

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 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, 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
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