

COCKTAILS	
Negroni	Gin Campari Sweet Vermouth 16.
Cicciolina	Mezcal Lime Pineapple Orgeat 17.
Anguane	Rum Lime Strawberry Syrup Chocolate Bitters Egg White 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, 2022 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 14/19/50
Riesling, 2023 Bay Mist, J.Lohr, Arroyo Seco, CA 14/19/50
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, 2021 Nozzole, Chianti, Italy 15/20/54
Montepulciano D’Abruzzo, 2020 Riserva, Ilauri, Italy 15/20/54
Primitivo di Manduria, Ritardatario, 2020 Cantina Sava, Puglia, Italy 15/20/54
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 ALCOHOLIC LIBATIONS
Peroni, Lager , Italy 8.	G&T Free Spirit Gin Tonic
Einstok, White Ale , Iceland 8.	Lorenzo’s Punch Free Spirit Whiskey Lime Orgeat NA Lucano Amaro
Fort Point KSA, Kölsch , San Francisco, CA 8.	Miss Reyes Free Spirit Tequila Milano Lime Orange Agave
Lagunitas, IPA , Petaluma, CA 8.	La Mandorla Free Spirit Gin Orgeat Lemon NA Bitters
Cooperage Brewing, Rotating West Coast IPA , Santa Rosa, CA 16 oz 14.	Nagroni Free Spirit Gin Milano Lucano NA
North Coast Brewing, Thelonious Ale , Ft. Bragg, CA 8.	
Original Pattern, Rotating Hazy IPA , Oakland, CA 16 oz 14.	

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 Waters, 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

Fiano di Avellino, Donna Paolina, Campania, Italy, 2023 15 glass/22 quartino/56 bottle
Few areas in Italy have a more ancient wine tradition than the zone around Naples, the region of Campania. This southern region can be quite cool in the mountainous, inland areas, producing crisp, white wines with enticing minerality and depth. The Donna Paolina winery was born in 2011 of a collaboration of 3 stars of Campania. The Alois family was looking to expand their operations in the region seeking out the most iconic white grape of Campania, found in the hills surrounding Avellino. The Fiano grape, grown on soils of volcanic origin, gains finesse with complexity. The Paolina bottling shows aromas of ripe fruit, hazelnuts, flowers and honey. On the palate it is round and fleshy with good acidity and structure, delivering tropical fruit notes. A terrific match with our seafood dishes.

Mountain Cuvee, Proprieter’s Blend, Chappellet, Napa, CA, 2023 22 glass/33 quartino/88 bottle
Chappellet is recognized as one of the great, family owned, Napa Valley winerys. Founded by Molly and Donn Chappellet in 1967, the second generation is committed to continuing the vision of their parents. Donn Chappellet dreamed of making a wine to rival the First Growths of Bordeaux; Pritchard Hill was the answer to that dream. Pritchard Hill’s distinctive terroir presents a variety of elevations, exposures and soil structures. Farming the rugged hills was difficult and expensive, but Chappellet proved that Pritchard Hill produced grapes of superior quality. Wines are handcrafted to embody the rugged terroir and intensity of fruit. The 2023 Mountain Cuvée utilizes all the 5 varietals used in Bordeaux (Cabernet Sauvignon, Merlot, Cabernet Franc, Malbec and Petit Verdot). The beautifully aromatic wine delivers ripe blackberry fruit tones, finishing with fine grained tannins. A great accompaniment with our grilled meats and meat based pastas.

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