

## Bar Menu

<b>BRUSCHETTA</b>	<b>\$5</b>
Grilled country bread, garlic, diced tomatoes, basil, extra virgin olive oil	
<b>CROSTINI DI FUNGHI E TALEGGIO</b>	<b>\$6</b>
Grilled ciabatta bread, wild mushrooms, Taleggio cheese	
<b>POLPETTINE DI CARNE</b>	<b>\$5</b>
Meatballs, spicy tomato sauce, parmesan cheese	
<b>RIGATONI ARRABBIATA</b>	<b>\$5</b>
Rigatoni, spicy tomato sauce	
<b>POLPETTE DI GRANCHIO</b>	<b>\$7</b>
Crab cakes, lemon aioli sauce, green onions	
<b>FRITTO MISTO</b>	<b>\$7</b>
Fried calamari, vegetable tortelli, zucchini, choice of tartar or marinara sauce	
<b>PEPATA DI COZZE</b>	<b>\$6</b>
Sautéed black mussels, garlic, light spicy tomato broth	
<b>TARTARA DI TONNO</b>	<b>\$6</b>
Ahi tuna tartar, organic avocado, red onions, capers	
<b>FRITTE AL TARTUFO</b>	<b>\$5</b>
French fries infused with truffle oil	
<b>TIMBALLO DI MACCHERONI</b>	<b>\$8</b>
Valvida cheese, pancetta, Anaheim chili peppers	

**LOOKING TO PLAN A FUTURE EVENT  
AT CA' DEL SOLE?  
ASK ABOUT OUR  
PRIVATE BANQUET ROOMS  
WHERE WE CAN ACCOMMODATE YOU!**

## Featured Drinks

### Passion Flower

Beluga Vodka, St. Germain, Lime,  
Passionfruit & Agave  
**\$12**

### Pineapple Mule

Beluga Vodka, Pineapple,  
Lime & Ginger Beer  
**\$12**

### Mezcal Tai

“El Silencio” Mezcal, Combiér Liqueur  
D’Orange, Lime & Orgeat  
**\$12**

### Japanese Gold

Kikori Japanese Whiskey, Copper & Kings Apple  
Brandy, Lemon, Honey & Laphroaig Spritz  
**\$13**

### Cucumber Martini

Effen Cucumber Vodka, Agave Nectar,  
Fresh Muddled Mint & Cucumber  
**\$13**

## Italian Touches

### Amore Amaro

Absolut Elyx, Amaro Nonnino, Combiér Crème  
De Pêche, Lemon & Strawberry  
**\$12**

### Italiano 75

Stoli Elit Vodka, Amaretto Disaronno,  
Lemon & Mionetto Prosecco  
**\$13**

### Margarita Disaronno

Casa Noble Tequila Blanco, Amaretto Disaronno,  
Lime & Agave Nectar  
**\$12**

### Rudy’s Negroni

Nolets Gin, Campari & Cinzano Rosso 1757  
**\$14**

### Gentleman’s Old Fashioned

Knob Creek Bourbon, Rabarbaro Zucca,  
Angostura, Rosemary & Lemon Essence  
**\$13**

### Aperol Daiquiri

Cruzan Light Aged Rum, Aperol,  
Lime, Cane Sugar  
**\$12**

### Cynar Smash

Knob Creek Rye, Cynar, Lemon & Mint  
**\$12**