

CHAMPAGNE CHALET

ANTIPASTI

ROASTED FIGS GF

prosciutto, whipped ricotta, garden herbs

GREEN SALAD V GF

arugula, shaved fennel, orange, olive

BUFFALO MOZZARELLA V GF

crispy artichoke, castelvetro olive,
lemon vinaigrette

FRITTO MISTO S GF

calamari, shrimp, banana peppers,
delicata squash, lemon aioli

MEATBALLS GF

mozzarella, basil, tomato sugo

MAIN

BUTTERNUT SQUASH PIZZA V

gorgonzola, baby spinach

MARGHERITA PIZZA V

tomato, basil, mozzarella

BROCCOLI RABE PIZZA

pork sausage, calabrian chili

MEATBALL PIZZA

plum tomato, mozzarella, arugula

GNOCCHI ALLA VODKA V

sundried tomato, basil, fresh oregano

RIGATONI

duck confit, figs, balsamic

EGGPLANT PARMIGIANA V

mozzarella, basil

SWEETS TIRAMISU OR AFFOGATO + BISCOTTI

\$100 per person {tax and administrative charge not included}

INCLUDES NICOLAS FEUILLATTE BRUT CHAMPAGNE

GF Is/Can be Made Gluten Free

V Vegetarian

S Contains Shellfish

N Contains Nuts or Seeds

Please inform your server of any allergies. A 3% credit card processing fee will apply.

BEER ₉

COORS LIGHT BLUE MOON MODELO
CORONA HEINEKEN
SIERRA NEVADA HAZY IPA
DOGFISH 60 MINUTE IPA

DRAFT BEER ₉

PERONI YUENGLING MILLER LITE
SCOOTER – AMERICAN PALE ALE

N/A BEER ₉

ATHLETIC BREWING UPSIDE DAWN or RUN WILD IPA

SELTZER ₁₀

WHITE CLAW: LIME or BLACK CHERRY

COCKTAILS ₁₈

PLEASANT PEAR

belvedere pear ginger vodka, domaine de canton liqueur,
rosemary honey syrup, lemon

FIGMENT OF YOUR IMAGINATION

figenza vodka, st. george spiced pear liquor,
honey syrup, lemon

AMBER NEGRONI

hendrick's gin, campari, cynar, basil

BLOOD ORANGE PALOMA

patron cristilano tequila, cointreau,
blood orange syrup, lime

THE ITALIAN JOB

bacardi reserva ocho rum, chinola,
ancho reyes chili liqueur, lime

WINTER APEROL SPRITZ

aperol, cranberry juice, prosecco

THE HAYMAKER

nichter's bourbon, sweet vermouth, cointreau, lime

LOW ABV ₁₆

LAVENDER SPRITZ

lillet blanc, st. germain elderflower,
lavender syrup, club soda

FREE SPIRITED ₁₆

LOST AT SEA

rituals whiskey alternative, lime, simple syrup

CHASE THE DIRECTION

rituals gin alternative, ritual aperitif zero,
dragonfruit syrup, lime

SANGRIA ₁₉

HONEYCRISP APPLE CIDER SANGRIA

lairds applejack brandy, apple cider, autumn simple,
pinot grigio, ginger beer, club soda

SPARKLING WINE

PROSECCO ₁₅ | ₅₆

bisol, jeio, brut, italy

WHITE WINE

RIESLING ₁₃ | ₄₈

pacific rim, columbia valley, washington state [organic]

SAUVIGNON BLANC ₁₄ | ₅₂

sun goddess, friuli, venezia giulia, italy

PINOT GRIGIO ₁₂ | ₄₄

era, veneto, italy [organic]

VERMENTINO ₁₆ | ₆₀

prelius, maremma, tuscan, italy [organic]

CHARDONNAY ₁₂ | ₄₄

nozzole, le bruniche, tuscan, italy

ORANGE

BLEND ₂₂ | ₈₄

palazzo tronconi, fregellae, lazio, italy

ROSÉ

ROSE ₁₀ | ₃₅

saracina, mendocino county

RED WINE

PINOT NOIR ₁₇ | ₆₄

routestock, sonoma coast, california

BARBERA D'ASTI ₁₂ | ₄₄

michele chiaro, piedmont, italy

SANGIOVESE ₁₇ | ₆₄

volpaia, chianti classic, tuscan, italy [organic]

SUPER-TUSCAN ₄₀ | ₁₅₀

san guido, guidalberto, tuscan, italy

CABERNET SAUVIGNON ₁₈ | ₆₈

torres, 16 gran coronas, penedès, spain [organic + vegan]

SANGIOVESE ₃₀ | ₁₁₆

caparzo, brunello, tuscan, italy

DESSERT WINE

MOSCATO D'ASTI ₁₂

michele chiaro, nivole, piedmont, italy