



WINES BY THE GLASS

SPARKLING

Astoria Lounge Prosecco, Veneto, Italy	9.00
Risata Moscato d'Asti, Piedmont, Italy	9.00

WHITES

Bianco, La Mura, Sicily.....	6.50
Pecorino, Pehhcora, Abruzzo, Italy.....	9.50
Chardonnay, Joel Gott "Unoaked", Monterey, California	8.50
Chardonnay, Mer Soleil, Santa Barbara, California	11.50
Sauvignon Blanc, Clifford Bay, Marlborough, New Zealand ...	8.50
Pinot Grigio, Canaletto, Veneto, Italy	8.50
Pinot Grigio, Lechthaler, Trentino, Italy.....	10.00
Riesling, Bex, Germany	8.50
Chenin Blanc + Viognier, Pine Ridge, California	10.00

REDS

Chianti, Fontella, Tuscany, Italy	8.50
Chianti Classico, Villa Cafaggio, Tuscany, Italy	11.50
Barbera d'Asti, Damilano, Piedmont, Italy	9.50
Rosso Capezzana Monna Nera, Tuscany, Italy.....	6.50
Pinot Noir, Lechthaler, Trentino, Italy	8.50
Pinot Noir, Meiomi, California.....	11.50
Merlot, Tangley Oaks, Napa Valley	8.50
Merlot, Boomtown, Columbia Valley	9.50
Malbec, Trapiche Oak Cask, Argentina	9.00
Cabernet, Concannon, Paso Robles.....	9.00
Cabernet, Sebastiani, Sonoma County	11.50
Cabernet, Avalon, Napa Valley.....	12.50
Syrah, La Joya, Chile	8.50
Red Blend, Hess Treo, California.....	11.50
Zinfandel Blend, Marietta Old Vine Red, California	10.00

BEER

TAP

Summit EPA, MN, USA, 5.2% abv	6.00
Stella Artois, Belgium, 4.8% abv	6.50
Peroni, Italy, 5.1% abv	7.00
Light Beer Selection.....	4.50
Seasonal Selection.....	Market Price

BOTTLE

Surly Furious, MN, USA, 5.2% abv.....	7.00
Lift Bridge Farm Girl, MN, USA, 6.0% abv.....	6.50
Fulton Sweet Child of Vine IPA, MN, USA, 6.4% abv	6.50
Fulton Lonely Blonde, MN, USA, 4.8% abv	6.00
Grain Belt Nordeast, MN, USA, 4.7% abv	5.00
Bells 2 Hearted IPA, MI, USA, 7.0% abv	6.50
Blue Moon Belgian White, CO, USA, 5.4% abv	5.50
Budweiser, MO, USA, 5.4% abv	4.50
Bud Light, MO, USA, 4.2% abv	4.50
Coors Light, CO, USA, 4.2% abv.....	4.50
Michelob Golden Draft Light, MO, USA, 4.8% abv.....	4.50
Miller Lite, WI, USA, 4.17% abv.....	4.50
Sam Adams Boston Lager, MA, USA, 4.9% abv	5.50
Crispin Hard Cider, CA, USA, 5.0% abv.....	6.00
Menabrea 1846 Pale, Lager, Biella, Italy, 4.8% abv	7.00
Moretti La Rossa, Italy, 7.2% abv	5.50
Amstel Light, Netherlands, 3.5% abv.....	5.50
Corona, Mexico, 3.5% abv	5.50
Heineken, Netherlands, 5.0% abv.....	5.50
Newcastle Brown Ale, England, 4.7% abv.....	6.50
Samuel Smith Oatmeal Stout, England, 5.0% abv	7.50
Guinness, Ireland, 4.2% abv	6.50
Paulaner Biers, N/A, Germany, 0.5% abv	5.50
Seasonal Selection.....	Market Price

COCKTAILS 9.50

SICILIAN OLD FASHIONED

Basil Hayden Whiskey, Italian Sweet Vermouth, cherry juice, Luxardo Brandied Cherry, fresh orange slice

ESPRESSO MARTINI

Godiva Chocolate, Stoli Vanilla, Baileys, and Angelo's Espresso

RASPBERRY LEMON FRIZZANTE

Stoli Razz, Astoria Lounge Prosecco, San Pellegrino Limonata, Raspberry Puree, and a Lemon Twist

MAKER'S MANHATTAN

Maker's Mark, Italian Sweet Vermouth, Fee Brothers Bitters, and Luxardo Brandied Cherries

ITALIAN MARGARITA

Jose Cuervo, Triple Sec, and Sweet and Sour with an Amaretto di Saronno Float

CELEBRATION

Aviv 613 Vodka, St. Germain and Astoria Lounge Prosecco with a Lemon Twist

FRENCH 75

Hendrick's Gin, Astoria Lounge Prosecco, Fresh Squeezed Lemon Juice, and Sugar

HAPPY HOUR

2.00 OFF ALL WINES BY THE GLASS, TAP AND BOTTLED BEERS, AND ALL COCKTAILS!
ALSO 2.00 OFF THE ENTIRE BAR FOOD MENU WITH HALF PRICED PIZZAS,
BRUSCHETTA, AND ARTICHOKE DIP!

Daily from 4pm - 6pm

Late Night Sunday - Thursday 8pm - Close

Late Night Friday and Saturday 9pm - Close

Happy Hour is Honored Exclusively in the Bar Area and Patio (Seasonal)

Not Available for Take Out



BAR MENU

APPETIZERS

SEARED AHI TUNA

Pan seared with our signature 12-pepper spice blend. Served chilled with organic greens and a sweet and spicy orange sauce 12.99

BRUSCHETTA

Warm Roma tomatoes and fresh basil tossed in olive oil and served on a garlic crostini 8.99

MEDITERRANEAN ARTICHOKE DIP

Sun-dried tomatoes, artichoke hearts, red and green bell peppers baked into a creamy cheese dip. Served with Pugliese bread 10.50

MOZZARELLA CAPRESE

Fresh mozzarella, tomatoes and fresh basil drizzled with extra virgin olive oil and balsamic vinegar 9.99

SAUSAGE & PEPPERS

Italian sausage tossed in our Nonna's tomato sauce with onions, red and green bell peppers and served with Italian bread 9.99

ANGELO'S HOT WINGS

Twice cooked wings, fried and finished in the oven with hot sauce, served with celery and blue cheese 11.99

SHRIMP AGLIO E OGLIO

Tender shrimp baked in aglio e oglio sauce with toasted Italian bread 12.50

WALLEYE FINGERS

Beer battered Canadian walleye strips served with lemon aioli 10.99

CALAMARI

Tender squid rings dusted with seasoned semolina flour and lightly fried, served with lemon aioli 12.99

MUSSELS ALLA PESCATORE

Steamed in white wine and red pescatore seafood sauce with Roma tomatoes, garlic and fresh chopped basil. Served with garlic Parisian crostini 12.99

PIZZA

SPICED CHICKEN PIZZA (NEW)

Cajun spiced chicken, mozzarella and pesto cream sauce on our homemade crust 12.50

MARGHERITA

Fresh mozzarella and tomato sauce with fresh basil on our homemade crust 12.50

QUATTRO STAGIONI

Tomato sauce topped in quarters with ham, mushrooms, Kalamata olives and artichokes with mozzarella cheese on our homemade crust 12.50

SHRIMP & ARTICHOKE

Baby shrimp, artichokes, mozzarella and pesto cream sauce on our homemade crust 13.50

MEDITERRANEAN

Roasted red peppers, Kalamata olives, artichoke hearts, sun-dried tomatoes and fresh diced tomato sauce on our homemade crust 12.50

SAUSAGE

Our house honey fennel Italian sausage with mozzarella on our homemade crust 12.50

SICILIANA

Anchovies, Kalamata olives and tomato sauce sprinkled with parmesan cheese on our homemade crust 12.50

CALZONE

Italian sausage, mushrooms, tomato sauce and mozzarella cheese baked inside our homemade crust 12.50

SANDWICHES

BACON CHEESEBURGER

8 oz. grilled Angus beef burger topped with bacon, provolone cheese, caramelized onions, lettuce and tomato. Served with fries 10.99

GRILLED CHICKEN

6 oz. marinated grilled chicken breast topped with provolone cheese, lettuce and tomato. Served with fries 10.99

WALLEYE

Beer battered Canadian walleye on a toasted hoagie bun with lettuce, tomato and lemon aioli. Served with fries 12.99

MEATBALL SLIDERS

Two meatball sandwiches smothered in tangy tomato sauce and melted mozzarella cheese 8.50
(Add an additional slider for 3.99)

SICILIAN SAUSAGE

Our honey fennel sausage with roasted red peppers and provolone cheese on a hoagie bun. Served with fries 10.99

HOT DAGO

House made honey fennel sausage smothered in tangy tomato sauce and melted mozzarella cheese on a hoagie bun. Served with fries 10.99