



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, liqueure stregga wash \$12

Negroni – gin, campari, sweet vermouth \$11



SPARKLING



PROSECCO, SERATA, VENETO \$12

apples and floral blossoms; elegant bubbles

APEROL SPRITZ \$12

traditional street beverage w/ sparkling wine



WINE BY THE GLASS & BOTTLE

glass \$11 / bottle \$48

WHITE

CHARDONNAY-MALVASIA, PALLAVICINI '16

blossoms and stone fruits; tangy and fresh

SAUVIGNON BLANC, TORRE di LUNA, TRENTO '17

grapefruit and tropical fruits; lively body

TREBBIANO BLEND, ORVIETO, UMBRIA '16

vibrant citrus & peach fruit; very clean

PECORINO, PEHCORA, ABRUZZO '15

peaches and tropical fruits; round, creamy body

ROSE

SANGIOVESE, BASCIANO, TUSCANY '17

floral red berries and cherries; fruity and round

RED

BARBERA D'ASTI, CANTINE POVERO, PIEDMONT '16

wild berries and herbs; no tannins

CANNONAU, PICCO DEL SOLE, SARDINIA '15

summer herbs and purple fruits; fresh and vivid

AGLIANICO, ROCCO DEL DRAGONE, CAMPANIA '13

black fruit, purple flowers; rich-smokey oak

SANGIOVESE, POGGIO SALVI, TUSCANY '16

rich dark fruit; fresh and balanced with no oak



WINE BY THE CARAFE

glass \$11 / carafe \$28

PINOT GRIGIO, CIELO, VENETO '16

bright citrus and floral notes; crisp and refreshing

MONTEPULCIANO d'ABRUZZO, VIGNETI, ABRUZZO '16

plush red fruits & purple flowers; vivid and fresh with no oak

WHITE BY THE BOTTLE



SOAVE, CORTE SANT'ALDA, VENETO '15

orchard fruits and mineral; creamy body

\$60

GRECANICO, COS PITHOS, SICILY '15

orange wine; sea brine, cider fruit and citrus

\$78

ARNEIS, VIETTI, PIEDMONT '16

tropical melons and flowers; bright and clean

\$66

RED BY THE BOTTLE



VALPOLICELLA, VIGNETI di ETTORE, VENETO '16

cherries, sweet spice and vanilla; plush and silky

\$66

PRIMITIVO, GUTTAROLO, PUGLIA '15

licorice, black berries and herbs; fresh and vibrant

\$80

NEBBIOLO, AZELIA, LANGHE, PIEDMONT '15

violets, spice & ripe berries; balanced w/dry tannin

\$68

CHIANTI CLASSICO, DIEVOLE, TUSCANY '14

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

\$98

CABERNET SAUVIGNON, DEI, TUSCANY '10

plums, pepper spice; full and velvety body

\$120

BEERS

PERONI

Italian Lager \$5

YARDS

billy pale ale \$6

ITALIAN SODAS \$3.50

San Pellegrino Aranciata

San Pellegrino Limonata