

PANINI NEW! TOSCANI

CENTRO
STORICO

All Panini's are Prepared with House-made Freshly Baked Schiacciata Bread.

1. POMODORO 10.

Tomato Slices, Fresh Mozzarella Cheese, EVOO & Fresh Basil Leaves

2. TACCHINO 10.

Thin-Sliced Turkey, Fresh Mozzarella Cheese, Wild Arugula, Tomato Slices, Red Onion, EVOO & House-made Basil Pesto

3. SALAME TOSCANO 11.

Italian Toscano Salame (Imported), Shaved Parmigiano Reggiano & House-made Artichoke Pesto

4. TONNO 14.

Albacore Tuna (Imported), Red Onion Slices, Italian Parsley, EVOO & House-made Mayonnaise

5. PARMA 15.

Prosciutto di Parma (Imported), Burrata Cheese, Wild Arugula & EVOO

6. SALSICCIA 15. (HOT)

Oven-Roasted Italian Sausage & Stracchino Cheese, Black Pepper & Rosemary

7. PORCHETTA 16. (HOT)

Thin-Sliced Seasoned Italian Pork (Imported), Grilled Onions & Parmigiano Cheese

8. FRITTATA 18. (HOT)

Cage-Free Eggs, Breadcrumbs, Chopped Italian Parsley, Sausage, Red Onion, Mushrooms, Bell Pepper & Parmigiano Cheese. (20 min Prep Time)



We Recommend Eating our Panini the way they are Served. We will Politely Decline any Modifications/Customizations.



LUNCH SPECIAL

11:30am - 2pm (Tu - Thurs) **\$12**

SMALL SALAD + PANINI

(or Patate Fritte - Storico Only)

Panini Choice:

Salame • Pomodoro • Tonno • Tacchino
Prosciutto +3.

CENTRO & STORICO SPAGHETTERIA
Old Town Tustin, CA 92780 | 714-258-8817
www.pozzuoliwinery.com

ANTIPASTI

- ANTIPASTO** 28.
Board with Italian Deli Meats, Olives, Artichoke Hearts, Artisan Cheese & Toasted Ciabatta
- CROSTINI** 18. **BRUSCHETTA** 15. (4 Pieces w/House Bruschetta Mix)
Grilled Ciabatta w/Prosciutto di Parma, Red Pepper Pesto, Bruschetta, Olive Oil & Fresh Garlic
- CALAMARI FRITTI** 18.
Fried Calamari (Lightly Floured) w/Salsa di Pomodoro Piccante & Lemon Wedge
- POLENTA e RAGU** 16.
Board with Seasoned Polenta Squares and a Side of our Family Meat Sauce
- COCCOLI con PROSCIUTTO e STRACCHINO** 18.
Thin-Sliced Prosciutto & Italian Stracchino Cheese Served with Fried Dough Dumplings
- ARANCINI** 15.
Italian Arborio Rice, Tomato & Mozzarella Cheese Polpette w/Salsa di Pomodoro Piccante
- VERDURE FRITTE** 14. **NEW!**
Fried Seasonal Vegetables in "Pastella" Batter (Add Fried Shrimp 12.)

INSALATE

Half & Full Sizes

- CHOPPED** 13. / 16. | Lemon or Italian Vinaigrette
Chopped Romaine, Radicchio, Fennel, Red Onion, Ceci Beans, Tomato & Shaved Parmigiano
- INSALATA MISTA** 10. / 13. | Gorgonzola, Lemon or Italian Vinaigrette
Romaine Lettuce, Frisée, Carrots, Radicchio, Fennel, & Heirloom Tomatoes
- CAPRESE** 18. **BURRATA** 20. (w/Sliced Tomato & Fresh Basil Leaves)
Bocconcini Mozzarella, Chopped Fresh Basil, Heirloom Tomatoes, Olive Oil & Balsamic Glaze
- PERE e GORGONZOLA** 14. / 17. | Lemon or Italian Vinaigrette
Romaine & Arugula, Topped with Pear Slices, Walnuts & Crumbled Gorgonzola Cheese
- CESARE** 12. / 15. | Add Toasted Italian Prosciutto Bits 3.
Romaine Lettuce, House Croutons, Parmigiano Cheese, Cesare Dressing & White Anchovy
- PANE della CASA** 2. | House Focaccia Bread w/Olive Oil & Balsamic

CONDIMENTI per Insalate

Salame or Ham 4. | Prosciutto 7. | Grilled Chicken 8. | Tonno 9. | Grilled Salmon 12.

Half & Full Sizes | Gluten Free Pasta (Penne) 2.

 Protein Sides for Specific Pasta Dishes:
 Grilled Chicken or Sausage 8. | Salmon or Shrimp 12.

PASTA



Pasta Made Fresh In-House Daily

Ingredients: Semolina Flour, Water & Salt - No Dairy Products
No Modifications / Substitutions - Please

- AGLIONE** (Bucatini) 12. / 17.  
San Marzano Style Tomatoes & Fresh Garlic
- ARRABIATA** (Penne) 13. / 18. 
San Marzano Style Tomatoes, Calabrian Red Chili Peppers & Fresh Garlic (SPICY)
- CACIO e PEPE** (Bucatini) 17. / 22. 
Imported Pecorino Romano Cheese & Freshly-Crushed Black Peppercorns
- RAGU di CARNE** (Fettuccine) 19. / 24. 
San Marzano Style Tomatoes, Pork, Beef, Veal, Carrots, Celery, Garlic & Red Onion
- RAGU BIANCO** (Paccheri) 18. / 23.  **NEW!**
Seasoned Pork, Beef, Carrots, Celery, Garlic w/White Wine & Red Onion
- AGLIO e OLIO** (Spaghetti) 12. / 17.  
Fresh Garlic, Anchovy, Red Chili Flakes & Olive Oil
- CAPPERI e OLIVE** (Casarecce) 13. / 18. 
San Marzano Style Tomatoes, Anchovy, Capers, Kalamata Olives, Garlic, & Onion
- GAMBERI e PROSCIUTTO** (Pappardelle) 20. / 25. 
Fresh Shrimp, Shallots, White Wine, Prosciutto, Tomato & Lite Cream
- PASTA del GIORNO** (Ask Your Server) 21. - 36.
Pasta Special of the Day

- CARBONARA** (Spaghetti) 17. / 22. 
Pancetta, Parmigiano Cheese, Cooked Egg & Lite Cream
- VODKA** (Penne) 16. / 21. | (Add Pancetta 4.)
San Marzano Style Tomatoes, White Onion, Fresh Garlic, Cream & Vodka
- VONGOLE** (Linguine) 21. / 26. | Red or White Sauce 
Fresh Clams, Shallots, White Wine, Parsley & Fresh Garlic
- SALSICCIA** (Rigatoni) 18. / 23. 
Italian Sausage, Tomato, Fresh Garlic, Oregano & Lite Cream
- TONNO** (Farfalle) 17. / 22. 
San Marzano Style Tomatoes, Shallots, Parsley, Imported Tuna & Olive Oil
- PESTO** (Fusilli) 14. / 19. | Pesto without Pine Nuts Available  
Fresh Basil, Parmigiano Cheese, Fresh Garlic, Pine Nuts & Olive Oil (House Made)
- RAPE e SALSICCIA** (Orecchiette) 18. / 23.
Broccoli Rape, Italian Sausage, Garlic, Heirloom Tomatoes, Anchovy & Olive Oil
- PACCHERI alla PANNA** (Paccheri) 17. / 22. 
Italian Cotto Ham, Mushrooms, Onion, Parmigiano & Peas in a Lite Cream Sauce
- ZITI alla GENOVESE** (Ziti) 19. / 24.  **NEW!**
Slow-Braised Beef with White Onion and Herbs

— We Recommend Eating our Pasta Dishes the way they are Served. We Politely Decline any Modifications. —

SECONDI

Served with Fresh Arugula & Lemon Wedge

- GRIGLIATA di CARNE** 45. | Mixed Grilled Meats | Two Person
- POLLO alla GRIGLIA** 18. | 10oz Grilled Flattened Chicken Breast
- SALMONE** 25. | 8oz Scottish Salmon Fillet - Skin Removed - Grilled
- BISTECCA di MAIALE** 24. | Grilled 12oz Pork Chop
- VITELLO LIMONE e CAPPERI** 23. | Lightly-Floured Veal Cutlet w/Lemon & Capers
- COTOLETTA alla MILANESE** 23. | Breaded 10oz Flattened Chicken Breast
- PARMIGIANA di MELANZANE** 16. | Breaded Egg Plant w/Tomato & Parmigiano

ADD SIDE of VEGGIES or ASPARAGUS 4.

RISOTTO

Add Crumbled Sausage 8. | Shrimp 12.

- MILANESE** 23. | Arborio Rice, Parmigiano, Onion, Vegetable Stock & Saffron
- PORCINI** 27. | Arborio Rice, Parmigiano, Onion, Chicken Stock & Porcini Mushrooms
- ASPARAGI** 23. | Arborio Rice, Parmigiano, Onion, Vegetable Stock & Asparagus

ZUPPE

Served w/Grilled Ciabatta Bread

- PASTA e FAGIOLI** 12. | Pasta Shells, Salsiccia, Cannellini Beans & Tomato Broth
- MINISTRONE** 12. | Seasonal Vegetables w/Parmigiano, Croutons & Olive Oil **NEW!**

CONTORNI

- PATATE ARROSTO** 9. | Fresh Oven Roasted Potatoes w/Fresh Rosemary & Garlic
- SPINACI** 10. | Sauteed Fresh Spinach, Garlic & Olive Oil
- PATATE FRITTE** 7. | Fresh Fried Kennebec Potatoes
- VERDURE GRIGLIATE** 17. | Grilled Red Pepper, Egg Plant, Zucchini & Red Onion
- POLPETTE di CARNE** 15. | 4 - Pozzuoli Family Style Meatballs w/Sauce & Parmigiano
- SALSICCIA alla GRIGLIA** 12. | 2 Grilled Italian Sausages

Checks Split 4-ways Maximum 20% Auto Gratuity will Apply to Groups 8+

CENTRO STORICO | 405 El Camino Real | Tustin, CA 92780
714.258.8817 | www.storicotustin.com

Paso Robles, CA

POZZUOLI FAMILY WINES

6.5oz Glass/Bottle

TASTING

WINE SAMPLER 15. (We Choose - (4) 2oz Samples)

WINE TASTER 18. (You Choose - (3) 3oz Samples)

DESSERT

DOLCE 12. / 36. Late Harvest - Head Trained Zinfandel (375mL)

REDS

ROSSO 14. / 45. (Estate / Cabernet Sauvignon)

SANGIOVESE 14. / 45. (Estate / Sangiovese - Merlot - Primitivo)

GRENACHE 13. / 36. (Estate / Grenache - Syrah)

(Ask Your Server for Additional Red Wines from Pozzuoli Winery)

Tustin, CA

ARCHAIC CRAFT BREWERY

16oz Pints (Draft)

HONEY CREAM ALE 7. (Blonde Ale | 25 | 6%)

GOLDEN HAZE IPA 9. (West Coast IPA | 75 | 8%)

VINI

WHITES

6.5oz Glass / 750mL Bottle

PINOT GRIGIO | Campagnola | Veneto 10. / 24.

SOAVE | Piero Pan | Veneto 13. / 45.

CHARDONNAY | Lagaria | Trentino Alto Adige 13. / 45.

SAUVIGNON BLANC | Venica & Venica | Friuli 16. / 57.

VERMENTINO | Santadi Villa Solais | Toscana 13. / 45.

FALANGHINA | Cantine Astroni | Campania 13. / 45.

ARNEIS | Carbone/Monchiero Roero | Piemonte 14. / 50.

ROSÉ e SPARKLING

6.5oz Glass / 750mL Bottle

FRENCH ROSÉ | Domaine de Cala | Provence 13. / 40.

ITALIAN ROSÉ | Pietradolce | Sicilia 13. / 40.

RED SANGRIA | With Cranberry & Club Soda | Spagna 12. / 24.

PROSECCO | Canella | Valdobbiadene (187mL) 10. / 27.

MOSCATO | Saracco | Castiglione Tinella 12. / 36.

VINI OTTIMI

750mL Bottle

WHITE & RED WINES | Ask Your Server | Italia 125. - 350.

REDS

6.5oz Glass / 750mL Bottle

CHIANTI | Toscolo | Toscana 11. / 32.

PINOT NOIR | J Vineyards | Monterey County 14. / 45.

MERLOT | Lagaria | Sicilia 12. / 36.

SANGIOVESE | ParolVini | Marche 14. / 45.

BARBERA | Torti | Lombardia 13. / 40.

NERO D'AVOLA | Zabu | Sicilia 14. / 45.

750mL Bottle

CHIANTI FLASK | Poggio Basso | 750mL | Toscana 25.

CHIANTI SUPERIORE | Burchino | Toscana 45.

CHIANTI CLASSICO RISERVA | il Molino / Castellani | Toscana 56.

ROSSO di MONTALCINO | Innocenti | Toscana 45.

BRUNELLO di MONTALCINO | Innocenti / Argiano | Toscana 96.

BARBARESCO | Villadoria | Piemonte 65.

NEBBIOLO | Ratti | Piemonte 48.

BAROLO | Ratti | Piemonte 65.

AMARONE | Allegrini | Veneto 110.

PRIMITIVO | 12 e Mezzo | Puglia 45.

GUEST BEERS & CIDER

16oz Draft

PILSNER 8. IPA 9. STOUT 9.

PERONI 10. MENABREA BIONDA / AMBER 8.5

SAISON | DuPont | 750mL 16. WEIZENBOCK | 500mL 8.

HEFE WEIZEN | Erdinger Weissbrau | 500mL 9.

APPLE CIDER 8. (12oz Can/Bottle)

TEAS, WATER & SODAS

BLACK (Unsweetened) | GREEN | PEACH | BLACK | LEMONADE 3.5

ITALIAN WATER (750mL): San Pellegrino | San Benedetto | Panna 6.

COKE | DIET COKE | SPRITE | ROOTBEER 3.

SAN PELLEGRINO SODAS: Arancia | Rossa | Limonata 3.

ITALIAN SODAS: Sparkling Water + Torani Syrup 4.

ANTIPASTI | STARTERS

MISTO 34.

Ciabatta Bread, Prosciutto di Parma, Two Artisan Salami's & Three Artisan Cheeses. Served with Fresh Grapes, Fig Jam & Castelvetrano Olives. 2 Person.

TAGLIERE 28./40. (15-20 min Prep Time)

Thinly-Sliced Prosciutto di Parma, Italian Cotto Ham, Mortadella, Porchetta & Salame. Served w/basket of Ciabatta Bread, Pecorino Cheese, Artichokes & Red Pepper Jam. 2-4 Person.

FORMAGGIO 23./29.

Ciabatta Bread, French Brie, Goat Cheese, Aged Cheddar & an additional Artisan Cheese. Served with Fresh Grapes, Fig Jam & Castelvetrano Olives. 2 Person.

PROSCIUTTO 20.

Thinly-Sliced Prosciutto di Parma, Parmigiano Reggiano Cheese, Fresh Arugula, Radicchio & Balsamic.

FAGIOLI TOSCANA 18.

Imported Italian Cannellini Beans, Tomato, Garlic, Fresh Sage & Olive Oil. Served Hot with Toasted Ciabatta Bread. 2 Person. (Add Italian Sausage 4.)

BRUSCHETTA 10./15.

Ciabatta Bread Toasted and Topped with Freshly Chopped Roma Tomato, Garlic & Basil w/EVOO and Fig Balsamic Dressing.

CROSTINI 16.

Toasted Ciabatta Bread Slices Topped with Bruschetta, Olive Oil & Garlic, Roasted Bell Peppers & Olive Tapenade.

HUMMUS 14.

Hummus with Freshly Chopped Roma Tomato, Garlic & Basil. Served with Focaccia Pizza Pieces. (Add Cut Veggies 2.0)

PANE e OLIO 3.

Fresh Ciabatta Bread Toasted with House Special Oil & Balsamic Dressing for Dipping. (Extra Ciabatta 1.)

INSALATE | SALADS

ARUGULA 10./13.

Fresh Arugula Leaves with Shaved Parmigiano Cheese, French Nicoise Olives & Cranraisins Tossed with EVOO & Fig Balsamic.

DELLA CASA 13./16.

Fresh Mixed Greens, Radicchio, Fennel, Red Onion, Carrots, Blue Cheese, French Nicoise Olives & Walnuts Tossed with EVOO & Raspberry Balsamic.

MEDITERRANEA 14./17.

Chopped Fresh Tomato, Cucumber, Mixed Greens, Red Onion, Feta Cheese, Kalamata Olives, Oregano w/EVOO & Fig Balsamic.

CESARE 12./15.

Fresh Whole Romaine Lettuce, Homemade Croutons, Cesare Dressing topped with Fresh Shaved Parmigiano Reggiano & White Anchovy. (Chopped or Whole) (Add Prosciutto Bits 3.)

ARUGULA LIMONE 9./12.

Fresh Arugula Leaves, Shaved Parmigiano Cheese, Fresh Lemon & EVOO. (Add Imported Tuna 6.) (Add Croutons 2.)

CECI 12./15. (Bean Salad)

Imported Italian Garbanzo Beans, Fresh Arugula Leaves, French Nicoise Olives, Sliced Red Onion & Freshly Chopped Roma Tomato Tossed with EVOO & Fig Balsamic. (Choice of Chopped Romaine or Arugula)

CAPRESE 18.

Fresh Mozzarella Cheese, Tomato, Fresh Basil Leaves, French Nicoise Olives, Topped with EVOO & Fig Balsamic. (Add Prosciutto 5.) (Sub Bufala Mozzarella/Burrata 4.5)

TONNO e FAGIOLI 18.

Imported Italian Cannellini Beans, Imported Italian Tuna, Chopped Italian Parsley & Sliced Red Onion Tossed with EVOO.

CENTRO

1/2 Sizes Available on Various Pizzas & Salads

PIZZE | NEAPOLITAN-STYLE

BIANCA 12. (No Cheese)

Plain Pizza with EVOO, Fresh Rosemary-Salt & Pepper.

MARGHERITA 12./16.

Italian Tomatoes, Fresh Basil & Fresh Mozzarella Cheese. (Add D.O.P. Mozzarella for an Authentic Italian Pizza! 4.)

VEGETARIANA 13./17.

Italian Tomatoes, Mushrooms, Red Onion, Fresh Basil, Olives, Garlic, Bell Peppers, Arugula & Fresh Mozzarella Cheese.

BURRATA 18.

Plain Pizza with Fresh Burrata Cheese & Cherry or Heirloom Tomatoes. Topped with EVOO. (Add Extra Burrata 4.)

SALAME 12./16.

Italian Tomatoes, SPICY Italian Calabrese Salame & Fresh Mozzarella Cheese.

NAPOLETANA 11./15.

Italian Tomatoes, Imported Anchovies, Capers & Fresh Mozzarella Cheese.

MELANZANE 11./15.

Italian Tomatoes, Sliced Egg Plant, Fresh Basil, Garlic Oil & Fresh Mozzarella Cheese.

COTTO e CARCIOFI 13./17.

Italian Tomatoes, Italian Ham, Artichokes, Olives & Fresh Mozzarella Cheese.

FUNGHI 12./16.

Italian Tomatoes, Mushrooms, Italian Cotto Ham & Fresh Mozzarella Cheese.

QUATTRO STAGIONI 18.

Italian Tomatoes, Mushrooms, Artichokes, Olives, Italian Ham & Fresh Mozzarella Cheese. Seasoned with Oregano. (4 Separate Sections - Not Mixed)

PATATE 10./14.

Pizza Bianca w/Fresh Mozzarella Cheese, Sliced Potatoes, Fresh Rosemary & Thinly Sliced Pancetta.

SCAMORZA 11./15.

Pizza Bianca w/Smoked Mozzarella Cheese, Fresh Rosemary & Thinly-Sliced Pancetta or Speck.

SALSICCIA 14./18.

Italian Tomatoes, Italian Sausage, Fresh Basil & Fresh Mozzarella Cheese. (Add Garlic Roasted Bell Peppers 3.)

PROSCIUTTO 16./20.

Italian Tomatoes & Fresh Mozzarella Cheese. Topped with Fresh Arugula & Italian Prosciutto di Parma Ham.

CAPRICCIOSA 15./19.

Italian Tomatoes, Italian Ham, Artichokes, Olives, Spicy Salame, Mushrooms & Fresh Mozzarella Cheese.

CALZONE 18.

Fresh Mozzarella Cheese, Ricotta Cheese, Parmigiano Cheese, Choice of Italian Ham or Salame wrapped in Pizza Dough, Topped with Tomatoes & Basil and Cooked in the Oven.

SUB Mozzarella di Bufala D.O.P. On Any Pizza 4.

DOLCI | DESSERTS

PIZZA NUTELLA 10./14.

A Wood Fired Pizza filled with Nutella & Dusted with Powdered Sugar. Delicious! (Add a Scoop of Gelato for 3.)

BOMBA 9.

Italian Gelato in a Chocolate Covered Shell. Spumoni, Dreamor Vanilla.

GELATO 4./6.

Italian Gelato - Ask Server for Available Flavors.

AFFOGATO 9.

Vanilla Gelato "Drowned" with Italian Espresso Coffee and Topped with Hazelnut Syrup.

TIRAMISU 11.

Espresso Soaked Savoiardi, Mascarpone Cream & Cocoa Powder. (House Made)

STRACCIATELLA 8.

Chocolate Chip Gelato with Chocolate Syrup, Cocoa Powder and Hazelnuts.

BAMBINI | KIDS

Age 12 & Under

PIZZA FORMAGGIO 7.

Cheese Pizza

PIZZA PEPPERONI 8.

Cheese Pizza w/Pepperoni

PANINO GRIGLIATO 7.

Grilled Cheese

GELATO 3. (Single Scoop - Vanilla)



LUNCH SPECIAL

11:30am - 2pm
Thursday - Sunday

\$12

SMALL SALAD + 1/2 PIZZA

Pizza Choice:

Margherita | Salame | Salsiccia
Vegetariana | Funghi



www.pozzuoliwinery.com

CENTRO - Tustin

140 E. Main Street | Tustin, CA 92780

20% Auto Gratuity will Apply to Groups 8+
Additional Charges for Menu Customizations

("City Center" in Italian - pronounced: "CHen-tro")

CENTRO
WINERY | MICRO BREWERY | EATERY

CHARCUTERIE

ITALIAN CHEESE
THE BEST IN TOWN

100% Fresh
ITALIAN FLOUR
THIN 10" WOOD FIRED

100% natural INGREDIENTS

FRESH DAILY INGREDIENTS

DATE NIGHT

GOURMET TUSTIN
Original ORGANIC

HOMEMADE PIZZA

100% Fresh
ORIGINAL TASTE

DINNER
DAILY FRESH

NATURAL GOURMET FRESH

HAND MADE

LUNCH LOCALS

Made with LOVE

WELCOME! Buon Appetito

PIZZA WINE BEER
ARTISAN

We are a family-run business and have lived in Tustin for over twenty years. We produce our own Wines from our vineyard in Paso Robles, CA & our Craft Beer is produced right here on-site. We are a large family with a passion for good Italian food and hope to bring a true taste of Italy to Tustin. Enjoy a Beer or glass of Wine with some of our favorite Italian recipes! Grazie.

POZZUOLI Wines & Tasting

WINE TASTING

Wine Sampler 15.

[We Choose] (4) 2oz Wine Samples - (White, Rose & Reds)

Wine Taster 18.

[You Choose] (3) 3oz Wine Samples - (Any Wine by the Glass)

REDS (Estate Grown)

House Red 16. / 32.

Red Blend | 0.5L or 1.0L
Carafe

Sangiovese 14. / 45.

Sangiovese & Merlot

Rosso 14. / 45.

Cabernet Sauvignon

Syrah 14. / 45.

Petit Sirah | Estate Grown

GSMT 14. / 45.

Grenache, Syrah, Mourvedre & Tannat

Grenache 13. / 36.

Grenache & Syrah

ARCHAIC Craft Brewery

BEER TASTING

Beer Sampler 11.

(4) 5oz Beer Samples (Any Beer on Tap)

Beer Teaser 3.

(1) 5oz Beer Sample

ARCHAIC House Beers (Brewed on Premises)

Honey Cream Ale 7.

Blonde Ale | 25 | 6.0%
16oz Can Togo 7.

Golden Haze IPA 9.

IPA | 75 | 8.0%
16oz Can Togo 9.

GUEST Wines

WHITES & ROSÉ

Pinot Grigio 10. / 24.

Campagnola | Veneto - Italy

Soave 13. / 45.

Piero Pan | Veneto - Italy

Sauv. Blanc 16. / 57.

Venica & Venica | Friuli - Italy

Chardonnay 12. / 40.

Lagaria | Alto Adige - Italy

French Rosé 13. / 40.

Domaine de Cala |

Provence - France

Italian Rosé 13. / 40.

Cantina Zaccagnini | Abruzzi - Italy

Red Sangria 12. / 24.

Red Skirt | Spain

SPARKLING

Prosecco 10.

Canella | Valdobbiadene - Italy (187mL Bottle)

Moscato 12. / 36.

Saracco | Castiglione Tinella - Italy

REDS

Chianti 11. / 32.

Toscolo | Toscana - Italy

Sangiovese 14. / 45.

Parolvin | Marche - Italy

Pinot Noir 14. / 45.

J Vineyards | Monterey

Nero D'Avola 13. / 45.

Zabu | Sicilia - Italy

Merlot 12. / 36.

Lagaria | Sicilia - Italy

Amarone 110.

Allegrini | Veneto - Italy

GUEST Beers

Menabrea (Bionda or Rossa)

Guest IPA

Guest Amber Ale

Guest Stout / Porter

TEA, Water & Soda

H & S Teas 3.5

(Green, Peach, Black & Lemonade)

Coke, & Sprite 2.5

Water

San Pellegrino (750mL) 6.

9.

9.