

SPUMANTE

NV Contadi Castaldi **Franciacorta** Brut ---20
 2021 Jeio **Prosecco** Rosé Millesimato Brut ---14
 NV Moët & Chandon **Brut Rose Champagne** ---22

BIANCO

2023 Cantina Puatti **Sauvignon Blanc** – Friuli ---13
 2021 Vivera ‘Altrove’ **Sicilian Blend** – Sicily--- 15
 2021 Patz & Hall **Chardonnay** – Sonoma Coast ---20
 2021 Massolino **Moscato d’Asti** DOCG – Piedmont ---16

ROSADO

2023 Feudo Montoni “**Rose** di Adele” - Terre Siciliani ---16

ROSSO

2021 Massolino **Dolcetto d’Alba** – Piedmont --- 16
 2020 Tenuta di Fessina ‘Erse’ **Etna Rosso** – Sicily --- 13
 2022 Produttori di Barbaresco **Nebbiolo** – Langhe DOC --- 18
 2021 Campo Alle Comete **Super Tuscan** – Bolgheri--- 22

BIRRA

Peroni Nastro Azzurro *Pale Lager* - 4.7% --6
Kronenbourg 1664 *Pale Lager* - 5% --7
Birra Moretti *Pale Lager* – 6% --6
Maine Beer Company ‘Lunch’ *India Pale Ale* - 7% --13
Sullivan’s Black Marble Stout *Irish Dry Stout* – 5.1% --9
Daum Daura *Gluten Free Lager* – 5.4% -- 7

ZERO PROOF

Cosmonot

Bergamot Tea | Cranberry Lime Tonic | Clementine
Shaken, Martini Glass --- 12

Zero Proof Spritz

Lyre 0% Red Bitter | French Bloom | Soda
Poured, Wine Glass --- 14

St. Agrestis ‘Phony Negroni’---8

Peroni ‘0.0%’ *Non-alcobolic Pale Lager* - 0% -- 6

Guinness ‘0’ *Non-alcobolic Stout* - < .5% --- 8

SPECIALTY COCKTAILS

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The Rose Room

Hendricks Flora Adora | Ketel One Grapefruit & Rose | Lillet Rosé | Rose | Lemon
Shaken, Martini Glass

House Gibson

Rosemary-Infused Ketel One | Cap Corse Mattei Blanc Quinquina | Pickled Onion
Stirred, Martini Glass

Amalfi Coast

Gray Whale Gin | Sorrento Lemon | House Limoncello | Olive Oil | Almond Foam
Shaken, Coupe

Margarita Bianco

Cazadores Blanco Tequila | Jalapeño | Sauvignon Blanc
Stirred, Rocks

Rhubamaro Sour

Housemade Rhubarb Amaro | Lemon | Egg White
Shaken, Coupe

Sol Invictus

Cazadores Reposado | Sun Dried Tomato Sour | Montenegro | Calabrian Chile Oil
Shaken, Rocks

Green Light

Animas Mezcal | Genepy | Pear | Pepper | Pepita Maple | Pomegranate Granita
Shaken, Collins

HOUSE CLASSICS

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Angeline Spritz

Nonino Apertivo | Campari-Orange Popsicle | Prosecco Rosé
Poured, Wine Glass

Bottle-Aged Negroni

Plymouth Dry Gin | Cocchi Torino Sweet Vermouth | Campari
Stirred, Rocks

House Manhattan

Four Rose’s Bourbon | Cocchi Barolo Chinato | Nocino | Amarena | Orange Peel
Stirred, Rocks

Espresso Martini

Cold Brew Espresso | Dolce Nero Liqueur | Stoli Vanil
Shaken, Coupe