

HANNY'S - THE BAR

EDITION 003

Kitchen Cooks Until
1:00 a.m. Every Night

Petite Midnight Martini \$2.50
Last Chance for Romance

Bar Pours Until
1:30 a.m. Every Night



PIZZA - Roman Style Crisp Crust, San Marzano Tomato Sauce, Imported Italian Cheeses

Margherita - Italian Three-Cheese Blend, Fresh Basil and Tomato Sauce	\$9.00
Carne - Italian Sausage, Pepperoni, Italian Three-Cheese Blend and Tomato Sauce.....	\$12.00
* Prosciutto di Parma - Italian Three-Cheese Blend, Tomato Sauce, Shaved Parmigiano-Reggiano, Arugula and Olive Oil.....	\$13.00
Veggie - Mushroom, Bell Pepper, Black Olive, Onion, Italian Three-Cheese Blend and Tomato Sauce	\$11.00
Pepperoni Onion - Italian Three-Cheese Blend and Tomato Sauce	\$12.00
American - Italian Sausage, Grilled Mushroom and Onion, Italian Three-Cheese Blend and Tomato Sauce	\$13.00
Faccia di Vecchia - Extra Tomato Sauce with a light sprinkling of Parmigiano-Reggiano, Onions, Oregano, Bread Crumbs and Olive Oil.....	\$11.00
Pizzas without Tomato Sauce	
Bianco - Italian Three-Cheese Blend, Goat Cheese, Chopped Tomatoes, Fresh Basil, Black Pepper, and Red Pepper Flakes.....	\$11.00
* Prosciutto e Mela - Fontina Cheese, Prosciutto di Parma and Apple	\$12.00
Quattro - Covered with Italian Three Cheese Blend featuring Gorgonzola, Provolone, Pecorino-Romano and Goat Cheese on separate quarters.....	\$12.00

ADDITIONS

Arugula	\$2.00	Green Bell Pepper	\$2.00	Red Bell Pepper	\$2.00	Cherry Tomato	\$2.00
Basil	\$2.00	Kalamata Olive	\$2.00	Red Onion	\$2.00	Italian Sausage	\$3.00
Black Olive	\$2.00	Mushroom	\$2.00	San Marzano Tomato Sauce	\$2.00	Pepperoni	\$3.00
						Sopressata	\$3.00

2 for \$3.50, 3 for \$5.00

APPETIZERS

* Snack Plate - Prosciutto di Parma, Sopressata, Parmigiano-Reggiano, Green Olives, Kalamata Olives, Pistachio Nuts and Ciabatta Bread	\$5.00
* Bar Plate - Prosciutto di Parma, Parmigiano-Reggiano, Melon, Green Olives, Kalamata Olives, Pistachio Nuts and Ciabatta Bread.....	\$9.00
* Prosciutto Solo - A Side Plate of Prosciutto di Parma	\$4.50
Bruschetta - Green Olives, Kalamata Olives, Cherry Tomatoes, Fresh Basil, Olive Oil, Lemon and Red Pepper Flakes.....	\$7.00
* Asparagus with Egg - Asparagus with Fried Egg and Shaved Parmigiano-Reggiano.....	\$8.00
Shrimp Prosciutto - Grilled and garnished with Arugula, Balsamic Vinegar and Shaved Parmigiano-Reggiano.....	\$12.00
Cauliflower Calabrese - Grilled Cauliflower with Bell Pepper, Onion, Mushrooms and Red Pepper Flakes, topped with our Fried Onion Strings.....	\$7.50
Gorgonzola Slaw - A Creamy Slaw with Gorgonzola Cheese and Pistachios.....	\$5.00
Onion Strings - Lightly Battered and Garnished with Parmigiano-Reggiano and a Squeeze of Lemon.....	Small \$4.00 Reg. \$7.00

PLATES

* Tuscan Steak - Charred Choice Ribeye topped with Gorgonzola Cheese, Arugula and Lemon Dressing	\$23.00
Pork Milanese - A Classic Italian Dish of White Marble Pork Loin, pounded thin, breaded and seared to a crisp, topped with refreshing Cucumber, Radish and Radish Sprouts.....	\$14.00

SANDWICHES

Pork Calabrese - Charred Pork Loin with Grilled Red Bell Pepper, Onion and Mushroom with Spicy Pepper Flakes on Ciabatta Bread	\$8.50
* Roast Beef - Grilled Choice Ribeye, Nueske's Bacon, Arugula and a Fried Egg on Ciabatta Bread	\$9.50
* Panino - Prosciutto di Parma, Sopressata, Fontina Cheese and Arugula on Ciabatta Bread brushed with Olive Oil.....	\$9.50
The Vegetarian - Grilled Portobello Mushroom, Grilled Onions, Arugula, and Parmigiano-Reggiano on Ciabatta Bread.....	\$9.00
* The Prosciutto e Heart - Prosciutto, Hearts of Palm, and Fontina Cheese on Ciabatta Bread.....	\$9.00
The Porchetta - Roasted and Grilled White Marble Pork Loin served with Fontina Cheese, Onions, Black Olives and Sopressata on Ciabatta Bread.....	\$9.50
B.L.T. - The Standard - Nueske's Bacon, Romaine Lettuce, Tomato, Hellmann's Mayonnaise, served on Toasted Bread.....	\$7.50
B.L.T. - The Supremo - The Above plus Hard-Boiled Egg and Sharp Provolone Cheese.....	\$9.00

SALADS

Chopped Salad - Mixed Greens, Artichoke Hearts, Cherry Tomatoes, Red Onion, Avocado, Mushroom, Sliced Hard-Boiled Egg, Shaved Parmigiano-Reggiano and Hearts of Palm with a Dijon Balsamic Vinaigrette	\$11.00
The Rocket Salad - Arugula, White Onion, Black Olive, Hard-Boiled Egg, Cracked Black Pepper, Sopressata, Sharp Provolone and Lemon Vinaigrette.....	\$9.00
Hanny's Salad - Mixed Greens with Red Onion, Red Bell Peppers, Pistachios, Shaved Parmigiano-Reggiano and an Italian Vinaigrette.....	\$9.00
Beet Salad - Red and Gold Beets, Arugula, Red Onion, Pistachios, Lemon Vinaigrette and your choice of Goat or Gorgonzola Cheese.....	\$8.00
Side Salad - Mixed Greens, Cherry Tomatoes, Mushrooms, Hearts of Palm, Onions and Italian Vinaigrette.....	\$4.50

DESSERTS

Lemon Meringue Tart	\$7.00	Doughnuts with Chocolate or Strawberry Sauce	\$5.00
Tiramisu	\$7.00	Symphony Chocolate Crisp Cake with	
La Dolce Vita	\$6.50	Häagen-Dazs Vanilla Ice Cream	\$7.00

"The point of life is not to maximize mortality reduction." - Edward Glaeser, Professor of Economics, Harvard University

* A consumer advisory from the health department states that consuming rare or under cooked meats may increase your risk of food-borne illness.

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COCKTAILS

Caipirinha	\$10.00
<i>Cachaca, Limes, Brown Sugar, Rock Candy.</i>	
Mojito	\$9.50
<i>Bacardi Limon Rum, Ginger Ale and Gosling's Dark Rum.</i>	
Moscow Mule	\$9.00
<i>Stoli Vodka, Ginger Beer, Muddled Slices of Cucumber and Lime Wedges.</i>	
The Ginger Creek	\$9.50
<i>Knob Creek Bourbon, Canton French Ginger Liqueur and Ginger Beer, Served Up or On the Rocks.</i>	
Pomegranate Julep	\$9.00
<i>Bulleit Bourbon, Luxardo Maraschino Cherry Liqueur, Pomegranate Molasses and Ginger Ale.</i>	
Aviation	\$9.00
<i>Beefeater Gin, Luxardo, Cremé De Violette, Lemon Juice served in our classic martini glass.</i>	

Classic Martini

*Smirnoff Vodka or Beefeater Gin,
Vermouth, Olives
Served Ice Cold*

\$5.00

Classic Manhattan

*Makers Mark Bourbon,
Martini and Rossi
Sweet Vermouth, Splash of Bitters*

\$8.00

Appletini	\$8.00
<i>Stoli Gala Apple Vodka, Berentzen Apple Liqueur and Midori Melon served in our classic martini glass.</i>	
St-Germain	\$10.00
<i>Grey Goose La Poire Vodka, St-Germain Elderflower Liqueur and Champagne served in our classic martini glass.</i>	
Peartini	\$9.00
<i>Grey Goose La Poire Vodka, Amaretto Di Saronno and Lemon served in our classic martini glass.</i>	
Side Car	\$9.00
<i>Korbel Brandy and Cointreau, Up or On the Rocks.</i>	
The Original Pimm's Cup	\$8.00
<i>Pimm's No. 1 Liqueur, Ginger Beer, Apple, Orange and Cucumber Slice.</i>	
English Garden	\$13.00
<i>Henricks Gin, St-Germain, Muddled Cucumber served in our classic martini glass.</i>	

CHAMPAGNE COCKTAILS

French 75	\$9.00
<i>Gin, Cointreau, Lemon Juice, and Sparkling Wine.</i>	
The Corella	\$11.00
<i>Korbel Brandy, St-Germain Elderflower Liqueur, and Varichon & Clerc Sparkling Wine.</i>	
Kir Royale	\$12.00
<i>Sparkling Wine and Chambord.</i>	
Bellini	\$11.00
<i>Prosecco and Peach Nectar.</i>	
Champagne Celebration	\$12.00
<i>Sparkling Wine, Peach Liqueur and Chambord.</i>	

SUMMER COOLERS

The Washington Cranapple	\$8.50
<i>Crown Royal, Berentzen Apple Liqueur and Cranberry Juice.</i>	
Peach Porch Tea	\$8.50
<i>Stoli Peach, Iced Tea and Peach Nectar.</i>	
Huckleberry Lemonade	\$9.00
<i>44 North Huckleberry Vodka, Blue Curacao and Lemonade.</i>	
Ginger Lemonade	\$8.50
<i>Canton French Ginger Liqueur, Lemonade and Club Soda.</i>	

WINE TYPE / REGION / PRODUCER

GLASS / CARAFE / BOTTLE

SPARKLING

Prosecco / Italy / Bellenda	\$10.00 / - / \$36.00
<i>The Classic Sparkler of Venice! Clean, fresh and elegant with persistent bubbles. Citrus notes.</i>	
Blanc De Blancs / France / Varichon & Clerc	\$11.00 / - / \$40.00
<i>Easy drinking sparkling wine made primarily from Chardonnay. Apple and vanilla flavors. Dry.</i>	

WHITE

Chardonnay / Australia / Oxford Landing	\$7.50 / 11.25 / 26.00
<i>This winery was founded in 1958. Medium bodied with peach, melon and tropical flavors.</i>	
Pinot Grigio / Italy / Caldaro	\$9.50 / 14.25 / 34.00
<i>High altitude plantings lead to a medium bodied wine with pear flavors and racy acidity.</i>	
Albarino / Spain / Nessa	\$10.50 / 15.75 / 38.00
<i>Vineyards drop into the ocean. Green apple and lime flavors with tropical support.</i>	
Riesling / Washington / O'Reilly's	\$9.00 / 13.50 / 32.00
<i>Apricot and citrus. Delicate off-dry flavors are combined with minerals. Complex and delicious.</i>	
Chardonnay / California / Heron	\$7.00 / 10.50 / 24.00
<i>Lemon, pear and orange peel with French Oak.</i>	

ROSÉ

Rosé Of Malbec / Argentina / Crios	\$7.50 / 11.25 / 26.00
<i>Vibrant color with flavors of wild strawberry. Full bodied for a rosé with a clean dry finish.</i>	

RED

Cabernet / Mendoza / Don Cristobal	\$8.00 / 12.00 / 28.00
<i>Ruby red color, cherry and spice flavors. Long and persistent finish.</i>	
Pinot Noir / California / Grayson	\$10.00 / 15.00 / 36.00
<i>Dark fruits combined with ripe raspberry. A balanced supple finish. New winery on the scene.</i>	
Chianti / Italy / Farnetella	\$9.00 / 13.50 / 32.00
<i>THE Tuscan classic! Sangiovese flavors of red berries supported by vanilla oak. Medium bodied.</i>	
Malbec-Syrah / Argentina / Tilia	\$7.50 / 11.25 / 26.00
<i>Spicy combination of black cherry and espresso. Rich mouth feel with velvety smooth finish.</i>	
Merlot / Russian River / Angeline	\$8.00 / 12.00 / 28.00
<i>Bright fruit flavors of wild blackberry and cherry. Easy and smooth finish.</i>	

WINE TYPE / REGION / PRODUCER

BOTTLE

WHITE

Inzolia / Sicily / Cantine Barbera	\$36.00
<i>Complex flavors of fruit and herbs. Full and rich. Crisp.</i>	
Chardonnay / Russian River / Martin Ray	\$49.00
<i>Great structure and balance. Crisp apple, melon and vanilla.</i>	
Verdicchio / Italy / Casalfarneto	\$37.50
<i>Grown on the coast of the Adriatic Sea. Rich and creamy. Elegant.</i>	
Sauvignon Blanc / New Zealand / Nautilus	\$45.00
<i>Typical grapefruit aromas and flavors. Crisp finish.</i>	
Viognier Blend / France / Guigal	\$35.00
<i>Mostly Viognier White blend. Medium bodied. Spicy and floral.</i>	
Sauvignon Blanc / Napa / Frias	\$46.00
<i>Grapefruit and candied lemon with great concentration. Long finish.</i>	
Pinot Grigio / Italy / Venica & Venica	\$42.00
<i>Tropical fruits and pear flavors with great texture and body.</i>	
Gruner Vetliner / Austria / Angerer	\$49.00
<i>Ripe peach and apricot. Long rich finish.</i>	

RED

Primitivo / Italy / Masseria	\$39.00
<i>"Italian Zinfandel". Spicy plum, full bodied. Lingering finish.</i>	
Chateauf du Pape / Rhone / Mayard	\$86.00
<i>Southern France classic! Old vine Grenache gives wine silky texture.</i>	
Merlot / Napa / Sean Minor	\$49.00
<i>Silky flavors of ripe black cherry. Sweet oak finish.</i>	
Rioja / Spain / Breton	\$55.00
<i>The classic Tempranillo blend from northern Spain offers red currant and vanilla.</i>	
Shiraz / Australia / Redbank	\$35.00
<i>Medium bodied. Dark cherry and blueberry flavors. Smooth finish.</i>	
Pinot Noir / Oregon / Torii Mor	\$75.00
<i>Silky combination of boysenberry, caramel oak and cocoa.</i>	
S/G/M "Three Gardens" / Australia / Langmeil	\$37.00
<i>A blend of Shiraz, Grenache and Mourvedre produce a wine with spicy, dark fruit flavors.</i>	
Cabernet Sauvignon / Dry Creek Valley / Peterson	\$63.00
<i>Intense spicy berry with coffee and vanilla.</i>	

BEER

Peroni	\$5.00	Stella Artois	\$5.00	Forst	\$5.00
Moretti Lager	\$5.00	Budweiser	\$4.00	Kiltlifter	\$5.00
Menabrea Amber	\$7.00	Bud Light	\$4.00	Boddington	\$6.00
Amstel	\$5.00	Kaliber (N/A)	\$5.00	Guinness	\$6.50

CHAMPAGNE

Moët White Star	split \$13.00
Pommery Pop	split \$13.00
Dom Perignon	\$290.00
Roederer Cristal Brut	\$495.00