

WE ARE A SEASON-CENTRIC, LOCAL-LOVING, FARM-TO-TABLE RESTAURANT. EVERYTHING IS FROM SCRATCH.
ALERT YOUR SERVER TO ANY AND ALL FOOD ALLERGIES.

CLASSIC ITALIAN COCKTAILS

- AMERICANO 13
Campari, sweet vermouth, seltzer, orange slice
- APEROL SPRITZ 13
Aperol, Cava, seltzer, orange slice
- BELLINI 13
Adami prosecco, peach puree
- NEGRONI SBAGLIATO 16
Prosecco. Vermouth, Campari
- NEGRONI 17
Campari, St. George Botanivore Gin, Cocchi Sweet vermouth

DELLA PORTA CREATIONS

- TORCHED ROSEMARY NEGRONI 18
Campari, St. George Botanivore gin, Cocchi sweet vermouth, rosemary syrup, torched rosemary
- LIMONCELLO MULE 13
Limoncello, Fieldnotes vodka, fresh lemon, ginger beer, fresh mint
- DELLA VECCHIA 13
Our twist on an old fashioned. J. Henry bourbon, amaretto DiSaronno, sugar, bitters, Amarena cherries, orange, seltzer
- CINNAMON ESPRESSO MARTINI 18
Field Notes organic vodka, Kahlua, espresso, cream, cinnamon stick

BIRRA IN BOTTIGLIA

- MANABREA AMBRATA 8
Amber Ale
- PERONI 5
- CIDER BOYS GRAND MIMOSA 5
- MILLER LITE 4
- NEW GLARUS SPOTTED COW FARMHOUSE ALE 5
- POINT BREWERY DROP DEAD BLONDE ALE 5
- ONE BARREL NINJA DUST JUICEY IPA 6
- LAGUNITAS HOPPY REFRESHER 5
- UNTITLED ART BLOOD ORANGE POM SELTZER 8
- UNTITLED ART PRICKLY PEAR GUAVA SELTZER 8
- UNTITLED ART N/A ITALIAN STYLE PILSNER 5
- BLUE MOON 5

BIRRA ALLA SPINA

- HINTERLAND PACKERLAND PILSNER 5.5
- VON STIEHL CHERRY HARD CIDER 10
- SEASONAL SELECTION- VARIES

NON-ALCOLICO

- ESPRESSO 3.5
- CAPPUCCINO 5
- LATTE 5
- AMERICANO 3.5
- FOUNTAIN SODA 3.5
Coke, Diet Coke, Sprite
- LEMONADE 4.5
- SAN PELLEGRINO 8
LRG
- ACQUA PANNA 8
LRG
- POINT ROOT BEER / KITTY COCKTAIL 4

VINO

- MOLETTO PROSECCO 12 / 48
fresh, ripe fruit, velvety bubbles- Veneto, Italia
- PIETRADOLCE ETNA BIANCO DOC 80
Sicilia - light bodied, crisp, mineral
- OLIANAS VERMENTINO DOC 13 / 52
Sardegna, Italia - pink grapefruit, lemon, refreshing, rounded
- MANU SAUVIGNON BLANC 14 / 56
New Zealand - crisp, mineral, lemon, apple
- FOXGLOVE CHARDONNAY 12 / 48
California - complex, wood spice, butterscotch
- CUSUMANO INSOLIA 42
Sicilia, Italia- apricot, orange blossom, honeysuckle, medium-bodied, vibrant
- FAILLA CHARDONNAY 69
Sonoma Coast, California - complex, butter, woodspice, coconut, almond
- DOMAINE EDEN CHARDONNAY 54
Santa Cruz, California- structured, citrus, earthy
- FORIS PINOT GRIS 42
Oregon - rich texture, flowers, spice
- CAPARZO SANGIOVESE TOSCANA IGT 12 / 48
fruity, ripe blackberries, spice- Toscana, Italia
- VIETTI BARBERA D’ASTI “TRE VIGNE” 14 / 56
Asti, Italia - structured, elegant, cedar, bell pepper
- TENUTA SANT’ ANTONIO VALPOLICELLA “NANFRE” 52
Verona, Italia - rich fruit, leather, plum
- PULLUS PINOT NOIR 13 / 52
Slovenia - light bodied, strawberry, red fruit
- HEDGES CMS CABERNET SAUVIGNON 14 / 56
Washington
- CETAMURA CULTUSBONI CHIANTI 44
Toscana, Italia - structured, tobacco, cedar
- AIA VECCHIA “LAGONE” 56
Toscana, Italia - bold, structured, blackcurrant, eucalyptus
- TENUTA TASCANTE “GHIAIA NERA” ETNA DOC 72
forest berry, herb, mineral- Sicilia
- MORGAN G17 SYRAH 68
California - pepper, wild cherries, leather, spice
- EINAULDI 2018 BAROLO “LUDO” 120
Piemonte, Italia
- CASANOVA DI NERI 2018 BRUNELLO DI MONTALCINO “WHITE LABEL” 160
Montalcino, Italia - bold structured, blackcurrant, forest floor

DIGESTIVI

- AMARO DEL CAPO 9
- AMARO DELL’ ETNA 10
- CARDAMARO AMARO 9
- SAMBUCA 11
- AMARETTO DI SARONNO 9
- LAZZARONI AMARETTO 9
- LA SERRA GRAPPA DE MOSCATO 13
- LIMONCELLO 8

WE ARE UNABLE TO ACCOMMODATE SEPARATE CHECKS. \$6 SPLIT PLATE CHARGE FOR ALL SHARED ENTREES/PIZZAS
PARTIES OF 5 OR MORE MAY BE SUBJECT TO A 22% SERVICE CHARGE. 2.75% CC SERVICE CHARGE