

b.b. italia®

≡ KITCHEN & BAR ≡

- Whipped Ricotta** | Sicilian oregano, olive oil, grilled bread • \$10
- Antipasto Board** | cured Italian meats, cheeses, olives, grilled bread • \$15
- Fried Calamari** | pickled peppers, remoulade & marinara • \$18
- Shrimp Scampi** | served over garlic bread • \$14
- Fried Zucchini** | shoestring cut, lemon & marinara • \$8
- Bacon Parmigiana** | thick cut bacon covered in tomato & mozzarella • \$10
- Meatballs** | pork & beef, slowly braised in pomodoro sauce • \$10
- Fried Mozzarella** | breaded cow's milk mozzarella w/ pomodoro sauce • \$9
- Italian Fries** | truffle, rosemary, parmesan • \$6
- Garlic Bread** | parmesan, parsley, fresh garlic • \$6
- B.B. Wings** | honey garlic, BBQ or buffalo - hot or mild w/ ranch or blue cheese dipping sauce • \$8 per ½ dozen

≡ INDIVIDUAL PIZZA ≡

- Margherita** | fresh mozzarella, pomodoro, basil • \$12
- The Tommy** | thick cut bacon, sweet peppers, red onions, aged balsamic, arugula • \$14
- The Parma** | fresh mozzarella, prosciutto di parma, fresh basil • \$14
- The Butcher Shop** | sausage, meatball, pepperoni, bacon • \$15

COCKTAIL LIST

VESPA • \$14

Hendrick's Gin, Dry Vermouth, Orange Bitters

AMARO OLD FASHIONED • \$11

Old Granddad, Montenegro, Angostura Bitters, Orange Bitters

NEGRONI • \$12

Fords Gin, Campari, Carpano Antica

AMARETTO SOUR • \$11

Disaronno Amaretto, Lemon Juice, Egg White

BELLINI • \$11

Deep Eddy Peach Vodka, Cipriani, Prosecco

BLOODY MARY • \$12

Ketel One Vodka, House-Made Mix

MANHATTAN • \$12

Bulleit Rye, Carpano Antica Vermouth, Angostura Bitters

SAZERAC • \$11

Sazerac Rye, Absinthe, Peychaud's

AL & ELLIOTT • \$12

Knob Creek Rye, Aperol, Zucca, Grapefruit Bitters

PISCO SOUR • \$14

Pisco Portón, Simple Syrup, Lime Juice, Egg White, Angostura Bitters

HUGO • \$13

St-Germain Elderflower Liqueur, Prosecco, Club Soda

COCKTAILS ON TAP

BLOOD ORANGE MULE • \$11

Reyka Vodka, Blood Orange Juice, Ginger Beer

APEROL SPRITZ • \$12

Aperol, Prosecco, St-Germain Elderflower Liqueur, Club Soda

WINE BY THE GLASS

WHITE

	<u>6 oz</u>	<u>9 oz</u>
Bisol "Jeio" Prosecco Brut <i>Veneto N.V.</i>	\$11	\$14
Le Contesse, Prosecco Rose <i>Veneto N.V.</i>	\$12	\$15
Medici Ermete, Rose N.V. <i>Lambrusco, Italy</i>	\$11	\$14
Masi Agricola, Pinot Grigio <i>Della Venezie</i>	\$9	\$11
Pala, "Fiori" Vermentino <i>Sardinia</i>	\$12	\$15
Tormaresca, Chardonnay <i>Puglia</i>	\$13	\$15
Olema, Chardonnay <i>Sonoma County</i>	\$10	\$12
Vietti, Moscato d'Asti <i>Piedmont</i>	\$11	\$14
Planeta Rose <i>Etna</i>	\$10	\$12
Jean Pascal Aubron, Sauvignon Blanc <i>Loire Valley</i>	\$11	\$14
Whispering Angel Rosé* <i>Côtes de Provence</i>	\$13	\$16

REDS

	<u>6 oz</u>	<u>9 oz</u>
Banfi, Chianti Classico Superiore <i>Tuscany</i>	\$10	\$12
Remo Farina, Valpolicella Ripasso Superiore <i>Veneto</i>	\$12	\$15
Lyric, Pinot Noir <i>Santa Barbara</i>	\$12	\$15
Michele Chiarlo, "Il Principe" Nebbiolo <i>Piedmont</i>	\$13	\$16
Tramin, Pinot Noir <i>Alto Adige</i>	\$10	\$12
Puro, Malbec <i>France</i>	\$9	\$11
Provenance, Merlot <i>Napa Valley</i>	\$15	\$18
Tolaini, "Al Passo" Super Tuscan <i>Tuscany</i>	\$12	\$15
Daou, Cabernet Sauvignon <i>Paso Robles</i>	\$16	\$19