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 $13

SPARKLING

PROSECCO, SERATA, VENETO $12 apples and floral blossoms; elegant bubbles
APEROL SPRITZ $12 traditional street beverage w/ sparkling wine
SCROPPINO $14 blood orange-basil sorbet, tito’s vodka, sparkling wine

WINE BY THE GLASS & BOTTLE

glass $11 / bottle $48

WHITE
TREBBIANO BLEND, PAOLO E NOEMIA, UMBRIA 2018
VERMENTINO, AIA VECCHIA, TUSCANY 2018
GRILLO, POGGIO ANIMA, SICILY 2017
VERDICCHIO, SARTARELLI, MARCHE 2017

white fruit and flowers; crisp, dry minerality
herbal, citrus and tree fruits; vibrant and sunny
floral tropical tree fruits; pretty and lively
peaches, pears and herbs; nutty texture and mineral

RED
NERO D’AVOLA, MESSER DEL FAUNO, SICILY 2018
BARBERA, POVERO, PIEDMONT 2017
SANGIOVESE, TERRA VIVA, MARCHE 2018
NEGROAMARO, BORGO DEI TRULLI, PUGLIA 2016

blue and blackberries; ripe and fruit driven
red berries and spice with no tannins
ripe cherries and blackberries; silky, easy finish
plums and sweet spices; rich and full body

WINE BY THE CARAFE

glass $11 / carafe $28

PINOT GRIGIO, CIELO, VENETO 2018
MONTEPULCIANO, BELLA VITA, ABRUZZI 2017
bright citrus and floral notes; crisp and refreshing
ripe black fruit and violets; plush and warm body

WHITE BY THE BOTTLE

SOAVE CLASSICO, INAMA, VENETO 2017
CHARDONNAY, ALOIS LEGEDER, ALTO ADIGE 2018
ALBANA, TRE MONTI, EMILIA-ROMAGNA 2017
FIANO, CAGLIANO, CAMPANIA 2017

fresh orchard fruits and flowers; nutty and mineral
apples, white flowers and mineral; juicy and ripe body
wildflowers, honey, savory fruit; tannic orange wine
tropical fruit and coastal flavors; full and balanced

RED BY THE BOTTLE

DOLCETTO D’ALBA, AZELIA, PIEDMONT 2017
NEBBIOLO, REVENTO, BAROLO, PIEDMONT 2014
VALPOLICELLA, SANT ANTONIO, VENETO 2017
ROSSO DI MONTALCINO, MOCALI, TUSCANY 2015
NERELLO MASCALESE, TASCANTE, SICILY 2016

blueberries, cherries and black spice; rich and fruity
wild herbs, berry fruit & vanilla evolved w/full tannins
warm cherries and sweet spice; rich and plush
forest, herbs and red fruits; full and lengthy
violets, red berries with volcanic, crunchy tannins

BEERS $6.50
YARDS Philly Pale Ale
LOVE CITY Lager

ITALIAN SODAS $3.50
San Pellegrino Aranciata
San Pellegrino Limonata