

Italian Red Wines

	<i>Glass</i>	<i>Bottle</i>
Chianti Classico, San Felice	8.00	31.00
A medium-bodied wine with bright fruit flavors and a fresh finish.		
Chianti, “Bellagio” by Banfi	750 ml	25.00
Dry, smooth, and well-balanced;	½ bottle	15.00
Served in the traditional straw basket.		
Sangiovese, Monte Antico	7.00	27.00
A well-balanced wine; bold fruit flavors with added earthiness and spice and a long finish.		
Nero d’Avola, Colosi	6.75	26.00
A robust Sicilian wine with lively and fruity characteristics; pairs nicely with pizza, pasta and red sauces.		
Barbera, Marco Bonfante	6.75	26.00
A full-bodied wine with notes of cherry and vanilla. Soft tannins and a smooth finish.		
Supertuscan, Barone Ricasoli	7.00	27.00
A medium-bodied wine with bright fruit flavors. An excellent red blend.		
Zinfandel, Castello Monaci	7.50	29.00
This Primitivo, known as the zinfandel of Italy, is full-bodied and structured with flavors of ripe black fruit and spice.		

Domestic Red Wines

	<i>Glass</i>	<i>Bottle</i>
Cabernet, Maddalena	7.50	29.00
Black cherry and chocolate flavors, balanced with oak, and soft tannins.		
Merlot, Red Diamond	7.00	27.00
From Washington State, this is a superb wine with cherry flavors and firm tannins.		
Pinot Noir, Mark West	6.75	26.00
Medium-bodied with complex fruit flavors and a silky-smooth finish.		

White Wines

	<i>Glass</i>	<i>Bottle</i>
Pinot Grigio, Zenato	6.50	25.00
Delicate and refreshing with notes of apple and peach and a long pleasant finish.		
Chardonnay, Sebastiani	7.50	29.00
Full-bodied, with complex fruit, and a wonderful finish; highly recommended.		
Sauvignon Blanc, Santa Ema	6.50	25.00
Crisp and refreshing with melon and citrus flavors.		
White Zinfandel, Beringer	5.25	20.00
A delicate bouquet with a hint of sweetness and exciting fruit flavors.		
Orvieto, Ruffino	6.25	24.00
Smooth and refreshing with a bright acidity and unique minerality.		

Sparkling and Specialty Wines

Sangria, San Antonio	Glass 6.00	Bottle 23.00
Served on the rocks with an orange slice.		
Prosecco, Maschio	Split 8.00	Bottle 28.00
Dry sparkling wine from Veneto.		
Moscato, Stella Rosa	Split 8.00	Bottle 28.00
Sweet sparkling wine from Piemonte.		

House Wines

San Antonio Winery

Chablis	Chianti	Rosé	Burgundy
Glass \$5.00	½ Carafe \$10.00	Full Carafe \$16.00	

Reserve Wine List

White Wines

Pinot Grigio, Santa Margherita	42.00
Frascati, Fontana Candida	27.00
Pinot Grigio & Sauvignon Blanc, Due Uve	30.00
Gavi, Broglia	42.00
Chardonnay, Sonoma Cutrer	42.00

Italian Red Wines

Rosso Toscana, Villa Antinori	42.00
Chianti Classico, Ruffino Gold Label	50.00
Vino Nobile, Del Cerro	47.00
Nebbiolo, Bruno Giacosa	40.00
Barolo, Mirafiore	65.00
Gattinara, Travaglini	45.00
Montepulciano di Abruzzo, Zacagnini	45.00
Cannonau di Sardegna, Sella & Mosca	29.00
Etna Rosso, Planeta	45.00
Brunello di Montalcino, Banfi	90.00
Amarone Della Valpolicella, Sartori	70.00

California Red Wines

Cabernet Sauvignon, Daou	40.00
Cabernet, Sebastiani	32.00
Merlot, Sebastiani	32.00
Red Blend, Magnificat	50.00

~See our deli for more wine selections~

*Wines not included on the list are subject to a
\$12.00 corkage fee per bottle*

After Dinner Digestivo & Liquori

Averna - a classic Sicilian amaro.....	7.00
Cynar - amaro made with artichoke.....	7.00
Fernet Branca - a famous medicinal digestivo.....	7.00
Ramazzotti –a medium style amaro from Milano....	7.00
Montenegro – a traditional amaro from Bologna....	7.00
Frangelico – a hazelnut flavored liquor.....	7.00
Nocello – a walnut flavored liquor.....	6.50
Disaronno Amaretto –an apricot kernel liquor	6.50

Mona Lisa Signature Cocktails

Italian Margarita	8.50
A classic margarita on the rocks with a splash of amaretto liqueur to smooth it out.	
Sicilian Mule	10.00
St. Petersburg Russian Vodka, lime juice, a splash of Averna, and Ginger beer.	
Old Fashioned	13.00
Bulleit Rye Whiskey, San Angostura Bitters, Scrappy's Orange Bitters, served on the rocks with Luxardo Maraschino Cherries & Orange zest.	
Limoncello Drop	11.00
A lemon drop martini with St. Petersburg Russian vodka and a shot of limoncello.	
Mona Lisa Manhattan	13.50
Maker's Mark Bourbon Whiskey and Carpano Antica Sweet Vermouth served up with Luxardo Maraschino Cherries.	
Arcobaleno	8.50
Amaretto sour with a splash of Midori. Meaning "rainbow" in Italian, this is a colorful drink to brighten your day.	
Aperol Spritzer	9.50
A tall glass of prosecco on the rocks with a splash of Aperol. Crisp, light, and refreshing.	
Bellini Cocktail	9.50
Prosecco and a splash of Italian peach juice served in a tall glass on the rocks.	
Negroni	11.00
Beefeater Gin, Campari, and red vermouth garnished with an orange slice. A classic Italian cocktail from the 1920s.	
Fragolino	8.50
St. Petersburg Russian Vodka, Bacardi Rum, and sprite, flavored with strawberry syrup; a trendy drink in contemporary Italy.	
Macchiato Martini	11.00
Espresso martini topped with steamed milk.	
The Red Eye	9.00
Kahlua, Vecchia Romagna Brandy, espresso, and black coffee, topped with whipped cream.	