

Shakeratos

BITTER GRAPEFRUIT	9
a pre dinner sip of luxardo bitter, grapefruit and lemon	
BITTER MINT	8
a post dinner sip of bianca menta, an italian digestif	

Spritzes

CLASSICO	11
aperol or campari with prosecco and chilled club soda	
ROBUSTO	12
cynar or zucca with prosecco and chilled club soda	

Cocktails

GARIBALDI	12
freshly frothed orange juice and campari	
INTRO TO APEROL	12
aperol and gin shaken with fresh lemon, sugar and bitters	
BELLINI	11
served harry's bar style in a short tumbler	
the MARTINEZ	13
gin, sweet vermouth, and italian maraschino liqueur	

DEBBIE DON'T	12
tequila, averna amaro, sugar, lemon	
ITALIAN GIN & TONIC	11
italian lemon-infused gin and jack rudy tonic water	
DAIQUIRI ITALIANO	12
rum daiquiri with strega - an italian liqueur - and lime	
WHITE LADY	11
gin with fresh lemon and orange liqueur	

**NEGRONIS**

CLASSIC gin, campari, martini & rossi sweet vermouth.	12
LEFT HAND a bourbon based negroni variation	12
SBAGLIATO prosecco with campari and vermouth	13
BICYCLETTE campari and dry white wine over ice	10
NEGRONI AND TONIC with jack rudy tonic water	11
CONTESSA a delicate riff with aperol and dry vermouth	12
BEER AMERICANO campari and vermouth topped with foam.	13

Draft Beer

PERONI LIGHT LAGER	5/7
MUNKLE PILSNER	6/8
REVELRY 'POKE THE BEAR' PALE ALE	6/8

Bottled and Canned Beer

HOLY CITY 'PLUFF MUD' PORTER	5
WESTBROOK IPA	6
BUDWEISER LIGHT	5
BREWFIST 'LA BASSA' ITALIAN LAGER	10

*Wines by the Glass or Half Liter***SPARKLING & ROSÉ**

PROSECCO	9
from Ca'Furlan in the Veneto	
LAMBRUSCO	12
bubbly red from Denny Bini in Emilia-Romagna	

ROSÉ PROSECCO	13
from Alice Ose in the village of Carpesica	
ROSÉ of GRENACHE	10/30
Oyster Shed Wine Co., sourcing from Provence	

WHITE

HOUSE WHITE	9/27
a zippy Pinot Grigio from Friuli	
VERDICCHIO	11/33
a minerally wine from Cole Steffano near Umbria	
UNFILTERED ARNEIS	11/33
from Angelo Negro in Roero; exotic, and alive	

SOAVE CLASSICO	11/33
medium bodied pleaser from Inama in Soave	
PINOT BIANCO	12/36
a round white from Castelfeder in Alto Adige	
VERNACCIA	11/33
nutty, rich wine of Montenedoli in San Gimignano	

RED

HOUSE RED	9/27
a light-bodied gulper from Valpolicella	
GRIGNILINO	11/33
a gorgeous chilled red from A. Pavia in Piedmont	
PINOT NERO	12/36
from Erst + Neue in Alto Adige	

GRENACHE	10/30
a Grenache based blend from Ampeleia in Tuscany	
BARBERA	11/33
from natural wine pro Walter Massa in Piedmont	
MONTEPULCIANO	13/39
a silky smooth red from Cirelli in Abruzzo	

Sparkling

UNFILTERED PROSECCO	48
Bele Casel, 'Col Fondo,' Veneto, IT	
PROSECCO	60
Bisson, 'Bianco,' Veneto, IT	
LAMBRUSCO	72
Ca de Noci, 'Sottobosco,' Emilia Romagna, IT	

Rosé

ST. LAURENT & PINOT NOIR	50
Schloss Gobelsburg, 'Gobelsburger,' Kamptal, AT	
ROSÉ of GRENACHE	80
A Tribute to Grace, Santa Barbara, CA	

Orange & Oxidized

PINOT GRIGIO	58
Kobal, Podravje, Slovenia	
GRECANICO	90
COS, 'Pithos Bianco,' Sicily, IT	
PALOMINO FINO	98
Equipo Navazos, 'Florpower 67,' Sanlucar, SP	

Gelato

FIOR DE LATTE	6
with first pressed olive oil	
MILK CHOCOLATE	6
with Bull's Bay Sea Salt	
ZABAGLIONE	6
with green pistachios	

Sorbetto

LEMON	6
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Espresso

ESPRESSO	4
la colombe 'nizza' blend	
MACCHIATO	4.5
espresso touched with a dollop of foam	
CAPPUCINO	5
espresso and steamed milk foam	
LATTE	5
espresso and steamed milk	
AMERICANO	4
espresso and hot water	
SHAKERATO	6
espresso and sugar shaken vigorously over ice	

Pizza Wine FRESH REDS SERVED COLD

FRAPPATO	50
Valle del Acate, Sicily, IT	
GAMAY & PINOT NOIR	65
Phillip Tessier, Cour-Cheverney, FR	
GAMAY	70
H. Villemade, 'Vin de France,' Cheverny, FR	

Red

NEBBIOLO	50
Luigi Giordano, 'Langhe Rosso,' Barbaresco, IT	
NERELLO MASCALESE & NERELLO CAPPUCCIO	70
Tenuta Delle Terre, Mount Etna, IT	
SANGIOVESE	98
Pacina, 'Toscana,' Tuscany, IT	

White

ARNEIS	74
Vietti, Roero Arneis, IT	
FIANO	65
Ciro Picariello, 'Irpinia,' Campania, IT	
SAUVIGNON BLANC	70
Bonhomme, Touraine, FR	
PINOT GRIGIO	74
Bruno Verdi, Canneto Pavese, IT	
SANCERRE (SAUVIGNON BLANC)	98
Claude Riffault, 'Les Bochauds,' Sancerre, FR	
PRIE BLANC	98
Ermes Pavese, 'Blanc de Morgex et de La Salle,' Morgex, IT	

Dessert Cocktails

CARAJILLO	12
licor 43 and espresso, shaken together	
ESPRESSO 'MARTINI'	12
espresso with vodka and chocolate liqueur	
ITALIAN GRASSHOPPER	13
vodka, bianca menta, creme de cacao, cream	

Amaro

ZUCCA	12
rhubarb	
CYNAR	8
artichoke	
AMARO MONTENEGRO	11
vanilla and orange peel	
AVERNA	13
bitter orange and lemon	
AMARO NONINO	14
orange peel and burnt caramel	
NARDINI	13
licorice	
BRAULIO	12
pine and spearmint	
SFUMATO RABBARBARO	8
rhubarb and smoke	
BRANCA MENTA	9
mint	
FERNET BRANCA	9
myrrh and gentian	