

b.b. italia

≡ KITCHEN & BAR ≡

Offered Tuesday-Friday from 4-6:30pm

Whipped Ricotta | Sicilian oregano, olive oil, grilled bread • \$6

Antipasto Board | cured Italian meats, cheeses, olives, grilled bread • \$10

Fried Calamari | pickled peppers, remoulade & marinara • \$12

Shrimp Scampi | served over garlic bread • \$14

Fried Zucchini | shoestring cut, lemon & marinara • \$6

Bacon Parmigiana | thick cut bacon covered in tomato & mozzarella • \$7

Meatball Sliders | pork & beef, slowly braised in pomodoro sauce • \$7

Fried Mozzarella | breaded cow's milk mozzarella w/ pomodoro sauce • \$6

Italian Fries | truffle, rosemary, parmesan • \$4

Garlic Bread | parmesan, parsley, fresh garlic • \$4

B.B. Wings | honey garlic, BBQ or buffalo - hot or mild w/ ranch or blue cheese dipping sauce • \$6 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



≡ ROSÉ SUMMER SPECIAL ≡

(Offered Tuesdays-Fridays from 4-9pm)

Receive 1/2 off Whispering Angel by the glass & 1/2 off our Château D'Esclans bottles.

See below for special pricing:

Whispering Angel | \$6.50/glass • \$26/bottle

The Palm | \$18/bottle

Rock Angel | \$37.50/bottle

b.b. italia®

≡ KITCHEN & BAR ≡

≡ COCKTAILS ON TAP ≡

BLOOD ORANGE MULE • \$9
 Reyka Vodka, Blood Orange Juice,
 Ginger Beer

APEROL SPRITZ • \$9
 Aperol, Prosecco, St-Germain Elderflower
 Liqueur, Club Soda

≡ COCKTAIL LIST ≡

VESPA • \$9
 Hendrick's Gin, Dry Vermouth, Orange Bitters

AMARO OLD FASHIONED • \$9
 Old Grandad, Montenegro, Angostura
 Bitters, Orange Bitters

NEGRONI • \$9
 Fords Gin, Campari, Carpano Antica

AMARETTO SOUR • \$9
 Disaronno Amaretto, Lemon Juice, Egg White

BELLINI • \$9
 Deep Eddy Peach Vodka, Cipriani, Prosecco

BLOODY MARY • \$9
 Ketel One Vodka, House-Made Mix

MANHATTAN • \$9
 Bulleit Rye, Carpano Antica Vermouth,
 Angostura Bitters

SAZERAC • \$9
 Sazerac Rye, Absinthe, Peychaud's

AL & ELLIOTT • \$9
 Knob Creek Rye, Aperol, Zucca,
 Grapefruit Bitters

PISCO SOUR • \$9
 Pisco Portón, Simple Syrup, Lime Juice,
 Egg White, Angostura Bitters

HUGO • \$9
 St-Germain Elderflower Liqueur,
 Prosecco, Club Soda

≡ WINE BY THE GLASS ≡

WHITE

	<u>6 oz</u>	<u>9 oz</u>
Bisol "Jeio" Prosecco Brut Veneto N.V.	\$9	\$12
Le Contesse, Prosecco Rose Veneto N.V.	\$10	\$13
Medici Ermete, Rose N.V. Lambrusco, Italy	\$9	\$12
Masi Agricola, Pinot Grigio Della Venezie	\$7	\$9
Pala, "Fiori" Vermentino Sardinia	\$10	\$13
Tormaresca, Chardonnay Puglia	\$11	\$13
Olema, Chardonnay Sonoma County	\$8	\$10
Vietti, Moscato d'Asti Piedmont	\$9	\$12
Planeta Rose Etna	\$8	\$10
Whispering Angel Rosé Côtes de Provence	\$11	\$14
Jean Pascal Aubron, Sauvignon Blanc Loire Valley	\$9	\$12

REDS

	<u>6 oz</u>	<u>9 oz</u>
Banfi, Chianti Classico Superiore Tuscany	\$8	\$10
Remo Farina, Valpolicella Ripasso Superiore Veneto	\$10	\$13
Sartori, Pinot Noir Veneto	\$7	\$9
Michele Chiarlo, "Il Principe" Nebbiolo Piedmont	\$11	\$14
Dogliotti, Barbera Piedmont	\$8	\$10
Puro, Malbec Mendoza	\$7	\$9
Provenance, Merlot Napa Valley	\$13	\$16
Tolaini, "Al Passo" Super Tuscan Tuscany	\$10	\$13
Daou, Cabernet Sauvignon Paso Robles	\$14	\$17