



## BRINDARE

- Bolla Tini** . Kettle One . Dry Vermouth . Blue Cheese or Jalapeno Stuffed Olives  
**Puccini** . Prosecco . Orange Juice  
**Red Heart Martini** . Vanilla Vodka . Fresh Lemon Juice . Pomegranate Juice  
**Mojito Martini** . Bacardi . Mint Simple Syrup . Mint Microgreens  
**White Cosmo** . Absolut . Cointreau . White Cranberry Juice . Fresh Strawberries  
**Bolla Lemonade** . Patron Silver . Fresh Lemonade . Fresh Jalapenos and Cucumbers  
**Italian Margarita** . Patron Silver . Amaretto . Fresh Lime and Lemon Juice  
**Peach Sangria** . Pinot Grigio . White Peach Juice . Cointreau . Sprite . Sliced Peaches  
**Tuscan Sangria** . Bollini Merlot . Passion Fruit Juice . Fresh Lemon and Lime Juice . Tuaca . Fresh Fruit
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- \$12

## VINO AL BICCHIERE

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| <b>Prosecco Brut</b> . Lunetta . Trentino                          | \$8  |
| <b>Roederer Estate</b> . Anderson Valley                           | \$14 |
| <b>Perrier-Joüet</b> . Grand Brut . France                         | \$20 |
| <b>Chardonnay</b> . Tillman Reserve . Carneros                     | \$10 |
| <b>Chardonnay</b> . Bramito del Cervo . Antinori . Italy           | \$11 |
| <b>Pinot Grigio</b> . Maso Canali . Trentino                       | \$10 |
| <b>Sauvignon Blanc</b> . Stoneleigh . New Zealand                  | \$11 |
| <b>Vernaccia di San Gimignano</b> . Mormoria . Tuscany             | \$13 |
| <b>Cabernet Sauvignon</b> . Carpe Diem . Dominus & Napanook . Napa | \$15 |
| <b>Cabernet Sauvignon</b> . Wente . Livermore Valley               | \$12 |
| <b>Barbera D' Asti</b> . Michele Chiarlo . Piedmont                | \$10 |
| <b>Chianti</b> . Bartali . "Ducceto" . Tuscany                     | \$12 |
| <b>Malbec</b> . Teymente . Mendoza                                 | \$10 |
| <b>Merlot</b> . Bollini . Trentino                                 | \$10 |
| <b>Pinot Noir</b> . Deloach . Russian River Valley                 | \$15 |
| <b>Primitivo</b> . Ognisole . Puglia                               | \$12 |
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## STARTERS

- Heirloom Tomato Salad** . Buffalo Mozzarella . Basil Seeds  
**Arugula Insalata** . House Ricotta . Sicilian Olive Oil . Cracked Pepper  
**Panzanella Salad** . Imported Olives . Red Wine Vinaigrette  
**Roasted Beet Salad** . Warm Camembert . Amaretto Crème Fraiche
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- \$10

- Bolla Minestrone** . Pancetta . Beans . Vegetables . Pasta  
**Zuppa di Pesce** . Spicy Tomato . Fontina . Garlic Toast  
**Grilled Asparagus** . Eggs . Smoked Bacon . Parmesan Crumble
- 
- \$12

## PANINI

- Prosciutto** . Arugula . Parmesan . Cold Pressed Olive Oil  
**Caprese** . Tomato . Buffalo Mozzarella . Basil  
**Mortadella / Salamino** . Hot Peppers . Tuscan Olive Tapenade  
**Smoked Turkey** . Lemon Aioli . Bacon . Sprouts  
**Tartufotto Ham** . Gorgonzola . Spinach . Black Pepper Mustard  
**Bolla Burger** . Mimolette Cheddar . Lettuce . Tomato . Onion
- 
- \$12

## PASTA

- Risotto** . Garden Vegetables . Oregano Herb Broth  
**Ditali** . Ricotta Gremolata . Eggplant . Sauce Pomodoro  
**Spaghetti** . Heirloom Tomato Provencal . Basil . Black Truffle (+20)
- 
- \$18
- Ravioli** . Duck Leg Confit . Port Salute . Artichokes . Bread Crumbs  
**Cannelloni** . Beef Short Ribs . Bolognese . Ricotta  
**Rigatoni** . Blanco Vitello . Rapini . 24-Hour Tomato  
**Penne El Forno** . Roasted Poussin . Mozzarella . Red Sauce  
**Linguini** . Clams . White Wine . Garlic . Parsley
- 
- \$24

## SIDES

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|---------------------------------|------------------------------|
| <b>Spaghetti Provencal</b>      | <b>Garlic Spinach</b>        |
| <b>Garden Vegetable Risotto</b> | <b>Bolla Potatoes</b>        |
| <b>Ditali Carbonara</b>         | <b>Asparagus Milanese</b>    |
| <b>Cup of Minestrone</b>        | <b>Cup of Zuppa di Pesce</b> |
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- \$6

