

# WINES BY THE GLASS

## WHITE & SPARKLING WINES

SANTA MARGHERITA PROSECCO, ITALY	9
ASTORIA MOSCATO, ITALY	10
SANTA MARGHERITA PINOT GRIGIO, ITALY	11
IL DONATO PINOT GRIGIO, ITALY	8
CAMBRIA "KATHERINE'S VINEYARD" CHARDONNAY, CA	11
NOZZOLE LE BRUNICHE CHARDONNAY, ITALY	8
MATANZAS CREEK SAUVIGNON BLANC, CA	9
WENTE "RIVERBANK" RIESLING, CA	8
WHITE SANGRIA	9

## RED WINES

FRESCOBALDI NIPOZZANO CHIANTI RUFINA RISERVA, ITALY	11
RUFFINO IL DUCALE, ITALY	9
BOLLINI MERLOT, ITALY	9
CARPINETO "DOGAJOLO" SUPER TUSCAN, ITALY	9
ESTANCIA CABERNET SAUVIGNON, CA	10
LAETITIA ESTATE PINOT NOIR, CA	11
SEPIA PINOT NOIR, CHILE	9
RAVENSWOOD "VINTNERS BLEND" SHIRAZ, CA	8
ZIN 91, CA	8
RED ROCK MALBEC, CA	9
RED SANGRIA	9

## HALF BOTTLES

### WHITES

CHATEAU D'YQUEM SAUTERNE, FRANCE	250
CORTON-CHARLEMAGNE GRAND CRU, FRANCE	95
VEUVE CLICQUOT BRUT NV, FRANCE	47
VEUVE CLICQUOT ROSE, FRANCE	50
OLIVER LEFLAIVE PULIGNY-MONTRACHET, FRANCE	39
TRIMBACH RIESLING, FRANCE	22
CHALK HILL CHARDONNAY, CA	36
SANTA MARGHERITA PINOT GRIGIO, ITALY	22
M. CHIARLO NIVOLE MOSCATO DI ASTI, ITALY	24

### REDS

CARPINETO CHIANTI CLASSICO, ITALY	24
REX HILL PINOT NOIR, OREGON	28
ESTANCIA RED MERITAGE, CA	25
FAUST CABERNET SAUVIGNON, CA	40
LANGHE NEBBIOLO, ITALY	34

# BEERS

## DRAFT BEER

PERONI NASTRO AZZURRO	5
HARPOON IPA	5
SAMUEL ADAMS SEASONAL	5
SAMUEL ADAMS BOSTON LAGER	5
UFO PUMPKIN ALE	5
ANGRY ORCHARD APPLE CIDER	5

## IMPORTED BEER

CORONA EXTRA	5
CORONA LIGHT	5
PERONI NASTRO AZZURRO	5
AMSTEL LIGHT	5
HEINEKEN	5
HEINEKEN LIGHT	5
STELLA ARTOIS	5

## DOMESTIC BEER

SAMUEL ADAMS BOSTON LAGER	4
SAM ADAMS LIGHT	4
SAMUEL ADAMS SUMMER ALE	4
MILLER LITE	4
BUDWEISER	4
BUD LIGHT	4
COORS LIGHT	4
MICHELOB ULTRA	4
YUENGLING LIGHT	4

# CAPTAIN'S LIST

## AMERICAN REDS

BIN				
C67	FAR NIENTE, CABERNET SAUVIGNON	1994	NAPA	460
C67	FAR NIENTE, CABERNET SAUVIGNON	1995	NAPA	402
C07	FAR NIENTE, CABERNET SAUVIGNON	1996	NAPA	350
C66	FAR NIENTE, CABERNET SAUVIGNON	1999	NAPA	275
C14	OPUS ONE	2002	NAPA	225
C64	OPUS ONE	2004	NAPA	250
C63	OPUS ONE	2005	NAPA	240
C25	PAHLMAYER, MERLOT	1999	NAPA	165
C66	STAGS LEAP WINE CELLARS, "CASK 23", CABERNET SAUVIGNON	2005	NAPA	290

## FRENCH WINES

D24	CHÂTEAU D'YQUEM (375 ML)	2002	BORDEAUX, FRANCE	250
C21	CHÂTEAU LAFITE ROTHSCHILD	1997	PAUILLAC	1,000
C20	CHÂTEAU LAROQUE, GRAND CRU	1977	ST. EMILION	200
C20	CHÂTEAU MOUTON ROTHSCHILD	1990	PAUILLAC	420
C20	CHÂTEAU MOUTON ROTHSCHILD	1997	PAUILLAC	362
D23	CORTON-CHARLEMAGNE, GRAND CRU - <i>WHITE BURGUNDY</i>	2009	BURGUNDY, FRANCE	195

## ITALIAN REDS

C69	ANTINORI, "SOLAIA"	2004	TUSCANY	240
C18	BERTANI, AMARONE DELLA VALPOLICELLA	2004	VENETO	175
C61	GAJA, "COSTA RUSSI," BARBARESCO	2000, 2009	PIEDMONT	464
C62	GAJA, "SORI TILDIN"	2000	PIEDMONT	464
C31	VIBERTI GIOVANNI BAROLO RISERVA SAN PIETRO	2003	PIEDMONT	100

*Proud Recipient of Wine Spectator's "Award of Excellence"*  
2003, 2006, 2007, 2008 & 2009

## CHAMPAGNE & SPARKLING WINES

BIN				
D16	BELLEVISTA, "BRUT"	N.V.	ERBUSO, ITALY	59
D17	LOUIS ROEDERER, "CRISTAL"	1990	EPERNAY, FRANCE	392
D18	MOET & CHANDON, "DOM PERIGNON"	2003	EPERNAY, FRANCE	216
D19	MOET & CHANDON, "IMPERIAL"	N.V.	EPERNAY, FRANCE	75
D20	MUMMS, "NAPA"	N.V.	NAPA, CA	41
D22	PERRIER JOUET, "GRAND BRUT"	N.V.	EPERNAY, FRANCE	69
D23	PIPER SONOMA, "BRUT"	N.V.	SONOMA, CA	34
D24	ROEDERER ESTATE	1990	ANDERSON VALLEY, CA	35
D24	SANTA MARGHERITA PROSECCO	N.V.	ITALY	36
D25	SCHRAMSBERG, "BRUT ROSÉ"	2010	CALISTOGA, CA	65
D26	SCHRAMSBERG, "BLANC DE BLANCS"	2010	CALISTOGA, CA	55
D27	TAITTINGER, "COMTES DE CHAMPAGNE"	1994	REIMS, FRANCE	250
D28	VEUVE CLICQUOT, "YELLOW LABEL", "BRUT"	N.V.	REIMS, FRANCE	87
D29	VEUVE CLICQUOT, "YELLOW LABEL", "BRUT" (375 ML)	N.V.	REIMS, FRANCE	47
D29	VEUVE CLICQUOT, ROSE	N.V.	REIMS, FRANCE	93

## ITALIAN WHITE WINES

K2	BIGI, "EST! EST!! EST!!!"	2011	LATIUM	29
K4	CUSAMANO, INSOLIA	2011	SICILY	29
K5	FEUDI, "GRECO DI TUFO"	2012	CAMPANIA	44
K6	LIVIO FELLUGA, PINOT GRIGIO	2012	FRIULI	44
K7	PIEROPAN, SOAVE	2012	VENETO	34
K8	BANFI PRINCIPESSA, GAVI	2012	PIEDMONT	36
K10	SANTA MARGHERITA, PINOT GRIGIO	2012	VALDADIGE	38
K11	TENUTA DI PORZIA, FRASCATI	2011	LAZIO	29
K12	TERUZZI & PUTHOD, "TERRE DI TUFI"	2010	TUSCANY	42
K11	FALANGHINA FEUDI DI SAN GREGORIO	2011	CAMPANIA	36

## AMERICAN WHITE WINES CHARDONNAY

D1	CAMBRIA, "KATHERINE'S VINEYARD"	2012	SANTA MARIA, CA	38
D2	CAYMUS, "MER SOLEIL"	2010	NAPA, CA	52
D3	CHALONE	2008	NAPA, CA	49
D5	CAKEBREAD	2012	NAPA, CA	64
D5	CHALK HILL	2010	CHALK HILL, CA	65
D6	DARIOUSH	2011	NAPA, CA	62
D7	FAR NIENTE	2012	NAPA, CA	75
D8	FRANCISCAN VINEYARDS	2012	NAPA, CA	36
D9	JORDAN	2011	NAPA, CA	44
D10	SIMI	2012	SONOMA, CA	38
D11	SONOMA-CUTRER, "RUSSIAN RIVER RANCHES"	2012	SONOMA, CA	36
D12	SONOMA-CUTRER, "LES PIERRES"	2011	SONOMA, CA	60
D13	STAG'S LEAP WINE CELLARS, "KARIA"	2009	NAPA, CA	48
D13	WILLIAM HILL	2010	NAPA, CA	28
K12	FERRARI-CARANO TRE TERRE	2010	RUSSIAN RIVER, CA	60
K11	WENTE "RIVA RANCH"	2012	ARROYO SECO, CA	35
K11	STONESTREET "BEAR POINT"	2010	ALEXANDER VALLEY, CA	74

## SAUVIGNON BLANC

D13	BERINGER	2011	NAPA, CA	29
D14	CAKEBREAD	2012	NAPA, CA	42
D15	CHALK HILL	2009	RUSSIAN RIVER, CA	45
D16	FROG'S LEAP	2012	NAPA, CA	33
D17	HANNA	2012	RUSSIAN RIVER, CA	31
D18	STAG'S LEAP WINE CELLARS	2009	NAPA, CA	46

## WHITE WINES OF THE WORLD

K13	CLOUDY BAY, SAUVIGNON BLANC	2012	NEW ZEALAND	44
D14	CORTON-CHARLEMAGNE, GRAND CRU (375 ML)	2009	BURGUNDY, FRANCE	95
K15	DOMAINE LES PERRIER, "SANCERRE"	2012	LOIRE VALLEY, FRANCE	40
K16	KIM CRAWFORD, SAUVIGNON BLANC	2012	NEW ZEALAND	34
K17	OLIVIER LEFLAIVE, "PULIGNY MONTRACHET"	2011	BURGUNDY, FRANCE	70
K18	TRIMBACH, RIESLING	2010	ALSACE, FRANCE	36
K19	TRIMBACH, GEWURZTRAMINER	2009	ALSACE, FRANCE	33
K20	CAYMUS, CONUNDRUM	2012	NAPA, CA	42

## ITALIAN RED WINES

C29	ALLEGRI NI LA GROLA	2009	VENETO	50
C09	ANTINORI, "PEPPOLI," CHIANTI CLASSICO RISERVA	2010	TUSCANY	44
C69	ANTINORI, "PIAN DELLE VIGNE," BRUNELLO DI MONTALCINO	2003	TUSCANY	99
C69	ANTINORI, "TIGNANELLO"	2010	TUSCANY	145
C05	FRESCOBALDI CASTELGIOCONDO BRUNELLO	2007	TUSCANY	100
C59	CASTELLO BANFI, BRUNELLO DI MONTALCINO	2009	TUSCANY	95
C69	CASTELLO BANFI, "SUMMUS"	2004	TUSCANY	99
C42	IL POGGIONE ROSSO DI MONTALCINO	2010	TUSCANY	39
C08	IL POGGIONE BRUNELLO DI MONTALCINO	2009	TUSCANY	120
C59	BATASIOLO, BAROLO	2008	PIEDMONT	65
C18	BOLLA, AMARONE DELLA VALPOLICELLA	2007	VENETO	57
C19	CARPINETO, CHIANTI CLASSICO	2011	TUSCANY	36
C39	CARPINETO, CHIANTI CLASSICO RISERVA	2009	TUSCANY	43
C28	CARPINETO, "FARNITO," CABERNET SAUVIGNON	2007	TUSCANY	55
C08	CARPINETO, VINO NOBILE DI MONTEPULCIANO	2008	TUSCANY	50
C69	LA PERGOLA CHIANTI	2012	TUSCANY	35
C49	CESARI, AMARONE DELLA VALPOLICELLA	2009	VENETO	70
C68	CESARI, "IL BOSCO," AMARONE DELLA VALPOLICELLA	2006	VENETO	99
C09	CESARI, "MARA," RIPASSO	2008	VENETO	36
C38	COLOSI, ROSSO	2011	SICILIA	39
C28	COLOSI, NERO D'AVOLA	2012	SICILIA	38
C38	CUSUMANO, NERO D'AVOLA	2011	SICILIA	42
C29	MONSANTO, CHIANTI CLASSICO RISERVA	2009	TUSCANY	56
C49	PIO CESARE, DOLCETTO D'ALBA	2012	PIEDMONT	41
C19	PIO CESARE, BARBARESCO	2009	PIEDMONT	95
C49	PRUNOTTO, BARBARESCO	2009	PIEDMONT	120
C59	PRUNOTTO, BAROLO, BUSSIA	2007	PIEDMONT	140
C08	RUFFINO, "DUCALE TAN," CHIANTI CLASSICO	2009	TUSCANY	45
C29	RUFFINO, "DUCALE GOLD," CHIANTI CLASSICO RISERVA	2008	TUSCANY	56
C18	SARTORI, AMARONE	2010	VERONA	65
C32	VIBERTI BARBERA D'ALBA BRICCO AIROLI	2009	PIEDMONT	40
C22	VIBERTI DOLCETTO D'ALBA	2010	PIEDMONT	30
C12	VIBERTI GIOVANNI BAROLO RISERVA SAN PIETRO	2003	PIEDMONT	100
C34	CAMPO DI SASSO BISERNO "INSOGLIO"	2010	TUSCANY	48
C12	GAJA "PROMIS"	2010	TUSCANY	70
C12	GAJA "MAGARI"	2010	TUSCANY	130
C13	GAJA "CA MARCANDA"	2008	TUSCANY	220

## RED WINES OF THE WORLD

BIN				
C02	CHÂTEAU BASTIDE-DAUZAC	2005	MARGAUX, FRANCE	70
C02	CHÂTEAU DE CRUZEAU	2005	PESSAC-LEOGNAN, FRANCE	52
C13	CHATEAU TANUNDA "BARON" SHIRAZ	2006	BAROSSA, AUSTRALIA	55
C13	D'ARENBERG, "FOOTBOLT OLD VINE" SHIRAZ	2009	AUSTRALIA	34
C02	M. CHAPOUTIER, CHATEAUNEUF-DU-PAPE, "LA BERNARDINE"	2009	RHONE, FRANCE	75
C03	PENFOLDS, "BIN 28" KALIMNA SHIRAZ	2008	AUSTRALIA	42
C03	PENFOLDS, "BIN 389" CABERNET-SHIRAZ	2009	AUSTRALIA	44
C13	PENFOLDS, "BIN 707" CABERNET SAUVIGNON	2008	AUSTRALIA	85
C13	PENFOLDS, "ST HENRI" SHIRAZ	2006	AUSTRALIA	60
C13	PETER LEHMANN, SHIRAZ	2010	AUSTRALIA	45
C03	ROSEMOUNT, "BALMORAL" SYRAH	2004	AUSTRALIA	75
C03	TWO HANDS "BELLA'S GARDEN" SHIRAZ	2011	AUSTRALIA	75
C01	TWO HANDS "ANGELS SHARE" SHIRAZ	2011	AUSTRALIA	54

## CALIFORNIA CABERNET SAUVIGNON

C27	B.R. COHN ESTATE, "OLIVE HILL"	2009	SONOMA	72
C46	CAKEBREAD	2010	NAPA	120
C36	CAYMUS	2011	NAPA	99
C26	CHALK HILL	2010	SONOMA	90
C17	CHIMNEY ROCK	2009	NAPA	90
C17	DARIOUSH	2010	NAPA	140
C15	FRANCISCAN VINEYARDS	2010	NAPA	42
C07	FREEMARK ABBEY	2010	NAPA	50
C17	GEYSER PEAK, "RESERVE"	2009	ALEXANDER VALLEY	68
C06	GROTH	2011	NAPA	85
C26	HALL	2010	NAPA	60
C17	HESS SELECT	2009	NAPA	75
C25	J LOHR, "SEVEN OAKS"	2011	PASO ROBLES	34
C37	JORDAN VINEYARDS	2009	ALEXANDER VALLEY	85
C15	JOSEPH PHELPS	2010	NAPA	88
C36	KATHRYN HALL	2010	NAPA	165
C15	KOBALT	2009	NAPA	145
C15	MT. BRAVE	2010	NAPA	95
C27	LA JOTA VINEYARD CO., "HOWELL MOUNTAIN"	2002	NAPA	75
C05	MARKHAM VINEYARDS	2010	NAPA	43
C27	MERRYVALE VINEYARDS, "STARMONT"	2006	NAPA	39
C24	MOUNT VEEDER WINERY, RESERVE	2008	NAPA	120
C06	RUTHERFORD HILL	2009	NAPA	54
C67	SILVER OAK	2008	ALEXANDER VALLEY	102
C37	ST. CLEMENT	2005	NAPA	48
C16	SIMI	2011	ALEXANDER VALLEY	41
C07	STAG'S LEAP WINE CELLARS, "ARTEMIS"	2011	NAPA	82
C67	STAG'S LEAP WINE CELLARS, "FAY"	2005, 2011	NAPA	140
C07	STONESTREET "BEAR POINT"	2009	ALEXANDER VALLEY	84
C26	TURNBULL	2010	NAPA	65
C46	TURNBULL, "BLACK LABEL"	2010	NAPA	150

## OTHER VARIETALS

BIN				
C35	COPPOLA, "EDIZONE PENNINO", ZINFANDEL	2007	RUTHERFORD	50
C23	EDMEADES, "PIFFERO VINEYARDS", ZINFANDEL	2011	MENDOCINO	42
C53	FERRARI-CARANO, "SIENA"	2011	SONOMA	42
C33	FERRARI-CARANO, "TRESOR"	2010	SONOMA	80
C53	STAGS' LEAP, PETIT SIRAH	2010	NAPA	55
C53	WINDOW PANE RED BLEND	2010	NAPA	66

## MERLOT

C44	CHATEAU ST. JEAN	2011	SONOMA	42
C54	CUVAISON	2005	NAPA	55
C44	DUCKHORN	2010	NAPA	72
C54	NORTHSTAR	2008	COLUMBIA VALLEY, WA	62
C44	OBERON	2008	NAPA	40
C65	SHAFER	2011	NAPA	72
C68	GHOST PINE	2010	SONOMA COUNTY	36

## PINOT NOIR

C58	ARCHERY SUMMIT, PREMIER CUVÉE	2010	WILLAMETTE VALLEY, OR	72
C57	BELLE PENTE	2009	CARLTON, OR	60
C56	CAMBRIA'S, "JULIA'S VINEYARD"	2011	SANTA MARIA, CA	42
C47	DAVID BRUCE	2011	CENTRAL COAST, CA	65
C48	ERATH	2011	WILLAMETTE VALLEY, OR	42
C47	"J" WINERY	2011	RUSSIAN RIVER VALLEY, CA	50
C56	KENDALL-JACKSON, "VINTNER'S RESERVE"	2011	CALIFORNIA	32
C48	KING ESTATE	2008	WILLAMETTE VALLEY, OR	46
C57	KNEZ PINOT NOIR	2010	ANDERSON VALLEY, CA	40
C58	REX HILL	2010	NEWBURG, OR	47
C58	SANFORD	2010	SANTA RITA, CA	44

## MERITAGE

C04	DUCKHORN, "DECOY"	2011	NAPA	43
C34	DUCKHORN, "PARADUXX"	2010	NAPA	69
C14	ESTANCIA	2010	PASO ROBLES	52
C34	FRANCISCAN OAKVILLE ESTATE, "MAGNIFICAT"	2007	NAPA	72
C04	GIRARD, "ARTISTRY"	2007	NAPA	68
C24	LYETH	2010	SONOMA	45
C35	PAHLMAYER, "JAYSON"	2009	NAPA	89
C43	TURNBULL, "OLD BULL"	2010	NAPA	50
C34	ATALON "PAULINE'S CUVÉE"	2010	NAPA	39
C34	CLOS DU BOIS, "MARLSTONE"	2009	SONOMA	84

# COCKTAILS

## THE COSTANTINO MARTINI 11

*House infused pineapple vodka shaken with white peach puree,  
topped with a splash of cranberry juice*

## SPIKED APPLE CIDER 9

*Housemade Spiked Apple Cider*

## SALTED CARAMEL MARTINI 11

*Godiva White Chocolate Liqueur, Salted Caramel Vodka,  
Vanilla Vodka & a salted, caramel rim*

## APEROL SPRITZ 9

*Deep Eddy Ruby Red Grapefruit Vodka, Aperol, lemon & ginger beer*

## PUMPKIN PIE MARTINI 10

*Pinnacle Whipped Vodka, Pumpkin Pie Liqueur & cinnamon*

## POMEGRANATE COCKTAIL 10

*Santa Margherita Prosecco & Pama Pomegranate Liqueur*

## ESPRESSO MARTINI 11

*Pinnacle Vanilla Vodka, Tia Maria, Kahlua & espresso,  
topped with cocoa powder & espresso beans*

## GREEN-TINI 13

*Grey Goose Vodka, St. Germain Liqueur, green tea, lemon juice & agave nectar*

## COOL CUCUMBER MARTINI 11

*Skinny Girl Cucumber Vodka,  
St. Germain Liqueur Elderflower Liqueur & fresh lemon*

## BELLINI MARTINI 13

*Grey Goose Vodka, DeKuyper Peachtree Schnapps,  
Santa Margherita Prosecco & white peach puree*

## PISTACHIO MARTINI 10

*DiSaronno Amaretto, Baileys Irish Cream Liqueur & DeKuyper Blue Curacao*

## TWISTED PEANUT BUTTER CUP MARTINI 10

*Pinnacle Whipped Vodka, Meletti Cioccolato Liqueur & Peanut Liqueur*

## JULIUS CAESAR 9

*Pinnacle Cherry-Lemonade Vodka, orange juice & Sprite*



## ANTIPASTI

SHRIMP COCKTAIL 3.50 EACH  
*Jumbo shrimp with Homemade cocktail sauce*

PASTA E FAGIOLI  
Cup 4 Bowl 7  
*Cannellini bean soup with ditalini pasta*

CALAMARI FRITTI 11  
*“Point Judith” calamari rings lightly battered & tossed with sliced cherry peppers & garlic*

EGGPLANT INVOLTINI 9  
*Pan-fried eggplant rolled with herbed ricotta cheese topped with marinara & melted mozzarella*

ARANCINI DI RISO 10  
*Porcini mushroom & spinach risotto balls stuffed with goat cheese, finished with sautéed mushrooms, porcini oil & shaved parmigiano*

ANTIPASTO ALLA COSTANTINO 15  
*Sharp provolone, sweet soppressata, red pepper pecorino, stuffed cherry peppers marinated mushrooms, artichoke hearts & mixed Italian olives*

TAGLIATTE DI SALUMI 18  
*An assortment of ~ Prosciutto Di Parma, imported porchetta, hot dry-capicola, Tuscan salami, Nodini style mozzarella & parmigiano*

SCALLOPS E FAGIOLI 15  
*Pan-seared sea scallops over sautéed garlic, mushrooms, spinach & cannellini beans with a lemon vinaigrette. Served with Italian crostini*

MUSHROOMS RIPIENI 10  
*Roasted mushroom caps stuffed with Italian sausage, gorgonzola cheese & bread crumbs*

## INSALATA

*Add to any salad:* Chicken 5 Shrimp 6 Steak Tips 6 Salmon 9 Sea Scallops 10

WEDGE SALAD 9  
*Iceberg lettuce, cherry tomatoes, crisp pancetta & gorgonzola dressing*

CAESAR SALAD 9  
*Romaine Hearts, traditional Caesar dressing, croutons & Parmigiano-Reggiano*

INSALATA DELLA CASA 8  
*Mesclun greens, red onion, grape tomatoes, cucumbers, honey balsamic dressing & shaved Parmigiano-Reggiano*

SPINACI 10  
*Baby spinach, goat cheese, dried cranberries, toasted walnuts & red wine Dijon vinaigrette*

CAPRESE 11  
*Fresh mozzarella, vine-ripened tomatoes, basil, Prosciutto di Parma, balsamic glaze & extra virgin olive oil served with mesclun greens*

CARPACCIO 12  
*Thin slices of beef filet, baby arugula, lemon, capers & Parmigiano-Reggiano*

*If you have food allergies, communicate them to your server so that we may try to accommodate your needs.  
Advisory: Consumption of raw or under-cooked foods of animal origin will increase your risk of food borne illness.  
Consumers who are vulnerable to food borne illness should only eat food from animals thoroughly cooked.*

\$2.00 Split Plate Fee

## PIZZE ROSSE

### MARINARA 9

*San Marzano D.O.P. tomatoes, extra virgin olive oil, basil, oregano & garlic*

### MARGHERITA 11

*San Marzano D.O.P. tomatoes, extra virgin olive oil, mozzarella & basil*

### SOPPRESSATA 13

*Spicy salami, mozzarella & tomato sauce, drizzled with chili oil*

### MELANZANE 11

*Roasted eggplant, herbed ricotta, mozzarella & tomato sauce*

### PEPPERONI 14

*Hand-grated asiago & mozzarella with sliced pepperoni & tomato sauce*

### PARMA 16

*San Marzano D.O.P. tomatoes, extra virgin olive oil, mozzarella, basil, arugula, Prosciutto di Parma & shredded Parmigiano-Reggiano*

### D.O.P. 16

*San Marzano D.O.P. plum tomato, extra virgin olive oil, buffalo mozzarella, basil & shredded Parmigiano-Reggiano*

## PIZZE BIANCHE

### QUATTRO FORMAGGI 11

*Gorgonzola, mozzarella, smoked mozzarella & ricotta*

### SALSICCIE E FRIARIELLI 14

*Sausage & rabe, mozzarella, Parmigiano-Reggiano & extra virgin olive oil*

### FICHI 14

*Figs, caramelized onions & goat cheese*

### FUNGHI 15

*Mixed sautéed mushrooms, imported Taleggio cheese & truffle oil*

#### Custom Pizza Toppings:

Pepperoni ~ 2.00	Mushrooms ~ 2.00
Italian Sausage ~ 2.00	Prosciutto di Parma ~ 3.50
Caramelized Onion ~ 1.50	Fresh Garlic ~ 1.00
Anchovies ~ 3.00	

## PIZZE RIPIENE

### NAPOLI 14

*Sausage, rabe & mozzarella folded into pizza dough shell*

### VENDA 15

*Arugula, cherry tomatoes, mozzarella, artichoke & Prosciutto di Parma fire roasted inside pizza dough*

### COSTANTINO 18

*A trio of sausage & rabe, mozzarella, ricotta & spinach, smoked mozzarella, cherry tomato & arugula, folded & topped with arugula*

*\$2.00 Split Plate Fee*

*Venda Bar & Costantino's Ristorante is using all original products imported from Italy.  
San Marzano D.O.P. Mozzarella di Bufalo D.O.P. Extra virgin olive oil - Caputo Flour*

# PASTA

**RAVIOLI AL POMODORO 12**  
*Our famous cheese ravioli in marinara sauce*

**LOBSTER FRA DIAVOLA 25**  
*Lobster claw meat tossed with San Marzano tomatoes,  
Sicilian chili peppers & fresh herbs, served over fresh linguini pasta*

**TORTELLINI ALLA PANNA 16**  
*Cheese tortellini tossed with diced Prosciutto & peas in Parmesan cream sauce*

**PAPPARDELLE ALLA BOLOGNESE 18**  
*Wide ribbon pasta tossed in traditional ragu made with ground veal, pork & beef*

**CAVATELLI AI RAPINI E SALSICCE 17**  
*Cavatelli pasta tossed with sautéed broccoli rabe,  
Italian sausage, garlic, chili flakes & pecorino romano*

**RAVIOLI ALL ARAGOSTA 23**  
*Venda's famous lobster ravioli with jumbo shrimp in pink vodka sauce*

**RIGATONI ALLA VODKA 14**  
*Rigatoni pasta tossed in pink vodka sauce*  
*Add shrimp 19    Add chicken 17*

**LINGUINI ALLA SPINACHI 18**  
*Spinach infused linguini tossed with jumbo shrimp, garlic,  
oven roasted tomatoes, baby spinach & white wine*

**AGNOLOTTI AI PORCINI E TARTUFO 18**  
*Porcini filled agnolotti pasta tossed in truffle butter with mushrooms & Parmigiano-Reggiano*

**GNOCCHI ALLA SORRENTINA 16**  
*Venda's Potato Gnocchi tossed with marinara sauce, melted mozzarella & basil*

*If you have food allergies, communicate them to your server so that we may try to accommodate your needs.  
Advisory: Consumption of raw or under-cooked foods of animal origin will increase your risk of food borne illness.  
Consumers who are vulnerable to food borne illness should only eat food from animals thoroughly cooked.*

*\$2.00 Split Plate Fee*

# ENTREE

## N.Y. STRIP ALLA GRIGLIA 25

*Grilled 12 oz. N.Y. Strip steak, drizzled with extra virgin olive oil  
served with roasted potatoes & mixed roasted vegetables  
Add Shrimp Scampi 30 Add Alla Mamma sauce 26*

## SALTIMBOCCA DI POLLO 19

## SALTIMBOCCA DI VITELLO 21

*Chicken or veal medallions sautéed with shallots, sage, Prosciutto di Parma &  
white wine served with roasted potatoes & green beans*

## POLLO AL MARSALA 19

## VITELLO AL MARSALA 21

*Medallions of chicken or veal, sautéed with shallots, mushrooms &  
marsala wine reduction served with roasted potatoes & green beans*

## POLLO ALLA PARMIGIANA 17

## VITELLO ALLA PARMIGIANA 18

*Breaded chicken or veal cutlet, marinara sauce & melted provolone, served with Rigatoni*

## POLLO ALLA PICCATA 19

## VITELLO ALLA PICCATA 21

*Chicken or veal sautéed with garlic, capers, white wine & lemon,  
served with roasted potatoes & green beans*

## POLLO ALLA FIORENTINA 21

*Thinly sliced chicken breast sautéed in olive oil & garlic, topped with imported ham, spinach,  
melted mozzarella & white wine. Served with roasted potatoes & green beans*

## SALMONE E CANNELLINI 21

*Grilled salmon filet served over cannellini beans,  
sautéed shallots, swiss chard & roasted tomatoes*

## SWORDFISH ALLA PUTTANESCA 25

*Grilled swordfish with a classic sauce of garlic, capers, kalamata olives,  
white wine & plum tomatoes, served with roasted potatoes & mixed roasted vegetable*

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*\$2.00 Split Plate Fee*

# AFTER DINNER

## SINGLE MALTS

GLENFIDDICH "SPECIAL RESERVE" 12YR	11
GLENFIDDICH "SOLERA RESERVE" 15YR	12
GLENFIDDICH "ANCIENT RESERVE" 18YR	15
THE GLENLIVET 12 YR	10
THE GLENLIVET 18 YR	15
GLENMORANGIE 10 YR	13
THE MACALLAN 12 YR	12
THE MACALLAN 18 YR	28

## BLENDED SCOTCH

JOHNNIE WALKER RED	8
JOHNNIE WALKER BLACK	11
JOHNNIE WALKER GREEN	16
JOHNNIE WALKER SWING	14
JOHNNIE WALKER GOLD	20
JOHNNIE WALKER BLUE	40
CHIVAS REGAL	10
DEWAR'S WHITE LABEL	9

## AMARO & CORDIALS

AVERNA, SICILY	9
NONINO	9
RAMAZZOTTI, MILANO	9
CYNAR	9
MELETTI ANISETTE	9
MELETTI CIOCCOLATE	8
MELETTI LIMONCELLO	8
MELETTI SAMBUCA	8
M. CHIARLO NIVOLE MOSCATO	11
GRAND MARNIER 100 YR.	22
ST. GERMAIN	10

## BOURBONS

KNOB CREEK	11
MAKER'S MARK	10
WOODFORD RESERVE	12

## PORTS & SHERRY

COCKBURN 10 YR TAWNY	10
COCKBURN 20 YR TAWNY	14
SANDEMAN 20 YR TAWNY	12
FONSECA BIN 27	10
LUSTAU SHERRY	10

## COGNACS

COURVOISIER VSOP	12
COURVOISIER NAPOLEON	25
COURVOISIER XO	35
DELAMAIN XO	18
HENNESSY VSOP	13
HENNESSY XO	42
LARRESINGLE VSOP ARMAGNAC	12
LARRESINGLE XO ARMAGNAC	22
MARTELL CORDON BLEU	35
REMY MARTIN VSOP	13
REMY MARTIN LOUIS XIII	150/275
VECCHIA ROMAGNA RISERVA	14

## IRISH WHISKEYS

BUSHMILLS 10 YR	10
JAMESON	10
MIDLETON VERY RARE	29

## GRAPPA

BANFI GRAPPA DI BRUNELLO	9
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## DOLCE

### CALDE CALDE 9

*Fried pizza dough coated with sugar & drizzled with Nutella*

### PIZZA NUTELLA 11

*Neopolitan pizza dough filled with Nutella & topped with powdered sugar  
Add strawberries 2.50*

### BLUEBERRY PIZZA 12

*Neopolitan pizza dough filled with blueberries & sweetened mascarpone cheese  
topped with powdered sugar*

### FLUTE LIMONCELLO 8

*Refreshing lemon gelato swirled with limoncello*

### COPPA PISTACHIO 8

*Custard gelato swirled together with chocolate & pistachio gelato, topped with praline pistachios*

### COPPA STRACCIATELLA 8

*Chocolate chip gelato swirled together with chocolate syrup, topped with cocoa powder & hazelnuts*

### CANNOLI 7

*One plain & one chocolate covered cannoli shell, both filled with traditional ricotta filling*

### TIRAMISU 7

*Lady Fingers soaked in espresso, layered with  
cognac infused mascarpone cheese, dusted with cocoa powder*

### DOLCE DI COSTANTINO 12

*Whipped mascarpone, Nutella & our secret ingredient*

## SPECIALTY COFFEES - 9.00

### “THE COSTANTINO”

*Meletti Chocolate Liqueur & DeKuyper Crème de Cacao  
topped with whipped cream & garnished with shaved chocolate.*

### “THE MICHELANGELO”

*Grand Marnier & Amaretto DiSaronno topped with whipped cream.*

### “ITALIAN COFFEE”

*A classic blend of Meletti Sambuca & Frangelico  
Hazelnut Liqueur with espresso, finished with whipped cream.*

### “IRISH COFFEE”

*Irish Whiskey & Baileys Irish Cream topped  
with whipped Cream & DeKuyper Green Crème de Menthe.*

### “THE TOASTED COCONUT”

*SKYY Coconut Vodka & Amaretto DiSaronno topped with whipped cream.*

### “THE SCARLET O’HARA”

*Southern Comfort, Amaretto DiSaronno  
& DeKuyper Raspberry Rush, topped with whipped cream.*

*Bring your own dessert - \$2 Service Fee per person*