



## COCKTAILS

### ASPETTARE

*monkey 47, cocchi di torino, campari, rosemary, egg white*

### QUELLO CONTORTO

*angels envy rye, cocchi barolo chinato, montenegro*

### S.P.Q.R.

*grey goose vodka, castelvetrano cocchi, orange blossom*

### SIRENE SPRITZ

*aperol, st. germain, prosecco, lemon*

### NEGRONI DELLA CASA

*bombay sapphire, carpano antica, campari*

### VESUVIO

*del maguey mezcal, cocchi americano, salers aperitif*

### MARGHERITA D'ANGELENO

*el tesoro tequila, amaro angeleno, fresno chili, agave, lime*

### IL CATTIVO

*makers 46, rabarbaro amaro, rhubarb, aztec chocolate bitters*

### LA PIUMA

*maestro dobel diamante, italicus bergamot, lime, bitters, fever tree sparkling grapefruit, basil*

### FUMO ESTIVO

*aberfeldy 12, apricot, amaro meletti, bitters*

### SVEGLIATI

*bushmills 10, liquor 43, espresso*

## VINO AL BICCHIERE

### SPUMANTE E CHAMPAGNE

Chardonnay	Perrier-Jouet Blanc de Blancs NV	Champagne
Chardonnay	Nomine-Renard "Blanc de Blancs" NV	Champagne
Glera	Cantina Globale Prosecco Brut NV	Veneto
Lambrusco	Cleto Chiarli "Lambrusco del Fondatore" 2023	Emilia Romagna

### BIANCHI

Cataratto e Carricante	Cavanera "Ripa di Scoriavacca" Etna Bianco 2021	Sicilia
Rondinella	Zyme "il Bianco" Rondinella 2022	Veneto
Greco di Tufo	Quintodecimo "Jaune D'Arles" Irpinia 2023	Campania
Vermentino	San Felice Vermentino Toscana 2023	Toscana
Verdicchio	Bucci Verdicchio di Castelli di Jesi 2022	le Marche

### ROSSI

Rossese	Ka Mancine Rossese di Dolceaqua 2023 (chilled)	Liguria
Sangiovese e Altre Uve	San Felice Rosso Toscana 2022	Toscana
Sangiovese Grosso	Argiano Rosso di Montalcino 2022	Toscana
Nebbiolo e Freisa	la Cassacia "Monfioranza" Monferrato 2020	Piemonte
Corvina e Altre Uve	Vigneto di Antonio Valpolicella Ripasso Classico 2022	Veneto
Perricone	Firriato "Ribeca" Perricone 2018	Sicilia

### ARIA FRESCA (0% ABV)

*london dry botanicals, fever tree sicilian sparking lemonade, mint*

### NA GRONI (0% ABV)

*lyres london dry, lyers italian orange, free spirit vermouth rosso*

### BIRRA

**BALADIN L'IPPA** Piemonte, Italy

**MENABREA BIONDA** Biella, Italy

A 5% wellness fee is added to all checks in support of health benefits and workers compensation premiums for our staff, which includes non-managerial and managerial staff alike, but it is not a fee for service. If you would like this fee removed, please let us know. Consuming raw or undercooked menu items may increase your risk of food borne illness. Substitutions and modifications are respectfully declined. A 20% service charge will be added to parties of six or more.