

Ceres Table

3124 N Broadway St Chicago, Illinois 60657-6384 · +17739224020 · Updated: Jan 14, 2026

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SPUNTINI (SNACKS) 2

Marinated Olives

\$5.00

mixed olives | smoked salt

Pane

\$4.00

wood-fired bread | whipped herb butter

BRUSCHETTA 3

Prosciutto

prosciutto di parma | scamorza | rosé reduction

Funghi

funghi - wood-fired maitake mushrooms | taleggio

Ceci

chickpeas | marinated fennel | pistachio pesto

ANTIPASTI FREDDO 4

Little Gem Lettuce

\$10.00

red onion | cherry tomatoes | 'nduja breadcrumbs

Insalata di Rucola

\$16.00

traviso | burrata | roasted grapes | asparagus | artichoke

Roasted Baby Beets

\$14.00

shaved beets | whipped ricotta | pistachio pesto

'Di Stefano' Burrata

\$16.00

prosciutto di parma | sea salt | grilled bread

ANTIPASTI CALDI 5

Grilled Endive

\$9.00

espresso reduction | smoked olive oil | sea salt

Arancini

\$12.00

scamorza | mint | pea x3

Insalata di Polpo e Patate

\$17.00

charred octopus | potato | celery | lemon | salmoriglio

Fritto Misto**\$15.00**

calamari | rock shrimp | lemon | calabrian chili aioli

Polpette Arrabiata**\$13.00**

traditional meatballs | fior di latte | basil

PRIMI 6**Risotto ai Funghi****AVAILABLE OPTIONS**

mushroom ragu | sautéed wild mushrooms

\$14.00

\$25.00

Gigli alla Norma**AVAILABLE OPTIONS**

roasted eggplant | pomodoro | pecorino

\$12.00

\$23.00

Fusilli al Nero**AVAILABLE OPTIONS**

rock shrimp | squid ink | 'nduja | mint | uni butter

\$15.00

\$27.00

Duck 'Carbonara'**\$24.00**

duck bacon | duck eggs | parmesan reggiano | chives

Tagliatelle Bolognese**AVAILABLE OPTIONS**

classic bolognese | fonduta | pecorino crotonese

\$14.00

\$25.00

Radiatori**AVAILABLE OPTIONS**

oxtail sugo | soft herbs | vino rosso

\$14.00

\$25.00

SECONDI 4**Whole Grilled Branzino****\$30.00**

grilled lemon | sea salt | e.v.o.o. | bitter greens

Pan Seared Hake**\$26.00**

braised lentils | seared tomato | crispy kale | smoked salt

Prime 'Flannery' Beef Hanger Steak**\$27.00**

heirloom tomato vinaigrette | bitter greens | sorrel

36oz Prime, Dry-Aged, 'Flannery' Bistecca Fiorentina**\$90.00**

choice of contorni

CONTORNI 4**Confit'd Fingerling Potatoes****\$7.00**

duck fat | rosemary | garlic

Creamy Polenta	\$7.00
creamy polenta chives	
Charred Broccolini	\$7.00
mint lemon vinaigrette chili	
Brussels Sprouts	\$7.00
crispy guanciale aged balsamic pecorino toscano	

PIZZE ROSSE 6

La Stella	\$17.00
prosciutto filled crust ricotta arugula fior di latte	
Margherita	\$16.00
mozzarella di bufala san marzano tomato basil	
Calabrese	\$17.00
salume calabrian peppers fior di latte	
Polpetta	\$17.00
house meatballs giardiniera fior di latte	
Capricciosa	\$18.00
artichokes prosciutto cotto black olive fior di latte	
Puttanesca	\$16.00
anchovies kalmata olives capers fior di latte	

PIZZE BIANCHE 4

Quattro Formaggi	\$17.00
fior di latte ricotta gorgonzola parmesan	
Funghi	\$17.00
taleggio fior di latte roasted wild mushrooms thyme	
Carbonara	\$17.00
guanciale scallions whipped ricotta sunny side egg	
Finocchiona	\$18.00
sausage wild mushrooms fennel x3 fior di latte	

SPRITZ AND APERITIVI 4

Ceres' Spritzer	
meletti apéritivo dry vermouth prosecco soda	
Sunset Spritz	
cappelletti cocchi americano soda orange	

Aperol Betty

aperol | orange | grapefruit | prosecco | soda

Chin Cynar

cocchi torino rosso | cynar amaro | campari | soda | orange

HOUSE COCKTAILS 10

CT GT / VT

Finn's gin or ceres' vodka | tattersall bitter orange | lime | fever tree tonic. The classic tonic (you choose!), refreshingly layered with an earthy botanical zest

Negroni Bianco

Cdco finn's gin | luxardo bitter bianco | carpano bianco | orange. The classic negroni dressed 'en blanc' and crystal clear

Ora Liminale

Cdco finn's gin | vermouth | alpine liqueur | blood orange | bitters | lemon. The transition of time between day and night, clean and refreshing with a hint of spice

R & R

Denizen rum | aged rum | amaro | punt e mes | aperol. An homage to romulus and remus, the mythological founders of rome, if they drank rum

Bicycle Thief

Gran dovejo tequila | ancho reyes | aperol | house grenadine | lime. A balanced mix of spicy and sweet with a romantic language flair

Moon Over Milan

Luna mezcal | dimmi | lime | absinthe | nutmeg. A pale smoke enveloped moon over a fragrant anise night

L'Avventura

Blended scotch | blackberry liqueur | lime | bitters | egg white. Smoke, citrus, and creamy egg whites combine for an adventure

La Via Vecchia

Pinhook rye | riserva grappa | nocino | cocchi torino rosso | bitters x2. An italian viewpoint on the classic vieux carré cocktail

Italian Gentleman

Evan williams white label | amaro | demerara | bitters. A refined old fashioned that leaves a lasting impression

Romeo on Broadway

Pinhook rye | amaro x3 | orange essence. Riffing the manhattan towards the bitter end of the spectrum

WHITE & SPARKLING WINES BY THE GLASS 10

N.V. Sorelle Bronca 'Brut' Prosecco di Valdobbiadene | Glera | Veneto

AVAILABLE OPTIONS

\$10.00

\$20.00

\$40.00

N.V. Bisol 'Jeio Cuvee Rosé' | Merlot / Pinot Noir (Pink) | Veneto

AVAILABLE OPTIONS

\$11.00

\$22.00

\$44.00

2017 Venica & Venica 'Jesera' | Pinot Grigio | Friuli

AVAILABLE OPTIONS

\$13.00

\$26.00

\$52.00

2016 Tramin | Sauvignon Blanc | Alto Adige

AVAILABLE OPTIONS

\$12.00

\$24.00

\$48.00

2016 la Ganghija 'Langhe Bianco' | Chardonnay | Piedmont

AVAILABLE OPTIONS

\$14.00

\$28.00

\$56.00

2016 Cocci Grifoni 'Colle Vecchio Offida' | Pecorino | Marche

AVAILABLE OPTIONS

\$13.00

\$26.00

\$52.00

2016 Terre Nere 'Etna Bianco' | Carricante / Cataratto | Sicily

AVAILABLE OPTIONS

\$14.00

\$28.00

\$56.00

2017 San Salvatore 'Campania Bianco' | Falanghina | Campagna

AVAILABLE OPTIONS

\$13.00

\$26.00

\$52.00

N.V. Vino della Casa 'Spumante' | Prosecco | Veneto

AVAILABLE OPTIONS

\$8.00

\$16.00

\$30.00

2015 Vino della Casa 'Bianco' | Garganega | Veneto

AVAILABLE OPTIONS

\$8.00

\$16.00

\$30.00

RED WINES BY THE GLASS 14

2011 Vallana 'Spanna' | Nebbiolo | Alto Piedmont

AVAILABLE OPTIONS

\$12.00

\$24.00

\$48.00

2012 Villadoria 'Barbaresco' | Nebbiolo | Piedmont

AVAILABLE OPTIONS

\$15.00

\$30.00

\$60.00

2012 Bergadano 'Barolo' | Nebbiolo | Piedmont**AVAILABLE OPTIONS**

\$16.00

\$32.00

\$64.00

2017 Paolo Scavino | Barbera d'Alba | Piedmont**AVAILABLE OPTIONS**

\$13.00

\$26.00

\$52.00

2015 de Forville | Dolcetto d'Alba | Piedmont**AVAILABLE OPTIONS**

\$12.00

\$26.00

\$52.00

2015 Tramin | Pinot Nero | Alto Adige**AVAILABLE OPTIONS**

\$12.00

\$24.00

\$48.00

2011 Caiarossa 'Pergolaia' | Sangiovese / Merlot / Cabernet | Tuscany**AVAILABLE OPTIONS**

\$16.00

\$32.00

\$64.00

2014 Lucignano 'Chianti Colli Fiorentini' | Sangiovese**AVAILABLE OPTIONS**

\$11.00

\$22.00

\$44.00

2015 la Gerla 'Rosso di Montalcino' | Sangiovese | Tuscany**AVAILABLE OPTIONS**

\$14.00

\$28.00

\$56.00

2016 Nicodemi 'Terrana' | Montepulciano d'Abruzzo | Abruzzo**AVAILABLE OPTIONS**

\$10.00

\$20.00

\$40.00

2015 Terre Nere 'Etna Rosso' | Nerello Mascalese | Sicily**AVAILABLE OPTIONS**

\$14.00

\$28.00

\$56.00

2017 Pala 'I Fiori' | Cannonau di Sardegna | Sardinia**AVAILABLE OPTIONS**

\$12.00

\$24.00

\$48.00

2015 Buglioni Valpolicella 'Ripasso' 'Bugiardo' | Corvina Blend | Veneto**AVAILABLE OPTIONS**

\$16.00

\$32.00

\$64.00

2015 Vino della Casa 'Rosso' | Sangiovese | Tuscany**AVAILABLE OPTIONS**

\$8.00

\$16.00

\$30.00

BEERS ON TAP 6

Peroni Nastro Azzurro Euro Pale Lager Italy 5.1%	\$7.00
Off Color 'Apex Predator' Farmhouse Ale Chicago 6.5%	\$7.00
Lagunitas 'A Little Sumpin' Sumpin' Ale' Pale Wheat Ale Chicago 7.5%	\$8.00
Band of Bohemia 'Noble Raven' European Ale Chicago 6.2%	\$8.00
Two Brothers 'Wobble I.P.A' American India Pale Ale Illinois 6.3%	\$7.00
Metropolitan Brewing 'Heliostat' Zwickel Lager Chicago 5.5%	\$8.00

BEERS & CIDER IN BOTTLE OR CAN 7

Original Sin 'Apple Cider' 12oz Dry Hard Cider New York 6%	\$6.00
Oskar Blues 'Mama's Little Yella Pils' 12oz Czech Pilsner Colorado 5.3%	\$6.00
Menabrea 'Bionde' 330ml European Blonde Ale Piedmont 4.8%	\$7.00
Three Floyds 'Yum Yum' 12oz American Pale Ale Indiana 5.5%	\$7.00
Lagunitas I.P.A. 12oz India Pale Ale Chicago 6.2%	\$6.00
Glutenberg I.P.A. 16oz Gluten-Free Ale Quebec 6%	\$9.00
Menabrea 'Ambrata' 330ml Vienna Amber Lager Piedmont 5%	\$8.00

SWEET 3

Salted Caramel Budino	\$8.00
sable cookie caramel dolce crema	
Cookie alla Gelato	\$10.00
warm chocolate chip cookie vanilla gelato	
Trio of Gelato or Sorbetto	\$7.00
gelato - nutella vanilla bean pistachio sorbetto - limoncello blackberry	

ADULT 1

Affogato

"Drowned" in italian, a scoop of vanilla gelato topped with a solo espresso. For the adults among us, we suggest adding a digestivo to the mix (25ml)

AVAILABLE OPTIONS

	\$6.00
Amaro Lucano:	\$2.00
Luxardo Amaretto:	\$2.00
Fernet Branca:	\$2.00
Branca Menta:	\$2.00
Biercée 'Griotte' Cherry Cordial:	\$2.00
Biercée 'Eau de Villée' Lemon Cordial:	\$3.00
Blackberry Liqueur:	\$2.00

SPARROW COFFEE & ESPRESSO 6

Espresso 'Marbella' | Solo | Doppio

AVAILABLE OPTIONS

Short:	\$3.00
Full:	\$4.00

Cappuccino | Latte | Macchiato

\$5.00

Ct Blend Drip Coffee

\$4.00

Novus Teas

\$4.00

Caffè Corretto

\$6.00

"corrected" espresso with the addition of a shot of grappa

Rimorchio

\$6.00

"Trailer" in italian, espresso followed by a shot of grappa. It is traditional to finish the espresso, then rinse the crema from the cup with the grappa

DESSERT WINES 4

'14 Bera | 'Brachetto' (Frizzante)

roses | sweet plums | red cherries

AVAILABLE OPTIONS

75ml:	\$8.00
375ml:	\$32.00

'08 San Vito | 'Vin Santo Malmantico'

dried apricot | smoked hazelnut | honey | orange peel

AVAILABLE OPTIONS

75ml:	\$8.00
750ml:	\$60.00

'14 Marabino | 'Moscato di Noto'

apricot | peach | honey | orange peel | candied fruit

AVAILABLE OPTIONS

75ml:	\$8.00
750ml:	\$65.00

'16 Falesco | 'Pomele'

confit'd cherry | candied orange | dried fruit | viscous

AVAILABLE OPTIONS

75ml:	\$8.00
500 ml:	\$48.00

DIGESTIVI, CORDIALS & SPIRITS 1

Grappa, Amari & Spirits

N.V. Ferggettina 'Franciacorta Brut', Chardonnay, Pinot Nero**AVAILABLE OPTIONS**

Glass: \$17.00

Carafe: \$34.00

Bottle: \$70.00

N.V. Sorelle Bronca 'Brut', Prosecco, Di Valdobbiadene**AVAILABLE OPTIONS**

Glass: \$10.00

Carafe: \$20.00

Bottle: \$40.00

N.V. Livio Sassetti 'Spumante Rosé', Incrocio Manzoni (Pink)**AVAILABLE OPTIONS**

Glass: \$12.00

Carafe: \$24.00

Bottle: \$48.00

2015 Venica & Venica 'Jesera', Pinot Grigio**AVAILABLE OPTIONS**

Glass: \$13.00

Carafe: \$26.00

Bottle: \$52.00

2015 Banfi 'La Pettegola', Vermentino**AVAILABLE OPTIONS**

Glass: \$12.00

Carafe: \$24.00

Bottle: \$48.00

2015 Tramin 'Alto Adige', Sauvignon Blanc**AVAILABLE OPTIONS**

Glass: \$11.00

Carafe: \$22.00

Bottle: \$44.00

2015 La Ganghija 'Langhe Bianco', Chardonnay**AVAILABLE OPTIONS**

Glass: \$13.00

Carafe: \$26.00

Bottle: \$52.00

2015 Graci 'Etna Bianco', Carricante, Catarratto**AVAILABLE OPTIONS**

Glass: \$14.00

Carafe: \$28.00

Bottle: \$56.00

2015 San Salvatore 'Campania Bianco', Falanghina**AVAILABLE OPTIONS**

Glass: \$13.00

Carafe: \$26.00

Bottle: \$52.00

2015 Bisson 'Golfo Di Tigullio', Ciliegiolo, Rosé (Pink)**AVAILABLE OPTIONS**

Glass: \$12.00

Carafe: \$24.00

Bottle: \$48.00

N.V. Vino Della Casa Spumante, Prosecco

AVAILABLE OPTIONS

Glass: \$8.00

Carafe: \$16.00

Bottle: \$30.00

2013 Vino Della Casa Bianco, Vermentino, Trebbiano

AVAILABLE OPTIONS

Glass: \$8.00

Carafe: \$16.00

Bottle: \$30.00

CELLAR SELECTIONS BY THE GLASS VIA CORAVIN 3

2014 Bruno Giacosa 'Roero', Arneis, Piedmont

ripe stone fruits, citrus peel, acacia blossom

AVAILABLE OPTIONS

Tasting Portion: \$18.00

Glass Pour: \$15.00

Bottle: \$60.00

2011 Donnafugata 'Chiaranda', Chardonnay, Sicily

yellow apple, baking spices, lemon curd

AVAILABLE OPTIONS

Tasting Portion: \$9.00

Glass Pour: \$18.00

Bottle: \$80.00

2011 Benanti 'Pietramarina', Carricante, Sicily

ripe apple, orange blossom, lemon zest

AVAILABLE OPTIONS

Tasting Portion: \$10.00

Glass Pour: \$20.00

Bottle: \$90.00

FIZZY, LIGHT TO DARK 7

2014 G.d. Vajra, Moscato, D'asti, Piedmont

white peach, green apple, honeysuckle

\$40.00

2015 Bisson 'Marca Trevigiana', Glera, Veneto

green apple, citrus fruit, floral, coastal air

\$45.00

N.V. Bortolotti, Prosecco, Di Valdobbiadene, Veneto

white fruit, orange blossom, lees

\$38.00

2013 Ruggieri 'Giustino B.', Prosecco, Superiore, Veneto

jasmine, honeysuckle, wild sage

\$69.00

N.V. Rebuli 'Valdobbiadene Cartizze Grand Cru', Prosecco, Veneto

bartlett pear, sage, bread crust, graphite

\$65.00

N.V. Bortolotti 'Spumante Rosato', Lagrein (Pink) Veneto

cranberry, raspberry, red rose petals

\$40.00

2013 Iovine 'Gragnano', Aglianico, Piediroso (Red) Campania

blackberry, ripe red fruit, pain grillé, bacon fat

\$36.00

CRISP, CLEAN, LIGHT & LEAN 8

2015 Alois Lageder, Pinot Grigio, Alto Adige	\$36.00
orchard fruit, citrus zest, floral spice	
2013 Pallavicini 'Poggio Verde Frascati Superiore', Malvasia, Lazio	\$36.00
yellow apple, pear, honeysuckle	
2014 Barone Di Valforte 'Colli Aprutini', Passerina, Abruzzo	\$42.00
under ripe peach, green apple, grapefruit, herbs	
2012 Malabaila Di Canale 'Pradvaj', Arneis, Piedmont	\$43.00
fresh orchard fruit, white flowers, flint	
2015 Angelo Negro 'Wine Not Filtered', Arneis, Piedmont	\$45.00
tropical fruits, fermented lemon, fresh minerality	
2013 Angelo Negro 'Onorata', Favorita, Piedmont	\$42.00
crisp apple, fresh flowers, slate	
2014 Donnafugata 'Sur Sur', Grillo, Sicily	\$38.00
white fruit, grapefruit, sea spray	
2014 Nec Otium, Friulano, Friuli	\$38.00
green apple, lemon balm, ash	

MINERALLY & REFRESHING 12

2014 Matteo Correggia 'Roero, Arneis', Piedmont	\$39.00
stonefruits, raw almond, wildflowers	
2014 Brandini 'Langhe Bianco', Arneis, Piedmont	\$38.00
fresh apricot, bartlett pear, white flowers	
2015 Vietti, Arneis, Piedmont	\$48.00
ripe apple, raw almond, honeysuckle	
2014 Parusso 'Langhe Bianco', Sauvignon Blanc, Piedmont	\$42.00
dried pineapple, mango, wild flower, flint, river stones	
2015 Venica & Venica 'Ronco Del Cero', Sauvignon Blanc, Lombardy	\$53.00
gooseberry, passionfruit, boxwood	
2015 Tenuta Olim Bauda, Cortese, Di Gavi, Piedmont	\$42.00
lemon zest, white flower, wet stone	
2013 Bera 'Langhe Bianco Arcese', Favorita, Arneis, Etc.piedmont	\$37.00
white peach, bartlett pear, lemon zest	
2014 Villa Solais, Vermentino, Di Sardegna, Sardinia	\$38.00
fuji apple, honeysuckle, ocean breeze	
2014 Bisson 'Cinque Terre Marea', Vermentino, Liguria	\$90.00
ripe lemon, wet stone, juniper berry	

2014 Pala Stellato, Vermentino, Di Sardegna, Sardinia	\$60.00
green apple, lemon zest, flint	
2015 Lunae Bosoni 'Echietta Grigia', Vermentino, Liguria	\$48.00
lemon, white peach, apricot, wet stone	
2013 Lunae Bosoni, Pigato, Liguria	\$62.00
basil, lime, almond, stone fruit, minerals	

FLORAL, AROMATIC & EXOTIC 9

2012 Franz Haas 'Manna', Reisling, Chardonnay, Alto Adige	\$85.00
bosc pear, fuji apple, honey, white flowers	
2014 Ottella 'Lugana', Turbiana, Lombardy	\$48.00
pineapple, white pear, flint	
2013 Cesari 'Lugana', Turbiana, Veneto	\$49.00
ripe melon, lemon zest, fresh cut grass	
2013 Arnaldo Caprai 'Colli Martani Grecante', Grechetto, Umbria	\$36.00
dried peach, mountain herbs, jasmine tea	
2012 Kofererhof 'Valle Isarco', Riesling, Alto Adige	\$59.00
white flowers, jasmine, honeycomb	
2013 Ocone 'Cerere', Coda Di Volpe, Campania	\$39.00
ripe pineapple, lemon, slate minerality	
2014 Michele Alois 'Caulino', Falanghina, Campania	\$52.00
ripe apple, pear, lemon zest, pink grapefruit	
2013 Picariello 'Fiano Di Avellino', Campania	\$52.00
orchard fruit, citrus peel, ash	
2011 Castellaro 'Pommice', Malvasia, Carricante, Sicily	\$70.00
starfruit, marcona almond, sandstone	

COMPELLING VALUES BY THE BOTTLE 13

N.V. Cleto Chiarli 'Brut Rose', Lambrusco (Fizzy, Pink) Emilia-Romagna	\$30.00
N.V. Tenuta Sant'anna, Pinot Nero (Fizzy, Pink) Veneto	\$30.00
2014 Suavia 'Soave Classico', Garganega, Veneto	\$34.00
2015 Dipinti 'Vigneti Delle Dolomiti Bianco', Pinot Grigio, Veneto	\$33.00
2013 Libenzi Baccaloro 'Dei Castelli De Jesi', Verdicchio, Alto Adige	\$29.00
2013 Muri-Gries, Pinot Bianco, Trentino/alto-Adige	\$35.00

2014 Matteo Braidot, Ribolla Gialla, Friuli	\$35.00
2014 Casale Marchese 'Frascati', Malvasia Blend, Lazio	\$34.00
2014 Dei 'Martiena Bianco', Trebbiano, Malvasia, Tuscany	\$45.00
2014 Cesani, Vernaccia, Di San Gimignano, Tuscany	\$35.00
2014 Illuminati 'Controguerra Costalupo', Trebbiano, •Abruzzo	\$29.00
2014 Villa Ligi 'Bianchello Del Metauro', Biancame, Marche	\$30.00
2013 Mesa Primo, Vermentino, Di Sardegna, Sardinia	\$33.00

FULL BODIED, RICH & ROUND 17

2011 Parusso 'Bricco Rovella', O.V. Sauvignon Blanc, Piedmont	\$72.00
grapefruit, bergamot, lemon curd	
2013 Dama Del Rovere 'Soave Classico', Garganega, Veneto	\$37.00
yellow apple, walnut, white flowers	
2013 Aldo Conterno 'Bussiador', Chardonnay, Piedmont	\$98.00
acacia flower, honey, buttery vanilla, river stones	
2013 Pieropan 'Soave Classico Calvarino', Garganega, Lombardy	\$55.00
bosc pear, almond blossom, marzipan	
2013 Frecciarossa 'Sillery', Pinot Nero (Yep, It's White) Lombardy	\$42.00
fresh citrus, lemon curd, white flowers	
2014 Michele Satta 'Costa Di Giulia', Vermentino, Tuscany	\$45.00
pink grapefruit, acacia blossom	
2012 Edoardo Valentini, Trebbiano, D'abruzzo, Abruzzo	\$200.00
honeyed fruit, toasted hazelnuts, coconut	
2010 Emidio Pepe, Trebbiano, D'abruzzo, Abruzzo	\$170.00
wildflower, hazelnut, freshly cut grass	
2014 Emidio Pepe 'Colli Aprutini', Pecorino, Abruzzo	\$140.00
candied citrus, wet stone, dried herbs	
2013 Cerulli Spinozzi 'Cortalto', Pecorino, Abruzzo	\$42.00
white flowers, peach. citrus, apricot, bitter almond	
2015 Arianna Occhipinti 'Sp68' Bianco, Albanello, Zibibbo, Sicily	\$50.00
citrus blossoms, honeycomb, tropical and stone fruits	
2014 Tenuta Delle Terre Nere 'Calderara Sottana', Carricante, Slicly	\$62.00
lemon, tart apple, floral white peach, mint	

2014 Tenuta Delle Terre Nere 'Santo Spirito', Carricante, Sicily	\$65.00
asian pears, slivered almond, beeswax, lemon curd	
2011 I Custodi 'Bianco Ante', Carricante, Sicily	\$80.00
green apple, citrus, aniseed	
2013 Benanti 'Etna Bianco Di Caselle', Carricante, Sicily	\$45.00
ripe red apple, lemon curd, ocean breeze	
2010 Ottin, Petite Arvine, Valle D'aosta	\$69.00
yellow apple, roasted chestnut, herbs	
2012 Foradori 'Fontanasanta', Manzoni Bianco (1500ml) Alto Adige	\$125.00
fresh flowers, clover honey, apple cider	

ORANGE, UNIQUE & TRADITIONAL ⁶

2013 Monastero Suore Cistercensi 'Coenobium', Verdicchio, Lazio	\$65.00
honey, apricot, peach, rich minerality, citrus	
2012 Foradori 'Fontanasanta', Nosiola, Alto Adige	\$85.00
hazelnut, honeysuckle, almond skin, stone fruit	
2013 Radikon 'Slatnik ', Friuli	\$75.00
overripe peach, caramel, sea brine	
2007 Paolo Bea 'Arboreus', Trebbiano, Umbria	\$135.00
ripe apricot, dried flowers, honey	
2012 Cos 'Ramí' Bianco, Grecanico, Insolia, Sicily	\$50.00
citrus fruit, honey, orange peel, hazelnut, sage	
2013 Il Censo 'Praruar', Catarratto, Sicily	\$70.00
baked apple, apricot, dried leaves	

PRETTY IN PINK ⁶

2015 La Spinetta 'Il Rosé Di Casanova', Sangiovese, Prugnolo Gentile, Tuscany	\$49.00
sliced peaches, flowers, wet stone, chalk	
2015 Castello Di Ama 'Rosato', Sangiovese, Merlot, Tuscany	\$40.00
strawberry, raspberry, fresh flowers	
2015 Argiolas 'Serra Lori Rosato', Cannonau, Sardinia	\$35.00
wild berries, stonefruit, herbaceous	
2014 Librandi 'Ciró Rosato', Gaglioppo, Calabria	\$28.00
strawberries, red apples, lillies	
2015 Squadra 'Rosato', Nero D'avola, Sicily	\$29.00
rose petals, honeydew melon, strawberry, rhubarb	

2011 Massa Vecchia 'Maremma Toscana', Merlot, Sangiovese, Tuscany **\$85.00**

dark berry fruit, violets, cocoa, anise

STICKY & SWEET 5

2014 Bricco Riella, Moscato, D'asti (Fizzy) Piedmont **\$29.00**

peach, apricot, verjus, musk

2013 Falesco 'Pomele', Aleatico, Lazio **AVAILABLE OPTIONS**

confit'd cherry, candied orange, dried fruit, viscous

75ml: \$7.00

500ml: \$45.00

2010 Castellare 'Vin Santo' Dei Chianti Classico, Tuscany **AVAILABLE OPTIONS**

macadamia nuts, toffee, spice cake

75ml: \$12.00

500ml: \$55.00

2009 Ornellaia 'Ornus', Tuscany **AVAILABLE OPTIONS**

caramel apple, clover honey, meyer lemon

45ml: \$25.00

375ml: \$160.00

2010 Tasca D'almerita 'Capofaro Di Salina', Malvasia, Sicily **\$100.00**

candied tropical fruit, spiced molasses

DRY, PRETTY, AROMATIC, & GRIPPY 18

2013 Ar.Pe.Pe. 'Rosso Di Valtellina', Nebbiolo, Lombardy **\$66.00**

raspberry, gala apple, mahogany

2006 Ar.Pe.Pe. 'Sassella Stella Retica', Nebbiolo, Lombardy **AVAILABLE OPTIONS**

strawberry, rose petal, saddle leather

750ml: \$100.00

1500ml: \$190.00

2005 Ar.pe.pe. 'Valtellina Superiore Buon Consiglio', Nebbiolo, Lombardy **\$150.00**

red licorice, marasca cherry, black pepper

2006 Ar.Pe.Pe. 'Valtellina Grumello Rocca De Piro', Nebbiolo, Lombardy **\$190.00**

blackberry, rose petals, forest floor, tobacco

2009 Tenuta Sella 'Lessona', Nebbiolo, Vespolina, Piedmont **\$55.00**

ripe red fruit, roses, sage incense, truffled earth

2010 Monteverdine 'Rosso Di Toscana', Sangiovese, Tuscany **\$105.00**

red currant, anise, black pepper

2013 Bibi Graetz 'Soffocone Di Vincigliata', Sangiovese Blend, Tuscany **\$90.00**

wild berries, plum, creamy vanilla, leather

2011 Bibi Graetz 'Soffocone Di Vincigliata', Sangiovese Blend, Tuscany **\$155.00**

black currant, plum, tart cherry, berries, coffee

2013 Argiano 'Rosso Di Montalcino', Sangiovese, Tuscany **\$58.00**

ripe berries, fresh herbs, dried flowers

2012 Sanguineto 'Rosso Di Montepulciano', Sangiovese, Tuscany	\$53.00
ripe red fruits, fresh herbs, tobacco leaf	
2013 Cantine Valpane 'Euli', Grignolino, Del Monferrato, Piedmont	\$45.00
dried strawberry, rosemary, limestone minerality	
2011 Valdipiatta 'Vino Nobile Di Montepulciano', Sangiovese, Tuscany	\$55.00
dark berries, black cherries, tobacco	
2012 Corte Alla Flora 'Vino Nobile Di Montepulciano', Sangiovese, Tuscany	\$48.00
raspberry, black cherry, crushed flowers, pepper, game	
2012 Avignonesi 'Vino Nobile Di Montepulciano', Sangiovese, Tuscany	\$64.00
cherry pie, shrubs, sweet spices	
2012 Dei 'Vino Nobile Di Montepulciano', Sangiovese, Tuscany	\$59.00
tart red fruit, dried herbs, fresh turned earth	
2009 Dei Vino Nobile De Montepulciano Riserva 'Bossana', Sangiovese, Tuscany	\$88.00
tart black cherries, mocha, smoke, dried violets	
2013 Podere La Boncie 'Toscana Rosso Cinque', Sangiovese, Tuscany	\$65.00
bright red fruits, grippy tannin, fresh earth	
2012 Podere La Boncie 'Le Trame', Sangiovese, Tuscany	\$90.00
bright red fruit, fresh cut grass, black dirt	

EARTHY, EVOLVED & WELL-STRUCTURED 28

2010 Carlo Giacosa 'Barbaresco Luca', Nebbiolo, Piedmont	\$72.00
ripe berry fruits, licorice, cinnamon	
2011 Ca' Del Baio 'Barbaresco Asili', Nebbiolo, Piedmont	\$85.00
dark cherries, wild berries, licorice, spearmint	
2011 Cantina Del Pino 'Barbaresco Albesani', Nebbiolo, Piedmont	\$85.00
fresh raspberry, wildflowers, organic earth	
2011 Produttori Del Barbaresco 'Asili', Nebbiolo, Piedmont	\$105.00
cherry, roses, licorice, tar, balsamic	
2011 La Spinetta 'Barbaresco Bordini', Nebbiolo, Piedmont	\$115.00
crushed berries, flower leaf, savory tea, dried fruit	
2010 La Spinetta 'Barolo Garretti', Nebbiolo, Piedmont	\$120.00
cherries, blackberry, crushed tarragon, violets	
2009 Ceretto 'Barolo Prapò', Nebbiolo, Piedmont	\$120.00
violets, red cherries, dark chocolate, cinnamon, loam	
2009 Aldo Conterno 'Barolo Vigna Cicala', Nebbiolo, Piedmont	\$205.00
lush dark fruit, dried roses, complex minerality	

2011 Cappellano 'Pié Rupestris' 'Otin Fiorin' Barolo, Nebbiolo, Piedmont	\$150.00
dark fruit, tilled earth, mushrooms, dry stones, herbs	
2008 Silvio Grasso 'Barolo Turne', Nebbiolo, Piedmont	\$100.00
dried cherries, balsa wood, tarragon, anise	
2011 Brezza 'Barolo', Nebbiolo, Piedmont	\$72.00
dark red fruit, rose petal, tar	
2009 Ellena Giuseppe 'Barolo Ascheri', Nebbiolo, Piedmont	\$98.00
dark fruit, cherry, indian spice, rose petal	
2011 Ellena Giuseppe 'Barolo La Morra', Nebbiolo, Piedmont	\$73.00
dark red fruits, fresh cut flowers, savory herbs	
2011 G.D. Vajra 'Barolo Bricco Delle Viole', Nebbiolo, Piedmont	\$127.00
dried cherry, rose petals, violets, mint, tobacco	
2011 G.D. Vajra 'Barolo Albe', Nebbiolo, Piedmont	\$83.00
tart cherry, potpourri, porcini mushroom	
2012 Michele Reverdito 'Barolo La Morra', Nebbiolo, Piedmont	\$64.00
violets, herbs, ripe cherry, sweet tannin	
2011 Vallana 'Spanna', Nebbiolo, Piedmont	\$45.00
raspberries, black cherries, mushrooms	
2006 Vallana 'Gattinara', Nebbiolo, Piedmont	\$65.00
spiced cherries, roses, roasted earth, tobacco	
2015 Nervi 'Colline Novaresi Spanna', Nebbiolo, Piedmont	\$52.00
rose petal, bright red cherry, white pepper, anisette	
2010 Nervi 'Gattinara', Nebbiolo, Piedmont	\$77.00
violets, roses, dark berries, worn leather	
2011 Antoniolo 'Gattinara', Nebbiolo, Piedmont	\$45.00
dark cherry, plum, smoke, tobacco, menthol	
2011 Antoniolo 'Osso San Grato' Gattinara, Nebbiolo, Piedmont	\$120.00
red berries, pine, mint, wild flowers, crushed rocks	
2009 San Fillippo 'Brunello Di Montalcino', Sangiovese Grosso, Tuscany	\$103.00
dried strawberry, saddle leather, organic earth	
2009 La Torre 'Brunello Di Montalcino Riserva', S. Grosso, Tuscany	\$120.00
dried raspberry, heirloom tomato, leather	
2009 Livio Sassetti 'Brunello Di Montalcino Pertimali', S. Grosso, Grosso	\$98.00
ripe berries, fresh flowers, mocha, leather	
2010 Banfi 'Brunello Di Montalcino Poggio Alle Mura', S. Grosso, Tuscany	\$125.00
raspberry jam, chocolate, cigar box, vanilla	

2011 Caprili 'Brunello Di Montalcino', Sangiovese Grosso, Tuscany	\$88.00
ripe fruit, cigar tobacco, tar	
2011 Brizio 'Brunello Di Montalcino', Sangiovese Grosso, Tuscany	\$95.00
red plum, raspberry, tobacco, game, bramble	
BRIGHT FRUIT, SOFTER STRUCTURE 27	
2013 G.d. Vajra, Pinot Nero, Piedmont	\$60.00
red fruit, violets, licorice, wild mushrooms	
2014 Andriano 'Andrian', Pinot Nero, Alto Adige	\$55.00
bing cherry, ripe red fruit, crushed rocks	
2014 Damilano, Barbera, D'asti, Piedmont	\$40.00
red currant, cherry, purple flowers	
2011 Cappellano 'Gabutti', Barbera, D'alba, Piedmont	\$99.00
dark fruits, tart cherry, crushed herbs, spice box	
2011 Brezza, Barbera, D'alba Superiore, Piedmont	\$50.00
bing cherry, candied orange, oak	
2014 Brovia 'Ciabot Del Fi', Barbera, Piedmont	\$70.00
cherry, tobacco, violets	
2012 Aldo Conterno 'Conca Tre Pile', Barbera, Piedmont	\$55.00
blackberries, spiced plum, cherry, nutmeg	
2012 Elio Grasso, 'Barbera D'alba, Vigna Martina', Piedmont	\$50.00
tart cherries, strawberry, wild flowers, tar	
2013 Brovia 'Vignavillej', Dolcetto, D'alba, Piedmont	\$50.00
cherry, blackberry, almond, clove	
2007 San Fereolo, Dolcetto, Di Dogliani, Piedmont	\$75.00
blackberry, red plum, pomegranate, star anise	
2014 E. Pira E Figli, Dolcetto, Piedmont	\$65.00
dark berry fruit, graphite, mushroom, cinnamon	
2012 Hilberg-Pasquero 'Vareij', Brachetto, Dolcetto, Piedmont	\$48.00
strawberry, violets, white pepper, clove	
2013 Banfi 'Chianti Classico Fonte Alle Selva', Sangiovese, Tuscany	\$45.00
blackberry, prune, licorice	
2014 Castello Di Ama Chianti Classico 'Ama', Sangiovese, Tuscany	\$49.00
fresh red fruits, sour cherries, wild flowers, violets	
2014 Nais Magreid 'Galea', Schiava, Alto Adige	\$53.00
raspberries, cherries, fruit blossoms, violets	

2013 Pardi 'Montefalco Rosso', Sangiovese, Sagrantino, Umbria	\$41.00
raspberries, raisins, coffee, cedar	
2014 Perticaia 'Umbria Rosso', Sangiovese, Umbria	\$39.00
rich black cherry, red raspberry, tilled earth	
2011 Palari 'Faro Rosso Del Soprano', Nocera, Sicily	\$110.00
black fruit, cigar wrapper, spicebox	
2014 Girolamo Russo 'A'rina', Nerello Mascalese, Sicily	\$50.00
cherries, plum, leather, tobacco	
2012 Terre Nere 'Etna Rosso Guardiola', Nerello Mascalese, Sicily	\$84.00
black cherry, crushed leaves, steel	
2013 Terre Nere 'Etna Rosso Feudo Di Mezzo', Nerello Mascalese, Sicily	\$84.00
red berries, cassis, dried herbs, balsam, tarragon	
2013 Terre Nere 'Etna Rosso Prephyloxera', Nerello Mascalese, Sicily	\$125.00
strawberries, raspberries, lemon zest, smoke, black earth	
2011 Passopisciaro 'Etna Rosso Contrada C', Nerello Mascalese, Sicily	\$90.00
crushed raspberries, alpine berries, lupines, herbs	
2011 Passopisciaro 'Etna Rosso Contrada G', Nerello Mascalese, Sicily	\$100.00
red raspberry, marzipan, orange oil, tarragon	
2012 Passopisciaro 'Etna Rosso Contrada P', Nerello Mascalese, Sicily	\$145.00
dark cherry, dried mountain herbs, fresh leather	
2012 Passopisciaro 'Etna Rosso Contrada S', Nerello Mascalese, Sicily	\$115.00
dark fruits, leather, lava rock	
2004 Benanti 'E.r. Serra Della Contessa', Nerello Mascalese, Sicily	\$98.00
wild berries, stone fruit, cedar	

DEEP, DARK, BIG & INKY 16

2011 Foradori 'Sgarzon', Teroldego, Trentino	\$76.00
brandied raisins, raspberry, crisp red fruit	
2011 Foradori 'Granato', Teroldego, Trentino	\$115.00
opulent dark fruit, rhubarb, vanilla, pomegranate	
2009 Castellani 'Amarone Colli Cristì', Corvina, Vento	\$100.00
dried black fruits, almonds, cedar	
2010 Latium Amarone Della Valpolicella 'Campo Leon', Corvina Blend, Veneto	\$90.00
spices, cola, cedar, mesquite	
2012 Palazzo Maffei Amarone Della Valpolicella, Corvina, Veneto	\$69.00
stewed cherry, blackberry, black pepper	

2012 Zenato 'Valpolicella Superiore Ripassa', Corvina, Veneto	\$52.00
red currants, blackberry, saddle leather	
2013 Apollonia 'Rocca Dei Mori', Primitivo, Puglia	\$37.00
dark fruit, vanilla, menthol	
2009 Valle Reale 'San Calisto', Montepulciano, D'abruzzo, Abruzzo	\$70.00
cassis, leather, wildflowers	
2011 Cerulli Spinozzi 'Torre Migliori', Montepulciano, D'abruzzo, Abruzzo	\$41.00
ripe cherry, blackberry, black currant, clove	
2008 Paolo Bea 'Pipparello Montefalco Riserva', Sangiovese, Umbria	\$130.00
dark red fruit, baking spice, licorice	
2011 Michele Alois 'Settimo', Casavecchia, Campania	\$47.00
smoked meat, anise, tar, incense	
2014 Occhipinti 'Il, Frappato', Sicily	\$68.00
raspberry, juicy red cherries, roses, fresh herbs	
2015 Occhipinti 'Sp68' Rosso, Frappato, Nero D'avola, Sicily	\$48.00
raspberry, morello cherry, violets, garrigue	
2010 Occhipinti 'Cerasuolo Grotte Alte', Nero D'avola, Frappato, Sicily	\$115.00
black licorice, cracked pepper, dark cherry, dense	
2014 C.O.S. Frappato, Sicily	\$57.00
strawberry, cherry candy, herbs	
2014 Donnafugata 'Sherazade', Nero D'avola, Sicily	\$42.00
red and black cherry, dried plum, black pepper, balsamic	

SPUNTINI 5

Warm Castelvetrano Olives	\$6.00
Arancini	\$10.00
risotto fior di latte pomodoro parmesan	
Batalocchio "Pizzetta"	\$8.00
san marzano tomato fior di latte fresh basil	
Mozzarella Marinara	\$9.00
pomodoro mozzarella basil	
Tuscan Meatball Slider	\$4.00
pomodoro house giardiniera	

DRINKS 4

Vino della Casa

bianco, rosato, rosso or prosecco

AVAILABLE OPTIONS

\$6.00

\$20.00

Birra alla Spina - "Tap"

\$6.00

Build your Own Spritz

choose aperol, campari, averna, or cyna

\$6.00

House 'Well' Highballs

\$8.00