

BAR MENU

HAPPY HOUR \$5 @ 5 TILL CLOSE

Happy Hour White
Happy Hour Red
Ca' Del Sole Sangria
All Well Drinks

BRUSCHETTA

Grilled country bread, garlic, fresh diced tomatoes,
basil, extra virgin olive oil

CROSTINI DI FUNGHI E TALEGGIO

Grilled ciabatta bread, mixed wild mushrooms,
melted Taleggio cheese

POLPETTINE DI CARNE

Meatballs, spicy tomato sauce, parmesan cheese

POLPETTE DI GRANCHIO

crab cakes with lemon aioli sauce, green onions

FRITTO MISTO

Fried calamari, tiger shrimp, vegetable tortelli, zucchini
choice of tartar or marinara sauce

PEPATA DI COZZE

Sauteed black mussels, garlic, light spicy tomato broth

CA' DEL SOLE PIZZA

Tomato, cheese, oregano

TARTARA DI TONNO

Ahi tuna tartar, organic avocado, red onions, capers

FRITTE AL TARTUFO

French fries infused with truffle oil

RIGATONI ARRABBIATA

Rigatoni, spicy tomato sauce

Wine

	Gls.	Qt.
Prosecco		
Fantinel N.V. - Italia	10	13
Champagne		
Laurent Perrier Brut – France	14	23
Pinot Bianco St. Peter – Alto Adige	11	15
Chardonnay Ferrari Carano – Sonoma	12	16
Chardonnay William Hill – Central Coast	9	12
Gavi La Scolca – Piemonte	12	16
Pinot Grigio Borgo Conventi – Collio	9	12
Estrosa Bianco – Italia	9	14
Sauvignon Blanc Tenuta Luisa – Friuli	12	16
Cabernet Sauv. Plungerhead – Lodi	9	12
Cabernet Sauv. Mt. Veeder – Napa Valley	15	20
Chianti San Jacopo – Toscana	10	14
Merlot Alexander Valley Vineyards – Sonoma	10	13
Pinot Noir Pali Riviera – Sonoma Coast	12	16
Super Tuscan Argentiera “Poggio Ginepri” – Toscana	15	20
Valpolicella Ripasso Montezovo – Veneto	12	16
Malbec Graffigna – Argentina	10	14
Zinfandel Plungerhead	12	16