



BAR & EATERY

Appetizers

Baked Clams

Clams stuffed with Italian seasoning \$8.50
Great with Santa Margherita Pinot Grigio

Fried Calamari

Traditional or buffalo style with dipping sauce \$9
Great with Ruffino Lumina

Grilled Calamari

Sauteed in garlic butter and drizzled with balsamic vinaigrette \$9
Great with Santa Margherita Pinot Grigio

Buffalo Wings

Served mild or hot with bleu cheese dipping sauce \$8.50
Great with J. Lohr Bay Mist Riesling

Vesuvio Wings

Served in a white wine herb sauce \$8.50
Great with Santa Cristina Pinot Grigio

Veggie Quesadilla

Flour tortilla stuffed with cheese, red peppers, mushrooms, onion \$7
Add grilled chicken \$2.50 Add grilled steak \$3.50
Great with Matua Sauvignon Blanc

Nacho Fries

Waffle fries topped with melted cheese, tomatoes, bacon, green onion, guacamole, ground beef and sour cream \$8.50
1/2 order \$5.50
Great with Jacob's Creek Shiraz

Salad

Try it with a **Leantini**
ABSOLUT RASPBERRI VODKA, RED BULL
SUGAR FREE AND A SQUEEZE OF LIME.

Evviva! Special Salad

Iceberg lettuce, salami, mortadella, ham, provolone cheese, pepperoncini, tomato and black olives tossed in Italian dressing \$8.25
Great with Geysers Peak Sauvignon Blanc

House Specialty Pizza ... You'd be Crazy not to try it!

Evviva! Pizza begins with traditional Italian thick crust, tomato sauce and cheese
Thin crust available upon request

Traditional

Traditional thick crust, tomato sauce and cheese add your favorite toppings

Tony Salerno's Special

Sausage, mushroom, onion, green pepper and pepperoni

Evviva! Pizza

Chicken, artichoke, black olives and bacon

Veggie Special

Artichoke, black olives, zucchini, onion and mushroom

Margarita Pizza

Tomato, basil and fresh mozzarella (thin crust)

Hawaiian Pizza

BBQ sauce, ham and pineapple

Individual Pizza

Includes one topping \$5.00

	SM(1-2) 10 inch	MED(2-3) 12 inch	LG(3-4) 14 inch	XL(4-5) 16 inch
Traditional	\$9 \$1.00	\$12 \$1.25	\$15 \$1.50	\$17 ⁵⁰ \$2.00
Tony Salerno's Special	\$14	\$18 ²⁵	\$22 ⁵⁰	\$27 ⁵⁰
Evviva! Pizza	\$13	\$17	\$21	\$25 ⁵⁰
Veggie Special	\$14	\$18 ²⁵	\$22 ⁵⁰	\$27 ⁵⁰
Margarita Pizza	\$13	\$16 ²⁵	\$19 ⁵⁰	\$22 ⁵⁰
Hawaiian Pizza	\$11	\$14 ⁵⁰	\$18	\$21 ⁵⁰

Try it with **Evviva! Punch**

BACARDI RAZZ, BACARDI O, DISARONNO, DEKUYPER TRIPLE SEC, DEKUYPER PEACH SCHNAPPS, SOUR MIX, CRANBERRY AND GRENADINE. SERVED IN A 26 OZ. GLASS, A CHALLENGE FOR 1, GREAT FOR 2.

Great
With a glass of
Querceto Chianti

Bunch-o-Burgers

Five mini burgers \$7
add cheese \$1.00

Great with Sebastiani Merlot

Breaded Raviolis

Italian breaded cheese ravioli deep fried and served with marinara \$10
Great with Gnarly Head Zinfandel

Fried Olives

Bite size olives and asiago cheese fried in a seasoned breading \$6
Great with Trinity Oaks Pinot Noir

Potato Poppers

Fried potato dumpling stuffed with cheddar cheese and jalapeño \$7
Great with J. Lohr Bay Mist Riesling

Chicken Tenders

Your choice of barbeque sauce or ranch \$7
Great with J. Lohr Bay Mist Riesling

Mozzarella Sticks

Served with marinara sauce \$5
Great with Santa Margherita Pinot Grigio

Bruschetta

Grilled garlic bread topped with tomatoes, oil, garlic & basil \$5
Great with Querceto Chianti

Pizza Bread

Topped with mozzarella cheese and baked to perfection \$5
Great with Querceto Chianti

Spinach & Artichoke Dip

Homemade artichoke and cheese dip served with tortilla chips \$7.50
Great with Matua Sauvignon Blanc

Combo Platter

Pizza Bread, Fried Calamari, Mozzarella Sticks and Buffalo Wings served with cocktail, marinara, and bleu cheese dipping sauces \$12
Great with Trincherio Pinot Noir

Soup Of The Day

Cup \$2 Bowl \$3

Chili

Real meaty Texas chili topped with cheddar and onions
Cup \$3 Bowl \$4
Great with

Chateau Ste. Michelle Cabernet Sauvignon

Chopped Salad

Crisp greens tossed with egg, cheddar cheese, tomatoes, artichoke hearts, onions, bacon and olives tossed with balsamic vinaigrette \$8
Add chicken \$2.50

Great with Beringer Chardonnay

Chicken Caesar

Romaine with grilled chicken, sharp parmesan and garlic croutons \$8.25
Great with Cosentino Chardonnay

Caprese Salad

Beefsteak tomatoes, fresh mozzarella and basil drizzled with olive oil \$7
Great with Geysers Peak Sauvignon Blanc

Additional Toppings: Sausage • pepperoni • Chicken • Green Peppers • Onions • Black Olives • Ham • Tomatoes • Mushrooms • Spinach • Zucchini • Canadian Bacon • Pineapple • Anchovies • Bacon • Hot giardiniera • Italian Beef • Ground Beef • Green Olives

Sandwiches

Served with Fries or House Salad

Great with a *Punch in the Pants*

BACARDI COCO, RED BULL, PINEAPPLE JUICE
AND A SPLASH OF CRANBERRY.

Grilled Classico Panini

Fresh sliced roasted turkey, bacon, provolone cheese,
tomatoes and avocado \$7

Great with J. Lohr Riesling

Grilled Chicken Pomodoro Panini

A grilled boneless chicken breast, fresh mozzarella (bocconcini),
tomatoes, fresh basil and drizzled with olive oil \$7

Great with Santa Margherita Pinot Grigio

Grilled Tuscan Panini

A grilled chicken breast, provolone cheese, roasted red peppers,
artichoke hearts, tomatoes and basil pesto mayo \$7

Great with Geyser Peak Sauvignon Blanc

Grilled Italiano Panini

Genoa salami, imported mortadella, ham, provolone cheese,
lettuce, tomatoes, onions and italian dressing \$7

Great with Beringer Chardonnay

Chicken Vesuvio Melt

Served open face with mozzarella, olive oil,
mayo, tomato, onion and lettuce \$7.50

Try it with Ruffino Lumina

Buffalo Chicken

Served with lettuce, tomato and buffalo sauce \$7

Also available as a wrap

Great with J. Lohr Riesling

Chicken Parmigiana

Baked and served open face,
topped with marinara and mozzarella \$7

Great with Estancia Syrah

Chicken Caesar Wrap

Romaine lettuce, with grilled chicken, and
sharp parmesan cheese \$7.25

Great with Cosentino Chardonnay

Entrees

Served with Soup or House Salad

Try with a *Evviva! Luxury Cosmo*

GREY GOOSE L'ORANGE, GRAND MARNIER, CRANBERRY JUICE AND LIME.

Full Slab BBQ Ribs

Baby back ribs served with fries or baked potato \$17

Half Slab \$10

Great with Gnarly Head Zinfandel

"The Parmigiana"

Your choice of chicken or eggplant served with
a side of mostaccioli marinara \$12

Great with Estancia Syrah

Chicken Vesuvio

Sauteed garlic, white wine sauce & spices. Served with potato wedges \$12

Try it with Ruffino Lumina

Chicken Marsala

Sauteed onions and mushrooms in Marsala Wine.

Served with a side of pasta \$12

Try it with Trinity Oaks Pinot Noir

Chicken Franchise

Lightly breaded and sauteed in white wine and lemon juice.

Served with a side of pasta \$12

Great with Charles Krug Cabernet Sauvignon

Fish of the Day

Chef's special preparation. Ask your server

Great with Cosentino Chardonnay

The "Broda" Burger

Our juicy 1/2 lb. burger with grilled onion, bacon bits and
American cheese, drizzled with bleu cheese dressing \$8

Great with Wild Horse Merlot

Hacker Burger

Our juicy 1/2 lb. burger sauteed in weiss beer with
grilled mushrooms and smothered with mozzarella cheese \$8

Great with Jacob's Creek Shiraz

All American Burger

Our juicy 1/2 lb. burger served with American cheese,
lettuce, tomato and onion \$7.50

Great with Wild Horse Merlot

Evviva! "Special" Beef

Oven baked and served open face with peppers,
grilled onion, mozzarella and marinara on the side \$7

Traditional beef available \$6

Great with Rutherford Hill Merlot

Italian Meatball

Smothered in marinara sauce \$6

Great with Trincherio Pinot Noir

Italian Sausage

Topped with marinara or au jus \$6

Great with Villa Pozzi Nero D Avola

The Combo

Traditional Italian sausage and sliced beef with sweet peppers \$7

Great with Gnarly Head Zinfandel

Eggplant Parmigiana

Baked and served open face,
topped with marinara and mozzarella \$7

Great with Geyser Peak Sauvignon Blanc

Rib Eye Steak

Served with grilled onions and mushrooms \$10

Great with Charles Krug Cabernet Sauvignon

Chicago Style Hot Dog

Diced tomato, onion, mustard and a pickle \$3

Pasta

Try with a *Bad Influence*

PATRON SILVER TEQUILA, GRAND MARNIER, PATRON
CITRONGE, SOUR MIX AND A SPLASH OF LIME JUICE.

Sunday Gravy "Everyday"

Your choice of spaghetti, angel hair, linguine or mostaccioli
tossed in bolognese or marinara \$9

Great with Matua Sauvignon Blanc

Shrimp & Broccoli

Angel hair pasta tossed with aglio e olio \$13

Great with Santa Margherita Pinot Grigio

Linguini with Shrimp

Served with a arabiata sauce \$13

Great with Callaway Chardonnay

Vodka Pasta

Rigatoni in a garlic cream and tomato sauce flavored with vodka \$10

Add chicken \$2.50 • Add shrimp \$3.50 • Add broccoli \$2.00

Great with Santa Margherita Pinot Grigio

Ravioli

Meat, cheese or spinach filled with marinara \$9

Great with Chateau Ste. Michelle Cabernet Sauvignon

Fettuccini Alfredo

Traditional homemade cream sauce \$11

Add chicken \$2.50 • Add shrimp \$3.50 • Add broccoli \$2.00

Great with Santa Cristina Pinot Grigio

*Add Italian sausage or meatballs to any pasta dish \$3

*Side of sweet or hot peppers \$1.50 extra

*Additional cheese \$1 extra

Sweets

Ask your server for dessert specials



Sparkling Wine & Champagne

	glass	bottle
Domaine Ste. Michelle Frizzante, Columbia Valley <i>Pear and pineapple aromas with lively flavors of crisp green apple on the palate.</i>		26
Veuve Clicquot Yellow Label, Reims <i>A lovely apple nose and an almost apple-crumble palate.</i>		85
Dom Pérignon Vintage '96, Epernay <i>Well orchestrated, precise and full-bodied tastes.</i>		190
Rotari Brut, Trentino <i>Dry, full, fragrant, well balanced and harmonious.</i>		split 8

White Wines

	glass	bottle
Pinot Grigio, Santa Margherita, Valdadige <i>Intense aroma and dry flavor with a golden apple aftertaste.</i>	10	40
Pinot Grigio, Ruffino "Lumina," Friuli <i>Straightforward, medium bodied, crisp, acidic style.</i>	8	31
Pinot Grigio, Antinori Santa Cristina, Tuscany <i>Straw-yellow color, fruit aromas of peaches and ripe apples.</i>	8	31
Sauvignon Blanc, Geysler Peak, Sonoma <i>Explodes with aromas of ripe melon and citrus.</i>	7	28
Sauvignon Blanc, Matua, Matua Valley <i>Gooseberry and passion fruit dominate with hints of lime and tropical fruits.</i>	8	30
Riesling, J. Lohr "Bay Mist," Monterey <i>Fruit aromas of apricot, passion fruit, curry and coconut.</i>	7	28
Chardonnay, Callaway, Temecula <i>Rich, distinct yet delicate aroma with hints of apple, lemon and peach.</i>	6	18
Chardonnay, Cosentino "The Chard" Napa <i>Medium bodied and dry with floral and apple notes in the nose.</i>	8	31
Chardonnay, Beringer, Napa <i>Aromas of hazelnuts with honeyed pineapple, poached pears, and toasty oak.</i>	8	32

Red Wines

	glass	bottle
Trinchero Family Pinot Noir, Napa <i>Ripe, open flavors on the palate with strawberries, sandalwood, cola and earth.</i>	8	32
Pinot Noir, Trinity Oaks, Monterey <i>Bright black cherry flavors with hints of tobacco and mint.</i>	6	28
Merlot, Sebastiani, Sonoma <i>Lush and sweet in cherry, cassis and cocoa flavors; rich and smooth.</i>	8	32
Merlot, Wild Horse, Paso Robles <i>Aromas of ripe Santa Rosa plum, black cherry, blueberry, cedar and toasted oak.</i>	8	32
Merlot, Rutherford Hill, Napa <i>Cherry and blackberry fruit flavors with balanced tannins.</i>	11	44
Villa Pozzi Nero D Avola, Sicily <i>Aromas of blackberry liqueur, white flowers, vanilla, and a hint of figs.</i>	8	32
Chianti Classico, Ruffino Reserva Ducale Tan Label, Tuscany <i>Notes of violet, mature red fruit and plum jam and a delicately spicy finish.</i>	10	44
Chianti Classico, Querceto, Tuscany <i>Medium-bodied, with fine tannins and a fresh, mineral finish.</i>	8	30
Shiraz, Jacob's Creek, Australia <i>Rich, full-bodied, marvelously concentrated, and silky smooth.</i>	6	24
Syrah, Estancia, Central Coast <i>Aromas of ripe, juicy blackberries and plum accented by hints of cocoa and soft oak.</i>	7	30
Cabernet Sauvignon, Chateau Ste. Michelle, Washington <i>Flavors of black currant, plum, and toasted oak.</i>	7	30
Cabernet Sauvignon, Charles Krug, Napa <i>Aromas of black pepper, barrel spice and orange peel.</i>	10	44
Zinfandel, Gnarly Head, Monterey <i>Intense aromas of black fruit, plums and cherry with a whiff of licorice.</i>	7	27

House Wines by La Terre

**Cabernet Sauvignon • Merlot
Chardonnay • Pinot Grigio
White Zinfandel**
glass \$5



Martinis

Cocktails

Our Signature Drink

EVVIVA! PUNCH

BACARDI RAZZ, BACARDI O, DISARONNO, DEKUYPER TRIPLE SEC, DEKUYPER PEACHTREE SCHNAPPS, SOUR MIX, CRANBERRY AND GRENADINE. SERVED IN A 26 OZ. GLASS, A CHALLENGE FOR 1, GREAT FOR 2.

12.00

MANGO MARGARITA

MARGARITAVILLE MANGO TEQUILA, DEKUYPER TRIPLE SEC AND SOUR MIX MAKE THIS DRINK.

PUNCH IN THE PANTS

BACARDI CÓCO, RED BULL, PINEAPPLE JUICE AND A SPLASH OF CRANBERRY.

APEACH DREAM

ABSOLUT APEACH, ORANGE AND CRANBERRY JUICES.

THE BIG APPLE

BACARDI BIG APPLE AND LEMONADE.

CALL A CAB

BACARDI O, BACARDI RAZZ, BACARDI LIMÓN WITH CRANBERRY, SOUR MIX AND A SPRITZ OF DEKUYPER BLUE CURACAO.

BLUE ITALIAN

BACARDI LIMÓN, DEKUYPER BLUE CURACAO AND A SPLASH OF SOUR MIX. SERVED WITH A TWIST.

THE DRINK CAR

BACARDI LIMÓN, BACARDI O, DEKUYPER BLUE CURACAO, SIERRA MIST, A SPLASH OF SOUR MIX AND A SINKER OF MATHILDE RASPBERRY.

THE TRAIN WRECK

SKYY VODKA, BACARDI SUPERIOR, BOMBAY DRY GIN, DEKUYPER TRIPLE SEC, RED BULL AND A SPLASH OF CRANBERRY.

BAD INFLUENCE MARGARITA

PATRON SILVER TEQUILA, GRAND MARNIER, PATRON CITRÓNGE, SOUR MIX AND A SPLASH OF LIME JUICE.

TEQUILA SUNRISE

PATRON SILVER TEQUILA, ORANGE JUICE AND GRENADINE.

KNOCK OUT PUNCH

PYRAT XO RUM, ORANGE JUICE AND GRENADINE.

EVVIVA! LUXURY COSMO

GREY GOOSE L'ORANGE, GRAND MARNIER, CRANBERRY JUICE AND LIME.

PEARTINI

GREY GOOSE LA POIRE, AMARETTO, SIMPLE SYRUP AND LIME JUICE.

FRENCH MARTINI

BELVEDERE VODKA, MATHILDE RASPBERRY LIQUEUR AND PINEAPPLE JUICE. OOOH LA LA!

METRATINI

GREY GOOSE L'ORANGE, MATHILDE RASPBERRY LIQUEUR, CRANBERRY AND PINEAPPLE JUICES.

ESPRESSOTINI

ABSOLUT VANILIA, STARBUCKS COFFEE LIQUEUR, BAILEYS IRISH CREAM AND ESPRESSO.

CARIBBEAN DREAM

MALIBU, MIDORI, PINEAPPLE JUICE AND DEKUYPER BLUE CURACAO.

SEX IN THE CITY

SKYY CITRUS VODKA, DEKUYPER PEACHTREE SCHNAPPS, ORANGE AND PINEAPPLE JUICES.

LEAN TINI

ABSOLUT RASPBERRI VODKA, RED BULL SUGAR FREE AND A SQUEEZE OF LIME.

APPLE MARTINI

VOX APPLE, DEKUYPER SOUR APPLE PUCKER AND SWEET & SOUR.

VANILIA ROCKET

ABSOLUT VANILIA, STARBUCKS CREAM LIQUEUR AND DEKUYPER BUTTERSLOTS.

BLUE LIGHT SPECIAL

BOMBAY SAPPHIRE, PINEAPPLE JUICE AND GRAPEFRUIT JUICE.

MANDRIN SUNRISE

ABSOLUT MANDRIN, DEKUYPER PEACHTREE SCHNAPPS, ORANGE JUICE, PINEAPPLE JUICE AND GRENADINE.

POMAGRANITINI

ECSTASY, CRANBERRY JUICE AND GRENADINE.

LADIES NIGHT

PATRÓN XO CAFÉ, ABSOLUT VANILIA AND AMARETTO.



Spirits

Proudly carried by Evviva!

VODKA

ABSOLUT
ABSOLUT CITRON
ABSOLUT APEACH
ABSOLUT MANDRIN
ABSOLUT VANILIA
ABSOLUT RASPBERRI
BELVEDERE
CHOPIN
GREY GOOSE
GREY GOOSE LE CITRON
GREY GOOSE L'ORANGE
GREY GOOSE LA POIRE
KETEL ONE
PRAVDA
SKYY
SKYY CITRUS
SKYY BERRY
SEAGRAM'S BLACK CHERRY
SEAGRAM'S RASPBERRY
ULTIMAT
VOX GREEN APPLE

COGNAC

HENNESSY VS
HENNESSY VSOP
HENNESSY XO
MARTEL VSOP

TEQUILA

CAZADORES AÑEJO
PATRÓN SILVER
PATRÓN REPOSADO
PATRÓN AÑEJO
PATRÓN GRAN PLATINUM

GIN

BEEFEATER
BOMBAY
BOMBAY SAPPHIRE
TANQUERAY

LIQUEURS

BAILEYS IRISH CREAM FLAVORS
BB
CAMPARI
DISARONNO
ECSTASY
FRANGELICO
GODIVA FLAVORS
GOLDSCHLAGER
GRAND MARNIER
JAGERMEISTER
KAHLUA
PATRÓN CITRÓNGE
PATRÓN XO CAFÉ
RUMPLEMINTZ
STARBUCKS COFFEE LIQUEUR
STARBUCKS CREAM LIQUEUR
SAMBUCA WHITE/BLACK

RUM

BACARDI
BACARDI BIG APPLE
BACARDI GRAND MELON
BACARDI LIMÓN
BACARDI O
BACARDI RAZZ
CAPTAIN MORGAN
CAPTAIN MORGAN TATTOO
MEYERS DARK
MALIBU
PYRATT RESERVE

BOURBON

JIM BEAM
JIM BEAM BLACK
KNOB CREEK
MAKER'S MARK
WILD TURKEY
RUSSEL'S RESERVE

WHISKEY

CANADIAN CLUB
CROWN ROYAL
JACK DANIEL'S
SEAGRAMS 7
SEAGRAMS V.O.
SOUTHERN COMFORT

SCOTCH

AUCHENTOSHAN
BOWMORE 12 YR
CHIVAS REGAL
DEWAR'S 12 YR
DEWAR'S WHITE LABEL
GLENLIVET 12 YR
JOHNNIE WALKER BLACK

Beer

DRAFT BEER

BUD LIGHT
BLUE MOON
GUINNESS
MILLER LITE
SAM ADAMS
SEASONAL SPECIAL

BOTTLE BEER

BUD LIGHT
BUD LIGHT LIME
BUDWEISER
BUD SELECT
COORS LIGHT
MICHELOB ULTRA
MICHELOB LIGHT
MILLER HIGH LIFE
MILLER LITE
MGD / MGD LIGHT
OLD STYLE
ROLLING ROCK

PREMIUM

AMSTEL LIGHT
BECK'S
CORONA
CORONA LIGHT
GOOSE ISLAND 312
HACKER PSCHORR
HEINEKEN
HEINEKEN LIGHT
KILLIANS
PERONI
STELLA ARTOIS
WARSTEINER

MIKE'S HARD LEMONADE
MIKE'S HARD CRANBERRY
MIKE'S HARD LIME

NON ALCOHOLIC

BUCKLER
O'DOUL'S
SHARP'S