

# BIRRAVINO

## Antipasti

**Pulpo Siciliano:** Octopus, fennel, capers, Sicilian olives, tomato, hot pepper and Ciabatta toast. \$16

**Chicken Minestrone:** Italian minestrone soup made with pulled chicken, root vegetables and Ditalini pasta. \$10

**\*\*Vongole:** One (1) dozen little neck clams, avocado, olive oil, Serrano pepper, ciabatta. \$16

**\*\*Tonno:** House cured sushi tuna, grilled vegetables, pickled egg, extra virgin olive oil. \$20

**\*\*Available Thursday thru Sunday and is subject to sell out. \*\***

## Pasta e Primi

### **Zuppa di Pesce:**

Calamari, mussels, shrimp, filet of sole, Italian tomato, garlic, fregola Sarda, grilled ciabatta. \$30 dinner only

### **Sunday Sauce:**

Big Vic's meatball, Italian sausage, house made rigatoni, peas, ricotta, tomato sauce \$24 (SUNDAYS ONLY)

### **Spaghetti Meatball:**

Big Vic's meatball, house made spaghetti, tomato sauce. \$18 lunch/\$23 dinner

### **Pollo Limone:**

Bell & Evans chicken filet, lemon, white wine, capers, spinach risotto. \$18/\$26

## Dolce

### **Cannoli Napoleon:**

Deconstructed cannoli, pastry puff, cannoli cream, whipped cream, chocolate chips \$6

## **Cocktails**

**Mimosa** – Mionetto Prosecco, fresh squeezed orange juice.

**Aranciata** – Tito's vodka, limoncello, fresh squeezed orange juice, sugared rim, rocks