

SPARKLING

Ferrari Brut, NV Italy	\$50
Tattinger Brut, NV France	\$80
Bollinger Special Cuvee NV France	\$125

SINGLE MALT SCOTCH

The Glenlivet 12 Yr	\$11
Macallan 12 Yr	\$13
Dalwhinnie 15 Yr	\$15
Tomatin 14 Yr	\$15
Talisker 10 Yr	\$16
The Balvenie 14 Yr	\$19
Lagavulin 16 Yr	\$20
Glenmorangie 18 Yr	\$25

DOLCI/DESSERTS

TIRAMISU: *A family recipe. Mascarpone cream, ladyfingers dipped in coffee, finished with shaved chocolate (made with raw eggs).* \$8

PANNA COTTA: *A typical Northern Italian dessert (The Langhe, Piemonte area well known for Barolo and Nebbiolo wine production). Cooked cream served with a berry sauce.* \$8

BONGO: *A Florentine version of a profiterole. A house-made éclair filled with cream served with melted chocolate and powdered sugar.* \$8

CANNOLI: *Filled with ricotta cheese and chocolate chips.* \$8

DIGESTIVI/AFTER DINNER DRINKS

CAFFÉ ITALIANO/AMERICANO: *Now serving Illy espresso or espresso lengthened with hot water (caffé Americano).* \$4 (add liqueur, \$7)

LIMONCELLO: *A sweet lemon and vodka after-dinner liquor from Southern Italy.* \$8

HOUSE GRAPPA: *Traditional liquor made from pomace, the discarded grape seeds, stalks, and stems that are a by-product of the winemaking process.* \$8

RESERVE GRAPPA \$15

CAFFÉ CORRETTO: *A shot of espresso with a shot of grappa.* \$11

PORT: *Porto, 10 year tawny.* \$12

MOSCATO: *Secco 2011, A lightly sweet sparkling dessert wine from Northern Italy.* \$8

COGNAC: *Hennessey V.S.* \$13

VINSANTO \$15



TRATTORIA SBANDATI

DRINKS  
&  
DESSERTS

limoncello, fresh lemon. \$14

ZENZERO LIME: Crater Lake ginger vodka,  
St. Germain, fresh lime juice, simple syrup, cherry. \$12

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NON-ALCOHOLIC BEVERAGES

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SPARKLING MINERAL WATER

500 ML \$4 / 1 LITER \$7

SAN PELLEGRINO SODAS:

Lemon, blood orange, orange and grapefruit \$4

COKE/DIET COKE/SPRITE/ICED TEA \$3

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1444 NW College Way, Bend, Oregon 97703 tel: 541.306.6825

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PROSECCO COCKTAILS

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LA VIOLA: Prosecco, crème de violette, clove. \$10

AGRODOLCE:

Prosecco, St. Germain, Peychaud's bitters, cherry. \$11

APEROL SPRITZ: Prosecco, Aperol, orange slice. \$11

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HOUSE COCKTAILS

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NEGRONI: Citadelle gin, Vya sweet vermouth, Campari, orange twist. \$14

UGO TAKES MANHATTAN: Buffalo Trace  
bourbon, Vya sweet and dry vermouth, Angostura bitters,  
Fernet Branca rinse, cherry. \$14

MARTINI SBANDATI: Aviation gin, Dolin sweet  
white vermouth, peach bitters, orange and lemon twist. \$14

LIMONCELLO SPECIALE: Monopolowa vodka,

VINI ROSSI/RED WINES Glass / bottle

Chianti: Fattoria di Petroio, Toscana 2017 \$12 / \$45

Cab/Merlot/Refosco: Di Lenardo, Friuli 2018 \$13 / \$48

Barbera: Fontanafredda, Piemonte 2019 \$14/ \$52

Valpolicella Ripasso: Zenato, Veneto 2017 \$15 / \$58

Rosso di Montalcino: Caprilli, Toscana 2018 \$16 / \$60

Monteferrato Rosso: Il Baciato, Piemonte 2017 \$17/\$64

\*Vintage subject to change

\*Corkage fee: \$25 Per 750 ml bottle (Limit: 2 bottles per table)

\*Wine uncorked off-premises is not permitted by OLCC law

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VINI DELLA CASA/HOUSE WINES

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Glass / Half Liter / Liter

Montepulciano d'Abruzzo: Abruzzo 2019 \$8 / \$17 / \$30

Pinot Grigio: Veneto 2019 \$8 / \$17 / \$30

VINI BIANCHI/WHITE WINES Glass / bottle

Prosecco: Malibrán, Valdobbiadene, NV \$10 / \$38

Chardonnay: Girlan, Alto Adige 2019 \$11 / \$40

Gavi: Villa Sparina, Piemonte 2020 \$12/ \$45

Soave: Bertani, Veneto 2019 \$13/\$48

Verdicchio: Andrea Felici, Toscana 2019 \$14/\$52

Rose: Toscana 2020 \$14/\$52

VINI RISERVA/RESERVE WINES Bottle

Nerojbleo: Gulfi, Sicily 2018 \$60

Gattinara Nebbiolo: Travaglini, Piemonte 2017 \$65

Montepulciano d'Abruzzo: Marramiero Riserva 2016 \$75

Super Tuscan: Le Volte, Toscana 2018 \$80

Barbera Superiore: Corsini, Piemonte 2017 \$85

Chianti Riserva: Verazzano, Toscana 2014 \$85

Barolo: Bruna Grimaldi, Piemonte 2015 \$90

Brunello di Montalcino: Caprilli, Toscana 2015 \$100

Barbaresco: <i>Cigliuti, Piemonte 2017</i>	\$105
Amarone: <i>Bertani, Veneto 2016</i>	\$120

BIRRA/BEER

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DESCHUTES FRESH SQUEEZED IPA: <i>IPA with a juicy grapefruit and citrus flavor.</i>	\$6
ROGUE DEAD GUY ALE: <i>Deep honey in color with a malty aroma and a rich hearty flavor.</i>	\$7
PAULANER HEFE WEISSE: <i>Crisp, golden Bavarian wheat beer.</i>	\$8
TRUMER PILSNER	\$5
HEATER ALLEN PILSNER: <i>McMinnville, OR</i>	\$9