





Wine by the glass

		GL
SPARKLING		
Prosecco	S. Osvaldo 'nv (it)	12
Brut Rose	Carpene Malvolti 'nv (it)	14 
Brut	Ferrari "Perle" '10 (it)	20
Moscato d'Asti	La Morandina '17 (it)	13 
ROSATO		
Rose	Villa Sparina "Montej" '16 (it)	14 
BIANCO		
Bianco	Santa tresa "Rina" '16 (it)	11 
	Grillo & viognier	
Chardonnay	Braida Il Fiore '16 (it)	15 
Chardonnay	Duckhorn '16 (napa)	20 
Falanghina	Cantina Taburno '17 (it)	12
Gavi	Massone "Masera" '17 (it)	13 
Pinot Grigio	S. Osvaldo '16 (it)	10
Pinot Grigio	Bertani "Velante" '17 (it)	13 
Pinot Grigio	Santa Margherita '17 (it)	16
Sauvignon Blanc	Pighin '17 (it)	11 
Sauvignon Blanc	7 Terraces '16 (nz)	13
ROSSO		
Amarone	Tenuta Marcati '15 (it)	25
Cab. Sauvignon	Gasparini '15 (it)	15
Cab. Sauvignon	Sabotage '15 (napa)	22
Chianti Cl.Ris.	Otello '15 (it)	14
Malbec	Trapiche "Broquel" '17 (ar)	13
Merlot	Clos Pegase '16 (napa)	17
Montepulciano	Marramiero "Dama" '16 (it)	11
Nebbiolo Langhe	Albino Rocca '17 (it)	13 
Pinot Noir	LaVis '17 (it)	15 
Pinot Noir	Jax "Y3" '16 (rrv)	19
Super Tuscan	Livernano "Jupiter" '15 (it)	12
Super Tuscan	Il Molino "Volano" '12 (it)	14
Super Tuscan	Le Difese by Sassicaia '16 (it)	22

Signature Cocktail List

MARTINI - \$15 "Capritini"

Italian Vodka, Limoncello, simple syrup lemon juice & mint

"Cosmana"

Italian Vodka, Solerno Blood Orange Cranberry Juice & Fresh Lime Juice

"EspreSora"

Italian Vodka & Borghetti Café Espresso

Cocktails - \$13 "ItaliSpritz"

Malfy Italian Gin, Italicus Bergamot Prosecco, Lemon Juice & Simple Syrup

"Mulo di Pesca"

Ketel 1 Botanical Peach/orange blossom Lime, Peach Syrup & Fevertree Ginger Beer

"Vecchio Stile"

(Italian Old Fashioned)

Michter's Bourbon, Aperol Smashed Luxardo Cherry & Orange

Domestic & Imported Bottled Beer

Bitburger <i>Drive n/a</i>	<i>N/A Pilsner</i>	(Germany)	\$6
Corona <i>Light</i>	<i>Light Lager</i>	(Mexico)	\$7
Michelob <i>Ultra</i>	<i>Light Lager</i>	(USA)	\$6
Bud <i>Light</i>	<i>Light Lager</i>	(USA)	\$6
Menabrea <i>Amber</i>	<i>Vienna Lager</i>	(Italy)	\$8
Menabrea <i>Bionda</i>	<i>Pale Lager</i>	(Italy)	\$8
Moretti	<i>Pale Lager</i>	(Italy)	\$8
Stella Artois	<i>Pale Lager</i>	(Belgium)	\$8
Funky Buddha <i>Floridian</i>	<i>Wheat</i>	(USA)	\$7
Goose Island	<i>IPA</i>	(USA)	\$7
Dogfish Head <i>90</i>	<i>DIPA</i>	(USA)	\$10

Whiskey

Small Batch Bourbon Whiskey

Jack Daniels <i>Single Select</i>	<i>Whiskey</i>	\$15
Gentleman Jack	<i>Whiskey</i>	\$14
Slaughter House*	<i>Whiskey</i>	\$12
Nikka " <i>Coffey Grain</i> "	<i>Whiskey</i>	\$16
Basil Hayden's	<i>Bourbon</i>	\$13
Blanton's	<i>Bourbon</i>	\$18
Buffalo Trace	<i>Bourbon</i>	\$10
Eagle Rare 10 yr.	<i>Bourbon</i>	\$12
Knob Creek 9 yr.	<i>Bourbon</i>	\$14
Maker's Mark	<i>Bourbon</i>	\$13
Michter's	<i>Bourbon</i>	\$13
Noble Oak by Macallan	<i>Bourbon</i>	\$12
Straightedge^	<i>Bourbon</i>	\$13
Woodford Reserve	<i>Bourbon</i>	\$14
Whipsaw *^	<i>Rye</i>	\$14
Whistle Pig 10 yr.	<i>Rye</i>	\$16

*aged in cabernet barrels

^aged in Pinot Noir Barrels

Whiskey

Premium Blended Scotch

Johnnie Walker, <i>Black</i> 12 yr.	\$14
Johnnie Walker, <i>Gold Rsv</i> 18yr.	\$20
Johnnie Walker, <i>Blue</i>	\$40

Single Malt Scotch

Balvenie " <i>Carribbean</i> " 14 yr	\$15
Balvenie, " <i>Portwood</i> " 21 yr	\$35
Glenfiddich, 15 yr	\$16
Glenfiddich, 18 yr	\$20
Glenlivet " <i>Nadurra</i> " 16 yr	\$17
Glenlivet 18 yr	\$25
Glenmorangie, " <i>Ruban</i> " 12 yr	\$15
Glenmorangie, 18 yr	\$25
Macallan, 12 yr	\$16
Macallan, <i>Rare Cask</i>	\$50

Irish Whiskey

Claddagh, " <i>Cask 420</i> "	\$20
Jameson	\$12

Canadian Whisky

Canadian Club 6 yr	\$10
Crown Royal	\$13
Crown Royal " <i>XR</i> "	\$30
Seagram's " <i>VO</i> "	\$11
Seagram's " <i>7</i> "	\$10

Vodka

Grey Goose & Flavors	\$13
Ketel 1	\$14
Chopin	\$14
Belvedere	\$14
Stoli & Flavors	\$12
Stoli <i>Elit</i>	\$20
Van Gogh & Flavors	\$11
Tito's	\$12
Skyy	\$10

Gin

Bombay	\$10
Bombay Sapphire	\$12
Hendrick's	\$15
Malfy " <i>limone</i> "	\$10
Nolet's <i>Silver</i>	\$13
Tanqueray	\$11
Tanqueray 10	\$13

Rum

Afrohead	\$12
Afrohead 15yr	\$15
Bacardi 151	\$12
Bacardi, <i>10 yr</i>	\$13
Pyrat, Plantation <i>Gold XO</i>	\$18
Ron Zacapa, Solera 23 "Centenario"	\$16

Tequila

Casa Dragones " <i>Jovan</i> "	\$65
Codigo, <i>Blanco</i>	\$15
Codigo, <i>Rosa</i> (blanco aged 6m in cabernet barrels)	\$17
Don Julio, Anejo " <i>1942</i> "	\$35
Don Julio, Extra Anjejo " <i>Real</i> "	\$70
Milagro, <i>Anejo</i>	\$15
Olmecca Altos, <i>Reposado</i>	\$12
Patron, <i>Blanco</i>	\$14
Patron, <i>Gran Platinum</i>	\$35

Digestive & Cordials

2 oz. pour

Grappa

Banfi, Brunello Ris " <i>Poggio alle Mura</i> "	\$30
Bonollo, Gra'it	\$12
Bonollo, Amarone	\$20
Jacapo Poli, Moscato	\$18
Nonino, Picolit	\$30

Aperitivo & Digestivo

Nonino, <i>Amaro</i>	\$13
Fernet Branca, <i>Amaro</i>	\$11
Aperol, <i>Aperitivo</i>	\$12
Campari, <i>Apertivo</i>	\$11
Jagermeister, <i>Digestivo</i>	\$11
Strega, <i>Digestivo</i>	\$11

Cordials

Bailey's Irish Cream	\$13
Chambord	\$11
Cointreau	\$12
Dorda by Chopin	\$12
DiSaronno, Amaretto	\$12
Drambuie	\$14
Frangelico	\$13
Galliano	\$11
Grand Marnier	\$14
Grand Marnier <i>100</i>	\$30
Grand Marnier <i>1881</i>	\$50
Kahlua	\$11
Marcati Limoncello	\$11
Marie Brizard Anisette	\$11
Nocello	\$11
Patron, XO Café	\$13
Borghetti, Sambuca <i>Oro</i>	\$11
Romana Sambuca <i>Black</i>	\$11
Molinari Sambuca " <i>Extra</i> "	\$12
St. Germain Elderflower Liqueur	\$13
Tuaca	\$11

Cognac, Armagnac & Calvados

2 oz. pour

Cognac & Brandy

Courvoisier VS	\$12
Cardenal Mendoza Classico "Solera Grand Reserva"	\$14
Hennessy VSOP	\$15
Hennessy Paradis	\$100
Remy VSOP	\$14
Remy XO	\$35
Remy "Louis XIII Grande"	

1 oz \$125

1.5oz \$160

2 oz \$200

Armagnac

Larressingle, VSOP	\$25
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Calvados

Noble Dame, VSOP	\$15
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Dessert Wine, Port & Sherry

2 oz. pour

Dessert Wine

Vin Santo, Cerro "Sangallo"	\$15
Vin Santo del Chianti Cl., Antinori	\$20
Late Harvest, Far Niente "Dolce"	\$25
Ice Wine, Inniskillin Cabernet Franc	\$35

Ports

Sandemans Ruby Founders Reserve	\$10
Sandemans 20 yr Tawny	\$15
Fonseca "Bin 27"	\$12
Dow's LBV 2008	\$12
Smith Woodhouse, "Lodge Reserve"	\$20

Sherry

Tio Pepe, "Polomino Fine"	\$10
Harvey's Bristol Cream	\$10
Emilio Lustau, "East India Solera"	\$12