



ADALINA
ITALIAN



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LIBATIONS

COCKTAILS

Unique creations

IL POMO D'ORO

Jeffersons Small Batch Bourbon, Pama Liqueur
Pimm’s No. 1, Cardamom, Lemon
19

BENE FATTO

Highwest Bourbon, Aperol, Romano Amaro, Falernum,
Orgeot, Cinnamon, Lemon
19

CALABRESE

Adalina Dobel Diamante Tequila, Calabrian Chili
Agave, Black Lime
19

POSITANO PARADISE 2.0

Grey Goose Vodka, Licor 43, Kiwi, Vanilla, Cinnamon,
Lemon, Prosecco
19

FUME E FRUTTA

400 Conejos Mezcal, Maraschino, St George Spiced Pear
Liqueur, Quince & Peach Jam, Ginger, Honey, Lemon, Sea Salt
19

SPIRITO VERDE

Hendricks Gin, Genepy Des Alps, Fennel, Lime , Citrus Oil
19

VIOLET FLAME

Adalina Private Barrell Sazerac Rye Whiskey infused with
Belgian Chocolate & Brown Butter, St Elizabeth Walnut
Liqueur, Chinotto, Chocolate Bitters

“The Sheila”, Violet Flame Toffee, Organic Sprouted Pecans,
Kokuto Black Sugar Toffee
22

MARTINIS

Classic and not



MARTINI SERVICE

“Limit two per guest”

GREY GOOSE VODKA OR BOMBAY SAPPHIRE GIN

Blue Cheese Olive, Ricotta & Calabrian Chili Olive,
Mascarpone Honey Citrus Olive
22

PARM-TINI

GREY GOOSE VODKA OR BOMBAY SAPPHIRE GIN

Noilly Prat White Vermouth, Castelvetro Olive, Parmesan Tuile
21

ESPRESSO MARTINI

GREY GOOSE VODKA OR PATRON REPOSADO TEQUILA

Cafe Borghetti Liqueur, Sparrow Espresso
18

TIRAMISU MARTINI

Grey Goose, Averna Amaro, Espresso,
Lady Finger Cordial, Tiramisu Cream
22

WINE

Get a glass or go for the bottle

SPARKLING

G | B

Avisi, Prosecco, Veneto, Italy, NV	15/60
Buonamico, “Particolare”, Brut, Rose, NV	17/68
Perrier-Jouët, “Grand Brut”, Brut, Champagne, NV	32/128
Antinori, “Cuvee Royal”, Franciacorta, Lombardy, NV	34/136
Ca’ del Bosco, “Cuvee Prestige”, Brut, Franciacorta, 47ed	26/104

WHITE

Lunardi, Pinot Grigio, Venezia, Italy, ‘24	14/56
Dom. de Villargeau, Sauvignon Blanc, Loire V., FR, ‘23	17/68
Conte Vistarino, “Ries”, Riesling, Lombardy, IT, ‘22	18/90
Stag’s Leap Wine Cellars, “AVETA”, Sauvignon, NV, ‘23	27/108
Olivier Leflaive, “Les Setilles”, Bourgogne Blanc, ‘22	28/112
Lingua Franca, Chardonnay, Willamette Vly, OR, ‘22	27/108

ROSE

Feudi di San Gregorio, “San Greg”, Rosé, Campania, IT, ‘24	18/90
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RED

ERSOL, Pinot Noir, Sonoma Coast, CA, ‘24	21/100
Castello di Verduno, Nebbiolo, Langhe, Piedmonte, IT ‘23	18/90
Travaglini, Nebbiolo, Gattinara, Piedmonte, IT, ‘21	28/112
San Felice, Chianti Classico, Tuscany, Italy, ‘22	17/68
Querciabella, “Mongrana”, Super Tuscan, Italy, ‘24	16/64
Ridge, “Three Valleys”, Zinfandel, Sonoma, CA, ‘23	21/84
Fontanafredda, “Raimonda”, Barbera d’Alba, Piedmonte, ‘22	18/90
My Favorite Neighbor, Cabernet Sauvignon, Paso Robles, CA, ‘21	22/88
Far Niente, “Post & Beam”, Cabernet Sauv., Napa , CA, ‘22	27/108
Il Poggione, Brunello di Montalcino, Tuscany, Italy, ‘19	40/180
Antinori, Guado al Tasso, “il Bruciato”, Bolgheri, Tuscany, ‘24	24/96

BEER

Fancy and not

BUD LIGHT	lager 6
ALLAGASH WHITE	american wheat ale 9
MILLER LITE	lager 6
MODELO ESPECIAL	mexican lager 8
MICHELOB ULTRA	lager 7
STELLA ARTOIS	euro pale lager 9
PERONI NASTRO AZZURRO	italian lager 8
PILOT PROJECT TWO FALLS	Hazy IPA 11

SPIRIT-FREE

Skip the hangover

THE SPICE OF LIFE

Passion Fruit, Calabrian Chili Infused Agave, Black Lime, Soda
14

CARROT TOP

Carrot, Ginger, Orgeat*, Lemon
14

GOLDEN APPLE

Pomegranate Juice, Cardamom, Lemon, Ginger Ale
14

BUDWEISER ZERO	YEARS CLASSIC PALE
5	6