

APERITIVO HOUR

3 – 6PM Daily in the Bar

Wine By the Glass \$12

Prosecco, **Il Soffione** DOC

Pinot Grigio, **Castellani**, Tuscany IGT

Chardonnay, **Tomaresca**, Puglia IGT

Rosé, **Donna Laura Ali Rosato**, Tuscany IGT

Chianti, **Rocca delle Macie**, Tuscany DOCG

Pinot Noir, **Bottega Vinaia**, Trentino DOC

Ola's Favorite Spritzes \$13

Aperol Spritz*

Hugo Spritz

Limoncello Spritz*

Orangecello Spritz

Campari Spritz

**Can be ordered with non-alcoholic alternatives*

Vic's Favorite Spirits \$12

Tito's Vodka

Malfy Gin

Flecha Azul Blanco Tequila

Four Roses Bourbon

Birra

Peroni \$4

Birra Moretti \$5

Baladin "Isaac" \$10

Birrificio Italiano "Tipopils" \$10

Baladin "L'IPPA" \$12

Peroni 0.0 N/A \$4

Baladin "Botanic" N/A \$6

Aperitivo Cocktails

\$14

All Saints

St. George Gin, St. Germain Elderflower Liqueur, Pamplemousse Liqueur, lemon juice

On this drink you will find a charm that has been blessed by a Saint – and is yours to keep

White Negroni

Malfy Sicilian Gin, Cocchi Americano, Limoncello, Dry vermouth, Amaro Montenegro

Vic's Gin & Tonic

Malfy Blood Orange Gin, herbs & citrus, Mediterranean tonic bottle

Sorento Cello

Crop Organic Lemon Vodka, Limoncello, lemon juice

Belmonte Bellini

Grey Goose Citron, peach simple syrup, prosecco

Buongiorno Basil

Belvedere Vodka, homemade lemon basil simple syrup, lime juice, basil, cracked black pepper

Elena Maria

Tito's Vodka, Pamplemousse Liqueur, honey simple syrup, fresh grapefruit & lemon juice

Boulevardier della Notte

Cherry & chili infused Woodford Reserve Rye, sweet vermouth, Campari

Old Fashioned Ola

Woodford Reserve, Green Walnut Liqueur, orange bitters

Margarita Milano

Flecha Azul Reposado Tequila, Pomegranate Liqueur, Cointreau, lime juice, agave

Bitter Smoke

Illegal Mezcal, Orangecello, Aperol, lime juice; smoked salt rim