

Via Emilia

RISTORANTE

WINES BY THE GLASS

SPUMANTI

PROSECCO BRUT "ARCEO", RUGGERI
Veneto, Italy \$13

LAMBRUSCO "QUERCIOLI", MEDICI ERMETE
Emilia Romagna, Italy \$12

BIANCHI

GAVI, ENRICO SERAFINO
Piedmont, Italy \$13

PINOT GRIGIO "SESSOLA"
Veneto, Italy \$12

VERMENTINO DI SARDINIA, ARGIOLAS
Sardinia, Italy \$13

PINOT BIANCO, ELENA WALCH
Trentino - Alto Adige, Italy \$15

SANCERRE, GRAND FOSSIL
Loire Valley, France \$18

CHARDONNAY, TIEFENBRUNNER
Südtirol - Alto Adige, Italy \$16

ROSATO

ROSE DI PRIMITIVO "TRAMARI"
Puglia, Italy \$13

ROSSI

PINOT NOIR, SADLER'S WELL
Santa Barbara County, USA \$14

NEBBIOLO, G.D. VAJRA
Langhe, Italy \$17

CHIANTI CLASSICO RISERVA
"IL GRIGIO", SAN FELICE
Tuscany, Italy \$16

MONTEPULCIANO D'ABRUZZO "CADETTO"
Podere Castorani, Abruzzo, Italy \$13

TUSCAN BLEND "INVETRO", RENIERI
Tuscany, Italy \$15

CABERNET SAUVIGNON, CASTELLO DI VOLPAIA
Maremma, Italy \$16

SOMMELIER SELECTION

BRUNELLO DI MONTALCINO, COL D'ORCIA
Tuscany, Italy \$26

DOUBLE ESPRESSO MARTINI

freshly brewed espresso...

\$16

COCKTAILS

SORRENTO

(low ABV) prosecco, limoncello, Nepeta, Luxardo \$14

MODENA

(low ABV) lambrusco, lemon, amaro \$14

PALERMO

Solerno, blood orange purée, ginger beer \$15

MILANO

vodka, Campari, honey, basil, lemon \$15

PADUA

reposado tequila, Aperol, grapefruit \$15

TORINO

Hardshore Gin, Chartreuse, Italicus, lemon \$15

ASTI

white rum, Contrato, house grenadine \$15

BOLOGNA

bourbon, house ginger syrup, amaro Montenegro, mezcäl rinse \$15

CATANIA

rye whisky, Hennessy, Averna \$16

GRAPEFRUIT SPRITZ

(0% alc) grapefruit, lime, blood orange, basil \$10

MYSTIC PUNCH

(0% alc) cranberry, pineapple, orange, ginger beer \$10