by the Glass:
Cabernet, Chianti, Merlot, Pinot Noir \$7

Captian's List

Champagne

Louis Roederer Brut Champagne Cristal (ws 91pts)	\$300
Armand de Brignac Ace of Spades Champagne	\$300
Dom Pérignon Champagne (ws 91pts)	\$250

Cabernet Sauvignon

2008 Round Pond Estate Cabernet Sauvignon, Napa (ws 91pts)	\$77
2007 Roy Estate Cabernet Sauvignon, Napa (rp 94pts)	\$234
2009 Plump Jack Cabernet Sauvignon, Napa (rp 94pts)	\$240
2006 Merus Cabernet Sauvignon, Napa (ws 91pts)	\$300
2009 ZD Winery Cabernet Sauvignon, Napa (ws 91pts)	\$94
2010 Merryvale Cabernet Sauvignon, Napa (ws 92pts)	\$70
2008 Cade Cabernet Sauvignon, Howell Mountain Estate, Napa (ws 94pts)	\$128
2008 Swanson "Alexis" Cabernet Sauvignon, Napa (ws 90pts)	\$108
2004 Opus One Cabernet Sauvignon, Napa (ws 90pts)	\$401
2011 Cliff Lede Cabernet Sauvignon, Stags Leap District Napa (ws 94 pts)	\$125

Pinot Noir

2001 Citation Pinot Noir, Oregon	\$70
2011 Walt Pinot Noir "Shea Vineyard", Oregon (ws 91pts)	\$90
2010 King Estate "Domaine" Pinot Noir, Oregon (ws 90pts)	\$88
2011 Foley Pinot Noir Barrel Select, Sta. Rita Hills (rp 92 pts)	\$98
2012 Joseph Drouhin Pommard, Beaune, France (ws 94 pts)	\$115

Estate Blends

2008 St. Supery Estate "Elu" Meritage, Napa (ws 88pts)	\$89
2008 Chalk Hill Estate Red, Sonoma (ws 93pts)	\$95
2007 Roy Estate Proprietary Red Wine, Napa (rp 94pts)	\$182
2009 Ninquen Mountain Vineyard, Red Blend, Chile (ws 91pts)	\$83
2010 Darioush Capataz Malbec, Mendoza, Argentina (ws 92 pts)	\$80
2009 Old Ghost Zinfandel, Lodi California (rp 92 pts)	\$85

Italian Reds

2007 Banfi "Poggio al Mura" Brunello di Montalcino Riserva, Tuscany (ws 94 pts)	\$120
2009 Biondi Santi "Mont Annata" Brunello di Montalcino, Tuscany (ws 91pts)	\$270
2009 Banfi "Exclus" Super Tuscan, Tuscany (rp 93 pts)	\$120
2010 J. Hofstatler Pinot Nero "Barthenau", Friuli (ws 90 pts)	\$132
2009 Chiarlo Barolo "Cannubi" Piedmonte (ws 91 pts)	\$145
2007 Attilio Ghisolfi Barolo "Bricco Visette" Piedmonte (ws 95 pts)	\$109
2007 Masi Amarone "Campolongo Torbe" Veneto (ws 93 pts)	\$222
2012 Tenuta San Guido Sassicaia "Guidalberto", Tuscany (ws 93 pts)	\$89

***Captain's list is not included in any happy hour pricing**

Appetizers

Broccoli Rabe \$9.99 a southern italian delicacy, a leafy green vegetable slightly bitter, sautéed in garlic and oil (add sausage \$3)	Mozzarella Fritta \$8.99 homemade breaded mozzarella cheese, deep fried and served with a side of our marinara sauce
Bruschetta \$7.99 sliced bread topped w/ a seasoned medley of fresh tomatoes, onions, grated cheese & olive oil	Calamari Fritti \$10.99 lightly battered and deep fried squid served with a side of marinara (Try it with our buffalo sauce \$1.00)
Cozze AL Pomodoro half 6.99 full 12.99 seasoned and sautéed mussels topped with diced tomatoes, garlic and basil	Funghi Imbotiti \$8.99 baked mushrooms stuffed w/ snow crab in a light white wine sauce
Caprese Fresco \$10.99 tomatoes topped with fresh mozzarella drizzled with olive oil and a side of roasted peppers.	Portabella Funghi \$10.99 sautéed and seasoned portabella mushroom served with onions, tomato and fresh mozzarella
Peperone Alla Griglia \$10.99 provolone cheese topped with prosciutto and drizzled with olive oil and complimented with roasted peppers with fresh mozzarella cheese	Antipasto Caldo \$13.99 shrimp, clams, mussels and mushrooms stuffed w/ snow crab. Eggplant rollatini w/ mozzarella and roasted red peppers topped w/ our marinara

Soup

(Served with garlic rolls)

Tortellini Soup \$2.99 cup \$5.99 bowl italian wedding soup with tortellini and mini meatballs	Minestrone Soup \$2.99 cup \$5.99 bowl vegetable, tomato based soup with beans and potatoes
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Salad

(Served with garlic rolls)

Antipasto Freddo \$10.99 garden fresh lettuce, tomatoes, cucumbers and olives tossed with rolled meats. Topped with giardiniera blend and dressed with the chef's special balsamic blend	Insalata Di Pollo \$15.99 seasoned and grilled chicken served on a bed of greens with roasted peppers, mushrooms, red onions, gaeta olives and topped with the chef's dressing
Insalata Di Salmone \$17.99 grilled salmon served on a bed of greens w/ roasted peppers, mushrooms, red onion, gaeta olives and topped w/ chef's dressing	Insalata Di Filet Mignon* \$26.99 grilled 8oz filet mignon served on bed of greens w/ roasted peppers, mushrooms, red onions, gaeta olives w/ chef's dressing
Insalata Di Pollo alla Cesare \$14.99 romaine lettuce, and croutons tossed in a traditional Caesar salad dressing with grilled chicken	Insalata Di Pesce* \$18.99 chilled shrimp, scungilli, scallops and calamari on a bed of garden fresh lettuce and tossed with chef's seasoning blend

Sides

baked potato \$3	steak fries \$3
side meatballs \$4	side sausage \$4
side mixed vegetables \$4	side asparagus \$4
side broccoli \$4	sautéed spinach \$4
sm house salad \$2	sm caesar salad \$3

Pasta Entrées

(Served with house salad and garlic rolls)

Spaghetti Con Le Polpette \$14.99 spaghetti with meatballs or sweet Italian sausage in our homemade tomato sauce	Penne Bolognese \$15.99 penne pasta topped with our homemade meat sauce
Rigatoni Alla Matriciana \$15.99 rigatoni sautéed with onions, bacon and white wine in a light marinara sauce	Bucatini Puttanesca \$16.99 bucatini sautéed with garlic & oil, gaeta olives, capers, pignoli nuts in our marinara
Tortelloni Alla Romana \$16.99 cheese filled tortelloni in our bacon heavy cream sauce	Fettuccini Alfredo \$16.99 fettuccini pasta sautéed in a heavy cream sauce.
Fusilli Calabrese \$16.99 fusilli sautéed with broccoli, mushrooms and diced chicken in a light homemade marinara sauce	Penne Alla Vodka \$16.99 penne sautéed in garlic & oil, sweet peas, ricotta cheese and a touch of heavy cream in a tomato and vodka sauce
Gnocchi Al Pesto \$15.99 potato pasta sautéed in our pesto sauce (basil, garlic & oil, romano cheese and pignoli nuts)	Rigatoni Giovanni \$17.99 rigatoni pasta sautéed with garlic, olive oil, basil, diced tomato, and diced fresh eggplant topped with fresh mozzarella cheese

Also Available Whole Wheat Penne for an additional \$1.50

Add to any dish
Chicken \$4, Shrimp or Scallops \$8

Casserole Entrées

(Served with house salad and garlic rolls)

Ravioli di Formaggio \$14.99 jumbo cheese ravioli baked in tomato sauce and topped with mozzarella	Manicotti \$15.99 two crepes stuffed with ricotta cheese and topped with tomato sauce and mozzarella
Melanzane Al Parmigiana \$15.99 sliced eggplant deep fried and topped with tomato sauce and mozzarella. (served w/ a side of spaghetti and tomato sauce)	Ravioli di Aragosta \$17.99 jumbo ravioli stuffed with lobster and cheese baked in a pink sauce topped with mozzarella
Melanzane Al Rollate \$16.99 sliced eggplant stuffed with ricotta and prosciutto, baked in marinara sauce and topped with mozzarella. (served w/ a side of spaghetti and tomato sauce)	Lasagna Al Forno \$15.99 four layers of pasta, mozzarella, ricotta cheeses and meat baked with tomato sauce and mozzarella

Chicken Entrées

(Served with house salad, garlic rolls and a side pasta with tomato sauce)

Pollo Parmigiana \$16.99 breaded chicken cutlets, fried then baked with homemade tomato sauce and topped with mozzarella	Pollo Alla Griglia \$15.99 tender chicken breast seasoned with the chef's lemon herb spices, char-broiled and served with garden fresh vegetables
Pollo Alla Verdi \$17.99 tender chicken breast egg-washed and pan fried with fresh broccoli in a light marinara and sherry wine sauce topped with melted mozzarella	Pollo Rollata \$17.99 tender chicken breast stuffed with prosciutto, provolone and basil, served with mushrooms, artichoke hearts in a light marinara sauce
Pollo Marsala \$17.99 tender chicken breast sautéed with butter and mushrooms in our homemade stock and marsala wine sauce	Pollo Francese \$16.99 tender chicken breast egg washed and pan fried served with our lemon white wine sauce over linguini

Pollo Torinese

tender chicken breast sautéed w/ butter and mushrooms in our homemade stock and marsala wine sauce, topped with roasted red peppers and fresh mozzarella
\$18.99

Seafood

(Served with house salad and garlic rolls)

Gamberoni Stile Scampi \$21.99 jumbo shrimp sautéed in a light garlic & oil, white wine lemon sauce over linguini	Linguini Alle Vongole \$19.99 fresh clams sautéed in garlic and oil, and spices in a white wine sauce over linguini
Gamberoni Al Pomodoro \$21.99 jumbo shrimp sautéed in garlic and olive oil, topped with fresh chopped tomatoes, basil and the chef's special blend of seasonings served over linguini	Frutta di Mare \$19.99 your choice of calamari, mussels or scallops sautéed to perfection in garlic and oil. Served with our light marinara white wine sauce over linguini
Gamberoni Oreganato \$21.99 jumbo shrimp baked in a blend of garlic, oregano, romano cheese and crushed red pepper, lightly breaded in a white wine butter sauce over capellini	Combinazione di Pesce \$28.99 a seafood lovers delight! Fresh mussels, clams, jumbo shrimp calamari, scungilli and scallops in a delicious, homemade marinara white wine sauce over linguini
Filet of Sole \$26.99 our light and flaky sole, is egg-washed and pan-fried in our lemon butter white wine sauce served over linguine	Tuna Livornese \$24.99 yellowfin tuna sautéed in garlic and oil, gaeta olives, capers, onions in a light marinara sherry sauce

Veal & Steak

(Served with house salad, garlic rolls and a side pasta with tomato sauce)

Vitello Alla Saltimbocca \$22.99 veal scaloppini sautéed in butter with spinach, prosciutto, mushroom and sherry wine sauce topped with provolone	Vitello Al Parmigiana \$19.99 breaded veal cutlet fried then baked with homemade tomato sauce and topped with mozzarella
Vitello Alla Piccata Galante \$24.99 veal scaloppini and egg washed shrimp pan fried and served with artichoke hearts and topped with flavorful sun-dried tomato and brandy sauce	Vitello 4 Stagioni \$22.99 veal scaloppini sautéed in butter, topped with asparagus, mushrooms, artichoke hearts, roasted peppers and our homemade marinara stock sauce
Taglio di Vitello Palliarda* \$24.99 freshly cut 12 oz. veal chop, seasoned and char-broiled to your perfection and served with fresh vegetables	Filet Mignon* \$29.99 8oz filet mignon cooked to your perfection topped with a burgundy mushroom sauce served with asparagus and baked potato
New York Striscia* \$25.99 12 oz New York strip steak seasoned and char-broiled to your perfection. Served with fresh vegetables (make it pizzaiola -peppers, onions, mushrooms, in marinara \$3)	Taglio Vitello Al Valdostana \$28.99 butter-fried veal chop, stuffed with prosciutto, provolone, spinach then pan fried. Sautéed in artichoke hearts, sun-dried tomatoes, mushrooms and light marinara

Soft Beverages

Coca-Cola Soft Drinks \$2.99 coke, diet coke, sprite, mr. pibb, pink lemonade, ginger ale	Brewed Ice Tea \$2.99
San Pellegrino-spark ... sm\$3.29 lg\$6.59 carbonated mineral water from italy (sm-250ml/lg-750ml)	Saratoga 1ltr (still) \$6.59 plastic bottle spring water from saratoga springs, n.y.
Regular Coffee \$2.99 also available decaffeinated	Hot Tea \$2.99 (ask for selection)
Espresso \$3.29 strong italian coffee	Cappuccino \$4.59 espresso, hot milk, and milk foam

Split Entrée Fee 4.99

*Attention: Consuming raw or undercooked meats, poultry, seafood, or shellfish, may increase your risk of food borne illness, especially if you have certain medical conditions.