



COCKTAILS

FAMOUS IN SICILY | \$17

grey goose, solerno blood orange liqueur, lime, cranberry

WINTER IN THE DOLOMITES | \$16

st. george botanivore, accompani dry vermouth, cappelletti alta verde, spruce bitters

OLIO E OLIVA | \$17

citrus, spice, and olive-oil washed vodka, msg olive brine, salami and olive garnish. A truly filthy martini.

FOREGIN INFLUENCE | \$15

Tanqueray No 10 Gin, Amaranco Bianco, Cap Corse Blanc, Elderflower rinse

LUCKY LAZARUS | \$15

Tequila, Creme de Peche, Cap Corse Blanc, Lemon

PARENTALIA | \$14

Banhez Mezcal, Amaro Montenegro, Milla Camomile

GRAND BITTER NEGRONI | \$15

A house blend of different gins, bitter aperitivos, and sweet vermouths

COMPULSORY DAIQUIRI | \$14

Amaro Montenegro, Jamaican Rum, Lime

GRAND BITTER OLD FASHIONED | \$14

Bourbon, Sfumato, Bitters

MADUNINA | \$15

Rye, Ramazzotti, Elisir Novasalus, Bitters, cherry

ESPRESSO MARTINI | \$15

Vodka, Borghetti, Cold Brew

low proof **APOLLO** | \$13

Vernaccia di Oristano, Antica Torino Rosso

SPRITZES

APEROL SPRITZ | \$14
the original, classic spritz

HUGO SPRITZ | \$11
elderflower spritz with a mix of floral and herbal flavors

BICICLETTA | \$15
more bitter than the aperol spritz but still very refreshing. campari, white wine, and soda

ITALICUS SPRITZ | \$15
a house favorite; italicus bergamot liqueur spritzed with lime and mint

ROTATING APERITIVO SPRITZ | \$11
a refreshing, light and herbaceous red spritz

MONTENEGRO AMARO SPRITZ | \$15
like an adult cola. montenegro amaro spritzed with black pepper and basil

ALPINE RUSH SPRITZ | \$14
between a spritz and a champagne cocktail, pasubio & prosecco

STREGA - LAMBRUSCO SPRITZ | \$14
for fans of a deep flavor, made from strega, cold brew, and lambrusco

APERITIVI

Flight of Three | with soda, rocks - bartenders choice \$18

Cappelletti Aperitivo | \$8

Meletti 1870 | \$11

Rinomato | \$11

Aperol | \$12

Nardini Tagliatella | \$17

Nonino L'Aperitivo | \$14

Galliano L'Aperitivo | \$8

Campari | \$13

Luxardo Aperitivo | \$8

Carpano Botanic Bitter | \$12

Martini & Rossi | \$9

Tuve Bitter | \$9

Bruto Americano | \$10

St. Agrestis Inferno Bitters | \$14

Degroff Aperitivo | \$10

Don Ciccio Cinque Aperitivo | \$13

Granada Vallet | \$13

Gran Classico | \$15

Peychaud's Aperitivo | \$9

WINE

sparkling | **MURGO BRUT ROSE 17**

sparkling | **DENNY BINI "FESTA" LAMBRUSCO FRIZZANTE 12**

sparkling | **PROSECCO 13**

white | **EICHENSTEIN SAUVIGNON BLANC 16**

white | **LA MIRAJA CHARDONNAY 14**

rose | **FEUDO MONTONI NERELLO MASCALESE ROSE 16**

red | **BUONA NOTTE SANGIOVESE BLEND 13**

red | **CALABRETTA "CALA-CALA ETNA ROSSO 15**

red | **MONTEPELOSO "A QUO" CAB BLEND 17**

BEER

ROSENSTADT ITALIAN PILSNER 7

SUNRIVER HEFEWEIZEN 8

BREAKSIDE IPA 8

BAUMAN'S CLYDE'S DRY CIDER 8

NON ALCOHOLIC

POCKET PRESSURE | \$12

Ghia Aperitivo, Fees Orange Bitters, Ginger Beer

ALBERONI | \$15

Wilderton Aperitivo, Rhubarb Bitters, lemon, egg white

Ghia NA Aperitif | \$8

Wilderton Bittersweet NA | \$8

St Agrestis Phony Negroni | \$12

St Agrestis Phony Mezcal Negroni | \$12

St Agrestis Amaro Falso | \$12

Bitburger NA Pilsner | \$6

Athletic NA IPA | \$6

American Sodas | \$4

Sparkling Mineral Water | \$5 (500ml) / \$10 (1L)

HAPPY HOUR

4-6pm daily

FRIED OLIVES 6

INSALATA VERDE 7

CARNE SALATA*

juniper cured beef, pickled ramps, toasted
focaccia 8

MARGHERITA PIZZA

illi san marzano, fresh mozzarella, basil 10

\$1 MARTINI

with purchase of a steak

HUGO SPRITZ 7

ROTATING ITALIAN BITTER SPRITZ 7

APOLLO

Vernaccia di Oristano, Antica Torino Rosso 6

LAMBRUSCO 6

WHITE, ROSE, & RED WINE 6

ROSENSTADT PILSNER 5