

- WINE BY THE GLASS -

Please ask about the wine of the month

Le Bollicine

Prosecco Sant Ambroeus, DOC (Veneto) 12

Ferrari Rose, Trentodoc (Trentino) (375 ml) 18/36


 Franciacorta Cuvée Prestige, Ca' del Bosco (Lombardia) 18


Vini Bianchi

Roero Arneis, Malvira - 2015 (Piemonte) 10

Pinot Bianco, Kettmeir - 2015 (Alto Adige) 12

 Friulano' I Vini di Jacopo, Nec-Octium 2014 (Friuli). 12

 Vermentino, Fattoria Sardi - 2015 (Toscana) 14

 Felice Chardonnay, Fattoria Sardi 2015 (Toscana) . . 14


Bianco Terre di Chieti, Collefrisio - 2011 (Abruzzo). 16

 Sauvignon Blanc, Asimonia - 2015 (Toscana). 16

Pinot Grigio, Valle dei Laghi - 2015 (Trentino) 15

Vini Rosé

 Le Cicale, Fattoria Sardi 2015 (Toscana). 19

 Felice Rosé, Fattoria Sardi - 2016 (Toscana). 14

Vini Rossi

Nero d'Avola, Morgante - 2014 (Sicilia) 10


Montepulciano D'Abruzzo, Talamonti - 2014 (Abruzzo) . . 12

Barbera D'Asti Montebruna, Braida - 2014 (Piemonte) . . 14


 Felice Sangiovese, Fattoria Sardi 2014 (Toscana). . . 14

Cabernet Sauvignon, "La Contessa" - 2015 (Toscana). . 17

Pinot Nero, Serafini & Vidotto - 2015 (Alto Adige) . . 16

 Sebastiano, Fattoria Sardi - 2014 (Toscana) 16

 Faro San Placido, Cuppari - 2011 (Sicilia). 18

 Brunello di Montalcino DOGG,
Castiglion del Bosco - 2011 (Toscana). 26

Barolo, Casa E. di Mirafiore - 2012 (Piemonte) 26



Sustainable



Organic

- COCKTAILS -

Negroni Americano		14
	Russell Reserve Bourbon, sweet vermouth, orange bitter, Campari ice cube	
Basilicata		14
	The London N° 1 Gin, St. Germain Elderflower Liqueur, lemon juice, simple syrup, basil, cucumber	
Mexicana		14
	Espolón Blanco Tequila, watermelon juice, lime juice, simple syrup	
Mona		15
	Bulldog Gin, St. Germain Elderflower Liqueur, lemon juice, Prosecco	
Passione		14
	Bacardi 8 Rum, passion fruit purée, lime juice, simple syrup	
Limonata		14
	Grey Goose Lemon Vodka, Limoncello, lemon juice, thyme simple syrup	
Cachaça		14
	Leblon Cachaça, Maraschino Lazzaroni, lemon juice, simple syrup	
Mojito		14
	Skyy Vodka, lime juice, simple syrup, Prosecco, mint	
Rye		14
	Russell Reserve Rye, lemon juice, honey simple syrup	

SCOTCH/WHISKEY

Balvenie 12	17
Bushmills	12
Crown Royal	13
Dewars White Label	12
Glenfiddich 18	20
Jack Daniels	13
Jameson	12
Jameson Reserve	14
JW Black Label	14
JW Red Label	12
Lagavulin 16	18
Laphroaig 10	15
Macallan 12	15
Oban 14	17
George Dickle Rye	14
Bulleit Rye	14
Old Overholt	11
Whistle Pig	16

BOURBON/RYE

Baker's	16
Basil Hayden's	14
Booker's	17
Bulleit Bourbon	14
Knob Creek	14
Maker's Mark	13
Woodford Reserve	13
<b style="color: red;">- BEER -	
<i>Bottled</i>	
Forst Lager	8
Forst Sixtus Doppelbock	8
Krombacher Pilsner	10
Allagash White	9
Abita Light	8
Founders Centennial IPA	9
Erdinger Weissbier	9

- NEGRONI CORNER -

Classic Negroni	13
Barrel Aged Negroni	14
Bourbon Negroni	14
White Negroni	13



- BAR MENU -

Olive Miste 5/8
Chef's selection of one or two mixed olive bowls

Polpettine 13
homemade fried veal and lemon zest meatballs, lightly spicy tomato coulis

Arancini 13
lightly breaded saffron rice balls filled with zucchini, mozzarella, tomatoes, side of caper-mayo dipping sauce

Burrata e Peperoni 17
burrata di Andria, roasted peppers, parsely, garlic

Crostone
toasted Tuscan bread topped with (choose one):

- fresh ricotta, truffle honey, peperoncino, toasted almonds 14
- chicken liver mousse, roasted pearl onions, crispy sage 15
- crushed burrata, green pea purée, pea shoots 14
- black olive tapenade, Kumato tomatoes, 18 month-aged San Daniele prosciutto 16
- homemade toasted ciabatta, rubbed garlic, crushed fresh tomato, sea salt 11

- TAGLIERE -

garnished with artichokes, onions, capers and olives

Formaggi 18 for three - 26 for five
Chef's selection of imported cheeses

Salumi 17 for three - 24 for five
Chef's selection of imported cured meats

Formaggi e Salumi 20 for two each - 28 for four each
Chef's selection of imported cured meats and cheeses