

## Piccoli Piatti (Small Plates)

- Nocciole** spice candied hazelnuts. 5.
- Olive** assorted marinated olives with Italian spices. 8.
- Toast of **Baccala' Mantecato** on polenta. 9.
- Gamberi Fritti** , with a lemon wedge. 12.
- Calamari** crispy fried with tartar sauce. 10.
- Tartare** of tuna on crispy rice, avocado and lemon chives oil. 12.
- Arancini** traditional crispy rice croquette filled with braised beef, green peas and mozzarella cheese. 7.
- Polipo** marinated octopus on baked potatoes and fava beans. 10
- Pomodori** seasonal tomato and shaved red onion salad. 8.
- Pescatora** seafood soup of calamari, clams, shrimp and cod in a garlic tomato wine broth. 16.
- Scottiglia** beef shoulder cloud stew cooked with potatoes. 16.
- Triglie** pan fried red mullet with tomato and basil sauce. 12.
- Lesso** pot braised beef brisket with cabernet wine and mustard. 13.

## Insalate e Zuppe (Salad & Soup)

- Carciofo** steamed and grilled artichokes with garlic hollandaise sauce. 13.
- Fava** beans tossed with toasted walnuts and Tuscan Pecorino. 8.
- Rape Rosse** roasted and sliced with celery, sweet "tropea" onion, greens, red wine vinaigrette. 10.
- Cuore di Romana** lettuce, with Parmesan cheese "Frico" and Caesar dressing. 12.
- Finocchi e Arancie**, julienne on oak leaf lettuce and pomegranate juice dressing. 12.
- Cipollata**, red onions soup, with crispy Phillo dough and gruviere. 8.
- Cacciucco** of garbanzo beans. 5.

## Pizza, Panini (Pizza & Sandwiches) 9

- Beef brisket** "panino" with sweet onion, braised tomatoes and grape mustard
- Focaccia bread sandwich, with sliced **Roast Pork** and Italian cold slow.
- Homemade roasted **Ham** "Focaccia" with Gruviere cheese.
- Grilled **Chicken** "Panino" with lemon caper aioli and baby spinach leaves.
- Pizza Rustica**, tomato, mozzarella, Italian sausage, mushroom.
- Pizza** topped with tomatoes, **Burrata** cheese and fresh oregano.
- Pizza Bianca**, with mozzarella, arucola & prosciutto

## Piatti

- Pappardelle**, with braised wild boar. 15.
- Chitarra Carbonara** sautéed with Italian pancetta, tossed with whipped eggs and Parmigiano. 18.
- Basil "**Tagliolini**" in a lemon mascarpone cream sauce. 14.
- Gnocchi** of potatoes with forest mushrooms ragout. 13.
- Fettuccine** sautéed with fresh manila clams and zucchini 13.
- Ravioli** filled with "burrata" in a basil tomato filet 12.
- Tegame di Pollo** cast iron pan roasted half chicken with fingerling potatoes. 13.
- Pesce Milanese** pan fried filet of sole with a lemon wedge. 13.

## Vegetali (Vegetables) 7

- Melanzane** olive oil, garlic and parsley marinated eggplant with chunks of fresh tomatoes.
- Peperonata** the Italian mix bell pepper stew.
- Sun Chokes**, sautéed with garlic and currants.
- Patate e Fagiolini** roasted fingerling potatoes tossed with steamed green beans and pecorino Romano.
- Rape e Barbietole** roasted turnips and beets.
- Polenta** on the grill.
- Finocchi** steam or gratin.
- Cavolfiore** sautéed, with pine nuts.

# “When there is plenty of wine, sorrow and worry take wing” - Ovid

Here at TiroVino we offer you a unique range of Italian wines to complement the highest quality of Italian cuisine. Whether you are in the mood for simple, good value wines or complex, age-worthy masterpieces, we have something for you. At TiroVino there are no sorrows or worries, just great wine, food, and brew!



6 / 24  
7 / 28  
9 / 39

# Vino

From the cooler mountainous north to the sun drenched lands of the south, the conditions for growing the grape wine in Italy are absolutely perfect. The result is a wealth of indigenous varieties found nowhere else on earth making simple, enjoyable, good value wine to age worthy, complex masterpieces that can rival the finest wines found anywhere. Simple and fun or complex and thought provoking, all Italian wines are the perfect complement to most cuisines, especially Italian. You have come to the right place to prove this point. Sit back, tip back a glass of wine and enjoy the harmony that comes from the highest quality Italian food and wine. Welcome to TiroVino!

## Sparkling Wines

Franciacorta, **Lo Sparviere**, Brut, Lombardia 2004  
Prosecco, **Villa Sandi**, 'El Fresco,' Prosecco di Valdobbiadene, Veneto N.V.  
Prosecco, **Togni**, Veneto N.V.  
Moscato, **Marcarini**, Moscato D'Asti, Piemonte 2009

## Vino Bianco

<b>Piemonte</b>	Arneis, <b>Giovanni Almondo</b> , Vigne Sparse, Roero 2008	9 / 36
	Cortese, <b>Pio Cesare</b> , Gavi di Gavi 2009	11 / 44
<b>Alto-Adige</b>	Gewurtztraminer, <b>Tramin</b> 2008	10 / 42
	Kerner, <b>Abbazia di Novacella</b> , Valle Isarco 2009	13 / 54
<b>Veneto</b>	Pinot Grigio/Verduzzo, <b>Masi</b> , Masianco, IGT 2009	8 / 34
<b>Friuli</b>	Pinot Grigio, <b>Kris</b> , Delle Venezie IGT 2009	8 / 28
	Pinot Grigio, <b>Venica &amp; Venica</b> , "Jesera," Collio 2009	10 / 40
	Friulano, <b>Quattro Mani</b> , Movia, Toh-kai 2009	6 / 18
	Sauvignon Blanc, <b>Tenuta Luisa</b> , Isonza del Friuli 2009	11 / 45
<b>Toscana</b>	Vernaccia, <b>Teruzzi &amp; Puthod</b> , Vernaccia de San Gimignano 2008	6 / 24
<b>Marche</b>	Verdicchio, <b>Bucci</b> , Classico, Castello di Jesi 2008	13 / 50
<b>Campania</b>	Fiano, <b>Terredora</b> , Compore, Fiano di Avellino 2006	15 / 55
	Greco, <b>Sannino</b> , Grecio di Tufo 2007	7 / 27
<b>Puglia</b>	Chardonnay, <b>Cantale</b> , Salento IGT 2008	7 / 28
<b>Sicilia</b>	Carricante, <b>Benanti</b> , Bianco Di Caselle, Etna 2008	9 / 36
	Chardonnay, <b>Planeta</b> 2007	18 / 68

## Vino Rosso

<b>Piemonte</b>	Barbera, <b>Fontanafredda</b> , Briccotondo, Barbera d'Alba 2009	10 / 40
	Barbera/Nebbiolo, <b>Sylla Sebaste</b> , Bricco Virole, Langhe 2004	13 / 54
	Dolcetto, <b>Pecchenino</b> , Dolcetto di Dogliani San Luigi 2008	9 / 38
	Nebbiolo, <b>Elvio Cogno</b> , Barolo 2008	98
	Nebbiolo, <b>Oddero</b> , Barolo 2006	17 / 72
	Nebbiolo, <b>Paitin</b> , "Serra," Barbaresco 2006	14 / 58
	Nebbiolo, <b>Produttori del Barbaresco</b> , Barbaresco 2006	17 / 69
<b>Lombardia</b>	Bonarda, <b>Castello di Luzzano</b> , Carlino, Oltrepo Pavese 2008	12 / 33
<b>Veneto</b>	Cabernet Sauvignon, <b>Cecchetto</b> , Piave 2007	10 / 42
	Corvina Blend, <b>Corte Linguin</b> , Amarone Classico dell Valpolicello 2006	7 / 30
	Corvina Blend, <b>Masi</b> , Valpolicella Classico, Bonacosta 2008	88
<b>Trentino</b>	Pinot Nero, <b>Lechthaler</b> 2008	8 / 33
<b>Friuli</b>	Pinot Nero, <b>Jermann</b> , Red Angel on the Moonlight 2007	8 / 28
<b>Toscana</b>	Sangiovese, <b>Argiano</b> , Brunello di Montalcino 2004	84
	Sangiovese, <b>La Gerla</b> , Rosso di Montalcino 2006	100
	Sangiovese, <b>Torcalvano</b> , Vino Nobile de Montepulciano 2006	13 / 54
	Sangiovese, <b>Villa Nozzale</b> , Chianti Classico 2007	8 / 36
	Supertuscan, Cab/Sangiovese/Merlot/Syrah, <b>Argiano</b> , Non Confunditur, IGT 2007	12 / 48
	Supertuscan, Sangiovese/Merlot, <b>Castello di Meleto</b> , IGT 2007	9 / 36
	Supertuscan, Merlot/Syrah/Sangiovese, <b>Gaja</b> , Ca'Marcanda, Promis, IGT, Toscana 2008	13 / 54
	Supertuscan, Sangiovese/Merlot, <b>La Massa</b> , IGT 2008	8 / 28
	Supertuscan, Sangiovese/Cab/Merlot, <b>Salviano</b> , Turlo, IGT 2008	9 / 36
<b>Umbria</b>	Sagrantino/Sagrantino, <b>Terre de Trinci</b> , Montefalco Rosso Riserva 2004	13 / 54
<b>Abruzzo</b>	Montepulciano, <b>Cataldi Modonna</b> , Montepulciano d'Abruzzo 2008	8 / 28
<b>Campania</b>	Aglianico, <b>Terredora Dipoalo</b> , IGT 2008	9 / 36
<b>Puglia</b>	Primitivo, <b>Vinea Vini</b> , Messapicus, Primitivo de Manduria 2006	7 / 25
	Negroamara, <b>Cantina Sampietrana</b> , Tacco Barocca, Salento IGT 2007	8 / 25
	Negroamara/Malvasia Nero, <b>Cantale</b> , Salice Salentino Riserva 2007	7 / 25
<b>Calabria</b>	Gaglioppo, <b>Statti</b> , Lamezia Terme, IGT 2009	9 / 35
<b>Sicilia</b>	Nero d'Avola/Frappato, <b>Gulfi</b> , Cerasuaolo di Vittoria 2009	11 / 42
	Nero d'Avola, <b>Planeta</b> , Santa Cecilia 2006	18 / 68

## Beers

<b>Draft</b>	Scrimshaw Pilsner, <b>North Coast Brewing Co</b> , Ft. Bragg, CA	7
	Old Rasputin Imperial Stout, <b>North Coast Brewing Co</b> , Ft. Bragg, CA	8
	Allagash White Ale, <b>Allagash Brewing Co</b> , Portland, ME	8
	La Rossa, Amber, <b>Birra Moretti</b> , Udine, Friuli, Italy	6
<b>Bottle</b>	Brother Thelonius Abbey Ale, <b>North Coast Brewing Co</b> , Ft. Bragg, CA 750ml	12
	Delirium Nocturnum, <b>Brasserie Huyghe Brewery</b> , Melle, Belgium 750 ml	15
	Maudite, Strong Amber, <b>Unibroue Brewery</b> , Chambly, Quebec, Canada	6
	Hofbrau, Original, <b>Hofbrau Munchen</b> , Munich, Germany	5
	Erdinger, Weissbier, <b>Erdinger Weissbrau</b> , Erding, Germany	5
	Acme Pale Ale, <b>Acme Brewing Co</b> , Ft. Bragg, CA	5

\*Any bottle of wine may be opened for a two glass minimum purchase