



## WINES BY THE GLASS

### SPARKLING

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

### WHITES

- Bianca, La Mura, Sicily ..... 7.00
- Chardonnay, Cantina LaVis, Trentino, Italy ..... 8.50
- Chardonnay, Mer Soleil, Santa Lucia, California ..... 11.50
- Chenin Blanc + Viognier, Pine Ridge, California ..... 10.00
- Pecorino, Pehhcora, Abruzzo, Italy ..... 9.50
- Pinot Grigio, Canaletto, Veneto, Italy ..... 8.50
- Pinot Grigio, Lechthaler, Trentino, Italy ..... 10.00
- Riesling, Bex, Germany ..... 8.50
- Sauvignon Blanc, Clifford Bay, New Zealand ..... 8.50
- White Zinfandel, Vista Point, California ..... 7.00

### REDS

- Cabernet, Avalon, California ..... 9.00
- Cabernet, Sebastiani, Sonoma County, California ..... 11.50
- Cabernet, Ca'Momi, Napa Valley, California ..... 13.50
- Chianti, Fontella, Tuscany, Italy ..... 8.50
- Chianti Classico, Villa Cafaggio, Tuscany, Italy ..... 11.50
- Malbec, Trapiche Oak Cask, Mendoza, Argentina ..... 9.00
- Merlot, Boomtown, Columbia Bay, Washington ..... 9.50
- Merlot, Tangley Oaks, Napa Valley, California ..... 10.00
- Nero d'Avola, Colosi, Sicily ..... 7.00
- Pinot Noir, Lechthaler, Trentino, Italy ..... 9.50
- Pinot Noir, Meiomi, California ..... 11.50
- Red Blend, Hess Treo, California ..... 11.50
- Red Blend, Ferrari-Carano Siena, Sonoma County, CA ..... 13.50
- Zinfandel Blend, Marietta Old Vine red, California ..... 12.50

## BEER

### TAP

- Miller Light, WI, USA 4.2% abv ..... 4.50
- Castle Danger Cream Ale, MN, USA 5.5% abv ..... 6.50
- Stella Artois, Belgium 5.2% abv ..... 6.50
- Summit EPA, MN, USA 5.2% abv ..... 6.50
- Peroni, Italy 4.7% abv ..... 7.00
- Seasonal Selection ..... Market Price

### BOTTLE

- Bud Light, MO, USA, 4.2% abv ..... 4.50
- Budweiser, MO, USA, 5.0% abv ..... 4.50
- Coors Light, CO, USA, 4.2% abv ..... 4.50
- Michelob Golden Light, MO, USA, 4.1% abv ..... 4.50
- Amstel Light, Netherlands, 3.5% abv ..... 5.50
- Blue Moon Belgian White, CO, USA, 5.4% abv ..... 5.50
- Corona, Mexico, 4.5% abv ..... 5.50
- Grain Belt Nordeast, MN, USA, 4.7% abv ..... 5.50
- Heineken, Netherlands, 5.0% abv ..... 5.50
- Paulaner Weizen-Radler, Germany, 0.3% abv ..... 5.50
- Sam Adams Boston Lager, MA, USA, 4.9% abv ..... 5.50
- Bells 2 Hearted IPA, MI, USA, 7.0% abv ..... 6.50
- Crispin Hard Cider, CA, USA, 5% abv ..... 7.00
- Fulton Lonely Blonde, MN, USA, 4.8% abv ..... 6.50
- Fulton Sweet Child of Vine, MN, USA, 6.4% abv ..... 6.50
- Lift Bridge Farm Girl, MN, USA, 5.8% abv ..... 6.50
- Moretti La Rossa, Italy, 7.2% abv ..... 6.50
- Newcastle Brown Ale, England, 4.7% abv ..... 6.50
- Crispin Hard Cider, CA, USA, 5% abv ..... 7.00
- Guinness, Ireland, 4.2% abv ..... 7.00
- Sam Smith Oatmeal Stout, England, 5.0% abv ..... 7.00
- Surly Furious, MN, USA, 6.7% abv ..... 7.00

## COCKTAILS

### VENETIAN SUNSET

Muddled orange slice, Gioia Luisa Orangetcello, orange juice, shaken, topped with Astoria Prosecco. 10.50

### ESPRESSO MARTINI

Godiva Chocolate Liqueur, Stoli Vanilla Vodka, Baileys, Lavazza espresso coffee. 10.50

### RASPBERRY LEMON FRIZZANTE

Raspberry Puree, Stoli Razberi, shaken, topped with Astoria Prosecco, San Pellegrino Limonata, lemon twist garnish. 10.50

### SICILIAN OLD FASHIONED

Muddled orange slice, bitters, Luxardo Cherry juice, Basil Hayden Whiskey, Italian Sweet Vermouth, splash of soda, Luxardo Cherry garnish. 10.50

### MAKER'S MANHATTAN

Maker's Mark Bourbon, Italian Sweet Vermouth, Fee Brothers Bitters, Luxardo Cherries garnish. 10.00

### ITALIAN MARGARITA

Jose Cuervo, Triple Sec, Sweet and Sour mix, shaken, Amaretto di Saronno float, lime wedge garnish. 9.50

### CELEBRATION

Aviv 613 Vodka, St. Germain, shaken, topped with Astoria Prosecco, lemon twist garnish. 9.50

### FRENCH 75

Fresh squeezed lemon juice, powered sugar, Hendrick's Gin, shaken, topped with Astoria Prosecco, lemon twist garnish. 9.50

## 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)

Pricing Not Valid 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 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

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