

NAPOLITA

PIZZERIA + WINE BAR

PRIMI

ARANCINI DI ROSSO ALLA NAPOLETANA <i>Fried risotto stuffed with beef, parmigiano, fresh mozzarella, peas</i>	12.95
BRUSCHETTA <i>Crostini, roasted cherry tomato, ricotta, basil, e.v.o.o.</i>	10.95
BURRATA FRESCA <i>Arugula, crostini, sea salt, e.v.o.o.</i>	16.95
ZUCCHINE FRITTE <i>Fried zucchini, parmigiano, parsley, fonduta</i>	11.95
CUORI DI CARCIOFO <i>Artichoke hearts, sauteed spinach, roasted tomato, olive oil, garlic, shaved parmesan, parsley</i>	15.95
CALAMARI FRITTI <i>Fried calamari served with marinara or caper aioli</i>	17.95
POLPETTE ALLA MARINARA <i>Beef meatballs, marinara, ricotta, parmesan, basil</i>	10.95
CHEF BOARDS <i>Chef's choice of four Italian artisan meats and / or cheeses with jam, nuts, olives, house-made crostini</i>	
FORMAGGI	14.95
FORMAGGI E SALUMI	28.95
SALUMI	16.95

DINNER

TRITATA ITALIANA <i>Romaine, prosciutto, soppressata, peperoncini, tomato, onion, basil, garbanzo, grana padano, wine vinaigrette</i>	15.95
CAESAR <i>Romaine, grana padano, caesar dressing, crostini</i>	7.95 / 13.95
BARBABIETOLA <i>Red + gold beets, goat cheese, walnuts, arugula, balsamic</i>	13.95
CAVOLO TOSCANO <i>Tuscan kale, red onion, pine nuts, parmigiano, roasted tomato, lemon pecorino dressing dressing</i>	14.95
POMODORO CIMELIO <i>Heirloom tomato, cucumber, buffalo mozzarella, peperoncini, red onion, basil, red wine vinaigrette</i>	16.95
PANZANELLA <i>Rustic bread, cucumber, heirloom tomato, basil, burrata, lemon-honey vinaigrette</i>	16.95

ADD TO ANY SALAD

all-natural chicken breast or pancetta +\$4

CONTORNI 7.50

spinaci saltati <i>Sauteed spinach, garlic, roasted tomato, e.v.o.o.</i>	patata arrostita <i>Roasted potatoes, parsley, e.v.o.o.</i>	cavolini <i>Brussels sprouts, garlic, e.v.o.o.</i>	polenta <i>Warm polenta, fresh parmigiano, truffle oil</i>	zucca arrostita <i>Roasted butternut squash, parsley, goat cheese</i>
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PASTE + RISOTTO

GNOCCHI ALLA BOLOGNESE <i>Asiago stuffed, braised pork, pancetta, cremini mushrooms, parmigiano</i>	19.95
PENNE ALLA VODKA <i>San Marzano tomato, vodka, cream, basil, parmigiano</i>	17.95
CARBONARA <i>Linguine, caramelized onion, pancetta, cream, parmigiano</i>	19.95
RISOTTO AI FUNGHI <i>Portabella & cremini mushrooms, white wine, parmigiano, truffle oil</i>	17.95
SPAGHETTI AGLIO E OLIO <i>Garlic, white wine, fresno chili, golden & cherry tomatoes, butter, Italian parsley, parmigiano</i>	17.95
CAPELLINI ALL'ARRABBIATA DI MARE <i>Angel hair, shrimp, calamari, garlic, fresno chili, roma tomatoes, butter, white wine, basil, e.v.o.o.</i>	21.95

SECONDI

POLLO ALLA PARMIGIANA <i>Breaded all natural, free-range chicken with marinara, fresh mozzarella, basil + linguine marinara side</i>	26.95
TROTA IRIDEA <i>Searred rainbow trout fillet, sautéed spinach, roasted tomato, cremini mushrooms, salmoriglio sauce</i>	28.95
BISTECCA DI MANZO <i>Searred skirt steak, arugula, heirloom tomato, goat cheese, fresno chilis, pancetta vinaigrette, balsamic reduction</i>	31.95
PICCATA DI POLLO <i>Sautéed chicken breast, garlic, lemon, white wine, parsley, butter, parmigiano, capers + choice of side</i>	26.95
VEAL MILANESE <i>Breaded veal cutlets with lemon, caper aioli, rucola pomodoro salad</i>	27.95

Consumer Advisory: Consumption of raw or undercooked meat, poultry, eggs, or seafood may increase the risk of illness

NEAPOLITAN PIZZA

ROSSA

MARINARA D.O.P. ^v <i>Garlic, parmigiano reggiano, oregano, e.v.o.o.</i>	14.95
MARGHERITA ^v <i>Fresh mozzarella, basil, e.v.o.o.</i>	16.95
BUFALINA D.O.P. ^v <i>Mozzarella di bufala, basil, e.v.o.o.</i>	18.95
SALAME PICCANTE <i>Spicy soppressata, fresh mozzarella, basil, chili e.v.o.o.</i>	18.95
SALSICCIA ROSSA <i>House-made sausage, roasted peppers, caramelized onion, fresh mozzarella, basil, chili e.v.o.o.</i>	18.95
CARNI ITALIANE <i>Spicy soppressata, house sausage, pancetta, fresh mozzarella, basil, chili e.v.o.o.</i>	19.95
FUNGHI ROSSA ^v <i>Fresh mozzarella, portobello + cremini mushrooms, basil, truffle oil</i>	17.95
QUATTRO STAGIONI ^v <i>Fresh mozzarella, artichoke, mixed olives, mushrooms, basil, parmigiano reggiano, truffle oil</i>	19.95
SPECK E SPINACI <i>Provolone, parmesan, speck (smoked prosciutto), spinach, roasted tomato, caramelized onion, garlic, e.v.o.o.</i>	19.95
BURRATINA ROSSA <i>Burrata, spinach, pancetta, artichoke, mushroom, basil, truffle oil</i>	22.95

BIANCA

RICOTTA ^v <i>Ricotta cheese, dates, toasted pistachio, pesto, e.v.o.o.</i>	17.95
FUNGHI BIANCA ^v <i>Fresh mozzarella, cremini + portobello mushrooms, farm egg, fresh cracked pepper, truffle oil</i>	17.95
SALUMI BIANCA <i>Spicy soppressata, parmigiano reggiano, roasted tomato, basil, garlic, chili e.v.o.o.</i>	18.95
SALSICCIA BIANCA <i>Fresh mozzarella, ricotta cheese, parmigiano reggiano, house sausage, basil, caramelized onion, e.v.o.o.</i>	18.95
CARBONARA <i>Fresh mozzarella, fonduta, pancetta, arugula, egg, pepper</i>	18.95
PROSCIUTTO E RUCOLA <i>Fresh mozzarella, prosciutto, arugula</i>	19.95
BUFALINA VERDE <i>Grilled chicken, pesto, roasted tomato, buffalo mozzarella, parmesan, arugula</i>	20.95
VERDURE ARROSTO ^v <i>Goat cheese, parmigiano, fresh mozzarella, brussels sprouts, roasted tomato, portobello + cremini mushrooms, garlic, truffle oil</i>	18.95
BURRATINA BIANCA <i>Burrata, arugula, heirloom tomato, prosciutto</i>	22.95

^v vegetarian | gluten-free crust +3



NAPOLITA LOCATIONS!

CHICAGO

11 N MICHIGAN AVE
CHICAGO, IL 60602

WILMETTE

1126 CENTRAL AVE
WILMETTE, IL 60091

NORTHBROOK

1349 SHERMER ROAD
NORTHBROOK, IL 60062

Please be advised if you have a strong gluten intolerance that Napolita is not a gluten free facility and therefore cross-contamination may occur.

Our pizza is handcrafted in the tradition of its birthplace: Napoli, Italia, from which we derive our name. Whether it be our **Stefano Ferrara** wood burning oven, imported **straight from Napoli**, or our Italian-made **Pietro Berto** dough mixer seen in its most famous pizzerias, our goal is to provide the most authentic Neapolitan pizza you can find on this side of the Atlantic. VPN-certified, we strictly adhere to the regulations set forth not only by the **Associazione Verace Pizza Napoletana**, but by long-standing tradition. Our flour is milled on the outskirts of Napoli, and our mozzarella di bufala is flown in weekly from Campania.

Enjoy our pizza, and as they say in Napoli, **Buon Appetito!**

a 3% charge is added to all checks to help fund programs such as health insurance, 401(k) and other fringe benefits provided to our employees.

We thank you for supporting a healthier & happier restaurant staff.

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NAPOLITA

PIZZERIA + WINE BAR

LUNCH

PRIMI

ARANCINI DI ROSSO ALLA NAPOLETANA	12.95
<i>Fried risotto stuffed with beef, parmigiano, fresh mozzarella, peas</i>	
BRUSCHETTA	10.95
<i>Crostini, roasted cherry tomato, ricotta, basil, e.v.o.o.</i>	
BURRATA FRESCA	16.95
<i>Arugula, crostini, sea salt, e.v.o.o.</i>	
ZUCCHINE FRITTE	11.95
<i>Fried zucchini, parmigiano, parsley, fonduta</i>	
CUORI DI CARCIOFO	15.95
<i>Artichoke hearts, sauteed spinach, roasted tomato, olive oil, garlic, shaved parmesan, parsley</i>	
POLPETTE ALLA MARINARA	10.95
<i>Beef meatballs, marinara, ricotta, parmesan, basil</i>	
CALAMARI FRITTI	17.95
<i>Fried calamari served with marinara or caper aioli</i>	

INSALATA

TRITATA ITALIANA	15.95
<i>Romaine, prosciutto, soppressata, pepperoncini, tomato, onion, basil, garbanzo, grana padano, wine vinaigrette</i>	
CAESAR	7.95 / 13.95
<i>Romaine, grana padano, caesar dressing, crostini</i> <i>All-natural chicken breast or pancetta (+4)</i>	
BARBABIETOLA	13.95
<i>Red + gold beets, goat cheese, walnuts, arugula, balsamic</i>	
CAVOLO TOSCANO	14.95
<i>Tuscan kale, red onion, pine nuts, parmigiano, roasted tomato, lemon pecorino dressing</i> <i> All-natural chicken breast or pancetta (+4)</i>	
POMODORO CIMELIO	16.95
<i>Heirloom tomato, cucumber, buffalo mozzarella, pepperoncini, red onion, basil, red wine vinaigrette</i>	
PANZANELLA	16.95
<i>Rustic bread, cucumber, heirloom tomato, basil, burrata, lemon-honey vinaigrette</i>	

PANINO

QUATTRO FORMAGGI	12.95
<i>Fresh mozzarella, fontina, bel paese, parmigiano, cherry tomato, arugula, garlic aioli</i>	
PROSCIUTTO DI PARMA	14.95
<i>Fontina, caramelized onion, arugula, cherry tomato, garlic aioli</i>	
MELANZANA E SPINACI	14.95
<i>Eggplant, spinach, bel paese, roasted peppers, pesto</i>	

| panini bread is made to order - please allow extra time |

PASTE + RISOTTO

GNOCCHI ALLA BOLOGNESE	19.95
<i>Asiago stuffed, braised pork, pancetta, cremini mushrooms, parmigiano</i>	
PENNE ALLA VODKA	17.95
<i>San Marzano tomato, vodka, cream, basil, parmigiano</i>	
CARBONARA	19.95
<i>Linguine, caramelized onion, pancetta, cream, parmigiano</i>	
SPAGHETTI AGLIO E OLIO	17.95
<i>Garlic, white wine, fresno chili, golden & cherry tomatoes, butter, Italian parsley, parmigiano</i>	
RISOTTO AI FUNGHI	17.95
<i>Portobello & cremini mushrooms, white wine, parmigiano, truffle oil</i>	
CAPELLINI ALL' ARRABIATA DI MARE	21.95
<i>Angel hair, shrimp, calamari, garlic, fresno chili, roma tomatoes, butter, white wine, basil, e.v.o.o.</i>	



Join us for Happy Hour Monday-Thursday from 3-5pm

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NEAPOLITAN PIZZA

ROSSA

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BUFALINA D.O.P. v <i>Mozzarella di bufala, basil, e.v.o.o.</i>	18.95
SALAME PICCANTE <i>Spicy soppressata, fresh mozzarella, basil, chili e.v.o.o.</i>	18.95
SALSICCIA ROSSA <i>House-made sausage, roasted peppers, caramelized onion, fresh mozzarella, basil, chili e.v.o.o.</i>	18.95
CARNI ITALIANE <i>Spicy soppressata, house sausage, pancetta, fresh mozzarella, basil, chili e.v.o.o.</i>	19.95
FUNGHI ROSSA v <i>Fresh mozzarella, portobello + cremini mushrooms, basil, truffle oil</i>	17.95
QUATTRO STAGIONI v <i>Fresh mozzarella, artichoke, mixed olives, mushrooms, basil, parmigiano reggiano, truffle oil</i>	19.95
SPECK E SPINACI <i>Provolone, parmesan, speck (smoked prosciutto), spinach, roasted tomato, caramelized onion, garlic, e.v.o.o.</i>	19.95
BURRATINA ROSSA <i>Burrata, spinach, pancetta, artichoke, mushroom, basil, truffle oil</i>	22.95

BIANCA

RICOTTA v <i>Ricotta cheese, dates, toasted pistachio, pesto, e.v.o.o.</i>	17.95
FUNGHI BIANCA v <i>Fresh mozzarella, cremini + portobello mushrooms, farm egg, fresh cracked pepper, truffle oil</i>	17.95
SALUMI BIANCA <i>Spicy soppressata, parmigiano reggiano, roasted tomato, basil, garlic, chili e.v.o.o.</i>	18.95
SALSICCIA BIANCA <i>Fresh mozzarella, ricotta cheese, parmigiano reggiano, house sausage, basil, caramelized onion, e.v.o.o.</i>	18.95
CARBONARA <i>Fresh mozzarella, fonduta, pancetta, arugula, egg, pepper</i>	18.95
PROSCIUTTO E RUCOLA <i>Fresh mozzarella, prosciutto, arugula</i>	19.95
BUFALINA VERDE <i>Grilled chicken, pesto, roasted tomato, buffalo mozzarella, parmesan, arugula</i>	20.95
VERDURE ARROSTO v <i>Goat cheese, parmigiano, fresh mozzarella, brussels sprouts, roasted tomato, portobello + cremini mushrooms, garlic, truffle oil</i>	18.95
BURRATINA BIANCA <i>Burrata, arugula, heirloom tomato, prosciutto</i>	22.95

v vegetarian | gluten-free crust +3



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BRUNCH NORTHBROOK LOCATION ONLY

SWEET

FRENCH TOAST	14.95
<i>Housemade french toast, whipped marscapone, bananas, cinnamon, powdered sugar, maple syrup</i>	
PROSCIUTTO E MELONE	12.95
<i>Prosciutto, arugula, honey dew and cantaloupe melon, ciligine mozzarella, balsamic glaze</i>	
BREAKFAST BRUSCHETTA	9.95
<i>Ricotta, raspberry preserves, strawberry</i>	

BREAKFAST PIZZA

BUONGIORNO	17.95
<i>San Marzano tomato, basil, fresh mozzarella, bel paese, scrambled eggs, pancetta, roasted tomato, spinach, e.v.o.o.</i>	
SVEGLIATI	17.95
<i>Fonduta, pancetta, fontina, roasted potatoes, scrambled eggs, arugula, e.v.o.o.</i>	
COLAZIONE	17.95
<i>Nutella, banana, strawberry, powdered sugar</i>	

PRIMI

ZUCCHINE FRITTE	11.95
<i>Fried zucchini, parmigiano, parsley, fonduta</i>	
ARANCINI DI ROSSO ALLA NAPOLETANA	12.95
<i>Fried risotto stuffed with beef, parmigiano, fresh mozzarella, peas</i>	
CALAMARI FRITTI	17.95
<i>Fried calamari served with marinara or caper aioli</i>	

SIDES

ROASTED POTATOES	6.95
FRESH FRUIT	6.95
TWO EGGS, YOUR WAY	6.95

SAVORY

AMERICANA	16.95
<i>Two eggs your way, housemade sausage patty, toast. Served with breakfast potatoes or arugula and tomato salad Substitute for fresh fruit +2</i>	
BUILD YOUR OWN SKILLET	16.95
<i>Choose one cheese, one meat and one veggie. Served over potatoes with two eggs your way + toast</i>	
BUILD YOUR OWN SCRAMBLE	16.95
<i>Choose one cheese, one meat and one veggie. Served with toast and choice of breakfast potatoes or arugula and tomato salad. Substitute for fresh fruit +2</i>	

CHEESES: Fresh Mozzarella | Fontina | Bel Paese | Ricotta | Cheddar
MEATS: Pancetta | Sausage | Sopresatta | Chicken
VEGGIES: Caramelized Onion | Tomato | Spinach | Bell Peppers | Zucchini Eggplant | Mushrooms | Olives | Pepperoncini

PASTA

PENNE ALLA VODKA	17.95
<i>San Marzano tomato, vodka, cream, basil, parmigiano</i>	
CARBONARA	19.95
<i>Linguine, caramelized onion, pancetta, cream, parmigiano</i>	

INSALATA

TRITATA ITALIANO	15.95
<i>Romaine, prosciutto, soppressata, pepperoncini, tomato, onion, basil, garbanzo, grana padano, wine vinaigrette</i>	
CAESAR	7.95 / 13.95
<i>Romaine, grana padano, house caesar, crostini All-natural chicken breast or pancetta +3</i>	
BARBABIETOLA	13.95
<i>Red + gold beets, goat cheese, walnuts, arugula, balsamic</i>	
CAVOLA TOSCANA	14.95
<i>Tuscan kale, red onion, pine nuts, parmigiano, lemon taleggio All-natural chicken breast or pancetta +3</i>	
POMODORO CIMELIO	16.95
<i>Heirloom tomato, cucumber, buffalo mozzarella, pepperoncini, red onion, basil, red wine vinaigrette</i>	
PANZANELLA	16.95
<i>Rustic bread, cucumber, heirloom tomato, basil, burrata, lemon-honey vinaigrette</i>	

COCKTAILS

14 each

FEATURED COCKTAIL

CHANDON GARDEN SPRITZ

Chandon sparkling wine, Chandon bitter-orange liqueur

NAPOLITA GRAPPARITA

Nosotros Blanco Tequila, Nardini Cedro Grappa, lime, cherry

CLASSIC NEGRONI

Napolita Gin, Carpano Bianco Vermouth, Campari

APEROL SPRITZ

Aperol, prosecco, orange, soda

IL MILANO MANHATTAN

*Yellowstone Bourbon, Carpano Bianco Vermouth,
Nardini Amaro, cherry*

BLOOD ORANGE GIN FIZZ

Tanqueray Orange Gin, elderflower, sour mix, blood orange

ROSMARINO

Nosotros Mezcal, Chambord, rosemary, lime

ITALIAN MULE

Napolita Gin, Aperol, lemon, ginger beer

PEACH MINT BELLINI

Peach Vodka, elderflower, peach puree, mint, prosecco

LIMONCELLO COCKTAIL

Napolita Vodka, Bellissimo Limoncello basil, lemon, prosecco

PAPER PLANE

Maker's Mark Bourbon, Nonino Amaro, Aperol, lemon juice

PALOMA ITALIANE

*Casamigos Blanco, Campari, grapefruit, sour,
San Pellegrino Arranciata*

ESPRESSO MARTINI

*Espresso, Conciere Coffee Liqueur,
ELF Butterscotch Bourbon Whiskey*

HUGO

Elderflower, mint syrup, lime juice, prosecco, splash of soda

HAZELNUT ESPRESSO MARTINI

Stoli Vanilla, coffee liquor, espresso, hazelnut syrup



LISTA DELLE BEVANDE

VINO

ALLA SPINA ON TAP

	GLASS / .5L / 1L
TENUTA <i>Aurea Rosé, Italy</i>	10 / 25 / 50
PALADIO BIANCO <i>White Blend, Italy</i>	10 / 25 / 50
GRAN PASIONE <i>Red Blend, Italy</i>	10 / 25 / 50
CARLETTO <i>Montepulciano, Italy</i>	10 / 25 / 50

BY THE GLASS / CARAFE

ROSÉ

	GLASS / .5L / BOTTLE / 1L
HAMPTON WATER <i>Rosé</i>	12 / 30 / 48 / 60 <i>Languedoc, France</i>
MMM JUST ENJOY <i>Rosé</i>	13 / 33 / 52 / 65 <i>Friuli, Italy</i>
LA SAL DE <i>Rosé</i>	14 / 35 / 56 / 70 <i>Getaria, Spain</i>

SPARKLING

	GLASS / .5L / BOTTLE / 1L
CAPSOLADO <i>Moscato</i>	11 / 28 / 44 / 55 <i>Lombardy, Italy</i>
RIONDO <i>Rose Prosecco</i>	12 / 30 / 48 / 60 <i>Veneto, Italy</i>
LINI 910 <i>Lambrusco Rosso</i>	12 / 30 / 48 / 60 <i>Emilia-Romagna, Italy</i>
LE PINAURE <i>Prosecco</i>	11 / 28 / 44 / 55 <i>Friuli-Venezia Giulia, Italy</i>

WHITE

	GLASS / .5L / BOTTLE / 1L
VANDALAY BRANDS <i>Sopparavento</i> <i>Pinot Grigio</i>	11 / 28 / 44 / 55 <i>Friuli, Italy</i>
SONOMA CUTRER <i>Chardonnay</i>	16 / 40 / 64 / 80 <i>Sonoma, CA</i>
TENUTA LE BRUNICHE <i>Chardonnay</i>	12 / 30 / 48 / 60 <i>Tuscany, Italy</i>
ALEGRA <i>Sauvignon Blanc</i>	13 / 32 / 52 / 65 <i>Rueda, Spain</i>
LOVEBLOCK <i>Sauvignon Blanc</i>	16 / 40 / 64 / 80 <i>New Zealand</i>
TAVIGNANO VILLA TORRE <i>Castelli di Jesi</i> <i>Verdicchio</i>	13 / 32 / 52 / 65 <i>Cingoli, Italy</i>
CANTINA MESA <i>Vermentino</i>	15 / 38 / 60 / 75 <i>Sardinia, Italy</i>
LA SCOLCA <i>Gavi</i>	14 / 35 / 56 / 70 <i>Piedmont, Italy</i>
SUAVIA <i>Soave Classico</i>	13 / 32 / 52 / 65 <i>Veneto, Italy</i>

BIRRA

ALLA SPINA DRAFT

	ITALY
PERONI <i>Lager, 4.7</i>	8
MENABREA BIONDA <i>Pale Lager, 4.2</i>	9
MENABREA AMBRATA <i>Amber Lager, 5.0</i>	10

FROM OUR PARTNER BREWERY

DOUBLE CLUTCH BREWING COMPANY, EVANSTON, IL

DOUBLE CLUTCH <i>Helles Lager, 5.1</i>	8
DOUBLE CLUTCH <i>Little Juice Coupe Hazy IPA, 5.9</i>	9
DOUBLE CLUTCH <i>Kölsch, 4.6</i>	8
DOUBLE CLUTCH <i>Hefeweizen, 5.4</i>	8
DOUBLE CLUTCH <i>Helles Rauchbier, 5.1</i>	9

SELTZERS

FRESHIE TEQUILA SELTZER <i>Blood Orange, Lime, Grapefruit</i>	9
NUTRL VODKA SELTZER <i>Pineapple</i>	9
HARDLY WATER <i>Blueberry Basil & Lime, Blood Orange and Mint</i>	9
BETTY BOOZE <i>Apple ginger sparkling bourbon</i>	9

IN BOTTIGLIA BOTTLES

	ITALY
PERONI PALE LAGER <i>Pale Lager, 5.0</i>	8
BALADIN L'IPPA <i>Italian IPA, 5.5</i>	12
DEL DUCATO TORRENTE <i>Belgian Pale Ale, 7.0</i>	12
BALADIN NAZIONALE <i>Blonde Ale, 6.5</i>	12
BIRRA MORETTI <i>Pale Lager, 4.6</i>	8

	CHICAGO
REVOLUTION FIST CITY <i>Pale Ale, 5.5</i>	8
ERIS CIDER VAN MOJO <i>Cider, 6.2</i>	10

	USA
MILLER LITE <i>Lager, 4.2</i>	6

	IRELAND
MURPHY'S IRISH STOUT <i>Stout 4.0</i>	7

	NETHERLANDS
HEINEKEN <i>Lager, 5.0</i>	7
HEINEKEN SILVER <i>Lager, 4.0</i>	7
HEINEKEN O.O <i>Non-Alcoholic Lager, 0.0</i>	7

BOTTIGLIA DI VINO

RED

PRISONER <i>Red Blend</i>	106 <i>Napa Valley, California</i>
ORIN SWIFT <i>8 Years in the Desert</i> <i>Red Blend</i>	108 <i>Napa Valley, CA</i>
LEGIT <i>Cabernet Sauvignon</i>	108 <i>Tuscany, Italy</i>
MICHELE CHIARLO <i>Reyna</i> <i>Barbaresco</i>	66 <i>Piedmont, Italy</i>
DOMINI VENETI <i>Amarone Classico</i>	132 <i>Veneto, Italy</i>
ORIN SWIFT <i>Machette</i> <i>Petite Sirah</i>	144 <i>California</i>
CASTELLO BANFI <i>Brunello Di Montalcino</i>	148 <i>Tuscany, Italy</i>
BUGLIONI <i>Amarone Classico</i>	154 <i>Veneto, Italy</i>
NIPPOZANO <i>Frescobaldi</i> <i>Chianti Riserva</i>	154 <i>Tuscany, Italy</i>
COSTA DI BUSSIA <i>Barolo Riserva</i>	158 <i>Barolo, Italy</i>
CAYMUS <i>Cabernet Sauvignon</i>	1 LITER BOTTLE 170 <i>Napa Valley, CA</i>
RENATO RATTI <i>Marcenasco</i> <i>Barolo</i>	170 <i>Piedmont, Italy</i>
DOMAINE DE BEAURENARD <i>Chateaufneuf du Pape</i>	172 <i>Rhone Valley, France</i>
TENUTA NOZOLLE <i>Il Pareto</i> <i>Cabernet Sauvignon</i>	182 <i>Greve in Chianti, Italy</i>
PRIMOSIC METAMORFOSIS <i>Collio Rosso</i> <i>Cabernet Franc D.O.C.</i>	182 <i>Friuli, Italy</i>
CAKEBREAK CELLARS <i>Cabernet Sauvignon</i>	188 <i>Napa Valley, CA</i>
LA FIORITA <i>Brunello di Montalcino</i>	198 <i>Tuscany, Italy</i>
FAR NIENTE <i>Cabernet Sauvignon</i>	295 <i>Napa, CA</i>

BY THE GLASS / CARAFE

RED

	GLASS / .5L / BOTTLE / 1L
VANDALAY BRANDS <i>Riversarsi</i> <i>Cabernet Sauvignon</i>	12 / 30 / 48 / 60 <i>Friuli, Italy</i>
DE BON <i>Pinot Nero</i>	13 / 32 / 52 / 65 <i>Friuli, Italy</i>
BARONE DI VALFORTE <i>Montepulciano d' Abruzzo</i>	13 / 32 / 52 / 65 <i>Abruzzo, Italy</i>
LAMOLE DI LAMOLE <i>Chianti</i>	15 / 38 / 60 / 75 <i>Tuscany, Italy</i>
IL MOLINO DE GRACE <i>Volana</i> <i>Baby Super Tuscan</i>	12 / 30 / 48 / 60 <i>Panzano in Chianti, Italy</i>
TENUTA SETTE CIELI <i>Yantra</i> <i>Super Tuscan</i>	16 / 40 / 64 / 80 <i>Tuscany, Italy</i>
CARPINETO <i>Dogojolo</i> <i>Sangiovese</i>	12 / 30 / 48 / 60 <i>Tuscany, Italy</i>
PERTINANCE <i>Nebbiolo</i>	16 / 40 / 64 / 80 <i>Veneto, Italy</i>
NEPRICA <i>Primitivo</i>	13 / 32 / 52 / 65 <i>Puglia, Italy</i>
VIETTI <i>Tre Vigne</i> <i>Barbera d' Asti</i>	14 / 35 / 56 / 70 <i>Piedmont, Italy</i>
SALLIER <i>de la Tour</i> <i>Nero d'Avola</i>	11 / 28 / 44 / 55 <i>Sicily, Italy</i>
CATENA <i>Valpantena</i> <i>Ripasso</i>	15 / 38 / 60 / 75 <i>Veneto, Italy</i>
CANTINE <i>Nicosia</i> <i>Frappato</i>	15 / 38 / 60 / 75 <i>Sicily, Italy</i>
SEGHESIO <i>Angela's Table</i> <i>Zinfandel</i>	15 / 38 / 60 / 75 <i>Sonoma, CA</i>
AUSTIN HOPE <i>Cabernet Sauvignon</i>	21 / 52 / 84 / 102 <i>Paso Robles, CA</i>

BOTTIGLIA DI VINO

SPARKLING

	BOTTLE
SANTA MARGHERITA <i>Valdobbiadene</i> <i>Prosecco D.O.C.G.</i>	48 <i>Italy</i>
VEUVE CLIQUOT <i>Champagne</i>	139 <i>France</i>
MOET CHANDON <i>Imperial Reserve</i> <i>Champagne</i>	149 <i>France</i>
BILLECART-SALMON <i>Brut Rosé</i>	182 <i>France</i>
BILLECART-SALMON <i>Blanc de Blancs</i> <i>Champagne</i>	208 <i>France</i>

BOTTIGLIA DI VINO

WHITE / ROSÉ

LAURENZ V. <i>Singing Und Sophie</i> <i>Gruner Vetliner</i>	38	<i>Waldviertel, Austria</i>
PIEROPAN <i>Suave Classico</i>	38	<i>Veneto, Italy</i>
PULLUS <i>Pinot Grigio</i>	42	<i>Štajerska, Slovenia</i>
BARONE DI VALFORTE <i>Pecorino d'Abruzzo</i>	44	<i>Montepulciano, Italy</i>
VENTOLAIO <i>Lo Spiffero</i> <i>Rosé</i>	47	<i>Tuscany, Italy</i>
STAGS LEAP <i>Sauvignon Blanc</i>	50	<i>New Zealand</i>
AZIENDA AGRICOLA <i>Griffone delle Roveri</i> <i>Gavi</i>	54	<i>Piedmont, Italy</i>
TORNATORE <i>Etna Bianco</i> <i>White Blend</i>	56	<i>Sicily, Italy</i>
CASTELLO BANFI <i>San Angelo</i> <i>Pinot Grigio</i>	58	<i>Tuscany, Italy</i>
SANTA MARGHERITA <i>Pinot Grigio</i>	62	<i>Alto Adige, Italy</i>
ANTINORI <i>Conte Della Vipera</i> <i>Sauvignon Blanc</i>	62	<i>Umbria, Italy</i>
LOUIS MOREAU <i>Petit Chablis</i>	62	<i>Beines, France</i>
CAKEBREAD CELLARS <i>Chardonnay</i>	71	<i>Napa Valley, CA</i>
CHATEAU DE SANCERRE <i>Sancerre</i>	74	<i>Loire Valley, France</i>
CANTINE BENEVENUTO <i>Orange Zibibbo</i>	74	<i>Calabria, Italy</i>
TABARRINI <i>Adarmando</i> <i>White Blend</i>	75	<i>Umbria, Italy</i>
MT VEDEER <i>Chardonnay</i>	94	<i>Napa, CA</i>
FAR NIENTE <i>Chardonnay</i>	154	<i>Napa, CA</i>

BOTTIGLIA DI VINO

RED

		BOTTLE
FRESCOBALDI NIPOZZANO <i>Chianti Riserva</i>	38	<i>Tuscany, Italy</i>
CANTINE NICOSIA <i>Sicicilla Mascalese</i> <i>Nerello</i>	38	<i>Sicily, Italy</i>
BIELER PERE ET FILS <i>La Jassine</i> <i>Cotes du Rhone</i>	38	<i>Rhone Valley, France</i>
TUNUTA VITALONGA <i>Elcione</i> <i>Red Blend</i>	38	<i>Umbria, Italy</i>
FELINO <i>Malbec</i>	44	<i>Mendoza, Argentina</i>
SALVANO <i>Langhe</i> <i>Pinot Nero</i>	50	<i>Piedmont, Italy</i>
CECCHI <i>Vino Nobile</i> <i>Montepulciano D.O.C.G.</i>	50	<i>Tuscany, Italy</i>
TUA RITA <i>Toscana Rosso dei Notri</i> <i>Red Blend</i>	50	<i>Tuscany, Italy</i>
CASADEI <i>Sogno Mediterraneo</i> <i>Red Blend</i>	54	<i>Tuscany, Italy</i>
DAMILANO <i>Marghe</i> <i>Nebbiolo</i>	54	<i>Piedmont, Italy</i>
BINDELLA <i>Vino Nobile</i> <i>Montepulciano D.O.C.G.</i>	66	<i>Tuscany, Italy</i>
HARVEY & HARRIET <i>Red Blend</i>	66	<i>Paso Robles</i>
CHIMMNEY ROCK <i>Ironclast</i> <i>Cabernet Sauvignon</i>	66	<i>Napa Valley, CA</i>
GRATTAMARCO <i>Bolgheri Rosso</i> <i>Red Blend D.O.C.</i>	68	<i>Bolgheri, Italy</i>
MY FAVORITE NEIGHBOR <i>Cabernet Sauvignon</i>	70	<i>Paso Robles</i>
BELLE GLOS <i>Clark & Telephone</i> <i>Pinot Noir</i>	71	<i>Napa Valley, California</i>
JERMANN <i>Pinot Nero</i>	74	<i>Giulia, Italy</i>
IL MOLINO DI GRACE <i>Chianti Classico</i>	75	<i>Panzano in Chianti</i>
ORNELLAIA <i>Le Volte</i> <i>Super Tuscan</i>	82	<i>Tuscany, Italy</i>
ALLEGRIANI <i>La Grola</i> <i>Valpocella</i>	84	<i>Veneto, Italy</i>
DOGLIANI <i>Papa Celso D.O.C.G.</i> <i>Dolcetto</i>	84	<i>Dogliani, Italy</i>

CAFFÈ E ESPRESSO

SOLO ESPRESSO	3
DOPPIO ESPRESSO	3.50
CAFFÈ AMERICANO	3.50
CAPPUCCINO	4.50
CAFFÈ LATTE	4.50
CAFFÈ MOCHA	5
VANILLA LATTE	5
HOT COFFEE	4
HOT TEA (Rishi Selection)	3

< All Coffee Drinks Made With Lavazza Espresso >

CORDIALI

SAMBUCA (BLACK / CLASSICO)	8
BAILEYS	9
GODIVA CHOCOLATE LIQUEUR	9
KAHLUA	8
FRANGELICO	8
DISARONO AMARETTO	8
BELLISSIMO LIMONCELLO	8



DOLCI

PASTICCERIA, TORTA, E GELATI

TIRAMISU	9
CANNOLI	7
FLOURLESS CHOCOLATE CAKE	8
AFFOGATO	7

GELATO

5.75

Vanilla, Bacio, Pistachio, Strawberry,
Cookie Dough, Oreo,
Sea Salt Caramel Fudge,
Raspberry or Lemon Sorbetto

DISTILLATI

GRAPPA

JACOPO POLI

AROMATICO <i>di Traminer</i>	11
MIELE	12
CAMOMILLA	12
PINOT <i>Elegante</i>	12

MAROLO

BAROLO	9
BRUNELLO	10
GEWÜRTZTRAMINER	8
MOSCATO	6

AMARO

AMARO NARDINI	10
AMARO MONTENEGRO	10
AMARO NONINA	10

PORTO / VINI DOLCI

BLANDY'S <i>15 Year Old Madeira</i>	10
SAN VITO SWEET CHIANTI	12

DESSERT COCKTAIL

ESPRESSO MARTINI	14
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*Espresso, Concierge Coffee Liqueur,
ELF Butterscotch Bourbon Whiskey*

ASK YOUR SERVER FOR OUR
VODKA, RUM, TEQUILA, AND
OTHER SPIRIT SELECTIONS

SCOTCH WHISKY

DEWAR'S WHITE LABEL	8
THE GLENLIVET	12
JOHNNIE WALKER	
RED LABEL	9
BLACK LABEL	11

GLENFIDDICH

12 YEAR SINGLE MALT	11
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OBAN

18 YEAR	21
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LAGAVULIN

16 YEAR	25
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THE MACALLAN

18 YEAR SHERRY OAK	39
DOUBLE CASK 12 YEAR	18

BOURBON

JIM BEAM	9
ELF <i>Butterscotch</i>	9
JACK DANIELS <i>Old No. 7</i>	9
GENTLEMAN JACK	11
MAKERS MARK	11
BULLEIT	10
WOODFORD RESERVE	12
YELLOWSTONE	12
HIGH WEST	12

OTHER WHISKEY

SEAGRAMS <i>Canadian Whiskey</i>	8
CROWN ROYAL <i>Whisky</i>	9
JAMESON <i>Irish Whiskey</i>	10
TULLAMORE DEW <i>Irish Whiskey</i>	10
BULLEIT <i>Rye Whiskey</i>	10
DICKEL <i>Rye</i>	11
HIGH WEST <i>Rye Whiskey</i>	12