



Drink Menu

Cocktail

SELECTION



The Olio

A take on a classic dirty gin martini using a signature house made olive oil brine muddled with Castelvetro olives and garnished with fresh cracked pepper, extra virgin olive oil and Castelvetro olives **14**

Nuvola Aperol

A unique take on an Aperol Spritz. All the traditional flavors of the Italian classic but served as a martini with a house made aperol and orange liquor foam on top **14**

Italian Cloud

An Italian twist on the French Martini using a Italian made raspberry dessert wine, vanilla infused vodka and pineapple juice to create a delightfully creamy refreshing martini **14**

Seasonal Sangria

A seasonally inspired house made sangria using fresh fruits and herbs to match the season. Ask your server for the description of the current seasonal flavor **12**

Fiore Viola

Beautifully elegant martini using Empress Gin shaken with Limoncello, simple syrup and egg whites to create a smooth and refreshing drink **15**

Twisted Date

A unique and different whiskey based cocktail using Monkey Shoulder Whisky, Baucant, house made date Simple Syrup and orange bitters **16**

Venice Fizz

a rich, eye-opening fizz with dark rum and ruby port as the base. It is a fantastic blast from the past and a sophisticated sipping drink with a lot of style and flavor. **15**

bottle & can

BEER SELECTION

Amstel Light.....6
Yuengling Lager.....4
Coors Banquet.....5
Moretti Lager.....7
Paulaner Hefe.....7
Guinness Draught.....7
Murphy's Stout.....6
Pilsner Urquel.....7
Heineken.....7



DRAFT 16oz

BEER SELECTION

Peroni.....6	Blue Moon.....7
Truly Hard Seltzer.....6	Miller Lite.....4
Lagunitas IPA.....7	Fat Tire Ale.....7

Red Wine

SELECTION

BOLLA VALPOLICELLA	10/32
BOLLA CHIANTI	10/32
SASYR TUSCAN RED BLEND	70
CARPINETO TOSCANA	110
CASTELGIOCONDO BRUNELLO	175
CHATEAUNEUF DU PAPE	350
DIEVOLE CHIANTI CLASSICO	85
LAMOLE DI LAMOLE CHIANTI	65
MARCHESI DI BAROLO	175
RENATO RATTI	200
JOEL GOTT 815 CABERNET	16/60
BELL'AGIO CHIANTI	11/40
TRIBUTE PINOT NOIR	14/50

White Wine

SELECTION

BOTTEGA PINOT GRIGIO	16/60
COPPOLA ROSE PROSECCO	65
HORSE HEAVEN SAUVBLANC	12/45
ECCO DOMANI PINOT GRIGIO	11/40
LOOSEN DR. L REISLING	16/60
GABRIELE MOSACTO	11/40
MOLETTA PROSECCO	50
DINASTIA VIVANCO ROSE	11/40
CHATEAU DE CHANTEGRIVE	100
LOUIS JADOT WHITE BURGUNDY	95
RUFFINO PROSECCO	65
SALOMON UNDHOF	55

Dessert Wine

SELECTION

RIUNITE LAMBRUSCO 4OZ	6
LILLET BLANC WHITE 3OZ	13
SANDEMAN PORTO 3OZ	16

