

b.b. italia

≡ KITCHEN & BAR ≡

****Nightly Wine & Dine - \$65/person****

Available every evening during dinner, this wine tasting menu includes a choice of any appetizer, main course & dessert on the dinner menu paired with four unique, Italian wines, including a prosecco to begin followed by one white wine & two red wines. Ask your server for more details.

≡ STARTERS ≡

- Whipped Ricotta** | Sicilian oregano, olive oil, grilled bread • \$10
- Prosciutto Di Parma** | buffalo mozzarella, roasted red peppers • \$14
- Beef Carpaccio*** | thinly sliced filet mignon, "Cipriani Style" • \$12
- Shrimp Scampi** | served over garlic bread • \$14
- Fried Calamari** | pickled peppers, remoulade, marinara • \$18
- Fried Zucchini** | shoestring cut, lemon & marinara • \$8
- Bacon Parmigiana** | thick cut bacon covered in tomato & mozzarella • \$10
- Meatballs** | pork & beef, slowly braised in pomodoro sauce • \$10
- Fried Mozzarella** | breaded cow's milk mozzarella w/ pomodoro sauce • \$9
- Jumbo Lump Crab Cake** | scampi beurre blanc • \$19

≡ 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

≡ PASTA ≡

(All homemade daily | gluten-free available)

- Sunday Ragù** | shells, hot Italian sausage, mini meatballs, pomodoro • \$18
- Bolognese** | tagliatelle, veal ragù, fresh ricotta • \$16
- Shrimp Scampi** | linguine, garlic, parsley, breadcrumbs • \$18
- Frutta Di Mare** | spaghetti, mussels, clams, shrimp, calamari, tomato • \$25
- Carbonara** | campanelle, bacon, egg, pecorino, black pepper • \$16
- Vodka Sauce** | rigatoni, tomato, cream, smoked bacon, splash of vodka • \$16
- Norma** | rigatoni, eggplant, fresh mozzarella, tomato, basil, ricotta salata • \$16
- Alfredo** | fettuccine, parmesan cream sauce w/ grilled chicken • \$12 | w/ shrimp • \$16
- Grandma's Ravioli** | short rib stuffing, mushroom marsala ragù • \$16
- Three Cheese Ravioli** | parmesan, ricotta, gorgonzola sauce, candied pecans • \$14
- Basil Pesto** | tagliatelle, sundried tomato, grilled chicken • \$16
- Aglie e Olio** | linguine, garlic, oil, crushed chili flakes, parsley, breadcrumbs • \$12
- Clam Sauce** | linguine, chopped clams, white wine, garlic • \$18

≡ CHICKEN, MEAT & FISH ≡

- Scarpello** | chicken on the bone, hot Italian sausage, peppers, garlic, balsamic • \$19
- Chicken Paillard** | thinly pounded grilled chicken, lemon, arugula, cherry tomato • \$16
- Blackened Red Fish** | tagliatelle, spicy tomato cream sauce, green onions • \$28
- Grilled Salmon*** | piccata sauce, sautéed spinach, capers, lemon • \$26
- Veal Scallopini** | choose your favorite sauce: marsala, piccata, saltimbocca, or gorgonzola, served w/ sautéed spinach • \$32
- Filet Mignon*** | simply grilled 8oz • \$35

≡ SOUPS & SALADS ≡

Add Proteins

Grilled Chicken \$4 | Grilled Salmon \$12 | Grilled Shrimp \$8 | Avocado \$3

- Minestrone** | vegetable purée soup, parmesan, EVOO • \$7
- Lobster Bisque** | Maine lobster, brandy, cream • \$14
- House Salad** | garden greens, cherry tomato, red onion, English cucumber, balsamic vinaigrette • \$9
- Mr. G's Caesar Salad** | romaine, crouton, parmesan • \$10
- Caprese** | heirloom tomato, buffalo mozzarella, basil, aged balsamic • \$14
- Roasted Beets** | oranges, candied pistachio, shaved fennel • \$9
- Antipasto Salad** | Italian vinaigrette, baby romaine, Genoa salami, provolone picante, cherry peppers • \$10

≡ SANDWICHES ≡

(All served w/ fries)

- Italian Dip** | shaved roast beef, provolone, hot pepper spread, balsamic onions • \$12
- Italian Combo** | ham, salami, prosciutto, mozzarella, roasted peppers, balsamic vinaigrette • \$12
- Grilled Chicken** | pancetta, arugula, avocado, peppers, honey mustard • \$12
- Meatball Parmigiana** | tomato, mozzarella, parmesan • \$14

≡ ITALIAN CLASSICS ≡

- Eggplant Parmigiana** | tomato, mozzarella, basil, served w/ rigatoni • \$14
- Chicken Parmigiana** | thinly pounded chicken breast, mozzarella, tomato, served w/ rigatoni • \$21
- 20 Layer Lasagna** | beef & pork ragù, ricotta, mozzarella • \$18
- Spaghetti & Meatballs** | pork & beef, slowly braised in pomodoro sauce • \$16

SIDES

- Italian Fries** | truffle, rosemary, parmesan • \$6 | **Whipped Potatoes** | roasted garlic, olive oil • \$6
- Fried Brussels Sprouts** | pepperoni, parmesan chunks, breadcrumbs • \$10
- Sautéed Spinach** | fried chickpeas, ricotta salata • \$8 | **Broccoli Florets** | lemon, garlic, chili • \$8
- Garlic Bread** | parmesan, parsley, fresh garlic • \$6 | **Italian Grits** | creamy polenta, olive oil, parmesan • \$6

Split entrées are an additional \$10 & all side substitutions are an additional \$2.

**(Items are cooked to order. Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Please inform your server if anyone in your party has a food allergy.)*

WINE BY THE GLASS

WHITE	6 oz 9 oz		REDS	6 oz 9 oz	
	Bisol "Jeio" Prosecco Brut N.V. Veneto	\$11		\$14	Banfi, Chianti Classico Superiore Tuscany
Le Contesse, Prosecco Rose N.V. Veneto	\$12	\$15	Remo Farina, Valpolicella Ripasso Superiore Veneto	\$12	\$15
Medici Ermete, Rose N.V. Lambrusco, Italy	\$11	\$14	Sartori, Pinot Noir Veneto	\$9	\$11
Masi Agricola, Pinot Grigio Della Venezia	\$9	\$11	Smith & Perry, Pinot Noir Oregon	\$12	\$15
Pala, "Fiori" Vermentino Sardinia	\$12	\$15	Michele Chiarlo, "Il Principe" Nebbiolo Piedmont	\$13	\$16
Tormaresca, Chardonnay Puglia	\$12	\$15	Dogliotti, Barbera Piedmont	\$10	\$12
Olema, Chardonnay Sonoma County	\$10	\$12	Puro, Malbec France	\$9	\$11
Vietti, Moscato d'Asti Piedmont	\$11	\$14	Provenance, Merlot Napa Valley	\$15	\$18
Planeta, Rose Etna	\$10	\$12	Tolaini, "Al Passo" Super Tuscan Tuscany	\$12	\$15
Jean Pascal Aubron, Sauvignon Blanc Loire Valley	\$11	\$14	Musita, Cabernet Sauvignon Sicilia	\$10	\$12
			Daou, Cabernet Sauvignon Paso Robles	\$16	\$19

WINE BY THE BOTTLE

SPARKLING

- Ruinart, Blanc du Blanc N.V. | Champagne, France • \$110
- Moet Chandon "Imperial" N.V. | Epernay, France • \$105
- Perrier Jouet "Grand Brut" N.V. | Epernay, France • \$98
- Bisol "Jeio" Prosecco Brut N.V. | Veneto, Italy • \$44
- Majolini, Brut Rose N.V. | Franciacorta, Italy • \$90
- Barone Pizzini "Animante" N.V. | Franciacorta, Italy • \$55
- Le Contesse, Prosecco Rose N.V. | Veneto, Italy • \$48
- Medici Ermete, Rose N.V. | Lambrusco, Italy • \$44

REFRESHING WHITES

- Masi Agricola, Pinot Grigio | Della Venezia, Italy • \$44
- Santa Margherita, Pinot Grigio | Alto Adige, Italy • \$45
- Anne Amie, Pinot Grigio | Willamette • \$55
- Malvira, Roero Arneis | Piedmont, Italy • \$48
- Attems, Sauvignon Blanc | Venezia Giulia • \$38
- Jean Pascal Aubron, Sauvignon Blanc | Loire Valley • \$45
- Pala, "Fiori" Vermentino | Sardinia • \$35

CHARDONNAY

- Tormaresca, Chardonnay | Puglia • \$35
- Olema, Chardonnay | Sonoma County • \$40
- Jordan, Chardonnay | Russian River Valley • \$60

ROSÉ

- Planeta, Rosé | Sicily • \$40
- Domaine Nais, Rosé | Provence • \$45

PINOT NOIR

- Cantina Terlano, Pinot Noir | Alto Adige • \$65
- Tramin, Pinot Noir | Alto Adige • \$40
- Sartori, Pinot Noir | Veneto • \$44
- Smith & Perry, Pinot Noir | Oregon • \$48
- Anne Amie "Two Estates", Pinot Noir | Willamette • \$85
- Imago Mundi, Pinot Noir | Napa Valley 2017 • \$120

OTHER ITALIAN REDS

- Remo Farina, Valpolicella Ripasso Superiore | Veneto • \$48
- Allegrini, Amarone Classico | Veneto 2014 • \$135
- Nicolis, Amarone Classico | Veneto 2012 • \$142
- Ar. Pe. Pe. Rosso Valtellina | Lombardy • \$85
- Pala, Cannonau | Sardinia • \$50
- Musita, Cabernet Sauvignon | Sicilia • \$40
- Azienda Agricola Elios, Nero d'Avola | Terre Siciliane • \$70

TUSCANY

- Castellare di Castellina, Chianti Classico | Tuscany • \$65
- Banfi, Chianti Classico Superiore | Tuscany • \$40
- Ruffino, "Ducale" Chianti Classico Riserva | Tuscany • \$48
- Marchesi Antinori "Tenuta di Tignanello" Chianti Classico Riserva | Tuscany 2015 • \$90
- Marchesi Antinori "Il Bruciato" | Bolgheri • \$65
- Antinori "Tignanello" | Bolgheri 2016 • \$225
- Tenuta San Guido "Sassicaia" | Bolgheri 2014 • \$374
- Castello Banfi "SummuS" | Tuscany 2014 • \$120
- Castello Banfi "Excelsus" | Tuscany 2014 • \$150
- Tolaini "Al Passo", Super Tuscan | Tuscany • \$48
- Riecine de Riecine, Toscana | Tuscany 2013 • \$135
- La Magia, Rosso di Montalcino | Tuscany • \$65
- La Magia, Brunello di Montalcino | Tuscany 2013 • \$115
- Il Poggione, Brunello di Montalcino | Tuscany 2013 • \$145
- Gaja, Brunello di Montalcino | Tuscany 2013 • \$200
- Castello di Monsanto "Nemo", Cabernet Sauvignon | Tuscany • \$105

PIEDMONT

- Michele Chiarlo "Il Principe" Nebbiolo | Piedmont • \$52
- Cantine Valpane, Barbera | Piedmont • \$35
- Roagna Ignio, Barbera d'Alba | Piedmont • \$55
- Bruno Rocca "Rabaja" Barbaresco | Piedmont 2013 • \$200
- Cigliuti "Vie Erte" Barbaresco | Piedmont 2014 • \$105
- Vietti "Castiglione", Barolo | Piedmont 2015 • \$105
- Paolo Scavino, Nebbiolo | Piedmont • \$70
- Paolo Scavino, Barolo Classico | Piedmont 2015 • \$115
- Dogliotti, Barbera | Piedmont • \$40

CALIFORNIA

- Rombauer, Merlot | Napa Valley • \$95
- Provenance, Merlot | Napa Valley • \$60
- Seghesio "Old Vine", Zinfandel | Sonoma County • \$60
- Coppola "Director's", Cabernet Sauvignon | Sonoma County • \$45
- Jordan, Cabernet Sauvignon | Alexander Valley 2014 • \$110
- Daou, Cabernet Sauvignon | Paso Robles • \$64
- Girard, Cabernet Sauvignon | Napa Valley • \$85
- Robert Mondavi, Bordeaux Blend | Oakville • \$75
- Aperture, Blend | Alexander Valley 2016 • \$125
- Groth, Cabernet Sauvignon | Oakville 2014 • \$120