

COCKTAILS

The Rose Society

Rinomato Aperitivo, Mancino Bianco, Spumante Rosé, Lemon • 13

Panna Oro

Vodka, Orange-Vanilla Cordial, Fever Tree Tonic, Aleppo Salt Rim • 13

The Pantheon

Rye, Meletti, Mint, Soda, Angostura Bitters • 14

Livia

Oloroso Sherry, Nocino, Dry Vermouth, Prosecco, Fee Brother's Black Walnut Bitters, Sage • 13

Monteverde

Aquavit, Salers, Cap Corse Blanc, Dill, Black Lemon Bitters • 14

Palazzo Pio

Olive Oil-washed Vodka, Mancino Secco, Bitter Truth Olive Bitters • 16

The Flower it Bears

Mezcal, Gran Classico, Dry Vermouth, Grapefruit Bitters • 16

Miss Willmott

Amaro Amara, Amaro Nardini, Prosecco, Blood Orange Shrub • 16

No Armour Against Fate

Bourbon, Mancino Amaranto, Montenegro, Orange Zest, Thyme • 15

Boccanegra

Rye, Sfumato, Carpano Antica, Dry Vermouth, Lemon Zest • 15

BIRRA

Forst

lager, bottle 11.2oz (IT) • 8

Menabrea Bionda

blonde, bottle 11.2 (IT) • 8.50

Modern Times Fortunate Islands

hoppy pale ale, can 16oz (CA, USA) • 9

Avery Brewing Ellie's Brown

brown ale, bottle 12oz (CO, USA) • 7.50

Chef, Marie Rutherford • Sous, Colin Pentinnen

GM, Dana Forman • AGM, Breck Gault • AGM / Bar, Jonathan Valencia • Wine Director, Carrie Omega

Grazie Mille!