



AUTENTICA CUCINA ITALIANA

## COCKTAIL DELLA CASA

<b>Aperol Spritz</b>	\$11	<b>Limoncello-jito or Orangecello-jito Martini</b>	\$13
Aperol, Prosecco, Club Soda		Homemade Limoncello or Orangecello, Rum, Mint, Lime	
<b>Negroni</b>	\$12	<b>Hugo</b>	\$12
Gin, Campari, Sweet Vermouth, Orange Twist		Prosecco, Elderflower, Mint, Lime	
<b>Peach Bellini</b>	\$10	<b>Tuaca Drop</b>	\$12
Peach Nectar, Prosecco, Cherry		Tuaca, Orange Liqueur, Lemon	
<b>Black Walnut Old-Fashion</b>	\$13	<b>Cucumber Sunrise</b>	\$12
Rye, Black Walnut Bitters, Brown Sugar, Dash of Cinnamon, Orange Twist		Strawberry, Cucumber, Vodka, Citrus, Triple Sec	
<b>Italian Margarita</b>	\$13	<b>Classic Manhattan</b>	\$13
Silver Tequila, Triple Sec, Lime, Amaretto Floater		Bourbon, Sweet Vermouth, Bitters, Cherry	
<b>Limoncello or Orangecello Martini</b>	\$13	<b>Sgroppiano</b>	\$12
Homemade Limoncello or Orangecello, Vodka, Fresh Citrus		Prosecco, Vodka, Lemon Sorbet	

## BIRRA

Peroni	\$7	Strongbow	\$7
Moretti	\$7	Laughing Lab	\$7
Corona	\$7	Beehive	\$7
Coors Light	\$6	Compass IPA	\$8
Guinness	\$8	Rotating Local Pale Ale	\$7
Heineken Non-Alcoholic	\$6	Seasonal Ale	\$8

# Vino Bianco

<b>House Pinot Grigio</b>	\$8 [G]   \$20 [1/2 C]   \$36 [C]	<b>Cavit, Riesling</b>	\$10 [G]   \$40 [B]
Veratile, Crisp, light, alluring fruit flavors		Well Balanced with a Hint of Sweetness, Rich Flavor	
<b>House Sauvignon Blanc</b>	\$9 [G]   \$36 [B]	<b>La Gioiosa, Rose</b>	\$11 [G]   \$42 [B]
Sage, Elderflower Nose; Dry, Fruit Palate		Silky Balance Between Fruit and Floral Notes	
<b>House Chardonnay</b>	\$9 [G]   \$36 [B]	<b>Cavicchioli "1928" Prosecco Veneto</b>	\$12 [G]   \$48 [B]
Bouquet of apple, citrus and tropical fruit		Extra Dry With Fresh and Delicate Aromatic Finish	
<b>La Capranera Fiano Campania</b>	\$9 [G]   \$36 [B]	<b>Pighin F.G. Sauvignon Blanc</b>	\$48 [B]
A Bright, Cheerful Sipper; Fruity with Lively Acidity		Fruity with Tinges of Fresh Herbs	
<b>Fazi Battaglia Verdicchio Marche</b>	\$8 [G]   \$32 [B]	<b>Petalò Moscato</b>	\$52 [B]
Intense bouquet of tropical fruit. Fresh, elegant taste		Floral Nose with Sweet, Floral and Fruit Flavors	
<b>La Perlina Moscato Veneto</b>	\$9 [G]   \$36 [B]	<b>Ferrari Brut</b>	\$68 [B]
Sweet, Semi-sparkling, notes of tree fruit		Clean and Balanced, Pleasant Ripe Fruit Finish	
<b>Caldero Pinot Grigio</b>	\$10 [G]   \$40 [B]		
Fruit Dominated Nose, Full-bodied with Ripe Fruit Finish			

# Vino Rosso

<b>House Chianti</b>	\$8 [G]   \$20 [1/2 C]   \$38 [C]	<b>La Capranera Aglianico</b>	\$42 [B]
Medium Bodied with Lively Fruit Flavors		Full-bodied Bursting with Fresh Red Berries and hint of Spice	
<b>House Montepulciano</b>	\$9 [G]   \$22 [1/2 C]   \$40 [C]	<b>Bottega Vinaia Pinot Noir</b>	\$45 [B]
Rich, Fresh Flavors of Cassis, Leather and Spice		Harmonious, Balanced; Sour Cherry, Plum, Tobacco, Spice	
<b>House Pinot Noir</b>	\$10 [G]   \$24 [1/2 C]   \$42 [C]	<b>Palladino, Barbera d'Alba Superiore</b>	\$45 [B]
Dry, Savory and Balanced Red Fruit Flavors		Fruity Nose of Berries and Cherry, Dry, Crisp, Full-bodied	
<b>Melini Borghi D'Elsa Chianti</b>	\$9 [G]   \$36 [B]	<b>Piemonte Dolcetto Fontanafredda</b>	\$48 [B]
Dry, full, harmonious and Slightly Tannic		Strong Fruit Aroma, Dry, Velvety Texture. Bright Fruit Flavors	
<b>Spinelli Montepulciano</b>	\$9 [G]   \$36 [B]	<b>Michele Chiarlo Barbera D'Asti le Orme</b>	\$50 [B]
Aromas of red fruit and delicate spices		Intense Nose of Red Fruit, Harmonious with Savory Finish	
<b>Ca Del Sarto Barbera D'Alba</b>	\$10 [G]   \$40 [B]	<b>Antica Masseria, Primitivo di Manduria</b>	\$52 [B]
Dry, Slightly Acidic; Smooth Flavors of Red Berries and Fruit		Rich, Fresh, Light Tannins, Flavors of Pepper and red fruits	
<b>Bertani Valpolicella</b>	\$10 [G]   \$40 [B]	<b>Nevio Montepulciano D'Abruzzo</b>	\$52 [B]
Fresh Nose of Pomegranate and Currant, Amiable and Fresh		Rich, Full-bodied. Cherry Aromas, Notes of Vanilla, Leather	
<b>Bollini Merlot Trentino-Alto Adige</b>	\$10 [G]   \$40 [B]	<b>Rocca Delle Macie Chianti Classico</b>	\$60 [B]
Black Cherry Aromas, Light Tobacco Notes, Balanced		Lively and Savory, Full-bodied, hints of wild berries	
<b>Alta Luna Phases Red Blend</b>	\$11 [G]   \$42 [B]	<b>Olianas Perdixi Red Blend Sardinia</b>	\$68 [B]
Aromas of Fruit and spices, Silky Tannins and Bright Acidity		Black Fruit Nose, Medium Acidity, Well Blended Tannins	
<b>Piccini Poggio Alto Super Tuscan</b>	\$12 [G]   \$48 [B]	<b>Fattoria Rodano Mon Nene Super Tuscan</b>	\$83 [B]
Soft, Round Consistency, Pleasant Fruit Driven, Sweet Tannins		Complex Aromas of Red Fruit. Balanced, Tremendous Depth	
<b>Sasyr, Toscana Sangiovese/Syrah</b>	\$13 [G]   \$52 [B]	<b>Michele Chiarlo Barbaresco</b>	\$95 [B]
Red Berry and Cherry Aromas, Smooth Flavor, Aromatic Finish		Ethereal Floral and Fruit Notes. Fine Tannins	
<b>Tommasi Poggio al Tufo Cabernet Sauvignon</b>	\$14 [G]   \$56 [B]	<b>Mazzei Philip Cabernet Sauvignon</b>	\$100 [B]
Complex Aromas of Currant, Walnuts, Cigar Box		Cherry, Coffee, Oak Nose, Full-bodied, Complex Character	
<b>Luna Nuda Sangiovese Red Blend</b>	\$40 [B]	<b>Parusso Barolo Docg</b>	\$130 [B]
Robust Character of Berries, hints of Licorice and Spice		Fruity, Licorice Bouquet; Delicate in Tannins, Rich Red Fruits	
<b>Quercioli Secco Reggiano Lambrusco</b>	\$40 [B]	<b>Tommasi Amarone</b>	\$140 [B]
Sparkling Red with Distinct Violet Scent, Dry yet Fruity Flavors		Spicy, Earthy Undertones Complement Silky Dark Red Fruits	