

Via Emilia

RISTORANTE

WINES BY THE GLASS

SPUMANTI

PROSECCO (ORGANIC), MIONETTO
Veneto, Italy \$12

LAMBRUSCO "GIBE", TENUTA PEDERZANA
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

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

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

CORVINA, ZENI
Veneto, Italy \$13

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

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