

*Cocktails*

BITTER GRAPEFRUIT SHAKERATO . . . . . 10 a pre dinner sip of luxardo bitter, grapefruit and lemon	CLASSICO SPRITZ . . . . . 12 aperol or campari with prosecco and chilled club soda
BITTER MINT SHAKERATO . . . . . 10 a post dinner sip of branca menta, an italian digestif	HARD START SHAKERATO . . . . . 10 50/50 mix of fernet branca and branca menta
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ITALIAN GREYHOUND . . . . . 13 freshly frothed grapefruit juice with amaro meletti	DEBBIE DON'T . . . . . 13 tequila, averna amaro, sugar, lemon
STRAWBERRY CAMPARI COCKTAIL . . . . . 11 vodka, fresh strawberry, campari and lemon	JUNGLE BY NIGHT . . . . . 13 black strap rum, campari, pineapple, and a bit of spice
INTRO TO APEROL . . . . . 13 aperol and gin shaken with fresh lemon, sugar and bitters	ITALIAN GIN & TONIC . . . . . 12 italian lemon-infused gin and jack rudy tonic water
BOOZED-UP BELLINI . . . . . 11 tequila shaken with white peach puree and lime	QUEEN MELETTI . . . . . 12 gin shaken with white wine, amaro, and a bit of lemon
PAPER PLANE . . . . . 13 bourbon, aperol, amaro, lemon	VENETIAN FIZZ . . . . . 12 gin with lemon, contratto bitter, and prosecco



**NEGRONIS**

CLASSIC gin, campari, martini & rossi sweet vermouth. . . . . 12
LEFT HAND a bourbon based negroni variation . . . . . 12
NEGRONI SPRITZ prosecco with campari and vermouth. . . . . 13
ROSITA tequila, campari, sweet and dry vermouth. . . . . 12
NEGRONI AND TONIC with jack rudy tonic water . . . . . 11
DR. MELFI'S MEDICINE a shaken negroni sour . . . . . 12
OAK AGED our classic negroni with a bit of wisdom . . . . . 14

*Draft Beer*

PERONI LAGER . . . . . 6/8
MUNKLE PILSNER . . . . . 7/9
WESTBROOK IPA . . . . . 7/9

*Bottled and Canned Beer*

BREWFIST 'LA BASSA' ITALIAN LAGER . . . . . 9
HOLY CITY 'PLUFF MUD' PORTER. . . . . 6
REVELRY 'POKE THE BEAR' PALE ALE . . . . . 6
BUDWEISER LIGHT . . . . . 5

*Wines by the Glass, Half Liter, or Bottle*

**SPARKLING & ROSÉ**

PROSECCO . . . . . 9 from Ca'Furlan in the Veneto	SPARKLING ROSÉ . . . . . 14 from Alice Ose in the village of Carpesica
LAMBRUSCO . . . . . 12 bubbly red from Denny Bini in Emilia-Romagna	ROSÉ of GRENACHE . . . . . 10/30/50 Oyster Shed Wine Co., sourcing from Provence

**WHITE**

HOUSE WHITE . . . . . 10/30/50 a zippy Pinot Grigio from Friuli	SOAVE CLASSICO . . . . . 11/33/55 medium bodied pleaser from Inama in Soave
VERDICCHIO . . . . . 11/33/55 an energetic, aromatic white from Sartarelli	PINOT BIANCO . . . . . 12/36/60 a round white from Castelfeder in Alto Adige
UNFILTERED ARNEIS . . . . . 11/33/55 from Angelo Negro in Roero; exotic, and alive	VERNACCIA . . . . . 11/33/55 nutty, rich wine of Montenedoli in San Gimignano

**RED**

HOUSE RED . . . . . 10/30/50 a light-bodied gulper from Valpolicella	BARBERA . . . . . 12/36/60 from natural wine pro Walter Massa in Piedmont
PINOT NERO . . . . . 14/42/70 a juicy red from Erste + Neue in Alto Adige	MONTEPULCIANO . . . . . 13/39/65 a textured, tasty offering from Poggio Anima
SUPER TUSCAN . . . . . 13/39/65 a bold blend from Bere in southern Tuscany	NEBBIOLO . . . . . 12/36/60 a rich, meaty red from Silvio Grasso