

Cocktails

Spritz | 12

Lucca: aperol, prosecco, club

Sorrento: limoncello, mint, prosecco

Dolce: blood orange, prosecco, cranberry

Rosemary Sangria | 11

rose wine, grapefruit, pomegranate, fresh rosemary

Harvest Negroni | 12

Boardroom Gin, campari, sweet vermouth, cinnamon

Cetriolo Martini | 12

Boardroom Vodka, cucumber, elderflower, lemon

Basil Drop | 13

PRG citrus vodka, lemon, basil

Arancione Martini | 13

prosecco, aperol, blood orange

Honey Bourbon | 12

Elijah Craig, honey simple, lemon

Glass White

Bianchetto, Crespia, Italy ‘15 | 12 / 47

delicate & floral, earthy, straw yellow

Prosecco, Ca’Furlan, Italy, NV | 10 / 39

green apple, flowers, sweet spices, notable freshness

Riesling, Leonard Kreuzsch, Germany ‘16 | 11 / 43

tropical aromas of pineapple, mango, and citrines soft minerality

Sauvignon Blanc, Les Agnes, France ‘15 | 11 / 39

aromas of citrus, white blossoms, and exotic fruit

Chardonnay, Vega Sindoa, Spain ‘15 | 9 / 38

citrus fruit, melon & honey

Pinot Grigio, Giuliano Rosati, Italy, ‘16 | 9 / 31

hints of honeydew, acacia blossoms, and almonds

Moscato, Ruby Donna, Italy NV | 8 / 31

frizzante, sweet with notes of white peach

Bottled Beer

Menabrea Bionda, IT (4.8%) | 7

Blonde lager, light body, flowery & fruity aromas

Menabrea Ambrata, IT (5%) | 7

Amber ale, malty, nutty, hoppy

Birreria Baladin, “Nora” (6.8%) | 9

Spiced with ginger, myrrh, orange peel, very complex

Deschutes Fresh Squeezed (6.4%) | 7.5

IPA with citra & mosaic hops

Young’s Chocolate Stout (5.2%) | 8

Tan head, milk chocolate toasted malt

Stoudt’s Karnival Kolsch (4.8%) | 6

Smooth, straw colored, dry and crisp

Dragon’s Milk, MI (11%) | 9.5

Bourbon barrel stout, roasty malt, deep vanilla flavors

Paulaner Hefeweizen (5.5%) | 6.5

Hefeweiss crisp, clove, banana, wheat

Ommegang Witte (5.2%) | 7

Belgian with orange peel & coriander

Flying Fish Abbey Dubbel (7.2%) | 6.5

Belgian Trappist style, fruit on the nose, almond finish

Flying Fish Extra Pale (4.7%) | 6.5

Lightly filtered, blonde ale

Sierra Nevada Sidecar (6.8%) | 7

Orange IPA, citrus, refreshing

Glass Red

Valpolicella Superiore, Zenato, Italy ’15 | 13 / 52

intense nose of violets and cherries, medium body & velvety

House red on tap | 9

ask your server about our current selection

Cotes du Roussillon, Altitudes, France 2014 | 9

Syrah/Grenach blend, unoaked, fresh, smooth, blackberry,

Lambrusco, Bertolani, Italy ‘15 | 10 / 35

sparkling red refreshes with clean notes of dried cranberry

Pinot Noir, Canaletto, Italy ‘13 | 10/ 35

bright red fruit gives way to light tannins

Montepulciano d’abruzzo, Bosco Dei Cirmioli, Italy ‘14 | 11/ 43

soft black cherries, ripe plums and a silky smooth finish

Primitivo, A Mano, Italy ‘15 | 10 / 39

intense fruit, full body, complex cherry and currant

Tempranillo, Castel de Raimat, Spain ‘15 | 11 / 43

intense dark cherry fruit and soft, silky texture

Corvina Blend, Tenute Fiorebelli Cabaletta, Italy ‘15 | 13 / 46

ruby color, complex bouquet, cherries, prunes, well-balanced

Chianti, Poggio Salvi, Italy ‘17 | 11 / 38

cherry, herbal, strawberry tasting notes, medium body

**1/2 price select wines for Monday Happy Hour*

White

*Trebbiano, Terre Valse, Italy ‘15 | 45

intense fruit, aroma of pear, lively, dry, bright balanced acidity

*Pecorino, Pehhcora, Italy ‘15 | 45

ripe peaches, mango, warm spices

*Arneis, Fratelli Povero, Italy ‘15 | 45

apple, almond, pineapple

Bianco, Planeta La Segreta, Italy ‘16 | 50

citrus, floral notes followed by hints of peach, papaya & chamomile

Muscadet, Fay d’Homme, France ‘15 | 55

citrus and white fruit on the nose, fresh and bright acidity on the palate.

*Ribolla Gialla, Vigna Traverso, Italy ‘15 | 65

rich floral aromas, ripe stonefruit flavors and balanced acidity

Falanghina, Masseria Frattasi, Italy ‘16 | 65

very aromatic; rich apricot, apple and peach on the nose, full bodied soft, with balanced acidity

Chardonnay, Planeta Sicilia, Italy ‘17 | 139

yellow fruits, candied melon, caramel

Rose

*Rosati, Di Giovanna, Italy ‘16 | 43

velvety & juicy, notes of strawberry & raspberry

Rosé, Cote Mas, France ‘16 11 | 42

Grenache/Cinsault/Syrah, ripe strawberry, light, floral

Sparkling

*Prosecco, Ca’Furlan, Italy NV | 39

green apple, flowers, sweet spices, notable freshness

*Pol Clement Rosé , France | 35

red currant, fresh minerality, very fine bubbles

Red

*Nebbiolo, Cantine Povero Roero, Italy ‘13 | 55

hints of violet, raspberry, blackberry and almond, dry finish

*Aldonia Vendimia, Rioja, Spain ‘17 | 50

tempranillo & Grenache blend, bright character of crystallized strawberries & cranberries

Barbera d’Alba, Punset, Italy ‘16 | 57

fruity notes of cherry & blueberries, intense & complex

*Valpolicella Superiore, Zenato, Italy ‘15 | 52

intense nose of violets and cherries, medium body & velvety

*Aglianico, Rocca del Dragone, Italy ‘13 | 55

ripe black cherry and coffee notes, fully bodied, elegant, smooth

*Super Tuscan. Villa Pillo “Borgoforte”, Italy, ‘14 | 58

full & luscious, well defined tannins & abundant oak

Pinot Noir, Lechthaler, Italy ‘15 | 58

burgundy style Pinot Noir with balanced fruits and spices and the nose and palate. Vibrant acidity and long finish.

Bardolino, Le XI Terre, Italy ‘14 | 60

classic Valpolicella blend, light body with fresh red fruit and bright acidity.

Chianti Classico, Rocca di Castignoli, Italy ‘15 | 57

black cherry, crushed raspberry & clove, polished tannins

*Super Umbrian, Argillae Sinuoso, Italy ‘15 | 67

blend of Cabernet, Merlot and Montepulciano, plum & violet aromas

*Sangiovese/Syrah, Montereio, Italy ‘14 | 67

powerful red fruit, well integrated oak tannins, long finish

Montepulciano d’Abruzzo, La Valentina “Spelt” ‘14 | 72

deep ruby, fresh cherry dominates, while gripping tannins and pepper linger on finish

Amarone della Valpolicella, Giuliano Rosati, Italy ‘12 | 100

full, intense body, graphite and floral aromas give way to flavors of roasted plum and mocha, with a long lasting finish

Brunello di Montalcino, Verbena, Italy ‘12 / 100

lengthy oak and bottle aging lend superb rich fruit and rich tannins

Barolo, Andrea Oberto, Italy ‘13 | 100

dark fruit, cassis, roses, and chocolate, firm but silky tannins