

APERITIVI

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|--------------------------|---|------|
| Bellini | Prosecco & White Peach Nectar | 7.00 |
| Baccatini | Prosecco, Berry Vodka & Chambord | 8.50 |
| Pear Martini | Goose La Poire, St. Germain & Pineapple | 9.50 |
| Sicilian Iced Tea | Averna, Ginger Ale, Lemon & Lime | 7.00 |
| Negroni | Campari, Gin & Sweet Vermouth | 8.25 |
| Frizzante | Limoncello, Mint & Soda | 5.75 |

VINO BIANCO

| Bin No. | | \$-gls | \$-btl |
|---------|--|--------|--------|
| 1 | Prosecco, Luccio, Piemonte (<i>bubbles</i>) | 8.00 | 30.00 |
| 2 | Pinot Grigio, Vicolo, Venetie | 6.25 | 23.00 |
| 3 | Chardonnay, William Hill, Central Coast | 7.50 | 28.00 |
| 4 | Sauvignon Blanc, Tariquet, Bordeaux | 7.25 | 27.00 |
| 5 | Riesling, Bex, Mosel-Saar, Germany | 7.00 | 26.00 |
| 6 | Moscato, Terre Davino, Piemonte | 7.25 | 27.00 |
| 7 | Pinot Grigio, Kris, Venetie | | 32.00 |
| 8 | Sauvignon Blanc, Bernardus, Carmel Valley | | 36.00 |
| 9 | Chardonnay, L de Lyeth, Sonoma | | 32.00 |

VINO ROSSO

| Bin No. | | \$-gls | \$-btl |
|---------|--|--------|--------|
| 21 | Chianti, Querceto, Toscano | 6.25 | 23.00 |
| 22 | Montepulciano D'Abruzzo, Masciarelli | 6.50 | 24.00 |
| 23 | Merlot, Hahn, Central Coast | 8.00 | 30.00 |
| 24 | Cabernet, Feudo Arancio, Sicilia | 6.25 | 23.00 |
| 25 | Pinot Noir, Mark West, Sonoma | 8.25 | 31.00 |
| 26 | Zinfandel, McManis, California | 8.75 | 33.00 |
| 27 | Shiraz, Stump Jump, D'Arenberg, Australia | 8.00 | 30.00 |
| 30 | Chianti Classico, Isole e Olena | | 44.00 |
| 31 | Cabernet, Hess Select, California | | 36.00 |
| 32 | Pinot Noir, Meiomi, Santa Barbara | | 39.00 |
| 33 | Pinot Noir, Hook & Ladder, Russian River Valley | | 42.00 |
| 34 | Meritage, Chapelet, Mountain Cuvee | | 45.00 |
| 36 | Amarone, Luigi Righetti, Veneto | | 54.00 |
| 37 | Red Blend, DeLille 'D2', Columbia Valley | | 59.00 |

1989 WINE LIST

**exceptional Italian wines
by the bottle for only \$19.89**

in honor of our founding year, 1989

Our list changes weekly and is printed separately.

BIRRE

IN BOTTLE

Peroni
Moretti
Moretti La Rossa
Castello

Corona
Heineken
Amstel Light
Stella Artois
Newcastle Brown
Guinness
Clausthaler NA

Michelob Light
Michelob Ultra
Bud Light
Budweiser

ON DRAFT

Peroni
Michelob Light
Amberbock

House Wine
red or white
5.00 / glass

Sicilian Sangria
pitcher 24.00
glass 6.00

SPIRITS

Cognac & Brandy
Courvosier VS 8.25
Courvosier VSOP 10.25
Remy Martin XO 24.00

Grappa
Banfi Grappa 8.00

Porto
Fonseca LBV 6.00
Taylor 10 yr Tawny 8.00
Graham's 'Six Grapes' 6.00

Single Malt Scotches
Glenlivet 12yr 9.00
Macallan 12yr 11.25
Glenfiddich 12yr 10.00
Glenmorangie 10yr 11.50

DOLCE

Zeppoli

crispy sweet fritters with nutella-mascarpone & orange-custard dipping sauces 7.00

Housemade Gelato & Sorbetto Sampler
choose four scoops from today's fresh flavors 7.50

Tira Mi Su

lady fingers soaked in espresso & frangelico layered with mascarpone & cocoa 7.00

Chocolate Chip Cannoli

two crispy pastries with sweet ricotta & chocolate chips 6.00

New York Cheesecake

with choice of sauce:
caramel, chocolate or today's fresh flavor 6.00

Chocolate Espresso Torte

flourless chocolate torte, fresh berries & cream 6.50

Vanilla Bean Panna Cotta

silky Italian custard with fresh berries 5.00

Spumoni

pistachio, vanilla & black cherry ice cream with rum soaked pound cake 6.50

CARAGIULOS



became one of Sarasota's most popular eateries in much the same way the family found the cozy storefront on Palm Avenue in 1989, with... **ease.**

From his bakery in Brooklyn, Tony Caragiulo and his five sons came to Florida in pursuit of an agreeable location to open a simple Italian-American restaurant. After an exhausting two week long car trek, up and down the West Coast of Florida, with no prospects and tempers flaring, the boys fatefully took a wrong turn onto Palm Avenue. Tony signaled for the car to pull over. **"Stoppa the #%@& car!... This is it,"** he declared, pointing to the vacant stucco building... **And it was.**

Four-Course Menu Sampler

only \$25.00 per person,

* ask your server for menu

MONDAY NIGHT COOKOUT

HERB CRUSTED PRIME RIB

Oak Roasted : Streetside
10 ounce cut with house salad,
side dish & dessert

\$ 19.89

Piccolo Piatti

"small plates" for \$5

available in our bar when you order
a cocktail during Happy Hour
(Mon- Fri 4-7 pm)

The Fine Print

**Parties of 6 or more are subject to 18% gratuities.
No more than 2 separate checks per table, please.**