

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

ESPRESSO MARTINI 17

Borghetti Espresso Liqueur, Field Notes vodka, Espresso

NEGRONI 16

Campari, St. George Botanivore Gin, Cocchi Sweet vermouth

DELLA PORTA CREATIONS

LAVANDA ROSSA 13

Solerno blood orange liqueur, prosecco, seltzer, fresh mint, lavender bitters

NEGRONI BRUCIATO 17

Campari, Malfy gin, Cocchi sweet vermouth, rosemary syrup, torched rosemary

LIMONCELLO MULE 13

Limoncello, Fieldnotes vodka, fresh lemon, ginger beer, fresh mint

DELLA VECCHIA 14

Our twist on an old fashioned. J. Henry bourbon, amaretto DiSaronno, sugar, bitters, Amarena cherries, orange, seltzer

NON-ALCOLICO

ESPRESSO 3.5

AMERICANO 3.5

CAPPUCCINO 5

LATTE 5

FOUNTAIN SODA 3.5

Coke, Diet Coke, Sprite

LEMONADE 4.5

SAN PELLEGRINO 8

LRG

ACQUA PANNA 8

LRG

POINT ROOT BEER 4.5

POINT KITTY COCKTAIL 4.5

BIRRA IN BOTTIGLIA

CIDER BOYS GRAND MIMOSA 5

MANABREA AMBRATA 8

Amber Ale

PERONI 5

MILLER LITE 4

NEW GLARUS SPOTTED COW FARMHOUSE ALE 5

POINT BREWERY DROP DEAD BLONDE ALE 5

ONE BARREL NINJA DUST JUICY IPA 6

LAGUNITAS HOPPY REFRESHER 5

SPREZZA ROSÉ SPRITZ 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

WE ARE UNABLE TO ACCOMMODATE SEPARATE CHECK DURING PEAK SERVICE TIMES. \$6 SPLIT PLATE CHARGE FOR ALL SHARED ENTREES
PARTIES OF 5 OR MORE MAY BE SUBJECT TO A 22% SERVICE CHARGE. 2.98% CC SERVICE CHARGE