

Via Emilia

RISTORANTE

WINES BY THE GLASS

SPUMANTI

PROSECCO BRUT "ARCEO", RUGGERI
Veneto, Italy \$13

LAMBRUSCO "QUERCIOLI", MEDICI ERMETE
Emilia Romagna, Italy \$12

BIANCHI

GAVI, ENRICO SERAFINO
Piedmont, Italy \$13

PINOT GRIGIO "SESSOLA"
Veneto, Italy \$13

VERMENTINO DI SARDINIA, ARGIOLAS
Sardinia, Italy \$13

PINOT BIANCO, ELENA WALCH
Trentino - Alto Adige, Italy \$15

SANCERRE, GRAND FOSSIL
Loire Valley, France \$18

CHARDONNAY, TIEFENBRUNNER
Südtirol - Alto Adige, Italy \$16

ROSATO

ROSE DI PRIMITIVO "TRAMARI"
Puglia, Italy \$13

ROSSI

PINOT NOIR, SADLER'S WELL
Santa Barbara County, USA \$14

**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**

TEROLDEGO "ROTALIANO", FORADORI
Trentino - Alto Adige, Italy \$18

CABERNET SAUVIGNON "HIGHLANDS 41"
Paso Robles, USA \$16

DOUBLE ESPRESSO MARTINI

freshly brewed espresso...

\$16

COCKTAILS

SORRENTO
(low ABV) prosecco, limoncello, Nepeta, Luxardo \$14

CATANIA
(low ABV) amaro del enta, dry vermouth, blood orange \$14

PALERMO
Solerno, blood orange purée, ginger beer \$15

MILANO
vodka, Campari, honey, basil, lemon \$15

PADUA
reposado tequila, Aperol, grapefruit \$15

TORINO
Hardshore gin, Chartreuse, Italicus, lemon \$15

ASTI
white rum, Contrato, house grenadine \$15

BOLOGNA
bourbon, house ginger syrup, amaro Montenegro, mezcal rinse \$15

GENOA
Hardshore gin, Cocchi Americano, fresh lemon \$15

GRAPEFRUIT SPRITZ
(0% alc) grapefruit, lime, blood orange, basil \$10

MYSTIC PUNCH
(0% alc) cranberry, pineapple, orange, ginger beer \$10