



Food and Wine
Pairing
Suggestions



Personalized
Wine
Recommendations

WINE LIST

SPARKLING

S1 Prosecco di Valdobbianna DOCG (Riva dei Frati) 15 42

CHAMPAGNE

C1 Dom Perignon Rose' Vintage 1995 - 1400

C2 Laurent- Perrier Cuvée Rosè Champagne - 170

WHITE & ROSE WINES DOMESTIC/IMPORT

W1 Sauvignon Blanc Primosic Savignon 2020 15 58

W3 Etna Bianco DOC Pietra Lava 2016 Sicilia 15 55

W5 Pinot Grigio Paggio Winery 2020 (Friuli) 16 55

W6 Ala Blanca Vermentino di Sardegna DOC 2020 16 58

W7 Lightpost Chardonnay 2017 Santa Cruz Mountains 18 68

W8 Lightpost Rose of Pinot Noir 2019 Edna Valley 18 68

RED WINES DOMESTIC/IMPORT

R4 Etna Rosso DOC Pietra Lava 2014 15 55

R6 Barolo Tenuta Luigi Arnulfo Costa Di Bussia 2010 - 185

R7 Nebbiolo Langhe Filippo Gallino Piemonte 2019 14 48

R9 Sassicaia Tenuta San Guido 2015 - 700

R18 Amarone Classico Domini Veneti 2016 32 120

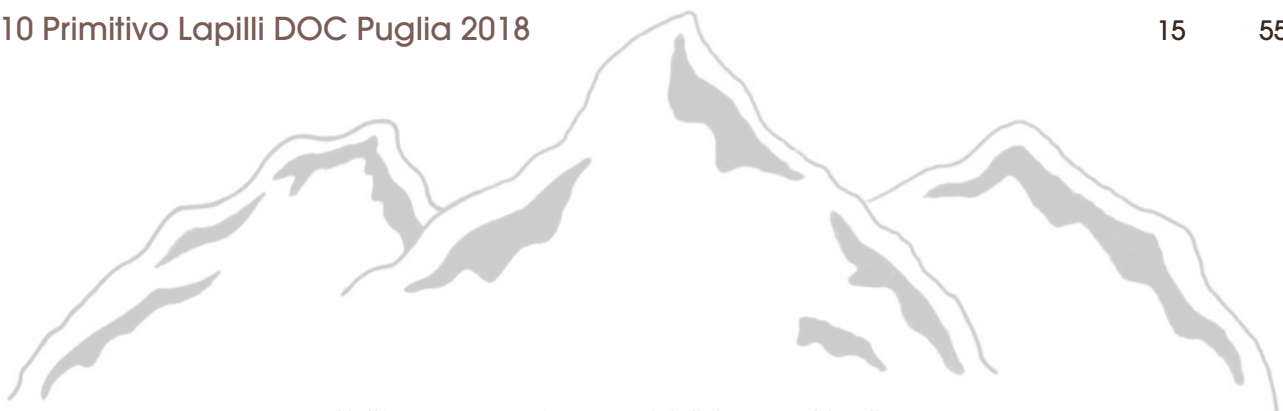
R3 Muralia Super Tuscan Babone Riserva 2017 18 70

R37 Chianti Classico Le Fonti DOC 2017 16 65

R39 Raina le Campette Montefalco Rosso di Umbria DOC 2019 16 57

R40 Tenuti Conforti Brunello di Montalcino DOC 2017 30 115

R10 Primitivo Lapilli DOC Puglia 2018 15 55



Notify your server of any special dietary considerations.
*Wine list is subject to change without notice

DRINKS



SODAS & BEVERAGES

COKE 4.50

DIET COKE 4.50

SPRITE 4.50

COCKTAILS (MADE WITH WINES) 12

All the cocktails are made with organic ingredients

APEROL SPRITZER Aperol aperitif liqueur and Italian Prosecco

ROSSINI Italian prosecco rosè, strawberry juice

POMEGRANATE BLAST Moscato d'Asti and Pomegranate juice

NEGRONI

SBAGLIATO Prosecco, Sweet vermouth and Italian bitter Aperitif Liqueur

BOTTLE BEERS

SIERRA NEVADA 8

IPA LAGUNITAS 8

STELLA ARTOIS 8

WATER

San Benedetto (750ml)
Sparkling 8



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