

COCKTAIL & WINE SPECIALS

GOLD FASHIONED 18

house blend of whistlepig piggyback rye six year,
jameson irish whiskey, house-made cabernet simple syrup

COSMOBELLE 18

absolut citron vodka, cointreau, sweetbird dragon fruit &
papaya, lime juice, cranberry juice

APEROL SPRITZ 16

aperol, sparkling brut, fever-tree club soda

TELMONT, "Réserve Brut," Épernay 120

DOMAINE DE LA CHEZATTE, *Sancerre Rosé*, Loire 95

NEAL FAMILY RUTHERFORD DUST, *White Blend*,
Napa Valley 85

ALEXANA MOSAIC, *Pinor Noir*, Willamette Valley 80

CAYMUS, *Cabernet Sauvignon*, California 100

ALTAMURA, *Cabernet Sauvignon*, Napa Valley 135

TO START

HOMEMADE FOCACCIA

garlic, shallot, herb, balsamic, evoo (vg) +4

FIRST COURSE (CHOOSE ONE)

MINISTRONE

beans, fresh vegetables, ditalini pasta

MR. G'S CAESAR SALAD

romaine, parmesan, caesar dressing, croutons

B.B. ITALIA CHOPPED SALAD

baby romaine, genoa salami, provolone, pepperoncino,
red onion, mozzarella, tomato, cucumber, onion,
kalamata olive, roasted red pepper

ARANCINI

risotto, mozzarella, truffled fontina, parmesan

GARLIC EGGPLANT CAPONATA

peppers, onion, olive, capers, raisins, grilled bread (vg)

MEATBALLS

pork, beef & veal, pomodoro, parmesan

FRIED MOZZARELLA

pomodoro

SECOND COURSE (CHOOSE ONE)

SHRIMP SCAMPI

linguini, garlic, parsley, breadcrumbs

BASIL PESTO

tagliatelle, whipped ricotta *contains pine nuts

THE BUTCHER SHOP PIZZA

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

CHICKEN PARMESAN

breaded chicken, mozzarella, pomodoro, side of rigatoni

EGGPLANT PARMESAN

tomato, mozzarella, basil, side of rigatoni (vg)

GRILLED SALMON

sundried tomato pesto

ITALIAN SURF & TURF

grilled prime 8 oz. filet, shrimp scampi, crispy potatoes,
roasted garlic, parmesan, chives +25

CHICKEN PICCATA

capers, parsley, lemon butter sauce, risotto

RISOTTO AL PORCINI

creamy porcini, mushroom risotto, parmigiano-reggiano

SPINACH & RICOTTA CANNELLONI

mozzarella, pomodoro

DESSERT (CHOOSE ONE)

CANNOLI

sweet ricotta, chocolate chips, pistachio

NEW YORK CHEESECAKE

mixed berry coulis

VANILLA BEAN PANNA COTTA

macerated berries, brown sugar crumble

TELLURIDE FLATLINER

grey goose vodka, kahlúa, black irish cream, espresso +18



**B.B. Italia Will Donate \$3
From Each Dinner Sold.**

*Items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Please inform your server if anyone in your party has a food allergy. A 3% Restaurant Operations Fee will be added to all checks. This fee helps offset rising operational costs. We appreciate your understanding and continued support.