

BISTRO & BAR
B.B. ITALIA

EASTER BRUNCH

11 AM – 3 PM

ENTRÉES

6oz FILET MIGNON*

potato hash, two sunny-side-up eggs **29**

FOUR BONE NEW ZEALAND LAMB CHOPS*

black truffle sauce, grits, two sunny-side-up eggs **29**

FRIED CHICKEN & WAFFLE

berries, whipped cream, maple syrup **18**

VEGETARIAN OMELET

spinach, roasted pepper, tomato, onion, mushroom, avocado, white cheddar cheese **16**

B.B. ITALIA OMELET

bacon or prosciutto, roasted peppers, onion, white cheddar cheese **16**

FRENCH TOAST

berry mix, whipped cream, maple syrup **16**

SHRIMP & GRITS

four blackened shrimp, grits, fried onion **20**

SIDES **6**

FRENCH FRIES

POTATO HASH

POLENTA

CAESAR SALAD

DESSERTS **12**

CHEESECAKE

PANNA COTTA

APPETIZERS

HOMEMADE FOCACCIA

EVOO **6**

FOCCACCIA SERVICE

served with a tasting of the following, whipped ricotta, stracciatella di mozzarella, basil pesto, spicy aglio e olio **14**

FRIED CALAMARI

pepperoncini, remoulade, pomodoro **19**

MEATBALLS

pork, beef & veal meatballs, pomodoro, parmesan **15**

ARANCINI

risotto, mozzarella, truffled fontina, parmesan **13**

WHIPPED RICOTTA

sicilian oregano, grilled bread, EVOO (vg) **15**

SHRIMP SCAMPI TOAST

lemon, garlic, butter, white wine, parsley **18**

STEAMED MUSSELS

garlic, butter, white wine, breadcrumbs **19**

LOBSTER BISQUE

lobster meat, brandy, cream **16**

MR. G'S CAESAR SALAD

romaine, parmesan, caesar dressing **13**

CAPRESE

creamy burrata, seasonal tomatoes, basil, EVOO, aged balsamic **16**

PIZZA

MARGHERITA

tomato sauce, mozzarella, tomatoes, basil **15**

THE BUTCHER SHOP

tomato sauce, mozzarella, fennel sausage, meatball, bacon, peppers, onion **22**

GARDEN PIZZA

tomato sauce, mozzarella, onions, mushrooms, eggplant, spinach, olives, roasted garlic **16**

QUATTRO FORMAGI

ricotta, mozzarella, gorgonzola, parmesan, cream sauce **18**

PLATES

CHICKEN PARMIGIANA

breaded chicken, mozzarella, pomodoro, side of rigatoni **26**

8oz FILET MIGNON*

truffle fries, garlic aioli **48**

GRILLED SALMON*

sautéed spinach, roasted peppers, capers, green olives, sun-dried tomato pesto **34**

CHICKEN PICCATA

capers, parsley, lemon butter sauce, risotto rice **26**

NEW ZEALAND LAMB CHOP*

black truffle red wine sauce, potato purée, grilled cipollini onions, peas **60**

PASTA

VODKA SAUCE

rigatoni, tomato, cream, smoked bacon, vodka **23**

BASIL PESTO

tagliatelle, whipped ricotta **23**

FETTUCCINE ALFREDO

fettuccine, parmesan cream sauce **17**

AGLIO E OLIO

linguine, garlic, oil, chili flakes, parsley **16**

SPAGHETTI & MEATBALLS

pork, beef & veal meatballs, pomodoro **24**

20-LAYER LASAGNA

pork, beef & veal ragù, ricotta, mozzarella **25**

GRANDMA'S RAVIOLI

pork & brisket, parmesan, cream sauce **23**

SIDES

SAUTÉED SPINACH

garlic shallots, EVOO **8**

TRUFFLE FRIES

truffle oil, parsley, parmesan, garlic aioli **6**

BRUSSELS SPROUTS

balsamic glaze, crispy onions **8**

SAUTÉED BROCCOLINI

garlic, parmesan, toasted almonds **8**

DESSERT

TIRAMISU

mascarpone, savoiardi, espresso, cocoa **12**

CANNOLI

sweet ricotta, chocolate chips, pistachio **12**

NEW YORK STYLE CHEESECAKE

mixed berry coulis **12**

MANGO MOUSSE CAKE

mango jelly, savoiardi butter crumbs, mango mousse **12**



COCKTAILS

GOLDEN STANDARD

OPULENT ESPRESSO MARTINI 16

House-Infused Vanilla Bean Patrón Reposado Tequila,
Mr Black Coffee Liqueur, MAVEN Cold Brew

GILDED GOOSE 18

Grey Goose Vodka, Martini & Rossi Dry Vermouth
Make it Shaken & Salted, add French Fries for a Salty Twist +5

GOLD FASHIONED 16

House Blend of WhistlePig PiggyBack Rye 6 Year,
Jameson Irish Whiskey, House-Made Cabernet, Simple Syrup

GOLDEN "B" 16

Maker's Mark Bourbon, Lemon Juice, Sweetbirds Honeycomb,
Sparkling Brut, Gold Dust

COSMOBELLE 18

Absolut Citron Vodka, Cointreau,
Sweetbird Dragon Fruit & Papaya, Lime Juice,
Cranberry Juice

NEGRONI BIANCO 16

Bombay Sapphire Gin, Italicus Rosalio di Bergamotto,
Cinzano Vermouth Bianco

APEROL SPRITZ 15

Aperol, Sparkling Brut, Fever-Tree Club Soda

TORO ROSSO 16

Tito's Handmade Vodka, Aperol, Red Bull Red Edition, Mint

ITALIAN HERB GIMLET 16

The Botanist Gin, Basil, Lime Juice, Simple Syrup

LIMONCELLO MARGARITA 16

Casamigos Blanco Tequila, Luxardo Limoncello,
Agalima Organic Sour



NO PROOF REQUIRED

HEINEKEN 0.0 7

LAVENDER LEMONADE 10

Sweetbird Lavender, Lemonade and
Honeycomb Syrups, Sparkling Water

ROSE MULE 10

Sweetbird Rose Syrup, Ginger Beer,
Fresh Lime Juice, Sparkling Water

ISLAND TIME 10

Sweetbird Coconut and Peach Syrups,
Fresh Lime Juice, Red Bull Red Edition

PEACH BLOSSOM FIZZ 10

Sweetbird Jasmine Lime Iced Tea and
Peach Syrups, Sparkling Water

RED BULL 7

RED BULL SUGARFREE 7

WINE

BY THE GLASS 6 oz / 9 oz

SPARKLING, WHITES & ROSÉS

RUFFINO *Prosecco* Veneto DOC 14 / -

TELMONT "Réserve Brut" Épernay 26 / -

TERLATO *Pinot Grigio* Friuli DOC 10 / 14

SANTA MARGHERITA *Pinot Grigio* Alto Adige DOC 16 / 23

BANFI "La Pettegola" *Vermentino* Toscana IGT 13 / 18

EMMOLO *Sauvignon Blanc* California 12 / 17

CAMBRIA "Katherine's Vineyard" *Chardonnay* Santa Barbara 13 / 18

PATZ & HALL *Chardonnay* Sonoma Coast 18 / 25

MIRAVAL *Rosé* Côtes de Provence 13 / 18

REDS

SELLA ANTICA *Red Blend* Toscana Rosso IGT 12 / 17

MASI *Bonacosta* Lombardy 13 / 18

RUFFINO *Modus* Toscana IGT 18 / 25

BARONE FINI *Merlot* Trentino DOC 13 / 18

SIDURI *Pinot Noir* Anderson Valley 16 / 23

REX HILL *Pinot Noir* Willamette Valley 20 / 29

PIO CESARE *Barbera d'Alba* Piedmont DOC 15 / 22

CERTOSA DI PONTIGNANO *Chianti Classico* Tuscany DOCG 16 / 23

DAOU *Cabernet Sauvignon* Paso Robles 13 / 18



BEER

PERONI 8

MILLER LITE 7

MICHELOB ULTRA 7

DOS EQUIS LAGER 8

HEINEKEN 8

