



**ITALIAN-INSPIRED
DRINKS | DESSERT**

FALL | WINTER 2018

COCKTAILS

10

SPRITZ

ROMAN HOLIDAY

Cocchi, Green Chartreuse, Uncle Val's Botanical Gin, lemon juice, San Pellegrino grapefruit, basil

GUILIETTA

Aperol, St. Germaine, cherry bark vanilla bitters, Prosecco, grapefruit peel

NEGRONIS

BOULEVARDIER

Bulleit Bourbon, Carpano Antica, Nardini Bitter

CLASSIC

Bombay Gin, Carpano Antica, Nardini Bitter

SIGNATURE

GINGER HOT TODDY

Hennessey, Honey Bourbon, Canton, lemon, orange, candied ginger

ITALIAN OLD-FASHIONED

Vecchia Brandy, Montenegro Amaro, Carpano Antica, bitters, orange-brown sugar syrup

LA DIVINA

Appleton-aged Rum, Cardamaro, Solerno Blood Orange, agave-thyme syrup, lemon, orange bitters

YELLOW ROSE

Yellow Chartreuse, Montenegro, Bulleit Rye, rose water, Dolin Dry Vermouth

MOONSTRUCK

Kettle One Citroen, St. Germaine, pomegranate, cardamom-sage syrup, lemon

BEER & CIDER

5

3 SHEEPS BREWERY

3 Sheeps Pils
Cashmere Hammer Nitro Stout
Waterslides IPA

CIDERBOYS

Hard Apple Cider **GF**

KROMBACHER

Weizen *Non-alcoholic*

LAKEFRONT BREWERY

New Grist **GF**
Riverwest Stein

NEW GLARUS BREWERY

Moon Man
Spotted Cow
Two Women

SOFT DRINKS

BREW CITY SODA	2.5
Cola Diet Cola Ginger Ale Lemon-Lime	
TOP NOTE	2.5
Ginger Beer Tonic	
SAN PELLEGRINO SPARKLING SODA	3
Limonata Pompelmo Aranciata Rosso	
SAN PELLEGRINO SPARKLING WATER	3
JUICE	3
Cranberry Pineapple Orange Grapefruit	
LEMONADE	2.5

HOT COFFEE & TEA

COFFEE	2.5
RISHI TEA	3
Earl Grey Jade Cloud Chamomile Mystic Mint	
ESPRESSO <i>or</i> AMERICANO	3
DBL ESPRESSO <i>or</i> AMERICANO	5

*See our selection of
Apertivi to start your meal.*

*Ask your server about
Cocktail Specials.*



APERTIVI | VERMOUTH | DIGESTIVI 2oz 6

Enjoy neat, over ice, or with seltzer

APERTIVI | AMARI

APEROL *orange, herbal and woody, pleasantly bittersweet and salty*

CAMPARI *bright bitter orange rounded with light floral notes, herbal woodiness* NARDINI BITTER

CAPPELLITTI *artisanal wine based aperitif, lightly sweet with hint of citrus peel and bitterness*

COCCHI BIANCO *gripping, lightly spiced, honeyed yet tart zesty citrus fruit, bitter gentian*

COCCHI ROSA *red wine base, gentian, cinchona, citrus zests, wild rose petals*

RAMAZZOTTI *oxidized sherry, root beer, chicory, carob, grapefruit, hay-like herbal notes*

ZUCCA *citrus, sasparilla, Madura cigar, vanilla, cardamom*

VERMOUTH

CARPANO ANTICA *godfather of vermouth, sweet smell of cloves, vanilla, orange peel, bitter*

DOLIN BLANC *part sweet, part botanical, slightly dry, slightly bitter*

DOLIN DRY *herbal and earthy without being overly pungent*

DOLIN ROUGE *raisins, currants, dried cherries, toffee and honey-like sweetness*

DIGESTIVI | AMARI

AVERNA *orange hints, myrtle, juniper, rosemary*

BRAULIO *chamomile, juniper, mint, menthol*

CARDAMARO *moscato wine base, herbal infusion of thistle, ginger, artichoke, touch of sweetness*

CYNAR *caramel, cinchona, orange peel, vanilla, woody tea*

DOPO TEATRO COCCHI *cherry compote, violet, bitter edge*

FERNET *and* FERNAT MENTHA

ISCHIA *arugula, citrus fruit, cedar, subtle caramel*

LUCANO *mint and anise underscored by cola, chocolate, menthol, toasted nuts*

MONTENEGRO *rose petals, honeysuckle, orange peel, coriander*

NARDINI AMARO *bitter orange, gentian, licorice after taste*

PASUBIO *blueberries, pine, mountain herbs*

SFUMATO *smoky, rhubarb, candied orange peels, celery salt, green strawberries*

GRAPPA | LIMONCELLO | PORT 2oz 6

GRAPPA *grape based pomace brandy*
BERTAGNOLLI

NARDINI MANDORLA *almond*

NARDINI TAGLIATELLA *sour cherry, orange, and herbs*

LIMONCELLO *lemon zest steeped in spirits*
CAPRICATURA

NARDINI ACQUA DI CEDRO
"cousin of Limoncello"

PORT *sweet red fortified wine from Madiera*
TAWNY

DESSERT 8

AFFOGATO

FLOURLESS CHOCOLATE CAKE

GELATO

SORBETO

TIRAMISU



SPIRITED GELATO | SORBETO 8

VANILLA BOURBON GELATO
AVERNA

RASPBERRY SORBETO
ACQUA DI CEDRO

LEMON SORBETO
WILD MIRTO

ITALIAN WINE

WINE (Grape/s) | Producer | Region

glass/bottle

SPARKLING

PROSECCO* (Glera) | *Acinum* | Veneto

11/45

ROSATO SPUMANTE* (Lacrima) | *Lucchetti* | Marche ★

LAMBRUSCO GRASPAROSSA* | *Fiorini* | Emilia-Romagna ★ ▽

*Toast with sparkling! 3oz \$6

MOSCATO D'ASTI | *Marchesi di Gresy* | Piedmont

half bottle 20

FRANCIACORTA (Chardonnay, Pinot Noir, Pinot Bianco) | *Ca del Bosco* | Lombardy ◆

70

ROSE

SANGIOVESE | *Moris Farms "Mandriolo"* | Tuscany ★

11/45

WHITE

ARNEIS | *Bongiovanni* | Piedmont ◆

11/45

CHARDONNAY | *DeForville* | Piedmont

GAVI (Cortese) | *Massone* | Piedmont ★

FRIULIAN BLEND (Friulano, Sauvignon Blanc, Chardonnay, Pinot Grigio) | *Zuani "Vigne"* | Friuli ◆

CHARDONNAY | *Lageder 'Lowengang'* | Trentino-Alto Adige ◆ ★ ✧

85

RED

BARBERA D'ALBA | *G.D. Vajra* | Piedmont ◆ ★

11/45

CABERNET FRANC | *Le Monde* | Friuli ◆

DOLCETTO | *Poderi Luigi Einaudi* | Piedmont ★

NEBBIOLO | *Carlin de Paolo* | Piedmont

PRIMITIVO | *Fuso21 'Calx'* | Puglia ★

CHIANTI CLASSICO (Sangiovese) | *Castellare di Castellina* | Tuscany ✧

SUPER TUSCAN (Sangiovese, Cabernet, Merlot, Syrah) | *Tua Rita* | Tuscany

BARBARESCO (Nebbiolo) | *Produttori* | Piedmont

75

BAROLO (Nebbiolo) | *Ceretto* | Piedmont ◆ ★

90

BRUNELLO (Sangiovese) | *Podere Scopetone* | Tuscany ★

90

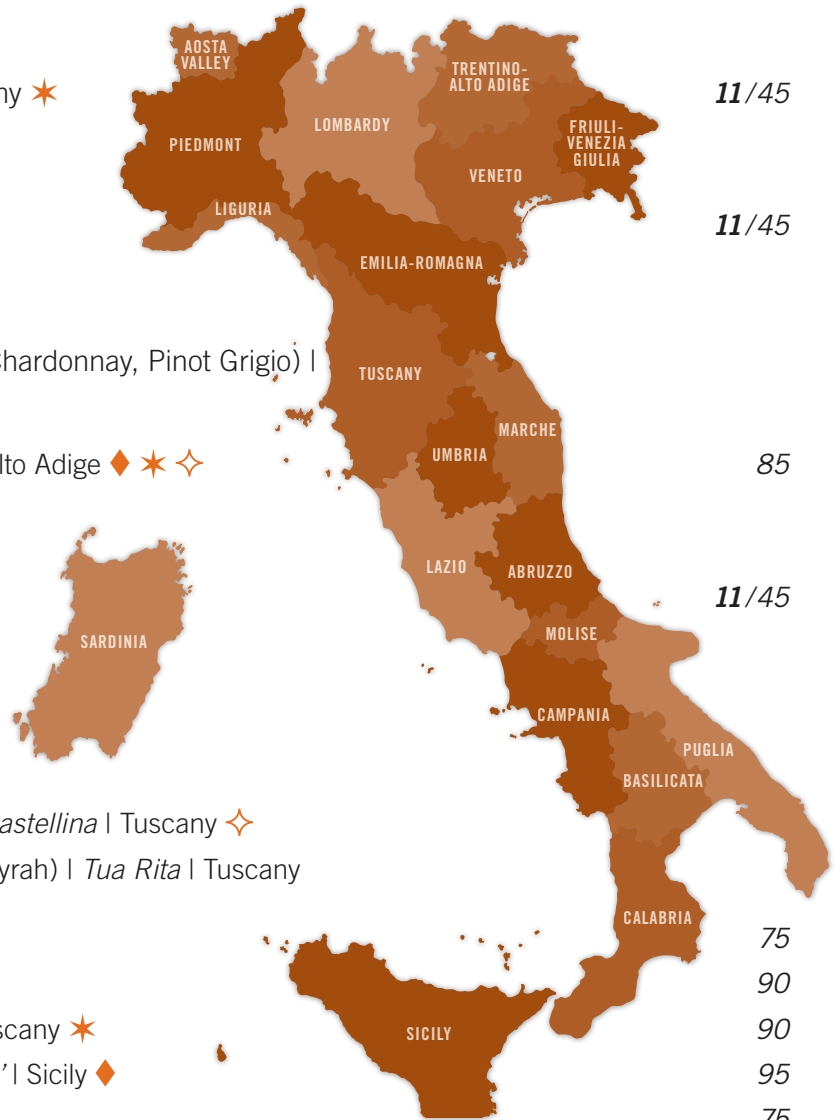
ETNA ROSSO (Nerello Mascalese) | *Graci 'Arcuria'* | Sicily ◆

95

FRAPPATO | *Occhipinti* | Sicily ◆ ★ ✧ ▽

75

Corking fee \$25



◆ SUSTAINABLE ★ ORGANIC ✧ BIODYNAMIC ▽ WOMEN WINEMAKER