

FRIZZANTE

FURLAN PROSECCO CUVEE BEATRICE DOC – VENETO, ITALY	14/56
CASTELLAR CAVA ROSE DEMI-SEC – CATALONIA, SPAIN	13/53
FERRARI BRUT DOC (100% CHARDONNAY)	82
TRENTINO, ALTO ADIGE	
FRANCIACORTA “BARONE PIZZINI” BRUT ANIMANTE DOCG	72
LOMBARDIA	

BIANCHI DA BICCHIERE

VERMENTINO “ARGIOLIS” COSTA MOLINO DOC ‘20 - SARDEGNA	14/52
PIERPAOLO PECORARI SAUV. BLANC ‘20 – VENEZIA GULIA	16/62
PINOT GRIGIO AI GALLI ‘19 DOC - VENETO	11/44
TREBBIANO PODERI DAL NESPOLI IGT ‘17 - (ON TAP)	9
EMILIA-ROMAGNA	
GRECO DI TUFO ORNETA DOCG ‘19 – CAMPANIA	17/65
STORYPOINT CHARDONNAY SONOMA COUNTY ‘18 - USA	15/58

ROSSI DA BICCHIERE

PINOT NOIR “I’PRANDI” MARCATO ‘18 IGT – VENETO	14/56
“PANARETTA” CHIANTI CLASSICO ‘18 DOCG - TOSCANA	15/58
BARBERA D’ALBA GIANFRANCO ALESS. ‘19 PIEDMONT	16/62
SANGIOVESE PODERI DAL NESPOLI IGT ‘15 - (ON TAP)	9
EMILIA-ROMAGNA	
ROSSO “ROMA” POGGIO LE VOLPI ‘18 DOC – LAZIO	18/70

PLEASE NOTIFY YOUR SERVER FOR ANY ALLERGIES

P.S. OUR SOUR MIX FOR COCKTAILS CONTAINS RAW EGG WHITES

GARDEN & KITCHEN Giardino 54 COCKTAILS

GIARDINO ~18

Hendricks, Maraschino, Homemade Thyme Syrup, Muddled Cucumber, Lime Juice, Fresh Mint

ROSEMARY OLD FASHION ~18

Bourbon, Homemade Rosemary Caramel, Bitters, Burnt Rosemary

MEZCAL NEGRONI ~18

Vida Mezcal, Sweet Vermouth, Campari

RAGGIO DI SOLE ~18

Passion Fruit Puree, Coconut Rum, Orange Blossom Water

AMALFI C. ~18

Malfi Gin, Italicus, Lemon Juice, Muddled Cucumber, Fresh Blackberries, Lavender

CILIEGINO ~18

Cherry Liqueur, Jalapeno Infused Tequila, Honey Syrup, Pineapple Juice

GINGER COSMO ~18

Vodka, Ginger Liqueur, Cranberry w/A Squeeze of Lime

BEER

STELLA ~8

5.0% ABV LEUVEN, BELGIUM

Light, Crisp, Clean and Refreshing Belgium Lager

FORSYTH LAGER ~ 12

4.8% ABV, ALGUND, ITALY

Nice Balance Between Hops and Malt, Fragrant Aroma w/Adherent & Persistent Head

MENABREA BIONDA LAGER ~11

4.8% ABV PIEMONTE, ITALY

Light Classic Lager, Balance Bitterness & Floral Nose

BARRIER MONEY IPA ~ 12

7.3 % ABV OCEANSIDE, NY

Hazy Dry-Hopped IPA, Citrus Hops, Tropical Fruit notes.

ROSATO

COSTA DEI TRABOCCHI ROSATO ‘20 – ABRUZZO, ITALY	12/46
BANDOL ROSE “DOM LA SUFRENE” 20 PROVENCE, FRANCE	18/70

BIANCHI

MULLER-THURGAU GARLIDER ‘17 IGT - ALTO ADIGE	55
GAVI DI GAVI “LA BOLINA” ‘19 DOC – PIEMONTE	59
MOSCATO D’ASTI “SURI” VILLA GIADA ‘20 DOCG - PIEMONTE	42
VERNACCIA DI SAN GIMIGNANO MASSINO DALDINI ‘19 DOCG	46
TUSCANY	
PECORINO CIAVOLICH ‘19 IGT - ABRUZZO	62
FIANO DI AVELLINO ORNETA ‘17 DOCG - CAMPAGNA	47
ETNA BIANCO “OUTIS” BIANCO ‘17 DOC - SICILIA	73

ROSSI

MONFERRATO ROSSO “BRICCHETTA” LA BOLLINA ‘17 DOC	72
PIEMONTE (85% Barbera 15% Nebbiolo)	
BAROLO LIVIA FONTANA 100% NEBBIOLO ‘14 DOCG – PIEMONTE	105
AMARONE TEDESCHI , DOCG ‘15 - VENETO	125
CHIANTI CLASSICO PANZANELLO ‘18 DOCG - TOSCANA	64
BRUNELLO DI MONTALCINO , CASTELLO ROMITORIO DOCG ‘12	145
TOSCANA	
SAN PIO “SUPER TUSCAN” MASTROJANNI ‘17 – TUSCANY	92
BOLGHERI SUPERIORE “RENZO” PEITRANOVA ‘14 DOC - TOSCANA	107
IL CARBONAIONE POGGIO SCALETTE ‘14 IGT – TOSCANA	125
“GRAVELLO” GAGLIOPPO/CABS AU IGT LIBRANDI ‘17 - CALABRIA	78
SAGRANTINO MONTEFALCO “SCACCIADI AVOLI” ‘12 DOCG – UMBRIA	89
CANTINE DUE PALME “PRIMITIVO DI MANDURIA” DOP ‘18 PUGLIA	54
GULFI NERO JBLEO “NERO D’AVOLA” IGT ‘18 – SICILIA	60
NERO D’AVOLA DON ANTONIO ‘15 DOC RISERVA - SICILIA	94