

# I MARTINI DI PENAZZI

Da solo O in compagnia: Alla salute!

Alone or with your friends: Cheers!

## E Vuoi Fare L'Americano

Campari, Sweet Vermouth, Club Soda

## Il Classico Marrandini

Ketel One Vodka, Cinzano Dry Vermouth

## Sotto Il Divano

Mezzaluna Vodka, Strega

## Il Penazzi

Stock Dry Vermouth, Cynar, Orange Juice

## Negroni

Cavalli Vodka, Sweet Vermouth, Campari, Orange Juice

## Matto Da Legare

Absolut Vodka, Courvoisier V.S. Cognac

## Stella Lucente

Grey Goose Vodka, Sambuca

## Una Goccia Di Lemoncello

Lemoncello, Tuaca, Roberto Cavalli Vodka

## Un Galliano Fa' Sempre Bene

Galliano, Chopin Vodka, Pineapple Juice

## Sorrisi E Amici

Brandy Stock 84, Pepsi, Sierra Mist

## Una Goccia, Una Perla

Malibu Pineapple Rum, Pearl Pomegranate Vodka, P.O.M. Juice

## Intrigante

DeKuyper Apple Pucker, Intrigue Liqueur

## Paradiso

Malibu Coconut Rum, Captain Morgan Original Spiced Rum, Orange Juice, Cranberry Juice

## Un Soffio Di Vodka Al Tea Verde

Charbay Green Tea Vodka, Bacardi Limón Rum

**ALL MARTINIS 12**



## BY THE GLASS

### WHITE (BIANCHI)

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103	Pinot Grigio, San Angelo, Banfi, Toscana	14.00
105	Chardonnay, Penazzi, Friuli	12.00
106	Sauvignon Blanc, Borgo Conventi, Friuli	10.00
107	Pinot Grigio, Marea, Tre Venezie	9.00

### RED (ROSSI)

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213	Sangiovese/Syrahpian Di Nova, Il Borro, Toscana	14.50
216	Merlot, Penazzi Rosso, Veneto	13.50
222	Pinot Noir, Doc, La Vis Trentino	10.00
223	Chianti Classico, Bramosia, Toscana	9.00

### CHAMPAGNE & SPARKLING WINE

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401	Brachetto, Villa Regale, Banfi (Sweet-Red)	16.00
402	Bellini, Canella, (Sweet Aperitif), Veneto	11.00
403	Martini & Rossi, Asti Spumante, Asti	9.00

### DESSERT WINE

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502	Vin Santo, Lungarotti, Umbria	16.00
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## BY THE BOTTLE

### ROSSI ITALIANI-ITALIAN RED WINE

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2001	Brunello Di Montalcino, Banfi, Toscana	125.00
2002	Turriga, Argiolas, Sardegna	125.00
2003	Sagrantino Di Montefalco, Colle Pian, Umbria	95.00
2004	Barolo, Cascina Ballarin, Piemonte	90.00
2005	Amarone, Doc, Remo Farina, Veneto	90.00
2006	Campaccio, Terrabianca, Toscana	85.00
2007	Cabernet Sauvignon, Tasca D'almerita, Sicilia	85.00
2008	Barolo, Marchesi Di Barolo, Piemonte	85.00
2009	Vino Nobile, Riserva, Crociani, Toscana	76.00
2010	Il Borro, S.Ferragamo Jr., Toscana	75.00
2011	Pinot-Nero, A.Lageder Est., 'Krafluss', Trentino	75.00
2012	Barbaresco, Produttori Di Barbaresco, Piemonte	70.00
2013	Sangiovese/Syrahpian Di Nova, Il Borro, Toscana	56.00
2014	Chianti Classico, Riserva, Ruffino, Toscana	55.00
2015	Primitivo, Bracco, Puglia	55.00
2016	Merlot, Penazzi Rosso, Veneto	52.00
2017	ChiAnti Classico, Vignole, Toscana	48.00
2018	Dolcetto D'alba, Voghera, Piemonte	45.00
2019	Lambrusco, Az.Agricola, Modena, E.Romagna	40.00
2020	Montepulciano Di Abruzzo, Bracco, Abruzzo	40.00
2021	Valpolicella, Ripasso, Veneto	36.00
2022	Pinot Noir, Doc, La Vis Trentino	35.00
2023	Chianti Classico, Bramosia, Toscana	33.00

## BY THE BOTTLE

### BIANCHI ITALIANI-ITALIAN WHITE WINE

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1001	Chardonnay, Acate, Ibidis, Sicilia	75.00
1002	Riesling, Jermann, Friuli	70.00
1003	Pinot Grigio, San Angelo, Banfi, Toscana	50.00
1004	Pinot Grigio, Polencic, Friuli	49.00
1005	Chardonnay, Penazzi, Friuli	48.00
1006	Sauvignon Blanc, Borgo Conventi, Friuli	40.00
1007	Pinot Grigio, Marea, Tre Venezie	36.00
1008	Orvieto Classico, Tenute Salviano, Umbria	35.00

### CHAMPAGNE & SPARKLING WINE

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4001	Brachetto, Villa Regale, Banfi(Sweet-Red)	49.00
4002	Bellini, Canella, (Sweet Aperitif), Veneto	40.00
4003	Martini & Rossi, Asti Spumante, Asti	36.00

### DESSERT WINE

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5001	Torcolato, Maculan, Veneto(375)	75.00
5002	Vin Santo, Lungarotti, Umbria	48.00

The logo for Penazzi features the brand name in a stylized, lowercase font. The letters are black with a white outline. The 'P' has a yellow dot, the 'e' has a red dot, the 'z' has a green dot, and the 'i' has a blue dot.

## HOT AND COLD APPETIZERS

### **Fried Calamari 11.99**

*Traditional fried calamari with spicy marinara sauce*

### **Large Shrimp with Roasted Garlic Sauce 12.99**

*Seared large shrimp in roasted garlic, lemon and white wine sauce*

### **Italian Antipasto 11.99**

*Traditional Italian antipasto, an assortment of cheeses, cold cuts and Mediterranean olives*

### **Beef Carpaccio 14.99**

*Thin sliced filet mignon with arugula, shaved parmesan cheese and truffle oil*

### **Clams or Mussels 12.99**

*Choice of clams or mussels in white wine or tomato sauce*

### **Grilled Chicken Sausage 12.99**

*Grilled chicken sausage with cannellini beans and peperoncino*

### **Stuffed Portobello Mushroom 11.99**

*Grilled portobello stuffed with crab meat and braised vegetables*

## SOUP

### **Wedding Soup 6.99**

*Traditional Italian wedding soup, mixed vegetables, chicken, baby spinach, and whole egg*

### **Minestrone di Verdure 6.99**

*A rustic seasonal vegetable soup with wild fennel, cannelloni beans and basil sauce*

## SALADS

### **Caesar Salad 6.99**

*Baby romaine lettuce with Caesar dressing*

### **Burrata alla Bella Napoli 11.99**

*Creamy imported mozzarella, green beans and tomatoes with white truffle oil*

### **Mediterranean Salad 7.99**

*Endive and radicchio with grilled vegetables, olives, peppers, gorgonzola cheese served with a honey balsamic dressing*

### **Prosciutto with Seasoned Fruit 11.99**

*Parma imported prosciutto with seasonal fruit*

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## OUR PASTA

### **Whole Wheat Pasta 18.99**

*Whole wheat pasta with organic mushrooms and assorted grilled vegetables*

### **Cheese Ravioli 18.99**

*Home made cheese ravioli with butter, sage and parmesan cheese*

### **Linguine with Clams 25.99**

*Traditional style with clams, olives, capers and touch of marinara sauce*

### **Fettuccine with Eggplant 18.99**

*Home made fettuccine with eggplant, tomato and fresh ricotta cheese*

### **Passatelli with Shrimp 26.99**

*Ravenna style homemade pasta with shrimp and baby arugula in a light vodka sauce*

### **Pappardelle with Organic Mushrooms 23.99**

*Pappardelle home made ribbon pasta with mixed organic mushrooms, parmesan cheese and truffle oil*

### **Chicken Tortellini 21.99**

*Braised chicken and prosciutto tortellini with peas and prosciutto in a light cheese sauce*

### **Spaghetti alla Carbonara 19.99**

*Traditional Italian sauce, with imported bacon, onions, pecorino romano cheese and egg*

### **Cheese Gnocchi 19.99**

*Asiago cheese gnocchi "your choice of sauce" pesto, bolognese, tomato or four cheese sauce*

### **Spaghetti and Meatballs 19.99**

*Spaghetti and homemade meatballs in a marinara sauce with parmesan cheese*

*Sinfonia di Pasta "Family Style" .....Available*

## FISH

### **Grilled Salmon 25.99**

*Grilled Atlantic salmon skin on with herbs, garlic, olive oil and pesto*

### **Grouper in a Lemon Citron Sauce 32.99**

*Filet of Australia grouper in a white wine and lemon citron sauce*

### **Roasted Sea Bass 30.99**

*Roasted Chilean sea bass with onions, olives, capers and tomato sauce*

### **Cioppino Tuscan Style 36.99**

*An array of fresh seafood in a zesty tomato broth Tuscan style*

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## MEAT

### **Grilled Organic Chicken 23.99**

*Grilled organic free range chicken with assorted vegetables*

### **Stuffed Chicken Breast 24.99**

*Searched chicken breast stuffed with spinach, mozzarella and wild mushroom sauce*

### **Roasted Chicken with Sausage 23.99**

*Roasted chicken breast with Italian sausage and rosemary sauce*

### **Veal with Mushroom and Marsala Sauce 32.99**

*Veal scaloppini with aged Marsala wine sauce and wild mushrooms*

### **Grilled Filet Mignon 38.99**

*Grilled tenderloin with mushroom ragout and Chianti reduction*

### **Rack of Lamb 38.99**

*Roasted rack of lamb with roasted garlic and aromatic herbs*

### **Breaded Veal Chop 40.99**

*Fried veal chop breaded and served with an arugula and tomato salad*

### **Grilled T- Bone 35.99**

*Marinated grilled T-Bone steak with caponata*

*Mixed Grilled "family Style" Veal, Chicken, Beef.....Available*

## SIDE ORDERS

7.99/each

Macaroni and Cheese

Mixed Mushrooms

Cream of Spinach

Garlic Bread

Assorted Vegetables

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## DESSERTS 7.99/each

### Classic Tiramisu

*Layers of espresso soaked lady fingers and delicate mascarpone cream*

### Apple From Heaven

*Warm petit green apple and blackberry tart served with vanilla ice cream*

### Chocolate Raspberry Sensation

*Chocolate raspberry genoise baked inside delicate pastry served with fresh raspberries and warm chocolate sauce*

### Frozen Chocolate Soufflé

*Whipped cream and chocolate biscotti topping*

### Tropical Pabana Experience

*White chocolate mousse with touches of passion, banana and sweet mango, served with tropical fruits and berry coulis*

## Assorted Gelatos and Sorbets 6.99

## DREAMS, LOVE AND POWER IN A SIP:

Nectar Of Love, Rosolio (Petal Of Rose), Varda 35

Tender Loving Chocolate With Grappi 15

Sunset In Capri, Lemon-Cello 15

Red, Like Passion, Raspberry-Cello 15

Juicy and Delicate, Peach-Cello 15

Danny Has His Own, Lemon-Cello 15

Is Melting..., Not Only The Snow, 20

*Grappa Barbaresco, Bocchino*

You Will Feel So Light, Grappa Di Ruta, Nardini 15

I Am Hot And Relaxed, Grappa Camomilla, Marolo 15

Correcto Mundo, Grappa, Julia, Stock 15

I'll give You The Power, Amaro Montenegro 10

Il Padrino's Suggestion, Amaro San Marzano 10

Nut's Lovers, Nocello (Walnut) 10

From Porto Cervo, Emerald Cost, Mirto (Sardegna's Berry) 10

## CAPPUCCINO AND ESPRESSO

Penazzi's Cappuccino 10

*Amaretto, Frangelico, Galliano*

Spanish's Cappuccino 10

*Tequila, Amaretto*

Penazzi's Espresso 10

*Correct With Grappa Julia*

Diving In The Espresso 10

*With Vanilla Gelato*

## A SELECTION OF SWEET GRAPES FROM BACCUS:

Rosa Regale, Banfi 16

Vin Santo, Lungarotti 16

## SOFT DRINKS

We proudly serve



**Penazzi**