



# BAR MENU

## APPETIZERS

### BRUSCHETTA

Warm Roma tomatoes and fresh basil tossed in olive oil and served on garlic crostini. 9.99

### MEDITERRANEAN ARTICHOKE DIP

Sun-dried tomatoes, artichoke hearts, red and green bell peppers baked into a creamy cheese dip. Served with garlic bread. 11.99

### MOZZARELLA CAPRESE

Fresh mozzarella, tomatoes and fresh basil drizzled with extra virgin olive oil and balsamic vinegar. 11.99

### SAUSAGE & PEPPERS

Italian sausage tossed in our Nonna's tomato sauce with onions, red and green bell peppers and served with garlic bread. 10.99

### ANGELO'S HOT WINGS

Twice cooked wings, fried and finished in the oven with hot sauce, served with celery and blue cheese. 13.99

### SHRIMP AGLIO E OGLIO

Tender shrimp baked in Garlic Oil sauce. Served with garlic bread. 12.99

### CALAMARI

Tender squid rings dusted with seasoned semolina flour and lightly fried, served with lemon aioli. 14.99

### 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. 13.99

## PIZZA

### SPICY CHICKEN PIZZA

Cajun Spiced chicken, mozzarella and pesto cream sauce on our homemade crust. 12.99

### MARGHERITA

Fresh mozzarella and tomato sauce with fresh basil on our homemade crust. 12.99

### QUATTRO STAGIONI

Tomato sauce topped in quarters with ham, mushrooms, Kalamata olives and artichokes with mozzarella cheese on our homemade crust. 12.99

### SHRIMP & ARTICHOKE

Baby shrimp, artichokes, mozzarella and pesto cream sauce on our homemade crust. 13.99

### MEDITERRANEAN

Roasted red peppers, Kalamata olives, artichoke hearts, sun-dried tomatoes and fresh diced tomato sauce on our homemade crust. 12.99

### SAUSAGE

Our house honey fennel Italian sausage with mozzarella on our homemade crust. 12.99

### SICILIANA

Anchovies, Kalamata olives and tomato sauce sprinkled with Parmesan cheese on our homemade crust. 12.99

### CALZONE

Italian sausage, mushrooms, tomato sauce and mozzarella cheese baked inside our homemade crust. 12.99

## SLIDERS

### MEATBALL SLIDERS

Two ciabatta bread sliders with meatball smothered in tangy tomato sauce and melted mozzarella cheese. Served with French fries. Two 8.99 | Three 12.99

### BACON CHEESEBURGER SLIDERS

Two ciabatta bread sliders with grilled angus beef. Topped with bacon, provolone cheese, and caramelized onions. Served with French fries. Two 8.99 | Three 12.99

### SICILIAN SAUSAGE SLIDERS

Two ciabatta bread sliders with our honey fennel sausage, roasted red peppers and provolone cheese. Served with fries. Two 8.99 | Three 12.99

### HOT DAGO SLIDERS

Two ciabatta bread sliders with house made fennel sausage, smothered in tangy tomato sauce and melted mozzarella cheese. Served with French fries. Two 8.99 | Three 12.99

**SIDE OF FRENCH FRIES 3.50**



## WINES BY THE GLASS

### WHITES

Bianco, La Mura, Sicily.....	7.50
Chardonnay, Four Vines Naked, Santa Barbara, CA .....	9.00
Chardonnay, Hess Shirtail Creek, Monterey, CA.....	11.50
Chenin Blanc + Viognier, Pine Ridge, California .....	10.00
Moscato, Risata d'Asti, Piedmont, Italy .....	9.00
Pinot Grigio, Canaletto, Veneto, Italy .....	9.00
Pinot Grigio, Lechthaler, Trentino, Italy.....	10.00
Prosecco, Astoria Lounge, Veneto, Italy .....	10.00
Riesling, Bex, Germany .....	9.00
Rosé, Conundrum, California.....	10.00
Sauvignon Blanc, Clifford Bay, New Zealand .....	10.00
Sauvignon Blanc, Roth, Sonoma County, California.....	9.00

### REDS

Cabernet, Avalon, California .....	9.50
Cabernet, Sebastiani, Sonoma County, California .....	12.00
Cabernet, Substance, Columbia Valley, WA.....	13.50
Chianti, Fontella, Tuscany, Italy .....	9.00
Chianti Classico, Villa Cafaggio, Tuscany, Italy .....	12.50
Barbera, Mati Scagliola, Piedmont, Italy.....	9.00
Malbec, Trapiche Oak Cask, Mendoza, Argentina .....	9.50
Merlot, Boomtown, Columbia Bay, Washington.....	10.00
Pinot Noir, Lechthaler, Trentino, Italy.....	10.00
Pinot Noir, A to Z, Oregon.....	12.00
Pinot Noir, Meiomi, California.....	13.00
Primitivo, Lucale, Puglia, Italy.....	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 .....	10.00

## BEER

### TAP

Miller Lite, 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
O'douls Amber, MO, USA, 5% abv .....	5.50
Sam Adams Boston Lager, MA, USA, 4.9% abv .....	5.50
Bell's 2 Hearted IPA, MI, USA, 7.0% abv .....	6.50
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
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 Irish Cream, 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

Ketel One Vodka, St-Germain, shaken, topped with Astoria Prosecco, lemon twist garnish. 9.50

### FRENCH 75

Fresh squeezed lemon juice, powdered 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