

APERITIVO

Barrel Aged Negroni | Boodles Gin | Campari | Taurinorum 18.
Mamma Mia | Mt. Gay Rum | Lime | Rose Syrup | Prosecco 16.
Falcone e Borsellino | Catedral Mezcal | Tequila | Taurinorum | Grapefruit Bitters 12.
Passione | Marin Coastal Gin | Amaro Montenegro | Passion Fruit | Vanilla | Lemon 18.
Sorrento Tropical | Cuervo Tradicional Tequila | Rum | Absinthe | Lime | Orgeat 16.
Romeo | Chopin Vodka | Lemon | Lavender Syrup 17.
Giulietta | Chopin Vodka | Lime | Elder Flower | Bitters 17.

VINO FRIZZANTE

Prosecco, Carpena Malvolti, Italy NV 18.
Brut, Domaine Carneros, CA 2021 19.
Brut Rosé, Carpena Malvolti, Italy NV 18.

VINO BIANCO & ROSATO 6 oz/9 oz/bottle

Gavi, 2024 Comune Di Gavi, Villa Sparina, Piemonte, Italy 15/20/54
Vermentino, 2024 Naeli, Dolia Nova, Sardegna, Italy 15/20/54
Pinot Bianco, 2024 Erst+Nue, Sudurol-Alto Adige, Italy 15/20/54
Falanghina, 2023 Feudi di San Gregorio, Sannio, Campania, Italy 12/17/45
Grillo, 2023 Feudo Maccari, Sicily 15/20/54
Sauvignon Blanc, 2024 Honig, Napa County, CA 16/23/64
Chardonnay, 2024 Tormaresca, No Oak, Puglia, Italy 14/19/50
Chardonnay, 2022 Patz & Hall, Sonoma Coast, CA 18/26/72
Rosé, 2023 Justin, Central Coast, CA 15/20/54
Rosé, 2024 Triennes, Nan Le-Pins Provence, France 15/20/54

VINO ROSSO 6 oz/9 oz/bottle

Valpolicella Ripasso, 2019 La Casetta, Domini Veneti, Veneto, Italy 18/25/66
Chianti Classico, Riserva, 2024 Peppoli, Chianti, Italy 16/23/64
Barbera, “Terresicci,” 2017 Dolianova, Sardinia, Italy 16/23/64
Montepulciano D’Abruzzo, 2022 Riserva, Ilauri, Italy 15/20/58
Pinot Noir, 2024 Ken Wright Cellars, Willamette Valley, OR 16/23/64
Pinot Noir, 2023 Mas Cavalls, Marimar, Sonoma Coast, CA 20/30/80
Merlot, 2023 J. Lohr, Los Osos, Paso Robles, CA 12/17/45
Zinfandel, 2023 Juvenile, Turley, CA 16/23/64
Cabernet Sauvignon, 2023 La Fleur Craig, Robert Craig, Napa/Sonoma, CA 19/26/70

BIRRA & SIDRO

Lager, Peroni, Italy 8.
Lager, Narragansett, New England, RI 6.
Pilsner, Bavik, Belgium 8.
White Ale, Einstok, Iceland 8.
IPA, Maui Wau, Altamont Beer Works, Livermore, CA 16 oz 14.
West Coast IPA, Rotating, Cooperage Brewing, Santa Rosa, CA 16 oz 14.
Hazy IPA, Rotating, Original Pattern, Oakland, CA 16 oz 14.
Dubbel Ale, Première, Chimay Pères Trappistes, Baileux, Belgium 16.
Dry Cider, Brooks, San Jose, CA 8.

NON-ALCOHOLIC LIBAGIONI

Nogroni, orange, hibiscus, clove, tonic 14.
Lavender Spritz, butterfly pea flower, soda 12.
Jalapeño-Cucumber-Mint Cooler 8.
Lychee-tini, Seedlip Grove, lychee, lemon 14.

BEVANDE

Cranberry Sparkling Lemonade 4.
Cock’n Bull Ginger Beer 7.
Boylan Root Beer 8.
Chinotto, Il Nostro, Lurisia, Italy 6.
Sprechers Orange Dream Soda, WI 16 oz 8.

NON-ALCOHOLIC VINO & BIRRA

Rosé, Giesen, New Zealand 11/43
Sauvignon Blanc, Giesen, New Zealand 11/43
Erdinger, Weissbrau, Germany 8.
West Coast IPA, Best Day Brewing, CA 8.
Golden Ale, Busty Lush Brewing, WI 8.

FEATURED WINES

Roero Arneis, Michele Chiarlo, Piedmont, Italy, 2024 15 glass/22 quartino/56 bottle

The 2024 Michele Chiarlo *Le Madri* Roero Arneis is a vibrant, expressive white that captures the elegance of Piedmont’s signature Arneis grape. It opens with lifted aromas of pear, white peach, and citrus blossom, layered with subtle notes of almond and fresh herbs. On the palate, the wine is crisp yet supple, offering a harmonious balance of lively acidity and silky texture. Flavors of orchard fruit, lemon zest, and mineral undertones carry through to a clean, refreshing finish. Sourced from sandy Roero soils that enhance its aromatic purity, *Le Madri* showcases both finesse and depth. It’s an ideal pairing for seafood, light pastas, and delicate cheeses, or simply enjoyed as a beautifully crafted aperitif.

Ramey Claret, North Coast, California, 2019 25 glass/37 quartino/100 bottle

Ramey’s 2019 Claret is a beautifully crafted Bordeaux-style blend led by 65% Cabernet Sauvignon, supported by Syrah, Malbec, Petit Verdot, Merlot, and Cabernet Franc. The wine opens with concentrated aromas of red, black, and blue fruits layered with notes of cigar box, tobacco leaf, and chicory, offering both richness and aromatic complexity. On the palate, it mirrors its expressive nose—dark berries interwoven with cumin, dried sage, orange zest, bittersweet chocolate, and espresso, finishing long, dry, and elegantly structured. Eighteen months of aging on the lees in French and American oak provides a velvety, cushioned mouthfeel and seamless tannins. More approachable in its youth than a varietal Cabernet, this blend still has the depth to age gracefully for a decade or more. A refined, food-friendly red that brings both power and finesse to the table.

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