

# Via Emilia

## RISTORANTE

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### WINES BY THE GLASS

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#### BOLLICINE

PROSECCO BRUT "ARCEO", RUGGERI

*Veneto, Italy \$13*

LAMBRUSCO "QUERCIOLI", MEDICI ERMETE

*Emilia Romagna, Italy \$12*

#### BIANCHI

GRECO BIANCO, LIBRANDI

*Calabria, Italy \$12*

SAUVIGNON BLANC, ROTTENSTEINER KITZ

*Alto Adige, Italy \$14*

PINOT BIANCO, ELENA WALCH

*Trentino - Alto Adige, Italy \$15*

PINOT GRIGIO "SESSOLA"

*Veneto, Italy \$13*

CHARDONNAY, TIEFENBRUNNER

*Südtirol - Alto Adige, Italy \$16*

#### ROSATO

ROSE DI PRIMITIVO "TRAMARI"

*Puglia, Italy \$13*

#### ROSSI

LANGHE NEBBIOLO, GD VAJRA

*Piedmont, Italy \$17*

BARBERA D'ALBA "RUVEI"

MARCHESI DI BAROLO

*Piedmont, Italy, \$15*

CHIANTI CLASSICO RISERVA

"IL GRIGIO", SAN FELICE

*Tuscany, Italy \$16*

MONTEPULCIANO D'ABRUZZO "CADETTO"

PODERE CASTORANI, Abruzzo, Italy \$13

CABERNET SAUVIGNON, PEPI LIGNANA

*Tuscany, Italy \$16*

### DOUBLE ESPRESSO MARTINI

*signature house recipe, espresso brewed to order  
decaf available upon request*

*\$16*

#### COCKTAILS

##### EMILIA SPRITZ

*lambrusco, campari, lemon & tonic \$15*

##### PALERMO

*solerno, blood orange & ginger beer \$15*

##### GENOA

*gin, limoncello, orgeat & orange bitters \$15*

##### VERONA

*herb infused vodka, dry vermouth, lemon & elderflower \$16*

##### NAPOLI

*real mccoy 3 yr rum, Aperol, amaretto & passionfruit \$16*

##### MONOPOLI

*reposado tequilla, chartreuse, pineapple & ginger \$15*

##### BOLOGNA

*bourbon, amaro montenegro & mezcal rinse \$16*

##### SORRENTO

*limoncello, amaro nonino, luxardo & prosecco \$15*

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##### MERANO

*(0% alc) mionetto aperitivo, lucano zero & cranberry \$13*

##### ALBA

*(0% alc) passionfruit, orgeat & lime \$12*

##### SCALO

*(0% alc) lucano zero, lemon & ginger beer \$12*