

## Aperitivi

13

### **Spritz alle Mandorle**

*Amaretto, Prosecco, Lemon Juice, Bitters*

### **Bellini**

*Prosecco, Peach Nectar*

### **Mirto Emiliano**

*Lambrusco Rosé, Mirto, Lemon Juice*

### **Classic Negroni**

*Gin, Campari, Sweet Vermouth*

### **Americano**

*Sweet Vermouth, Campari*

### **Tuaca**

*Gin, Tuaca, Aperol, Lemon Juice, Bitters*

### **Martini al Caffè**

*Vodka, Bailey's, Kahlua, Espresso*

### **Strega**

*Gin, Liquore Strega, Maraschino, Cointreau, Bitters*

## Bibite

3

**Coca-Cola**

**Aranciata**

**Limonata**

**Chinato**

## Vini Frizzanti

### **Prosecco di Valdobbiadene Brut NV**

*Col de' Salici / VENETO*

12

### **Caluso Spumante Cuvée Tradizione 2004**

*Orsolani / PIEMONTE*

14

# LINI 910

*The classic sparkling wine of Emilia-Romagna, Lambrusco is currently enjoying a resurgence in popularity on these shores. Whether paired with the region's rich flavors or savored as a simple aperitivo, Lini's chic and lively line of Lambrusco wines is the best we've ever tasted!*

### **Lambrusco Labrusca Bianco NV**

*Lini / EMILIA-ROMAGNA*

9

### **Lambrusco In Correggio Rosé NV**

*Lini / EMILIA-ROMAGNA*

9

### **Lambrusco In Correggio Scuro NV**

*Lini / EMILIA-ROMAGNA*

9

## Vini Dolci

### **Malvasia Frizzante 2006 La Stoppa** / EMILIA-ROMAGNA

*A lightly-sparkling, semi-sweet wine with low alcohol made of the ancient Malvasia di Candia variety in the Colli Piacentini.*

9

### **Caluso Passito Sulé 2001 Orsolani** / PIEMONTE

*Erbaluce, a white variety native to Piemonte, is partially dried after harvest in a custom-built drying room. The result is a sweet wine with balanced acidity and great aromatic character.*

14

### **Picolit 2005 Ronco dei Tassi** / FRIULI

*Picolit is a rare white variety grown on the terraced hillsides of the Collio zone in eastern Friuli. Using time-honored methods, Fabio Coser crafts a passito of great depth and purity.*

19

### **Vin Santo del Chianti Rufina 1999**

**Travignoli** / TOSCANA

16

*Following tradition, Giovanni Busi ages every vintage of his Vin Santo in successively smaller barrels in the attic above his ancestral home near Florence. The wine has the nutty aroma and deep coppery color typical of classic Vin Santo.*

### **Rosathea 2007 Castel de Paolis** / LAZIO

12

*Fabrizio Santarelli was so taken with a Moscato Rosa he had during a visit to Trentino, he brought the variety back to his native Lazio where it has done very well. This bright-ruby red passito bursts with floral aromas.*

## Grappa

*Grappa is a spirit made from grape skins, seeds and stems left-over from the winemaking process. It was the favored drink of generations of farm and winery workers who would often make it themselves in backyard stills.*

### **Barbera d'Asti Passum, Cascina Castlèt** / PIEMONTE 12

**Sarpa, Jacopo Poli** / VENETO 14

### **Erbaluce di Caluso Sulé, Orsolani/Berta** / PIEMONTE 14

## Brandy

*Brandy is a spirit distilled from fermented fruit juice. Famous types of brandy include Cognac, Calvados and Kirschwasser. In Italy, unaged brandies are common.*

### **Prime Uve (Grape), Bonaventura Maschio** / VENETO 13

**Ciliegie (Cherry), Jacopo Poli** / VENETO 14

## Digestivi

*Digestivi are spirits made of grape or grain alcohol infused with aromatic botanicals and sweetened with cane sugar. They are used to quiet the stomach after a bout of heavy eating.*

**Averna** / SICILIA 12

**Amaro Lucano** / BASILICATA 12

**Santa Maria al Monte** / VALLE D'AOSTA 14

**Barolo Chinato Cappellano** / PIEMONTE 18