

SPUMANTE

- NV Adami Garbel Prosecco *Glera* Treviso, Veneto • 14/65
- NV Lini 910 Lambrusco 'Labrusca' *Salamino*, Emilia-Romagna • 62
- NV Fèlsina Metodo Classico *Chardonnay*, Chianti, Tuscany • 108
- NV Barone Pizzini 'Animante' *Chardonnay*, Franciacorta, Lombardy • 132
- NV José Michel Premices *Meunier* Rosé, Champagne, France • 80 375ml

BIANCO

- 2024 Umani Ronchi *Pecorino*, Terre di Cheti, Marche • 12/58
- 2024 Pra 'Otto' *Garganega*, Soave Veneto • 14/65
- 2022 Muri-Gries *Pinot Grigio*, Alto Adige • 15/70
- 2023 Tiberio *Trebbiano*, Abruzzo • 72
- 2024 Francesco Rinaldi & Figli *Cortese* Gavi, Piedmont • 82
- 2024 Casa Setaro 'Campanelle' *Falanghina*, Campania • 98
- 2023 Umani Ronchi 'Casal' *Verdicchio* Dei Castelli Di Jesi, Marche • 58
- 2021 Bisson *Pigato*, Colline Del Genovesato, Liguria • 90
- 2024 Antica Enotria 'Nellamiaterra' *Fiano~Falenghina*, Puglia • 60
- 2022 Surrau Scialà *Vermentino* di Gallura, Sardinia • 78

ROSATO

- 2025 Gorgo Chiaretto *Corvina*, Bardolino, Veneto • 12/56
- 2025 Li Veli *Susamiello*, Puglia • 68
- 2024 Lamoiresca 'Vino Rosato' *Frappato*, Terre Siciliane, Sicily • 88

ROSSO

- 2023 De Forville *Barbera d' Alba*, Piedmont • 15/70
- 2023 Gurrieri *Frappato*, Ragusa, Sicily • 15/70
- 2024 Foradori 'Lezer' *Teroldego* Vigneti Delle Dolomiti, Trentino • 68
- 2022 Montenidoli 'Il Garullo' *Sangiovese* Chianti Colli Senesi, Tuscany • 88
- 2023 Centopassi 'Argille di Tagghia' *Nero d' Avola*, Sicily • 74
- 2021 I Custodi 'Pistus' *Nerello Mascalese*, Etna, Sicily • 120
- 2023 Terre Bianche *Rossese*, Dolceacqua, Liguria • 86
- 2018 Felsina Fontalloro *Sangiovese*, Tuscany • 220
- 2021 Grattamacco *Cabernet ~ Merlot*, Bolgheri, Tuscany • 88
- 2019 Ciacci *Sangiovese*, Brunello di Montalcino, Tuscany • 238

Wine Director~Jen O'Neil

AMARI & DIGESTIVO

Fast Penny Amaricano Bianca, <i>Seattle, WA</i>	15
Fast Penny Amaricano Rossa, <i>Seattle, WA</i>	15
Meletti, <i>Marche</i>	11
Amaro Nonino, <i>Friuli-Venezia</i>	19
Averna, <i>Sicily</i>	15
Punch Fantasia, <i>Varnelli</i>	14
Amaro Montenegro, <i>Bologna</i>	16
Amaro Ramazzotti, <i>Milan</i>	13
Amaro di Angostura, <i>Bolivar, VENZ</i>	13
Averna, <i>Sicily</i>	15
Amaro Zucca Rabarbaro, <i>Milan</i>	15
Amaro Braulio, <i>Bormio, Lombardy</i>	16
Brucato Amaro Chaparral, <i>San Francisco, CA</i>	15
Brucato Amaro Orchards, <i>San Francisco, CA</i>	15
Brucato Amaro Woodlands, <i>San Francisco, CA</i>	15
Amaro CioCiaro, <i>Ciociaria</i>	13
Amaro dell' Etna, <i>Sicily</i>	14
Cynar, <i>Termoli</i>	13
Antico Noveis, <i>Piedmont</i>	12
Fernet Branca, <i>Lombardy</i>	11
Amaro Nardini, <i>Bassano Del Grappa</i>	18
Nardini Rabarbaro, <i>Bassano Del Grappa</i>	12
Amaro Rizza, <i>Isola Favignana</i>	19
Santa Maria al Monte, <i>Genoa</i>	15
Amaro Sennza Finne Spring, <i>Seattle, WA</i>	17
Amaro Sennza Finne Autumn, <i>Seattle, WA</i>	17
Amaro Sennza Finne Winter, <i>Seattle, WA</i>	19
Amaro Sennza Finne Always, <i>Seattle, WA</i>	17
Lazzaroni Ferro-China, <i>Lombardy</i>	17
Faccia Brutto Alpino, <i>Brooklyn, NY</i>	17
Faccia Brutto Gorini, <i>Brooklyn, NY</i>	21

ROTATING AMARI FLIGHT • 32

3 one ounce pours of rotating Italian & inspired herbal spirits, each with unique flavor profiles. Curated in order from sweet and approachable to medium-plus bitter

Faccia Brutto 'Gorini' Brooklyn NY 22% ABV – *Balanced bitterness with layered herbal complexity, not overly sweet or heavy. This amaro is named after owner and distiller Patrick Miller's grandmother, Lena Pianta. She loved southern Italian spirits and we think this one would've made her bar cart. A blend of 13 botanicals including gentian, rhubarb root, fennel seed, and sweet and bitter orange rest for 3 weeks in non-GMO neutral grain spirit. Amaro Gorini barrel-aged in used whiskey barrels in a Solera style with varied barrel ages and blends. When it's ready to go, we filter it from the barrels and sweeten it with organic cane sugar and organic caramel color.*

Senna Finne 'Spring' Seattle, WA 34% ABV – *Bright, fresh, & vegetal, "Grassy Eden" celebrates the plants bursting forth from their winter slumber. With a gorgeous natural color evoking the mosses of our local rainforest, it captivates with notes of lovage and lemon balm with the freshness of pea shoots. Floating on a nose of spring flowers, it is anchored by a bright bitterness highlighted with Cascade hops.*

Noveis Antico, Piedmont, Italy, 24% ABV – *This unique amaro is a celebration of the bitter aromatic mountain herbs found at the foothills of the Alps. Made by the Francoli family since the early 1960s in the same tradition with an infusion of over a dozen botanicals. Top flavor notes include gentian root, wormwood, genepi, nutmeg, rhubarb, orange peel.*