

WHITE WINES

HOUSE \$14gls / \$39 half / \$56 btl

PINOT GRIGIO – Straccali, IT '22

SELECT \$14.75gls / \$41 half / \$59 btl

SAUVIGNON BLANC – Terrenoble, CL '21

PROSECCO – Villa Sandi, IT NV

ROSE – JL Colombo, FR '22

FEATURE \$16.5 / \$46 / \$66

PECORINO – Velenosi, IT '21

CHARDONNAY (OAK) – Solid Ground, Cal '22

BY THE BOTTLE

PINOT GRIGIO \$59 – Mission Hill, CA '18

BIANCO IGT \$73 – Bindi Sergardi, IT '21

PROSECCO \$73 – Sorelle Bronca MODI, IT NV

ROSE 'Beausoleil' \$73 – St John, FR '22

LAMBRUSCO \$75 – Villa di Corlo, IT '22

MONTRODO BLANC \$77 – Eccocivi, ES '19

CHABLIS \$120 – Domaine Oudin, FR '21

COCKTAILS 2oz

MARTINI - \$12

OLD FASHIONED - \$12

APEROL SPRITZ - \$12

MOSCOW MULE - \$12

DARK & STORMY - \$12

NEGRONI (3oz) - \$12

7# RED SANGRIA - \$12 / \$26 / \$39*

NON ALCOHOL

Mineral water 750ml - \$5

Soft drinks, Juice - \$3

Italian soft drinks - \$3.50

RED WINES

HOUSE \$12gls / \$34 half / \$48 btl*

SANGIOVESE – Fantini, IT '21

ORGANIC MONTEPULCIANO – Fantini, IT '21

SELECT \$15gls / \$48 half / \$60 btl

CAB SAUV – Chateau S-Jean, Cal '20

FEATURE \$17gls / \$42 half / \$68 btl

PUGLIA APPASSIMENTO – Caviro, IT '21

BY THE BOTTLE

L'U SANG/MERLOT \$73 – Lungarotti, IT '20

MONTEPULCIANO \$73 – Velenosi, IT '21

NERO D'AVOLA APP. \$73 – Caviro, IT '21

CHIANTI SANT'ALFONSO \$78 – Macie, IT '19

NEGROAMARO \$88 – Schola Sarmanti, IT '19

MALBEC 'Combal' \$90 – Cosse Mais., FR '19

ETNA ROSSO \$100 – Massimo Lentsch, IT '18

BAROLO \$110 – Tenuta Martucino, IT '18

VINO NOBILE \$120 – Podere Il Macchione, IT '17

CABERNET 'Hilltop' \$120 – J Lohr, Cal. '20

CARTESIANO \$120 – Fazio, IT '19

BEER

PERONI NASTRO AZZURRO 330ml - \$8

SITTING PRETTY APA 500ml - \$12

CORNERSTONE DARK LAGER 500ml - \$12

DESSERTS

LEMON CREAM PIE - \$7.25

FLOURLESS CHOCOLATE CAKE - \$7.25

SMALL JAR NUTELLA TIRAMISU - \$6

SOUR CHERRY CHEESECAKE - \$6

Wines are served by 5oz. glass, upgrade to 9oz. for +\$8

*750ml or Litre as applicable