

Awarded
& members



Ospitalità Italiana is a prestigious certification awarded by the Italian Chamber of Commerce to businesses in the hospitality industry that meet the highest standards of quality and service. It ensures that establishments not only provide outstanding customer service but also prioritize the use of authentic Made in Italy products.



The Wine Spectator Award of Excellence is a prestigious honor given to restaurants that demonstrate an exceptional commitment to wine selection and service. To receive this award, restaurants must meet rigorous standards, including a thoughtfully organized wine list that reflects depth, variety, and proper wine knowledge.

The award showcases an establishment's dedication to offering a remarkable wine experience for its guests, and it is recognized worldwide as a mark of excellence in wine service.

Certified Sommelier



30% OFF
Wines purchased
to go

www.LakelandWineClub.com

Happy hour

⌚ Everyday 2^{PM} - 6^{PM} ⌚

Drink

\$2 OFF Glass of wine

\$2 OFF Beers

\$9 Mimosa & Bellini

\$9 Red Sangria

Half bottles ^{375ml}

Pommery Champagne Royal Brut - \$66

Braida Brachetto d`Aqui - \$15

Braida Moscato d`Asti - \$18

Ruffino - Chianti Classico riserva - \$26

Luigi Righetti - Amarone Classico - \$34

Marchesi di Barolo - Barolo - \$64

Food

Italian Olives - \$7

Green & Black olives, roasted peppers, EVOO

Eggplant Rollatini - \$11

Lightly breaded & fried eggplant, stuffed with ricotta & baked with mozzarella & tomato sauce

Meatball Sliders - \$11

Homemade bite-sized roll bread
beef meatballs, mozzarella, tomato sauce

Pane & Mortadella - \$9

Crispy pizza bread, Sicilian pistachio Mortadella,
basil pesto oil, Castelvetrano Olives

LAKE
LAND **WINE
CLUB**

**DINE-IN
SUNDAYS**

**BOTTLES
OVER \$40
30% OFF**

Sweets
& after...

DESSERTS

TIRAMISU

Ladyfinger cookies, espresso coffee,
marscarpone cheese, amaretto liquor - 9

Marsala Superiore Secco, Pellegrino

CANNOLO CLASSICO

Filled with sweet ricotta, chocolate chips - 4

Mini cannoli: 1/2 dozen - 8^l dozen - 16

Marsala Fine Ambra Sweet, Lombardo

LIMONCELLO CAKE

The light & fluffy sponge cake layers,
marscarpone & lemon cream - 9

Moscato Sweet, Castello Del Poggio

STRAWBERRY DREAMIN`CAKE

Shortcake layered with strawberry
& Topped with whipped cream and white
chocolate drizzle - 9

Moscato Sweet, Castello Del Poggio

CHOCOLATE MOUSSE CAKE

Buttermilk cocoa sponge, filled
with a creamy chocolate ganache mousse,
coffee & cocoa graham crumbs - 9

Vino di Visciole - Velenosi

CLASSIC BROOKLYN CHEESECAKE

Served with side of chocolate
or raspberries syrop - 8

Vin Santo, Felsina

PANNACOTTA

A creamy, smooth vanilla bean custard,
Lemon & orange zest, topped with your choice
of strawberry or chocolate syrup - 8

Passito di Pantelleria "Ben Rye", Donnafugata

AFTER DINNER

MARSALA FINE AMBRA SWEET

Lombardo - Sicilia - 9

MARSALA SUPERIORE SECCO

Pellegrino - Sicilia - 9

VIN SANTO DEL CHIANTI CLASSICO

Felsina - Toscana - 17

PASSITO DI PANTELLERIA "BEN RYE"

Donnafugata - Siciy - 17

VINO DI VISCIOLE SOUR CHERRY

Velenosi - Marche - 14

PORTO FINE TAWNY

Sandeman - Portugal - 9

Porto RUBY

Ramos Pinto - Portugal - 9

Madeira FINE RICH

Sandeman - Portugal - 9

CAFFETTERIA

DECAF AVAILABLE - ^{ADD} \$1 **ESPRESSO**

Caffe Borbone - 2.⁵⁵

DECAF AVAILABLE - ^{ADD} \$1 **AMERICANO**

Espresso shot, hot water, side of cream - 2.⁷⁵

TEA

Ask to see our selection of teas - 3

POT OF COFFE 4 CUPS

Iuzianne, Arabica Meadium roast - 6

JORNEY TO ITALY



www.alchiardiluna.it