



WINES BY THE GLASS

SPARKLING

Astoria Lounge Prosecco, Veneto, Italy	8.50
Risata Moscato d'Asti, Piedmont, Italy	8.50

WHITES

Joel Gott "Unoaked" Chardonnay, Monterey, California	8
Sonoma Cutrer Chardonnay, Sonoma Coast, California	10
Clifford Bay Sauvignon Blanc, Marlborough, New Zealand	8
Joel Gott Sauvignon Blanc, California	9.50
Canaletto Pinot Grigio, Veneto, Italy	8
Bex Riesling, Germany	8
La Mura Bianco, Sicily	6
Donnafugata Anthilia, Sicily	9

REDS

Dynamite Cabernet, North Coast, California	8.50
Sebastiani Cabernet, Sonoma Coast, California	11
Justin Cabernet, Paso Robles, California	12
Sterling VC Merlot, Central Coast, California	8
Boomtown Merlot, Columbia Valley, Washington	9
Lechthaler Pinot Noir, Trentino, Italy	8
A to Z Pinot Noir, Oregon	10
Renwood Old Vine Zinfandel, Amador County, California	8.50
Trapiche Oak Cask Malbec, Mendoza, Argentina	8.50
Fontella Chianti, Tuscany, Italy	8
Villa Cafaggio Chianti Classico, Tuscany, Italy	11
J. Lohr South Ridge Syrah, Paso Robles, California	9
Ferrari-Carano Siena, Sonoma, California	11
Capezzana Monna Nera, Carmignano, Italy	6
Mazzoni Barbera d'Asti, Piedmont, Italy	9

BEER

TAP

Miller Lite, WI, USA	4.50
Summit EPA, MN, USA	5.75
Newcastle Brown Ale, England	6.50
Stella Artois, Belgium	6.50
Peroni, Italy	7
Seasonal Selection	Market Price

BOTTLE

Amstel Light, Netherlands	5.50
Bell's Two Hearted Ale, MI, USA	6.50
Blue Moon, CO, USA	5.50
Budweiser, MO, USA	4.50
Bud Light, MO, USA	4.50
Coor's Light, CO, USA	4.50
Corona, Mexico	5.50
Crispin Hard Apple Cider, MN, USA	5.75
Heineken, Netherlands	5.50
Michelob Golden Draft Light, MO, USA	4.50
Moretti La Rosa, Italy	5.50
Sam Adams Boston Lager, MA, USA	5.50
Samuel Smith's Oatmeal Stout, England	7.50
Kaliber N/A, Ireland	5.50

COCKTAILS

MOJITO "LIMONATA"

Bacardi Rum, San Pellegrino Limonata, Fresh Mint, and Fresh Squeezed Lime Juice	9.50
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ESPRESSO MARTINI

Godiva Chocolate, Stoli Vanilla, Baileys, and Angelo's Espresso	9.50
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RASPBERRY LEMON FRIZZANTE

Stoli Razz, Astoria Lounge Prosecco, San Pellegrino Limonata, Raspberry Puree, and a Lemon Twist	9
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MAKER'S MANHATTAN

Maker's Mark, Cocchi Italian Sweet Vermouth, Fee Brothers Bitters, and Luxardo Brandied Cherries	9.50
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ITALIAN MARGARITA

Jose Cuervo, Triple Sec, and Sweet and Sour with an Amaretto di Saronno Float	9.50
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CELEBRATION

Aviv 613 Vodka, St. Germain and Astoria Lounge Prosecco with a Lemon Twist	9.50
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FRENCH 75

Hendrick's Gin, Astoria Lounge Prosecco, Fresh Squeezed Lemon Juice, and Sugar	9.50
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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

BRUSCHETTA

Warm Roma tomatoes and fresh basil tossed in olive oil and served on a garlic crostini 7.99

MEDITERRANEAN ARTICHOKE DIP

Sun-dried tomatoes, artichoke hearts, red and green bell peppers baked into a creamy cheese dip. Served with piadina 9.99

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 7.99

ANGELO'S HOT WINGS

Twice cooked wings, fried and finished in the oven with hot sauce, served with celery and blue cheese 9.99

SHRIMP AGLIO E OGLIO

Tender shrimp baked in aglio e oglio sauce with toasted Italian bread 11.99

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 11.99

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 10.99

SEARED AHI TUNA

Pan seared with our signature 12-pepper spice blend. Served chilled with organic greens and a sweet and spicy orange sauce 10.99

PIZZA

MARGHERITA

Fresh mozzarella and tomato sauce with fresh basil on our homemade crust 10.99

SHRIMP & ARTICHOKE

Baby shrimp, artichokes, mozzarella and pesto cream sauce on our homemade crust 11.99

MEDITERRANEAN

Roasted red peppers, Kalamata olives, artichoke hearts, sun-dried tomatoes and fresh diced tomato sauce on our homemade crust 10.99

SAUSAGE

Our house honey fennel Italian sausage with mozzarella on our homemade crust 10.99

PROSCIUTTO ARUGULA

Thinly sliced prosciutto, fresh mozzarella, arugula and tomato sauce on our homemade crust 11.99

SICILIANA

Anchovies, Kalamata olives and tomato sauce sprinkled with parmesan cheese on our homemade crust 10.99

CALZONE

Italian sausage, mushrooms, tomato sauce and mozzarella cheese baked inside our homemade crust 10.99

QUATTRO STAGIONI

Tomato sauce topped in quarters with ham, mushrooms, Kalamata olives and artichokes with mozzarella cheese on our homemade crust 10.99

SANDWICHES

BACON CHEESEBURGER

8 oz. grilled Angus beef burger topped with bacon, provolone cheese, caramelized onions, lettuce and tomato. Served with fries 9.99

GRILLED CHICKEN

6 oz. marinated grilled chicken breast topped with provolone cheese, lettuce and tomato. Served with fries 9.99

WALLEYE

Beer battered Canadian walleye on a toasted hoagie bun with lettuce, tomato and lemon aioli. Served with fries 11.99

MEATBALL SLIDERS

Two meatball sandwiches smothered in tangy tomato sauce and melted mozzarella cheese 6.99
(Add an additional slider for 3.50)

SICILIAN SAUSAGE

Our honey fennel sausage with roasted red peppers and provolone cheese on a hoagie bun. Served with fries 9.99

HOT DAGO

House made honey fennel sausage smothered in tangy tomato sauce and melted mozzarella cheese on a hoagie bun. Served with fries 9.99