Via Emilia
RISTORANTE

WINES BY THE GLASS

BOLLICINE

PROSECCO BRUT, RUGGERI "ARGEO"
Veneto $13

LAMBRUSCO, MEDICI ERMITE "QUERCIOLI"
Emilia Romagna $12

BIANCHI

FIANO, PRODUTTORI DI MANDURIA "UNI"
Puglia $12

PINOT GRIGIO "SESSOLA"
Veneto $13

SAUVIGNON BLANC, ROTTENSTEINER KITZ
Alto Adige $14

GAVI, MARCHESI DI BAROLO
Piedmont $15

CHARDONNAY, ANTINORI BRAMITO
Umbria $17

ROSATO

ROSE DI PRIMITIVO "TRAMARI"
Puglia $13

ROSSI

CHIANTI CLASSICO, CASTELLO DI BOSSI
Tuscany $16

LANGHE NEBBIOLO, GD VAJRA
Piedmont $17

NERO D'AVOLA, FEUDO MONTONI
Siciliy $17

MONTEPULCIANO D'ABRUZZO, LA VALENTINA
Abruzzo $15

CABERNET SAUVIGNON, SCAIA
Veneto $15

SUPER TUSCAN, COL D'ORCIA "SPEZIERI"
Tuscany $18

DOUBLE ESPRESSO MARTINI

signature house recipe, espresso brewed to order
decaf available upon request
$16

COCKTAILS

ROMAGNA SPRITZ
lambrusco, contratto & bianco vermouth $14

PALERMO
solerno, blood orange & ginger beer $15

RAVELLO
lemon infused gin, Aperol, passion fruit & prosecco $16

ORVIETO
espresso infused rye, cognac, nonino & licor 43 $16

LUCCA
5 yr rum, vin santo, pomegranate & fire bitters $16

LA MORRA
reposado tequila, amarena syrup, ramazotti & lime $15

BOLOGNA
bourbon, amaro montenegro & mezcal rinse $16

ZERO PROOF

MERANO
(0% alc) mionetto aperitivo, lemon, soda & cranberry $13

N/A ESPRESSO MARTINI
(0% alc) all of the flavor of the original, minus the alcohol $14

SCALO
(0% alc) lucano zero, citrus & ginger beer $12

TREVISO
(0% alc) spiced pear, lemon, elderflower & n/a prosecco $13