

COCKTAILS	
Negroni Gin Campari Sweet Vermouth	16.
Cicciolina Mezcal Lime Pineapple Orgeat	17.
Buon Natale Spiced Rum Lemon Solerno Spiced Cranberry	16.
Verde Bosco Gin Green Chartreuse Lemon Luxardo Rosemary	18.
Sorrento Tropical Tequila Rum Absinthe Lime Orgeat	16.
Giosalpino Empress 1908 Gin Elderflower Soda Prosecco	17.
Bees Knees Marin Coastal Gin Honey Grappa Lemon Earl Grey Honey Syrup	17.
Paper Plane Bourbon Aperol Carpano Antica Lemon	17.
Salted Caramel Espresso Martini Vodka Coffee Liqueur Espresso Caramel	18.

SPARKLING WINE

Prosecco, Carpenè Malvolti, Italy NV 18.
Brut, Roederer Estate, Anderson Valley, CA 18.
Brut Rosé, Carpenè Malvolti, Italy NV 18.

WHITE & ROSÉ 6 oz/9 oz/bottle

Gavi, 2023 Comune Di Gavi, Villa Sparina, Piemonte, Italy 15/20/54
Vermentino, 2024 Naeli, Dolia Nova, Sardegna, Italy 15/20/54
Pinot Bianco, 2023 Erst+Nue, Sudurol-Alto Adige, Italy 15/20/54
Falanghina, 2022 Feudi di San Gregorio, Sannio, Campania, Italy 15/20/54
Chenin Blanc/Viognier, 2023 Pine Ridge, Napa Valley, CA 10/15/40
Gewurztraminer, 2023 “Gentile,” Hugel, Alsace, France 15/20/54
Sauvignon Blanc, 2024 Honig, Napa County, CA 16/21/56
Chardonnay, 2023 Tolosa, No Oak, Central Coast, CA 14/19/50
Chardonnay, 2022 Patz & Hall, Sonoma Coast, CA 18/26/72
Rosé, 2023 Vaughn Duffy, Sonoma Coast, CA 15/20/54
Rosé, 2023 Triennes, Nan Le-Pins Provence, France 15/20/54

RED 6 oz/9 oz/bottle

Valpolicella Ripasso, 2019 La Casetta, Domini Veneti, Veneto, Italy 18/25/66
Chianti Classico, Riserva, 2022 Nozzole, Chianti, Italy 16/23/64
Montepulciano D’Abruzzo, 2022 Riserva, Ilauri, Italy 15/20/54
Primitivo di Manduria, Ritardatario, 2020 Cantina Sava, Puglia, Italy 10/15/40
Pinot Noir, 2023 Black Pine, Roessler Cellars, Sonoma Coast, CA 16/23/58
Pinot Noir, 2021 Mas Cavalls, Marimar, Sonoma Coast, CA 20/30/80
Merlot, 2022 Ancient Peaks, Santa Margarita, Paso Robles, CA 15/20/54
Zinfandel, 2022 Wild Thing, Carol Shelton, Mendocino, CA 15/20/54
Cabernet Sauvignon, 2022 La Fleur Craig, Robert Craig, Napa/Sonoma, CA 19/26/70

BEER	NON ALCHOLIC LIBATIONS
Peroni, Lager , Italy 8.	G&T Free Spirit Gin Tonic
Einstok, White Ale , Iceland 8.	Lorenzo’s Punch Free Spirit Whiskey Lime
Fort Point KSA, Kölsch , San Francisco, CA 8.	Orgeat NA Lucano Amaro
Lagunitas, IPA , Petaluma, CA 8.	La Mandorla Free Spirit Gin Orgeat Lemon
Cooperage Brewing, Rotating West Coast IPA , Santa Rosa, CA 16 oz 14.	NA bitters
North Coast Brewing, Thelonious Ale , Ft. Bragg, CA 8.	
Original Pattern, Rotating Hazy IPA , Oakland, CA 16 oz 14.	
Goat Rock Organic, Cider , Petaluma, CA 8	

NON ALCOHOLIC

Housemade Sparkling Lemonade 4.
Cranberry Sparkling Lemonade 4.
Fever Tree Ginger Beer 7.
Boylan Root Beer 5.
Chinotto, Il Nostro, Lurisia, Italy 6.
San Pellegrino Flavored Sparkling Water, Italy 5.

NON ALCOHOLIC WINE & BEER

Rosé, Giesen, New Zealand 11/43
Sauvignon Blanc, Giesen, New Zealand 11/43
Erdinger, Weissbrau, Germany 8.
Best Day Brewing, West Coast IPA, Nor Cal 8.

FEATURED WINES

Kerner, Abbazia Di Novacella, Alto Adige, Italy, 2024 15 glass/22 quartino/56 bottle
Kerner is a white grape varietal prized for it’s aromatic intensity, acidity and adaptability in cooler climates. It was bred in 1929, by August Herold, crossing Trollinger, a red varietal also known as Schiava, with Riesling. Named in the honor of poet and physician Justnus Kerner, the wine is often compared to Reisling due to its flavor profile and structure. The Abbazia winery, long known for producing world class wines, sources it’s white grapes from the town of Novacella. The vineyards are quite steep, with granitic schist soils, producing low yields. The 2024 bottling shows fresh aromas of green apple, pear and citrus. Tart on the palate with zesty acidity, the Kerner delivers a lemony finish with hints of stone fruit. Great with truffles and our seafood plates.

Barolo, 460 Casina Bric, Piedmont, Italy, 2017 25 glass/37 quartino/100 bottle
As the fall season unfolds here in California, we start thinking of the truffle harvest in Piedmont, Italy, and the Nebbiolo grape to compliment this delicacy. Historically favored in Barolo and Barbaresco, the Nebbiolo grape can express itself in a complex array of flavors. This year we present the 460 Casina Bric Barolo for your pleasure. The owner and winemaker, Gianluca Viberti, selects the best fruit from 6 different vineyards, farming the highest peaks in the commune with elevations averaging 460 meters. Casina Bric is a translation of “farmhouse on top of the hill”, hence the name 460 Casina Bric. His winemaking emphasis is traditional, with long macerations, the use of indigenous yeasts, and large Slavonian barrels. This is a textbook style Barolo — lively pomegranate fruit, dried rose petals, and complexity. The 2017 is very approachable with elegant, soft tannins, and a long finish.A terrific match with our truffle laced dishes, grilled steaks, and meat-based pastas.

Poggio adds a 4% surcharge to offset employee health insurance costs and other wage and benefit increases.