

# Lanza's Wine List

WHITES		glass bottle		REDS		glass bottle	
Sauvignon Blanc, Matua, New Zealand		9.5	36	Chianti, Caposaldo, Tuscany		8	30
Light citrus aromas complemented by tropical notes.				Light and fruity, a traditional Chianti.			
Sauvignon Blanc, Peltier, Lodi		12	46	Chianti, Terra Mia, Tuscany			34
Tropical Fruits, citrus and spice notes.				Sentimental straw flask packaging.			
Pinot Grigio, Pasqua, Italy		10	38	Chianti Classico, Gabbiano, Tuscany, DOCG		11	42
Delicate aromas of tropical fruit with a savory refreshing palate.				From the Classico region of Tuscany. Full fruited and supple.			
White Zinfandel, Sutter Home, California		7	26	Chianti Riserva, Banfi, Tuscany, DOCG			46
100% Zinfandel locally sourced just down Hwy. 50.				Invigorating flavors of blackberry with notes of leather and spice.			
Rosé, Ryan Patrick, Columbia Valley		11.5	44	Sangiovese, Remole, Tuscany		9	34
Dry on the palate with crisp and lively berry flavors.				Blended with Cabernet, pairs well with any food.			
Chardonnay, Fronterra, Argentina		7.5	27	Montepuliciano, La Quercia, Italy			46
Aromas of apples, citrus, jasmine-spice and a creamy finish.				Full bodied, smooth with notes of blackberry, wild cherry, chocolate and spice.			
Chardonnay, Kenwood, Sonoma		11	40	Amarone, Capitel De Roari, Veneto, DOCG			89
A wine with an appealing balance of fruit and oak.				Full bodied and sweetish with ripe cherry and raisin notes			
Chardonnay, Rombauer, Carneros		24	81	Barbera, Fontanafredda, Piedmont Italy		13.5	52
All the aromas and flavors you can ask for from a chardonnay.				Bright flavors of Cherry and Rasperry with a hint of Spice.			
				Pinot Noir, Beringer, California		9.5	36
				Cherry flavors with oak spice notes.			
				Pinot Noir, Ketcham Estate, Russian River		12	46
				Strawberry, blackberry, cinnamon notes with a silky finish			
				Pinot Noir, Mia Bea, Mendocino			49
				Hints of berries and lightly tannic.			
				Pinot Noir, Truckee River, Santa Lucia			69
				Deep, concentrated fruit with a long, lingering finish.			
				Malbec, Bodega Norton, Argentina		9.5	36
				Aromas of berries, black cherries and spice notes with a long finish			
				Red Blend, Oak Farm 'Tievoli', Lodi		13	50
				Zinfandel, Barbera and Petit Syrah comprise this amazing blend.			
				Merlot, Fronterra, Chile		7.5	27
				Raspberry-spice aromas with oak complexities.			
Sauvignon Blanc, Murphy Goode, North Coast			18	Merlot, Hwy. 12, Napa		12	46
Look for notes of tangerine, peach, pear, melon and pineapple.				Smooth and full bodied with raspberries and red fruit flavors.			
Chardonnay, Kendall Jackson, California			22	Cabernet Sauvignon, Fronterra, Chile		7.5	27
Fruity, smooth and slightly spicy, balanced between ripeness and crispness.				Scents of herbs and fruit flavors, and lightly tinged with oak.			
Chardonnay, Sonoma Cutrer, Russian River Valley			25	Cabernet Sauvignon, Freeland, District 1, California		11	42
A balanced Chardonnay with flavors of pear and peach.				Full bodied with rich blackberry and cassis flavors.			
Pinot Noir, Carmel Road, Monterey			19	Cabernet Sauvignon, Rodney Strong, Sonoma		15	58
Bright cherry aromas layered with notes of strawberries and black tea.				Ripe blackberry, cassis and mocha flavors with a firm, velvety finish.			
Cabernet, Kendall Jackson, Sonoma County			26	Zinfandel, Regio, Old Vine, Lodi		9	34
Aromas of lush, bright black cherry, blackberries and cassis.				Spicy peppercorn and berry flavors.			
				Zinfandel, Dark Star Cellars, Paso Robles			65
				An elegant wine with blackberry-pear notes and hints of Vanilla.			

<u>Table Wine</u>		
Burgundy		
Glass 6.5	1/2 Liter 13.5	Liter 20
Our Corkage Fee is \$18 per 750 mL bottle.		

# Appetizers

Calamari Steak Strips	13.95	1/2 Garlic Bread & Meatballs, Sausage or One of Each	10.95
Garlic Chips	12.95	1/2 Garlic Cheese Bread & Meatballs, Sausage or One of Each	11.95
Pesto Chips	13.95	Breaded Mozzarella	10.95
Garlic Bread	7	Fried Ravioli Served with a Marinara Dipping Sauce	11.95
Garlic Cheese Bread	8	Baked Artichoke Hearts with Roasted Red Peppers, Mushrooms and Pine Nuts. Topped with Parmesan Cheese and Bread Crumbs.	10.95
Pepperoncini Bread	9.50	Crostinis served Topped with Fresh Mozzarella, Roma Tomatoes, Fresh Basil and a balsamic vinaigrette.	10.95
Garlic Cheese Bread "Roma Style"	10.50	Chicken Wings served with a zesty gorgonzola dipping sauce.	10.95
Mama's Favorite! Fresh Basil, Roma Tomatoes and Pine Nuts			

# Current Beer Selection

On Tap		Pint	Pitcher
Kona Longboard Lager		8	25
TRK 50/50 Blonde Ale		8	25
Farmers 530 Wheat		8	25
Deschutes Fresh Squeezed IPA		8	25
Domestic Bottles 6		Imported Bottles 7	
Coors · Coors Light · Miller Lite		Peroni · Corona · Modelo · Guinness · Stella Artois	
		Micro Bottles 7.5	
		Sierra Nevada Pale Ale · Downtown Brown · Schilling’s Hard Apple Cider · High Noon (Assorted Flavors) · Athletic IPA or Lager (Non-Alcoholic)	

# Specialty Cocktails

Strawberry Jalapeno Infused Tequila Margarita \$12 Served on the rocks with a Tajin rim. Spicy and Sweet!	Honey Vanilla Infused Bourbon Press \$12 Served on the rocks with a splash of soda water.
Coconut BomBom \$12 Cazadores Tequila, Pineapple Juice and Pina Colada. Served on the rocks with squeeze of Lime.	Mountain Mule \$12 Made with Tahoe Blue Vodka, Ginger Beer and Lime
Lanza’s Lemonade \$12 Vodka, Triple Sec and Lemonade. Topped with a Raspberry Liqueur Float. Served Frozen. Also Available in a Pitcher.	Lavender Hour \$12 Bombay Saphire Gin, House made Lavendar Simple Syrup and Lemonade. Served in a Martini Glass with a Black Raspberry Liqueur Sinkers.
	Lavender Mocktail \$8 Lemonade, House made Lavendar Syrup and a splash of soda water.

# Homemade Desserts

Tiramisú Espresso-soaked ladyfingers with mascarpone and chocolate. Dangerously Rich!	10	Spumoni Vanilla, Mint Chip, Rocky Road and Raspberry Sherbet with a frozen Whipped Cream center with slivered Almonds and a Dark pitted Cherry.	10
Aunt Tina's Famous Cheesecake New York Style with a thin sour cream layer and a graham cracker crust. Served with raspberry purée. Save room for this one!	10	Affogato A scoop of Vanilla ice cream served with a side of espresso to drizzle over the top.	9

# Espresso Drinks

	Single	Double
Espresso	4	5
Cappuccino	6	7
Latte	6	7
Mocha	6	7

# After Dinner Drinks

Limoncello	7
Sambuca Romana	8.5
Candolini Grappa	9
Fonseca Bin #27 Port	8
Jagermeister	8
Frenet Branca	9

TAKE OUR DRESSING HOME!  
  
TRY OUR WONDERFUL LANZA'S SALAD DRESSING WITH YOUR OWN FAVORITE RECIPES!  
  
MUST BE REFRIGERATED.