

# - 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

Gavi Le Marne, Michele Chiarlo - 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

 Felice Rosé, Fattoria Sardi - 2015 (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

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, Fanti - 2011 (Toscana) . . 24

Barolo, Casa E. di Mirafiore - 2012 (Piemonte) . . . . 25



Sustainable



Organic



Biodynamic

# - COCKTAILS -

<b>Limone</b> Skyy Vodka, Limoncello and Ginger Liqueur		<b>14</b>	<b>Barbabetola</b> Espolón Blanco Tequila, Beet Juice, Ginger Liqueur and Jalapeño Syrup	<b>15</b>
<b>Midnight Tea</b> Bulldog Gin, Earl Grey Tea, Cranberry and Agave Syrup		<b>14</b>	<b>Mora</b> Woodford Rye Reserve, Creme de Cassis, Grapefruit and Lemon	<b>14</b>
<b>Cedro</b> Charles Goodnight Bourbon, Apple Cider Reduction, Honey Cyrupe and Fuji Apple		<b>14</b>	<b>Big Apple</b> Stolichnaya Vodka, Cider Reduction and Cinnamon	<b>14</b>
<b>Carciofo</b> Bayou Silver Rum, Cynar, Earl Grey tea, Lemon and Agave Syrup		<b>14</b>	<b>Pera*</b> Mayfair Gin, Spiced Pear Syrup, Lemon and Egg White	<b>13</b>

## 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

## - BEER -

Forst	8
Forst Sixtus Doppelbock	8
Session Lager	8
Allagash White	9
Abita Light	8
IPA Founders Centennial	8

## - 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