

## *Wines by the Glass*

### **Champagne & Sparkling Wines**

Prosecco, Cavit Lunetta Italy	11.95
Mumm, Napa Valley (Split)	14.00
Moet Chandom Imperial (Split)	24.95
Mimosa	12.95
Bellini	12.95

### **White Wines**

Pinot Grigio, Antinori, Santa Cristina, Italy	9.95
Pinot Grigio, Terlato Italy	14.00
Chardonnay, Ferrari-Carano, Sonoma	14.95
Chardonnay Simi, Sonoma	9.95
Albarino, Abadia San Capiro, Spain	12.00
Sauvignon Blanc, Brancott, New Zeland	10.00
Sangria	12.95

### **Red Wines**

Cabernet Sauvignon, Joel Gott 815, California	14.95
Cabernet Sauvignon, Rodney Strong California	12.00
Merlot, Rodney Strong, California	12.00
Chianti, Stracalli Italy	9.95
Chianti, Classico, Rocca Delle Macie Italy	12.95
Pinot Noir, Mondavi Private Selection, California	9.95
Shiraz, Jacob's Creek, Australia	9.95
Malbec Blend, Clos de las Siete, Argentina	12.95
Sangria	12.95

### **Rose Wines**

Whispering Angel, Chateu d'Esclans, Provence	14.95
--	-------

### **House Wines**

Woodbridge by Robert Mondavi	9.95
------------------------------	------

## *Cocktails Specials \$12.95*

### **Merrick Cosmo**

Tito's Handmade Vodka with a splash of Cramberry and a splash of Triple Sec and lemon twist.

### **Villagio Blue Diamond**

Svedka Citron Vodka, apple pucker, Island blue pucker and a splash of sour.

### **La Paloma**

Tequila Silver, Triple sec, grape fruit juice and sour mix.

### **Villagio Mojito**

Muddled Mint leaves, limes and sugar with Rum Atlantico Rum.

### **Dirty Dance Martini**

Tito's Vodka and a touch of Olive Brine.

### **Mandarin Martini**

Hanson Mandarin Organic Vodka, watermelon pucker, splash of OJ.

### **Aperol Spritz**

Aperol and Prosecco and a splash of orange juice expertly combined for a refreshing Italian classic.

### **Isla Bonita**

Xrated fusion liquor, raspberry vodka, splash of lime and sour with a touch of triple sec.

## *Cordials \$12.00*

Disaronno  
Baileys  
Pallini Limoncello  
Kahlua  
Cointreau

Cardinal Mendoza  
Frangelico  
Drambuie  
Grand Marnier  
Romana Sambuca White

*From Italy with Love*

**APERITIVI \$14.95**

**Trip to Sorrento**

Limoncello, Gin, St. Germain and Prosecco  
with Rosemary garnish.

**The Italian Negroni**

Alexander Grappa, sweet Vermouth, Amaro of Campari.

**The Green Mojito**

Alexander Grappa, Midori, Mint, Sugar

**HAND CRAFT COCKTAILS \$16.00**

**Lychee Martini**

Belvedere vodka, fresh lychee juice.

**White Chocolate Martini**

Svedka vanilla vodka, white Godiva, and  
Baileys bonbon in a chocolate swirled glass.

**The Ultimate Espresso Martini**

Kettle one vodka, Kahlua liquor, espresso  
shot and Baileys bonbon.

**Moscow Mule**

Kettle one vodka, lime juice and ginger beer.

**Margarita Gold**

Patron Silver Tequila, Grand Marnier, sour mix.

*Ports*

Sandeman's Founders Reserve \$11

Sandeman's Tawny 10 years \$13

Cockburn's Special Reserve \$12

Cockburn's Fine Ruby \$12

*Desserts*

**Mango Cheesecake \$10.25**

*Cheesecake made with creamy Mango flavor.*

**Chocolate Fudge Cake \$10.25**

*Chocolate sponge cake with layers of chocolate cream.  
Topped with chocolate ganache.*

**Panna Cotta \$10.25**

*Home-made cream custard topped.*

**NY Cheesecake \$10.25**

*Home-made Italian NY style cheesecake.*

**Profiteroles \$10.25**

*Soft pastry puffs filled with vanilla cream.  
Topped with chocolate sauce.*

**Lemon Tart \$10.25**

*Lemon butter cream pie.*

**Sorbet (Fruit Filling) \$10.50**

*Refreshing fruit sorbet in natural fruit shell.  
Choose from coconut, Lemon, tangerine, Orange or  
Pineapple.*

**Tartufo Gelato \$10.25**

*Spumoni, Duo (Contains nuts) Gelato coated  
with hard, semi sweet chocolate.*

**Crème Brulee \$11.25**

*Heavy cream beat egg yolks with caramelized sugar.*

**Apple Pie \$13.50**

*Puff pastry with caramelized apple and vanilla ice cream.*

**Chocolate Souffle \$13.50**

*Mini Chocolate soufflé with vanilla ice cream.*

**Tiramisu \$13.50**

*A refreshing Italian dessert with layers of Ladyfingers dipped  
in espresso and sweet marsala wine. Topped with a cream of  
mascarpone cheese and dusted with rich cocoa powder.*