

# PREPKITCHEN LITTLE ITALY LUNCH MENU

## SMALL PLATES & SHARES

**MELON GAZPACHO** 9  
Serrano Granita

**BURRATA CAPRESE** 14.75  
Shaved Asparagus, Tomato & Pesto (GF)

**FLATBREAD** 14  
Red Sauce, Bacon, Pickled Fresnos, Parmesan & Marjoram

**MARINATED OLIVES** 7  
Fennel, Orange & EVOO (GF)

**PATATAS BRAVAS** 6.5  
Harissa Aioli

**BACON WRAPPED DATES** 13.5  
Blue Cheese & Arugula (GF)

## SANDWICHES

**LUNCH COMBO** 14.5  
1/2 Sandwich, Cup of Soup, Chips & Greens

**TUNA MELT** 13.95  
Aged Gouda, Remoulade & Caramelized Onion

**FALAFEL NAAN** 13.5  
Hummus, Feta, Romaine, Tomato, Red Onion & Buttermilk Yogurt Dressing

**TURKEY CLUB** 14.95  
Bacon, Pickled Red Onion, Avocado & Herbed Aioli

**BUTTERMILK FRIED CHICKEN SANDWICH** 14.5  
Herbed Aioli, Baby Iceberg Lettuce & Sweet Pickles

**LOCAL FISH TACOS** 14.95  
Guacamole, Shaved Cabbage, Jalapenos, Radish & Creme Fraiche (GF)

WATER AVAILABLE UPON REQUEST  
(GF) — GLUTEN FREE OPTION AVAILABLE

20% SERVICE CHARGE WILL BE ADDED TO  
PARTIES OF 6 OR MORE.

## GREENS

**CAESAR SALAD** 12.75  
Anchovy Dressing, Parmesan & Croutons (GF)

**WARM WHITE BEAN & ARUGULA** 12.75  
Red Onion & Parmesan (GF)

**BEEF & SPINACH SALAD** 12.95  
Avocado, Almond, Goat Cheese, Tangerine & Balsamic Vinaigrette (GF)

(ADD CHICKEN 4/ SHRIMP 4.5/MARKET FISH 5)

## LUNCH ENTREES

**FUSILLI BOLOGNESE** 15.95  
Beef, Pork, Tomato & Parmesan

**CHEESEBURGER** 15.25  
Gouda, Lettuce, Red Onion, Sweet Pickles & Dijonnaise (GF)

**GREEN CURRY MUSSELS** 14.5  
Coconut Milk, Cilantro & Naan (GF)

## DESSERTS

**WARM CHOCOLATE CAKE** 8  
Gelato & Whipped Cream

**CARROT CAKE** 8  
Cream Cheese Frosting & Pecan Brittle

**ICE CREAMS & SORBETS** 4.5/8  
Single Scoop or Trio (GF)

IN SUPPORT OF INCREASES TO THE MINIMUM WAGE, A 3.75% SURCHARGE WILL BE ADDED TO ALL CHECKS. WE DO APPRECIATE YOUR SUPPORT AND UNDERSTANDING. WE WILL CONTINUE TO PUT OUR HEART AND SOUL INTO PROVIDING DELICIOUS FOOD, EXCEPTIONAL SERVICE AND GENUINE HOSPITALITY. VISIT [WWW.WNLHOSP.COM/RIGHTTHINGTODO](http://WWW.WNLHOSP.COM/RIGHTTHINGTODO) OR

EMAIL [RTTD@WNLHOSP.COM](mailto:RTTD@WNLHOSP.COM)

MEATBALL MONDAY  
at CATANIA

Red Sauce Classics Done Right  
Fuhgettaboutit...

FRICKN TUESDAYS  
at WHISKNLADLE

Ryan's Fried Chicken  
and All the Fixins

QUE MILAGRO  
at MILAGRO WINERY

Mexican Street Food & Live Music  
Saturday & Sunday

PREPKITCHEN

## HANDCRAFTED COCKTAILS (ALL COCKTAILS \$12.5)

### HOUSE SANGRIA

Applejack, Cointreau, Citrus, Apple & Spice

### ☛ LONDON'S LADY

Gin, Citron Sauvage, Grapefruit, Lemon & IPA Float

### COCO LOCO

Lavender Coconut Rum, Pineapple, Coconut & Ango Float

### ☛ HORSE & BUGGY

Hibiscus Infused Vodka, Fresh Lime & Ginger Beer

### BANANA HAMMOCK

Teelings Irish Whiskey, Lemon, Banana & Velvet Falernum

### HOUSE NEGRONI

Bols Genever, Campari & Carpano Antica

### ☛ THE BLACK PEARL

Black Magic Rum, Mt. Gay Black Barrel, Avena & Walnut

### ☛ KENTUCKY .45

Bourbon, Lemon, Simple & 2 Towns Cider

### OAXACAN ON SUNSHINE

Tequila, Mezcal, Genepi, Maurin Quina & Lemon

### ☛ TEQUILA THYME BOMB

Aperol, Tequila, Blood Orange, Thyme & Chili Oil

### HONEY, DON'T

Old Grove Gin, Honeydew, Kaffir Lime, St. Germain & Absinthe

### ALL RYES ON US

Henebery Whiskey, Amaro Nonino, Punt e Mes & Angostura

### MEZTACHIO

Mezcal, Pineapple, Lime, Cinnamon & Pistachio

### THAT'S MY JAM

Venom Vodka, Strawberry Jam, Lime, St Germain & Chartreuse

## WHITE WINE

<b>CAVA</b>   Poema, Penedes, SP	9.5/38
<b>BRUT ROSÉ</b>   Domaine J. Laurens, Limoux, France NV	47
<b>CHAMPAGNE</b>   Taittinger, France NV (375ml Bottle)	34
<b>CHAMPAGNE</b>   Charles Heidsieck Brut Reserve, Champagne FR	89
<b>ROSÉ</b>   Lumiere, Provence, France	11/44
<b>PINOT BIANCO</b>   Kettmier, Alto Adige -Sudtirol, IT	46
<b>PINOT GRIGIO</b>   Tiziano, Della Venezie, IT	11/44
<b>VINHO VERDE</b>   Broadbent, Vinho Verde, Portugal	10/40
<b>MUSCADET SEVRÉ ET MAIN</b>   Les Clissages d'Or, Loire, France	50
<b>SAUVIGNON BLANC</b>   Douglas Green, South Africa	11/44
<b>SAUVIGNON BLANC</b>   Richmond Plains 'Blue Moon,' Nelson, NZ	56
<b>CHENIN BLANC</b>   Marie de Beaugard, Vouvray, France	47
<b>ARNEIS</b>   Perdaudin, Negro Angelo, Roero, Piedmont IT	56
<b>VERMENTINO</b>   Olianas, Sardegna, Italy	11/44
<b>ALBARINO</b>   D. Pedro Soutomaior, Rias Baixas, Spain	44
<b>RIESLING</b>   Dr. Hermann, Kabinett, Urziger Wurzgarden, Germany	52
<b>ROUSSANNE</b>   Opolo, Central Coast, CA	12/48
<b>VIOGNIER</b>   Hawley, Sonoma, California	56
<b>CHARDONNAY</b>   Aussieres, Pay d'Oc, France	12/48
<b>CHARDONNAY</b>   Domaine De La Tour, Chablis, FR	56
<b>CHARDONNAY</b>   Saxon Brown, Hyde Vineyard, Napa/Carneros	67

## RED WINE

<b>PINOT NOIR</b>   Lander-Jenkins, Saint Helena, CA	12/48
<b>PINOT NOIR</b>   Talisman 'Cuvee No. 4' North Coast, CA	61
<b>BARBERA D'ALBA</b>   'Nicolon' Negro Angelo, Piedmont, Italy	40
<b>NEBBIOLO</b>   Gaja 'Sito Moresco', Langhe, IT	83
<b>GRENACHE</b>   Bonpas, Cotes-du-Rhone, FR	10/40
<b>SANGIOVESE</b>   Piccini, Chianti DOCG, Italy	10/40
<b>MALBEC</b>   Dona Paula, Mendoza, Argentina	11/44
<b>GRENACHE/TANNAT</b>   Seven Oxen 'Cassidy,' Paso Robles, CA	57
<b>CHATEAUNEUF DU PAPE</b>   St Siffrein, Rhone Valley, France	73
<b>NERO D'AVOLA</b>   Ottoventi Punto 20, Sicily, IT	2013
<b>CARMENERE</b>   Espino Gran Cuvee, D.O. Maipo Andes, Chile	51
<b>MERLOT</b>   Los Morros, Central Valley, Chile	11/44
<b>MERLOT</b>   Darioush, Napa Valley, California	76
<b>BORDEAUX</b>   Château Haut-Bergey, Bordeaux, France	2007
<b>CABERNET FRANC</b>   Carr Family, Santa Ynez Valley, CA	60
<b>BRUNELLO DI MONTALCINO</b>   Brunelli, Montalcino DOCG	2004
<b>CABERNET</b>   California Karma, Paso Robles, CA	12/48
<b>CABERNET</b>   Andrew Lane, Napa, CA	61
<b>CABERNET</b>   ALTVS, Rutherford, Napa, CA	2011
<b>PETIT SIRAH</b>   Criss Cross, Clarksburg, CA	11/44
<b>SYRAH</b>   Saxon Brown 'Owl Box Block,' Sonoma, CA	63

## DRAFT BEER

☛ <b>ACE</b>   Pineapple Cider	7.5
<b>LOST ABBEY</b>   'Carnevale' Saison	9
☛ <b>BOOTLEGGER</b>   'El Chango' Mexican-Style Lager	7
☛ <b>THORN ST.</b>   'North Park' Pale Ale	7.5
<b>SOCIETE</b>   'The Pupil' IPA	8.5
<b>NOVO BRAZIL</b>   'Ipanema Girl' Double IPA	8.75
<b>ACOUSTIC ALES</b>   'Witte Snake' Witbeir	8
<b>SAINT ARCHER</b>   Peach Gose	8.5
☛ <b>DUCK FOOT</b>   American Red Ale	8
<b>KARL STRAUSS</b>   'Wreck Alley' Imperial Stout	8

## BOTTLED BEER

<b>2 TOWNS</b>   'Brightcider' Hard Apple Cider (12oz)	7.5
<b>STIEGL</b>   Grapefruit Radler (16oz)	8
<b>JOSEPH JAMES</b>   'American Flyer' Lager (12oz)	7
<b>PINKUS</b>   Organic Ur-Pils (500ml)	9
<b>ALMANAC</b>   'Passion Project' Passion Fruit Sour (375ml)	14
<b>UNIBROU</b>   La Fin du Monde' Belgian Triple (12oz)	8.5
<b>HITACHINO NEST</b>   Red Rice Ale (330ml)	11
<b>SAISON DUPONT</b>   Belgian Farmhouse Ale (750ml)	16
<b>BOULEVARD</b>   'Rye-on-Rye' Sazerac Barrel-Aged Rye (750ml)	26

