

Caffe & Bevande

(Coffee & Beverages)

Caffe Calde

"Cafe Domino Espresso"

Espresso	3.00
w/Whipped Cream	4.00
Espresso Doppio (Double)	4.50
Espresso Macchiato	3.25
Espresso Corretto	4.00
w/Sambuca or Amaretto	
Doppio Corretto	6.00
Caffe Viennese	5.00
Caffe Latte (Au Lait)	4.00
Latte Macchiato	4.00
Caffe Moka	5.25
(Whipped Cream Included)	
Cappuccino	4.00
w/Whipped Cream	5.00
Double Cappuccino	6.50
w/Whipped Cream	8.00
Cappuccino w/Amaretto	5.50
w/Whipped Cream	6.50
Cappuccino w/Sambuca	5.50
w/Whipped Cream	6.50
Any of the above Decaffeinated add	.25

Caffe Fredde

Frozen Cappuccino (Sweetened)	6.25
w/Whipped Cream	7.25
w/Flavored Syrup add	.50
Iced Cappuccino	5.75
w/Whipped Cream	6.75
Iced Cocoa (Unsweetened)	5.75
w/Whipped Cream	6.75
Caffe Moka (whipped cream included)	
Iced	7.00
Frozen (Sweetened)	7.50
Iced Espresso	5.00
w/Whipped Cream	6.00
Iced American Coffee	4.00
(De-caf or Regular)	
w/Whipped Cream	5.00
Any of the above Decaffeinated add	.25

Whole Leaf Teas

Harney & Sons

Black Teas:

Organic English Breakfast	3.50
Darjeeling	3.50
Earl Grey Supreme	3.50
Decaf Earl Grey	3.50
Hot Cinnamon Spice	3.50
Vanilla Comoro	3.50
Indian Spice Chai	3.50

Green Teas:

Japanese Sencha	3.50
Jasmine	3.50
Organic Green w/ Citrus Ginkgo	3.50
Organic Green w/ Peppermint	3.50

White Tea:

White Vanilla Grapefruit	3.50
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Herbal Infusions:

(without caffeine)

Chamomile	3.50
African Autumn (Rooibos)	3.50
Peppermint	3.50
Orange Turmeric Ginger	3.50

Any of the above as Latte or Iced add .75

Hot Beverages

Steamed Milk	3.50
w/flavored Syrup	4.00
Hot Cocoa (unsweetened)	4.00
w/Whipped Cream	5.00
w/Marshmallows	4.50
American Coffee	
De-caf or Regular	2.75
Hot Spiced Apple Cider	4.00

Iced Beverages

Cold Milk (Whole, Skim or Soy)	3.25
Peach, Pear or	
Apricot Nectar	2.75
Cranberry Juice	2.75
Pineapple Juice	2.75
Tomato Juice	2.75
Arnold Palmer (Sweetened)	4.00
by Harney & Sons	
Iced Tea (Unsweetened)	3.25
w/Flavored Monin Syrup	3.75
Lemon Juice	3.50
as Frozen Granita	5.50
Fresh Apple Cider	4.00
Fresh Orange or	
Grapefruit Juice	5.50
Red Wine Frozen Granita	8.50

Soft Drinks

Coke, Diet Coke, Tonic Water,	
Sprite, Seltzer & Ginger Ale	2.75
Reed's Extra Ginger Beer	3.50
Aranciata (Orange Soda)	3.50
Limonata (Lemon Soda)	3.50
Chinotto (Bitter Orange)	3.50
Bitterino (Bitter Soda)	3.50
Crodino (Blonde Bitter Soda)	3.50
Red Bull or Diet Red Bull	6.50
Lurisia Sparkling Water 1 Liter	7.00
Lurisia Sparkling Water 500 ml	4.50
Panna Still Water 1 Liter	7.00

Monin Syrups

Lemon, Frosted Mint, Coconut, Kiwi,	
Peach, Green Apple, Orange,	
Tangerine, Mango, Cranberry,	
Raspberry, Blackberry, Sour Cherry,	
Almond, Pineapple, Pomegranate,	
Coconut, Tropical Fruit Mix	
with Water	3.50
with Seltzer	4.00
with Mineral Water (500 ml)	5.00
as Frozen Granita	5.50

Milkshake & Frullati

Vanilla Milkshake	6.50
Raspberry, Banana, Peach,	
or Strawberry Frullato	7.00
w/Two fruits	7.50

Add one of these syrups to your
Coffee, Cappuccino etc.
Cinnamon, Chocolate Mint,
Irish Cream, Vanilla,
Hazelnut, Almond, Caramel,
Coconut or Mint
50¢ extra

Skim or Soy Milk Available Upon Request

Your Host
Vittorio
Antonini

Credit Cards Welcomed

Italian Pastries

Biscotti Pratesi (Almond/Amisette)	two for 4.00
Profiterol (Cream Puff)	two for 6.50
Cannoli	
Plain Shell	7.50
Chocolate Shell	8.00
Frutti di Bosco Cake	7.50

French, German & American Pastries

Peasant-Bread Toast w/ Butter & Jam	3.50
Chocolate Mud Cake	7.50
Black & White Mousse Cake *	7.50
Flourless Chocolate Cake	7.50

Cheese Cakes

Raspberry	7.50
Strawberry	7.50
Blueberry*	7.50
Mango*	7.50
Chocolate Cappuccino*	7.50

*Changing on a weekly basis

18% gratuity added
to parties of 6 guests or more

Dolci (Desserts)

Home Made Specialties

Caramel Custard	7.00
w/Dulce de Leche Gelato	8.50
Tiramisu	7.50
Zuppa Inglese	7.50
Chantilly Cream w/fresh fruit (seasonal)	8.50
Strawberry Short Cake (seasonal)	8.00
Pizza con Nutella	10.50

Pies

(Served Hot or Cold)

Pumpkin Pie (seasonal)	7.50
Pecan Pie	7.50
Blueberry Crumb Pie	7.50
Apple Crumb Pie	7.50
w/Whipped Cream add	1.00
w/Ice Cream add	2.00
w/Gelato add	3.00

Whole Cakes Available for Take Out

Italian Ices & Gelati

Granita di Caffè w/Whipped Cream	7.50 8.50
Granita di Limone	7.00

Gelati

- Crema (Vanilla)
- Nocciola-Biscotti (Hazelnut)
- Gianduja (Chocolate-Hazelnut)
- Mint Stracciatella (Choc. Chip)
- Cocco (Coconut)
- Mora (Blackberry)
- Earl Grey
- Dulce De Leche (Butterscotch)
- Pistacchio
- Fico (Black Mission Fig)
- Maple Walnut
- Amaretto Crunch
- Flavors of the Month

One Flavor	8.50
3 Scoop sampler w/Whipped Cream add	9.50 1.00

Affogato w/Cognac or Espresso	10.50
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Ice Cream

Vanilla	6.50
w/Whipped Cream add	1.00



Please Visit Our Website: www.lalanternacaffe.com

Pietanze

Zuppe - (Soups)

Zuppa Del Giorno <i>Soup of The Day</i>	7.50
Sweet Potato <i>Sweet Potato & Leek over Chicken Stock with Cream (Served Hot)</i>	7.50
Vichyssoise <i>Potato & Leek over Chicken Stock with Cream, Garnished with Chives (Served Hot or Cold)</i>	7.50

Bruschette

Peperoni Rossi con Caprino <i>Grilled Peasant Bread, Topped with Marinated Grilled Peppers, & Goat Cheese</i>	three pieces for 12.50
Pomodoro E Basilico <i>Grilled Peasant Bread, Topped with Tomato, Basil, Red Onions & Extra Virgin Olive Oil</i>	three pieces for 12.50
Paté Con Cipolla Rossa <i>Grilled Peasant Bread, Topped with Goose Liver Mousse Paté & Red Onions</i>	three pieces for 12.50

Insalate - (Salads)

Mesclun <i>Mixed Greens in Balsamic Vinaigrette</i>	9.50
Rucola Con Parmigiano <i>Arugula Salad with Lemon Mustard Dressing & Slivered Parmigiano Reggiano</i>	11.50
Tonno Con Pomodoro <i>Imported Tuna & Chopped Tomato with Baby Capers & Extra Virgin Olive Oil</i>	11.75
Barbabietole con Caprino e Mesclun <i>Seasonal Beets with Goat Cheese and Mixed Greens in a Balsamic Vinaigrette Dressing</i>	12.75
Mesclun Con Pollo Affumicato <i>Smoked Chicken Breast with Mixed Greens in Balsamic Vinaigrette</i>	13.75
Mesclun Con Tacchino Affumicato <i>Smoked Turkey Breast with Mixed Greens in Balsamic Vinaigrette</i>	13.75
Mesclun Con Pomodoro e Fontinella <i>Mixed Greens, Chopped Tomato and Fontinella Cheese in Balsamic Vinaigrette</i>	13.75
Caprese <i>Imported Italian Buffalo Mozzarella with Tomato, Basil & Extra Virgin Olive Oil</i>	13.75
Farro Farcito <i>Spelt (wheat Grain) with Tomato, Capers, Onion, choice of Tuna fish, Prosciutto Cotto or Mozzarella</i>	14.50
Mesclun Con Anatra Affumicata <i>Warm Smoked Duck Breast with Mixed Greens in a Lemon Mustard Dressing</i>	15.50
Tomini Grigliati Con Mesclun <i>Grilled Imported Italian Farmers Cheese with Mixed Greens in Balsamic Vinaigrette</i>	15.50

Calzone

Calzone con Mozzarella, Ricotta e Pomodoro <i>Pizza Dough Pouch filled with Ricotta, Mozzarella and Chopped Tomato</i>	16.50
Add any one of the following to your Calzone for:	3.00
<i>Rossette De Lyon, Choice of Sausage, Roasted Ham, Canadian Bacon, Speck, Smoked Chicken, Smoked Turkey, Tuna, Anchovies, Sautéed Wild Mushrooms, Gorgonzola, Goat Cheese, Fontina, Mascarpone, Prosciutto Crudo, Pinoli Nuts, Rucola, Roasted Red Peppers, Caramelized Onions (\$1.50), Walnuts (\$1.50)</i>	
Add any one of the following to your Calzone for:	4.00
<i>Smoked Salmon, Bresaola, Mozzarella di Bufala, Smoked Duck</i>	

Panini

(Served on Ciabatta or Home-Made Focaccia with a Side of Mixed Greens in Balsamic Vinaigrette)

Prosciutto Arrostito Con Fontina <i>Roasted Ham with Melted Fontina</i>	15.50
Prosciutto Con Stracchino <i>Prosciutto with Melted Stracchino</i>	15.50
Speck Con Mascarpone, Spruzzato Di Cognac <i>Smoked Prosciutto, Melted Mascarpone, Splashed with Cognac</i>	15.50
Rossette De Lyon Con Gorgonzola, Spruzzato Di Grappa <i>Salami, Melted Gorgonzola, Splashed with Grappa</i>	15.50
Bresaola Con Caprino, Spruzzato di Vodka <i>Air Dried Beef, Melted Goat Cheese, Splashed with Vodka</i>	15.50
Tonno Con Pomodoro <i>Tuna & Tomato with Baby Capers & Extra Virgin Olive Oil</i>	15.50
Petto Di Pollo Affumicato <i>Smoked Chicken Breast with Tomato & Melted Mozzarella</i>	15.50
Tacchino Affumicato & Prosciutto Arrostito <i>Smoked Turkey and Roasted Ham with Tomato & Melted Mozzarella</i>	15.50
Mozzarella, Pomodoro e Basilico <i>Imported Italian Buffalo Mozzarella with Sliced Tomato and Basil</i>	15.50
Canadian Bacon and Brie	15.50

Add Our Freshly-Roasted Red Peppers To Any Panino:
\$2.50

Crostini

(Toasted, thinly sliced peasant bread sandwich)

Rossette De Lyon Con Fontina	11.75
Petto Di Pollo Affumicato Con Fontina	11.75
Prosciutto Arrostito Con Fontina	11.75
Canadian Bacon and Brie	11.75
Mushroom Pesto Con Fontina	11.75

Carpacci

Manzo <i>Raw Beef Tenderloin, Thinly-Sliced, with Baby Capers & Slivered Parmigiano</i>	14.50 add Rucola 3.50
Salmone Affumicato <i>Smoked Scottish Salmon with Baby Capers & Extra Virgin Olive Oil</i>	16.50
Bresaola <i>Air Dried, Spiced Beef with Rucola in a Lemon Mustard Dressing</i>	16.50
Tonno Affumicato <i>Smoked Thinly-Sliced Tuna with Mixed Greens & Baby Capers, in a Lemon Mustard Dressing</i>	16.50

Pizze

(Served from 12:00 noon till closing)

(Pizzas are thin crusted, approximately 12" & made to order)

Basket of Focaccia Crisps	9.50
<i>Flat crust topped with Salt, Oregano & Extra Virgin Olive Oil</i>	
Pizza Margherita	16.00
<i>Pizza Topped with Tomato Sauce, Mozzarella, Basil</i>	
<i>With imported Italian Buffalo Mozzarella</i>	
Pizza Arrabbiata	17.00
<i>Pizza Topped with Mozzarella & Spicy Garlic Tomato Sauce</i>	
Pizza con Patate e Cipolla	17.25
<i>Pizza Topped with Potato, Shredded Onion, Fresh Rosemary & Extra Virgin Olive Oil</i>	
Pizza con Fontina	17.50
<i>Pizza Topped with Tomato Sauce, Fontina Cheese, Capers & Extra Virgin Olive Oil</i>	
Pizza Margherita con Rucola	18.00
<i>Pizza Topped with Tomato Sauce, Mozzarella, Basil, Fresh Arugula & Extra Virgin Olive Oil</i>	
Pizza Alla Napoletana	18.00
<i>Pizza Topped with Tomato Sauce, Mozzarella, Anchovies, Capers, Oregano, & Extra Virgin Olive Oil</i>	
Pizza con Prosciutto Arrostito	18.00
<i>Pizza Topped with Tomato Sauce, Roasted Ham, Mozzarella, Basil & Extra Virgin Olive Oil</i>	
Pizza con Caprino e Rucola	18.00
<i>Pizza Topped with Goat Cheese, Mozzarella, Fresh Arugula & Extra Virgin Olive Oil</i>	
Pizza con Cipolla e Caprino	18.50
<i>Pizza Topped with Goat Cheese, Mozzarella Caramelized Onions, Walnuts & Extra Virgin Olive Oil</i>	
Pizza con Pesto e Caprino	18.50
<i>Pizza Topped with Pesto, Goat & Mozzarella Cheeses, Picholine Olives (w/ pits), Pine Nuts & Extra Virgin Olive Oil</i>	
Pizza con Gorgonzola e Noci	18.50
<i>Pizza Topped with Gorgonzola, Mozzarella, Walnuts & Extra Virgin Olive Oil</i>	
Pizza ai Quattro Formaggi	18.50
<i>Pizza Topped with Gorgonzola, Goat Cheese, Fontina, Mozzarella & Picholine Olives (w/ pits)</i>	
Pizza Boscaiola	18.50
<i>Pizza Topped with, Tomato Sauce, Mozzarella and Wild Mushrooms Sautéed with Garlic & crushed Red Pepper</i>	
Pizza con Salsiccia (Lamb, Sweet Pork, or Hot Pork)	18.50
<i>Pizza Topped with Tomato Sauce, Mozzarella, Basil Choice of Sausage, & Extra Virgin Olive Oil</i>	
Pizza con Rossette De Lyon	18.50
<i>Pizza Topped with Tomato Sauce, Salami, Mozzarella & Extra Virgin Olive Oil</i>	
Pizza con Speck	18.50
<i>Pizza Topped with Tomato Sauce, Smoked Prosciutto, Mozzarella & Extra Virgin Olive Oil</i>	
Pizza con Chorizo	18.50
<i>Pizza Topped with Tomato Sauce, Chorizo, Mozzarella & Extra Virgin Olive Oil</i>	
Pizza con Uova e Pancetta Affumicata	19.50
<i>Pizza topped with Chopped Tomato, Canadian Bacon, Fontina & Softly Cooked Egg (Great Brunch Item)</i>	
Pizza con Salmone Affumicato e Cipolla	21.00
<i>Pizza Topped with Smoked Salmon, Mascarpone, Red Onions, Capers & Extra Virgin Olive Oil</i>	

Calzone

(Served from 12:00 noon till closing)

Calzone	16.50
<i>Pizza Dough Pouch filled with Ricotta, Mozzarella and Chopped Tomato</i>	
Add any one of the following to your Calzone for:	3.00
<i>Rossette De Lyon, Choice of Sausage, Roasted Ham, Canadian Bacon, Speck, Smoked Chicken, Smoked Turkey, Tuna, Anchovies, Sautéed Wild Mushrooms, Gorgonzola, Goat Cheese, Fontina, Mascarpone, Prosciutto Crudo, Pinoli Nuts, Rucola, Roasted Red Peppers, Caramelized Onions (\$1.50), Walnuts (\$1.50)</i>	
Add any one of the following to your Calzone for:	4.00
<i>Smoked Salmon, Bresaola, Mozzarella di Bufala, Smoked Duck</i>	

Formaggi e Paté

Tomo Castellosso

Cow's milk, semi-hard, cheddar-like, with ash rind.

Stracchino

Soft, creamy cow's milk cheese, tart and yogurt-like.

Gorgonzola

Italian cow's-milk blue cheese. Rich, pungent and "sweet"

Parmigiano

Hard cheese, with a fine granular quality and a sweet, nutty bite.

Fontina

Semi-soft cows milk cheese, rich and nutty with a supple texture.

Mozzarella di Bufala

Water Buffalo's milk cheese, soft, tangy. Imported fresh from Italy.

Chevre Rondin

Tangy, brittle, french goat's milk cheese.

Brie

French, soft-ripened cheese.

Taleggio

Semi-soft Italian cow's milk cheese. Pungent, meaty, and nutty with nuances of fruit.

Pecorino

Firm, robust and zesty, with a pronounced sheep's milk flavor

Piave

Firm, tangy, cow's milk cheese, like Parmigiano without the granular quality

Manchego

Semi-soft sheep's milk cheese. dense, mild, a bit grassy and fatty.

Mousse Paté

Goose liver mousse seasoned with french sauterne wine

<i>Three</i>	<i>Four</i>	<i>Five</i>	<i>Six</i>
<i>16.00</i>	<i>19.00</i>	<i>22.00</i>	<i>25.00</i>

(all cheese courses are served with our baked-to-order focaccia crisps)

Affettati

Italian specialty cold-cut platter, served with a basket of baked-to-order focaccia crisps

Choose any Two:

<i>-Salame Toscano</i>	<i>-Prosciutto Crudo</i>	<i>-Speck (Smoked Prosciutto)</i>
	<i>15.00</i>	

Frutta

*Fruit Platter
(An assortment of Apple, Pear & Grapes)*

10.50

Martinis

Passion Fruit Martini

vodka, passion fruit, cranberry juice

Lychee Martini

vodka, Soho Lychee Liqueur

French Martini

vodka, creme di cassis, pineapple juice

Negroni

gin, campari, sweet vermouth

Pink Squirrel

vodka, creme de noyax, creme de cacao, heavy cream

Espresso Martini

chocolate vodka, Tia Maria, fresh espresso, heavy cream

Chocolate Cake Martini

vanilla vodka, frangelico, heavy cream

Creamy Chocolate Martini

vodka, creme de cacao, Baileys

Liquorice Martini

kahlua, anisette, heavy cream

Tequila Martini

tequila, dry vermouth, bitters

Cosmopolitan

vodka, triple sec, lime, cranberry juice

Red Passion Martini

vodka, alize' red, cranberry juice

Key Lime Martini

rum, midori, lime juice, pineapple juice

Limoncello Martini

vodka, limoncello liqueur, sour mix

Orange Creamsicle Martini

orange vodka, vanilla vodka, orange juice, heavy cream

Banana Split Martini

vodka, godiva liqueur, creme de banana

Banana Martini

vodka, creme de banana, splash of vermouth

Apple Martini

vodka, green apple pucker, sour mix

Mango Martini

vodka, mango liqueur, sour mix

Mango Tango Martini

vodka, mango liqueur, tangerine liqueur, sour mix

Peach Martini

vodka, peach pucker, sour mix

Mandarin Martini

vodka, mandarine liqueur, sour mix

Midori Melon Martini

vodka, midori, sour mix

Watermelon Martini

vodka, watermelon pucker, sour mix

Raspberry Martini

vodka, raspberry pucker, sour mix

\$15.50

Hot Stuff

Mulled Wine

red wine, orange & lemon twists, cinnamon, sugar, nutmeg

Hot Toddy

jin beam, sugar, lemon, hot water, nutmeg

Aspen Coffee

baileys, grand marnier, frangelico, coffee, whipped cream

Bavarian Coffee

kahlua, peppermint schnapps, coffee, whipped cream

Belgian Coffee

cointreau, baileys, coffee, whipped cream

Bermuda Coffee

gosling black rum, baileys, coffee, whipped cream

Black Forrest Coffee

kirschwasser, coffee, sugar, whipped cream

Mexican Coffee

tequilla, kahlua, coffee, whipped cream

Chambord & Coffee

chambord, coffee, whipped cream

Co-Co-Mo

malibu rum, hot cacao, sugar, whipped cream

Hot Irish Nut

baileys, frangelico, amaretto, coffee, whipped cream

Irish Coffee

jameson whiskey, sugar, coffee, whipped cream

Insomniac

frangelico, tia maria, espresso, american coffee, whipped cream

Italian Coffee

galliano, espresso, sugar, milk, whipped cream

Tennessee Mudd Coffee

jack daniels, amaretto, coffee, whipped cream

Keoki Coffee

kahlua, brandy, dark creme de cacao, coffee, whipped cream

Mad Monk

B&B, kahlua, coffee, whipped cream

Snowball

goldschlager cinnamon schnapps, kahlua, coffee, whipped cream

South Fork Coffee

jin beam, dark creme de cacao, coffee, whipped cream

Jamaican Coffee

tia maria, coffee, whipped cream

Mocha-Berry

chambord, cocoa, espresso, milk, whipped cream

Nikki Coffee

baileys, butterscotch schnapps, coffee, whipped cream

Canadian Coffee

canadian club, kahlua, amaretto, coffee, whipped cream

Irish Mist Coffee

irish mist, coffee, whipped cream

Russian Coffee

kahlua, nocello, vodka, coffee, whipped cream

\$12.50

Seasonal Cocktails

<i>Ciliege Frizzante</i>	\$11.00
Prosecco, Vodka & a splash of amarena cherry syrup (Up)	
<i>Eve's Tea</i>	\$12.00
Mezcal Sour with Hibiscus Tea Syrup, Lime Juice & a splash of seltzer (Hot or Cold)	
<i>Sgroppino</i>	\$12.50
Vodka, Fresh Squeezed Lemon Juice, Lemon Zest & a splash of Aperol (Frozen)	
<i>Frozen Negroni</i>	\$12.50
Gin, Campari, Cinzano Rosso Vermouth and a splash of Orange Juice (Frozen)	
<i>Pompelmo Ice</i>	\$14.00
Siku Glacier Vodka (gluten-free), Aperol & Grapefruit Juice (Rocks)	
<i>Iberico</i>	\$14.00
Warre's Warrior Ruby Port with Torres Orange Brandy, B&B and a splash of Seltzer (Rocks)	
<i>Giardino</i>	\$12.00
Cucumber infused gin with ginger liqueur, fresh muddled basil, lime juice & seltzer (Rocks)	
<i>Frutti di Bosco</i>	\$12.00
Gin with rosemary infused simple syrup, muddled berries, lemon juice & seltzer (Rocks)	
<i>Melona</i>	\$15.00
Bulleit Bourbon "Manhattan" with Amaretto & a splash of amarena cherry syrup (Up)	

Le Birre

	by the bottle
<i>Austin EastCiders "Extra Dry" (GF)</i>	\$8.00
<i>Brooklyn Brewery- IPA</i>	\$8.00
<i>Lager</i>	\$7.50
<i>Carlsberg- Pilsner</i>	\$7.50
<i>Samuel Adams Boston- Lager</i>	\$7.00
<i>Corona- Lager</i>	\$7.50
<i>Amstel Light- Lager</i>	\$7.50
<i>Peroni- Pilsner</i>	\$7.50
<i>Hoegaarden-Witte</i>	\$7.50
<i>Stella Artois- Lager</i>	\$7.50
<i>Lefte Blonde- Belgian Ale</i>	\$7.50
<i>Moretti- Lager</i>	\$7.50
<i>Guinness- Stout</i>	\$8.00

Vittorio's Wine Picks

(Full Wine and Liquor List Available)

<i>Primitivo, Vespa dei Bruno, 2015, Puglia, Italy</i>	\$35.00/bin 1194
* "Dried strawberry, black cherry, graphite, thyme & smoke. Med-light body"	
<i>Carmignano, Barco Reale, Capezzana, 2019, Tuscany, Italy</i>	\$36.00/bin 1028
* "cherry & earth flavors w/ a firm grip of tannins. balanced, ready to enjoy"	
<i>Cannonau (Grenache), "Nau", Mora a Memo, 2019, Sardinia, Italy</i>	\$40.00/bin 1226
"Smooth, blue flower & wild berry. Juicy palate of cherry, polished tannins."	
<i>GSM, "Mr. Blacks's Concoction", Small Gully, 2014, Australia</i>	\$40.00/bin 1067
* "Fresh black pepper & blackberry, licorice & toasted nut, on a plush frame."	
<i>Pinot Noir, "Bourgogne", Louis Latour, 2020, Burgundy, France</i>	\$42.00/bin 1214
* "Lean, cherry, currant & earth flavors, moderate length. Firm structure"	
<i>Malbec, "Signature", Susana Balbo, 2019, Mendoza, Argentina</i>	\$45.00/bin 1149
* "Black olive, currant, tar & dried blackberry, vibrant minerality. Savory"	
<i>Cab/Merlot/Carmenere, "The Blend", Primus, 2017, Chile</i>	\$50.00/bin 1064
* "Ripe, smoky, boysenberry, mulberry & plum. Spicy finish, chocolate, herbs"	
<i>Barbera D'Alba, "Bricchet", Ca' Viola, 2018, Piedmont, Italy</i>	\$50.00/bin 1222
* "dense tannins, black cherry & currant, earth & spice. Long, beefy finish"	
<i>Zinfandel, Seghesio, 2019, Sonoma, CA</i>	\$52.00/bin 1186
* "Plump & supple, soft raspberry, toasted spice, licorices, silky finish"	
<i>Rosso di Montalcino, La Fornace, 2018, Tuscany, Italy</i>	\$52.00/bin 1225
"Taut & lean w/ sour cherry, pomegranate & coffee. Grainy, drying tannins"	
<i>Dolcetto di Dogliani, "Briccolero", Chionetti, 2016, Piedmont, Italy</i>	\$57.00/bin 1216
* "Plush texture. Blackberry, currant, violet & tobacco. Sleek & focused"	
<i>Pinot Noir, "Meioni" Belle Glos, 2019, Sonoma/Monterey/SantaBarb.</i>	\$60.00/bin 1171
* "Dried red currant, underbrush, firm acidity. Notes of savory spice on finish"	
<i>Barolo, Guidobono, 2014, Piedmont, Italy</i>	\$81.00/bin 1198
"Elegant bouquet w/ raspberry, licorice & spice. Massive and harmonious"	
<i>Nero d'Avola/Cab Sauv, "Tancredi", Donnafugata '11, Sicily, IT</i>	\$95.00/bin 1097
* "Bright, well-knit, red currant, dried cranberry, fine tannins, subtle finish"	
<i>Amarone della Valpolicella, Monte Zovo, 2012, Veneto, Italy</i>	\$100.00/bin 1227
"Soft & round. a creamy mix of cherry, dark chocolate, tar & underbrush."	
<i>Cab/Merlot/Syrah, Villa Giona, Allegrini, 2003, Veneto, Italy</i>	\$150.00/bin 1136
* "silky meaty black fruit, dense and flavorful, hints of citrus, long finish"	
<i>Nero D'Avola, Mille e Una Notte, Donnafugata, 1997, Sicily, IT</i>	\$165.00/bin 1117
* "tobacco, cedar and berry, medium-bodied, with firm, med tannins"	

(Full Wine and Liquor List Available)

Red Wines

- Cabernet Sauvignon**, Jacob's Creek, 2019, Australia
\$27.00/bin 1202
* "Herb, currant & cedar notes are compact & direct, dusty tannins"
- Sangiovese/Cab Sauv**, "Ali", Donna Laura, 2018, Tuscany, Italy
\$28.00/bin 12
* "Good grip. Cherry, earth & wild herb flavors. Dry finish,"
- Zinfandel**, "Vintner's Cuvee XXXX", Rosenblum, Sonoma, CA
\$29.00/bin 1167
* "Fruit & spice flavors, firm texture, appetizing tannins. Pepper, sage, berry"
- Merlot/Sangiovese**, "Collepino", Banfi, 2018, Tuscany, Italy
\$29.00/bin 1010
* "Black cherry, earth & tar gives way to dusty tannins. Herbaceous notes"
- Zinfandel**, "Old Vine", XY Zin, 2017, Monterey, CA
\$30.00/bin 1195
* "Zesty and user-friendly, with spicy cherry and dried sage notes"
- Malbec**, Maipé, 2019, Mendoza, Argentina
\$30.00/bin 1150
"Cherry, berry w/ tropical notes. Full & firm. Blackcurrant. Reserved finish"
- Lambrusco (Dry)**, Cantina Capri Sorbara, NV, Emilia Romagna, Italy
\$30.00/bin 1302
* "Lightly sparkling, zesty yet balanced. Raspberry, black currant, graphite"
- Chianti**, "Riserva Alteo", Donna Laura, 2018, Tuscany, Italy
\$30.00/bin 1223
* "Candied cherry & strawberry notes, firm tannins. Solid & vibrant"
- Merlot**, "Grand Estates", Columbia Crest, 2015, Washington State
\$30.00/bin 1017
* "A bit tight, with lively black cherry, cedar and charred oak flavors"
- Chianti Colli Senesi**, Tenuta di Trecciano, 2019, Tuscany, Italy
\$30.00/bin 1193
* "Cherry & berry matched to a firm, integrated structure. Earth & tobacco"
- Syrah**, "Grand Estates", Columbia Crest, 2017, Washington State
\$31.00/bin 1019
* "black olive-accented dark berry & black tea flavors, lingering finish"
- Chianti Rufina**, Villa di Vetrice, 2019, Tuscany, Italy
\$31.00/bin 1020
"Iris, strawberry & earthy porcini. Cherry, herbs & spice. Smooth & bright"
- Pinot Noir**, "Valmoissine", Louis Latour, 2016, Provence, France
\$32.00/bin 1230
* "Black cherry, tea & spice. Fresh, mineral-driven, light-bodied, subtle tannins"
- Barbera d'Alba**, Gigi Rosso, 2017, Piedmont, Italy
\$32.00/bin 1160
"dried flowers, mint, full-bodied, dry & tannic w/ good mineral notes"
- Montepulciano D'Abruzzo**, Villa Ambrosia, 2020, Abruzzo, Italy
\$33.00/bin 1032
"ruby-red with purple color, fruity scent w/ tones of plum & morel cherries"
- Barbera**, "Campomoro", Accornero, 2014, Piedmont, Italy
\$33.00/bin 1224
"lean w/ fresh acidity, citrus & dark-fruit. Med-light body w/ simple finish"
- Valpolicella Classico**, Brigaldara, 2016, Veneto, Italy
\$33.00/bin 1176
* "Spicy, w/ crisp acidity, cherry, fresh plum & dried cranberry. Modest finish"
- Brusco Dei Barbi**, Fattoria Dei Barbi, 2013, Tuscany, Italy
\$34.00/bin 1024
* "lean with modest cherry & spice, forward & firm on the finish"
- Shiraz**, "The Formula", Small Gully, 2015, S. Australia
\$34.00/bin 1026
"Supple green olive & exotic spice notes through dark plum & meat flavors"
- Barbera d'Alba**, Guidobono, 2017, Piedmont, Italy
\$34.00/bin 1152
"supple, juicy, red fruit-driven & well balanced"
- Nero D'Avola**, Azzolino, 2019, Sicily, Italy
\$34.00/bin 1054
"Layered cherry, plum raspberry & spice. Hints of smoke on finish"
- Nebbiolo**, Guidobono, 2018, Piedmont, Italy
\$35.00/bin 1151
"red fruit, flowers, tobacco & liquorice, long finish, delicate tannins"
- Pinot Noir**, Matua, 2018, Marlborough, New Zealand
\$36.00/bin 1047
* "Juicy raspberry, beet & fresh herbs. Appealing & light with a crisp finish"
- Cabernet Sauvignon**, Estancia, 2017, Paso Robles, CA
\$37.00/bin 1045
"Dark blackberry fruit meets raw game. Tangy black-plum w/ a kick for the palate"
- Morellino Di Scansano**, Costa, Terre di Fiori, 2015, Tuscany, Italy
\$38.00/bin 1050
"sour cherry, raspberry & mulberry, intense & powerful w/ silky tannins"
- Cabernet Sauvignon**, "North Coast", Hess Select, 2016, CA
\$38.00/bin 1057
* "rustic mix of modest berry notes, oak accents and tannins"
- Cabernet Sauvignon (organic)**, Bonterra, 2015, Mendocino, CA
\$38.00/bin 1048
* "roasted herb, game meat, cedar, dried berry, sage, full-bodied and sleek"
- Chianti Classico**, Tenuta di Capraia, 2016, Tuscany, Italy
\$39.00/bin 1165
* "Ripe, fresh & structured. Cherry, earth & underbrush. Dry, lingering finish"
- Merlot**, Rodney Strong, 2015, Alexander Valley, CA
\$39.00/bin 1065
* "Plum, dark cherry & dried raspberry. Well rounded w/ spicy finish"
- Pinot Noir**, MacMurray, 2016, RRV-Sonoma, CA
\$40.00/bin 1059
* "rich w/ deep tannin-laced blackberry, raspberry, spice & herb notes"
- Calabrian Rosso Blend (oaked)**, "Terra Damia", Odoardi, '15, IT
\$41.00/bin 1190
* "Graphite, spice, sappy blackcurrant, moka, mineral, licorice med/full-body"
- Primitivo**, "Senatore-Riserva", Coppi 2011, Apulia, Italy
\$42.00/bin 1221
"Spicy potpourri. Med-body, red-berry, graphite & floral tones. Fine tannins"
- Cabernet/Carmenere**, Montes, Apalta Vineyard, 2017, Chile
\$42.00/bin 1046
* "minty w/ boysenberry, mocha, cassis & spice. supple, creamy finish"
- Vino Nobile**, Tenuta Gracciano, 2015, Siena, IT
\$42.00/bin 1061
* "Cherry & leather flavors, sanguine & iron notes, chewy tannins. Rustic"
- Carmignano**, "Barco Reale", Ambra, 2015, Tuscany, Italy
\$42.00/bin 1231
* "Light-body, elegant. Cherry, strawberry & spice flavors. Balanced"
- Sangiovese/Cab/Merlot**, Sandiavolo, 2015, Verona, Italy
\$45.00/bin 1147
"Bright, w/ cherry & strawberry aromas & flavors, this is fruity & open."
- Aglianico**, Donnaluna, 2017, Campania, Italy
\$49.00/bin 1196
"Blackberry, black cherry, plum and violet. Firm tannins & spicy freshness"
- Rosso di Montalcino**, Il Fornace, 2018, Tuscany, Italy
\$52.00/bin 1225
"Taut & lean w/ sour cherry, pomegranate & coffee. Grainy, drying tannins"

*Quote courtesy of Wine Spectator

Additional Reds

- Valpolicella Superiore Ripasso**, *Montezovo*, 2014, Veneto, It
\$45.00/bin 1178
* "smoke, earthy notes, supple tannins, black currant & spice, light/med body"
- Chianti Classico Riserva**, *Gabbiano*, 2015, Tuscany, Italy
\$45.00/bin 1229
* "Cherry, plum & berry, with iron, earth & tobacco. Firm, dense structure"
- Dolcetto D'Alba**, *Pelissero*, 2014, Piedmont, Italy
\$46.00/bin 1210
* "Crisp & focused, blackberry & black currant w/ earth & spice, long/clean finish"
- Corvina**, *"Palazzo della Torre"*, *Allegrini*, 2012, Veneto, Italy
\$46.00/bin 1040
* "balanced w/ graphite & espresso, black cherry, dried mint & smoky notes"
- Teroldego Rotaliano**, *Zeni*, 2013, Trentino-Alto Adige, Italy
\$52.00/bin 1211
"plum, blackberry, cherry jam & chocolate. Floral. Full, easy drinking"
- Cabernet Sauvignon**, *RouteStock*, 2016, Napa, California
\$52.00/bin 1228
* "Sage leads. Ripe plum & raspberry. Sleek, polished finish w/ kiss of toast"
- Cannonau Riserva (Grenache)**, *"Senes"*, *Argiolas*, 2014, Sardinia, It
\$60.00/bin 1209
"med-body, creamy tannins. Crushed black currant, star anise, pomegranate & violet"
- La Grola**, *Valpolicella Blend*, *Allegrini*, 2010, Veneto, Italy
\$60.00/bin 1073
* "balanced w/ hints of graphite & anise, black cherry, raspberry, stone flavors"
- Nero d'Avola Riserva**, *"Cutaja"*, *Caruso & Minini*, 2013, Sicily, Italy
\$63.00/bin 1208
"Mature plum, aromatic herb & cocoa. Oak & blackberry, espresso, drying finish."
- Cerasuolo di Vittoria**, *"Floramundi, Donnafugata"*, '16, Sicily, Italy
\$72.00/bin 1219
* "med-light body, delicate red licorice, blood orange, light tannins, firm finish"
- Pinot Noir**, *"RRV"*, *Sonoma Cutrer*, 2013, Sonoma, CA
\$77.00/bin 1197
* "Pure, ripe, vivid black & raspberry flavors, moderate depth & length"
- Susumaniello**, *"Nomas"*, *Lomazzi & Sarli*, 2003, Apulia, Italy
\$80.00/bin 1132
"dark, brooding, dark black fruits, chocolate and plums flavor, smooth finish"
- Barolo**, *Guidobono*, 2011, Piedmont, Italy
\$81.00/bin 1198
* "Elegant bouquet w/ raspberry, licorice & spice. Massive and harmonious"
- Brunello Di Montalcino**, *Caparzo*, 2012, Tuscany, Italy
\$83.00/bin 1201
* "Cherry, currant, tobacco & iron. Fine matrix of tannins. Balanced w/ long finish"
- Pinot Noir**, *"Estate"*, *Chalone*, 2013, Sonoma, CA
\$85.00/bin 1038
* "Graceful, limestone-laced red berry, dried herb, savory. Long, smooth finish"
- Merlot**, *"Sito dell'Ulmo"*, *Planeta*, 2010, Sicily, Italy
\$90.00/bin 1181
"Round, soft, velvety, notes of cherry, blackberry, spice, leather & tobacco"
- Taurasi (Aglianico)**, *Feudi di San Gregorio*, 2011, Campania, Italy
\$92.00/bin/ 1215
* "Creamy red, sculpted tannins, tar, sun-dried black cherry, dried mint, spice"
- Amarone della Valpolicella**, *Latium*, 2010, Veneto, Italy
\$108.00/bin 1191
"dark fruit & spice aromas/flavors w/ oak sensations of vanilla, toast & coffee"
- Zinfandel**, *"Home Ranch"*, *Seghesio*, 2011, Sonoma, CA
\$110.00/bin 1099
* "floral raspberry & cinnamon aromas, zesty cherry, mineral & toasted herb"
- Merlot**, *Duckhorn*, 2011, Napa, CA
\$114.00/bin 1182
"layers of cherry & spiced plum, licorice, tobacco & leather.. Velvety"
- Cabernet Sauvignon**, *"Bin 407"*, *Penfolds*, '12, S. Australia
\$120.00/bin 1098
* "Taut, focused and juicy, tar and sage-seasoned meat, moderate tannins"
- Cab-Sauv/Shiraz**, *"Bin 389"*, *Penfolds*, 2012, S. Australia
\$120.00/bin 1205
* "Velvety, vibrant, plum, with subtle spice on dynamic frame, deftly balanced"
- Carnignano**, *"Trefiano"*, *Capezzana*, 2000, Tuscany, Italy
\$122.00/bin 1104
* "mineral and blueberry, hint of espresso. Full-bodied, gorgeous silky tannins"
- Cabernet Sauvignon/Merlot**, *Cloud View*, 2000, Napa, CA
\$140.00/bin 1126
* "earth, fresh herb, black currant, blueberry...brawny, tannic structure"
- Amarone della Valpolicella**, *Allegrini*, 2013, Veneto, Italy
\$145.00/bin 1140
* "Med/Full, silky, black cherry, licorice & citrus, supple tannins, long finish"
- Cabernet Sauvignon**, *BV Private Reserve*, 2004, Napa, Ca
\$150.00/bin 1192
* "Well-built, vibrant, dark berry, licorice, cedar, firm tannins, tight finish"
- Merlot**, *Pahlmeyer*, 2005, Napa, CA
\$150.00/bin 1144
* "structured, smoky black currant, minerals, blackberry, cedar, chewy tannins"
- Cabernet Sauvignon**, *Goldschmidt*, 2004, Oakville, CA
\$160.00/bin 1120
* "Smooth, rich, creamy, intense anise, chocolate, currant, sage, firm tannins"
- Meritage**, *Pahlmeyer*, 2004, Napa, CA
\$165.00/bin 1143
* "rich, vibrant ripe blackberry, wild berry, elegant, balanced, well-structured"
- Cabernet Sauvignon**, *Duckhorn*, 2002, Estate Bottled, Napa, CA
\$175.00/bin 1134
* "ripe plum and black cherry fruit, with good depth and complexity"
- Cabernet Sauvignon**, *Far Niente*, 2005, Estate Bottled, Napa, CA
\$195.00/bin 1145
* "dusty currant, fresh earth, cedary oak, anise, sage notes, mouthcoating"
- Cabernet Sauvignon**, *Duckhorn*, 2001, Estate Bottled, Napa, California
\$225.00/bin 1131
* "bold, rich, massive, concentrated currant, blackberry, spice and wild berry"
- Ornellaia**, *"Bolgheri Superiore"* 2010, Tuscany, Italy
\$350.00/bin 1172
* "tightly wound tannins w/ black cherry, plum, herb, soy & oak spice flavors"

Large Format

- Brunello di Montalcino**, *Castelli Martinozzi*, 2011, Tuscany, Italy
\$225.00/bin 1187-- 1.5L
"Violet, iris, tobacco & clove w/ cherry, nutmeg, eucalyptus truffle. Tight, tannic"
- Barolo, Costa**, 2006, Piedmont, Italy
\$250.00/bin 1187-- 1.5L
"Rose, violet & exotic spice. Extremely floral, silky, smooth tannins. Med-full"
- Cabernet Sauvignon**, *"Single Vineyard"*, *Goldschmidt*, 2002, CA
\$375.00/bin 1163-- 1.5L
"Licorice w/ full-bodied black cherry & currant. Espresso, rosemary, chocolate"
- Cabernet Sauvignon**, *Trincherio Founder's Reserve*, 1997, CA
\$490.00/bin 1137-- 3L
* "Ripe & intense, with complex cherry, plum & wild berry, picking up pretty, smoky, toasty oak & finishing with firm tannins"

*Quote courtesy of Wine Spectator

White Wines

Sauvignon Blanc, Matua, 2021, Marlborough, NZ
\$30.00/bin 2004

* "Intense lemon, lime & grapefruit. Crisp & Light. Refreshing finish."

Soave, Brigaldara, 2017, Veneto, Italy
\$31.00/bin 2029

* "Light-body, hints of orange zest & ginger accenting white peach almond."

Pinot Grigio, Campanile, 2018, Friuli-Venezia Giulia, Italy
\$32.00/bin 2037

"dry med-body, fresh acidity, hints of apple & candied fig, almond finish"

Sauvignon Blanc (organic), Bonterra, 2020, Mendocino, California
\$33.00/bin 2026

* "Fresh herb, dried hay with melon and citrus flavors. Juicy finish"

Soave-Garganega, "San Vincenzo", Anselmi, 2018, Veneto, Italy
\$36.00/bin 2035

* "Bright.. lemon curd, pineapple & melon.. creamy w/ smokey mineral finish"

Chardonnay, Benziger, 2019, Sonoma, California
\$36.00/bin 2038

"peach & green apple nose, nectarine & pear palate, creamy w/ lively acidity"

Pinot Gris, J Vineyards, 2020, Russian River Valley, CA
\$36.00/bin 2024

"Juicy palate of pear, peach, lemon pineapple & jasmine. Crisp"

Chardonnay, Escudo Rojo, 2018, Aconcagua, Chile
\$37.00/bin 2039

"Oakly and buttery w/ notes of peach pear, green apple, and citrus"

Chardonnay, "Luminis", Beringer, 2018, Napa, California
\$39.00/bin 2012

"crisp pear, tart stone fruit & honeysuckle w/ undertones of smoke & almond"

Riesling, St. Urbans-Hof, Mosel-Saar-Ruwer, 2018, Germany
\$39.00/bin 2009

* "apricot, ripe melon & peach cobbler, mineral, finish of raisin & nutmeg"

Falanghina, Coppi Guiscardo, 2018, Puglia, Italy
\$40.00/bin 2045

"Peach & banana palate. Light in feel, sweet-tart, fruity w/ tangy acidity"

Gavi di Gavi, Villadoria, 2019, Piedmont, Italy
\$40.00/bin 2010

* "Graphite, almond, apple & lemon flavors. Crisp & steely. Chalky finish"

Catarratto-Chardonnay, Casa Vinicola Firriato, 2005, Sicily, Italy
\$44.00/bin 2032

* "Apple, vanilla, light honey, medium body w good fruit & lemony finish."

Chardonnay, "Meiomi" Belle Glos, 2019, Sonoma/Monterey/SantaBarb.
\$45.00/bin 2043

* "Tropical fruit, citrus & green tree fruits, light toasty oak. Easy to enjoy"

Dry Riesling, "Ries", Conte Vistarino, 2017, Lombardy, Italy
\$48.00/bin 2041

"Green tea & peach, fresh w/ spicy undertones, long finish. Well structured"

Fortified Wines

Porto	by the glass	by the bottle
Dows Port, Vintage Character	8.00	40.00/750ml
Warres Warrior Port, Vintage Character	9.00	45.00/750ml
Warres Late Bottled Vintage, 2004	16.00	80.00/750ml
Warres Otima 10 yr NV, Tawny	12.00	48.00/500ml
Warres Otima 20 yr NV, Tawny	19.50	78.00/500ml
Warres Vintage Port, 2000	24.00	125.00/750ml
Warres Vintage Port, 1980	32.00	175.00/750ml

Sherry

Harvey's Bristol Cream (Sweet)	8.00/glass
Williams & Humbert Dry Sack (Dry)	10.00/glass
Gonzales Byass Amontillado (Dry)	16.00/glass
Gonzales Byass Palo Cortado (Semi-Dry)	16.00/glass
Gonzales Byass Olorosa (Semi-Sweet)	16.00/glass
Gonzales Byass Pedro Ximenez (Sweet)	16.00/glass

Wines by the Half Bottle

Chardonnay, J. Lohr, 2017, Arroyo Seco, California
\$19.00/bin 4001

* "ripe citrus notes w/ nectarine & apple flavors. Lemon curd on the finish"

Rosé, Kim Crawford, 2018, Marlborough, NZ
\$21.00/bin 5001

"Strawberry, ripe watermelon & raspberry. Dry w/ balanced acidity"

Chardonnay, "Meiomi" Belle Glos, 2017, Sonoma/Monterey/SantaBarb.
\$22.00/bin 4008

* "tropical fruit, citrus & green tree fruits, light toasty oak. Complex yet easy"

Pinot Grigio, Ca' Bolani, 2017, Friuli, Italy
\$22.00/bin 4006

"green pear, peach, candied lemon zest and stony mineral, well-balanced"

Chardonnay, Sonoma Cutrer, 2017, Russian River, California
\$29.00/bin 4005

* "delicate white peach and honeydew melon notes. Clean and refreshing"

Sauvignon Blanc, Duckhorn, 2018, Napa, California
\$33.00/bin 4007

* "melon, lime and passion fruit, spice and orange sherbet. Smooth & supple"

Cabernet Sauvignon, J. Lohr, 2018, Paso Robles, California
\$19.00/bin 3001

* "zesty, spicy, dill/mocha-scented oak, firm mix of dark berry, gravel & herb"

Brunello di Montalcino, Castelli Martinozzi, 2011, Tuscany, Italy
\$48.00/bin 3018

"Underbrush, cured meat. Cheery palate. Berries, licorice, coffee. Packed tannins"

Fontalloro-Sangiovese, Fattoria di Felsina, 2000, Tuscany, Italy
\$55.00/bin 3011

* "big and rich, with plum and floral aromas, fine tannins and elegant finish"

Merlot, Duckhorn, 2013, Napa, CA
\$55.00/bin 3012

* "lively, focused core of dark berry & spice with sleek cherry & licorice"

Amarone della Valpolicella, Latium, 2010, Veneto, Italy
\$60.00/bin 3014

* "Smoky, med-bodied, chocolate-covered cherry, leather notes. Dusty tannins"

Dessert Wines

Marsala con Cantuccini	8.00/glass
Sweet Red Fortified Wine with 3 Biscotti Pratesi	
Passito Bianco (half btl.), Prà, '13, Veneto, It	80.00/375ml
Sweet, White, Still, Full bodied & rich w/high acidity to match sweetness	
Moscato D'Asti (half btl.), Saracco, '16, Piedmont, It	22.00/375ml
Sweet, White, Lightly Sparkling Wine	
Moscato D'Asti , San Giuliano, '15, Piedmont, Italy	39.00/750ml
Sweet, White, Lightly Sparkling Wine	
Blueberry Ice Port , Duck Walk Vineyards, L.I. NY	35.00/375ml
Cold, Sweet Dessert Wine made from Blueberries	
Brachetto D'Acqui , Icardi, '15, Piedmont, Italy	43.00/750ml
Sweet, Red, Lightly Sparkling, Dessert Wine	
Asti Spumante , Cinzano, NV, Italy	34.00/750ml
Sweet, White, Sparkling, Dessert Wine	
Prosecco (Dry, White, Sparkling Wine)	
Cinzano, DOC, NV	29.00/750ml
Villa Sandi, Valdobbiadene Superiore DOCG, NV	48.00/750ml
Champagne, Cava and Beyond..	
Freixenet, "Blancs de Blanc", Spain	29.00/750ml
Pere Ventura, "Tresor", Brut Rosé, Spain	34.00/750ml
Michelle, Extra Dry, California	34.00/750ml
Moet Chandon, Imperial Nectar, Demi-sec, Epernay, FR	125.00/750ml
Nicolas Feuillatte, Cuvee, Brut Rosé, Chouilly, FR	85.00/750ml
Nicolas Feuillatte, Blue, Brut, Chouilly, FR	85.00/750ml
Veuve Clicquot (half btl.), Brut, Reims, FR	45.00/375ml

(03/15/2022)

Wines by the Glass

Demi-Sec

Riesling, *Chateau Ste. Michelle*, 2020, Washington

\$8.25

Gewürztraminer, *Chateau Ste. Michelle*, 2019, Washington

\$8.25

White

Pinot Grigio, *Corte Delle Rose*, 2020, Veneto, Italy

\$8.25

Bordeaux Blanc, *Chateau Gravelier*, 2020, Bordeaux, France

\$8.50

Chardonnay, *William Hill Estates*, Central Coast, 2018, CA

\$8.75

Red

Malbec, *Colores Del Sol*, 2020, Argentina

\$8.25

Merlot, *Bogle Vineyards*, 2019, California

\$8.25

Negroamaro, *Rocca Bella*, 2020, Apulia, Italy

\$8.25

Rosé

Rosato di Sangiovese, *Frico by Scarpetta*, 2020, Tuscany, Italy

\$9.00

Sparkling Rosé, *"Motivo"*, Borgo Molino, Italy

\$10.25

Dessert Wines & Aperitivi

Bellini or Mimosa, with Prosecco

\$10.00

Passionfruit Champagne Cocktail

\$10.00

Prosecco (Cinzano) or Champagne (Frieuxnet)

\$10.00

add Campari, Aperol or St Germain for \$1.00

Blueberry Ice Wine, *Duck Walk Vineyards*, NY

\$12.50

(03/15/2022)

Additional

Wine By The Glass Offerings

from our Wine List

Barbera D'Alba, *Gigi Rosso*, '17, Piedmont, IT

\$9.00

"Dried flowers, mint, full-bodied, dry & tannic with good mineral notes"

Sangiovese, *"Ali"*, *Donna Laura*, '19, Tuscany, IT

\$9.50

"Light, easy-drinking, baked plum, dried thyme, chocolate pudding. Chewy"

Pinot Noir, *Matua*, '20, Marlborough, NZ

\$10.00

"Tangy cherry, vibrant & energetic, notes of green tea, spice & tobacco"

Chianti, *Famiglia Castellani*, '19, Tuscany, IT

\$10.00

* "Good grip. Cherry, earth & wild herb flavors. Dry finish"

Nero D'Avola, *Azzolino*, '19, Sicily, IT

\$10.75

"Layered cherry, plum, raspberry & spice. Hints of smoke on finish"

Cabernet Sauvignon, *Robert Mondavi*, '19, CA, USA

\$12.25

"Dark fruit, spice & gravel nose. Cranberry, herby, mineral flavors. Punchy finish"

Carmenere/Cab Sauv, *Montes*, "Ltd. Selection" '19, Chile

\$13.00

* "Minty w/ flavors of boysenberry, mocha, cassis & spice..."

Supple creamy finish"

Vodka	
Stolichnaya 80	8
-Vanil	8
-Blueberi	8
-Razberi	8
-Strasberi	8
-Ohranj	8
-Citros	8
-Cranberi	8
-Peachik	8
-Gala Applik	8
Absolut 80	9
-100	10
-Citron	9
-Berry Acai	9
-Ruby Red	9
-Kurant	9
-Peppar	9
-Raspberry	9
-Mandarin	9
-Mango	9
-Apeach	9
-Pear	9
-Vanilla	9
Ketel One 80	9
-Citroen	9
Vincent Van Gogh	
-Appel	9
-Chocolat	9
Smirnoff	
-Iced Cake	7
-Marshmallow	7
Pinnacle	
-Whipped Cream	7
Three Olives 80	8
-Chocolate	8
Grey Goose	10
-L'Orange	10
-Le Citron	10
-La Poire	10
-La Vanille	10
-Cherry Noir	10
Tito's Handmade	8
Turi	9
Vox	8
Belvedere	10
Trump (Alternative Fact Vodka)	9
Zyr	9
Finlandia	8
Ciroc	10
Imperia	10
Russian Standard Platinum	9
Purity	10
Crystal Head	12
Siku (gluten free)	9
Chopin Potato (gluten free)	10
Ultimat	12

Gin	
Beefeater	8
Bulldog	8
Bombay	8
Bombay Sapphire	9
Magellan	9
Malfy con Limone	9
Tanqueray	9
Tanqueray Ten	10
Plymouth	10
Hendricks	10
Rum	
Bacardi Silver (Light)	8
Bacardi Gold (Dark)	8
Bacardi 151	8
Bacardi Limon'	8
Bacardi Orange	8
Bacardi Coco	8
Bacardi Razberry	8
Bacardi Vanilla	8
Bacardi Apple	8
Gosling's Bermuda Black Rum	8
Captain Morgan Spiced Rum	8
Malibu Coconut Rum	8
Malibu Mango Rum	8
Malibu Pineapple Rum	8
Myer's Original Dark	8
Appleton Estate	8
Pyrat Planters Gold XO	8
Angostura 1919	12

Grappa	
Pomace	
Banfi- Brunello	11
Altesino- Brunello	14
Castellare- Chianti	14
Felsina- Sangiovese 1996	22
Jacopo Poli	
-"Sarpa" (Mista)	11
-"Elegante" (Pinot)	12
-"Aromatica" (Traminer)	12
-"Secca" (Merlot)	12
-"Morbida" (Moscato)	13
-"Amorosa di Torcolato"	19
-"Amorosa di Vespaoilo"	19
Marzadro	
-Diciotto Lune (Stravecchia)	11

Whole Grape	
Jacopo Poli	
-"Uva Viva"	13
-"Chiara di Moscato"	19
Maschio "Prime Uve"	13
Berta- Moscato 1998	23
Berta- Barbera 1991	23
Fruit	
Jacopo Poli	
-Lamponi	13
-Ciliege	13
-Pere	13

Mezcal	
Ilegal Joven	11
Ilegal Reposado	13
Ilegal Anejo	16

Whiskey	
American	
Jim Beam	8
-Black	8
-Rye	9
Wild Turkey 101	9
Maker's Mark	9
-46	11
Michter's Rye US-1	10
Woodford Reserve	10
George Dickel Rye	9
Templeton Rye	10
Bulleit Bourbon	10
-Rye	10
Jack Daniel's	9
Single Barrel	12

Small Batch:	
Knob Creek 9 yr	11
Basil Hayden 8 yr	12
Blanton's	12
Booker's	14

Canadian	
Tangle Ridge 10 yr	8
Canadian Club 6 yr	8
Seagram's 7	8
Seagram's VO	8
Seagram's Crown Royal	10

Tequila	
Jose Cuervo Especial Gold	8
Jose Cuervo Black	8
Jose Cuervo Citrico	8
Jose Cuervo Tradicional Gold	9
Jose Cuervo "Ris. Familia"	24
1800 Silver	9
1800 Reposado	9
Milagro Silver	9
Milagro Reposado	10
Milagro Anejo	11
Cazadores Blanco	9
Cazadores Reposado	10
Cazadores Anejo	11
Corazon Blanco	10
Tres Generaciones Plata	12
Tres Generaciones Anejo	13
Don Julio Blanco	12
Don Julio Anejo	13
El Tesoro Plata	11
Patron Silver	12
Patron Reposado	13
Patron Anejo	14
Avion Silver	12
Avion Reposado	13
Avion Anejo	14
Sauza Gold	8
Sauza Conmemorativo Anejo	9
Sauza "Hornitos" Reposado	9
Sauza "Hornitos" Anejo	10
Sauza "Hornitos" Plata	10

Whiskey

Irish

John Jameson	9
- Black Barrel Select	10
-12 yr "1780"	14
Bushmill's	9
Bushmill's 10 yr	12
Bushmill's 16 yr	15
Black Bush	11

Blended:

Cutty Sark	8
Dewar's White Label	8
-12 yr	11
J&B Rare	8
Chivas Regal 12yr	10
Johnnie Walker Red Label	9
-Black Label	11
-Double Black Label	12
-Green Label	15
-Gold Label	17
-Blue Label	27

Scotch

Single Malt:

Glen Garioch Founder's Reserve	13
-12 yr	14
Ardbeg 10 yr	13
Auchentoshian 12 yr	12
Laphroaig 10 yr	12
Glenkinchie 12 yr	13
Glenlivet 12 yr	13
-18 yr	19
Cragganmore 12 yr	13
Glenfiddich 12 yr	13
-15 yr "Solera"	14
Macallan 12 yr	13
-18 yr	28
Balvenie Doublewood 12 yr	13
Bowmore 12 yr	12
Oban 14 yr	14
Dalwhinnie 15 yr	13
Talisker 10 yr	14
-Storm	10
Lagavulin 16 yr	15
Brüichladdich 10 yr	12
Glenrothes Select Reserve	12
Glenmorangie 10 yr	11

Aperitifs

Alize Gold Passion	8
Alize' Red Passion	8
Aperol	8
Campari	8
Hipnotiq	8
Lillet	
-Rouge	8
-Blanc	8
Dubonnet Rouge	8
Vya Extra Dry Vermouth	8
Martini & Rossi Vermouth	
-Rosso (Sweet)	7
-Bianco (Sweet)	7
-Extra Dry	7

Cognac

Landy VS	9
Martell VS	10
Hennessy VS	10
Courvoisier VS	11
Hardy's VSOP	11
Remy Martin VSOP	13
Hennessy VSOP	13
Courvoisier VSOP	13
Hine "Rare and Delicate"	13
Delamaine "Pale Dry" XO	17
Hardy's XO	18
Ferrand "S D Anges 30 yr"	21
Delamaine Vesper 35 yr	24
Martell "Cordon Bleu"	22
Courvoisier XO	22
Martell XO	24
Hardy's "Noces D'Or 50 yr"	26
Remy Martin XO	25
Ferrand 1968	27

Armanac

Larresingle VSOP	11
Larresingle XO	15

Calvados

Pere Magliore VSOP	9
Pere Magliore XO	14
Pere Magliore 20yr	23
Busnel VSOP	11
Boulard XO	16

Brandies

Dekuyper flavored brandies	7
-Cherry	
-Peach	
-Ginger	
-Apricot	
-Blackberry	
Kirschwasser	7
Clear Creek Pome (Apple)	10
Clear Creek Poire (Pear)	10
Cardenal Mendoza	13
Massenez Poire (Pear)	13
"Pear in Bottle"	

Limoncello

Marcati	7
Caravella (Orangecello)	
Toschi	8
Pallini	8

Digestives

Amaro Nonino	8
Amaro Averna	8
Amaro Montenegro	
Ramazotti	8
Cynar	8
Fernet Branca	8
Fernet Branca Menta	8
Jagermeister	8
Pimms Cup #1	8
Lucid Absinthe	13

Cordials

Kahlua (Coffee)	8
Tia Maria (Espresso)	8
Avion Espresso Tequila	8
Godiva White Choc. Liquor	8
Godiva Dark Chocolate Liquor	8
Baileys Irish Cream	9
Baileys Mint-Choc Irish Cream	9
Baileys Caramel Irish Cream	9
Amaretto Disaronno	9
Southern Comfort	8
Fireball Cinnamon Whiskey	8
Jack Daniel's Honey	8
Jacapo Poli Liquore di Mirtillo	10
Jacapo Poli Liquore di Miele	8
Galliano L'Autentico	9
Sambuca Romana	9
Sambuca Romana Black	9
Sambuca Molinari	8
Sambuca Ramazotti	8
Nocello (Walnut)	8
Frangelico (Hazelnut)	8
Chambord (Berry/Vanilla)	10
Midori (Melon)	8
Mathilde	
-Frambois	8
-Orange XO	8
Soho Lychee Liquor	9
Irish Mist	8
Licor 43	8
Cachaca 51	8
Ouzo 12	8
Goldschlager Cinnamon	8
Black Haus Blackberry	8
Marie Brizzard Anisette	8
Pernod	9
Ricard (Anise)	9
St Germain (Elderflower)	9
Citronge	9
Agavero Tequila Liquor	8
Citronge Patron Tequila Liquor	10
Cointreau	11
"Belle de Brillet" Pear Cognac	12
Drambuie	10
Grand Marnier	10
"Extase" Orange Cognac	14
B & B	10
Navan	10
Canton (Ginger) Liquor	10
Dekuyper flavored Schnapps	7
-Raspberry Pucker	
-Watermelon Pucker	
-Peach Pucker	
-Apple Pucker	
-Island Punch Pucker	
-Peppermint	
-Butterscotch	
-Apple Barrel	
-Rootbeer	
-Strawberry	
-Pomegranate	

Introducing
Le Lasagne
del
Nonno Vittorio!

Featuring:

Lasagna Bolognese

Tomato Meat Sauce, Bechamel & Parmigiano

Lasagna all'Arrabiata

Spicy Arrabiata Sauce, Bechamel, Parmigiano & Mozzarella

Lasagna al Pesto

Pesto Sauce, Bechamel & Parmigiano

Lasagna ai Quattro Formaggi

Bechamel, Fontina, Pecorino, Mozzarella & Parmigiano

Lasagna ai Funghi

Sauteed Mushrooms, Bechamel, Parmigiano & Fontina

Lasagna Salsiccia e Rapini

Sauteed Broccoli Rabe, Pork Sausage, Bechamel, Parmigiano

Lasagna Peperone Rosso, Gambero e Carciofo

Roasted Red Pepper Sauce, Marinated Artichoke, Sauteed

Shrimp, Bechamel, Parmigiano

Lasagna Pancetta, Cavolfiore e Piselli

Sauteed Cauliflower, Italian Bacon, Bechamel, Parmigiano

17.50

With Black Truffle Paste add \$3.00

(all our Lasagnas made with Homemade Fresh Pasta)

*But Why Have One Lasagna,
When You Can Have Four or Eight?*

Lasagna Flights!

Pesce e Carne

-Bolognese

-Salsiccia e Rapini

-Pancetta, Cavolfiore e Piselli

-Peperone Rosso, Gambero e Carciofi

or

Vegetariano

-Quattro Formaggi

-Funghi

-Pesto

-Arrabiata

21.50

This September take
THE VILLAGE TRIP™
a yearly festival celebrating
the history and heritage of
Greenwich Village.

*Join us in honoring the significance
of two people who dared to be different
and added legacy to our address long
before we opened our humble Caffè.*

*The following beverages have been
lovingly crafted in their memory and spirit.*

Eve's Tea

Mezcal sour with Hibiscus Tea Syrup, Lime
Juice and a splash of Seltzer

12.00

*Eve "Adams" Kotchever was a Jewish Polish
immigrant who operated a "lesbian speakeasy" at
129 MacDougal Street in the mid-late 1920s. She
was set up in an NYPD sting operation, arrested for
being gay, subsequently deported to France and later
Nazi controlled Poland. where she tragically died at the
hands of Nazis in Aushwitz.*

Pete's Banjo

Hot Spiced New York State Apple Cider
with Bourbon

12.00

*Pete Seeger, famed folk singer, anti-fascist, anti-war
activist, whose in-laws owned 129 MacDougal Street,
was married to Toshi Aline Ohta in what is now our
Garden seating area, and whose Banjo was famously
labeled, "This Machine Surrounds
Hate and Forces it to Surrender"*

Visit thevillagetrip.com for more info
and the full programming schedule