

Via Emilia

RISTORANTE

WINES BY THE GLASS

SPUMANTI

PROSECCO, MIONETTO ORGANIC
Valdobbiadene, Veneto, Italy \$12

**LAMBRUSCO REGGIANO SECCO,
MEDICI ERMETE**
Emilia Romagna, Italy \$11

BIANCHI

ARNEIS, DAMILANO
Piedmont, Italy \$15

PINOT GRIGIO DELLE VENEZIE, SESSOLA
Veneto, Italy \$12

VERMENTINO DI SARDINIA, ARGIOLAS
Sardinia, Italy \$11

SANCERRE, DOMAINE RAFFAITIN-PLANCHON
Loire Valley, France \$16

CHARDONNAY "BRAMITO", ANTINORI
Umbria, Italy \$15

ROSATO

ROSE, LE PARADOU
Cotes de Provence, France \$12

ROSSI

CHIANTI CLASSICO, ORMANNI
Tuscany, Italy \$11

MONTEPULCIANO D'ABRUZZO "CADETTO"
Podere Castorani, Abruzzo, Italy \$12

PINOT NOIR "INSCRIPTION" KING ESTATE
Willamette Valley, Oregon \$14

TUSCAN BLEND "INVETRO", RENIERI
Tuscany, Italy \$15

CABERNET SAUVIGNON "SCAIA" TORRE MELLOTTI
Veneto, Italy \$13

CABERNET SAUVIGNON, B.R. COHN
North Coast, California \$16

BAROLO, SILVIO GRASSO
Piedmont, Italy \$21

VIA EMILIA'S SPRITZ

*organic prosecco,
contratto bitter, citrus*

\$12 glass / \$33 carafe

NEGRONI \$14

NEGRONI CLASSICO
Breckenridge Gin, Campari, Martini Rossi

NEGRONI BIANCO
*Beefeater Gin, Carpano Bianco,
Cocchi Americano, grapefruit*

BOULEVARDIER
Old Forester bourbon, Campari, Martini Rossi

COCKTAILS \$14

SANGRIA BIANCA
pinot grigio, limoncello, blood orange

ITALIAN JOB
Lyov vodka, Campari, honey, basil, lemon

PALOMA ITALIANA
El Charro Reposado tequila, Aperol, grapefruit

VINCENZO
*Real McCoy Dark Rum, Solerno,
Amarena cherry, lemon, tonic*

FIGARO
Black Infusions fig vodka, Carpano Bianco