

## Cocktails

### Berry Rum Rosa

Malibu rum, strawberry puree, cranberry juice, orange juice, lemon 9

### Turtle Espresso Martini

Espresso & caramel vodka, cream, chocolate & caramel swirl 11

### Limoncello Martini

Limoncello, vodka, curacao, lemon, simple syrup 11

### Not Quite the Old Fashioned

Muddled strawberry, bourbon, lemon, maple, angostura bitters 11

### Aperol Spritz

Aperol, prosecco, soda 9

### Blueberry Lemon Spritzer

Vodka, blueberry simple syrup, lemon juice, prosecco 9

### Italian Margarita

Reposado, amaretto, house sour, sugar+salt rim 10

### Fresh Fruit Bellini

Seasonal fruit puree topped with prosecco 9

### Red Sangria

Blended house wines infused with fresh fruit 9

## Bottles & Cans

**Michelob Ultra** 4.50

**Budweiser** 4

**Bud Light** 4

**Coors Light** 4

**Miller High Life** 4

**Yuengling Lager** 4

**White Claw** 5.50

Black Cherry & Mango

## Draft Beer

**JAFB Seasonal** 9

**Samuel Adams Seasonal** 9

**Great Lakes Seasonal** 9

**Miller Lite** 4.5

**Peroni** 6.5

**Blue Moon** 6.5

## Beverages

### Coke Products

 **Caribou Coffee**

### Regular & Raspberry Iced Tea

## White Wines

### By the Glass or Bottle

**Moscato** *Semi-sweet with honey & white peach flavors* La Perlina, Puglia, Italy 7.5/28

**Chardonnay** *Crisp & clean with a touch of apple flavors* Hess Shirtail Ranches, Monterey 7.5/28

**Pinot Grigio** *White flower aromas; flavors of citrus & pear* Filadonna, Veneto, Italy 7.5/28

**Sauvignon Blanc** *Zesty tropical fruit & citrus notes* Oyster Bay, Marlborough, New Zealand 7.5/28

**Prosecco** *Crisp, dry, refreshing sparkling wine from* Veneto, Italy Cantico, 6.75 oz mini-bottle 8.5

**Vouvray** *Semi sweet, hints of honey, pear & apricot* Loire Valley, France 8/30

### By the Bottle

**Moscato-Riesling** Debonne' Vineyards, Madison, Ohio 22

**Chardonnay** Ferrari-Carano, Sonoma County 34

**Sauvignon Blanc** Babich Wines, Marlborough, New Zealand 29

## Red Wines

### By the Glass or Bottle

**Sweet Red** *Flavors of berries & sweet plums* Luccio Bello Rosso, Piedmont, Italy 7/26

**Montepulciano d'Abruzzo** *Medium bodied, smooth texture, well integrated fruit* Masciarelli 8/30

**Cabernet Sauvignon** *Hints of black cherry, plum & caramel* Round Hill Cellars, California 8/30

**Cabernet Sauvignon** *Silky with blackberry flavors* Silver Gate Vineyards, California 6/22

**Chianti** *Soft & balanced with flavors of ripe dark fruit* La Serra Chianti Colli Senesi, Tuscany 7/26

**Pinot Noir** *Soft & smooth with vanilla & brown spice notes* Sea Sun (Wagner Family), California 8/30

### By the Bottle

**Valpolicella** Tommasi "Rafael" Classico Superiore, Veneto, Italy 37

**Tuscan Blend** Vecchia Cantina, Tuscany, Italy 20

**Straw Bottle Chianti** Bell'Agio Chianti, Tuscany, Italy 27

**Pinot Noir** Sokol Blosser Evolution, Willamette Valley, Oregon 35

**Cabernet Sauvignon** Prati by Louis Martini, Sonoma County California 34

**Cabernet Sauvignon** Wente Charles Wetmore Vineyard, Livermore Valley California 35

**California Red Blend** Decoy by Duckhorn 32

**Nebbiolo** Produttori del Barbaresco Langhe Nebbiolo, Piedmont, Italy 49

**Brunello di Montalcino** La Tanuta, Tuscany, Italy 75

**Super Tuscan** Aia Vecchia Lagone, Tuscany, Italy 34

Mariola Italian welcomes you with open arms and a story of family, tradition, and a journey that spans oceans and generations. It all began in Carovilli, Italy, from where Felice Mariola, our founder Mike Mariola's great-grandfather, immigrated in 1915.

The value of friendliness embodied by the patron saint of Carovilli, Santo Stefano del Lupo, has been carried forward on our journey. Legend has it that the saint prayed for a wolf disturbing his herd of sheep to become friendly, and it did. This spirit is still alive at Mariola Italian.

Friendliness and tradition are at the heart of everything we do. Our family's journey led first to the hardworking streets of Akron, Ohio, where we continued to honor our roots and values. And now, we call Wooster home. We are proud to continue the family legacy of creating and enjoying American-Italian comfort food while celebrating our heritage and the memories of those who came before us.

*Maria Mariola*

