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EL  
**crazy**  
**RABBIT**

kinda fit , kinda lit



**COOL DECK**  
COATING



**MOUNTZION**  
C H U R C H

M+T+Z+▲ = 

**-EVENTIV3-**  
CREATE THE SOLUTION





**HEAP**  
**HOMABAY EXTENSIVE  
AQUACULTURE PROGRAM**







**NewAgePrep**



**NUTRICIONISTA**

**RAFAEL MATOS CARLOS**

**NUCID - NUTRIÇÃO, CIÊNCIA E DESPORTO**



**WONDER POP**



Das sind wir!

Wir sind zwei fasnachtsverrückte Frauen. Wir designen Fasnachtsgewand für Guggenmusiken, Hexenvereine und sonstige Fasnachtsgwändli. Wir beraten bei der Stoff- und Materialauswahl, erstellen die Schnittmuster, schneiden die Stoffteile zu und nähen das Gewand für die ganze Gruppe (teilweise über 50 Mitglieder).



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# CHAMPION MINDS



UNLEASHING MENTAL TOUGHNESS AND GAME SKILLS  
FOR YOUNG ATHLETES IN GIRLS SOFTBALL - EMPOWERING TEENS,  
COACHES, AND PLAYERS WITH SPORTS PSYCHOLOGY TRAINING,  
MOTIVATION, AND STATE-WINNING STRATEGIES

**TAYLOR REED**



**MONTELONGO**  
MENTAL HEALTH PLLC



## ANTIPASTI

<b>TIGER SHRIMP</b> Serrano, Cherry Tomato, Cilantro, Tequila Butter	16.20
<b>CALAMARI</b> Crispy Calamari, Calabrian Chili Aioli	17.85
<b>BRUSCHETTA</b> Eggplant, Tomato, Celery, Olives, Stracciatella, Toasted Pine Nuts	15.75
<b>BRUSSELS SPROUTS</b> Crumbled Feta, Pancetta, Scallions, Red Wine Reduction	15.75
<b>ANTIPASTO SALAD</b> Shredded Lettuce, Garbanzo Beans, Celery, Olives, Stracciatella, Long Stem Artichoke	15.75
<b>FRIED BURRATA</b> Marinara Sauce, Romano, Basil	14.00
<b>CAPRESE</b> Vine Ripe Tomato, Basil, Buffalo Mozzarella, Balsamic Reduction	14.65
<b>ARANCINI</b> Cheesy Saffron Ricotta Balls Bolognese Mozzarella Pecorino	15.70
<b>CAESAR SALAD</b> Bibb Romano, Shaved Pecorino, House Caesar Dressing Add Chicken 7 Add Shrimp 9	13.65
<b>PROSCIUTTO &amp; BURRATA</b> Prosciutto di Parma, Burrata, Arugula, Sliced Beets, Balsamic Reduction	18.11
<b>SICILIAN MEATBALLS</b> Bolognese, Micro Basil, Pecorino	18.85
<b>WEDGE SALAD</b> Iceberg Lettuce, Blue Cheese, Crispy Prosciutto, Red Onion, Cherry Tomato	14.00
<b>SOUP OF THE DAY</b> Chef's Choice / MP	



## SECONDI

<b>SEA</b> Chef's choice daily seafood. Served with Mashed Potato, Daily Vegetable MP
<b>LAND</b> Chef's choice daily seafood. Served with Mashed Potato, Daily Vegetable MP



# Don Pietro

SICILIAN CUISINE

## PASTA

<b>RIGATONI</b> 20.21 Sicilian Style Bolognese Meatballs	<b>GNOCCHI</b> 20.21 Truffle-Infused Gnocchi House Made Sausage Mushroom   Bourbon Cream
<b>CAPELLINI</b> 20.21 Fresh Pomodoro Sauce, Basil	<b>TORTELLINI</b> 23.68 Basil   Pine Nuts   Pecorino EVOO
<b>GEMELLI</b> 21.75 Broccoli, Zucchini, Asparagus, Garlic, Cipollini Onion, EVOO	<b>SPAGHETTI</b> 21.75 Pistachio   Pancetta   Onion Pecorino   White Wine
<b>PENNE</b> 23.00 Wild Caught Salmon Fresh Pomodoro Spicy Vodka Cream	<b>ORECCHIETTE</b> 23.00 House Made Sausage   Ricotta   Olives   Capers   Garlic   Chai Flakes   EVOO
<b>RAVIOLI</b> 28.85 Lobster Stuffed Ravioli, Spicy Crab Vodka Sauce	



## PIZZA

<b>THE ITALY WOODS</b> Mushroom   Garlic   Rosemary Pecorino   Ricotta House Made Sausage Truffle Honey 24.68	<b>PALERMO</b> Caramelized Onion   Anchovy Ricotta   Pecorino   Mozzarella   Bread crumbs   Chunky Tomato Sauce 23.79
<b>MARGHERIT</b> Buffalo Mozzarella   Basil Pecorino   EVOO Pomodoro Sauce 20.00	<b>ARUGULA &amp; BURRATA</b> Mozzarella, Burrata, Arugula, Sliced, Peaches, Balsamic Reduction 24.68

<b>ANTIPASTI</b>
PISTACCHIOCAKE 12   BREADPUDDING 13   TIRAMISU 12

We Politely Decline All Modifications

Split Plate Charge 6 | Corkage Fee 25 | 90 Minute Time Limit On Parties Under 4 | Parties 6 or more will include a 18% service charge

Consuming Raw or Undercooked Meats, Poultry, Shellfish, or Eggs May Increase Your Risk of Food Borne Illness. Especially if You Have Certain Health

@donpietro5



## SIGNATURE COCKTAILS

<b>BRONX TAIL</b> 16.85 Rye Whiskey   Luxardo Cherry Carpano Antica Formula   Dr Pepper Syrup   Bitters Charred Grapefruit	<b>PURPLE HAZE</b> 16.82 Gin   St. Germain Black Currant   Lemon Butterfly Pea Tea Syrup Aqua Fava   Champagne
<b>HALF BLOOD PRINCE</b> 16.90 Malty Sicilian Blood Orange Gin Bombay London Dry Gin Campari Carpano Antica Formula   Blood Orange	<b>EL SUENO</b> 17.80 Espadon Mezcal   Pineapple Lime   Agave   Charroy Caramel   Pineapple   Serrano Tajin Rim
<b>MI CORAZON</b> 14.90 Vodka   Lemon   Passionfruit Blood Orange   Pomegranate S.P. Pomegranate   Sugar Rim	<b>CLEMENZA</b> 16.85 Whiskey   Cynar   Combreu Clove Simple Syrup   Aqua Fava Angostura Bitters
<b>PEAKY BLINDER</b> 14.90 Whiskey   Blood Orange Asian Pear   Mint   Lime Aqua Fava   Hibiscus Bitters	<b>EMERALD CITY</b> 14.90 Pistachio   Disaronno Amaretto Vanilla Vodka
<b>FIREWATE</b> 17.00 El Jimador Reposado   Pimento Pickle   Pear   Lime Blood Orange   Firewater Bitters Tajin Rim	<b>ESPRESSOTINI</b> 17.86 Oor   Little   Secret



## SHOTS

<b>F*CK THATS GOOD</b> 16.85 Vodka   Limoncino   Lemon Butterfly Pea Tea	<b>POP STAR</b> 11.34 Sour Patch Kids Infused Vodka Lime   Agave   Pop Rocks Buzz Button
<b>KINKY NUT</b> 10.45 Frangelico   Chocolate Liqueur Whipped Cream   Nutella Toasted Coconut	<b>LA CHUPACABRA</b> 10.56 Tequila   Serrano   Lime Blood Orange   Simple Syrup Charroy   Tajin Rim

## BEER

<b>BEER</b>	
Picot	11
Modelo   Negra	11
Modelo Especial   Lager	10
Fiestone 805   Blonde	11
Alesmith 394   Pale Ale	12
Lagunitas   Hazy IPA	9

## IT'SHAMMERTIME

### 120 OZ CRYSTAL SANGRIA PITCHER

2 bottles of Rosé | Triple Sec | Vodka | Lemon Blood Orange | Strawberry | Blackberry | Blueberry Raspberry | Pina | Pomegranate | Cranberry | Passionfruit

Minimum 4 guests to order

## SEASONAL COCKTAILS

<b>A'MATCHA MIA</b> 16.85 Matcha   Gin   Apricot Liqueur   Lemon   Ginger Aqua Fava   Lemon   Honey	<b>HOLLA BACK GIRL</b> 14.50 Muddled Banana   Vodka St. Germain   Sweet Cream White Chocolate Liqueur
<b>PINK DRINK REMIX</b> 15.85 Strawberry White Chocolate Liqueur   Blood Orange   El Cazo   Cocchi Lopezi	<b>APOLLONIA</b> 17.80 Strawberry Lemon   Grey Goose Strawberry   Cucumber Lemon   Mint
<b>TRAMONTO</b> 14.90 Cognac   Moon   Peach   Lemon   Blood Orange Rhubarb Bitters	<b>HOW YOU DEWINT?</b> 16.85 Rum   Honeydew Lime   Moscato



## BY THE GLASS

<b>RED</b>	<b>WHITE</b>
Chianti 13.65	Chardonnay 17.86
Cabernet 15.00	Pinet Grigio 13.65
Pinot Noir 13.70	Vermentino 13.70
Nero D'Avola 13.65	Osavi di Gani 14.75
Super Tuscán 13.65	Sauvignon Blanc 13.65
Montepulciano 15.80	Fuori Falangina 16.90
<b>SPARKLING &amp; ROSÉ</b>	<b>AFTER DINNER</b>
La Gioiosa Rosé Prosecco 15.80	Lambrusco 13.00
Republic of Pink, Rosé 14.75	Colossi Passito, Sicilia 17.90
Luca Paretti, Prosecco 12.65	Sandeman Fine Tawney 9.40
Ruffino, Moscato D'Asti 13.70	Ramos Pinto LBV 15 15.80
	Cockburns Tawny 10 yr 16.90



