

Via Emilia

RISTORANTE

WINES BY THE GLASS

BOLLICINE

PROSECCO BRUT, RUGGERI "ARCEO"
Veneto \$13

LAMBRUSCO, MEDICI ERMITE "QUERCIOLO"
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 \$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
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

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

LUGANO
(0% alc) elderflower, lime, mint, n/a prosecco \$14