

# Caffe & Bevande (Coffee & Beverages)

## Caffe Calde

### Lavazza "Super Crema"

Espresso	3.00
w/Whipped Cream	4.00
Espresso Doppio (Double)	4.50
Espresso Macchiato	3.25
Espresso Corretto	4.00
w/Sambuca or Amaretto	
Doppio Corretto	6.00
Caffe Viennese	5.00
Caffe Latte (Au Lait)	4.00
Latte Macchiato	4.00
Caffe Moka	5.25
(Whipped Cream Included)	
Cappuccino	4.00
w/Whipped Cream	5.00
Double Cappuccino	6.50
w/Whipped Cream	8.00
Cappuccino w/Amaretto	5.50
w/Whipped Cream	6.50
Cappuccino w/Sambuca	5.50
w/Whipped Cream	6.50
Any of the above Decaffeinated add	.25

## Caffe Fredde

Frozen Cappuccino (Sweetened)	6.25
w/Whipped Cream	7.25
w/Flavored Syrup add	.50
Iced Cappuccino	5.75
w/Whipped Cream	6.75
Iced Cocoa (Unsweetened)	5.75
w/Whipped Cream	6.75
Caffe Moka (whipped cream included)	
Iced	7.00
Frozen (Sweetened)	7.50
Iced Espresso	5.00
w/Whipped Cream	6.00
Iced American Coffee	4.00
(De-caf or Regular)	
w/Whipped Cream	5.00
Any of the above Decaffeinated add	.25

## Whole Leaf Teas

### Harney & Sons

#### Black Teas:

Organic English Breakfast	3.50
Darjeeling	3.50
Earl Grey Supreme	3.50
Decaf Earl Grey	3.50
Hot Cinnamon Spice	3.50
Vanilla Comoro	3.50
Indian Spice Chai	3.50

#### Green Teas:

Japanese Sencha	3.50
Jasmine	3.50
Organic Green w/ Citrus Ginkgo	3.50
Organic Green w/ Peppermint	3.50

#### White Tea:

White Vanilla Grapefruit	3.50
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#### Herbal Infusions:

(without caffeine)

Chamomile	3.50
African Autumn (Rooibos)	3.50
Peppermint	3.50
Orange Turmeric Ginger	3.50

Any of the above as Latte or Iced add .75

## Hot Beverages

Steamed Milk	3.50
w/flavored Syrup	4.00
Hot Cocoa (unsweetened)	4.00
w/Whipped Cream	5.00
w/Marshmallows	4.50
American Coffee	
De-caf or Regular	2.75
Hot Spiced Apple Cider	4.00

Skim or Soy Milk Available Upon Request

## Your Host

# Vittorio Antonini

Credit Cards Welcomed

## Iced Beverages

Cold Milk (Whole, Skim or Soy)	3.25
Peach, Pear or Apricot Nectar	2.75
Cranberry Juice	2.75
Pineapple Juice	2.75
Tomato Juice	2.75
Arnold Palmer (Sweetened) by Harney & Sons	4.00
Iced Tea (Unsweetened)	3.25
w/Flavored Monin Syrup	3.75
Lemon Juice	3.50
as Frozen Granita	5.50
Fresh Apple Cider	4.00
Fresh Orange or Grapefruit Juice	4.50
Red Wine Frozen Granita	7.50

## Soft Drinks

Coke, Diet Coke, Tonic Water, Sprite, Seltzer & Ginger Ale	2.75
Reed's Extra Ginger Beer	3.50
Aranciata (Orange Soda)	3.50
Limonata (Lemon Soda)	3.50
Chinotto (Bitter Orange)	3.50
Bitterino (Bitter Soda)	3.50
Crodino (Blonde Bitter Soda)	3.50
Red Bull or Diet Red Bull	6.50
Lurisia Sparkling Water 1 Liter	7.00
Lurisia Sparkling Water 500 ml	4.50
Panna Still Water 1 Liter	7.00

## Monin Syrups

Lemon, Frosted Mint, Coconut, Kiwi, Peach, Green Apple, Orange, Tangerine, Mango, Cranberry, Raspberry, Blackberry, Sour Cherry, Almond, Pineapple, Pomegranate, Coconut, Tropical Fruit Mix	
with Water	3.50
with Seltzer	4.00
with Mineral Water (500 ml)	5.00
as Frozen Granita	5.50

## Milkshake & Frullati

Vanilla Milkshake	6.00
Raspberry, Banana, Peach, or Strawberry Frullato	6.00
w/Two fruits	6.50

Add one of these syrups to your  
Coffee, Cappuccino etc.

Cinnamon, Chocolate Mint,  
Irish Cream, Vanilla,  
Hazelnut, Almond, Caramel,  
Coconut or Mint  
50¢ extra

## Italian Pastries

Biscotti Pratesi (Almond/Anisette)	two for 4.00
Profiterol (Cream Puff)	two for 5.50
Cannoli	
Plain Shell	7.00
Chocolate Shell	7.50
frutti di Bosco Cake	7.00

## French, German & American Pastries

Peasant-Bread Toast w/ Butter & Jam	3.50
Chocolate Mud Cake	7.00
Black & White Mousse Cake *	7.00
Flourless Chocolate Cake	7.00

## Cheese Cakes

Raspberry	7.00
Strawberry	7.00
Blueberry*	7.00
Mango*	7.00
Chocolate Cappuccino*	7.00

\*Changing on a weekly basis

18% gratuity added  
to parties of 6 guests or more

## Dolci (Desserts)

### Home Made Specialties

Caramel Custard	6.50
w/Dulce de Leche Gelato	8.00
Tiramisu	7.00
Zuppa Inglese	7.00
Chantilly Cream w/fresh fruit (seasonal)	7.50
Strawberry Short Cake (seasonal)	7.50
Pizza con Nutella	10.50

### Pies

(Served Hot or Cold)

Pumpkin Pie (seasonal)	6.50
Pecan Pie	6.50
Blueberry Crumb Pie	6.50
Apple Crumb Pie	6.50
w/Whipped Cream add	1.00
w/Ice Cream add	2.00
w/Gelato add	3.00

Whole Cakes Available for Take Out

## Italian Ices & Gelati

Granita di Caffè	6.50
w/Whipped Cream	7.50
Granita di Limone	5.50

### Gelati

- Crema (Vanilla)	
- Nocciola-Biscotti (Hazelnut)	
- Gianduia (Chocolate-Hazelnut)	
- Mint Stracciatella (Choc. Chip)	
- Cocco (Coconut)	
- Mora (Blackberry)	
- Earl Grey	
- Dulce De Leche (Butterscotch)	
- Pistacchio	
- Fico (Black Mission Fig)	
- Maple Walnut	
- Amaretto Crunch	
- Flavors of the Month	
One Flavor	7.50
3 Scoop sampler	8.50
w/Whipped Cream add	1.00

Affogato	10.50
w/Cognac or Espresso	

### Ice Cream

Vanilla	5.50
w/Whipped Cream add	1.00



Please Visit Our Website: [www.lalanternacaffe.com](http://www.lalanternacaffe.com)

# Pietanze (Supper)

## Zuppe - (Soups)

<b>Zuppa Del Giorno</b> <i>Soup of The Day</i>	6.75
<b>Sweet Potato</b> <i>Sweet Potato &amp; Leek over Chicken Stock with Cream (Served Hot)</i>	6.75
<b>Vichyssoise</b> <i>Potato &amp; Leek over Chicken Stock with Cream, Garnished with Chives (Served Hot or Cold)</i>	6.75

## Bruschette

<b>Peperoni Rossi con Caprino</b> <i>Grilled Peasant Bread, Topped with Marinated Grilled Peppers, &amp; Goat Cheese</i>	three pieces for 11.00
<b>Pomodoro E Basilico</b> <i>Grilled Peasant Bread, Topped with Tomato, Basil, Red Onions &amp; Extra Virgin Olive Oil</i>	three pieces for 11.00
<b>Paté Con Cipolla Rossa</b> <i>Grilled Peasant Bread, Topped with Goose Liver Mousse Paté &amp; Red Onions</i>	three pieces for 11.00

## Insalate - (Salads)

<b>Mesclun</b> <i>Mixed Greens in Balsamic Vinaigrette</i>	8.50
<b>Rucola Con Parmigiano</b> <i>Arugula Salad with Lemon Mustard Dressing &amp; Slivered Parmigiano Reggiano</i>	10.50
<b>Tonno Con Pomodoro</b> <i>Imported Tuna &amp; Chopped Tomato with Baby Capers &amp; Extra Virgin Olive Oil</i>	11.00
<b>Barbabietole con Caprino e Mesclun</b> <i>Seasonal Beets with Goat Cheese and Mixed Greens in a Balsamic Vinaigrette Dressing</i>	12.50
<b>Mesclun Con Pollo Affumicato</b> <i>Smoked Chicken Breast with Mixed Greens in Balsamic Vinaigrette</i>	13.00
<b>Mesclun Con Tacchino Affumicato</b> <i>Smoked Turkey Breast with Mixed Greens in Balsamic Vinaigrette</i>	13.00
<b>Mesclun Con Pomodoro e Fontinella</b> <i>Mixed Greens, Chopped Tomato and Fontinella Cheese in Balsamic Vinaigrette</i>	13.50
<b>Caprese</b> <i>Imported Italian Buffalo Mozzarella with Tomato, Basil &amp; Extra Virgin Olive Oil</i>	13.50
<b>Farro Farcito</b> <i>Spelt (wheat Grain) with Tomato, Capers, Onion, choice of Tuna fish, Prosciutto Cotto or Mozzarella</i>	13.50
<b>Mesclun Con Anatra Affumicata</b> <i>Warm Smoked Duck Breast with Mixed Greens in a Lemon Mustard Dressing</i>	14.50
<b>Quiche del Giorno</b> <i>Vegetarian Quiche with Mixed Greens in Balsamic Vinaigrette</i>	13.50
<b>Tomini Grigliati Con Mesclun</b> <i>Grilled Imported Italian Farmers Cheese with Mixed Greens in Balsamic Vinaigrette</i>	14.50

## Il Calzone

<b>Calzone con Mozzarella, Ricotta e Pomodoro</b> <i>Pizza Dough Pouch filled with Ricotta, Mozzarella and Chopped Tomato</i>	14.50
<b>Add any one of the following to your Calzone for:</b>	2.50
<i>Rossette De Lyon, Choice of Sausage, Roasted Ham, Canadian Bacon, Speck, Smoked Chicken, Smoked Turkey, Tuna, Anchovies, Sautéed Wild Mushrooms, Gorgonzola, Goat Cheese, Fontina, Mascarpone, Prosciutto Crudo, Pinoli Nuts, Rucola, Roasted Red Peppers, Caramelized Onions (\$1.50), Walnuts (\$1.50)</i>	
<b>Add any one of the following to your Calzone for:</b>	3.50
<i>Smoked Salmon, Bresaola, Mozzarella di Bufala, Smoked Duck</i>	

## Panini

<i>(Served on Ciabatta or Home-Made Focaccia with a Side of Mixed Greens in Balsamic Vinaigrette)</i>	
<b>Prosciutto Arrostito Con Fontina</b> <i>Roasted Ham with Melted Fontina</i>	14.50
<b>Prosciutto Con Stracchino</b> <i>Prosciutto with Melted Stracchino</i>	14.50
<b>Speck Con Mascarpone, Spruzzato Di Cognac</b> <i>Smoked Prosciutto, Melted Mascarpone, Splashed with Cognac</i>	14.50
<b>Rossette De Lyon Con Gorgonzola,</b>	14.50
<b>Spruzzato Di Grappa</b> <i>Salami, Melted Gorgonzola, Splashed with Grappa</i>	
<b>Bresaola Con Caprino, Spruzzato di Vodka</b> <i>Air Dried Beef, Melted Goat Cheese, Splashed with Vodka</i>	14.50
<b>Tonno Con Pomodoro</b> <i>Tuna &amp; Tomato with Baby Capers &amp; Extra Virgin Olive Oil</i>	14.50
<b>Petto Di Pollo Affumicato</b> <i>Smoked Chicken Breast with Tomato &amp; Melted Mozzarella</i>	14.50
<b>Tacchino Affumicato &amp; Prosciutto Arrostito</b> <i>Smoked Turkey and Roasted Ham with Tomato &amp; Melted Mozzarella</i>	14.50
<b>Mozzarella, Pomodoro e Basilico</b> <i>Imported Italian Buffalo Mozzarella with Sliced Tomato and Basil</i>	14.50
<b>Canadian Bacon and Brie</b>	14.50

*Add Our Freshly-Roasted Red Peppers To Any Panino:*  
\$2.50

## Crostini

<i>(Toasted, thinly sliced peasant bread sandwich)</i>	
<b>Rossette De Lyon Con Fontina</b>	11.00
<b>Petto Di Pollo Affumicato Con Fontina</b>	11.00
<b>Prosciutto Arrostito Con Fontina</b>	11.00
<b>Canadian Bacon and Brie</b>	11.00

## Carpacci

<b>Manzo</b> <i>Raw Beef Tenderloin, Thinly-Sliced, with Baby Capers &amp; Slivered Parmigiano</i>	13.50
<b>Salmone Affumicato</b> <i>Smoked Scottish Salmon with Baby Capers &amp; Extra Virgin Olive Oil</i>	15.00
<b>Bresaola</b> <i>Air Dried, Spiced Beef with Rucola in a Lemon Mustard Dressing</i>	15.00
<b>Tonno Affumicato</b> <i>Smoked Thinly-Sliced Tuna with Mixed Greens &amp; Baby Capers, in a Lemon Mustard Dressing</i>	15.00

## Le Pizze

(Served from 12:00 noon till closing)

(Pizzas are thin crusted, approximately 12" & made to order)

<b>Basket of Focaccia Crisps</b>	8.50
<i>Flat crust topped with Salt, Oregano &amp; Extra Virgin Olive Oil</i>	
<b>Pizza Margherita</b>	14.00
<i>Pizza Topped with Tomato Sauce, Mozzarella, Basil</i>	
<i>With imported Italian Buffalo Mozzarella</i>	
<b>Pizza Arrabbiata</b>	15.00
<i>Pizza Topped with Mozzarella &amp; Spicy Garlic Tomato Sauce</i>	
<b>Pizza con Patate e Cipolla</b>	15.25
<i>Pizza Topped with Potato, Shredded Onion, Fresh Rosemary &amp; Extra Virgin Olive Oil</i>	
<b>Pizza con Fontina</b>	15.50
<i>Pizza Topped with Tomato Sauce, Fontina Cheese, Capers &amp; Extra Virgin Olive Oil</i>	
<b>Pizza Margherita con Rucola</b>	16.00
<i>Pizza Topped with Tomato Sauce, Mozzarella, Basil, Fresh Arugula &amp; Extra Virgin Olive Oil</i>	
<b>Pizza Alla Napoletana</b>	16.00
<i>Pizza Topped with Tomato Sauce, Mozzarella, Anchovies, Capers, Oregano, &amp; Extra Virgin Olive Oil</i>	
<b>Pizza con Prosciutto Arrostito</b>	16.00
<i>Pizza Topped with Tomato Sauce, Roasted Ham, Mozzarella, Basil &amp; Extra Virgin Olive Oil</i>	
<b>Pizza con Caprino e Rucola</b>	16.00
<i>Pizza Topped with Goat Cheese, Mozzarella, Fresh Arugula &amp; Extra Virgin Olive Oil</i>	
<b>Pizza con Cipolla e Caprino</b>	16.50
<i>Pizza Topped with Goat Cheese, Mozzarella Caramelized Onions, Walnuts &amp; Extra Virgin Olive Oil</i>	
<b>Pizza con Pesto e Caprino</b>	16.50
<i>Pizza Topped with Pesto, Goat &amp; Mozzarella Cheeses, Picholine Olives (w/ pits), Pine Nuts &amp; Extra Virgin Olive Oil</i>	
<b>Pizza con Gorgonzola e Noci</b>	16.50
<i>Pizza Topped with Gorgonzola, Mozzarella, Walnuts &amp; Extra Virgin Olive Oil</i>	
<b>Pizza ai Quattro Formaggi</b>	16.50
<i>Pizza Topped with Gorgonzola, Goat Cheese, Fontina, Mozzarella &amp; Picholine Olives (w/ pits)</i>	
<b>Pizza Boscaiola</b>	16.50
<i>Pizza Topped with, Tomato Sauce, Mozzarella and Wild Mushrooms Sauteed with Garlic &amp; crushed Red Pepper</i>	
<b>Pizza con Salsiccia (Lamb, Sweet Pork, or Hot Pork)</b>	16.50
<i>Pizza Topped with Tomato Sauce, Mozzarella, Basil Choice of Sausage, &amp; Extra Virgin Olive Oil</i>	
<b>Pizza con Rossette De Lyon</b>	16.50
<i>Pizza Topped with Tomato Sauce, Salami, Mozzarella &amp; Extra Virgin Olive Oil</i>	
<b>Pizza con Speck</b>	16.50
<i>Pizza Topped with Tomato Sauce, Smoked Prosciutto, Mozzarella &amp; Extra Virgin Olive Oil</i>	
<b>Pizza con Chorizo</b>	16.50
<i>Pizza Topped with Tomato Sauce, Chorizo, Mozzarella &amp; Extra Virgin Olive Oil</i>	
<b>Pizza con Uova e Pancetta Affumicata</b>	17.00
<i>Pizza topped with Chopped Tomato, Canadian Bacon, Fontina &amp; Softly Cooked Egg (Great Brunch Item)</i>	
<b>Pizza con Salmone Affumicato e Cipolla</b>	18.00
<i>Pizza Topped with Smoked Salmon, Mascarpone, Red Onions, Capers &amp; Extra Virgin Olive Oil</i>	

## Le Lasagne

<b>Lasagna Bolognese</b>	15.50	
<i>Homemade Pasta Layered with Tomato Meat Sauce, Bechamel &amp; Parmigiano Cheese</i>		
<b>Lasagna Al Pesto</b>	15.50	
<i>Homemade Pasta Layered with Pesto Sauce, Bechamel &amp; Parmigiano Cheese</i>		
<b>Lasagna Quattro Formaggi</b>	15.50	
<i>Homemade Pasta Layered with Bechamel, Fontina, Mozzarella &amp; Parmigiano Cheeses</i>		
<i>With Black Truffle Paste add 3.00</i>		
<b>Formaggi e Paté</b>		
<b>Tomo Castellosso</b>		
<i>Cow's milk, semi-hard, cheddar-like, with ash rind.</i>		
<b>Stracchino</b>		
<i>Soft, creamy cow's milk cheese, tart and yogurt-like.</i>		
<b>Gorgonzola</b>		
<i>Italian cow's-milk blue cheese. Rich, pungent and "sweet"</i>		
<b>Parmigiano</b>		
<i>Hard cheese, with a fine granular quality and a sweet, nutty bite.</i>		
<b>Fontina</b>		
<i>Semi-soft cows milk cheese, rich and nutty with a supple texture.</i>		
<b>Mozzarella di Bufala</b>		
<i>Water Buffalo's milk cheese, soft, tangy. Imported fresh from Italy.</i>		
<b>Chevre Rondin</b>		
<i>Tangy, brittle, french goat's milk cheese.</i>		
<b>Brie</b>		
<i>French, soft-ripened cheese.</i>		
<b>Taleggio</b>		
<i>Semi-soft Italian cow's milk cheese. Pungent, meaty, and nutty with nuances of fruit.</i>		
<b>Pecorino</b>		
<i>Firm, robust and zesty, with a pronounced sheep's milk flavor</i>		
<b>Piave</b>		
<i>Firm, tangy, cow's milk cheese, like Parmigiano without the granular quality</i>		
<b>Manchego</b>		
<i>Semi-soft sheep's milk cheese. dense, mild, a bit grassy and fatty.</i>		
<b>Mousse Paté</b>		
<i>Goose liver mousse seasoned with french sauterne wine</i>		
<b>Three-Cheese-Course</b>		
15.00		
<b>Four-Cheese-Course</b>		
18.00		
<b>Five-Cheese-Course</b>		
21.00		
<b>Six-Cheese-Course</b>		
24.00		
<i>(all cheese courses are served with our baked-to-order focaccia crisps)</i>		
<b>Affettati</b>		
<i>Italian specialty cold-cut platter, served with a basket of baked-to-order focaccia crisps</i>		
<b>Choose any Two:</b>		
<b>-Salame</b>	<b>-Prosciutto</b>	<b>-Speck</b>
<b>Toscano</b>	<b>Crudo</b>	<b>(Smoked Prosciutto)</b>
14.00		
<b>La Frutta</b>		
<i>Fruit Platter</i>		
<i>(An assortment of Apple, Pear &amp; Grapes)</i>		
10.50		

## Martinis

### Passion Fruit Martini

*vodka, passion fruit, cranberry juice*

### Lychee Martini

*vodka, Soho Lychee Liqueur*

### French Martini

*vodka, creme di cassis, pineapple juice*

### Negroni

*gin, campari, sweet vermouth*

### Pink Squirrel

*vodka, creme de noyax, creme de cacao, heavy cream*

### Espresso Martini

*chocolate vodka, Tia Maria, fresh espresso, heavy cream*

### Chocolate Cake Martini

*vanilla vodka, frangelico, heavy cream*

### Creamy Chocolate Martini

*vodka, creme de cacao, Baileys*

### Liquorice Martini

*kahlua, anisette, heavy cream*

### Tequila Martini

*tequila, dry vermouth, bitters*

### Cosmopolitan

*vodka, triple sec, lime, cranberry juice*

### Red Passion Martini

*vodka, alize' red, cranberry juice*

### Key Lime Martini

*rum, midori, lime juice, pineapple juice*

### Limoncello Martini

*vodka, limoncello liqueur, sour mix*

### Orange Creamsicle Martini

*orange vodka, vanilla vodka, orange juice, heavy cream*

### Banana Split Martini

*vodka, godiva liqueur, creme de banana*

### Banana Martini

*vodka, creme de banana, splash of vermouth*

### Apple Martini

*vodka, green apple pucker, sour mix*

### Mango Martini

*vodka, mango liqueur, sour mix*

### Mango Tango Martini

*vodka, mango liqueur, tangerine liqueur, sour mix*

### Peach Martini

*vodka, peach pucker, sour mix*

### Mandarin Martini

*vodka, mandarine liqueur, sour mix*

### Midori Melon Martini

*vodka, midori, sour mix*

### Watermelon Martini

*vodka, watermelon pucker, sour mix*

### Raspberry Martini

*vodka, raspberry pucker, sour mix*

**\$13.00-\$14.00**

## Hot Stuff

### Mulled Wine

*red wine, orange & lemon twists, cinnamon, sugar, nutmeg*

### Hot Toddy

*jin beam, sugar, lemon, hot water, nutmeg*

### Aspen Coffee

*baileys, grand marnier, frangelico, coffee, whipped cream*

### Bavarian Coffee

*kahlua, peppermint schnapps, coffee, whipped cream*

### Belgian Coffee

*cointreau, baileys, coffee, whipped cream*

### Bermuda Coffee

*gosling black rum, baileys, coffee, whipped cream*

### Black Forrest Coffee

*kirschwasser, coffee, sugar, whipped cream*

### Mexican Coffee

*tequilla, kahlua, coffee, whipped cream*

### Chambord & Coffee

*chambord, coffee, whipped cream*

### Co-Co-Mo

*malibu rum, hot cacao, sugar, whipped cream*

### Hot Irish Nut

*baileys, frangelico, amaretto, coffee, whipped cream*

### Irish Coffee

*jameson whiskey, sugar, coffee, whipped cream*

### Insomniac

*frangelico, tia maria, espresso, american coffee, whipped cream*

### Italian Coffee

*galliano, espresso, sugar, milk, whipped cream*

### Tennessee Mudd Coffee

*jack daniels, amaretto, coffee, whipped cream*

### Keoki Coffee

*kahlua, brandy, dark creme de cacao, coffee, whipped cream*

### Mad Monk

*B&B, kahlua, coffee, whipped cream*

### Snowball

*goldschlager cinnamon schnapps, kahlua, coffee, whipped cream*

### South Fork Coffee

*jin beam, dark creme de cacao, coffee, whipped cream*

### Jamaican Coffee

*tia maria, coffee, whipped cream*

### Mocha-Berry

*chambord, cocoa, espresso, milk, whipped cream*

### Nikki Coffee

*baileys, butterscotch schnapps, coffee, whipped cream*

### Canadian Coffee

*canadian club, kahlua, amaretto, coffee, whipped cream*

### Irish Mist Coffee

*irish mist, coffee, whipped cream*

### Russian Coffee

*kahlua, nocello, vodka, coffee, whipped cream*

**\$10.00**

## Seasonal Cocktails

<i>Ciliege Frizzante</i>	\$11.00
Prosecco, Vodka & a splash of amarena cherry syrup (Up)	
<i>Via Luna</i>	\$15.00
Le Diciotto Lune Grappa "Negroni" with Campari and dry vermouth (Up or Rocks)	
<i>Pompelmo Ice</i>	\$14.00
Siku Glacier Vodka (gluten-free), Aperol & Grapefruit Juice (Rocks)	
<i>Iberico</i>	\$14.00
Warre's Warrior Ruby Port with Torres Orange Brandy, B&B and a splash of Seltzer (Rocks)	
<i>Melona</i>	\$15.00
Bulleit Bourbon "Manhattan" with Amaretto & a splash of amarena cherry syrup (Up)	
<i>Toronto</i>	\$15.00
George Dickel Rye with Fernet Branca over a muddled bitters-soaked sugar cube & flamed orange zest (Up)	

## Le Birre

### Featured List

<i>Birra del Borgo-</i>	by the bottle
<i>"Duchessa"- Saison</i>	\$8.00
<i>Birra Antoniana-</i>	
<i>"Altinate"- Dry Hopped Lager</i>	\$8.50
<i>"Marechiaro"- Italian Crisp Lager</i>	\$8.50
<i>"Pasubio"- Session Lager (Hoppy)</i>	\$8.50
<i>ACE "Joker"- Hard Cider (GF)</i>	\$7.50

### Classic Offerings

<i>Brooklyn Brewery-</i>	by the bottle
<i>Lager</i>	\$7.50
<i>Pilsner</i>	\$7.50
<i>Samuel Adams Boston- Lager</i>	\$7.00
<i>Corona- Lager</i>	\$7.50
<i>Amstel Light- Lager</i>	\$7.50
<i>Peroni- Pilsner</i>	\$7.50
<i>Hoegaarden-Witte</i>	\$7.50
<i>Stella Artois- Lager</i>	\$7.50
<i>Lefse Blonde- Belgian Ale</i>	\$7.50
<i>Moretti- Lager</i>	\$7.50
<i>Guinness- Stout</i>	\$8.00

## Vittorio's Wine Picks

(Full Wine and Liquor List Available)

<i>Calabrian Rosso Blend, "Saruto-1480", Odoardi, '15, Calabria, IT</i>	\$33.00/bin 1194
* "Creamy cherry, cocoa, citrus, balanced, med-body, chewy, smokey finish"	
<i>Carmignano, Barco Reale, Capezzana, 2014, Tuscany, Italy</i>	\$36.00/bin 1028
* "Graphite, briar notes, cherry & plum flavors, rustic, firm, mod. finish"	
<i>Pinot Noir, "Le Bourgogne", Chanson, 2017, Burgundy, France</i>	\$42.00/bin 1214
* "black cherry accented by spice. Open & accessible. Balanced w/ mineral finish"	
<i>Malbec, "Signature", Susana Balbo, 2016, Mendoza, Argentina</i>	\$45.00/bin 1149
* "Zesty red fruit with fresh acidity. Dried raspberry & sandalwood finish"	
<i>Cab/Merlot/Carmenere, "The Blend", Primus, 2014, Chile</i>	\$50.00/bin 1064
* "ripe, violet, dark cherry & roasted plum, smoky notes, pepper on finish"	
<i>Barbera D'Alba, "Bricchet", Ca' Viola, 2015, Piedmont, Italy</i>	\$50.00/bin 1222
"Blue flower, blackberry, bakingspice, round & generous w/smooth tannins"	
<i>Zinfandel, Seghesio, 2015, Sonoma, CA</i>	\$52.00/bin 1186
* "zesty black & raspberry, vibrant structure, sage, white pepper & licorice"	
<i>Rosso di Montalcino, Val di Suga, 2016, Tuscany, Italy</i>	\$54.00/bin 1225
"Taut & lean w/ sour cherry, pomegranate & coffee. Grainy, drying tannins"	
<i>Dolcetto di Dogliani, "Briccolero", Chionetti, 2016, Piedmont, Italy</i>	\$57.00/bin 1216
* "Plush texture. Blackberry, currant, violet & tobacco. Sleek & focused"	
<i>Pinot Noir, "Meioni" Belle Glos, 2016, Sonoma/Monterey/Santa Barb.</i>	\$60.00/bin 1171
* "Complex. Licorice, blackberry, lanolin, savory herbs. Gutsy tannins. Rustic"	
<i>Cannonau Riserva (Grenache), "Senes", Argiolas, 2013, Sardinia, Italy</i>	\$60.00/bin 1209
"firm w/ ripe tannins, blackberry, prune, Mediterranean herbs, cinnamon & nutmeg"	
<i>Barolo, Costa, Due Corti, 2013, Piedmont, Italy</i>	\$87.00/bin 1173
"cherry, raspberry, violet & leather aromas & flavors, solid structure"	
<i>Nero d'Avola/Cab Sauv, "Tancredi", Donnafugata '11, Sicily, IT</i>	\$95.00/bin 1097
* "Bright, well-knit, red currant, dried cranberry, fine tannins, subtle finish"	
<i>Malbec/Meritage, "Quinera", A. Ferrer, '04, Mendoza, Argentina</i>	\$95.00/bin 1108
* "Racy graphite, violet, mineral & boysenberry, fine tannins & acidity"	
<i>Zinfandel/Cabernet, "Paraduxx", Duckhorn, 2001, Sonoma, CA</i>	\$120.00/bin 1115
"rich, polished...pretty smoky, toasty oak and layers of currant & sage"	
<i>Cab/Merlot/Syrah, Villa Giona, Allegrini, 2003, Veneto, Italy</i>	\$150.00/bin 1136
* "silky meaty black fruit, dense and flavorful, hints of citrus, long finish"	
<i>Nero D'Avola, Mille e Una Notte, Donnafugata, 1997, Sicily, IT</i>	\$165.00/bin 1117
* "tobacco, cedar and berry, medium-bodied, with firm, med tannins"	

(Full Wine and Liquor List Available)

# Red Wines

- Cabernet Sauvignon**, Jacob's Creek, 2017, Australia  
\$27.00/bin 1202  
\* "Herb, currant & cedar notes are compact & direct, dusty tannins"
- Sangiovese/Syrah**, Ziobaffa, 2013, Tuscany, Italy  
\$28.00/bin 1203  
"black fruit notes, elegant presence of wood, smooth, balanced, full-bodied"
- Merlot/Sangiovese**, "Collepino", Banfi, 2016, Tuscany, Italy  
\$29.00/bin 1010  
\* "Black cherry, earth & tar gives way to dusty tannins. Herbaceous notes"
- Shiraz**, Wyndham Estates, "Bin 555", 2015, SE Australia  
\$30.00/bin 1003  
"plum, black pepper & chocolate, dark cherry w/ vanillin oak, fine tannins"
- Pinot Noir**, Spellbound, 2016, Napa, California  
\$30.00/bin 1217  
"Smooth but firm texture, med-body. Oak influence leads cherry & berry"
- Zinfandel**, "Old Vine", XY Zin, 2014, Monterey, CA  
\$30.00/bin 1195  
\* "Zesty and user-friendly, with spicy cherry and dried sage notes"
- Syrah**, "Vintner's Cuvee", Rosenblum, 2010, Sonoma, CA  
\$30.00/bin 1167  
\* "Starts w/ generous plum & black cherry fruit before firming & drying"
- Malbec**, Maize, 2017, Mendoza, Argentina  
\$30.00/bin 1150  
"Cherry, berry w/ tropical notes. Full & firm. Blackcurrant. Reserved finish"
- Chianti**, "Riserva Alto", Donna Laura, 2015, Tuscany, Italy  
\$30.00/bin 1223  
\* "Candied cherry & strawberry notes, firm tannins. Solid & vibrant"
- Merlot**, "Grand Estates", Columbia Crest, 2014, Washington State  
\$30.00/bin 1017  
\* "A bit tight, with lively black cherry, cedar and charred oak flavors"
- Sangiovese/Cab Sauv/Merlot**, "Vitiano Rosso", 2015, Umbria, IT  
\$30.00/bin 1177  
\* "Light body, baked plum, dried thyme, chocolate pudding. Chewy tannins"
- Chianti Colli Senesi**, Tenuta di Trecciano, 2017, Tuscany, Italy  
\$30.00/bin 1193  
\* "Cherry & berry matched to a firm, integrated structure. Earth & tobacco"
- Syrah**, "Grand Estates", Columbia Crest, 2014, Washington State  
\$31.00/bin 1019  
\* "black olive-accented dark berry & black tea flavors, lingering finish"
- Chianti Rufina**, Villa di Vetrice, 2014, Tuscany, Italy  
\$31.00/bin 1020  
"Iris, strawberry & earthy porcini. Cherry, herbs & spice. Smooth & bright"
- Barbera d'Alba**, Gigi Rosso, 2015, Piedmont, Italy  
\$32.00/bin 1160  
"dried flowers, mint, full-bodied, dry & tannic w/ good mineral notes"
- Montepulciano D'Abruzzo**, Villa Ambrosia, 2016, Abruzzo, Italy  
\$33.00/bin 1032  
"ruby-red with purple color, fruity scent w/ tones of plum & morel cherries"
- Pinot Noir**, Cooper's Creek, 2017, Hawkes Bay, New Zealand  
\$33.00/bin 1074  
"fresh, earthy notes, black pepper, muscular core of plum & black cherry"
- Barbera**, "Campomoro", Accornero, 2015, Piedmont, Italy  
\$33.00/bin 1224  
"lean w/ fresh acidity, citrus & dark-fruit. Med-light body w/ simple finish"
- Valpolicella Classico**, Brigaldara, 2016, Veneto, Italy  
\$33.00/bin 1176  
\* "Spicy, w/ crisp acidity, cherry, fresh plum & dried cranberry.  
Modest finish"
- Brusco Dei Barbi**, Fattoria Dei Barbi, 2013, Tuscany, Italy  
\$34.00/bin 1024  
\* "lean with modest cherry & spice, forward & firm on the finish"
- Barbera d'Alba**, Guidobono, 2016, Piedmont, Italy  
\$34.00/bin 1152  
"supple, juicy, red fruit-driven & well balanced"
- Shiraz**, "The Formula", Small Gully, 2013, S. Australia  
\$34.00/bin 1026  
"Supple green olive & exotic spice notes through dark plum & meat flavors"
- Nero D'Avola**, Azzolino, 2016, Sicily, Italy  
\$34.00/bin 1054  
"Layered cherry, plum raspberry & spice. Hints of smoke on finish"
- Pinot Noir**, Matua, 2014-15, Marlborough, New Zealand  
\$36.00/bin 1047  
\* "Juicy raspberry, beet & fresh herbs. Appealing & light with a crisp finish"
- Nebbiolo**, Guidobono, 2017, Piedmont, Italy  
\$35.00/bin 1151  
"red fruit, flowers, tobacco & liquorice, long finish, delicate tannins"
- Cabernet Sauvignon**, Estancia, 2016, Paso Robles, CA  
\$37.00/bin 1045  
"Dark blackberry fruit meets raw game. Tangy black-plum w/ a kick for the palate"
- Morellino Di Scansano**, Costa, Terre di Fiori, 2015, Tuscany, Italy  
\$38.00/bin 1050  
"sour cherry, raspberry & mulberry, intense & powerful w/ silky tannins"
- Cabernet Sauvignon**, "North Coast", Hess Select, 2015, CA  
\$38.00/bin 1057  
\* "rustic mix of modest berry notes, oak accents and tannins"
- Cabernet Sauvignon (organic)**, Bonterra, 2015, Mendocino, CA  
\$38.00/bin 1048  
\* "roasted herb, game meat, cedar, dried berry, sage, full-bodied and sleek"
- Chianti Classico**, Tenuta di Capraia, 2015, Tuscany, Italy  
\$39.00/bin 1165  
\* "Ripe, fresh & structured. Cherry, earth & underbrush. Dry, lingering finish"
- Merlot**, Rodney Strong, 2014, Alexander Valley, CA  
\$39.00/bin 1065  
\* "Plum, dark cherry & dried raspberry. Well rounded w/ spicy finish"
- Sangiovese/Cab Sauv**, "Rompicollo", Tommasi, 2015, Verona, Italy  
\$40.00/bin 1147  
\* "Bright, w/ cherry & strawberry aromas & flavors, this is fruity & open."
- Pinot Noir**, MacMurray, 2015, RRV-Sonoma, CA  
\$40.00/bin 1059  
\* "rich w/ deep tannin-laced blackberry, raspberry, spice & herb notes"
- Aglianico**, Polvanera, 2009, Apulia, Italy  
\$41.00/bin 1196  
"Blackberry, black cherry, plum and violet. Firm tannins and spicy freshness"
- Calabrian Rosso Blend (oaked)**, "Terra Dania", Odoardi, '13, IT  
\$41.00/bin 1190  
\* "Graphite, spice, sappy blackcurrant, moka, mineral, licorice med/full-body"
- Primitivo**, "Senatore-Riserva", Coppi 2011, Apulia, Italy  
\$42.00/bin 1221  
"Spicy potpourri. Med-body, red-berry, graphite & floral tones. Fine tannins"
- Cabernet/Carmenere**, Montes, Apalta Vineyard, 2015, Chile  
\$42.00/bin 1046  
\* "minty w/ boysenberry, mocha, cassis & spice. supple, creamy finish"
- Vino Nobile**, Tenuta Gracciano, 2014, Siena, IT  
\$42.00/bin 1061  
\* "Cherry & leather flavors, sanguine & iron notes,  
cherry tannins. Rustic"

\*Quote courtesy of Wine Spectator



# Additional Reds

- Rosso di Montalcino**, *Castelli Martinuzzi*, 2013, Tuscany, Italy  
\$45.00/bin 1164  
"truffle, underbrush & smoke, black cherry flavor w/ menthol & w. pepper"
- Valpolicella Superiore Ripasso**, *Montezovo*, 2014, Veneto, Italy  
\$45.00/bin 1178  
\* "smoke, earthy notes, supple tannins, black currant & spice, light/med body"
- Dolcetto D'Alba**, *Pelissero*, 2014, Piedmont, Italy  
\$46.00/bin 1210  
\* "Crisp & focused, blackberry & black currant w/ earth & spice, long/clean finish"
- Corvina**, *"Palazzo della Torre"*, *Allegrini*, 2012, Veneto, Italy  
\$46.00/bin 1040  
\* "balanced w/ graphite & espresso, black cherry, dried mint & smoky notes"
- Pinot Noir**, *B.R. Cohn*, 2016, Napa, California  
\$50.00/bin 1218  
\* "Firm & rustic w/ a core of spicy, grapey herb notes & stem-laced flavors"
- Teroldego Rotaliano**, *Zeni*, 2013, Trentino-Alto Adige, Italy  
\$52.00/bin 1211  
"plum, blackberry, cherry jam & chocolate. Floral. Full, easy drinking"
- La Grola**, *Valpolicella Blend*, *Allegrini*, 2010, Veneto, Italy  
\$60.00/bin 1073  
\* "balanced w/ hints of graphite & anise, black cherry, raspberry, stone flavors"
- Nero d'Avola Riserva**, *"Cutaja"*, *Caruso & Minini*, 2013, Sicily, Italy  
\$63.00/bin 1208  
"Mature plum, aromatic herb & cocoa. Oak & blackberry, espresso, drying finish."
- Cerasuolo di Vittoria**, *"Floramundi, Donnafugata"*, '16, Sicily, Italy  
\$72.00/bin 1219  
\* "med-light body, delicate red licorice, blood orange, light tannins, firm finish"
- Pinot Noir**, *"RRV"*, *Sonoma Cutrer*, 2013, Sonoma, CA  
\$77.00/bin 1197  
\* "Pure, ripe, vivid black & raspberry flavors, moderate depth & length"
- Susumaniello**, *"Nomas"*, *Lomazzi & Sarli*, 2003, Apulia, Italy  
\$80.00/bin 1132  
"dark, brooding, dark black fruits, chocolate and plums flavor, smooth finish"
- Barolo**, *Guidobono*, 2011, Piedmont, Italy  
\$81.00/bin 1198  
\* "Elegant bouquet w/ raspberry, licorice & spice. Massive and harmonious"
- Brunello Di Montalcino**, *Caparzo*, 2012, Tuscany, Italy  
\$83.00/bin 1201  
\* "Cherry, currant, tobacco & non. Fine matrix of tannins. Balanced w/ long finish"
- Pinot Noir**, *"Estate"*, *Chalone*, 2013, Sonoma, CA  
\$85.00/bin 1038  
\* "Graceful, limestone-laced red berry, dried herb, savory. Long, smooth finish"
- Merlot**, *"Sito dell'Ullmo"*, *Planeta*, 2010, Sicily, Italy  
\$90.00/bin 1181  
"Round, soft, velvety, notes of cherry, blackberry, spice, leather & tobacco"
- Taurasi (Aglanico)**, *Feudi di San Gregorio*, 2011, Campania, Italy  
\$92.00/bin 1215  
\* "Creamy red, sculpted tannins, tar, sun-dried black cherry, dried mint, spice"
- Amarone della Valpolicella**, *Latium*, 2010, Veneto, Italy  
\$108.00/bin 1191  
"dark fruit & spice aromas/flavors w/ oak sensations of vanilla, toast & coffee"
- Zinfandel**, *"Home Ranch"*, *Seghesio*, 2011, Sonoma, CA  
\$110.00/bin 1099  
\* "floral raspberry & cinnamon aromas, zesty cherry, mineral & toasted herb"
- Merlot**, *Duckhorn*, 2011, Napa, CA  
\$114.00/bin 1182  
"layers of cherry & spiced plum, licorice, tobacco & leather.  
Velvety"
- Cabernet Sauvignon**, *"Bin 407"*, *Penfolds*, '12, S. Australia  
\$120.00/bin 1098  
\* "Taut, focused and juicy, tar and sage-seasoned meat, moderate tannins"
- Cab-Sauv/Shiraz**, *"Bin 389"*, *Penfolds*, 2012, S. Australia  
\$120.00/bin 1205  
\* "Velvety, vibrant, plum, with subtle spice on dynamic frame, deftly balanced"
- Carnignano**, *"Trefiano"*, *Capezzana*, 2000, Tuscany, Italy  
\$122.00/bin 1104  
\* "mineral and blueberry, hint of espresso. Full-bodied, gorgeous silky tannins"
- Cabernet Sauvignon/Merlot**, *Cloud View*, 2000, Napa, CA  
\$140.00/bin 1126  
\* "earth, fresh herb, black currant, blueberry...brawny, tannic structure"
- Amarone della Valpolicella**, *Allegrini*, 2013, Veneto, Italy  
\$145.00/bin 1140  
\* "Med/Full, silky, black cherry, licorice & citrus, supple tannins, long finish"
- Cabernet Sauvignon**, *BV Private Reserve*, 2004, Napa, Ca  
\$150.00/bin 1192  
\* "Well-built, vibrant, dark berry, licorice, cedar, firm tannins, tight finish"
- Merlot**, *Pahlmeyer*, 2005, Napa, CA  
\$150.00/bin 1144  
\* "structured, smoky black currant, minerals, blackberry, cedar, chewy tannins"
- Cabernet Sauvignon**, *Goldschmidt*, 2004, Oakville, CA  
\$160.00/bin 1120  
\* "Smooth, rich, creamy, intense anise, chocolate, currant, sage, firm tannins"
- Meritage**, *Pahlmeyer*, 2004, Napa, CA  
\$165.00/bin 1143  
\* "rich, vibrant ripe blackberry, wild berry, elegant, balanced, well-structured"
- Cabernet Sauvignon**, *Duckhorn*, 2002, Estate Bottled, Napa, CA  
\$175.00/bin 1134  
\* "ripe plum and black cherry fruit, with good depth and complexity"
- Cabernet Sauvignon**, *Far Niente*, 2005, Estate Bottled, Napa, CA  
\$195.00/bin 1145  
\* "dusty currant, fresh earth, cedary oak, anise, sage notes, mouthcoating"
- Cabernet Sauvignon**, *Duckhorn*, 2001, Estate Bottled, Napa, California  
\$225.00/bin 1131  
\* "bold, rich, massive, concentrated currant, blackberry, spice and wild berry"
- Ornellaia**, *"Bolgheri Superiore"* 2010, Tuscany, Italy  
\$350.00/bin 1172  
\* "tightly wound tannins w/ black cherry, plum, herb, soy & oak spice flavors"
- Ornellaia**, *"Bolgheri Superiore"* 2005, Tuscany, Italy  
\$375.00/bin 1138  
\* "beautiful ripe fruit, currant, plum, blackberry, full-bodied, polished tannins"

## Large Format

- Brunello di Montalcino**, *Castelli Martinuzzi*, 2011, Tuscany, Italy  
\$225.00/bin 1187-- 1.5L  
"Violet, iris, tobacco & clove w/ cherry, nutmeg, eucalyptus truffle. Tight, tannic"
- Barolo**, *Costa*, 2006, Piedmont, Italy  
\$250.00/bin 1187-- 1.5L  
"Rose, violet & exotic spice. Extremely floral, silky, smooth tannins. Med-full"
- Cabernet Sauvignon**, *"Single Vineyard"*, *Goldschmidt*, 2002, CA  
\$375.00/bin 1163-- 1.5L  
"Licorice w/ full-bodied black cherry & currant. Espresso, rosemary, chocolate"
- Cabernet Sauvignon**, *Trincherio Founder's Reserve*, 1997, CA  
\$490.00/bin 1137-- 3L  
\* "Ripe & intense, with complex cherry, plum & wild berry, picking up pretty, smoky, toasty oak & finishing with firm tannins"

\*Quote courtesy of Wine Spectator



## White Wines

Sauvignon Blanc, Cooper's Creek, 2016, Hawkes Bay, NZ  
\$30.00/bin 2036

\* "fresh grapefruit, lime & lemon flavors, light-body, refreshing, crisp finish"

Soave, Brigaldara, 2017, Veneto, Italy  
\$31.00/bin 2029

\* "Light-body, hints of orange zest & ginger accenting white peach almond."

Pinot Grigio, Campanile, 2016, Friuli-Venezia Giulia, Italy  
\$32.00/bin 2037

"dry med-body, fresh acidity, hints of apple & candied fig, almond finish"

Sauvignon Blanc (organic), Bonterra, 2016, Mendocino, California  
\$33.00/bin 2026

\* "Fresh herb, dried hay with melon and citrus flavors. Juicy finish"

Soave-Garganega, "San Vincenzo", Anselmi, 2014, Veneto, Italy  
\$36.00/bin 2035

\* "Bright.. lemon curd, pineapple & melon.. creamy w/ smoky mineral finish"

Chardonnay, Benziger, 2013, Sonoma, California  
\$36.00/bin 2038

"peach & green apple nose, nectarine & pear palate, creamy w/ lively acidity"

Pinot Gris, MacMurray Vineyards, 2015, Russian River Valley, CA  
\$37.00/bin 2024

"stony in fresh nectarine, pear & mango, creamy texture w fleshy fig"

Chardonnay, "Luminus", Beringer, 2014, Napa, California  
\$39.00/bin 2012

"crisp pear, tart stone fruit & honeysuckle w/ undertones of smoke & almond"

Riesling, St. Urbans-Hof, Mosel-Saar-Ruwer, 2015, Germany  
\$39.00/bin 2009

\* "apricot, ripe melon & peach cobbler, minerally, finish of raisin & nutmeg"

Viré-Clessé (Chardonnay), Chanson, 2015, Burgundy, France  
\$40.00/bin 2039

\* "Peach, apple, spice, oyster shell. Long finish, w spice & brown butter"

Gavi di Gavi, Fontanafredda, 2016, Piedmont, Italy  
\$43.00/bin 2010

\* "Graphite, almond, apple & lemon flavors. Crisp & steely. Chalky finish"

Catarratto-Chardonnay, Casa Vinicola Firriato, 2005, Sicily, Italy  
\$44.00/bin 2032

\* "Apple, vanilla, light honey, medium body w good fruit & lemony finish."

Chardonnay, "Meiomi" Belle Glos, 2016, Sonoma/Monterey/Santa Barb.  
\$45.00/bin 2043

\* "Tropical fruit, citrus & green tree fruits, light toasty oak. Easy to enjoy"

Chardonnay, "Bin 311", Penfold's, 2013, Tumbarumba, Australia  
\$47.00/bin 2044

\* "Tangy, juicy, w/ lemon & peach, mouthwatering. Floral & spice finish"

Dry Riesling, "Ries", Conte Vistarino, 2013, Lombardy, Italy  
\$48.00/bin 2041

"Green tea & peach, Fresh w/ spicy undertones, long finish. Well structured"

## Fortified Wines

Porto	by the glass	by the bottle
Dows Port, Vintage Character	8.00	40.00/750ml
Warres Warrior Port, Vintage Character	9.00	45.00/750ml
Warres Late Bottled Vintage, 2004	16.00	80.00/750ml
Warres Otima 10 yr NV, Tawny	12.00	48.00/500ml
Warres Otima 20 yr NV, Tawny	19.50	78.00/500ml
Warres Vintage Port, 2000	24.00	125.00/750ml
Warres Vintage Port, 1980	32.00	175.00/750ml

### Sherry

Harvey's Bristol Cream (Sweet)	8.00/glass
Williams & Humbert Dry Sack (Dry)	10.00/glass
Gonzales Byass Amontillado (Dry)	16.00/glass
Gonzales Byass Palo Cortado (Semi-Dry)	16.00/glass
Gonzales Byass Olorosa (Semi-Sweet)	16.00/glass
Gonzales Byass Pedro Ximenez (Sweet)	16.00/glass

## Wines by the Half Bottle

### White Wines

Chardonnay, J. Lohr, 2016, Arroyo Seco, California  
\$19.00/bin 4001

\* "ripe citrus notes w/ nectarine & apple flavors. Lemon curd on the finish"

Pinot Grigio, Ca' Bolani, 2015, Friuli, Italy  
\$22.00/bin 4007

"green pear, peach, candied lemon zest and stony mineral, well-balanced"

Chardonnay, Sonoma Cutrer, 2014, Russian River, California  
\$29.00/bin 4005

\* "delicate white peach and honeydew melon notes. Clean and refreshing"

Sauvignon Blanc, Duckhorn, 2016, Napa, California  
\$33.00/bin 4008

\* "melon, lime and passion fruit, spice and orange sherbet. Smooth & supple"

### Red Wines

Cabernet Sauvignon, J. Lohr, 2016, Paso Robles, California  
\$19.00/bin 3001

\* "zesty, spicy, dill/mocha-scented oak, firm mix of dark berry, gravel & herb"

Brunello di Montalcino, Castelli Martinozzi, 2011, Tuscany, Italy  
\$48.00/bin 3018

"Underbrush, cured meat. Cheery palate. Berries, licorice, coffee. Packed tannins"

Fontalloro-Sangiovese, Fattoria di Felsina, 2000, Tuscany, Italy  
\$55.00/bin 3011

\* "big and rich, with plum and floral aromas, fine tannins and elegant finish"

Merlot, Duckhorn, 2013, Napa, CA  
\$55.00/bin 3012

\* "lively, focused core of dark berry & spice with sleek cherry & licorice"

Amarone della Valpolicella, Latium, 2010, Veneto, Italy  
\$60.00/bin 3014

\* "Smoky, med-bodied, chocolate-covered cherry, leather notes. Dusty tannins"

## Dessert Wines

Marsala con Cantuccini	8.00/glass
Sweet Red Fortified Wine with 3 Biscotti Pratesi	
Passito Bianco (half btl.), Prà, '13, Veneto, It	80.00/375ml
Sweet, White, Still, Full bodied & rich w/high acidity to match sweetness	
Moscato D'Asti (half btl.), Saracco, '16, Piedmont, It	22.00/375ml
Sweet, White, Lightly Sparkling Wine	
Moscato D'Asti, San Giuliano, '15, Piedmont, Italy	39.00/750ml
Sweet, White, Lightly Sparkling Wine	
Sauvignom Blanc, Late Harvest, Concha y Toro, Chile	30.00/375ml
Sweet, White, with Earth tones and Gracious Fruit Character	
Blueberry Ice Port, Duck Walk Vineyards, L.I. NY	35.00/375ml
Cold, Sweet Dessert Wine made from Blueberries	
Brachetto D'Acqui, Icardi, '15, Piedmont, Italy	43.00/750ml
Sweet, Red, Lightly Sparkling, Dessert Wine	
Asti Spumante, Cinzano, NV, Italy	34.00/750ml
Sweet, White, Sparkling, Dessert Wine	
Prosecco (Dry, White, Sparkling Wine)	
Stellina di Notte, DOC, NV	29.00/750ml
Zardetto "Zeta" Superiore DOCG, Valdo/Conegliano	43.00/750ml
Champagne, Cava and Beyond..	
Freixenet, "Blancs de Blanc", Spain	29.00/750ml
Pere Ventura, "Tesor", Brut Rosé, Spain	34.00/750ml
Michelle, Extra Dry, California	34.00/750ml
Moët Chandon, Imperial Nectar, Demi-sec, Epernay, FR	125.00/750ml
Nicolas Feuillatte, Cuvee, Brut Rosé, Chouilly, FR	85.00/750ml
Nicolas Feuillatte, Blue, Brut, Chouilly, FR	85.00/750ml
Veuve Clicquot (half btl.), Brut, Reims, FR	45.00/375ml

## *Wines by the Glass (06/01/2019)*

### Demi-Sec

**Riesling**, Chateau Ste. Michelle, 2017, Washington

\$8.25

**Gewürztraminer**, Chateau Ste. Michelle, 2017, Washington

\$8.25

### White

**Pinot Grigio**, Barone Fini, 2017, Veneto, Italy

\$8.25

**Sauvignon Blanc**, Matua, 2017, Marlborough, New Zealand

\$8.50

**Chardonnay**, William Hill Estates, Central Coast, 2017, CA

\$8.75

### Red

**Malbec**, Colores Del Sol, 2017, Argentina

\$8.25

**Merlot**, Bogle Vineyards, 2016, California

\$8.25

**Negroamaro**, Rocca Bella, 2018, Apulia, Italy

\$8.25

### Rosé

**Rosato (Montepulciano)**, Barone di Valforte, 2016, Italy

\$9.00

**Sparkling Rosé**, "Motivo", Borgo Molino, Italy

\$10.25

### Dessert Wines & Aperitivi

**Bellini or Mimosa**, with Prosecco

\$10.00

**Passionfruit Champagne Cocktail**

\$10.00

**Prosecco (Stellina di Notte) or Champagne (Friexenet)**

\$10.00

add Campari, Aperol or St Germain for \$1.00

**Blueberry Ice Wine**, Duck Walk Vineyards, NY

\$12.50

*Additional (8/14/2019)*

## *Wine By The Glass Offerings*

*from our Wine List*

**Barbera D'Alba**, Gigi Rosso, '15, Piedmont, IT

\$9.00

"Dried flowers, mint, full-bodied, dry & tannic with good mineral notes"

**Pinot Noir**, "Reserva", Apaltagua, '18, Curico Valley, Chile

\$9.00

"dried red fruit flavors, mocha, leathery accents, juniper berry, cedar finish"

**Chianti (Colli Senesi)**, Tenuta di Trecciano, '17, Tuscany, IT

\$10.00

\* "Vibrant currant, cherry & raspberry. Juicy with dusty tannins on finish"

**Sangiovese**, "Badilante", Podere 414, '16, Tuscany, IT

\$10.75

"Light, easy-drinking, baked plum, dried thyme, chocolate pudding. Cheery"

**Nero D'Avola**, Azzolino, '16, Sicily, IT

\$10.75

"Layered cherry, plum, raspberry & spice. Hints of smoke on finish"

**Cabernet Sauvignon**, Estancia, '16, Paso Robles, CA

\$12.25

"Dark fruit, spice & gravel nose. Cranberry, herby, mineral flavors. Punchy finish"

**Carmenere/Cab Sauv**, Montes, "Ltd. Selection" '15, Chile

\$13.00

\* "Minty w/ flavors of boysenberry, mocha, cassia & spice..."

Supple creamy finish"

<i>Vodka</i>	
Stolichnaya 80	8
-Vanil	8
-Blueberi	8
-Razberi	8
-Strasberi	8
-Ohranj	8
-Citros	8
-Cranberi	8
-Peachik	8
-Gala Applik	8
Absolut 80	9
-100	10
-Citron	9
-Berry Acai	9
-Ruby Red	9
-Kurant	9
-Peppar	9
-Raspberry	9
-Mandarin	9
-Mango	9
-Apeach	9
-Pear	9
-Vanilla	9
Ketel One 80	9
-Citroen	9
Vincent Van Gogh	
-Appel	9
-Chocolat	9
Smirnoff	
-Iced Cake	7
-Marshmallow	7
Pinnacle	
-Whipped Cream	7
Three Olives 80	8
-Chocolate	8
Grey Goose	10
-L'Orange	10
-Le Citron	10
-La Poire	10
-La Vanille	10
-Cherry Noir	10
Tito's Handmade	8
Turi	9
Vox	8
Belvedere	10
Trump (Alternative Fact Vodka)	9
Zyr	9
Finlandia	8
Ciroc	10
Imperia	10
Russian Standard Platinum	9
Purity	10
Crystal Head	12
Siku (gluten free)	9
Chopin Potato (gluten free)	10
Ultimat	12

<i>Gin</i>	
Beefeater	8
Bulldog	8
Bombay	8
Bombay Sapphire	9
Magellan	9
Malfy con Limone	9
Tanqueray	9
Tanqueray Ten	10
Plymouth	10
Hendricks	10
<i>Rum</i>	
Bacardi Silver (Light)	8
Bacardi Gold (Dark)	8
Bacardi 151	8
Bacardi Limon'	8
Bacardi Orange	8
Bacardi Coco	8
Bacardi Razberry	8
Bacardi Vanilla	8
Bacardi Apple	8
Gosling's Bermuda Black Rum	8
Captain Morgan Spiced Rum	8
Malibu Coconut Rum	8
Malibu Mango Rum	8
Malibu Pineapple Rum	8
Myer's Original Dark	8
Appleton Estate	8
Pyrat Planters Gold XO	8
Angostura 1919	12

<i>Grappa</i>	
<i>Pomace</i>	
Banfi- Brunello	11
Altesino- Brunello	14
Castellare- Chianti	14
Felsina- Sangiovese 1996	22
Jacopo Poli	
-"Sarpa" (Mista)	11
-"Elegante" (Pinot)	12
-"Aromatica" (Traminer)	12
-"Secca" (Merlot)	12
-"Morbida" (Moscato)	13
-"Amorosa di Torcolato"	19
-"Amorosa di Vespaoilo"	19
Marzadro	
-Diciotto Lune (Stravecchia)	11

<i>Whole Grape</i>	
Jacopo Poli	
-"Uva Viva"	13
-"Chiara di Moscato"	19
Maschio "Prime Uve"	13
Berta- Moscato 1998	23
Berta- Barbera 1991	23
<i>Fruit</i>	
Jacopo Poli	
-Lamponi	13
-Ciliege	13
-Pere	13

<i>Mezcal</i>	
Ilegal Joven	11
Ilegal Reposado	13
Ilegal Anejo	16

<i>Whiskey</i>	
<i>American</i>	
Jim Beam	8
-Black	8
-Rye	9
Wild Turkey 101	9
Maker's Mark	9
-46	11
Michter's Rye US-1	10
Woodford Reserve	10
George Dickel Rye	9
Templeton Rye	10
Bulleit Bourbon	10
-Rye	10
Jack Daniel's	9
Single Barrel	12

<i>Small Batch:</i>	
Knob Creek 9 yr	11
Basil Hayden 8 yr	12
Blanton's	12
Booker's	14

<i>Canadian</i>	
Tangle Ridge 10 yr	8
Canadian Club 6 yr	8
Seagram's 7	8
Seagram's VO	8
Seagram's Crown Royal	10

<i>Tequila</i>	
Jose Cuervo Especial Gold	8
Jose Cuervo Black	8
Jose Cuervo Citrico	8
Jose Cuervo Tradicional Gold	9
Jose Cuervo "Ris. Familia"	24
1800 Silver	9
1800 Reposado	9
Milagro Silver	9
Milagro Reposado	10
Milagro Anejo	11
Cazadores Blanco	9
Cazadores Reposado	10
Cazadores Anejo	11
Corazon Blanco	10
Tres Generaciones Plata	12
Tres Generaciones Anejo	13
Don Julio Blanco	12
Don Julio Anejo	13
El Tesoro Plata	11
Patron Silver	12
Patron Reposado	13
Patron Anejo	14
Avion Silver	12
Avion Reposado	13
Avion Anejo	14
Sauza Gold	8
Sauza Conmemorativo Anejo	9
Sauza "Hornitos" Reposado	9
Sauza "Hornitos" Anejo	10
Sauza "Hornitos" Plata	10

## Whiskey

### Irish

John Jameson	9
- Black Barrel Select	10
-12 yr "1780"	14
Bushmill's	9
Bushmill's 10 yr	12
Bushmill's 16 yr	15
Black Bush	11

### Blended:

Cutty Sark	8
Dewar's White Label	8
-12 yr	11
J&B Rare	8
Chivas Regal 12yr	10
Johnnie Walker Red Label	9
-Black Label	11
-Double Black Label	12
-Green Label	15
-Gold Label	17
-Blue Label	27

### Scotch

#### Single Malt:

Glen Garioch Founder's Reserve	13
-12 yr	14
Ardbeg 10 yr	13
Auchentoshian 12 yr	12
Laphroaig 10 yr	12
Glenkinchie 12 yr	13
Glenlivet 12 yr	13
-18 yr	19
Cragganmore 12 yr	13
Glenfiddich 12 yr	13
-15 yr "Solera"	14
Macallan 12 yr	13
-18 yr	28
Balvenie Doublewood 12 yr	13
Bowmore 12 yr	12
Oban 14 yr	14
Dalwhinnie 15 yr	13
Talisker 10 yr	14
-Storm	10
Lagavulin 16 yr	15
Brüichladdich 10 yr	12
Glenrothes Select Reserve	12
Glenmorangie 10 yr	11

### Aperitifs

Alize Gold Passion	8
Alize' Red Passion	8
Aperol	8
Campari	8
Hipnotiq	8
Lillet	
-Rouge	8
-Blanc	8
Dubonnet Rouge	8
Vya Extra Dry Vermouth	8
Martini & Rossi Vermouth	
-Rosso (Sweet)	7
-Bianco (Sweet)	7
-Extra Dry	7

## Cognac

Landy VS	9
Martell VS	10
Hennessy VS	10
Courvoisier VS	11
Hardy's VSOP	11
Remy Martin VSOP	13
Hennessy VSOP	13
Courvoisier VSOP	13
Hine "Rare and Delicate"	13
Delamaine "Pale Dry" XO	17
Hardy's XO	18
Ferrand "S D Anges 30 yr"	21
Delamaine Vesper 35 yr	24
Martell "Cordon Bleu"	22
Courvoisier XO	22
Martell XO	24
Hardy's "Noces D'Or 50 yr"	26
Remy Martin XO	25
Ferrand 1968	27

### Armanac

Larresingle VSOP	11
Larresingle XO	15

### Calvados

Pere Magliore VSOP	9
Pere Magliore XO	14
Pere Magliore 20yr	23
Busnel VSOP	11
Boulard XO	16

### Brandies

Dekuyper flavored brandies	7
-Cherry	
-Peach	
-Ginger	
-Apricot	
-Blackberry	
Kirschwasser	7
Clear Creek Pome (Apple)	10
Clear Creek Poire (Pear)	10
Cardenal Mendoza	13
Massenez Poire (Pear)	13
"Pear in Bottle"	

### Limoncello

Marcati	7
Caravella (Orangecello)	
Toschi	8
Pallini	8

### Digestives

Amaro Nonino	8
Amaro Averna	8
Amaro Montenegro	
Ramazotti	8
Cynar	8
Fernet Branca	8
Fernet Branca Menta	8
Jagermeister	8
Pimms Cup #1	8
Lucid Absinthe	13

## Cordials

Kahlua (Coffee)	8
Tia Maria (Espresso)	8
Avion Espresso Tequila	8
Godiva White Choc. Liquor	8
Godiva Dark Chocolate Liquor	8
Baileys Irish Cream	9
Baileys Mint-Choc Irish Cream	9
Baileys Caramel Irish Cream	9
Amaretto Disaronno	9
Southern Comfort	8
Fireball Cinnamon Whiskey	8
Jack Daniel's Honey	8
Jacapo Poli Liquore di Mirtillo	10
Jacapo Poli Liquore di Miele	8
Galliano L'Autentico	9
Sambuca Romana	9
Sambuca Romana Black	9
Sambuca Molinari	8
Sambuca Ramazotti	8
Nocello (Walnut)	8
Frangelico (Hazelnut)	8
Chambord (Berry/Vanilla)	10
Midori (Melon)	8
Mathilde	
-Frambois	8
-Orange XO	8
Soho Lychee Liquor	9
Irish Mist	8
Licor 43	8
Cachaca 51	8
Ouzo 12	8
Goldschlager Cinnamon	8
Black Haus Blackberry	8
Marie Brizzard Anisette	8
Pernod	9
Ricard (Anise)	9
St Germain (Elderflower)	9
Citronge	9
Agavero Tequila Liquor	8
Citronge Patron Tequila Liquor	10
Cointreau	11
"Belle de Brilllet" Pear Cognac	12
Drambuie	10
Grand Marnier	10
"Extase" Orange Cognac	14
B & B	10
Navan	10
Canton (Ginger) Liquor	10
Dekuyper flavored Schnapps	7
-Raspberry Pucker	
-Watermelon Pucker	
-Peach Pucker	
-Apple Pucker	
-Island Punch Pucker	
-Peppermint	
-Butterscotch	
-Apple Barrel	
-Rootbeer	
-Strawberry	
-Pomegranate	