

Cocktails 14

- Evelina** rosemary-infused cappelletti, prosecco, grapefruit bitters
- Luna** crop cucumber vodka, lemon juice, st. germain
- Domino** casamigos blanco tequila, lime, basil, fresh watermelon
- Lorenzo** london dry gin, cucumber water, pressed lime, thai basil
- Grand St.** jalapeño-infused banhez mezcal, pineapple, lime, velvet falernum, orgeat
- Aurora Manhattan** elijah craig bourbon, amaro ciociaro, pear brandy, calvados, smoked citrus

Wines by the glass

- Prosecco** Romio Brut, (Veneto) 12
- Rose** Artigiano, 2019 (Abruzzo) 14
- White**
- Pecorino** Terre di Chieti, 2019 (Abruzzo) *organic* 12
- Riesling** Fuchs, 2018 (Austria) *organic, dry* 13
- Gavi** Conti Speroni, 2016 (Piemonte) 14
- Sauvignon Blanc** Fondo Indizino, 2018 (Friuli) *sustainable* 16
- Red**
- Langhe Nebbiolo** Marco Porello, 2018 (Piemonte) *organic* 17
- Chianti** Biskero, 2018 (Toscana) *organic* 15
- Montepulciano D'Abruzzo** Per Linda, 2018 (Abruzzo) 12
- Primitivo** Terrilogio, 2018 (Puglia) 14

Draft Beer

- IPA** Five Boroughs Brewing Co. Gridlock Hazy, Brooklyn, NY, 6.5% 11
- Lager** Forst Premium, Alto Adige, Italy, 5% 8
- Pilsner** Montauk Brewing Co., NY, 5.4% 9

Organic Italian Sodas

- Galvanina** limonata, blood orange, or grapefruit 5