

## Wine Features

Cabernet Sauvignon, Sketchbook, California, Mendocino 12/48

Chardonnay, Sketchbook, California, Mendocino 12/48

## Rosso

Pinot Noir, Coastal Vines, California 9/36

Pinot Noir, Boen, California 12/48

Pinot Noir, Morgan Twelve Clones, Santa Lucia Highlands 80

Pinot Noir, ROCO, Oregon, Dundee 18/72

Pinot Noir, Dumol, California, Russian River 100

Zinfandel, Seghesio, California, Sonoma 14/56

Red Blend, Il Molino di Grace, Italy, Tuscany 12/48

Chianti, Cerro, Italy, Tuscany 14/56

Chianti Classico, Fontalpino, Italy, Tuscany 80

Cabernet Sauvignon, Coastal Vines, California 9/36

Cabernet Sauvignon Vina Robles, California, Paso Robles 64

Cabernet Sauvignon, Treana, California, Paso Robles 18/72

Cabernet Sauvignon, Silver Oak, California, Alexander Valley 120

Merlot, Coastal Vines, California 9/36

Barolo, Giovanni Rosso, Italy, Piedmont 90

## Bianco

Sauvignon Blanc, Coastal Vines, California 9/36

Sauvignon Blanc, Dashwood, New Zealand 11/44

Sauvignon Blanc, Wither Hills, New Zealand 48

Pinot Grigio, Coastal Vines, California 9/36

Pinot Grigio, Filadonna, Italy, Friuli 10/40

Chardonnay, Coastal Vines, California 9/36

Chardonnay, Buehler, California, Sonoma Coast 14/56

Chardonnay, Far Niente, California, Napa Valley 104

Trebbiano, Fantini, Italy, Abruzzo 40

Riesling, Hans Von Wilhelm, Germany, Mosel 9/36

Moscato d'Asti, Marengo, Italy, Piedmont 12/48

## Rosé

Rosé, La Fete du Rosé, France, Provence 16/64

## Bolle

Valdo Prosecco, Italy, Veneto 12/48

Valdo Rosé, Italy, Veneto 48

## Signature Cocktails

M 75

Butterfly Tea Gin, Fresh Lemon, Prosecco

Dragonberry Mojito

Bacardi Dragonberry, Lime, Mint

Sicilian Mule

House Made Limoncello, Sour, Ginger Beer

Aperol Spritz

Prosecco, Aperol, Orange Peel, Rosemary

Jack & Jill

Blueberry Infused Vodka, Blueberries, Lemon

VIP Martini

Dirty, Gorgonzola Stuffed Olives

Dark & Stormy

Myers Dark Rum, Ginger Beer, Lime

Luxardo Manhattan

Cherry & Maple Infused Bourbons, Luxardo Cherry, Orange

Limoncello Drop

Limoncello, Vodka, Fresh Lemon, Sugar Rim

M Loma

Tequila, Lime, Grapefruit, Salt Rim

Bulliet Collins

Fresh Lemon & Lime, Soda Splash

## Birra Draft

Peroni

Great Lakes Seasonal

Local Seasonal Selection

Stella

## Bevande

Pellegrino

Acqua Panna

## HAPPY HOURS

3pm - 6pm, Seven Days a Week

Peroni Drafts 4

House Wines 7

Signature Cocktails 8

Wood Fired Pizzas 1/2 Off

Primi 1/2 Off

Happy Hour Pricing Dine In Only

## Brunch

10am - 3pm, Saturday & Sunday

M  
ITALIAN

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