

White Wines

	GLASS	QUARTINO	BOTTLE
Azienda Vitivinicola Brunori Verdicchio '08	\$12	\$19	\$40
Angelo Grillo IGT Sicily '08	\$9	\$16	\$34
Girard Napa Valley Sauvignon Blanc '08	\$14	\$22	\$46
Feind Villany Chardonnay '07 (Hungary)	\$8	\$15	\$32
Argiolas Costamolino Vermentino '08	\$11	\$18	\$38

Red Wines

Cascina Pace Nebbiolo Langhe '06	\$13	\$20	\$46
Nicodemi Montepulciano di Abruzzo '07	\$10	\$17	\$36
Primitivo di Manduria, Puglia '05	\$9	\$16	\$34
Joseph Carr Napa Cabernet Sauvignon '06	\$14	\$22	\$46

Rose/Sparkling

Lini Lambrusco Bianco '08	\$12	\$19	\$40
Juve Y Camps Rose Brut Cava	\$14	\$21	\$48
Baretta Prosecco DOC Brut	\$13	\$20	\$46
Moet & Chandon Brut Imperial	\$18	\$30	\$90

Italian Red

303 Vajra Dolcetto D'Alba '07 -----	\$38
305 Crociani Vino Nobile di Montepulciano Riserva '01 -----	\$68
306 Gianni Brunelli Amor Costante (Sangiovese/Merlot) '04 -----	\$95
317 Casale della Ioria Cesanese del Piglio (Ancient Roman varietal) '07 ----	\$58
318 D'Angelo Sacravite Aglianico del Vulture '06 -----	\$38
323 Cascina Fontana Barolo '01 -----	\$115
324 Cascina Fontana Barolo '04 -----	\$98
325 Pietroso Brunello di Montalcino '03 -----	\$105

Oregon Red

359 Elk Cove Mt Richmond Single Vineyard Pinot Noir '07 -----	\$82
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Italian White

226 Giovanni Almondo Arneis '08 -----	\$45
227 Lis Neris Gris '06 -----	\$68
228 Lis Neris Jurosa Chardonnay '07 -----	\$72
229 Geografico Vermentino "Le Preselle" '07 -----	\$30
230 Rocca Bernarda Friulano (Tocai) '07 -----	\$34
231 Vicentini Soave Superiore "Il Casale" (Tre Bicchieri) '07 -----	\$52

French Red

344 Vieux Telegraph Chateauneuf du Pape '06 -----	\$135
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Aperitivi [\$14 ea.]

LUCKY 7

Prosecco with Dashes of Peychaud's Bitters & Raspberry Cordial, served in a champagne flute.

MILANO-TORINO

Campari Bitter, Punt e Mes & Soda served tall.

NERINA

Plymouth Gin stirred with Meletti Amaro & Punt e Mes, served straight up.

BROOKLYN

Rittenhouse Rye Whiskey stirred with Luxardo Maraschino, Ramazzotti Amaro & Dry Vermouth, served straight up.

POMPLEMO CLASSICO

Prosecco gently stirred with Pureed White Peaches & Dashes of Peach Cordial, in a champagne flute.

Cocktails [\$14 ea.]

BERETTA

Charbay Red Raspberry Vodka shaken with St. Germain Elderflower Liqueur, Fresh Lemon Juice, Peychaud's Bitters & an egg white, straight up in an Absinthe-rinsed glass.

MULBERRY STREET

Plymouth Gin with Berentzen Apple Liqueur, Green Chartreuse, Basil-infused Agave nectar, served straight up.

SNAKE EYES

Flor de Caña Extra Dry Rum shaken with Canton Ginger Liqueur, Freshly Squeezed Lime Juice & a splash of Campari, served on the rocks.

CAIPIRUVA

Cachaça 51 served on the rocks with muddled green and red grapes & fresh lime juice.

IL DIAVOLO

Pueblo Viejo Blanco Tequila, Crème de Cassis & freshly squeezed lime juice served tall & topped off with ginger beer.

BLOOD & SAND

Black bottle Islay Scotch Whisky shaken with Cherry Liqueur, Freshly Squeezed Orange Juice and Carpano Antica Formula Vermouth, served straight up.

UPPER EAST SIDE

Square One Organic Cucumber Vodka shaken with Mint Leaves & Freshly Squeezed Lemon Juice, served on the rocks.

FLORIDITA

10 Cane Rum shaken with Luxardo Maraschino liqueur, freshly squeezed Lime & Grapefruit Juice, served straight up.

MARCIANO

Makers Mark Bourbon with Bianco Vermouth, Almond Syrup, Aperol & lemon juice, served tall and topped with Tonic Water.

Bottled Beer

PERONI-----\$7

TAPPETO VOLANTE-----\$7

BROOKLYN PENNANT ALE-----\$7

SAM SMITH NUT BROWN -----\$8