

Libations



APERITIVI

WE INVITE YOU TO EXPLORE OUR EXTENSIVE VERMOUTH and AMARO SELECTION!

AMARO IS AN ITALIAN HERBAL LIQUEUR THAT OFFERS THE PERFECT BLEND OF BITTER AND SWEET, IDEAL AS AN APERITIVO OR DIGESTIVO.

ENJOY THEM IN ONE OF OUR PERFECTLY BALANCED HOUSE COCKTAILS, NEAT, or ON ICE!

*** WE PREFER OUR APERITIVI WITH SODA AND AN ORANGE SLICE
FOR \$1 MORE, YOU CAN SUBSTITUTE OUR HOUSE MADE TONIC!

VERMOUTH + OTHER APERITIVI

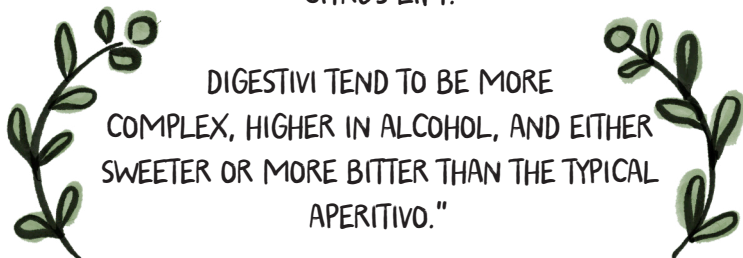


A BRIEF HISTORY:

"ONE OF THE EARLIEST EXAMPLES OF THE APERITIVO CULTURE IN ITALY CAN BE TRACED BACK TO TURIN IN THE LATE 1700S.

ANTONIO BENEDETTO CARPANO, A VERMOUTH DISTILLER, CREATED THE FIRST COMMERCIALY SUCCESSFUL VERMOUTH, WHICH BECAME A POPULAR CHOICE FOR APERITIVO DRINKS. VERMOUTH, ALONG WITH OTHER FORTIFIED WINES AND LIQUEURS, BECAME STAPLE INGREDIENTS IN CLASSIC APERITIVO COCKTAILS LIKE THE NEGRONI, SPRITZ, AND AMERICANO.

BOTH APERITIVO AND DIGESTIVO TYPICALLY FEATURE NOTICEABLE BITTERNESS, TO EITHER STIMULATE THE APPETITE PRE-MEAL OR TO AID IN DIGESTION AFTER A BIG FEAST. APERITIVI ARE USUALLY LOW ALCOHOL AND TEND TO BALANCE THAT BITTERNESS WITH MODEST SWEETNESS AND CITRUS LIFT.



DIGESTIVI TEND TO BE MORE COMPLEX, HIGHER IN ALCOHOL, AND EITHER SWEETER OR MORE BITTER THAN THE TYPICAL APERITIVO."

-An excerpt from "Piemonte" by Jeff Bramwell



3oz pour

COCCHI VERMOUTH DI TORINO EXTRA DRY 13

SWEET, SPICY, COMPLEX WITH NOTES OF BITTER ORANGE, COCOA, RHUBARB

BORDIGA VERMOUTH BIANCO EXTRA DRY 12

SPICY, FLORAL, BALANCED ACIDITY, EVOLVES FROM SWEET TO DRY TO BITTER

MANCINO VERMOUTH BIANCO SECCO 15

CRISP WHITE WINE, PIMENTO AND NUTMEG WITH A SUBTLE BITTER CITRUS FINISH

COCCHI AMERICANO BIANCO 9

ELDERFLOWER ON THE NOSE - ZESTY AND LIVELY ON THE PALATE

BORDIGA VERMOUTH BIANCO 12

COMPLEX AND VIVID, PERFECT BALANCE OF SWEETNESS AND BITTERNESS

LILLET BLANC 9

HONEY, ORANGE PEEL, WHITE FLORALS, PASSIONFRUIT, AND SLIGHT HERBAL NOTES

SUZE 10

BITTERSWEET, FOLLOWED BY GENTIAN ROOTS, ORANGE AND CANDIED FRUIT

COCCHI AMERICANO ROSA 9

SWEET AND HONEYED, WITH CITRUS NOTES AND BITTER FINISH

LILLET ROSE 9

SWEETNESS BALANCED BY GENTLE OAKY TANNINS AND ACIDITY.

ELENA VERMOUTH DI TORINO ROSSO 9

INTENSE AND HARMONIOUS. RED FRUITS, SPICY AND SWEET

COCCHI VERMOUTH DI TORINO STORICO ROSSO 9

SWEET, SPICY, COMPLEX WITH NOTES OF BITTER ORANGE, COCOA, RHUBARB

CINZANO VERMOUTH ROSSO 9

A BLEND OF BLACK CHERRY AND VANILLA, CARAMEL, CREAMY

BORDIGA VERMOUTH DI TORINO ROSSO 12

LIGHT, BOTANICAL, CINNAMON, BAKING SPICES, COLA

MANCINO VERMOUTH ROSSO 15

VANILLA, RHUBARB, JUNIPER, TOASTED WOOD, CLOVES,

CINNAMON, ORANGE PEEL

CARPANO VERMOUTH ANTICA FORMULA 12

NOTES OF FIGS, DRIED CHERRIES, VANILLA BEAN, ORANGE PEEL

PUNTE MES 10

BITTERSWEET WITH A HINT OF ORANGE

COCCHI VERMOUTH-AMARO DOPO TEATRO 12

BITTERSWEET, MULLED WINE-LIKE

Ask about a
Garibaldi!



HOUSE COCKTAILS

You'll notice that our house cocktails are mostly Amaro and Vermouth focused, making them perfect for enjoying before or after your meal.

OF COURSE, ALL OF YOUR FAVORITE CLASSIC COCKTAILS ARE AVAILABLE BY REQUEST AS WELL.

Cheers!

La Strada 16

BONDED BOURBON, AVERNA, CAMPARI

Odd But Blue 16

GIN, BLUEBERRY SYRUP, LEMON, EGG WHITE***

Summer of '49 15

BOURBON, LEMON, STRAWBERRY, HONEY

Find any joy? 14

WHITE RUM, LIME, SUGAR, GRAPEFRUIT PEEL, BUBBLES

Taylor Martini 15

LEFT HOOK COLD BREW, MR BLACK, MONTENEGRO, VODKA, CREAM, FRESH NUTMEG

Rosa Tinted Glasses 13

COCCHI ROSA, VODKA, GRAPEFRUIT, SODA, BITTERS

Beer

TRY IT "LOGAN'S WAY" *WITH A LIME*

MENABREA LAGER	8
MENABREA AMBER	8
MILLER HIGH LIFE	4
BELLS TWO HEARTED IPA	8

Non - Alcoholic

UNTITLED ART ITALIAN PILSNER	7
UNTITLED ART SOUR	7
PHONY NEGRONI	10
AMARO FALSO	10
HOUSEMADE TONIC	2
HOUSEMADE SPARKLING LEMONADE	4
DIET COKE	3
BLENHEIM GINGERALE	4
MEXICAN COKE	4
MEXICAN SPRITE	4



*** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

VINO

BY THE GLASS

White and Rosé

- CORTESE** LA MESMA GAVI 2022 / PIEDMONT, ITALY 11/42
VERDICCHIO SARTARELLI CASTELLI DI JESI 'TRALIVIO' 2021 / LE MARCHE, ITALY 14/54
GRECHETTO ANNESANTI 'FONTE FARRO' 2022 UMBRIA, ITALY 14 / 55
CORVINA BLEND CAVALCHINA BARDOLINO CHIARETTO ROSE 2022 / VENETO, ITALY 12/46

Red


- DOLCETTO** AZELIA DOLCETTO D'ALBA 'BRICCO DELL'ORIOLO' 2021 / PIEDMONT, ITALY 12/46
SANGIOVESE CULTUSBONI CHIANTI CLASSICO 'RS' 2021 / TUSCANY, ITALY 12/46
NEBBIOLO MARCHESI DI GRESY LANGHE NEBBIOLO 2021 / PIEDMONT, ITALY 16/64
AGLIANICO FONTANAVECCHIA AGLIANICO DEL TABURNO 2018 / CAMPANIA, ITALY 12/46
MERLOT BLEND VIGNA LENUZZA 'RIVA DESTRA' 2022 / FRIULI, ITALY 12/46

Sparkling

- PROSECCO ADAMI** 14/54
'BOSCO DI GICA' NV
VENETO, ITALY
MOSCATO MARCHESI DI 11/42
GRESY MOSCATO D'ASTI 'LA SERRA' 2022
PIEDMONT, ITALY

BY THE BOTTLE

Sparkling

- PROSECCO** ADAMI 'BOSCO DI GICA' NV VENETO, ITALY 54
CHAMPAGNE BLEND GUSBOURNE BRUT RESERVE 2019 150
KENT, ENGLAND 
NEBBIOLO G.D. VAJRA EXTRA BRUT ROSE DELLA NEVE' 2019 79
PIEDMONT, ITALY
MOSCATO MARCHESI DI GRESY 'LA SERRA' 2022 42
PIEDMONT, ITALY

White & Rosé

- CORTESE** LA MESMA GAVI 2022 PIEDMONT, ITALY 42
PINOT GRIGIO MARCO FELLUGA COLLIO 'MONGRIS' 2022 54
FRIULI, ITALY
SAUVIGNON BLANC DOMAINE CIRINGA 'FOSILINI' 2021 81
BREG, SLOVENIA
ERBALUCE CANTINE CROSIO 'PRIMA VIGNA' 2021 49
PIEDMONT, ITALY
FALANGHINA DI MAJO NORANTE 2022 MOLISE, ITALY 38
ARNEIS GIOVANNI ALMONDO 'BRICCO DELLE CILIEGIE' 2022 70
PIEDMONT, ITALY
VERDICCHIO SARTARELLI 'TRALIVIO' 2021 LE MARCHE, ITALY 54
GRECHETTO ANNESANTI 'FONTE FARRO' 2022 UMBRIA, ITALY 55
CORVINA BLEND CAVALCHINA BARDOLINO ROSE 2022 46
VENETO, ITALY

CORKAGE \$20 PER BOTTLE
(MAXIMUM TWO PER PARTY)

Red

- FRAPPATO** NICOSIA 'SABBIE DI SUTTA' 2021 46
SICILY, ITALY
RUCHE BAVA 2022 PIEDMONT, ITALY 62
DOLCETTO AZELIA DOLCETTO D'ALBA 'BRICCO DELL'ORIOLO' 2021 46
PIEDMONT, ITALY
MONTEPULCIANO TORRE DEI BEATI 2021 59
ABRUZZO, ITALY
SANGIOVESE PODERI DAL NESPOLI 'PRUGNETO' 38
2021 EMILIA-ROMAGNA, ITALY
SANGIOVESE CULTUSBONI CHIANTI CLASSICO 'RS' 46
2021 TUSCANY, ITALY
SANGIOVESE POLIZIANO VINO NOBILE DI 80
MONTEPULCIANO 2020 TUSCANY, ITALY
NEBBIOLO PRODUTTORI DI CAREMA 2019 87
NEBBIOLO MARCHESI DI GRESY LANGHE NEBBIOLO 2021 64
PIEDMONT, ITALY
BARBERA VIETTI BARBERA D'ASTI 'TRE VIGNE' 2021 52
PIEDMONT, ITALY
AGLIANICO FONTANAVECCHIA AGLIANICO DEL TABURNO 2018 46
CAMPANIA, ITALY
NEBBIOLO G.D. VAJRA BAROLO 'ALBE' 2019 103
PIEDMONT, ITALY
MERLOT BLEND VIGNA LENUZZA 'RIVA DESTRA' 46
2022 FRIULI, ITALY
CORVINA BLEND PRA VALPOLICELLA RIPASSO 89
'MORANDINA' 2021 VENETO, ITALY

CURATED by Jeff Bramwell



DIGESTIVI

THE perfect END TO ANY MEAL:

AMARO, WHICH MEANS "BITTER" IN ITALIAN, TRADITIONALLY CONTAINS A BLEND OF BITTER HERBS, ROOTS, AND SPICES. CONSUMING AMARO AFTER A MEAL MAY HELP SOOTHE THE STOMACH AND PROMOTE DIGESTION.

Some people find that the bitter taste of amaro can have a calming effect and help relieve stress or anxiety. Amaro is often consumed as a digestif in Italy after a meal to relax and unwind.

"THESE BEVERAGES DRAW ON A HUGE ARRAY OF MOSTLY LOCAL AND SOME FOREIGN INGREDIENTS TO STEEP AND INFUSE THEIR FLAVORS, BE THEY WOOD, BARK, FLOWER, FRUIT, SEED, NUT, OR PEEL. THE ARTEMISIA GENUS OF AROMATIC HERBS PLAYS AN IMPORTANT ROLE IN MANY, WITH WORMWOOD CHIEF AMONG THEM. THESE HERBAL POTIONS WERE ORIGINALLY APPRECIATED FOR THEIR MEDICINAL PROPERTIES BEFORE THEY CAME TO BE ENJOYED IN A SOCIAL CONTEXT. NOW THEY ARE COLLECTED, COVETED, SIPPED, MIXED, AND MOST IMPORTANTLY SHARED AMONG A GROWING CADRE OF DEVOTEES." - Jeff Bramwell

AMARI

1.5 oz pour

CARDAMARO 10

WINE-BASED AMARO, INFUSED WITH CARDOON AND BLESSED THISTLE

MONTENEGRO 12

LIGHT AND BITTERSWEET WITH NOTES OF ORANGE AND A DISTINCT ROSE PETAL FINISH

EDA RHYNE AMARO OSCURA 10

SMOKEY, BITTERSWEET, AROMATIC, EARTHY, WILD FRUITS

EDA RHYNE AMARO FLORA 9

GENTIAN, CHAMOMILE, HONEY, CINNAMON, LEMON VERBENA, SARSAPARILLA

NONINO AMARO 15

VERY COMPLEX WITH DELICATE NOTES OF APRICOT AND SAFFRON

RAMAZZOTTI 9

BITTERSWEET, COMPLEX BERRY AND CITRUS FRUIT, ESPRESSO, DARK CHOCOLATE, BLACK LIQUORICE, NUTS AND SPICES

AVERNA 12

BITTERSWEET, ORANGE AND LICORICE, BALANCED WITH NOTES OF MYRTLE, JUNIPER BERRIES, ROSEMARY, AND SAGE

ZUCCA 10

PLEASANTLY BITTERSWEET, COLA, BURNT TOFFEE, BITTER BARK, ZESTY ORANGE

CYNAR 12

BITTERSWEET, CARAMEL, TOFFEE AND CINNAMON, AND A BITTER HERBAL FINISH

EDA RHYNE APPALACHIAN FERNET 10

CACAO, BITTER ORANGE, SARSAPARILLA, ALLSPICE, WHITE PEPPER

FERNET BRANCA 12

BITTER SPIRIT MADE FROM OVER 40 HERBS AND SPICES, RHUBARB, CARDAMOM, ALOE, AND SAFFRON

RED BITTERS

2 oz pour

CAPPELETTI 9

SWEET AND HERBAL, WITH A ROUND MOUTHFEEL AND SUBTLY BITTER FINISH

APEROL 12

A HARMONIOUS BLEND OF SWEET AND BITTER CITRUS

CAMPARI 12

BITTER, WITH A CITRUSY FLAVOR AND SOME SPICE-FORWARD NOTES, LIKE CLOVE AND CINNAMON

LIQUERS + SPIRITS

1.5 oz pour

DOLIN GENEPEY 9

DISINCTLY SWEET AND HERBAL

PERNOD 10

BLACK LICORICE, ANISE

OAK CITY AMARETTO 9

SMOOTH, NUTTY AND WITH A BEAUTIFUL BALANCE OF BITTER AND SWEET

GRAPPA 10

DRIED FRUIT, CLEAN, UNWOODED, SURPRISINGLY DRINKABLE

LIMONCELLO 9

CITRUSY, FLORAL, BRIGHT

AMARO LUCANO 11
CAFFE ANNIVERSARIO

TASTE OF THE AUTHENTIC ITALIAN ESPRESSO COMBINED WITH DELICATE HINTS OF VANILLA AND CACAO