

VINI AL BICCHIERI

WINES BY THE GLASS

SPUMANTE

- Pop Off **bright & bubbly*
- PROSECCO**, Isotta Manzoni “L’Essenza”, NV (Veneto) 15
- ETNA BRUT**, Firriato “Gaudensius”, NV (Sicilia) 20
- LAMBRUSCO DI SORBARA**, Cantina di Soliera, NV (Emilia-Romagna) 16

VINO BIANCO

- Stay Salty **crisp & mineral*
- FALANGHINA**, Alois “Caulino”, 2024 (Campania) 16
- BOMBINO BIANCO**, Alberto Longo “Le Valli”, 2024 (Puglia) 16
- ERBALUCE DI CALUSO**, Cieck “Vigna Misobolo”, 2024 (Piemonte) 17

- Aroma Therapy **fresh & fragrant*
- LOMBARDI BIANCO**, Fontezoppa “Acquamarina”, 2024 (Marche) 16
- VERMENTINO**, Prelius, 2024 (Toscana) 17
- RIBOLLA GIALLA**, I Clivi “A Tessa”, 2024 (Friuli) 16

- Full Disclosure **lush & layered*
- LUGANA**, Ca’ Lojera, 2024 (Lombardia) 18
- GRILLO**, Feduo Montoni “Timpa”, 2023 (Sicilia) 18
- SOAVE CLASSICO**, Villa della Torre “Castelcerino”, 2024 (Veneto) 18

SKIN CONTACT

- Orange Crush **textured & intriguing*
- TREBBIANO D’ABRUZZO**, Bossanova “Swing”, 2024 (Abruzzo) 17
- PINOT GRIGIO**, Scarbolo “Il Ramato”, 2024 (Friuli) 16

- Pink Slip **dry & refreshing*
- LOMBARDI ROSATO**, Fontezoppa “Chiacchierona”, 2024 (Marche) 16

VINO ROSSO

- Easy Does It **light & lively*
- SCHIAVA**, Elena Walch, 2024 (Alto Adige) 18
- VALPOLICELLA CLASSICO**, Pra “Morandina”, 2024 (Veneto) 17
- CHIANTI**, Tenuta San Vito, 2024 (Toscana) 16

- Terroir Talk **earthy & interesting*
- ETNA ROSSO**, Firriato “Le Sabbie dell’Etna”, 2022 (Sicilia) 17
- NEBBIOLO LANGHE**, Paitin “Starda”, 2024 (Piemonte) 19
- CESANESE**, Casale del Giglio, 2023 (Lazio) 16

- Heavy Hitters **full & flavorful*
- LOMBARDI ROSSO**, Fontezoppa “Capatosta”, 2022 (Marche) 16
- BARBERA D’ALBA**, Bovio “Il Ciotto”, 2024 (Piemonte) 17
- MONTEFALCO ROSSO**, Arnaldo Caprai, 2021 (Umbria) 17
- TOSCANA ROSSO**, Tenuta Sette Cielì “Yantra”, 2023 (Toscana) 22

LOMBARDI + CO BY FONTEZOPPA

- Our new house label - crafted by us, exclusively for us - celebrates our love of approachable, beautifully balanced wines made to pair seamlessly with our menu & moments around the table!
- BIANCO “ACQUAMARINA”** Pecorino/Passerina Blend ... **peach, citrus, coastal saline*
- ROSATO “CHIACCHIERONA”** Pinot Nero ... **bright berry, citrus snap*
- ROSSO “CAPATOSTA”** Montepulciano/Sangiovese Blend ... **lively, ripe fruit, savory accents*

COCKTAILS

NEGRONI BAR ... 16

- CLASSICO NEGRONI** (Gin)
- FORZA NEGRONI** (Bourbon)
- OAXACAN NEGRONI** (Mezcal)
- FANTASMA NEGRONI**
- Tanqueray Sevilla Gin, Luxardo Bitter Bianco

SPRITZES ... 14

- APEROL SPRITZ** (Aperol)
- HUGO SPRITZ** (Elderflower)
- CAPRI SPRITZ** (Limoncello)
- SARTI SPRITZ** (Blood Orange, Passion Fruit)
- SORBETTO SPRITZ**
- with Housemade Orange-Cranberry Sorbetto

FROZEN ... 15

- FROZEN HUGO SPRITZ**
- Elderflower, Vodka, Prosecco, Mint
- FROZEN WATERMELON MARGARITA**
- Rosaluz Tequila, Watermelon, Lime, Dry Curaçao

SEASONAL ... 16

- POM & FIG**
- Figenza Fig Vodka, Pomegranate, Carpano Antica, Lime
- DIABLO**
- Reposado, Lime, Cassis, Ginger Beer
- AUTUMN FLAME**
- Bourbon, Spiced Demerara, Burnt Orange, Aromatic Bitters
- BEETS ME**
- Gin, Beet, Limoncello, Basil, Lemon
- BLACK WIDOW**
- Thai Chile-Infused Tequila, Blackberry, Cinnamon, Lime
- BLOWING SMOKE**
- Gin, Ginger, Honey, Lemon, Scotch Essence
- GRAPE EXPECTATIONS**
- Vodka, Grape, Strawberry, Lime, Ginger Beer
- APPLE OF MY RYE**
- Rye, Berentzen Apple, Cinnamon, Dry Curaçao
- CABANA NO. 5**
- Clarified Rum, Salted Orgeat, Grand Marnier, Lime

DRAFT BEER ... 9

- PERONI**
- Italian Lager, Italy (4.7%)
- SEVEN TRIBESMAN “PINES LAKE”**
- German-Style Pilsner, NJ (5.5%)
- 902 “OKTOBERFEST”**
- Vienna-Style Lager, NJ (5.2%)
- HOBOKEN “BODI BLONDE”**
- Blonde Ale, NJ (5.5%)
- KANE “HEAD HIGH”**
- American IPA, NJ (6.6%)
- CARTON “JERSEY BLUE GRASS”**
- Session Blueberry IPA, NJ (5.5%)
- BELL’S “TWO HEARTED”**
- American IPA, MI (7%)
- OTHER HALF “GREEN CITY”**
- Hazy IPA, NY (7%)

ZERO PROOF ... 8

- EASY BREEZY**
- Blackberry, Fall Spice Syrup, Lemon, Soda
- AUTUMN ORCHARD**
- Apple, Cinnamon, Lemon