

# Via Emilia

## RISTORANTE

### WINES BY THE GLASS

#### SPUMANTI

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

**LAMBRUSCO REGGIANO SECCO  
MEDICI ERMETE**  
*Emilia Romagna, Italy \$12*

#### BIANCHI

**ARNEIS, DAMILANO**  
*Piedmont, Italy \$15*

**PINOT GRIGIO DELLE VENEZIE, SESSOLA**  
*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, LE PARADOU**  
*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**  
*Lyov 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*