



# *Little Italy Restaurant*

Fine Italian cooking made fresh to your liking - just like at home!

Enjoy your meal and thank you for helping us serve your military community for over 20 years.

Free delivery for lunch and dinner

Hours: M-F: 11:00am to 2:00pm

5:00pm to 11:00pm

Sunday: 12:00pm to 2:00pm

5:00pm to 11:00pm

Saturday Closed

# A Family History

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Born in Calabria, Italy, the two brothers Dante and Cesare of Little Italy Restaurant know authentic Italian cuisine. In 1956 their father relocated to Germany for new opportunities and he began a restaurant business. By 1972 the rest of the family joined him and great Italian cooking became their passion.

Cesare, Little Italy's owner, began serving the U.S. Military Community as far back as the late 1990s where he and his own family got their start in Friedberg. In 2001 Cesare found himself in Giessen and then in 2007 through 2010, the Wiesbaden Arms Hotel which has since closed due to the building of Wiesbaden's new military community hotel in Hainerberg.

With years' worth of experience serving the military community Cesare says, "I love working with Americans" in his Italian accent. "Americans are friendly people." This attitude has kept Cesare successful and the communities he's served satisfied! In 2010, Cesare added UR Place Bar on Clay Kaserne offering a lighter fare menu.

Cesare & family pride themselves on fresh, homemade food and when you have a bite, your taste buds will tell the difference! Home cooking the way you like it and quality you expect. That's our passion!

## Catering

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Did you know we cater too?

That's right! With years of catering service experience, you can rest assured your next party or big event will be a huge success in the food department. We are punctual and provide set up services if needed, or we can just drop your meals off and go.

Our food trays are beautifully presented and our meals are as delicious off premises as they are on. Choose from a variety of fresh breakfasts, lunches and dinners to a great assortment of appetizers your guests (and you) will love!

Just ask to see our catering menu for some scrumptious idea or speak with our staff to learn how we can serve your needs and cater your next big event or intimate party:

- Birthday party
- Luncheon
- Staff meeting
- Formal event
- Private or military based
- & much more! Just ask our staff or see our events and catering coordinator to help plan your menu and next event!

# Antipasti-Appetizers

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| 4. Fresh Sautéed Mushrooms in Cream Sauce  | \$10.50 |
| 5. Mozzarella and Tomatoes topped with basil, balsamic vinegar and olive oil                       | \$10.00 |
| 6. Large shrimp baked in cheese with tomatoes and cream sauce                                      | \$11.00 |
| 7. Fresh Vegetables baked in cheese with tomatoes and cream sauce                                  | \$12.50 |
| 8. Eggplant baked in cheese with ham, mozzarella and tomato sauce                                  | \$11.50 |
| 9. Large Pan Fried Shrimp in Garlic Sauce on a Skewer  | \$11.50 |
| 11. Bruschetta with Mozzarella and Parma Ham<br>roasted Bread topped with Mozzarella and Parma Ham | \$7.00  |
| 12. Bruschetta with Mushrooms<br>roasted Bread topped with Mushrooms                               | \$5.50  |
| 13. Bruschetta Mozzarella<br>roasted Bread topped with Mozzarella                                  | \$5.50  |
| 14. Bruschetta with Garlic<br>roasted Bread with Garlic, Olive Oil and Salt and Pepper             | \$5.50  |
| 15. Bruschetta with Mixed Toppings<br>roasted Bread with onions, olives, basil and tomatoes        | \$6.70  |

*\*\*All Bruschetta is topped with Cheese\*\**

# Insalate-Salads

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| 21. Italian Salad<br>fresh bed of lettuce with tomatoes, cucumbers, ham, cheese, egg, bell peppers, and carrots            | \$8.25  |
| 22. Italian Salad with Tuna<br>Fresh bed of lettuce with tomatoes, cucumbers, cheese, egg, bell peppers, carrots and tuna  | \$10.00 |
| 23. Chicken Salad<br>Fresh bed of lettuce with tomatoes, cucumbers, cheese, carrots, egg, bell peppers topped with chicken | \$11.50 |

24. Mixed Salad \$9.00  
Fresh bed of lettuce with cucumbers, tomatoes, carrots, onions, bell peppers and olives

*\*\*All Salads come with homemade Ranch Dressing. Olive Oil and Balsamic Vinegar available upon request\*\**

## Zuppe-Soups

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610. Onion Soup \$7.00  
grilled onions in a decadent broth topped with Edamer cheese and toasted bread
611. Creamy Tomato Soup \$6.50  
rich creamy tomato soup topped with whipped cream
631. Cheese Soup \$7.00  
blended velvety soup with Gorgonzola, Edamer and Parmigiano cheeses
640. Minestrone \$7.00  
full-bodied seasonal vegetables in rich broth
650. Broccoli Soup \$7.50  
savory cream soup with broccoli and potatoes
651. Goulash Soup \$8.00  
zesty Hungarian beef stew with vegetables
652. Chicken and Mushroom Soup \$8.50  
mixed vegetable broth with chicken, mushrooms, tomatoes, onions and leeks

## Risotti-Italian Rice Dishes

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31. Risotto with Seafood \$12.90  
cherry tomato and cream sauce with Italian rice with shrimp
32. Risotto with Vegetables \$12.50  
cherry tomato and cream sauce with Italian rice with sautéed vegetables
33. Risotto with Mushrooms \$10.00  
cherry tomato and cream sauce with Italian rice and sautéed mushrooms
34. Risotto Romana \$11.00  
cherry tomato and cream sauce with peas, mushroom and ham on Italian Rice

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| 35. Risotto with Broccoli  | \$11.00 |
| cherry tomato and creamy sauce with crisp broccoli with Italian rice |         |
| 36. Fried Rice   | \$11.00 |
| fried Rice with chicken, mushroom, onion and curry                   |         |
| 37. Spicy Fried Rice   | \$11.00 |
| fried Rice with Bacon, Mushroom and Onions in a fiery sauce          |         |

## Pasta

**\*\*All pasta is topped with a Sprinkle of Parmesan Cheese**

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| 50. Spaghetti with Tomato Sauce and Meatballs  | \$11.50 |
| traditional noodles with mouthwatering tomato sauce and round meatballs                    |         |
| 51. Spaghetti Aglio, Olio, Peperoncino   | \$12.50 |
| traditional noodles tossed with olive oil, garlic and crushed red peppers                  |         |
| 52. Spaghetti Carbonara  | \$12.50 |
| traditional noodles with flavorful cream sauce with pancetta and egg yolk                  |         |
| 53. Spaghetti Inferno  | \$12.50 |
| traditional noodles topped with fiery meat sauce   |         |
| 54. Spaghetti di Pesci   | \$12.90 |
| traditional noodles with chef's choice of seafood mixed with cherry tomatoes and olive oil |         |
| 55. Spaghetti alla Romana  | \$12.50 |
| traditional noodles with peas, mushrooms and ham in a tomato cream sauce                   |         |
| 56. Spaghetti Bolognese  | \$12.50 |
| traditional noodles with pork and beef meat sauce  |         |
| 57. Spaghetti Pomodoro   | \$10.50 |
| traditional noodles with tomato sauce  |         |
| 58. Spaghetti with Clams   | \$12.90 |
| traditional noodles tossed with olive oil, cherry tomatoes, garlic and parsley             |         |
| 59. Spaghetti with Amatriciana   | \$12.50 |
| traditional noodles tossed with onions and bacon in tomato cream sauce                     |         |
| 60. Spaghetti Tonno  | \$12.50 |
| traditional noodles tossed with olive oil, garlic, cherry tomatoes, white wine, tuna fish  |         |
| 61. Spaghetti Bosco Mare   | \$12.50 |
| traditional noodles with mushrooms and shrimp in a gravy and tomato sauce                  |         |

65. Tortellini Alfredo	\$11.50
stuffed pasta with spinach and cheese tossed with creamy cheese sauce	
66. Tortellini Gorgonzola	\$11.50
stuffed pasta with spinach and cheese with rich gorgonzola cheese sauce	
67. Tortellini Bolognese	\$11.50
stuffed pasta with spinach and cheese with pork and beef meat sauce	
68. Rigatoni Romana	\$12.00
tube pasta with peas, mushrooms and ham in tomato cream Sauce	
71. Rigatoni Mascarpone	\$12.00
tube pasta with soft Italian cream cheese and tomato sauce	
72. Rigatoni 4 Cheese	\$12.00
tube pasta with gorgonzola, Parmigiano, Edamer, and cream cheese sauce	
73. Rigatoni Gorgonzola	\$12.00
tube pasta with buttery gorgonzola cream sauce	
74. Rigatoni Inferno	\$12.00
tube pasta with spicy meat sauce	
75. Rigatoni Petruzzelli	\$12.50
tube pasta with broccoli, garlic and gorgonzola cream sauce	
76. Gnocchi Parigiana	\$12.50
small dumplings with ham in creamy Alfredo Sauce	
77. Gnocchi Boscaiola	\$12.50
small dumplings with mushrooms in Alfredo Sauce	
78. Gnocchi Campagnola	\$13.00
small dumplings with ham, mushrooms, peas and onions in Alfredo Sauce	
80. Fettuccine 4 Cheese	\$12.50
long, flat noodles in gorgonzola, Parmigiano, Edamer, and cream cheese sauce	
81. Fettuccine Pomodoro	\$11.50
long, flat noodles in savory tomato sauce	
82. Fettuccine Alfredo with Shrimp	\$13.50
long, flat noodle with shrimp in a creamy Alfredo sauce	
83. Fettuccine Romana	\$12.50
long, flat noodle in savory tomato sauce with peas, mushrooms and ham	
84. Fettuccine Boscaiola	\$12.00
long, flat noodle in tomato, cream gravy sauce with mushrooms	

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| 85. Fettuccine Aurora Sauce with Seasonal Vegetables  | \$13.50 |
| long, flat noodle in tomato and cream sauce with seasonal vegetables                                      |         |
| 86. Fettuccine Galletti   | \$13.50 |
| long, flat noodle tossed in olive oil, cherry tomatoes, Chantelle mushrooms and parmesan                  |         |
| 87. Fettuccine Oro  | \$13.50 |
| long, flat noodle with shrimp in a light Alfredo curry sauce  |         |
| 88. Fettuccine Salmon   | \$14.00 |
| long, flat noodles sand salmon tossed in olive oil, garlic and cherry tomatoes or in creamy Alfredo sauce |         |
| 89. Fettuccine Porcini  | \$14.50 |
| long, flat noodle tossed in thyme, Porcini mushrooms, cherry tomatoes and flavorful vegetable broth       |         |
| 90. Fettuccine Alfredo  | \$12.50 |
| long, flat noodle in a creamy Alfredo Sauce   |         |
| 91. Penne Caprese   | \$13.00 |
| small noodle with mozzarella, basil and cherry tomatoes   |         |
| 92. Penne Arrabbiata  | \$13.00 |
| small noodle with spicy tomato sauce, olives, capers and anchovies  |         |
| 94. Pasta Mista   | \$16.00 |
| chef's choice of three different types of pasta in three different sauces                                 |         |
| 95. Tortellini Broccoli and Scampi  | \$12.00 |
| stuffed cheese and spinach pasta with tomato and cream sauce mixed with shrimp and broccoli               |         |

## Baked Pasta

\*\*All Meat Sauce is made with Pork and Beef

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| 660. Cannelloni with Meat                                       | \$11.00 |
| long tube pasta filled with meat in a rich meat sauce           |         |
| 670. Cannelloni with Ricotta and Spinach                        | \$11.50 |
| long tube pasta filled with ricotta and spinach in tomato sauce |         |
| 680. Baked Spaghetti  | \$11.00 |
| long noodle baked with mozzarella and meat sauce                |         |
| 690. Baked Tortellini   | \$11.00 |
| stuffed pasta with cheese and spinach baked in Meat Sauce       |         |

700. Baked Tortellini with Broccoli	\$11.00
stuffed pasta with cheese and spinach baked in Alfredo sauce with broccoli	
701. Baked Tortellini with Broccoli and Shrimp	\$12.00
stuffed pasta with cheese and spinach baked in Alfredo sauce with broccoli and shrimp	
702. Tortellini with Vegetables and Cream Sauce	\$12.90
stuffed pasta with cheese and spinach baked in Alfredo sauce with seasonal vegetables	
703. Lasagna	\$12.90
layered noodle and meatballs baked in meat sauce	
704. Patsiccio	\$12.90
layered noodle with mushroom and ham baked in cream sauce	
705. Combinazione	\$12.90
chef's choice of mixed noodle baked in meat and cream sauce	
706. Rigatoni Baked in Cheese	\$12.00
tube shaped pasta baked in meat sauce topped with mozzarella cheese	
707. Pasta 4 Cheese	\$12.90
chef's choice of pasta baked in a gorgonzola, Parmigiano, Edamer, and cream cheese sauce	

## Chicken

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530. Chicken baked in cheese	\$12.50
pan-fried chicken baked in cheese	
531. Chicken Breast with white wine sauce	\$11.00
pan-fried chicken breast in delectable white wine sauce	
532. Pan-Fried Chicken Breast Cacciatora	\$13.00
pan-fried chicken topped onions, mushrooms, cherry tomatoes and white wine sauce	
533. Chicken Breast Grilled	\$11.00
char-broiled chicken breast cooked to perfection	
534. Chicken Breast Cordon Bleu	\$12.50
pan-fried chicken breast stuffed with ham and cheese topped with herbed butter, white wine and cream sauce	

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| 535. Chicken Breast with Green Peppers   | \$13.00 |
| pan-fried chicken breast topped with green peppers in a smooth cognac and gravy sauce  |         |
| 536. Chicken Roll with Ham, Mozzarella & Spinach                                       | \$13.50 |
| pan-fried chicken rolled with ham, mozzarella and spinach in a savory white wine Sauce |         |
| 537. Chicken Breast in Lemon Sauce   | \$12.00 |
| pan-fried chicken breast in a light lemony sauce                                       |         |
| 538. Chicken Breast in Orange Sauce  | \$13.00 |
| pan-fried chicken breast topped in a zesty orange control-liquor sauce                 |         |

*\*\*All Dishes come with Salad and your choice of French fries, rice or country potatoes. Pasta or Seasonal Vegetables are available for additional charge of \$5\*\**

## Schnitzel

### Pork Loin

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| 101. Jaeger Schnitzel  | \$14.00 |
| breaded pork loin topped with sautéed mushrooms & onions in savory cream gravy sauce               |         |
| 102. Wiener Schnitzel  | \$12.00 |
| pan-fried breaded pork loin  |         |
| 103. Zigneuner Schnitzel   | \$14.00 |
| breaded pork loin topped with olives, sautéed red bell peppers & mushrooms in a cream gravy sauce  |         |
| 104. Schnitzel Parmiggiana   | \$14.00 |
| breaded pork loin with a side of pasta all topped with mouth-watering tomato sauce                 |         |
| 105. Onion Schnitzel   | \$13.90 |
| breaded pork loin sauce topped sautéed onions in a cognac & gravy sauce                            |         |
| 106. Pork Cordon Bleu  | \$15.00 |
| breaded pork loin stuffed with ham and cheese topped with herbed butter and white wine gravy sauce |         |
| 107. Schnitzel with Ham and Cheese   | \$14.50 |
| breaded pork loin topped with ham and cheese   |         |

# Scaloppina

## Pork Tenderloin

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| 108. Saltimbocca alla Romana   | \$15.00 |
| pan-fried pork tenderloin topped with ham and a white wine, herbed butter sauce      |         |
| 109. Scaloppina Mushrooms  | \$16.00 |
| pan-fried pork tenderloin smothered in mushroom cream gravy sauce                    |         |
| 110. Scaloppina White Wine   | \$15.50 |
| pan-fried pork tenderloin in a white wine and herbed butter sauce                    |         |
| 112. Scaloppina Marsala  | \$15.50 |
| pan-fried pork tenderloin with sherry infused mushroom gravy sauce                   |         |
| 113. Scaloppina Madagascar   | \$16.50 |
| pan-fried pork tenderloin topped with whole green peppercorns, bacon and gravy sauce |         |
| 114. Scaloppina Gorgonzola   | \$16.50 |
| pan-fried pork tenderloin in a gorgonzola cream sauce                                |         |
| 115. Scaloppina Piccata  | \$16.50 |
| pan-fried pork tenderloin in an egg and Parmigiano cheese batter                     |         |

*\*\*All Dishes above come with Salad and your choice of french fries, rice or country potatoes.  
Pasta or Seasonal Vegetables are available for additional charge of \$5\*\**

# Beef

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*All steak is grilled to your liking...here is a guide to help you choose:*

*Rare- Cold bloody center*

*medium rare- warm red center*

*medium- warm pink center*

*medium well- hot pinkish center*

*well- done throughout. no pink*

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|------------------------------------|---------|
| 201. Rib eye Steak, 200 Grams      | \$20.00 |
| 211. Rib eye Steak, 400 Grams      | \$32.00 |
| 202. Rib eye Steak with Onions     | \$22.00 |
| grilled topped with sautéed onions |         |

204. Rib eye Steak Contadino grilled and topped with mozzarella, porcini mushrooms and cherry tomatoes	\$24.50
205. Rib eye Steak Pizzaiola grilled, topped with olives, capers, anchovies and cherry tomatoes	\$23.00
206. Rib eye Steak with Mushrooms grilled, topped with porcini mushroom gravy	\$22.00
207. Rib eye Steak Gorgonzola grilled, topped with gorgonzola cream sauce	\$23.00
208. Rib eye Steak Baked in Cheese grilled and then baked in variety of cheeses	\$22.00
209. Ribeye Steak with Ham and Cheese grilled, topped with ham and cheese	\$23.00
210. Tris di Carne grilled ribeye, tenderloin, and pork tenderloin	\$24.00
212. Tenderloin Filet Steak, 200 Grams	\$24.00
213. Tenderloin Filet Steak, 400 Grams	\$35.00
214. T-Bone Steak, 200 Grams	\$22.00

*\*\*All Dishes come with Salad and your choice of french fries, rice or country potatoes. Pasta or Seasonal Vegetables are available for additional charge of \$5\*\**

## Children's Menu Portions - Please inquire about our options

### Quick Eats

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539. Chicken Fingers (approx. 4 large) served with French fries	\$10.50
540. Chicken Nuggets (approx. 13) served with French fries	\$10.50
541. Baby Back Ribs served with French fries grilled rack of baby back ribs with our homemade zesty BBQ sauce	\$13.00
542. Mozzarella Sticks (approx. 10) served with French fries fried mozzarella with our homemade marinara sauce	\$10.50

543. Mixed Finger Foods served with French fries chicken tenders, chicken nuggets and hot wings	\$11.00
544. Hamburger served with French fries grilled hamburger with lettuce, tomato, onion rings and pickles	\$8.50
545. Cheeseburger served with French fries grilled hamburger topped with cheese with lettuce, tomato, onion rings and pickles	\$8.80
546. Bacon Cheeseburger served with French fries grilled hamburger topped with cheese and hickory smoked bacon with lettuce, tomato, onion rings and pickles	\$9.00
547. Chicken Wings (approx. 10) served with French fries zesty buffalo sauce and ranch dressing	\$11.00

## Pizza

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100. Margherita Pizza- Personal Pizza 11 ½" ...serves up to 2 people	\$ 6.00
Additional Toppings: price per Topping	\$ 1.50
Ham, Pepperoni, Eggs, Onions, Garlic, Fresh Tomatoes, Olives, Jalapenos, Mushrooms, Pineapple	
Mozzarella, Gorgonzola, Broccoli, Zucchini, Spinach	\$ 3.00
Sausage, Meatballs, Chicken, Tuna, Shrimp	\$ 3.50
XXL Cheese Pizza 23" x 15" ...serves up to 6 people	\$17.00
**Each Additional Topping is \$5.50 each	

# Fish and Seafood

**\*\*Fish Dishes are all at market price\*\***

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401. Calamari Fritti

406. Grilled Salmon

410. Fried Scampi

*Seasonal Availability: Mussels, Seafood Salad, Baccala, Fried Sardines, Scallops, Trout*

# Desserts

**\*\*Please inquire what is available as all desserts are made fresh daily!**

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710. Tiramisu	\$6.00
720. Cassata	\$6.00
730. Tartufo	\$6.00
750. Chocolate Mousse	\$6.00
763. Cheesecake	\$6.00
766. Cannoli	\$7.00

# Coffee Bar

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Hot Tea	\$2.00
Coffee	\$2.00
Hot Chocolate*	\$2.50
Espresso	\$2.00
Cappuccino*	\$3.80
Café Latte*	\$4.00
Latte Macchiato*	\$4.00

*\*Also available with Lactose-Free Milk*

# Cold Beverages

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500. Coca Cola	0,4l \$2.00	506. Root Beer	0,4l \$2.00
501. Coca Cola Light	0,4l \$2.00	507. Dr. Pepper	0,4l \$2.00
502. Fanta	0,4l \$2.00	508. Apple/Orange Juice	0,4l \$2.00
503. Ice Tea	0,4l \$2.00	509. Tonic Water	0,4l \$2.00
504. Spezi	0,4l \$2.00	510. Bitter Lemon	0,4l \$2.00
505. Mineral Water	0,4l \$2.00	511. Ginger Ale	0,4l \$2.00

# White Wine

Priced by glass

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550. Frizzantino Maestri-Cantinieri 2011 fresh, lively, sparkly, medium full white wine	0,3l....\$5.00
551. Pinot Grigio Castel Argo 2011 light-bodied, crisp white wine	0,3l....\$5.00
552. Soave Melini 2011 sweeter, medium-full bodied white wine	0,3l....\$5.00
553. Rose Melini 2011 dry with subtle fruit flavoring pink wine	0,3l....\$5.00
554. Chardonnay Castel Argo 2011 full-bodied, dry white wine that pairs well with any palette	0,3l....\$5.00
555. Ciro Bianco Librandi 2011	0,3l....\$5.00

# Red Wine

Priced by glass

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556. Lambrusco La Cacciatore 2012 sweet, sparkly, light-bodied red wine	0,3l....\$5.00
557. Chianti La Cacciatore 2009 cinnamon, oak flavoring full bodied dry red wine	0,3l....\$5.00
558. Valpolicella Villa Mura 2010 aromatic, red wine with a light, fruity taste	0,3l....\$5.00

559. Montepulciano Casal Bordino D’Abruzzo 2010 deep, spicy, aromatic earthy toned red wine	0,3l....\$5.00
560. Merlot Castel Argo 2010 smooth, soft, fruity dry red wine	0,3l....\$5.00
561. Primitivo Capofortre 2009 velvety, rounded, rich, yet crisp, laced with fragrant cocoa powder, espresso bean, and vanilla	0,3l....\$5.00
562. Gurgo Paolini 2001 deep, fruity aroma reminiscent of Mediterranean warmth	0,3l....\$5.00
563. Duca San Felice Librandi 2009 Rich, flavourful wine from the best native red-wine grape of Calabria	0,3l....\$5.00
564. Nero D’Avolo Paolini 2011 intense red color, fruity aroma with smooth taste	0,3l....\$5.00
565. Primitivo Salento Shiena 2011 ruby red with purple hues, intense aroma of ripe fruit, cherries, cherries, strawberries, blackberries and plum jam	0,3l....\$5.00
566. Montepulciano Corte Viola 2011 Intense ruby red with garnet highlight	0,3l....\$5.00
567. Enne Oro Primitivo Shiena 2011 ruby red, garnet reflections, intense aroma of berries and spices	0,3l....\$5.00

## German Beer

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Schwaben Brau - Meister Pils	0,5l - \$4.50
Franziskaner - Hefe Wiezen, Dunkel Hefe Wiezen, Sanwald - Kristal Wiezen,	

## American Beer

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Corona, Budweiser, Bud Light, Heineken, Miller Lite	0,3l - \$4.00
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# Cocktails

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Mojito	
Lime, brown sugar, peppermint leaves, rum & club soda	\$7.00
Caipirinha	
Lime, brown sugar, Cachaca, club soda	\$7.00
Zombie	
White & dark rum, apricot brandy, lime juice, Grenadine, orange juice, pineapple juice with Top Rum 151 Proof	\$7.00
Alabama Slammer	
Sloe Gin, Southern Comfort, orange juice	\$7.00
Cosmopolitan	
Vodka, Triple Sec, cranberry and lime juice	\$7.00
Long Island Iced Tea	
Vodka, rum, Triple Sec, Gin, Sweet & Sour, Coke	\$7.00
Star Night	
Watermelon liqueur, Crown Royal, Red Bull	\$7.00
Black Jack	
Jack Daniels, Southern Comfort, Sweet & Sour, Coke	\$7.00
Bahama Mama	
Rum, Coconut Rum, Banana Liqueur, Grenadine, pineapple & Oj	\$7.00
Great Brazilian	
Amaretto, Vodka, cranberry juice with splash of Coke	\$7.00
Washington Apple	
Hennessy, Cola, Sour Apple Pucker	\$7.00
Club Libre	
Bacardi, Cola & fresh lime	\$7.00
Strawberry Daiquiri	
Bacardi, Sugar, Lime & Lemon juice	\$7.00
Margarita Classic	\$7.00

# Mixed Drinks

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Amaretto Sour	Amaretto, Sweet & Sour, orange juice	\$5.00
White Russian	Vodka, Kahlua & cream	\$5.00
Godmother	Vodka & Amaretto	\$5.00
Godfather	Scotch Whiskey & Amaretto	\$5.00

# Shot Drinks

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Sicilian Kiss	Southern Comfort & Amaretto	\$2.50
Fatality	Jack Daniels, Jameson, Godschalager, Jagermeister	\$2.50
Kiss of Death	Goldschalager, Jagermeister, Bacardi Rum 151 Proof	\$2.50
Buttery Dream	Butterscotch, Grenadine, Bailey's Irish Cream	\$2.50

*\*\*Don't see your favorite drink? Just ask and we'll make it for you!\*\**