

HOUSE COCKTAILS

15



CAPPUCETTO ROSSO

Woodford Reserve, Quintessentia Amaro Nonino,
Lemon Juice, Fresh Raspberries and Rapserry Puree

MOJITO DI PESCA

Bacardi 8yr Rum, ,Brugal 1888 Rum,
Peach Puree, Peach Schnapps and Mint

SAGGIO VECCHIO

Bombay Sapphire, Raspberry-Basil Syrup, Lime Juice,
Ginger Beer, and Peychaud's Bitters

ROMEO E GIULIETTA

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

PASSIONE ARDENTE

Jaja Tequilla, Monkey Sholder,
Fresh Muddled Jalapeno
Lime Juice and Passion Fruit Puree

FICO D'INDIA MARGARITA

Milagro Tequila , Lime Juice, Triple Sec, Agave Syrup and
Prickly Pear Puree

OCCHIO DEL DRAGO

Stoli Vodka, Muddled Lychee and 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 at the venerable Harry's Bar in Venice in the 1930s by the bar's founder Giuseppe Cipriani. The drink's particular shade of pink reminded Cipriani of a pink toga worn by a character in a painting done by painter Giovanni Bellini, hence the name.

BELLINI CLASSICO

Peach Nectar, Avissi Prosecco.....13

FRUTTO DELLA PASSIONE

Passion Fruit Puree, Moscato d'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 the Count's new drink. Soon patrons of the bar started to ask for "Negroni's drink".

NEGRONI CLASSICO

Bombay, Campari, Carpano Antica.....15

NEGRONI BLOSSOM

Hanger 1 Mandarin, Aperol, Cointreau, Carpano Antica.....15

AMALFI LADY

Bombay Sapphire, Aperol, Lemoncello.....15

-BEVERAGES-

HOUSE MADE LEMONADE.....5.00

FOUNTAIN SODA.....4.75

OLD BROOKLYN ALL NATURAL SODA.....6.00

ROOTBEER, BLACK-CHERRY

HOUSE MADE ITALIAN SODA.....7

Casa
NONNA

-VINO-

CLASSES - QUARTINOS

SPUMANTE

BRUT PROSECCO

Caposaldo, Veneto, NV 12

RIONDO SPARKLING ROSE

Veneto, Extra Dry, NV 13

BIANCO

SAUVIGNON BLANC

Pighin, 2018, Friuli 13/17

GAVI

Michelle Chiarlo, 2017 Le Marne 13/17

PINOT GRIGIO

Terlato, 2016, Friuli 14/18

VERMENTINO

Sassoregale, Marema Toscana 2017, Toscana 14/18

CHARDONNAY

Pio Cesare, 2017, Toscana 17/21

FIANO

Feudi Di San Gregorio, 2016, Toscana 15/19

VERMENTINO BLEND

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

ROSATO

SANGIOVESE

Val di Toro, 'Alfa Tauri', 2018, Toscana 15/19

MONTEPULCIANO

Garofoli, Komaros, 2018, Marche 14/17

ROSSO

BARBERA

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

SANGIOVESE

"Santa Martina", 2017, Toscana 14/18

MONTEPULCIANO

"Fratelli", 2016, Abruzzo 15/19

CHIANTI CLASSICO

Brolio, "Barone Ricasoli", 2015, 14/18

VALPOLICELLA

Masi, "Bonacosta", 2017, Veneto 15/19

SANGIOVESE

Bibi Graetz, "Casamatta" 2015, Toscana 15/19

SUPER TUSCAN

Tenuta Frescobaldi di Castiglion 2016, 17/21

-BIRRE-

DRAUGHT

MONTAUK PILSNER, *Montauk, New York*..... 10
ABV 5.40% Smooth ultra crisp

PROHIBITION AMBER ALE, *California, San Francisco*.....10
ABV 6.10%, Boldly Hopped, Caramel Malt, Long finish

JAI ALAI INDIAN PALE ALE, *Tampa Bay, Florida*.....10
ABV 7.5%, Intense bouquet of tangerine and candied orange

MONTAUK DRIFTWOOD ALE *Montauk, New York*.....10
ABV 6.0%, English Pale Ale, Citrus, Floral, Spring Berrys

DOMESTIC

BUD LIGHT, *St Luis, Missouri*.....8
ABV 4.2% Pale American Light Lager

MC KENZIE'S HARD CIDER, *West Seneca, New York*.....9
ABV 5.0% Semi dry, Refreshing Finish, 100% NY apples

FOUNDERS "ALL DAY IPA" *Grand Rapids, Michigan*.....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 Frittata, Banana, and Coconut Flakes

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

CASA NONNA SPECIAL WINE POUR

MARCHESE ANTINORI

Chianti Classico, "Tignanello", 2015, 26

Casa
NONNA