

NORTH

ITALIA

Spritz

🍷 glass 🍷 bottle

HUGO 15.5

smashed basil & mint, fresh citrus, elderflower, prosecco 250 cal

NEW ITALIAN 15.5

aperol, citrus smash, prosecco 150 cal

MIMOSAS & BELLINIS 🍷13.5 🍷58

orange juice, grapefruit, blood orange or peach 140-630 cal

Cocktails

BREAKFAST MULE 14.5

crop meyer lemon vodka, peach, lemon, ginger beer, sparkling rosé 240 cal

GIADA 13.5

nikka vodka, cucumber, house aperitivo blend, basil, lime 210 cal

PALERMO 13.5

ramazzotti rosato, blood orange, cazadores blanco 230 cal

SPARKLING ROSÉ SANGRIA 14

rosé wine, elderflower, peach, fresh berries 290 cal

CIAO, BELLA! 16.5

vanilla infused vulcanica vodka, white peach, brut rosé 230 cal

Zero Proof

JUST PEACHY 11.5

white peach, raspberry, lemon, ginger beer 150 cal

OOSPRITZ 13

mionetto na aperitivo, crushed lemon, bubbles 70 cal

LA SPEZIA 12

pentire non-alcoholic, blood orange, honey, lemon, spiced salt 80 cal

Bubbles & Sangria

🍷 glass 🍷 bottle 🍷 pitcher

NON-ALCOHOLIC (split) 12

zonin, “cuvée zero”, veneto 30 cal

PROSECCO 🍷12.5 🍷50

bottega “vino dei poeti”, veneto 140/630 cal

SPARKLING ROSÉ 🍷12.5 🍷50

cleto chiarli “brut de noir”, emilia-romagna 140/630 cal

RED SANGRIA 🍷12.5 🍷44

brandy, blood orange, red wine, raspberry 320/1270 cal

White Wine

glass 140 cal terzo 190 cal bottle 630 cal

SAUVIGNON BLANC 0.0

miguel torres, “serena non-alc.”, chile 30/40/120 cal

PINOT GRIGIO

barone fini, valdadige

GRECO DI TUFO

villa matilde, campania

VERMENTINO

pala “soprasole”, sardinia

GRILLO

feudo montoni “timpa”, sicily

RIESLING

loosen bros. “dr. l”, moseli

MOSCATO D'ASTI

vietti, piedmont

SAUVIGNON BLANC

vavasour, awatere valley, nz

SAUVIGNON BLANC

duckhorn, north coast

CHARDONNAY

edna valley, central coast

CHARDONNAY

bollini, “barricato 40”, trentino

CHARDONNAY

la follette “los primeros”, sonoma county

GRAPEFRUIT G&T 14.5

hendrick’s cabaret, ramazzotti rosato, fever tree medi tonic 200 cal

PASSIONE 15

aperol, vanilla infused vodka, passion fruit, prosecco 190 cal

YOU, ME & CAPRI 15

campari, peach, sparkling rosé 250 cal

CARAJILLO 14

double espresso, licor 43, caffè borghetti, hazelnut 190 cal

SICILIAN MARGARITA 16.5

el mayor reposado, grand marnier, montenegro, fresh citrus 240 cal

LA DOLCE VITA 16.5

casamigos blanco, nonino l’aperitivo, passion fruit 190 cal

ESPRESSO MARTINI 16.5

nikka vodka, fresh espresso, borghetti, frangelico, oat milk 360 cal

TUSCAN BLOODY MARY 13.5

spicy infused tito’s vodka, tuscan spice blend, charcuterie 290 cal

PINA NO-LADA 11.5

coconut, pineapple, fresh lime, bubbles 180 cal

FAUX ME TWICE 12.5

non-alc. sauvignon blanc, strawberry, pineapple, smashed citrus 110 cal

PHONY NEGRONI 12

st. agrestis, non-alcoholic 90 cal

Rosé Wine

glass 140 cal terzo 190 cal bottle 630 cal

CHIARETTO

cà maiol “riviera del garda classico”, valtènes

Red Wine

glass 140 cal terzo 190 cal bottle 630 cal

FRAPPATO

donnafugata “bell’assai”, sicily

CHIANTI CLASSICO

borgo scopeto, tuscany

MONTEPULCIANO D'ABRUZZO

umani ronchi, “podere”, abruzzo

PINOT NOIR

bottega vinaia, trentino

PINOT NOIR

valrav, sonoma county

BARBERA

marchesi di gresy, asti

NEBBIOLO LANGHE

marchesi di barolo “sbirolo”, piedmont

SUPER TUSCAN

ornellaia “le volte”, tuscany

BAROLO

fontanafredda “silver label”, piedmont

MERLOT

st. francis, sonoma county

MALBEC

portillo, mendoza

NEGROAMARO

li veli “pezzo morgana”, salice salentino riserva

CABERNET SAUVIGNON

di majo norante, molise

CABERNET SAUVIGNON

paul dolan vineyards, mendocino county

CABERNET SAUVIGNON

iconoclast “by chimney rock”, napa valley

PROPRIETARY RED BLEND

delille cellars “d2”, columbia valley

Beer

\$6.75 – 9 100 - 270 cal per serving

Local Draft

HUSS “scottsdale blonde”

WALTER STATION “hazing arizona ipa”

SAN TAN “moon juice galactic ipa”

Local Bottles + Cans

HUSS “devil’s halo lager”

PAPAGO “orange blossom wheat”

GRAND CANYON “sunset amber ale”

PERONI (draft) • COORS LIGHT • MODELO • ATHLETIC “upside dawn non-alcoholic golden ale”