

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 and Cinzano Dry Vermouth

Sotto Il Divano

Mezzaluna Vodka, Strega

Il Penazzi

Stock Dry Vermouth, Cynar, Orange Juice

Negroni

Cavalli Vodka, Sweet Vermouth, Campari. Served with Juice of Orange

Matto Da Legare

Absolut Vodka and a Dash of Courvoisier V.S. Cognac

Stella Lucente

Grey Goose Vodka and a Dash of Sambuca

Una Goccia Di Lemoncello

Lemoncello, Tuaca and 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 Vodka, Pomegranate, P.O.M. Juice

Intrigante

Apple Pucker, Intrigue Liqueur

Paradiso

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

Un Soffio Di Vodka Al Tea Verde

Charbay Green Tea Vodka, Bacardi Limón

ALL MARTINIS 12



VINI AL BICCHIERE

BIANCO

101	Penazzi VIno, Bianco Veneto	13
102	Muller-Thurgau, Pojer&Sandri, Trentino	14
103	Pinot Grigio "Riff", A.Lageder, Trentino	10
104	Sauvignon Blanc, Durandi, Friuli	10
105	Chardonnay, Rivera, Puglia	11
106	Pinot Grigio, Lungarotti, Umbria	13
107	Pinot Grigio, Polencic, Friuli	17
108	Riesling, San Michele Appiano, Trentino	15
109	Verdicchio Classico Superiore, C.Serra, Marche	12
110	Fiano Di Avellino, Fratelli Urciuolo, Campania	14

ROSSO

200	Penazzi Rosso, Veneto	13
201	Nebbiolo, Spanna, Riserva, Dessilani, Piemonte	14
202	Meritage, (Cab/Mrlt), "Moral", Borgo Magredo, Veneto	12
203	Chianti Classico, Vignole, Tenute Nistri, Toscana	14
204	Pinot Nero, St. Michel Eppan, Trentino	14
205	Meritage, (Cab/Mrlt), Guid Alberto, Toscana	18
206	Tegrino, (Sang/Cab), Castel Petraio, Toscana	12
207	Chianti Classico, Cecchi, Toscana	11
208	Primitivo, Bracco, Puglia	14
209	Sangiovese/Syrah, Pian Di Nova, S. Ferragamo Jr., Toscana	14

SPUMANTI

400	Martini & Rossi, Asti Spumante, Asti	10
401	Penazzi Prosecco Spumante, Veneto	11
402	Hemingway's Bellini, Canella, Veneto	12

DOLCI

501	Moscato, D'Aqui, Santo Stefano, Ceretto	12
502	Brachetto, D'Aqui, Rosa Regale, Banfi, Piemonte	15
503	Brachetto, D'Aqui, Marengo, Piemonte	15

VINI IN BOTTIGLIA

BLANCHI

1001	Penazzi Vino Bianco, Veneto	52
1002	Roero Arneis, Cascina Val Del Prete, Piemonte	48
1003	Muller-Thurgau, Pojer&Sandri, Trentino	56
1004	Sauvignon Blanc, Sanct Valentin, Trentino	60
1005	Pinot Grigio "Riff", A. Lageder, Trentino	40
1006	Sauvignon Blanc, Durandi, Friuli	40
1007	Gavi, Arnelle, Contratto, Piemonte	70
1008	Chardonnay, Rivera, Puglia	44
1009	Pinot Grigio, Lungarotti, Umbria	52
1010	Pinot Grigio, Polencic, Friuli	68
1011	Riesling, San Michele Appiano, Trentino	60
1012	Verdicchio Classico Superiore, C.Serra, Marche	48
1013	Grechetto, Grecante, Caprai, Umbria	42
1014	Fiano Di Avellino, Fratelli Urciuolo, Campania	56
1015	Gewurztraminer, Sanct Valentin, Trentino	75
1016	Chardonnay, Acate, Bidis, Sicilia	72
1017	Vermentino, Capichera, Sardegna	80
1018	Chardonnay, Planeta, Sicilia	95

ROSSI

2000	Valpolicella, Allegrini, Veneto	40
2001	Dolcetto D'Alba, Sandrone, Piemonte	68
2002	Penazzi Rosso, Veneto	52
2003	Nebbiolo, Spanna, Riserva, Dessilani, Piemonte	56
2004	Meritage, (Cab/Mrlt), "Moral", Borgo Magredo, Veneto	48
2005	Sangiovese Di Romagna, Le More, Castelluccio, Romagna	52
2006	Chianti Classico, Vignole, Tenute Nistri, Toscana	56
2007	Lambrusco, Grasparossa, Castelvetro, Modena	56
2008	Barbera D'Asti, Pantarei, Contratto, Piemonte	68
2009	Cabernet, La Fratta, Maculan, Veneto	210
2010	Rubesco, Lungarotti, Umbria	52
2011	Pinot-Nero, "Krafuss", Alois Lageder, Trentino	86
2012	Barolo, Tortoniano, M. Chiarlo, Piemonte	110
2013	Barolo, Camerano, Piemonte	125
2014	Barbaresco, Produttori Di Barbaresco, Piemonte	90
2015	Amarone, Speri, Veneto	145
2016	Amarone, Vajo, Masi, Veneto	138
2017	Sangiovese Umbro, Lamborghini, Umbria	42
2018	Pinot Nero, St. Michel Eppan, Trentino	49

ROSSI

2019	Vino Nobile Di Montepulciano, Salcheto, Toscana, (375 ml)	45
2020	Meritage, (Cab/Mrlt) Guid Alberto, Toscana	72
2021	Tegrino, (Sang/Cab) Castel Petraio, Toscana	48
2022	Chianti Classico, Riserva, Ruffino, Toscana	55
2023	Sangiovese/Syrah, Pian Di Nova, S. Ferragamo Jr, Toscana	54
2024	Primitivo, Bracco, Puglia	52
2025	Kurni, Oasi Degli Angeli, Marche	195
2026	Rosso Di Montalcino, Az. Mocali, Toscana	70
2027	Cabernet, Campaccio, Terrabianca, Toscana	76
2028	Cabernet, Il Borro, S. Ferragamo, Toscana	88
2029	Chianti Classico, Riserva, Don Tommaso, Le Corti, Toscana	95
2030	Sagrantino Di Montefalco, Colle Pian, Umbria	85
2031	Brunello Di Montalcino, Banfi, Toscana	95
2032	Brunello Di Montalcino, Palazzo, Toscana	125
2033	Merlot, Tua Rita, Giusto Di Notri, Toscana	130
2034	Chianti Classico, Cecchi, Toscana	44
2035	Merlot, Montiano, Falesco, Umbria	63
2036	Ciro Rosso, Duca S. Felice, Librandi, Calabria	52
2037	Bonarda, Carlino, Castello D'Uzzano, Oltre Po' Pavese	75
2038	Salice Salentino, Rivera, Puglia	40
2039	Grattamacco, Bolgheri, Toscana	245
2040	Aglianico Del Vulture, C. Venosa, Basilicata	46
2041	Turriga, Argiolas, Sardegna	130
2042	Montepulciano Di Abruzzo, Bracco	40
2043	Cabernet, Tasca D'Almerita, Sicilia	120
2044	Sangiovese, Polisenna, S. Ferragamo, Toscana	64

SPUMANTI

4000	Martini & Rossi, Asti Spumante, Asti	40
4002	Penazzi Prosecco Spumante, Veneto	55
4002	Hemingway's Bellini, Canella, Veneto	60
4003	Brut Cuvee, Bellavista, Franciacorta	95
4004	Brut, Ca' Del Bosco, M. Zanella, Franciacorta	50

DOLCI

5000	Nivole, M. Chiarlo, Piemonte (500ml)	40
5001	Moscato, Santo Stefano, Vignaioli di S. Stefano, Piemonte	60
5002	Brachetto D'Aqui, Rosa Regale, Banfi, Piemonte	75
5004	Torcolato, Maculan, Veneto (375ml)	82
5003	Brachetto D'Aqui, Marengo, Piemonte	75

ANTIPASTI

Antipasto della Casa 12

Chef's selection of cured Italian meats, cheeses and grilled vegetables

Bruschetta alla Caponata 8

Toasted bread topped with eggplant and tomato chutney

Mozzarella con Prosciutto di Parma 13

Homemade mozzarella with Prosciutto di Parma and marinated tomatoes

Calamari Fritti 10

Fried calamari, served with marinara

Carciofini al Limone 9

Fried artichoke hearts in a garlic wine and lemon butter sauce

Vongole al Forno 13

Baked little neck clams stuffed with herbed Italian breading

Formaggi con Melone e Prosciutto 13

Italian cheeses with melon wrapped in Prosciutto di Parma

Portobello Costa Smeralda 11

Portobello mushroom cap with crab meat and provolone cheese

Mozzarella in Carrozza 9

Mozzarella between Italian bread, fried and served with marinara sauce

Rotolino di Gamberetti al Gorgonzola 14

Shrimp wrapped in pancetta, encrusted with phyllo

INSALATE E ZUPPE

Insalata di Davide 8

Chopped romaine tossed with salami, garbanzo beans, tomatoes, provolone cheese, mushrooms and olives

Insalata di Cesare 6

Traditional Caesar salad

Mozzarella alla Caprese 10

Fresh buffalo mozzarella, beefsteak yellow and red tomatoes with balsamic reduction

Zuppa della Sposa Tradizionale 6

Polpettine (tiny meatballs), spinach, pasta, chicken and egg in a light chicken broth

Minestrone Dell'Ortolano 6

A classic Italian vegetable and bean soup

PASTA

Spaghetti con Polpette 22

Homemade spaghetti topped with our freshly made marinara sauce served with your choice of our gigante traditional meatball or low fat chicken meatball

Pasta al Pomodoro 18

Slow roasted tomatoes, olive oil, garlic and sweet basil served with your choice of pasta (Capellini, Fettuccine, Spaghetti or Penne)

Gnocchi alla Bolognese **Penazzi** 22

Homemade potato dumplings tossed in our Chef's specialty sauce prepared with veal, pork and beef (Rigatoni, Fettuccine or Spaghetti also available)

Fettuccine al Pollo e Piselli 23

Fettuccine pasta tossed with rotisserie roasted chicken and sautéed with garlic, basil, roma tomatoes, petite peas, lemon-pepper seasoning, olive oil and parmesan cheese

Ravioli all' Aragosta 25

Lobster ravioli with ricotta cheese, served with red pepper and tomato cream sauce

Lasagne dell'Ortolano 20

Homemade vegetable lasagna with ricotta cheese and grilled eggplant topped with marinara sauce

Penne alla Vodka con Gamberetti **Penazzi** 26

Penne pasta tossed with shrimp and Prosciutto di Parma in a creamy tomato vodka sauce

Frutti di Mare Indiadolati 29

Linguine with shrimp, clams, halibut, cod, calamari, and mussels in a spicy tomato broth

PESCE

Salmon Sanremese 25

Baked salmon fillet encrusted with herbed bread crumbs, drizzled with green peppercorn sauce and served with seasonal fresh vegetables and soft polenta

Capesante al Pistacchio 27

Diver scallops rolled in pistachios, pan-fried and served over creamed leeks, with baby carrots and roasted red pepper coulis

Aragosta alla Sambuca **Penazzi** 38

8 oz lobster tail, lightly breaded, and pan-fried, with a Sambuca lemon butter sauce, served with fresh vegetables

Pesce Bianco 30

Pan seared fresh halibut, wrapped with Prosciutto di Parma, topped with a lemon caper sauce and served with broccolini

Trio di Pesce 36

Grilled Diver scallops, jumbo shrimp and fresh fish of the day, served with grilled asparagus, tomatoes and risotto cake

POLLO

Pollo alla Fiorentina 23

*Sautéed chicken breasts in a white wine cream sauce
with rosemary roasted potatoes and summer vegetables*

Petto di Pollo alla Sorrentina **Penazzi** 24

*Sautéed chicken breasts layered with fried eggplant, roasted bell peppers,
provolone cheese with marsala sauce served with fried polenta and zucchini*

Pollo al Marsala 23

Sautéed chicken breasts with fresh wild mushrooms, roasted red potatoes and broccolini

CARNI

Filetto al Gorgonzola 35

*Duo of pan seared filet medallions atop of garlic mashed potatoes,
served with grilled asparagus and gorgonzola cream sauce*

Vitello alla Milanese **Penazzi** 39

*Bone in veal chop, pounded and breaded in seasoned bread crumbs, pan seared
with roasted red potatoes and micro-greens in lemon vinaigrette*

Costolette Di Agnello 35

Roast rack of lamb with creamed spinach and goat cheese ravioli

Vitello alla Piccata 31

*Veal loin scaloppine sautéed with mushrooms and garlic,
served with wilted spinach, risotto cakes and finished in a lemon butter sauce*

Vitello alla Parmigiana 32

*Breaded veal scaloppine topped with mozzarella cheese and marinara,
served with seasonal vegetables and capellini*

CONTORNI

Meats Balls (Due Giganti) **Penazzi** 11

choice of: Traditional or Low Fat Chicken, served in our homemade marinara sauce

Homemade Italian Sausage and Peppers 10

Sautéed Broccoli Rabe 7

Capellini with choice of Pesto, Marinara or Bolognese sauce 10

Fried Eggplant with Marinara 8

DOLCI

Tiramisu **Penazzi** 8

A classic, light mascarpone cream, delicate lady fingers, rich espresso

Tre Cioccolate 11

Dark chocolate cake soaked with Sambuca liquor, layered with rich chocolate ganache, mini cannoli filled with citrus mascarpone cream, chocolate pistachio truffle with pistachio gelato

Conchiglie Dolci alla Frutta 9

Sweet pastry shell filled with seasonal fruits coated with a light champagne zabaglione

Torta di Formaggio 9

Italian cheesecake baked with an almond biscotti crust, seasonal sweet balsamic berries and fresh sweet cream

Banana al Caramello 9

Roasted banana decadence served with banana gelato with dark rum caramel and pistachio crumble

Tartufo di Cioccolato al Pistacchio 10

Chocolate pistachio truffle slice served with pistachio gelato and chocolate dipped pizzelle cookies drizzled with chocolate cherry sauce

Gelati Assortiti 8

Assortment of homemade gelato and sorbet

DALLE RICETTE DELLA ZIA MINA:

Grappi

Liquore alla Cioccolata 11

Faretti

Liquore ai Biscotti 11

LISTA DELLE GRAPPE:

Camomilla, Marolo 35

Rosolio, Lago Dei Cigni 45

Brunello Di Montalcino, Marolo 35

Moscato, Marolo 35

Sassicaia, Tenute Bolgheri 45

Pere Williams, Villa Varda 45

CAPPUCCINO, ESPRESSO

Cappuccino **Penazzi** 8

Amaretto, Frangelico, Galliano.

Cappuccino alla Spagnola 11

Tequila, Amaretto

Espresso alla Penazzi 11

Corretto alla grappa Julia con Crema

Affogato All'espresso 11

Con gelato alla Vanilla

DIGESTIVI:

Amaro Averna 9

Fernet Branca 9

San Marzano 9