

COCKTAILS

\$13 each

BASIL GIMLET

Vodka, basil, lime

DOLCE VITA

Gin, Campari, blood orange, prosecco

BLOOD ORANGE MARGARITA

Tequila, lime, blood orange, triple sec

SUMMER NEGRONI

Hayman's Gin, Cap Corse, Salers, dry vermouth, grapefruit bitters

SMOKEY CETRIOLO

Mezcal, cucumber, lime juice, simple syrup tajín

DINO SPRITZ

Prosecco, Cappelletti, seltzer

DOSA ROYALE

Rye, sweet vermouth, cardamom, bitters

ESPRESSO MARTINI

Vodka, Kahlua, irish cream, espresso

BEER

ANTONIANA CRISP ITALIAN LAGER	8
PERONI	7
SIX POINT SWEET ACTION	7
HARPOON IPA	7
GUINNESS	7
MCKENZIE'S APPLE CIDER	7
CRABBIE'S GINGER BEER	6

NON-ALCOHOLIC

Pellegrino / Lurisia 50ml	5	Aranciata / Limonata 200ml	4		
Iced tea	3	Lemonade	3	American Sodas	3

Espresso Drinks (Ask your server)

SPARKLING

PROSECCO BRUT	Ombra	10/40
ROSÉ BRUT	Mantalbera	10/40
LAMBRUSCO "SOLO"	Medici Ermete	11/44

WHITE

PINOT GRIGIO	Salvalai 2017	9/36
VERDICCHIO	Fontezoppa 2017	10/40
SOAVE	Latium 2017	11/44
NAPA VALLEY SAUVIGNON	Flint & Steel 2017	11/44
BLANC	Cordero 2016	44
ARNEIS VERMENTINO	Monteverro 2017	12/48
GAVI	Ottosoli 2017	48
TXAKOLINA 'REZABAL'	Spain 2017	13/52
ETNA BLANCO	Farriato 2017	15/60

ROSÉ

MOLINO	Vento Silicy (organic)	9/36
VALLEVO	Abruzzo Italy 2018	10/40
ROSÉ DE S.	Sumeire France 2018	11/44
TXAKOLINA "REZABAL"	Spain 2018	14/56

R E D S

SANGIOVESE	<i>Di Majo Norante 2017</i>	9/38
MONTEPULCIANO	<i>Arboreto 2017</i>	11/44
NERO D'AVOLA	<i>"Chiamamonte" Firriato 2015</i>	12/48
NEBBIOLO	<i>Guidobono 2017</i>	12/48
BARBERA	<i>Oddero 2013</i>	13/48
BAROLO	<i>Cascina Del Torcc 2014</i>	14/56
SANGIOVESE (BABY BRUNELLO)	<i>San Biagio 2014</i>	14/56
VALPOLICELLA	<i>Latium 2017</i>	40
PRIMITIVO	<i>Mezza Pezza 2016</i>	45
ETNA ROSSO	<i>Firriato 2016</i>	46
CABERNET FRANC	<i>Muzic 2016</i>	48
AGLIANICO	<i>Alois 2017</i>	48
MONTEFALCO ROSSO	<i>Antonelli 2014</i>	48
OREGON PINOT NOIR	<i>Smith and Perry 2016</i>	48
NARNI ROSSO	<i>Bussoletti (Organic) 2016</i>	50
DAMIA ROSSO	<i>Odoardi 2016</i>	54
VALPOLICELLA SUPERIORE	<i>Latium 2012</i>	58
CHIANTI CLASSICO	<i>Castellare 2017 Meroi 2013</i>	60
MERLOT	<i>Cesari 2013</i>	64
CORVINA	<i>Ca'Del Baio 2015</i>	75
BARBARESCO 'ANTINBEJ'	<i>Luca Ferraris 2016</i>	95
RUCHA	<i>Cordero 2015</i>	99
BARBERA SUPERIORE 'FUNTANI'	<i>Cordero 2015</i>	110
NERO D'AVOLA 'HORMONIUM'	<i>FIRRATO 2013</i>	115
BAROLO	<i>Dell'Unita 2013</i>	120
BAROLO 'MONFALLETTO'	<i>Cordero 2014</i>	130
BRUNELLO DI MONTALCINO	<i>Armillia 2011</i>	140
BARBARESCO 'VALLEGRANDE'	<i>Ca'Del Baio 2014</i>	145
BARBARESCO 'ASILI'	<i>Ca'Del Baio 2015</i>	150

H A P P Y H O U R

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