

-HOUSE COCKTAILS-

15



CAPPUCETTO ROSSO

Woodford Reserve, Ramazzotti Amaro
Lemon Juice, Fresh Raspberries, Raspberry Purée

CALDO INVERNO

Bacardi 8yr Rum, Glenfiddich 14, Wyoming Whiskey,
Fresh Lime Juice, Agave Nectar

SAGGIO VECCHIO

Boodles Gin, Raspberry-Basil Syrup, Lime Juice,
Ginger Beer, Peychaud's Bitters

ROMEO E GIULIETTA

Hendrick's Gin, Fresh Lime Juice, Agave Nectar,
Cucumber, St. Germain Liqueur, Mint

PASSIONE ARDENTE

Maestrol Dobel Diamante, Bushmills Whiskey,
Muddled Jalapeño, Lime Juice, Passion Fruit Purée

ARANCIO SANGUIGNO MARGARITA

Milagro Tequila, Lime Juice, Triple Sec,
Agave Syrup, Blood Orange Purée

OCCHIO DEL DRAGO

Grey Goose Vodka, Muddled Lychee, Lychee Juice,
St. Germain Liqueur, Lemon Juice

-APERITIVO-

Aperitivo literally means "to open" and are best enjoyed before a meal to help awaken the palate with a balanced blend of herbaceous sweetness and mouthwatering bitter citrus.

AMERICANO

Campari, Carpano Antica Vermouth, Seltzer.....13

APEROL SPRITZ

Aperol, Avissi Prosecco, Seltzer.....13

-BELLINI-

The bellini cocktail was created by Giuseppe Cipriani at the venerable Harry's Bar in the 1930s. The drink's particular shade of pink reminded Cipriani of a pink toga worn by a character in a painting by Giovanni Bellini, hence the name.

BELLINI CLASSICO

PeachNectar, Avissi Prosecco.....13

FRUTTO DELLA PASSIONE

PassionFruitPurée, Moscatod'Asti.....14

-NEGRONI-

This drink takes its name from Count Camillo Negroni. Around 1920, at the Casoni Bar in Florence, the Count asked for his usual Americano, but with 'a bit more kick.' The bartender added gin and the combination became a sensation. Soon patrons of the bar started to ask for the Negroni.

NEGRONI CLASSICO

Hendrick's Gin, Campari, Carpano Antica.....15

NEGRONI BLOSSOM

Finlandia Vodka, Aperol, Cointreau, Carpano Antica.....15

AMALFI LADY

Boodles Gin, Aperol, Limoncello.....15

-BEVERAGES-

HOUSE MADE LEMONADE.....5

FOUNTAIN SODA.....4.75

OLD BROOKLYN ALL NATURAL SODA.....6

Rootbeer, Black Cherry

ITALIAN SODA.....7



-VINO-

GLASSES - QUARTINOS

SPUMANTE

BRUT PROSECCO

Caposaldo, Veneto, NV 12

RIONDO SPARKLING ROSE

Veneto, Extra Dry, NV 13

OTELLO CECI LAMBRUSCO

Emilia, Ripe Dark Fruits, NV IGT 12

BIANCO

SAUVIGNON BLANC

Pighin, 2018, Friuli 13/17

GAVI

Michelle Chiarlo, 2017 Le Marne 13/17

PINOT GRIGIO

Terlato, 2017, Friuli 14/18

VERMENTINO

Sassoregale, 2018, Toscana 12/16

CHARDONNAY

Pio Cesare, 2018, Toscana 16/20

FIANO

Feudi Di San Gregorio, 2016, Toscana 14/18

VERMENTINO BLEND

Bibi Graetz, "Casamatta Bianco," 2016, Toscana 14/18

ROSATO

Antinori, Marchese Blend, 2017, Toscana 17/20

Garofoli, Komaros, 2018, Marche 13/16

ROSSO

BARBERA

Michele Chiarlo, "Le Orme," 2016, Piemonte 15/19

MONTEPULCIANO

"Fratelli," 2018, Abruzzo 13/17

CHIANTI

Brollo, Barone Ricasoli, 2017 13/17

VALPOLICELLA

Masi, "Bonacosta," 2018, Veneto 14/18

SANGIOVESSE

Bibi Graetz, "Casamatta," 2016, Toscana 15/19

SUPER TUSCAN

Cecchi, "La Mora," 2015 17/21

BAROLO

Cantine Coppo, 2014 DOCG 21/25

-BIRRE-

DRAUGHT

MONTAUK PILSNER Montauk, NY.....10
ABV 5.40%, Smooth, Ultra-Crisp

PROHIBITION AMBER ALE San Francisco, CA.....10
ABV 6.10%, Boldly Hopped, Caramel Malt, Long Finish

JAI ALAI INDIAN PALE ALE Tampa Bay, FL.....10
ABV 7.5%, Intense Bouquet of Tangerine & Candied Orange

MONTAUK DRIFTWOOD ALE Montauk, NY.....10
ABV 6.0%, English Pale Ale, Citrus, Floral, Spring Berries

DOMESTIC

BUD LIGHT St. Louis, MO.....9
ABV 4.2%, Pale American Light Lager

MCKENZIE'S HARD CIDER West Seneca, NY.....9
ABV 5.0%, Semi Dry, Refreshing Finish, 100% NY Apples

FOUNDERS "ALL DAY IPA" Grand Rapids, MI.....9
ABV 4.7%, IPA, Malts, Sweet Grains, Floral Hops

ITALIAN

LA ROSSA Udine, Friuli.....11
ABV 7.2%, Doble Bock, Rich Sweet Taste, Roasted Malt

FORST LAGER Alto-Adige.....11
ABV 4.8%, Euro Pale Lager, Crisp, Mild Grain Sweetness

MORETTI LAGER Udine, Friuli.....11
ABV 4.6%, Flavors of Frittato, Banana and Coconut Flakes

PERONI Lombardi.....11
ABV 5.1%, Water, Malted Barley, Maize, Crisp and Light

Casa
NONNA