

Cocktails -9

CAPIRIÑA

Cachaca Rum, fresh lime, sugar

STRAWBERRY CAPIROSKA

Grey Goose vodka, lime, fresh
strawberry

COSMOPOLITAN

Grey Goose vodka, lime, triple sec,
cranberry juice

BLUEBERRY PASSION

Bulleit Rye, blueberry, orange,
infused mint syrup

APERITIVI

CAMPARI GIN

Campari, Bombay gin, orange,
soda

SPRITZ

Prosecco, Aperol, Mimosa

APEROL MIMOSA

fresh squeezed orange juice,
prosecco, aperol

NEGRONI TIME

NEGRONI

Bombay gin, Campari, Carpano
Antica

AMERICANO

Campari, Carpano Antica, soda

NEGRONI SBAGLIATO

Prosecco, Campari, Carpano
Antica

Wine - 8

SPARKLING

PROSECCO BRUT

Zonin, Veneto, Italy

BRUT

Le Grand Courtage, France

BRUT ROSE

Le Grand Courtage, France

WHITE

INZOLIA

Sallier de la Tour, Sicily

FALANGHINA DEL SANNIO

Feudi di San Gregorio, Campania

ETHERO (albarino)

Bodegas Ethero Rias Baixas

PINOT GRIGIO & VERDUZZO

Masi Masianco, Veneto

LA SEGRETA BIANCA

(greco, chardonnay)
Planeta, Sicily

CHARDONNAY

Mount Eden Vineyards, Santa Cruz

DRY SEC

Henkell Trocken, Germany

MOSCATO ROSE

Santero, Italy

RED

DOLCETTO D'ALBA

Costa Di Bussia, Italy

GHIAIA NERA

Tasca D'Almerita, Sicily

CHIANTI CLASSICO

Tenuta D'Arcena, Italy

NERO D'AVOLA

Sallier De La Tour, Italy

ALANERA ROSSO VERONESE

Zenato, Valpolicella

CABERNET SAUVIGNON

Poggio al Tuffo, Italy

Aperitivo Menu

HANGER STEAK

grilled hanger steak,
braised fennel, gorgonzola
vinaigrette, parsnip chips
-12

CAULIFLOWER

pan seared cauliflower
steak, tomatoes, pinnoli,
quinoa, balsamic glaze -10

CHICKEN BREAST

Spring Farms organic chicken
breast, herb seared, arugula,
Marcona Almonds, shaved
Gran Padano, aged balsamic
-11

LINGUINE

little neck clams, blue
mussels, prawns, octopus,
white wine - 12

GNOCHI

mushrooms, speck, tallegio
cheese, scamorza affumicata
-12