

BEER

- COORS LIGHT
- MILLER LITE
- PERONI
- MODELO
- CORONA
- HEINEKEN
- DOGFISH 60 MINUTE IPA
- YUENGLING
- SIERRA NEVADA HAZY IPA

N/A BEER

- ATHLETIC BREWING
- GOLDEN UPSIDE DAWN or RUN WILD IPA

VODKA

- CLAREMONT
- GREY GOOSE
- KETEL ONE
- TITO'S
- STOLI
- STOLI VANILLA

GIN

- BLUE COAT
- BOMBAY SAPPHIRE
- HENDRICK'S
- TANQUERAY

TEQUILA - MEZCAL

- 1800
- HORNITOS
- CASAMIGOS BLANCO
- PATRON SILVER
- PATRON REPOSADO
- UNION MEZCAL

RUM

- BACARDI
- MALIBU
- CAPTAIN MORGAN

WHISKEY - BOURBON - RYE

- BASIL HAYDEN
- BUFFALO TRACE
- BULLIET BOURBON
- BULLIET RYE
- ELIJAH CRAIG BOURBON
- FOUR ROSES
- JACK DANIEL'S
- JAMESON
- MAKER'S MARK
- SEAGRAM 7
- WOODFORD RESERVE DISTILLER'S SELECT

SCOTCH

- DEWARS
- GLENFIDDICH 12 YEAR
- GLENLIVET 12 YEAR
- JOHNNIE WALKER BLACK
- MACALLAN 12 YEAR

CORDIALS - PORTS - LIQUEURS

- APEROL
- BAILEY'S
- COURVOISIER V.S.
- DISARONNO
- GRAND MARNIER
- HENNESSY V.S.
- KAHLUA
- LIMONCELLO PALLINI
- MOLINARI
- SAMBUCA ROMANA
- TAYLOR FLADGATE 10 YEAR
- TAYLOR FLADGATE 20 YEAR

SANGRIA

- RED or WHITE

SPARKLING WINE

- PROSECCO
- bisol, jeio, d.o.c.g., brut, italy

WHITE WINE

- RIESLING
- pacific rim, columbia valley, washington

- SAUVIGNON BLANC
- sun goddess, friuli, italy

- PINOT GRIGIO
- era, veneto, italy

- CORTESE DI GAVI
- la scolca, piedmont, italy

- CHARDONNAY
- nozzole, le bruniche, tuscany, italy

ROSÉ

- BLEND
- peyrassol, la croix rose, cotes de provence, france

RED WINE

- PINOT NOIR
- four graces, willamette valley, oregon

- PRIMITIVO
- pasqua, puglia, italy

- SANGIOVESE/CABERNET SAUVIGNON
- volpaia, citto, tuscany, italy

- MALBEC
- escorihuela 1884, single vineyard, mendoza, argentina

- CABERNET SAUVIGNON
- chasing rain, red mountain, washington

- SANGIOVESE
- caparzo, brunello, tuscany, italy

- MONTEPULCIANO BLEND
- fantini “edizione cinque autoctoni”, abruzzo, italy

- NEBBIOLO
- ca’rome, barolo, cerretta, abruzzo, italy

DESSERT WINE

- MOSCATO D’ASTI
- michele chiaro, nivole, piedmont, italy

VOSS WATER

- SPARKLING or STILL

BISTRO

EXTRAVAGANZA PLATTER 28 GF S

smoked meats, prosciutto di parma, burrata, artisan cheeses,
marinated vegetables, charred octopus, white anchovies

ANTIPASTI

CALAMARI FRITTI 16

zucchini, marinara

SALUMERIA BIELLESE MORTADELLA + JERSEY GIRL RICOTTA 19

flat bread cracker, whipped ricotta

SAFFRON ARANCINI 21

short rib, sweet peas

INSALATA E ZUPPA

for one / for the table

CAVOLO NERO 16

fennel, radicchio

BURRATA 19

garden beans salad, castelvetro olives, salsa verde

PIZZA

MARGERITA 20

fresh mozzarella, caciocavallo,
san marzano tomato, basil, evoo

WHITE 24

mushroom, fontina, taleggio, truffle

SOPPRESSATA PICCANTE 22

calabrian chili, mozzarella, hot honey, oregano

PASTA

TONNARELLI 32 V

frutti de mare

GEMELLI 28

broccoli, babe, sweet sausage

PIPE RIGATE 25

veal bolognese

SECONDI

WHOLE BRANZINO PUTTANESCA 38

olives, peppers, capers, garlic, cherry tomatoes

BURRATA STUFFED MEATBALL 28

tomato, garlic focaccia

VEAL OSSO BUCCO 44

gremolata, creamy polenta

DESSERT GF N

PIZZA DOLCE 16

chef's creation

DESSERT CART 14

tiramisu, torta de nonna,
ricotta cheesecake + more

GF Is/Can be Made Gluten Free

V Is/Can be Made Vegetarian

S Contains Shellfish

N Contains Nuts or Seeds

Please inform your server of any allergies. A 3.5% credit card processing fee will apply. Parties of 6 or more, 21% gratuity will be added.