



SPARKLING

Glass | Carafe (16oz)

Futura 2022, Madrevite - Umbria 14 | 35

Trebbiano Spoletino Methode Ancestrale
sliced lemon, fresh cut grass, almond biscotti

Granianum 2023, Bosco de 'Medici - Campania 12 | 30

Gragnano
blackberry pie, black currant, vined tomatoes, semi-sparkling red

WHITE

Amor Iovis 2022, Bosco de Medici - Campania 10 | 25

Falanghina
apricot, banana, mint, marigold

Lavaflava 2023, Bosco de Medici - Campania 12 | 30

Caprettone, Falanghina
honeydew, orange sorbet, georgia peach, medium bodied

Elve 2022, Madrevite - Umbria 10 | 25

Grechetto
lemon, nectarine, fresh cut grass, juicy

Pompeii Bianco 2023, Bosco de Medici - Campania 14 | 35

Caprettone
kiwi, white peach, green apple, white pepper, rich and concentrated

Lapazio 2022, Francesca Fiasco - Campania 15 | 38

Fiano, Falanghina, Coda di Volpe
lemon verbena, honeysuckle, orange slices, oak spice Rating: 93 pts. James Suckling

ROSÉ

Pompeii Rosato 2022, Bosco de Medici - Campania 13 | 33

Piedirosso
strawberry, pink grapefruit, fresh rose petals, sea salt



RED

Glass | Carafe (16oz)

Opra 2022, Madrevite- Umbria

13 | 33

Gamey del Trasimeno

sour cherry, raspberry, salted popcorn, roasted coffee

Lavarubra 2022, Bosco de 'Medici - Campania

12 | 30

85% Piediroso, 15% Aglianico

black cherry, white pepper, red currant, truffle, bitter chocolate

Ersa 2020, Francesca Fiasco - Campania

11 | 28

Cabernet Sauvignon, Aglianico, Barbera, local varietals

black currant, red fruits, graphite, cedar, mildly oaked

Glanio 2021, Madrevite - Umbria

13 | 33

Sangiovese

ripe cherry, dried rose, raspberry bramble, green peppercorn

Difesa 2019, Francesca Fiasco - Campania

17 | 43

Aglianico, Cabernet Sauvignon, Barbera, local varietals

black cherry, plum, earthy, full bodied and tanic

Tiulla 2020, Madrevite - Umbria

14 | 35

Syrah

stewed black fruits, luxardo cherry, licorice root, graphite

RISERVA

Agathos 2021, Bosco de Medici - Campania

20 | 50

Piediroso, Riserva

red peppercorn, red currant, smokey, oak spice

C'OSA 2020, Madrevite - Umbria

23 | 58

Gamey del Trasimeno, Riserva

red rose, dried strawberry, cranberry, and cocoa powder Rating: 96 pts. Decanter

Mèrcori 2018, Francesca Fiasco - Campania

29 | 73

Aglianicone, Cabernet Sauvignon, Aglianico, Sangiovese and Barbera, Riserva

vintage leather, log cabin, amarena cherry, black currant Rating: 96 pts. James Suckling

FLIGHTS

Pompeii Sisters- 17

Amor Iovis, Lavaflava, Pompeii Bianco

Lakeside Reds- 19

Glanio, Tiulla, C'OSA '20

Comparison Flight- 15

Ersa '19 & Difesa '20



FORMAGGI \$8 each

Chive Chèvre, fresh goat cheese, **Linden Dale Farm**

grassy and creamy, mild chives

12 Month Aged Gouda, **Beemster**

toffee, brown butter, aged, hay

12 month aged Irish Cheddar, **Truly Grass-Fed**

toasted nuts, fresh herbs, lemon pith

Paradiso Reserve, Italian style cow milk cheese, **Beemster**

firm with crystallization throughout, rich and savory

Camembert sheep & cow's milk cheese, **Old Chatham Creamery**

creamy, buttery, earthy

Pepper Jack, goat milk cheese, **LaClare Family Creamery**

creamy and spicy

French-Style cashew cheese, **Treeline Creamy Scallion**

rich and creamy with onions, scallions, and lemon

SALUMI \$10 each

Hot Calabrian *soppressata w/ spicy Calabrian chili*

Sopressata *northern Italian w/ garlic & wine*

Saucisson *French style w/ white wine, garlic & pepper*

Fig & Pistachio *Greek figs, pistachios, cinnamon, 100% Plant based salami*

Prosciutto *Italian pork leg, sea salt*

Olive and Sea Salt crackers *available GF* **\$5**

DOLCI \$9

Toscano Black Cioccolato Fondente Extra 70%

blend of cacao from Madagascar, Ghana, Ecuador & Venezuela, tobacco, roasted malt and cedar wood



BEER \$7 each

Italian Style Pilsner, ***Our Town Brewery***

Pale Ale, ***Our Town Brewery***

Light After Dark Schwarzbier, ***Our Town Brewery***

N/A BEVERAGES \$5 each

Blackberry Mint Jun, ***Wild Tonic***

Sparkling NY Hop Water, ***Ever-Hop***

- *Rosè Limonade* strawberry, raspberry, fresh flowers
- *Lime Spritz* Simcoe hops, lime

*GF, sugar free, alcohol free

Craft Soda, ***New Creation Soda Works***

- Dry-Hopped Ginger Ale
- Strawberry Habanero

Sparkling Mineral water



TINNED FISH PAIRINGS

Spanish Paprika Mackerel, **Patagonia Provisions \$7**

*Pair with Lavarubra, **Bosco de Medici**

Smoked Mussels, **Patagonia Provisions \$7**

*Pair with Pompeii Rosso, **Bosco de Medici**

Sardines in Olive Oil, Wild-Caught Moroccan, **Mina \$7**

*Pair with Pompeii Bianco, **Bosco de Medici**

Portugese Sardines in Hot Chili Oil, **Da Morgada \$7**

*Pair with Opra, **Madrevite**

Sardines with Preserved Lemon, **Fishwife \$9**

*Pair with Elve, **Madrevite**

Portugese Smoked Trout in Olive Oil, **Da Morgada \$10**

*Pair with Il Reminore, **Madrevite**

Smoked Salmon with Sechuan Chili Crisp, **Fishwife \$16**

*Pair with Tiulla, **Madrevite**