

Pima County Clerk of the Board

Melissa Manriquez

Katrina Martinez
Deputy Clerk

Administration Division
130 W. Congress St., 1st Floor
Tucson, AZ 85701
Phone: (520)724-8449 • Fax: (520)222-0448

Management of Information & Records Division
1640 East Benson Highway
Tucson, Arizona 85714
Phone: (520) 351-8454 • Fax: (520) 791-6666

June 22, 2026

Victor Hugo Huacuja Braun
Ragazzi Northern Italian Cuisine
151 W. 1st Street, No. 1
Nogales, AZ 85621

RE: Arizona Liquor License Job No.: 399547
d.b.a. Ragazzi Northern Italian Cuisine

Dear Mr. Huacuja Braun:

Enclosed is a copy of the Affidavit of Posting relative to your Liquor License Application for a Series 12, Restaurant, which was received in our office on May 19, 2026. The Hearing before the Pima County Board of Supervisors has been scheduled for Tuesday, July 14, 2026, at 5:00 p.m. or thereafter, at the following location:

Pima County Administration Building
Board of Supervisors Hearing Room
130 W. Congress, 1st Floor
Tucson, AZ 85701

Should you have any questions pertaining to this matter, please contact this office at (520)724-8449.

Sincerely,

A handwritten signature in black ink, appearing to read "Melissa Manriquez", written over a circular stamp.

Melissa Manriquez
Clerk of the Board

Enclosure



POSTING

Job# _____
DLLC use only

Arizona Dept. of Liquor Licenses and Control
800 W. Washington St. 5th Floor Phoenix, AZ 85007
(602) 542-5141

Type or Print with Black Ink

Date of Posting: 5-29-2026 / _____ / _____ Date of Posting Removal: 06-18-2026 / _____ / _____

Applicant's Name: Ragazzi Northern Italian Cuisine
Huacuja Braun Victor Hugo
Last First Middle

Business Address: 101 S. La Canada Drive, No. 51 Green Valley 85614
Street City Zip

I hereby certify that pursuant to A.R.S. 4-201, I posted notice in a conspicuous place on the premises proposed to be licensed by the above applicant and said notice was posted for at least twenty (20) days.

Pima County Sheriff Department Deputy 520-351-6000
Print Name of City/County Official Title Phone Number

Signed by: Jace Judd Badge # 1112 6/19/2026
Signature Badge Date Signed

Return this affidavit with your recommendations or any other related documents.
If you have any questions please call (602) 542-5141 and ask for the Licensing Division.

JUN 19 2026 11:54 PM CLK OF BD *Hof*



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TO: Development Services, Zoning Division
FROM: Gizelle Morales
Clerk of the Board Specialist
DATE: May 19, 2026
RE: Zoning Report - Application for Liquor License

Attached is the application of:

Victor Hugo Huacuja Braun
d.b.a. Ragazzi Northern Italian Cuisine
101 S. La Canada Drive, No. 51
Green Valley, AZ 85614

Arizona Liquor License Job No. 399547
Series 12, Restaurant
New License
Person Transfer
Location Transfer

ZONING REPORT

DATE: 5/22/26

Will current zoning regulations permit the issuance of the license at this location?

Yes No

If No, please explain:

M. Borcal
Pima County Zoning Inspector

When complete, please return to cob_mail@pima.gov

MAY 22 26 AM 11:56 PC CLK OF BO

26-15-9577

State of Arizona
Department of Liquor Licenses and Control

Created 05/19/2026 @ 10:30:30 AM

Local Governing Body Report

LICENSE

Number:		Type:	012 RESTAURANT
Name:	RAGAZZI NORTHERN ITALIAN CUISINE		
State:	Pending		
Issue Date:		Expiration Date:	
Original Issue Date:			
Location:	101 S LA CANADA DRIVE #51 GREEN VALLEY, AZ 85614 USA		
Mailing Address:	151 W 1ST STREET #1 NOGALES, AZ 85621 USA		
Phone:	(520)470-4882		
Alt. Phone:			
Email:	VICTORH.RAGAZZI@GMAIL.COM		

AGENT

Name:	VICTOR HUGO HUACUJA BRAUN
Gender:	Male
Correspondence Address:	151 W 1ST STREET #1 NOGALES, AZ 85621 USA
Phone:	(520)470-4882
Alt. Phone:	
Email:	VICTORH.RAGAZZI@GMAIL.COM

OWNER

MAY 19 2026 11:46 PC CLK OF BD *jam*

*6042
7-18-26*

Name: RAGAZZI-HUACUJA LLC
Contact Name: VICTOR HUGO HUACUJA BRAUN
Type: LIMITED LIABILITY COMPANY
AZ CC File Number: 23035372 State of Incorporation: AZ
Incorporation Date: 11/06/2019
Correspondence Address: 151 W 1ST STREET
#1
NOGALES, AZ 85621
USA
Phone: (520)470-4882
Alt. Phone:
Email: VICTORH.RAGAZZI@GMAIL.COM

Officers / Stockholders

Name:	Title:	% Interest:
VICTOR HUGO HUACUJA BRAUN	MEMBER	100.00

RAGAZZI-HUACUJA LLC - MEMBER

Name: VICTOR HUGO HUACUJA BRAUN
Gender: Male
Correspondence Address: 151 W 1ST STREET
#1
NOGALES, AZ 85621
USA
Phone: (520)470-4882
Alt. Phone:
Email: VICTORH.RAGAZZI@GMAIL.COM

MANAGERS

Name: TAMMY LEE FIERRO
Gender: Female
Correspondence Address: 151 W 1ST STREET
#1
NOGALES, AZ 85621
USA
Phone: (520)604-4172
Alt. Phone:
Email: TAMLEFIERRO20@GMAIL.COM

APPLICATION INFORMATION

Application Number: 399547
Application Type: New Application
Created Date: 05/07/2026

QUESTIONS & ANSWERS

012 Restaurant

- 1) Are you applying for an Interim Permit (INP)?
 Yes
 What date are you taking ownership? Please upload the Interim Permit Notary page when you reach the upload page.
 05/07/2026
- 2) Are you one of the following? Please indicate below.
 Property Tenant
 Subtenant
 Property Owner
 Property Purchaser
 Property Management Company
 Property Tenant
- 3) Is there a penalty if lease is not fulfilled?
 Yes
 What is the penalty?
 Landlord lockout
- 4) Is the Business located within the incorporated limits of the city or town of which it is located?
 No
 If no, in what City, Town, County or Tribal/Indian Community is this business located?
 Pima County
- 5) What is the total money borrowed for the business not including the lease?
 Please list each amount owed to lenders/individuals.
 None, capital contribution
- 6) Are there walk-up or drive-through windows on the premises?
 No
- 7) Does the establishment have a patio?
 No
- 8) Is your licensed premises now closed due to construction, renovation or redesign or rebuild?
 No
- 9) What type of business will this license be used for?
 Restaurant

DOCUMENTS

DOCUMENT TYPE	FILE NAME	UPLOADED DATE
MISCELLANEOUS	DLLC App & Auth Letter.pdf	05/07/2026
DIAGRAM/FLOOR PLAN	Floor Plan.pdf	05/07/2026
INTERIM PERMIT NOTARY PAGE	INP.pdf	05/07/2026
MENU	Menu.pdf	05/07/2026
MENU	NA Beverage Menu.pdf	05/07/2026
RESTAURANT OPERATION PLAN	Rest Op Plan.pdf	05/07/2026
RECORDS REQUIRED FOR AUDIT	RRFA.pdf	05/07/2026
MISCELLANEOUS	Tammy Basic & Mgt Certs.pdf	05/07/2026
QUESTIONNAIRE	Tammy Mgr Q.pdf	05/07/2026
MISCELLANEOUS	Victor ASF & Naturalization.pdf	05/07/2026
QUESTIONNAIRE	Victor Q.pdf	05/07/2026

**State of Arizona
Department of Liquor Licenses and Control**

Created 05/19/2026 @ 11:24:50 AM

Local Governing Body Report

LICENSE

Number:	INP100038454	Type:	INP INTERIM PERMIT
Name:	RAGAZZI NORTHERN ITALIAN CUISINE		
State:	Active		
Issue Date:	05/19/2026	Expiration Date:	08/20/2026
Original Issue Date:	05/19/2026		
Location:	101 S LA CANADA DRIVE #51 GREEN VALLEY, AZ 85614 USA		
Mailing Address:	151 W 1ST STREET #1 NOGALES, AZ 85621 USA		
Phone:	(520)470-4882		
Alt. Phone:			
Email:	VICTORH.RAGAZZI@GMAIL.COM		

AGENT

Name:	VICTOR HUGO HUACUJA BRAUN
Gender:	Male
Correspondence Address:	151 W 1ST STREET #1 NOGALES, AZ 85621 USA
Phone:	(520)470-4882
Alt. Phone:	
Email:	VICTORH.RAGAZZI@GMAIL.COM

OWNER

Name: RAGAZZI-HUACUJA LLC
Contact Name: VICTOR HUGO HUACUJA BRAUN
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AZ CC File Number: 23035372 State of Incorporation: AZ
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NOGALES, AZ 85621
USA
Phone: (520)470-4882
Alt. Phone:
Email: VICTORH.RAGAZZI@GMAIL.COM

Officers / Stockholders

Name:	Title:	% Interest:
VICTOR HUGO HUACUJA BRAUN	MEMBER	100.00

RAGAZZI-HUACUJA LLC - MEMBER

Name: VICTOR HUGO HUACUJA BRAUN
Gender: Male
Correspondence Address: 151 W 1ST STREET
#1
NOGALES, AZ 85621
USA
Phone: (520)470-4882
Alt. Phone:
Email: VICTORH.RAGAZZI@GMAIL.COM

MANAGERS

Name: TAMMY LEE FIERRO
Gender: Female
Correspondence Address: 151 W 1ST STREET
#1
NOGALES, AZ 85621
USA
Phone: (520)604-4172
Alt. Phone:
Email: TAMLEFIERRO20@GMAIL.COM

APPLICATION INFORMATION

Application Number: 399549
Application Type: New Application
Created Date: 05/07/2026

QUESTIONS & ANSWERS

INP Interim Permit

- 1) Enter License Number currently at location
- 2) Is the license currently in use?
- 3) Submit the interim permit section of the license series application you are applying for when you reach the upload page.



Arizona Department of Liquor Licenses and Control
<https://www.azliquor.gov>
 (602) 542-5141

FOR DLLC USE ONLY

INP number:
Date Approved:
Expiration:
LC:

**INTERIM PERMIT (INP)
 NOTARY PAGE**
 \$100.00 INTERIM PERMIT APPLICATION FEE

SECTION 5, PAGE 2, of the license application

For approval of an interim permit:

- There **must** be a valid license of the same series issued to the current location you are applying for, **OR**
- A Hotel/Motel license is being replaced with a restaurant license pursuant to A.R.S.§4-203.01(A)

1. Enter license number currently at the location: 012100013310

2. Is the license currently in use? Yes No If no, how long has it been out of use? N/A

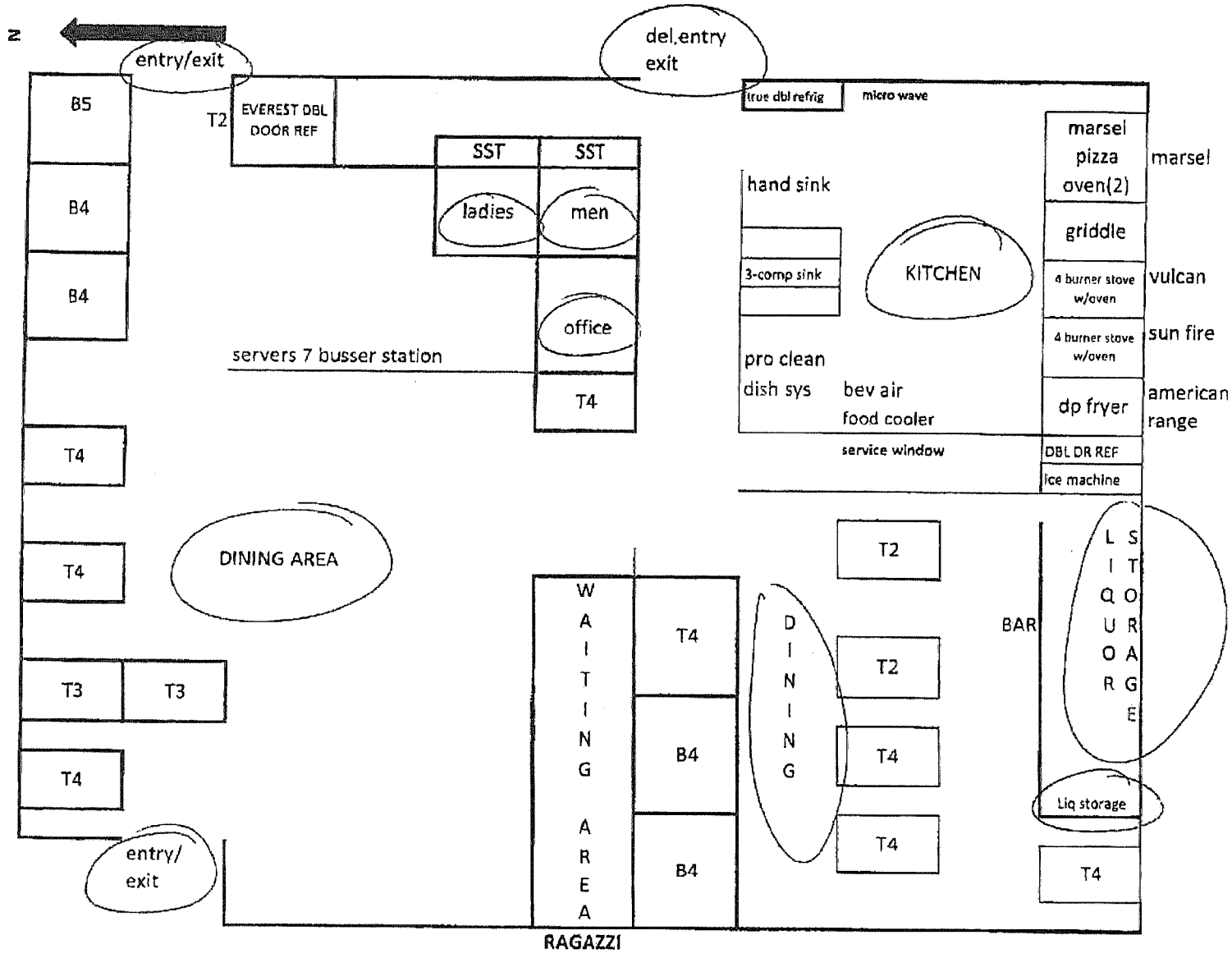
I, (Print Full Name) Jorge Manuel Leon Uribe hereby declare that I am the Individual, Owner, Agent, or Controlling Person on the stated license and location.

Signature:

State of <u>Arizona</u>	 Notary Seal
County of <u>Pima</u>	
Signed before me on this <u>01</u> day of <u>May</u> , 20 <u>26</u>	
Notary Signature <u></u>	
My commission expires on <u>26</u> day of <u>February</u> , 20 <u>29</u>	

100 5 14 149. 061 421

2,000 SQ. FT.



RAGAZZI



Arizona Department of Liquor Licenses and Control
 https://www.azliquor.gov
 (602) 542-5141

DLIC USE ONLY

Job #:	399547
Date Accepted:	5-7-2026
LC:	Chaya
License #:	

RESTAURANT OPERATION PLAN
 RESTAURANT SERIES 12 AND
 HOTEL/MOTEL SERIES 11 ONLY

1. Name of restaurant (Please print): LAGAZZI NORTHERN ITALIAN CUISINE

2. Must indicate the equipment below by Make, Model, and Capacity:

LIST ONLY THE FOLLOWING - NO ATTACHMENTS

Grill	1-3' SS SALAMANDER ROLL OUT, 1-3' SS CHAR GRILL
Oven	2-3' SS 6 BURNER GAS STOVE TOP w/OVEN, 2-4' SS COMM. PIZZA OVENS
Freezer	1-COMM. FLOOR SINGLE DOOR
Refrigerator	1-2 1/2' SS REFR. SAND. PREP, 1-4' SS REFR. SAND. PREP, 1-3' SS 2 DOOR 1-7' SS 2 DOOR UPRIGHT, 1-7' 2 DOOR UPRIGHT
Sink	1-8' SS 3 COMP. w/SPRAYER, 1-2'x2' SS HAND SINK
Dish Washing Facilities	1-COMM. DISHWASHER
Food Preparation Counter (Dimensions)	1-4' SS PREP, 1-3' SS PREP
Other	1-SS 2 BASKET FAT FILTER, 1-11' SS HOOD w/ALSUL, 2-ELETT. MICROWAVES, 1-6 QT. ELETT. MIXER, 1-COMM. FOOD PROCESSOR

3. Attach a copy of your FULL menu with pricing INCLUDING NON-ALCOHOLIC BEVERAGES

4. What percentage of your public premises is used primarily for restaurant dining?

(Do not include kitchen, bar, hi-top tables, or game area.) 95 %

5. Does your restaurant have a bar area that is distinct and separate from the dining area? YES No

(If yes, what percentage of the public floor space does this area cover?) 5 %

6. List the seating capacity for:

a) Restaurant dining area of your premises: [90]
 (DO NOT INCLUDE PATIO SEATING)
 b) Bar area [+ 5]
 TOTAL [= 95]

7. What type of dinnerware is primarily used in your restaurant? Reusable Disposable Both

8. Does your restaurant contain any **games, televisions, or any other entertainment**? Yes No
If yes, specify what types and how many (examples: 4-TV's, 2-Pool Tables, 1-Video Game, etc.)

2-36" Flat Screen TV's

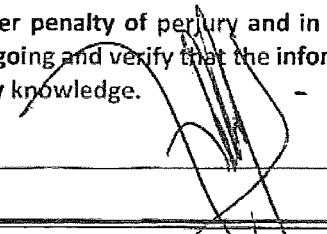
9. Do you have live entertainment or dancing? Yes No
If yes, what type and how often (example: DJ-2 x a week, Karaoke-2 x a month, Live Band-1 x a month, etc.)

10. List number of employees for each position:

Position	How many
Cooks	4
Bartenders	2
Hostesses	2
Managers	1
Servers	2
Other (Dishwasher)	1
Other ()	
Other ()	

VICTOR
 I, (Print Full Name) HUGO HUACUSA BRAUN, hereby swear under penalty of perjury and in compliance with A.R.S. § 4-210(A)(2) and (3) that I have read and understand the foregoing and verify that the information and statements that I have made herein are true and correct to the best of my knowledge.

Applicant Signature: _____





Arizona Department of Liquor Licenses and Control
https://www.azliquor.gov
(602) 542-5141

**RECORDS REQUIRED FOR AUDIT
RESTAURANT/HOTEL/MOTEL**

DLLC USE ONLY	
Job #:	399547
Date Accepted:	5-17-2026
LC:	Chavez
License #:	

In the event of an audit, you will be asked to provide to the Department any documents necessary to determine Compliance with A.R.S. §4-205.02(G). Such documents requested may include however, are not limited to:

1. Name of restaurant (Please print): RACAZZI NORTHERN ITALIAN CUISINE

- 2. All invoices and receipts for the purchase of food and spirituous liquor for the licensed premises.
- 3. A list of *all* food and liquor vendors
- 4. The restaurant menu used during the audit period
- 5. A price list for alcoholic beverages during the audit period
- 6. Mark-up figures on food and alcoholic products during the audit period
- 7. A recent, *accurate* inventory of food and liquor (taken within two weeks of the Audit Interview Appointment)
- 8. Monthly Inventory Figures - beginning and ending figures for food and liquor
- 9. Chart of accounts (copy)
- 10. Financial Statements-Income Statements-Balance Sheets

11. General Ledger

- A. Sales Journals/Monthly Sales Schedules
 - 1) Daily sales Reports (to include the name of each waitress/waiter, bartender, etc. with sales for that day)
 - 2) Daily Cash Register Tapes - Journal Tapes and Z-tapes
 - 3) Dated Guest Checks
 - 4) Coupons/Specials/Discounts
 - 5) Any other evidence to support income from food and liquor sales
- B. Cash Receipts/Disbursement Journals
 - 1) Daily Bank Deposit Slips
 - 2) Bank Statements and canceled checks

12. Tax Records

- A. Transaction Privilege Sales, Use and Severance Tax Return (copies)
- B. Income Tax Return - city, state and federal (copies)
- C. Any supporting books, records, schedules or documents used in preparation of tax returns

13. Payroll Records

26 5 14 Lic. Dept PH 4 22

- A. Copies of all reports required by the State and Federal Government
- B. Employee Log (A.R.S. §4-119)
- C. Employee time cards (actual document used to sign in and out each workday)
- D. Payroll records for all employees showing hours worked each week and hourly wages

14. Off-site Catering Records (must be complete and separate from restaurant records)

- A. All documents that support the income derived from the sale of food off the license premises.
- B. All documents which support purchases made for food to be sold off the licensed premises.
- C. All coupons/specials/discounts

The sophistication of record keeping varies from establishment to establishment. Regardless of each licensee's accounting methods, the amount of gross revenue derived from the sale of food and liquor must be substantially documented.

**REVOCATION OF YOUR LIQUOR LICENSE MAY OCCUR IF YOU FAIL TO COMPLY WITH
A.R.S. §4-210(A)7 AND A.R.S. §4-205.02(G).**

A.R.S. §4-210(A) 7

The licensee fails to keep for two years and make available to the department upon reasonable request all invoices, records, bills or other papers and documents relating to the purchase, sale and delivery of spirituous liquors and, in the case of a restaurant or hotel-motel licensee, all invoices, records, bills or other papers and documents relating to the purchase, sale and delivery of food.

A.R.S. §4-205.02(M)

For the purpose of this section:

Restaurant: an establishment that derives **at least forty percent (40%)** of its gross revenue from the sale of food

Gross revenue: the revenue derived from all sales of food and spirituous liquor on the licensed premises regardless of whether the sales of spirituous liquor are made under a restaurant license issued pursuant to this section or under any other license that has been issued for the premises pursuant to this article.

Declaration:

I, (Print Name) Victor Hugo Huacusa Braun declare under penalty of perjury that I am authorized to submit this application. I have read the contents and to the best of my knowledge believe all statements made on this application to be true, correct, and complete.

Signature: _____

MAKE A COPY OF THIS DOCUMENT AND KEEP IT WITH RECORDS REQUIRED BY THE STATE

RAGAZZI

Northern Italian Cuisine, 265 S 14th Ave. Dept PM 4121

ANTIPASTI

SPICY RICOTTA MEATBALLS

Homemade Beef, Pork, Ricotta Meatballs, Caramelized Onions, and Red Chile.

\$15.99

CALAMARI FRITTI

Squid Breaded and Fried with an Old Bay Seasoning. Served with a Marinara Sauce

\$21.99

INSALATA CAPRESE

Vine-Ripened Tomatoes with Fresh Mozzarella and Basil.

\$16.99

CALAMARI PICCANTI

Squid in a Spicy Bechamel Cream Sauce

\$21.99

GIORGIO'S SEA SCALLOPS & SHRIMP

\$28.99

Skewer of Grilled Scallops and Prawns with a Fresh Herb Bread Crumb Coating. Topped with Giorgio's Spicy Sauce. Served with Asparagus.

GOURMET BURGER

Burger of Grilled Beef "PRIME" or Chicken Served with Caramelized Onions, American Cheese, Romaine Lettuce, and Tomato. Served with Chef's Created Hot Sauce or Homemade Italian Dressing. Accompanied with Fried Zucchini or French Fries.

\$22.99

ENTRÉES

All Entrées include Minestrone Soup OR House Salad

Available Gluten-Free Pasta (Extra Charge \$4.99)

PLEASE NOTE Split Entrées and Extra Bread Incur an Additional Charge

PASTA DEL GIORNO

PARMIGIANA DI MELANZANE

(Eggplant)

\$22.99

Eggplant Breaded and Fried. Served with Capellini and Marinara Sauce OR Sautéed Spinach.

LASAGNA AL FORNO

\$27.99

Baked Layers of Pasta with Meat Sauce, Ricotta. Served with Melted Mozzarella Cheese.

CAPELLINI E POLPETTA

Capellini Meatballs

\$25.99

Pasta Served with Marinara Sauce, Meatballs, and Fresh Crushed Garlic.

RAVIOLI DELLA CASA

\$28.99

Cheese Ravioli Topped with Cream Rosé Sauce OR Butternut Squash Ravioli Topped with Cream Sage Sauce and Dried Cranberries.

SALSA CREMOSA DI BESCAMELLA PICCANTE OR SALSA CREMOSA AL PESTO

Chicken, Sausage, Shrimp or Scallops in a Bechamel Cream Sauce or Pesto Cream Sauce over Roasted Red Bell Peppers. Served with a choice of Pasta.

Sausage \$28.99 / Chicken \$31.99 / Shrimp \$35.99 / Scallops \$49.99

Any Two Items PV / Any Three Items PV

UCCELLI

PETTO DI POLLO PICCATA

\$25.99

Chicken Breast Sautéed in a Lemon White Wine Sauce with Capers. Served with Sautéed Spinach.

PETTO DI POLLO PARMIGIANA

\$25.99

Chicken Breast Breaded and Fried, Topped with Mozzarella and Marinara Sauce. Served with Fettuccine Alfredo or Capellini Pomodoro.

PETTI DI POLLO MARSALA

\$25.99

Chicken Breast Sautéed in a Marsala Wine Sauce with Mushrooms. served with Fettuccine Alfredo.

SALTIMBOCA (CHICKEN)

\$30.99

Chicken Breast and Prosciutto Sautéed in a White Wine Sauce, Melted Mozzarella, and Parmesan. Served with Grilled Asparagus.

PETTO D'POLLO FIOR D'LATTE

\$30.99

Breaded Chicken Breast, Topped with Spinach, Fresh Mozzarella, and Tomatoes. In a Spicy Creamy Sauce. Served with Fettuccine Alfredo.

FRUTTI DI MARE

<p>LINGUINI VONGOLE (CLAMS) \$30.99 Clams Sautéed in a Spicy White Wine Sauce. Served over Linguini.</p>	<p>CIOPPINO \$36.99 Mussels, Shrimp, and Scallops are Sautéed in a Spicy White Wine Sauce. Tossed in a Marinara Sauce with Linguini.</p>
<p>FETTUCCINE AI GAMBERI \$31.99 Shrimp Sautéed in a Garlic Sauce. Served over Fettuccine Alfredo</p>	<p>CAPELLINI FRUTTI DI MARE \$36.99 Mussels, Shrimp, Scallops, Fresh Diced Tomatoes, and Parsley Sautéed in a Garlic White Wine Sauce. Served over Capellini.</p>
<p>LOBSTER RAVIOLI \$34.99 Lobster-Stuffed Ravioli and Shrimp with a Rosé Sauce</p>	<p>SPICY ROMANO \$49.99 Shrimp and Scallops Sautéed in Onions, Mushrooms, Garlic, Broccoli, Sun-Dried Tomatoes, Red Crushed Peppers, Cream, and White Wine. Topped on Penné Pasta. Finished with Shaved Almonds.</p>
<p>GAMBERI E CAPE SANTE \$36.99 Scallops, Shrimp, and Asparagus Sautéed in a Garlic Sauce. Served with Fettuccine Alfredo.</p>	<p>LOBSTER TAIL \$69.99 Grilled Lobster Tail 8 oz. and Shrimp Sautéed in Garlic. Served with Grilled Asparagus, Roasted Bell Pepper, and Fettuccine Alfredo.</p>

PESCARE

<p>SALMONE AL LIMONE (<i>Lemon Salmon</i>) \$33.99 Salmon Sautéed in a Cream Sauce. Served with Parmesan Mashed Potatoes and Sautéed Asparagus.</p>	<p>SEA BASS (<i>Spigola</i>) \$46.99 Baked Sea Bass with Mushroom Sauce. Served with Parmesan Mashed Potatoes and Sautéed Spinach.</p>
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VITELLO

<p>VITELLO PICCATA \$35.99 Veal Sautéed in a Lemon White Wine Sauce with Capers. Served with Sautéed Spinach.</p>	<p>VITELLO SALTIMBOCA \$39.99 Veal and Prosciutto Sautéed in a White Wine Sauce, Melted Mozzarella, and Parmesan. Served with Grilled Asparagus.</p>
<p>VITELLO PARMIGIANA \$35.99 Veal Breaded and Fried with Marinara Sauce and Melted Mozzarella. Served with Capellini in Marinara Sauce.</p>	<p>BRASATO DI AGNELLO (<i>Lamb Shank</i>) \$46.99 Slow Braised Lamb Shank with a Brown Demi-Glace. served with Parmesan Mashed Potatoes and Roasted Vegetables.</p>
<p>OSSOBUCO \$49.99 Slow Braised Veal Shank with a Brown Demi-Glace. Served with your choice of Roasted Vegetables, Mashed Potatoes, or Fettuccine Alfredo.</p>	

BISTECCA ALLA GRIGLIA

<p>BISTECCA DI RIB EYE \$69.99 PRIME Ribeye 16 oz. with Balsamic Rosemary Au Jus. Served with Mashed Potatoes and Asparagus.</p>	<p>FILET MIGNON \$69.99 PRIME Filet Mignon 7 oz. with Mushrooms, Pinot Noir Au Jus reduction. Served with your Choice of Sides.</p>
<p>SICILIAN TOUR \$99.99 PRIME Filet Mignon 6-7 oz., Lobster Tail 8 oz. Guaymas Shrimp U12. Served with Fettuccine Alfredo and Grilled Asparagus</p>	

DRINKS AND WINES

VINOS DELLA CASA

Napa Valley Wines

	Glass	Half Carafe	Full Carafe
CABERNET SAUVIGNON	\$12.00	\$32.00	\$49.00
MERLOT	\$12.00	\$32.00	\$49.00
CHIANTI	\$12.00	\$32.00	\$49.00
CHARDONNAY	\$12.00	\$32.00	\$49.00
WHITE ZINFANDEL	\$12.00	\$32.00	\$49.00

VINO BIANCO

White Wine

	Glass	Bottle
PINOT GRIGIO <i>Italy</i>	\$13.00	\$50.00
LA CREMA CHARDONNAY <i>Sonoma Coast</i>	\$13.00	\$50.00
RIESLING <i>Germany</i>	\$13.00	\$50.00
SAUVIGNON BLANC <i>France</i>	\$17.00	\$65.00

VINO ROSSO

	Glass	Bottle
MONTEPULCIANO <i>Italy</i>	\$12.00	\$47.00
MALBEC <i>Argentina</i>	\$13.00	\$50.00
CABERNET <i>Argentina</i>	\$13.00	\$50.00
RESERVE RIOJA <i>Spain</i>	\$13.00	\$50.00
CHIANTI CLASSICO <i>Italy</i>	\$15.00	\$57.00
SAHESIO ZINFANDEL <i>Sonoma County</i>	\$17.00	\$65.00
PINOT NOIR <i>Willamette Valley</i>	\$17.00	\$65.00
ST. FRANCES CABERNET SAUVIGNON <i>Sonoma County</i>	\$18.00	\$70.00

VINO DI RESERVA

AUSTIN HOPE <i>Cabernet Sauvignon, Paso Robles, California</i>	Bottle \$150.00	SILVER OAK <i>Cabernet Sauvignon, Alexander Valley</i>	Bottle \$190.00
CAYMUS VINEYARDS <i>Cabernet Sauvignon, Napa Valley</i>	\$170.00	CAKEBREAD <i>Cabernet Sauvignon, Napa Valley 2021</i>	\$200.00

ROMBAUER (White Wine) \$85.00

CHILLED SWEET WINE

	Glass	Bottle
SANGRIA (White or Red)	\$12.00	
STELLA ROSA ROSSO <i>Brachetto, Piedmont, Italy</i>	\$13.00	\$47.00
MOSCATO D'ASTI <i>Piedmont, Italy</i>	\$13.00	\$47.00

MARGARITAS

MANGO MARGARITA

\$12.50

LEMON MARGARITA

\$12.50

PIÑA COLADA

\$12.50

SPARKLING WINE

PROSECCO
Italy

Glass
\$14.00

MULE DRINKS

MILAN MULE

\$14.50

MOSCOW MULE

\$14.50

MEXICAN MULE

\$14.50

BEERS

ITALIAN BEERS

PERONI

\$7.99

MORETTI *(Dark Beer)*

\$7.99

DOMESTIC BEERS

MICHELOB ULTRA

\$5.99

COORS LIGHT

\$5.99

MILLER LITE

\$5.99

BUD LIGHT

\$5.99

BUDWEISER

\$5.99

IMPORTED BEERS

MODELO ESPECIAL

\$6.99

NEGRA MODELO

\$6.99

PACIFICO CLARA

\$6.99

CORONA EXTRA

\$6.99

TECATE ROJO

\$6.99

TECATE LIGHT

\$6.99

XX LAGER

\$6.99

XX AMBER

\$6.99

HEINEKEN

\$6.99

BLUEMOON

\$6.99

ESTELLA ARTOIS

\$6.99

ESTELLA ARTOIS ZERO

\$6.99

FULL BAR AVAILABLE


Northern Italian Cuisine

RAGAZZI

Northern Italian Cuisine

REFRESHMENTS

SOFT DRINKS <i>(Refills)</i>	\$3.25
ICED TEA OR HOT TEA <i>(Refills)</i>	\$3.25
ARNOLD PALMER <i>(Refills)</i>	\$4.25
COFFEE <i>(Refills)</i>	\$4.25
FRESH LEMONADE <i>(No Refills)</i>	\$4.25
SAN PELLEGRINO (SPARKLING WATER) <i>(No Refills)</i>	\$4.25