

cocktails

Amis Punch	aperol, vodka, lemon	10
Negrone Agrodolce	gin, contratto rosso, zucca amaro	12
A la Moda	bourbon, demerara, fashioned	11
New York Sour	rye whiskey, lemon, sugar, red wine	12
Alto	prosecco, ginger liqueur, blood orange bitters	12
Ugo	prosecco, elderflower liqueur, lemon, mint, soda	10

vini della casa

White Table Wine	available by 500ml carafe	28
Red Table Wine	available by 500ml carafe	28

birra alla spina

Birra Antoniana Marechiaro 5.2% (12oz)	euro pale lager. light and crisp with sweet malt. <i>napoli</i>	7
Coppertail Unholy Trippel 9.2% (9oz)	belgian trippel. funky fruit, belgian yeast, american hops. <i>FL</i>	9
Tired Hands HopHands 5.5% (12oz)	apa. brewed with oats and hopped intensely. <i>PA</i>	7

birra in bottiglia

italian

Menabrea, Bionda 4.8% 7.
euro pale lager. clean and easy-drinking. *piemonte*

Menabrea, Ambrata 5% 8
amber ale. caramel, toasted nuts, lightly hopped. *piemonte*

us & international

Lagunitas, Pils 6% 6
czech style pils. *CA*

Kurant, Bees 5.8% 6
off-dry cider. gluten free. *PA*

Twin Lakes, Greenville Pale Ale 5.5% 6
american pale ale. *DE*

Allagash, White 5.1% 7
witbier. *ME*

Brasserie Dupont, Saison Dupont 6.5% 8
belgian saison. *BE*

Heavy Seas, TropiCannon IPA 7.25% 7
american ipa. *VA*

Fuller's, London Porter 5.4% 7
english porter. *EU*

Dogfish Head, 120 Minute 15-20% 21
imperial ipa. *DE*

Stillwater + Freigeist, Amis Sour Ale 8.5% 62 750 ml
smoked apricot gose, bottled conditioned. *MD*

vini al bicchiere spumante

- Isotta Manzoni, Prosecco NV** 12
lemon verbena aromas, notes of spiced apple. *veneto*
- Contratto, Extra Brut Millesimato '11** 16
champagne method pinot noir, chardonnay.
green pear, flowers, mint and brioche. *piemonte*

vini al bicchiere bianchi

- Dal Maso, Garganega Gambellara '16** 11
bright and lean, lemon sherbet, clementine leaves, zinc. *veneto*
- Sartarelli, Verdicchio Castelli di Jesi Classico '16** 12
fresh-cut mint, ripe pear, almond, salt air. *marche*
- Firriato, Le Sabbie dell'Etna Bianco '16** 14
carricante, cattarato. smoky, silky, and elegant, 3 months on lees. *sicily*
- Fuso21, Le Salse Verdicchio di Matelica '15** 12
salinity, savory tangerine, green apple. *marche*
- Falesco, Tellus Chardonnay '15** 14
ripe fruit, minerality, pineapple. *lazio*
- Podere Nespoli, Pagadebit '15** 12
native bombino grape. citrus aromatics, herbaceous. *emilia romagna*
- Farnese, Fantini Trebbiano d'Abruzzo '15** 13
savory and lush, mature golden apple, dried apricot. *abruzzo*
- Red Newt Cellars, "Circle" Riesling '15** 12
semi-sweet, aged on lees. valencia orange, honeycomb. *NY*

vini al bicchiere rose

- Le Vigne de Alice, Osé Vino Spumante NV** 14
glera, marzemino. fruity nose, dry palate. raspberry, wild rose. *veneto*
- Di Giovanna, Gerbino Rosato di Nerello Mascalese '16** 11
savory, red delicious apple, candied meyer lemon. *sicalia*
- Strehn, Blaufrankish Rose '17** 12
berries and stone fruit, bright citrus, 4 months on lees. *AT*

vini al bicchiere rossi

- Indigenous, Nebbiolo d'Alba '15** 13
rose, peach pit, soft tannins. *piemonte*
- Lechthaler, Pinot Nero '15** 13
bright, dried savory herbs, red currant. *trentino*
- Scacciadiavoli, Montefalco Rosso '13** 14
sangiovese, sagrantino. tart, ripe red spring fruits. *umbria*
- Firriato, Le Sabbie dell'Etna Rosso '15** 15
nerello mascalese, nerello cappuccio. red fruit, minerals, violets, smoke. *sicily*
- Antico Fuoco Rosso Veronese '16** 13
corvina, merlot. golden raisins, black cherry, cocoa nib. *veneto*
- Verso, Rosso Salento '16** 12
negroamaro, primitivo, malvasia nero.
fresh herbs, black currant, watermelon rind. *puglia*
- Ampeleia, Kepos Costa Toscana '15** 17
grenache, carignan, alicante. baking spice, lush red fruits. *toscana*
- Podere Sapaio, Volpola '15** 22
merlot, cabernet sauvignon, petit verdot.
prune, sweet italian peppers. *toscana*