

Via Emilia

RISTORANTE

WINES BY THE GLASS

SPUMANTI

PROSECCO (ORGANIC), MIONETTO

Veneto, Italy \$12

LAMBRUSCO REGGIANO SECCO

MEDICI ERMETE

Emilia Romagna, Italy \$12

BIANCHI

GAVI, ENRICO SERAFINO

Piedmont, Italy \$12

PINOT GRIGIO "AFFRESCHI"

Veneto, Italy \$12

VERMENTINO DI SARDINIA, ARGIOLAS

Sardinia, Italy \$12

SANCERRE, DOMAINE REVERDY DUCROUX

Loire Valley, France \$16

CHARDONNAY "BRAMITO", ANTINORI

Umbria, Italy \$15

ROSATO

ROSE, LAVENDETTE

Cotes de Provence, France \$12

ROSSI

CHIANTI CLASSICO, ORMANNI

Tuscany, Italy \$12

MONTEPULCIANO D'ABRUZZO "CADETTO"

Podere Castorani, Abruzzo, Italy \$12

PINOT NOIR "LOUIS LATOUR"

Burgundy, France \$14

TUSCAN BLEND "INVETRO", RENIERI

Tuscany, Italy \$15

CABERNET SAUVIGNON "SCAIA", TORRE MELLOTTI

Veneto, Italy \$14

CABERNET SAUVIGNON, B.R. COHN

North Coast, California \$16

BAROLO, SILVIO GRASSO

Piedmont, Italy \$21

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

**DOUBLE
ESPRESSO MARTINI**

freshly brewed espresso...

\$16

COCKTAILS \$14

VIA EMILIA SPRITZ

prosecco, Contratto Bitter, citrus

SANGRIA BIANCA

pinot grigio, limoncello, blood orange

ITALIAN JOB

Lvov vodka, Campari, honey, basil, lemon

PALOMA ITALIANA

El Charro Reposado tequila, Aperol, grapefruit

SICILIAN MULE

Solerno, blood orange purée, ginger beer

NEGRONI CLASSICO

Hardshore Gin, Campari, blended vermouth

NOT THE LAST WORD

Montelobos Mezcal, Luxardo Maraschino, Chartreuse, lime

PAPER PLANE

Four Roses Bourbon, Nonino Amaro, Aperol, lemon

TROPICALE

Goslings Rum, Campari, pineapple, lime