



## FIOLA MARE BRUNCH • 28

Your choice of either Fiola Mare Bellini, Mimosa or Coffee

### *Bruschetta Dolce*

Ricotta, Asturias Chestnut Honey, Seckel Pear Compote, Grilled Country Bread

### *Italian Shrimp & Grits*

Soft Polenta, Maya Prawns

### *Your Choice of Dolce*

## BRUNCH FAVORITES

### *Uova in Camicia • 16*

Two Poached Eggs, Smoked Salmon, Rosemary  
Hollandaise, Biscuits

### *Fiola Mare Lobster Roll • 18*

Maine Lobster, Spicy Calabrese Mayo, Pickled  
Cucumbers, Potato Bun

### *Uova al Forno • 16*

Baked Eggs, Creamy Mushrooms, Pane Carasau

### *Bistecca & Uova • 26*

New York Strip Loin, Olive Oil Poached Duck Egg,  
Parmigiano Crema

### *Lemon Mascarpone Pancakes • 15*

Apple Butter, Candied Almonds, Maple Syrup

## MORNING PASTRY BASKET • 16

*With Fresh Fruit Jams, Local Honey & Farm Butter, serves 2 to 4*

Croissant, Cinnamon Apple Coffee Cake, Pane Carasau, Green Olive Panino, Filoncino

## BRUNCH DOLCI • 9

### *Tahitian Vanilla Cake*

Maple Mascarpone

### *Yogurt Panna Cotta*

Apricots, Marcona Almond Granola

### *Bomboloni*

Chocolate Espresso Gelato

### *Coppetta*

Daily Selection of Handmade Gelato & Sorbet

### *Macedonia di Frutta*

Seasonal Fruit, Sorbet

## BRUNCH LIBATIONS

### **By the Glass • 12**

Sauvignon Blanc, Cliff Lede  
Chardonnay, Mazzolino, Blanc  
Riesling, St. Micheal, Eppan  
Cabernet, Valdisanti

### **Cocktails • 12**

Bloody Mary  
Bellini  
Mimosa

### **Bibite • 5**

Orange  
Grapefruit  
Apple  
Cranberry  
Tomato

## OYSTERS

*Raw on the Half Shell, Lemon & Fiola Mare Condiments*

Wianno • 18/ 36  
Cape Cod, Massachusetts  
Sweet & Briny

Wild Belon • 24/ 48  
Boothbay Harbor, Maine  
Bold & Briny

Kusshi • 18/ 36  
Vancouver Island, British Columbia  
Sweet & Light

## FRUTTI DI MARE

*Gourmet Selection of Market Seafood • Raw & Barely Cooked*

East & West Coast Oysters / Middleneck Clams / Penn Cove Mussels / Maine Lobster /  
Catalina Sea Urchins / Head-On Prawns / Peekytoe Crab

**Serves 1-3 • 48**

**Serves 4-6 • 90**

## SALADS & ANTIPASTI

*Mollie Arugula • 14*  
Shaved Fennel, Honey Bell Tangerines

*Burrata of Buffalo Mozzarella • 18*  
Artichokes, Sea Lettuce, Cucumbers, Basil Pesto

*Jumbo Lump Crab Cake • 18/32*  
Remoulade, Celery Salad

*Crescia • 18*  
Grilled Marche Flatbread, Smoked Salmon, Herbed  
Mascarpone, Butter Lettuce

## PASTA

*Sardinian Cavatelli • 18*  
Vesuvio Tomatoes, Basil, Formaggio di Fossa

*Gragnano Spaghetti • 22*  
Middleneck Clams, Parsley, Chilies, "Amalfi Coast"

*Bucatini • 28*  
Red King Prawns, Catalina Sea Urchins, Espelette

*Fiola Maine Lobster Ravioli • 30*  
Ginger, Chives

## FROM OUR MARKET COUNTER

*Whole Fish Grilled • Priced per Pound • Fish Varies in Weight*  
*Our Servers Debone Your Fish Tableside Unless Otherwise Instructed*

*Spanish Branzino • 32/lb*

*Turbot • 32/lb*

*Dover Sole • 55/lb*

*Scottish Langoustine • 13/ea*

*Calamari • 12/lb*

*Mediterranean Dorade • 24/lb*

*Grilled Lemon, Black Olive Salt, Salsa Verde, Fennel Aioli*  
*Fish also available in Single Portion Fillet*

## SIDES • 8

*Creamed Spinach*  
*Roasted Mushrooms*  
*Hash Brown Potatoes*  
*Bacon*  
*Italian Sausage*  
*Sunny-Side Up Farm Egg*



## OYSTERS

*Raw on the Half Shell, Lemon & Fiola Mare Condiments*

### Wild Belon

• 24/ ½ Dozen • 48/ 1 Dozen  
Boothbay Harbor, Maine  
Bold & Briny

### Wianno

• 18 ½ Dozen • 36/ 1 Dozen  
Cape Cod, Massachusetts  
Briny but Sweet

### Kusshi

• 18/ ½ Dozen • 36/ 1 Dozen  
Vancouver Island, British Columbia  
Sweet & Light

## FRUTTI DI MARE

*Gourmet Selection of Market Seafood • Raw & Barely Cooked*

East & West Coast Oysters / Middleneck Clams / Penn Cove Mussels / Maine Lobster  
Catalina Sea Urchins / Head-On Prawns / Peekytoe Crab / Razor Clams

**Serves 1-3 • 48**

**Serves 4-6 • 90**

## WHOLE MAINE LOBSTER

*Lightly Grilled • Coral Butter • Salt Crusted Creamer Potatoes*  
*1 ¾ lbs • 40*

## TUTTO CRUDO!

*Classic Almost Raw Mediterranean Style*

*\*Nantucket Bay Scallops • 18*  
Black Truffle, Sicilian Fior di Sale

*\*Smoked Black Cod • 22*  
Porcini Crema, Toasted Alba Hazelnuts

*\*Ahi Tuna Carpaccio • 16*  
Arugula, Blood Orange, Grilled Crescia

*\*Sea Urchin Panna Cotta • 22*  
Foie Gras, Espelette, Olive Oil Crouton

## SPECIALS

*Smoked Potato Gnocchi • 24*  
Calamari & Dover Sole  
Baby Artichokes, Almonds

*Dorade Royale • 22*  
Charred Fennel, Piquillo Peppers, Salsa Verde  
Sea Beans Tempura

## CALVISIUS ITALIAN CAVIAR

*1 oz Presentation • Warm Chive Biscuits & Buckwheat Blini*

*Caviar de Venise • 90*  
Siberian sturgeon harvested at 7 years. Smooth dark grey pearls with aromas of dried fruits & delicate iodine flavor

*Royal Oscietra • 145*  
Finest quality Russian sturgeon harvested at 12 years. Dark brown to grey or light amber, medium to large size roe, with a poppy nutty flavor

## SALADS & ANTIPASTI

### *Colors of the Garden • 14*

Salad of Italian Heirloom Radicchio, Miner Lettuce, Honey Bell Tangerine, Blood Orange, Basil

### *Burrata of Buffalo Mozzarella • 18*

Artichokes, Sea Lettuce, Cucumbers, Pesto of Basil Genovese

### *Maine Peekytoe Crab • 20*

San Marzano Tomatoes, Yuzu, Sorrel

### *Fiola Mare Oysters & Caviar • 22*

Spoonbill Caviar, Champagne Zabaglione, Chives

## PASTA

### *Sardinian Ricotta Cavatelli • 18*

Vesuvio Tomatoes, Basil, Formaggio di Fossa

### *Gragnano Spaghetti • 22*

Manila Clams, Parsley, Chilies, “Amalfi Coast”

### *Fiola Maine Lobster Ravioli • 32*

Ginger, Chives

### *Bucatini • 28*

Red King Prawns, Sea Urchins, Espelette

### *Chestnut Marubini • 32*

Viking Village Scallops, Norcia Black Truffle

### *Acquerello Risotto • 24*

Squid Ink, Calamari, Cod Tripe & “Kokotxas”  
Venetian Style

## OCEAN & FARM

### *Adriatic Seafood Brodetto • 38*

Wild Cod, Dorade, Clams, Calamari, Prawns

### *Turbot • 38*

Smoked Potato, Cipolline Agrodolce  
Sicilian Olio Verde

### *Virginia Black Bass • 38*

Melted Leeks, Kusshi Oysters, Spoonbill Caviar

### *Strube Ranch Wagyu Ribeye • 46*

Tomato Compote, Pecorino, Cured Mangalitsa  
Manodori Balsamico

### *Veal Loin & Cheek Raviolo • 38*

Brasato, Alba Hazelnuts, Gremolada Milanese

## FROM OUR MARKET COUNTER

*Whole Fish Grilled • Priced per Pound • Fish Varies in Weight*

*Our Servers Debone Your Fish Tableside Unless Otherwise Instructed*

*Spanish Branzino • 32/lb*

*Dover Sole • 44/lb*

*Ahi Tuna Steak • 28/lb*

*Scottish Langoustine • 13/ea*

*Calamari • 14/lb*

*Mediterranean Dorade • 24/lb*

*Turbot • 36/lb*

*Grilled Lemon, Black Olive Salt, Salsa Verde, Fennel Aioli*

*Fish also available in Single Portion Fillet*

## SIDES • 8

*Sautéed Spinach & Meyer Lemon*

*Olive Oil Crushed Smoked Potato*

*Mushrooms “Trifolati”*

Please ask your server about Fabio’s cookbook • 32<sup>50</sup>  
Chef/Owner Fabio Trabocchi • Executive Chef John Melfi



## OYSTERS

*Raw on the Half Shell, Lemon & Fiola Mare Condiments*

*Kumamoto • 3*

Oakland Bay, Washington State  
Sweet & Fruity

*Gigamoto • 4*

Washington State  
Sweet & Briny

*Belon • 5*

Portland, Maine  
Bold & Briny

## FRUTTI DI MARE

*Gourmet Selection of Market Seafood • Raw & Barely Cooked*

East & West Coast Oysters / Middleneck Clams / Penn Cove Mussels / Maine Lobster  
Langoustines / Catalina Sea Urchins / Head-On Prawns / Peekytoe Crab

**Serves 1 - 3 • 48**

**Serves 4 - 6 • 90**

## WHOLE MAINE LOBSTER

*Lightly Grilled • Coral Butter • Salt Crusted Creamer Potatoes*

*1 ¾ lbs • 40*

## MARIA MENU

Mediterranean Healthy Diet, Low Sodium, Low Calorie

3 Courses • 24

### *Antipasto*

Fuji Apple Salad, Arugula, Fennel, Orange, Mint, Alba Hazelnuts

### *Secondo*

Grilled Striped Bass, Charred Fennel, Meyer Lemon

### *Dolce*

Sgroppino of Grapefruit Sorbetto & Moscato

• All Items from Maria's Light Menu Available A La Carte •

## SPECIALS

*Smoked Potato Gnocchi • 22*

Bay Scallops, Baby Artichokes, Almonds

*Roasted Striped Bass • 24*

Venetian Sweet Onion "Fondue"  
Salsify, Alba Hazelnuts

## SALADS & ANTIPASTI

### *Mollie Arugula • 12*

Shaved Fennel, Honey Bell Tangerines, Blood Oranges, Basil

### *Burrata of Buffalo Mozzarella • 16*

Artichokes, Sea Lettuce, Cucumbers, Pesto of Basil Genovese

### *Maine Peekytoe Crab • 20*

San Marzano Tomatoes, Yuzu, Sorrel

### *Fiola Mare Oysters & Caviar • 22*

Spoonbill Caviar, Champagne Zabaglione, Chives

## PASTA

### *Sardinian Ricotta Cavatelli • 16*

Vesuvio Tomatoes, Basil, Formaggio di Fossa

### *Gragnano Spaghetti • 22*

Middleneck Clams, Parsley, Chilies, “Amalfi Coast”

### *Acquerello Risotto • 22*

Squid Ink & Calamari, Skate Cheeks, “Venetian Style”

### *Fiola Maine Lobster Ravioli • 30*

Ginger, Chives

## LUNCH ENTREES

### *Fiola Mare “Lobster Roll” • 18*

Maine Lobster, Spicy Calabrese Mayo  
Pickled Cucumbers, Basil, Potato Bun

### *Spanish Branzino • 25*

Arugula & Wild Mushroom Salad  
Mountain Oregano

### *Virginia Black Bass • 25*

Smoked Potato, Radicchio  
Sicilian Olio Verde

### *Roasted Veal Ribeye • 32*

Baby Artichokes “Scafata”  
Parmigiano Reggiano, Lemon Zest

## FROM OUR MARKET COUNTER

*Freshly Caught, Whole Fish Grilled • Priced per Pound • Fish Varies in Weight  
Our Servers Debone Your Fish Tableside Unless Otherwise Instructed*

*Grilled Lemon, Black Olive Salt, Salsa Verde, Fennel Aioli*

*Virginia Black Bass • 24/lb*

*Spanish Branzino • 28/lb*

*Calamari • 15/lb*

*Turbot • 32/lb*

*Mediterranean Dorade • 24/lb*

*Fish also available in Single Portion Fillet*

## SIDES • 8

### *Sautéed Spinach & Meyer Lemon*

*Artichoke “Scafata”*

Please ask your server about Fabio’s cookbook • 32<sup>50</sup>  
Chef/Owner Fabio Trabocchi • Executive Chef John Melfi



## DOLCI

All Desserts 12

### Baba al Rhum

Vanilla Crema, Pear Marmellata, Toasted Alba Hazelnuts

### “Magnum”

Popsicle of Vanilla Gelato, White Chocolate, Blood Orange

### “Marchesi”

Amedei Chocolate Terrine, Mint, Sicilian Pistachio

### Torta al Limone

Lemon Curd, Yuzu, Coconut Sorbetto

### Ricotta Bomboloni

Burnt Honey Gelato

### Coppetta

Daily Selection of Handmade Gelato & Sorbet

### Macedonia

Seasonal Fruit, Sorbet

## RENATO BRANCALEONI CHEESES

3 for 18 • 9 each

Caprino alle Fragole • Goat

Birbetta • Cow

Blu di Capra • Blue

*Quince Paste, Chestnut Honey, Grilled Truffle Brioche*

# COFFEE

by Illy

Coffee • 3.50  
Espresso • 5  
Doppio • 7  
Cappuccino • 7  
Latte • 7  
Macchiato • 7

# TEA • 6

by Mighty Leaf

Green Dragon  
Marrakech Mint  
Organic Spring Jasmine  
Earl Grey  
Earl Grey Decaf  
Organic Breakfast  
Chamomile





## Bar

“The discovery of a good wine is increasingly better for  
mankind than  
the discovery of a new star”

Leonardo da Vinci

Wine Director Bryan Smith

Bar Manager Luca Giovannini

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## Fiola Mare Cocktails

14

### **Uno Speciale**

cappelletti aperitivo, tanqueray gin, peach bitters, prosecco

### **Sapore di Sale**

el jimador tequila, pompelmo syrup, aperol, prosecco top, salt

### **Piacere Proibito**

absolut vodka, vino style reduction, sparkling water

### **Stella Cadente**

zaya 12yr rum, cocchi rosa, lime juice

### **Sapore Vero**

redemption rye, carpano bianco vermouth, amaro montenegro, luxardo maraschino

### **Dolce Affumicato**

chivas, amaro ramazzotti, gran classico liqueur, luxardo cherry liqueur

## Classic Cocktails

<b>Americano</b>	12
campari, martini & rossi sweet vermouth, club soda top	
<b>Piazza Vecchia</b>	17
hardy vs cognac, dad's hat rye, carpano antica, benedictine, bitters	
<b>Bellini</b>	13
prosecco, white peach purée	
<b>The Boulevardier</b>	14
wild turkey bourbon, punt e mes vermouth, campari	
<b>Blood &amp; Sand</b>	14
famous grouse scotch, luxardo cherry liqueur, cocchi vermouth, fresh blood orange	
<b>Moscow Mule</b>	12
stolichnaya vodka, fever tree ginger beer, fresh lime	

## Vini a Bicchiere

### Spumanti

Prosecco, Le Vigne di Alice, <i>Doro</i> , Brut Superiore, Veneto, Italy	12
Brut Rosé Metodo Classico, Mazzolino, Oltrepo Pavese, Lombardy, Italy	16
Champagne, Gimonnet-Gonet, Brut, France	22

### Bianchi

Pecorino, DeAngelis, Marche, Italy 2012	12
Pinot Bianco, Alois Lageder, Alto Adige, Italy 2011	12
Chardonnay, Hartford Court, Russian River Valley, CA 2011	15
Arneis, Vietti, Roero, Piemonte, Italy 2012	15
Sauvignon Blanc, Cliff Lede, Napa, CA 2012	16
Fiano, Terradora, Campania, Italy 2012	18
Chardonnay, Passopisciaro, <i>Guardiola</i> , Sicily 2011	22

## **Rosato**

Aglianico, Mastroberardino Rosato, IGT, 12  
Campania, Italy 2012

## **Rossi**

Sangiovese, Chianti Classico Riserva, Nozzole, 12  
Tuscany, Italy 2010

Barbera d'Alba, Pio Cesare, Piedmonte 2012 13

Montepuciano, Stefano Antonucci, San Bartolo, 14  
Rosso, Marche 2008

Merlot/Nero d'Avola, *Passamagio*, 15  
Santa Anastasia 2010

Pinot Noir, Foxen, Santa Maria Valley, 18  
Santa Barbara 2012

Cabernet Sauvignon, Ladera, Napa Valley, 19  
California 2011

Nebbiolo, Castello di Neive, Barbaresco, 20  
Piedmonte, Italy 2009

## Birre

Peroni, Lager, Rome, Italy	7
Chimay Rouge, Trappist Ale, Belgium	11
Dogfishhead 90 minute IPA, Delaware	8
Starr Hill Pils, Charlottesville, VA	7
Clausthaler, N/A, Germany	7

## Aperitivi

Martini & Rossi Sweet Vermouth	8
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Cocchi Americano	8
Cocchi Americano Rosa	8
Cocchi Vermouth	8
Aperol	9
Capelletti	9
Punt e Mes	10
Campari	11
Cynar	11
Carpano Antica Formula	12
Pernod Pastis	12
Lustau Dry-Fino	9
Lustau Oloroso	9



## Digestivi

### **Amari e Chinati**

Amaro Montenegro	10
Amaro Ramazzotti	10
Amaro Braulio	10
Luxardo Abano	10
Fernet Branca	11
Amaro Sibillia	12
Amaro Erborista	14
Amaro Nonnino	14
Cocchi Barolo Chinato	16

### **Grappe**

Allegrini Grappa di Amarone	15
Po' Pinot di Poli Grappa	15
Poli Mirtillo Liqueur	13
Lamponi di Poli Liqueur	15
Poli Moscato Grappa	15
Poli Traminer Grappa	15
Uva Viva Italiana	16
Brandy "Arzente" Jacopo Poli Grappa	30

## Liquori

Luxardo Limoncello	11
Caffé Moka	11
Drambuie	11
Dom Benedectine	11
Luxardo Cherry Liqueur	12
Il Maraschino Originale Luxardo	12
Luxardo Amaretto	12
Sambuca Molinari	12
Bailey's Irish Cream	12
Frangelico	12
Grand Marnier	16
Mata Hari Absinthe	16
Chartreuse Green	16

## Bourbon

Wild Turkey 80	12
Jack Daniel's Black	12
Maker's Mark	12
Four Roses	12
Knob Creek 9yr	13
Woodford Reserve	14
Basil Hayden	15
Knob Creek Single Barrel Reserve	15
Four Roses Small Barrel	16
Bulleit 10yr	16
Woodford Reserve Double Oak	18
Blanton's	18
Booker's	18
Pritchard's Double Barrel	20

## **Rye Whiskey**

Bulleit Rye	12
Redemption Rye	12
Copper Fox Rye	14
Dad's Hat Rye	14
Tempelton Rye	15
Whistle Pig Straight Rye 10yr	20
Angel's Envy Rye	20

## **Canadian Whiskey**

Seagram's VO	11
Crown Royal 12yr	13

## **Irish Whiskey**

Jameson 12yr	14
Red Breast 12yr	18

## Scotch Whiskey

Dewar's White Label	12
Famous Grouse Black	13
Johnnie Walker Black	15
Chivas 12yr	15
Glenlivet 12yr	16
Balvenie 12yr	16
Aberlour 12yr	16
Caol Ila 12yr	16
Highland Park 12yr	17
Cragganmore 12yr	18
Dalwhinnie 15yr	18
Macallan 12yr	18
Auchentoshan Three Wood	18
Highland Park 15yr	20
Laphroaig 10yr	20
Oban 14yr	22
Lagavulin 16yr	24
Springbank 15yr	28
Johnnie Walker Blue	58

## **Gin**

Beefeater	11
Hayman's Old Tom	12
Bombay Sapphire	12
Tanqueray	12
Plymouth	12
Hendrick's	13
Nolet's silver	16

## **Vodka**

Stolichnaya	11
Absolut	12
Grey Goose	12
Russian Standard	12
Boyd & Blair	12
Belvedere	13

## **Tequila**

El Jimador Blanc	12
Herradura Reposado	14
Patron Silver	15
Don Julio Anejo	28
Vida Mezcal	13

## **Rum**

El Dorado Spiced	11
El Dorado 3yr White	11
Brugal Anejo	13
Pampero Aniversario	14
Ron Zacapa 23yr	18
Brugal 1888	18

## **Pisco**

Pisco Don Benedicto	14
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## **Cognac**

Hardy VS	12
Hennessey VS	16
Remy Martin VSOP	18
Pierre Ferrand Amber	20
Remy Martin XO	38
Hennessey XO	48
Pierre Ferrand Cigare	40

## **Armagnac**

Castarede Armagnac Selection	15
Castarede Armagnac Reserve 20yr	30

## **Calvados**

Daron Fine Calvados	12
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## Non-Alcoholic

Fiola Mare still water 5

Fiola Mare sparkling water 5

### **Fever Tree**

Soda Water 5

Tonic Water 5

Ginger Ale 5

Ginger Beer 5

### **Soda**

Coke 5

Diet Coke 5

Sprite 5

### **Juices**

Orange 5

Cranberry 5

Pineapple 5

Grapefruit 5

Tomato 5

## Mocktails

**Eve's Temptation** 7  
apple cider, pomegranate, lemon

**Pompelmo Frizzante** 7  
grapefruit, agave syrup, lime,  
club soda

**Arancia Rossa** 7  
blood orange, agave syrup, ginger ale



## Vino

“The discovery of a good wine is increasingly better for mankind than  
the discovery of a new star”

Leonardo da Vinci

Wine Director Bryan Smith

Bar Manager Luca Giovannini

# Carta dei Vini

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Vini Bianchi: White Wines	8-13
Vini Rossi: Red Wines	14-19
Vini Dolci: Sweet Wines	20
Digestivi, Liquori e Grappe	21
Bourbon, Rye , Scotch, Gin	22
Vodka, Tequila, Rum, Brandy	23
Non-Alcoholic Drinks	24

# Fiola Mare Cocktails

<b>Sapore Vero</b>	14
redemption rye, carpano bianco vermouth, amaro montenegro, luxardo maraschino	
<b>Uno Speciale</b>	14
cappelletti liqueur, tanqueray gin, prosecco top, peach bitters	
<b>Stella Cadente</b>	
14	
zaya 12yr rum, cocchi rosa vermouth, lime juice	
<b>Piacere Proibito</b>	14
absolut vodka, vino style reduction, sparkling water	
<b>Dolce Affumicato</b>	14
chivas, amaro ramazzotti, gran classico bitter liqueur, luxardo cherry liqueur	
<b>Sapore di Sale</b>	
14	
el jimador tequila, pompelmo syrup, aperol, prosecco top, salt	

# Cocktails Classici

<b>Bellini</b>	
12	
prosecco, white peach purée	
<b>Piazza Vecchia</b>	
17	
hardy vs cognac, dad's hat rye, carpano antica vermouth, benedictine, bitters	
<b>Blood &amp; Sand</b>	
14	
famous grouse scotch, luxardo cherry liqueur, cocchi vermouth, fresh blood orange	
<b>Moscow Mule</b>	12
stolichnaya vodka, ginger beer, fresh lime	
<b>Americano</b>	12
campari, martini & rossi sweet vermouth, club soda top	
<b>The Boulevardier</b>	14
wild turkey bourbon, punt e mes, campari	

# Aperitivi

Cocchi Americano	8
Cocchi Americano Rosa	8
Cocchi Vermouth	8
Aperol	8
Cappelletti	9
Punt e Mes Sweet Vermouth	10
Campari	11
Cynar	11
Carpano Antica Formula	12
Pernod Pastis	12
Lustau Dry-Fino	9
Lustau Oloroso	9
Lustau Amontillado	9

# Birre

Peroni, Lager, Rome, Italy	7
Starr Hill Pils, Charlottesville, VA	7
Chimay Rouge, Trappist Ale, Belgium	11
Dogfishhead 90 minute IPA, Delaware	8
Clausthaler, N/A, Germany	7

# Vini a Bicchiere

## Spumanti

Prosecco, Le Vigne di Alice, <i>Doro</i> , Brut Superiore, Veneto, Italy	12
Brut Rosé Metodo Classico, Mazzolino, Oltrepó Pavese, Lombardy, Italy	16
Champagne, Gimonnet-Gonet, Brut, France	22

## Bianchi

Pecorino, DeAngelis, Marche, Italy 2012	10
Pinot Bianco, Alois Lageder, Alto Adige, Italy 2011	12
Vermentino, Jankara, Sardegna 2012	14
Chardonnay, Hartford Court, Russian River Valley, CA 2011	15
Arneis, Vietti, Roero, Piedmont, Italy 2012	15
Sauvignon Blanc, Cliff Lede, Napa, CA 2012	16
Fiano, Terradora, Campania, Italy 2012	18
Chardonnay, Passopisciaro, <i>Guardiola</i> , Sicily 2011	22

## Rosato

Aglianico, Mastroberardino Rosato, IGT, Campania, Italy 2012	14
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## Rossi

Chianti Classico Riserva, Nozzole, Tuscany, Italy 2010	12
Barbera d'Alba, Pio Cesare, Piedmont 2012	13
Montepuciano, Stefano Antonucci, San Bartolo, Rosso, Marche 2008	14
Merlot/Nero d'Avola, <i>Passomagio</i> , Santa Anastasia, Sicily, Italy 2010	15
Pinot Noir, Foxen, Santa Maria Valley, Santa Barbara 2012	18

Cabernet Sauvignon, Ladera, Napa Valley, CA 2011	19
Barbaresco, Castello di Neive, Piemonte, Italy 2009	20

## Mezze Bottiglie

### Spumanti e Mezze di Vino Bianco

Adriano Adami, <i>Bosco di Gica</i> , Prosecco Superiore, Valdobbiadene, Italy	28
Verdicchio Classico, Stefano Antonucci, <i>Le Vaglie Castelli di Jesi</i> , Italy 2010	28
Chardonnay, Ramey Cellars, Russian River Valley, CA 2011	45
Chardonnay, JM Brocard, Chablis 1er Cru, <i>Montée de Tonnerre</i> , France 2011	55

### Rossi

Zenato, Valpolicella Ripasso, Veneto, Italy 2009	35
Felsina, Chianti Classico, Tuscany, Italy 2010	35
Berthet-Rayne, Chateauneuf du Pape, Rhone Valley, France 2011	48
Hirsch Vineyards, Pinot Noir, <i>San Andreas Fault</i> , Sonoma, CA 2011	65
Merry Edwards, Pinot Noir, Russian River, CA 2011	75



# Champagne e Spumanti

Gatinois, Grand Cru, Äy	85
Gimonnet-Gonet, Le Mesnil-Sur-Oger, Brut, France	95
Pierre Gimmonet, 1er Cru, Côtes des Blancs	110
Jaquesson Cuvée 736, Avize	170
Krug, Grand Cuvée, Reims	450
Francois Bedel L'Ame de la Terre, Crouttes-sur-Marne 1998	195
Cristal, Brut, Roederer 2005	525
Salón, Brut Blanc de Blancs, <i>Le Mesnil</i> 1999	625
Prosecco, Le Vigne di Alice, <i>Doro</i> , Brut Superiore, Veneto, Italy	48
Brut Metodo Classico Trento, Ferrari, <i>Perlé</i> , Trentino, Italy 2006	68
Franciacorta, Brut, Ferghettina, Lombardy, Italy	115
Franciacorta, Ca' del Bosco, <i>Annamaria Clementi</i> , Lombardy, Italy 2003	185
<b>Rosato</b>	
Brut Rosé Metodo Classico, Mazzolino, Oltrepó Pavese, Lombardy, Italy	58
Brut Rosé, Metodo Classico, Ferrari, Trentino, Italy	68
Brut Rosé, Franciacorta, Ferghettina, Lombardy, Italy 2009	125

# Vini Bianchi

## Chardonnay

### Italy

Mazzolino, <i>Blanc</i> , Lombardy 2012	45
Isole e Olena, Tuscany 2012	88
Jermann, <i>Dreams</i> , Friuli 2010	
135	

### France

Chablis, John Paul Droin 2012	55
Chablis, Jean Marc Brocard, <i>Montée de Tonnerre</i> 1er Cru 2009	88
Meursault, Joseph Matrot, <i>Les Chevalieres</i> 2012	95
Meursault, Francois Mikulski, <i>Charmes</i> , 1er Cru 2010	175
Puligny Montrachet, Francois Carillon, <i>Les Referts</i> , 1er Cru 2011	185
Chassagne Montrachet, Bachelet-Monnot 2011	125
Chassagne Montrachet, Moreau et Fils, <i>Clos de la Maltroie</i> 2010	195

### United States

True Myth, <i>Paragon Vineyard</i> , Edna Valley, CA 2012	38
Hartford Court, Russian River Valley, CA 2011	60
Iman Family, Russian River Valley, CA 2012	68
Varner, <i>Bee Block</i> , Santa Cruz, CA 2011	95
Lewis Cellars, Napa Valley, CA 2011	115
Peay, Sonoma, CA 2012	120
Dumol, Russian River Valley, CA 2008	130



## Riesling

St. Micheal, Eppan, Trentino Alto Adige, Italy 2012	48
G.D. Vajra, <i>Langhe Bianco</i> , Barolo, Piedmont, Italy 2009	78
Domaine Zind-Humbrecht, <i>Herrenweg de Turckheim</i> , Alsace, France 2010	105

## Sauvignon Blanc

Tiefenbrunner, <i>Kerchleiten</i> , Trentino Alto Adige, Italy 2011	60
Vie di Romans, <i>Piere</i> , Friuli Venezia Giulia, Italy 2010	85
Terlano, <i>Quartz</i> , Trentino Alto Adige, Italy 2011	115
Gaja, <i>Alteni di Brassica</i> , Piedmont, Italy 2011	238
Sancerre, François Crochet, <i>Le Croix du Roy</i> , France 2012	68
Sancerre, Alphonse Mellot, <i>Edmond</i> , France 2010	145
Pouilly-Fumé, Didier Dagueneau, <i>Silex</i> , France 2011	240
Cliff Lede, Napa, CA 2012	64
Piedrassasi, Santa Ynez, Central Coast, CA 2010	75
Merry Edwards, Russian River Valley, CA 2012	90
Araujo, <i>Eisele Vineyard</i> , Napa Valley, CA 2012	135

# Viognier, Roussanne, Marsanne

Domaine de Triennes, VDP, Viognier, Rhone, France 2011	45
Pic & Chapoutier, Saint Peray, Marsanne, Rhone, France 2010	55
François Viillard, <i>Les Contours</i> , VDP, Viognier, France 2012	40
Clos La Roquette, Chateauneuf-Du-Pape, France 2010	90
St. Cosme, Condrieu, Viognier, Rhone, France 2011	150
Chateau du Beaucastel, Chateauneuf-du-Pape France 2011	245
Stolpman, <i>L'Avion</i> , Roussanne, Santa Ynez, CA 2009	84
Tablas Creek, <i>Esprit de Beaucastel</i> , Paso Robles, CA 2012 Roussanne-Grenache Blanc-Picpoul	90

# White Grapes and Blends

Erbaluce, Orsolani, <i>La Rustia</i> , Piedmont 2012	40
Arneis, Vietti, Roero, Piedmont 2012	60
Greco di Tufo, Mastoberardino, <i>Montefusco</i> , Campania 2012	48
Fiano, Feudi di San Gregorio, <i>Montefusco</i> , Campania 2010	65
Garganega, Soave Classico, Inama, <i>Vigneto du Lot</i> , Veneto 2010	75
Fiano, Terradora, Campania 2012	72
Garganega, Soave, Pieropan, <i>La Rocca</i> , Veneto 2011	65
Pecorino, DeAngelis, Marche, Italy 2012	48
Kerner, Abbazia di Novacella, Trentino Alto Adige 2012	45
Pinot Bianco, Terlano, <i>Vorberg</i> , Alto Adige Riserva 2010	72
Pinot Bianco, Alois Lageder, Trentino Alto Adige 2011	48
Vermentino, Argiolas, <i>Costamolino</i> , Sardegna 2011	45
Vermentino, Jankara, Sardegna 2012	56
Viura, Lopez de Heredia, <i>Viña Tondonia</i> Reserva, Rioja, Spain 1998	98

# Rosato

*Rosato wines are a wonderful accompaniment to many seafood based dishes. Fishes such as salmon, arctic char, trout, mackerel and others that have higher amounts of Omega-3 fatty acids and require a wine with bigger flavors and a more robust structure. The inherent red berry flavors and small amounts of tannic structure coupled with the high acidity and brightness of the wines make this a natural pairing.*

## Italy

Valentina, Cerasuolo, Abruzzo 2012	30
Guado al Tasso, <i>Scalabrone</i> , Bolgheri, Tuscany 2011	45
Mastroberardino, <i>Lacrimarosa</i> , Campania 2012	55

## France

François Crochet, Sancerre, Loire 2012	45
Gros Noré, Bandol, Provence 2012	65

## United States

Lewis Cellars Vin Gris, Napa, CA 2012	68
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## “Gambero Bianco”

*In the late 1980's and early 1990's, white wine in Italy started rapidly going through changes. After centuries of very traditional wines made with ancient methods and showing mostly minerality and some oxidative notes, a new breed emerged. Led by pioneers such as Angelo Gaja, Elena Walch and Lucio Mastroberardino, white wines starting breaking new ground. Using more modern techniques, radically low yields in their vineyards, extended cold fermentation and the use of small oak barrels, these luminaries and their contemporaries put out some stunning wines that made their place at the table with the finest whites of Burgundy, California and Austria. Today, the revolution has really hit it's stride, with the Italian peninsula producing some of the most exciting white wines in the world.*

Occhipinti, SP 68 Bianco, Sicily 2012 Albanello-Zibbibo	60
Passopisciaro, <i>Bianco Guardiola</i> , Chardonnay, Sicily 2011	68
Bastianich, <i>Vespa Bianco</i> , Friuli Venezia Giulia 2009 Chardonnay-Sauvignon-Picolit	75
Vie di Romans, <i>Flor de Uis</i> , Friuli, Italy 2010 Malvasia-Friulano-Riesling	80
Alois Lageder, <i>Lowengang</i> , Chardonnay, Trentino-Alto Adige 2008	98
Castello della Sala, Marchese Antinori, <i>Cervaro della Sala</i> , Umbria 2009 Chardonnay-Grechetto	105
Jermann, <i>Vintage Tunina</i> , Friuli, Italy 2010 Sauvignon-Chardonnay-Ribolla	135
Gaja, <i>Gaia &amp; Rey</i> , Chardonnay, Piedmont 2011	490
Ribolla, Movia, Primorska, Slovenia 2011	65
Ribolla <i>Lunar</i> , Movia, Primorska, Slovenia 2008	100



# Vini Rossi

## Pinot Noir

### Italy

Jermann, *Red Angel on the Moon*, Friuli 2010 58

Tenuta Mazzolino, *Noir*, Lombardy 2008 75

Bodega Chacra, Rio Negro, Patagonia, Argentina 2011 64

### France Burgundy

Joseph Matrot, Bourgogne 2010 58

Vincent Girardin, *Les Gravière*, Santenay 2009 95

Fredric Magnien, Chambolle-Musigny 2010 140

Henri Gouges, Nuits-St-Georges 2010 100

Mongeard-Mugneret, Grand Cru, Grands-Echezeaux 2011 350

Meo-Camuzet, *Murgers*, 1er Cru, Nuits St George 2009 375

Folin-Arbelet, Aloxe Corton 2005 98

Michel Gaunoux, *Renardes*, Grand Cru, Corton 2005 192

Joseph Voillot, *Pezerolles*, 1er Cru, Pommard 2010 180

Michel Gaunoux, *Renardes*, Grand Cru, Corton 1999 250

### United States

Foxen, Santa Maria Valley, Santa Barbara, CA 2012 72

A.P. Vin, *Keefer Ranch*, Santa Lucia Highlands, CA 2011 95

Hirsch Vineyards, *San Andreas Fault*, Sonoma, CA 2010 130

Copain, *Monument Tree*, Anderson Valley, CA 2010 140

Clouds Rest, *Limited Release*, Sonoma Coast, CA 2007 165

Ebony, *Olenik Vineyard*, Eola-Amity, Oregon 2010 85

J. K. Carriere, *Antoinette*, Willamette Valley, Oregon 2010 145

# Syrah, Grenache, Mourvèdre

## Italy

Syrah, Planeta, <i>Maroccoli</i> , Sicily 2008	98
Syrah, Isole e Olena, Tuscany 2006	125
Cannonau, Argiolas, <i>Turriga</i> , Sardegna 2008	170

## France

Marc Sorrel, Crozes Hermitage 2011	68
La Bastide Saint Dominique, Hermitage 2004	160
Brusset, <i>Hauts de Montmirail</i> , Gigondas 2011	70
Chateauneuf du Pape, Berthet-Rayne 2011	65
Chateauneuf du Pape, Beaucastel 2011	185

## United States

Piedrasassi, <i>PS</i> , Central Coast, CA 2011	55
Stolpman, Santa Ynez, CA 2010	62
JC Cellars, <i>Rockpile</i> , Sonoma, CA 2010	106
Tablas Creek, <i>Esprit de Beaucastel</i> , Paso Robles, CA 2009 Mourvedre-Grenache-Syrah-Counoise	120
Flowers, <i>Perennial</i> , Sonoma Coast, CA 2008	125
Qupé, Bien Nacido, Santa Maria Valley, CA 2001	175

# Cabernet Sauvignon, Merlot & Blends

## Italy

Valdisanti, Tuscany 2009 Cabernet Sauvignon-Sangiovese-Cabernet Franc	58
Poggio al Tesoro, <i>Sondraia</i> , Bolgheri, Tuscany 2009	95
Avignonesi, <i>Desiderio</i> , Tuscany 2008	125
Antinori, <i>Tignanello</i> , Bolgheri, Tuscany 2010	375
Tenuta dell'Ornellaia, <i>Ornellaia</i> , Bolgheri, Tuscany 2009	450

## France - Bordeaux

Puy-Blanquet, Grand Cru, St. Emilion 2010	60
Chateau Clos Cannon, Grand Cru, St. Emillion 2007	85
Boyd-Cantenac, Margaux 2000	275
Talbot, Third Growth, St. Julien 1996	295
Calon-Segur, Third Growth, St. Estephe 2000	425

## United States

Ladera, Napa Valley, CA 2010	68
Robert Sinskey, <i>POV</i> , Napa 2009 Merlot-Cabernet Sauvignon-Cabernet Franc	78
Honig, Napa Valley, CA 2011	86
Buccella, <i>Mica</i> , Napa Valley, CA 2011	155
Silver Oak, Napa Valley, CA 2008	240
K Vintners, Merlot, <i>Stoneridge</i> , Walla Walla, WA 2009	110

## Barbaresco e Barolo

Barbaresco, Paitin, Piedmont 2009	75
Barbaresco, Paitin, Piedmont 2004	92
Barbaresco, Castello di Neive, Neive, Piedmont 2009	80
Barbaresco Riserva, <i>Santo Stefano</i> , Castello di Neive, Neive 2006	145
Barbaresco, Bruno Giacosa, Nieve 2008	250
Barolo, Alessandria <i>San Lorenzo</i> , Piedmont 2008	100
Barolo, Palladino, Serralunga d'Alba, Piedmont 2007	115
Barolo, Elio Altare, Barolo, Piedmont 2007	225
Barolo, Bruno Giacosa, <i>Rocche del Falletto</i> , Riserva, Piedmont 2007	575

## Chianti, Vino Nobile e Brunello di Montalcino

Chianti Classico Riserva, Nozzole 2010	48
Chianti Classico Riserva, Brancaia 2010	85
Chianti Classico Riserva, Felsina, Berardenga, <i>Rancia</i> 2008	105
Brunello di Montalcino, Caparzo 2008	90
Brunello di Montalcino, Armilla 2007	98
Brunello di Montalcino, Altesino 2008	120
Brunello di Montalcino Riserva, La Gerla, <i>Riserva degli Angeli</i> 2007	165
Brunello di Montalcino, Valdicava 2007	330

## Other Red Grapes and Red Wines

Barbera d'Alba, Pio Cesare, Piedmont, 2012	52
Barbera d'Alba, Roberto Voerzio, <i>Vigneti Ceretto</i> , Piedmont 2011	70
Ruché del Monferrato, Crivelli, Piedmont 2011	45
Barbera d'Asti, Vietti, Piedmont 2010	42
Dolcetto d'Alba, Sandrone, Piedmont 2010	46
Dolcetto, Brovia, <i>Vignavillej</i> , Piedmont 2011	50
Teroldego, Foradori, Trentino Alto Adige 2010	55
Valpolicella Ripasso, Zenato, Veneto 2009	65
Valpolicella, Dal Forno, Veneto 2008	250
Amarone della Valpolicella Classico, Bussola, Veneto 2007	140
Amarone, Dal Forno, Veneto 2006	950
Montepulciano, Stefano Antonucci, <i>San Bartolo</i> , Rosso, Marche 2008	56
Primitivo, Fatalone, Manduria, Puglia 2012	44
Morellino di Scansano, Riserva, Castello di Poppiano, Tuscany 2008	70
Sagrantino di Montefalco Riserva, Paolo Bea, <i>Pipparello</i> , Umbria 2005	145
Sagrantino di Montefalco, Paolo Bea, <i>Pipparello</i> , Umbria 2006	105
Lambrusco, Saetti, Salamino di Santa Croce, Frizzante, Emilia Romagna 2012	40
Taurasi, Terredora, Campania 2008	70
Enamore Ripassa, Mendoza, Argentina 2011	55
Malbec-Cabernet Sauvignon-Bonarda-Cabernet Franc	
<b>Tempranillo- Garnacha</b>	
Clos Mogador, Priorat 2010	225
Garnacha-Carinena-Cabernet Sauvignon-Syrah	
Viña Real, Grand Reserva, Rioja 2006	90
Cune, Imperial Gran Reserva, Rioja Alta 2007	95
Lopez de Heredia, <i>Bosconia</i> , Grand Reserva, Rioja 1995	295

## “Viaggio in Sicilia”

*In this section we are excited to feature red wines made in Sicily that we consider great seafood wine pairings, they are made with either the Frappato or the Nerello Mascalese grape, both grown on or near the slopes of Mount Etna (still an active volcano that has been known to give many Sicilians sleepless nights even today!)*

Nerello Mascalese, Massimiliano, Etna Rosso 2012	39
Frappato/Nero d'Avola, Occhipinti, Sicilia Rosso, IGT 2012	52
Frappato, COS 2011	62
Frappato, Occhipinti, 2010	80
Etna Rosso, Ciro Bodi, <i>Rosso Azzurro</i> 2010	70
Nerello Mascalese, I Custodi, <i>Aetneus</i> 2007	75
Etna Rosso, Terre Nere, <i>Feudo di Mezzo</i> 2011	100
Frappato, Occhipinti, TAMI, IGT 2012	48
Nero d'Avola, Occhipinti, TAMI, IGT 2012	48
Nero d'Avola/Merlot, <i>Passomaggio</i> , Santa Anastasia 2010	
Nero d'Avola, Occhipinti, Terra Rossa, <i>Siccagno</i> , IGT 2010	85
COS, <i>Maldafrica</i> , Sicily 2007	88
Cabernet Sauvignon-Merlot-Frappato	
Etna Rosso, Terre Nere, <i>Santo Spirito</i> 2011	92

# Vini Dolci

## By the glass

Moscato d'Asti, Chiarlo, Piedmont, Italy 2012	14
Donnafugata, <i>Ben Rye</i> , Passito di Pantelleria, Sicily, Italy 2010	18
Sauternes, Coutet, France, 2006	20
Vin Santo, Isole e Olena, Tuscany, Italy 2004	25

## By the Bottle 375ml

Donnafugata, <i>Ben Ryé</i> , Passito di Pantelleria, Sicily, Italy 2010	90
Vin Santo, Isole e Olena, Tuscany, Italy 2004	125
Sauternes, Coutet, France 2006	80
Sauternes, Château Climens, France 2005	225

## Fortified Wines

Jorge Ordoñez, Selección Especial, Muscat, Malaga, Spain 2005	50
Rare Wine Company, Malmsey, Madeira 375ml	72
Grahams 10 year old Tawny Port, Douro Valley, Portugal	82
Grahams, 20 year old Tawny Port, Douro Valley, Portugal	105
Ferreira Port, Douro Valley, Portugal 2003	145

# Digestivi

## Amari e Chinati

Amaro Montenegro	10
Amaro Ramazzotti	10
Amaro Braulio	10
Luxardo Abano	10
Fernet Branca	11
Amaro Averna	11
Sibilla Amaro	12
Vernelli Erborista Amaro	14
Cocchi Barolo Chinato	15

## Grappe

Allegrini Grappa di Amarone	15
Po' Pinot di Poli Grappa	15
Poli Moscato Grappa	15
Poli Traminer Grappa	15
Uva Viva Italiana	16
Brandy "Arzente" Jacopo Poli Grappa	30
Poli Mirtillo Grappa	13
Lamponi di Poli Grappa	15

## Liquori

Luxardo Limoncello	11
Caffé Moka	11
Dom Benedictine	11
Luxardo Cherry Liqueur	12
Il Maraschino Originale Luxardo	12
Luxardo Amaretto	12
Sambuca Molinari	12
Frangelico	12
Mata Hari Absinthe	16
Chartreuse Green	16



# International Spirits

## Bourbon

Maker's Mark	12
Four Roses	12
Knob Creek 9 yrs	13
Noah's Mill	14
Basil Hayden	15
Knob Creek Single Barrel Reserve	15
Booker's	18
Pritchard's Double Barrel	20

## Rye Whiskey

Redemption Rye	12
Dad's Hat Rye	14
Tempelton Rye	15
High West Rendevous Rye	18
Whistle Pig Straight Rye 10 yr	20
Angel's Envy Rye	22

## Irish Whiskey

Jameson 12 yr	14
Red Breast 12yr	18

## Scotch Whiskey

Chivas 12 yrs.	15
Glenlivet 12 yr	16
Aberlour 12yr	16
Auchentoshan Three Wood	18
Laphroaig 10 yr	20
Springbank 15 yr	28

## Gin

Beefeater	11
Hayman's Old Tom	12
Plymouth	12

**Vodka**

Absolut	12
Russian Standard	12
Boyd n Blair	12

**Tequila**

Avion Blanc	12
Avion Reposado	14
Avion Anejo	28
Vida Mezcal	13

**Rum**

El Dorado Spiced	11
El Dorado White	11
Zaya 12yr	13

**Pisco**

Pisco Don Benedicto	14
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**Cognac**

Hardy VS	12
Pierre Ferrand Amber	20
Pierre Ferrand Cigare	40

**Armagnac**

Castarede Armagnac Selection	15
Castarede Armagnac Reserve 20 yr	30

**Calvados**

Daron Fine Calvados	12
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# Non-Alcoholic

Still Water	5
Sparkling Water	5

## **Fever Tree**

Soda Water	5
Tonic Water	5
Ginger Ale	5
Ginger Beer	5

Coke	5
Diet Coke	5
Sprite	5

## **Juices**

Orange	5
Cranberry	5
Pineapple	5
Grapefruit	5
Tomato	5

# Mocktails

<b>Eve's Temptation</b>	7
Apple cider, Pomegranate, Lemon	

## **Pompelmo Frizzante**

7

Grapefruit, Agave syrup, Lime, Club soda

## **Arancia Rossa**

7

Blood orange, Spiced syrup, Ginger ale

## **Corkage Policy**

We allow corkage of 2 bottles (750ml) maximum per table of any wine not already represented on our current Wine List Monday through Thursday, at a service of \$50 per bottle.

The Sommelier will be happy to be of assistance.

