

COCKTAILS

Warley Place

Cap Corse Blanc, Lambrusco, Basil, Lemon, Soda • 12

Miss Willmott

Amaro Amara, Amaro Nardini, Prosecco, Lemon • 16

Livia

Oloroso Sherry, Nocino, Dry Vermouth, Prosecco • 13

The Flower it Bears

Mezcal, Gran Classico, Dry Vermouth • 15

Monteverde

Aquavit, Salers, Cap Corse Blanc, Black Lemon • 12

No Armour Against Fate

Bourbon, Mancino Amaranto, Montenegro • 14

Palazzo Pio

Olive Oil washed Gin, Mancino Secco, Bitter Truth Olive Bitters • 16

The Pantheon

Rye, Meletti, Mint, Soda • 12

Boccanegra

Rye, Sfumato, Carpano Antica, Dry Vermouth, Angostura • 13

BIRRA

Forst

lager, bottle 11.2oz (IT) • 8

Menabrea Bionda

blonde, bottle 11.2oz (IT) • 8.50

Gigantic IPA

IPA, bottle 16.9oz (OR, USA) • 10

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

Gratzie Mille!