

# Via Emilia

## RISTORANTE

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### WINES BY THE GLASS

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#### BOLLICINE

PROSECCO BRUT, RUGGERI "ARGE0"

*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*

PINOT BIANCO, ELENA WALCH

*Alto Adige \$17*

GAVI, MARCHESI DI BAROLO

*Piedmont \$15*

CHARDONNAY, ANTINORI BRAMITO

*Umbria \$16*

#### ROSATO

ROSE DI PRIMITIVO "TRAMARI"

*Puglia \$13*

#### ROSSI

LANGHE NEBBIOLO, GD VAJRA

*Piedmont \$17*

NERO D'AVOLA, FEUDO MONTONI

*Sicily \$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*

##### PORTOFINO

*gin, elderflower liqueur, strawberry & zucca \$15*

##### VERONA

*rye, apricot, dry vermouth & amaro rucolino \$15*

##### OLBIA

*3 yr rum, amaretto, coconut & averna float \$15*

##### BARI

*reposado tequila, passionfruit, yellow chartreuse & suze \$16*

##### BOLOGNA

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

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##### MERANO

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

##### RAVELLO

*(0% alc) strawberry, passionfruit & club soda \$11*

##### SCALO

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