

# COCKTAILS

**TOE OF THE BOOT 13**  
tequila, Aperol, Gran Gala, strawberry, lime, cola  
spiced, zesty, sweet (make it spicy +\$1)

**NEGRONI DELLA CASA 14**  
gin, Punt e Mes, Amaro Ciociaro, Campari  
bitter, orange, twist on a classic

**WHISKEY & WINE 14**  
bourbon, Averna, Galliano, honey, lemon, rhubarb, red wine  
bold, rich, woody herbals

**AMARETTO MARGARITA 14**  
reposado tequila, amaretto, citrus, vanilla  
satisfying, citrusy, nutty (make it spicy +\$1)

**ROSMARINO'S BABY 14**  
rum, lemon, Montenegro, almond syrup  
fruity, refreshing, herbaceous

**FIORE ROSATO 14**  
gin, Luxardo Maraschino, lemon, St. Germain, rosé  
floral, crisp, balanced

**PEAR-SECCO 11**  
prosecco, pear purée, St. Elizabeth Allspice Dram  
spiced, bubbly, fun

**VOLARE SPRITZ 13**  
bourbon, Aperol, lemon, hard cider, gingerbeer  
elegant, botanical, effervescent

**QUEEN OF HEARTS 13**  
vodka, Cocchi Rosa, lemon, strawberry  
bright, refreshing, tart

## MOCKTAILS

**STRAWBERRY NA-GARITA 10**  
strawberry preserves, lime, sugar, soda water  
sweet, tart, mocktail

**SWEET TART 10**  
elderberry, lemon, almond syrup, soda water  
nutty, berry, mocktail

# WHITES

|                                                                                                   | gl | btl |
|---------------------------------------------------------------------------------------------------|----|-----|
| <b>PINOT GRIGIO</b> - Montefresco<br><i>well balanced, light body</i>                             | 10 | 40  |
| <b>GAVI DI GAVI</b> - Giordano Lombardo<br><i>biodynamic, light, citrus, minerality</i>           | 13 | 52  |
| <b>VERDICCHIO</b> - Stefano Antonucci<br><i>people pleaser, gentle, floral</i>                    | 12 | 48  |
| <b>FALANGHINA</b> - La Capranera<br><i>crisp &amp; fragrant with bright acidity</i>               | 12 | 48  |
| <b>CHARDONNAY</b> - Tavernello Vino Bianco<br><i>blended with trebbiano, stainless steel aged</i> | 12 | 48  |

# ROSATO & SPARKLING

|                                                                                               | gl | btl |
|-----------------------------------------------------------------------------------------------|----|-----|
| <b>TOSCANA ROSATO</b> - Scarpetta<br><i>light bodied Tuscan rosé, herbaceous, tart cherry</i> | 10 | x   |
| <b>PROSECCO</b> - Archer Roose<br><i>crisp, fresh, floral</i>                                 | 11 | x   |
| <b>LAMBRUSCO</b> - Cantina Carafoli<br><i>light, juicy, youthful, sparkling red wine</i>      | 12 | 48  |

# REDS

|                                                                                                                      | gl | btl |
|----------------------------------------------------------------------------------------------------------------------|----|-----|
| <b>MONTEPULCIANO</b> - Montefresco<br><i>ripe cherry, red plum, sweet spice</i>                                      | 10 | 40  |
| <b>CHIANTI CLASSICO</b> - Cavaliere d'Oro<br><i>cherry aromas, well balanced &amp; juicy</i>                         | 11 | 44  |
| <b>VALPOLICELLA</b> - Zenato<br><i>corvina, rondinella, oseleta; pinot noir-esque</i>                                | 13 | 52  |
| <b>BARBERA</b> - Michele Chiarlo<br><i>light &amp; bright, earthy</i>                                                | 12 | 48  |
| <b>TOSCANO ROSSO</b> - Ciacci Piccolomini<br><i>sangiovese, cabernet, merlot blend, bold &amp; dry, touch of oak</i> | 14 | 56  |
| <b>BAROLO</b> - Franco Serra<br><i>100% hand-harvested Nebbiolo, rich cherry &amp; rose</i>                          | 20 | 80  |

# BEER & CIDER

**PERONI (ITALY) 5.5**  
pale Italian lager (16oz, 4.7%)

**FIDDLEHEAD IPA (VT) 7**  
American IPA (16oz, 6.2%)

**SWITCHBACK ALE (VT) 6**  
unfiltered amber ale (16oz, 5%)

**HILL FARMSTEAD EDWARD (VT) 8.5**  
American pale ale (12oz, 5.2%)

**ROTATING HARD CIDER**  
\*ask your server for tonight's selection

**SEASONAL DRAFT LINE**  
\*ask your server for tonight's selection

**THE ALCHEMIST 'FOCAL BANGER' 9**  
American IPA (16oz can, 7%)

**THE ALCHEMIST 'HEADY TOPPER' 9**  
American double IPA (16oz can, 8%)

**ATHLETIC NON-ALCOHOLIC BEERS 5**  
Upside Dawn golden ale or Run Wild IPA (12oz can, NA)

# WINE BY THE BOTTLE

## WHITES

**PINOT GRIGIO** - Jermann '23 (Friuli) **52**  
*stainless steel aged, pure & fresh, organic*

**MOSCATO** - Villa Rossa '24 **30**  
*pleasantly sweet, slightly frizzante*

**GRILLO** - Caruso & Minini '23 (Sicily) **45**  
*delicate notes of oak & acacia*

**FALANGHINA** - Terredora '22 (Campania) **34**  
*fresh fruit, nice minerality, floral finish*

**PECORINO** - Umani Ronchi '23 (Abruzzo) **40**  
*ripe fruit, clear mineral notes*

**VERMINTINO** - Prelus '22 (Tuscany) **55**  
*100% organic, citrus, pineapple, minerals*

## BUBBLES

**PROSECCO** - Bisol 'Jeio' Brut Superiore (Veneto) **48**  
*sparkling blend of glera, chardonnay, & pinot bianco*

**NEBBIOLO** - Luigi Giordano '18 **75**  
*dry, sparkling rosato, vinted in the champagne method*

## REDS

**VALPOLICELLA RIPASSO** - Cantine Negrar '21 **50**  
*corvina, rondinella, oseleta, pinot noir-esque (Veneto)*

**DOLCETTO** - Giuseppe Cortese '22 (Piedmont) **48**  
*elegant, velvety*

**BARBARESCO** - Oddero 'Gallina' '22 **165**  
*100% nebbiolo, oak aged, refined*

**BAROLO** - Bruna Grimaldi 'Camilla' '20 (Piedmont) **123**  
*round, juicy, flavorful finish*

**NEBBIOLO** - Viberti Giovanni '22 (Piedmont) **60**  
*full bodied, silky tannis, baby Barolo*

**CHIANTI CLASSICO** - Castellare '23 (Tuscany) **57**  
*refreshing acidity, well integrated oak & tannins*

**BRUNELLO** - Ciacci Piccolomini 'Pianrosso' '20 **200**  
*ripe red fruits, hints of spice (Tuscany)*

**SUPER TUSCAN** - Uccelliera 'Rapcae' '20 (Tuscany) **105**  
*70% sangiovese, 20% merlot, 10% cabernet sauvignon*

**MONTEPULCIANO** - Valle Realle '24 (Abruzzo) **46**  
*single vineyard, reminiscent of a pinot noir*

**PRIMITIVO** - Calx '24 (Puglia) **40**  
*juicy with red fruits, hints of spice*

**NERELLO MASCALESE** - Murgò '23 (Sicily) **55**  
*cherry, raspberry, mineral & fresh herbs*

**CANNONAU** - Piero Mancini '23 (Sardinia) **45**  
*ripe red fruit, lightly spiced*

