

## Wondrous Whites

<b>Bisetti's White Zinfandel</b> .....	6.5	23
<b>Blufeld Reisling</b> .....	7	26
<b>Bricco Riella Moscato d'Asti</b> .....	8.5	31
<b>Lamarca Prosecco</b> .....		32
<b>Zonin Prosecco</b> .....	Split Bottle	9
<b>Principessa Gavi DOCG</b> .....	9	34
<b>Stellina Di Notte Pinot Grigio</b> .....	7.5	27
<b>Ca' Montini Pinot Grigio</b> .....	10	38
<b>Charles Krug Sauvignon Blanc</b> .....	10.5	40
<b>Bisetti's Chardonnay</b> .....	7	25
<b>Kendall Jackson Reserve Chardonnay</b> .....	8.5	32
<b>B.R. Cohn Chardonnay</b> .....	10	38

## Radiant Reds

<b>Carmel Road Pinot Noir</b> .....	10.5	40
<b>J Lohr Pinot Noir</b> .....		46
<b>Andeluna Malbec</b> .....	8	30
<b>Peter Lehmann Barossa Shiraz</b> .....	8.5	32
<b>Valley of the Moon Zinfandel</b> .....	9	34
<b>Seven Deadly Zins Zinfandel</b> .....		40
<b>KWV Roodeberg Meritage</b> .....	9	34
<b>Henry's Drive Pillar Box Red Blend</b> .....	10	38
<b>Bisetti's Merlot</b> .....	7	25
<b>Washington Hills Merlot</b> .....	8	29
<b>Bisetti's Cabernet Sauvignon</b> .....	7	25
<b>St. Jean Cabernet Sauvignon</b> .....	9	34
<b>Deloach Cabernet Sauvignon</b> .....	10	38
<b>Francis Coppola Diamond Claret</b> .....		40

## Vini Rossi Italiani

<b>Lenotti Valpolicella Classico</b> .....	8.5	32
<b>San Rocco Valpolicella Ripasso</b> .....		49
<b>Aires Montepulciano d'Abruzzo</b> .....	7.5	27
<b>Layer Cake Primitivo</b> .....	10.5	40
<b>Ariell Rosso Super Tuscan IGT</b> .....	9	34
<b>Piccini Chianti DOCG</b> .....	9	34
<b>Masi Chianti Riserva DOCG</b> .....	10	38
<b>Carpineto Chianti Classico DOCG</b> .....		42
<b>Banfi Chianti Classico Riserva DOCG</b> .....		49
<b>Giribaldi Nebbiolo Accerto</b> .....	11	42

## Beer

**Budweiser, Bud Light, Coors Light, O'Doul's, Peroni, Moretti, Moretti LaRossa, 90 Shilling, Easy Street Wheat, Odell IPA, Fat Tire, Sunshine Wheat, New Belgium Seasonal**

## Bisetti's House Cocktails \$8

<b>Limonata Martini</b> with Limoncello
<b>Winter Mojito</b> classic mojito with cranberries
<b>Cherry Infused Bourbon Manhattan</b> oh yes!
<b>Basil Martini</b> Heather's favorite and a house favorite
<b>Cosmopom</b> a ladies night sensation
<b>Raspberry Russian</b> our twist on nuts and berries!
<b>Espresso Martini</b> made with real espresso
<b>Javatini</b> espresso martini with cream
<b>Pumpkin Spice Martini</b> pumpkin infused vodka-yum!
<b>Ginsation</b> house infused Hendrick's gin, Robert's favorite
<b>Chocolate Mintini</b> a chocolate guilty pleasure
<b>Italian Greyhound Martini</b> with a splash of Campari
<b>Our Famous Sangria..Red, White or Sparkling</b> made in house 6.50

## Happy Hour

Mon thru Fri 3-6pm

<b>Dirty Martini</b> gin or vodka .....	5
<b>Cosmopolitan</b> for the girlie girl in you! .....	5
<b>Classic Manhattan</b> just as you remember .....	5
<b>Italian Margarita</b> an Italian twist on a Mexican favorite .....	5
<b>Lemon Drop</b> so refreshing .....	5
<b>Italian Iced Tea</b> with Amaretto and love! .....	5
<b>Beer</b> \$2.50 Domestic (Bud, Bud Light, Coors Light) \$3.00 Micros (Fat Tire, 90 Shilling, Easy Street, Odell IPA, O'Doul's) \$3.50 Imports (Peroni, Moretti, Moretti LaRossa)	
<b>Sangrias</b> Red, White, Sparkling \$4 Glass \$18 Carafe	
<b>\$1 off all Wines By The Glass</b>	
<b>Half Priced Select Appetizers</b> Bisetti's Sampler, Mediterranean Bruschetta, Garlic Bread, Cheese Garlic Bread, Mussels Venezia, Stuffed Mushrooms and all three Flatbreads	

## Whiskey

**Jack Daniel's, Jack Daniel's Single Barrel, Seagrams 7, Canadian Club, Jameson, Crown Royal**

## Bourbon

**Jim Beam, Knob Creek, Basil Hayden, Maker's Mark**

## Scotch

**Johnnie Walker Black, Laphroaig 10, Glenfiddich 12, Glenlivet 12, Macallan 12/15/18**

## Digestif

**Remy Martin XO, Cockburn Fine Ruby Port, Ramos Pinto Porto Ruby, Courvoisier VSOP, Grand Marnier, Dom B & B, Disaronno, Chocolate Shop Chocolate Infused Red Wine**