



## HOUSE COCKTAILS

*Italian Lemonade* – citrus vodka, house squeezed lemonade, thyme syrup glass \$10 carafe \$20

*Sangria Rosso* – red wine, rosemary simple syrup, apple brandy, citrus glass \$10 carafe \$20

*Mulberry Street Sazerac* – rye whiskey, luxardo maraschino, bitters, absinthe wash \$12

*Negroni* – gin, campari, sweet vermouth \$12



## SPARKLING



*PROSECCO, SERATA, VENETO* \$12 apples and floral blossoms; elegant bubbles

*APEROL SPRITZ* \$12 traditional street beverage w/ sparkling wine

*RAMONA* \$11 sparkling wine spritz with ruby red grapefruit and sicilian wine



## WINE BY THE GLASS & BOTTLE

glass \$11 / bottle \$48

### WHITE

*CATARRATTO, ALCESTI, SICILY 2017*

citrus and mediterranean herbs; lean and bright

*CORTESE DI GAVI, MASSONE, PIEDMONT 2017*

green apples and pear; lime tinged body

*TREBBIANO BLEND, ORVIETO, UMBRIA 2017*

vibrant citrus & peach fruit; very clean

*FALANGHINA, ROCCA DEL DRAGONE, CAMPANIA 2016*

tropical fruits and flowers; elegant and structured

### RED

*CANNONAU, PICCO DEL SOLE, SARDINIA 2015*

summer herbs and purple fruits; fresh and vivid

*SANGIOVESE, POGGIO SALVI, TUSCANY 2017*

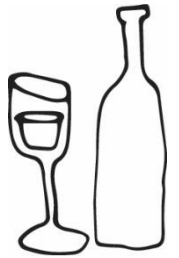
rich dark fruit; fresh and balanced with no oak

*NEGROAMARO, BORGO DEI TRULLI, PUGLIA 2016*

plums and sweet spices; rich and full body

*AGLIANICO, MACARICO, BASILICATA 2015*

pepper spice, black fruit and volcanic minerality



## WINE BY THE CARAFE

glass \$11 / carafe \$28

*PINOT GRIGIO, CIELO, VENETO 2016*

bright citrus and floral notes; crisp and refreshing

*MONTEPULCIANO d'ABRUZZO, BELLA VITA, ABRUZZI 2016*

ripe black fruit and violets; plush and warm body

## WHITE BY THE BOTTLE



*SOAVE, PIEROPAN, VENETO 2017*

floral pears and apple; nutty and mineral

\$58

*CHARDONNAY, ALOIS LAGEDER, ALTO ADIGE 2017*

apples and quince; high toned minerals with structure

\$80

*ZIBIBBO-ALBANELLO, OCCHIPINTI, SICILY 2016*

summer fruits, honey and sea spray; delightful & fresh

\$90

*VERMENTINO, BARDELLINI, LIGURIA 2016*

peach, pear and green herbs; savory with saline notes

\$64

## RED BY THE BOTTLE



*TEROLDEGO, NUSSERHOF, SUDTIROL 2013*

blue & blackberries and alpine flowers; forest notes

\$110

*NERELLO MASCALESE, TASCANTE, SICILY 2015*

cherries; baking spice and smoke tinged minerality

\$88

*VALPOLICELLA, TOMMASO BUSSOLA, VENETO 2014*

dark berries and spices; juicy, warm and concentrated

\$78

*NEBBIOLO, REVELLO, BAROLO, PIEDMONT 2014*

violets, herbs & ripe berries; balanced w/ bold tannins

\$98

*CHIANTI CLASSICO, DIEVOLE, TUSCANY 2014*

opulent & rich; licorice, deep red fruits & good oak

\$98

## BEERS

*PERONI*

*Italian Lager* \$6

*YARDS*

*Philly Pale Ale* \$6.5

## ITALIAN SODAS \$3.50

*San Pellegrino Aranciata*

*San Pellegrino Limonata*