



## HOUSE COCKTAILS

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

*Sangria Rosado* – rose wine, strawberry-tarragon syrup, vodka, 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 & ROSE BY THE BOTTLE

*VERDICCHIO, SARTARELLI, MARCHE '16*

peaches, pears and honey; bright acidity

\$60

*MULLER THURGAU, SAN MICHELE, TRENTO '16*

lime, lemon and herbs; lean, refreshing and supple

\$56

*SOAVE, CORTE SANT'ALDA, VENETO '15*

orchard fruits and mineral; creamy body

\$60

*GAGLIOPPO, IPPOLITO, CALABRIA '17*

rose wine; cherries, ripe berries and violets

\$60

*MUSCAT-ALBANELLO, OCCHIPINTI, SICILY '16*

summer fruits, honey and sea spray; delightful & fresh

\$90



## RED BY THE BOTTLE

*LAGREIN, NUSSERHOF, SUDTIROL '11*

wild, fruity berry fruit, herbs and pepper spice

\$76

*SCHIOPPETTINO, RONCHI di CIALLA, FRIULI '07*

black berries & cassis; baking spices & sweet tannins

\$88

*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*  
*Philly Pale Ale* \$6

## ITALIAN SODAS \$3.50

*San Pellegrino Aranciata*  
*San Pellegrino Limonata*