

LA STORIA DEL NEGRONI

The Negroni originated in Florence, Italy in 1919, when Count Camillo Negroni asked his bartender, Fosco Scarselli, to strengthen his favorite cocktail - the Americano - by replacing the soda water with gin. It is now a favorite cocktail for Aperitivo.

A classic Negroni is equal parts of gin, vermouth, and bitters. These ingredients make it one of the most versatile cocktail that can range in flavor profile from bitter to floral depending on the spirits chosen.

Our Negroni program features curated Negronis to please a variety of palates, as well as a custom Negroni option, where you can select the base spirit, bitter, and vermouth or amaro for a bespoke cocktail.

CROSTONE RICOTTA fresh ricotta, Italian linden spicy honey, figs, sliced almonds	16
BRUSCHETTA garlic, sea salt, crushed tomato, homemade toasted bread, Felice extra virgin olive oil	14
BURRATA E PROSCIUTTO local upstate burrata, traditionally cured Tuscan prosciutto	24
POLPETTINE homemade veal meatballs, tomato sauce, Parmigiano-Reggiano	17
TARTARE DI SALMONE* organic salmon tartare, avocado, fried capers, Dijon vinaigrette	24
COZZE AL VINO BIANCO* P.E.I. Mussels, white wine, garlic, shallot, parsley, toasted bread	21
MELANZANE ALLA PARMIGIANA baked layers of thinly sliced eggplant, Parmigiano-Reggiano, tomato basil sauce	19
CROSTINI TOSCANI traditional bread tartine, chicken liver mousse, onion confit, crispy sage, imported salami from Italy	18
CARCIOFI E CALAMARI FRITTI fried baby artichokes and calamari, parsley, lemon	22
ARANCINI rice balls, tomato, mozzarella, oregano, served with arrabbiata sauce	17
TAGLIERE DI FORMAGGI E SALUMI Two for \$27.00 Three for \$35.00 chef's selection of imported cheeses & cured meats	

*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All of our freshly baked products and dishes are prepared in facilities where nuts, wheat, dairy and other food allergens are present. While we make every effort to separate these items, we cannot guarantee that our products will be free of the major food allergens.

NEGRONI MENU

NEGRONI SBAGLIATO 17 Campari, prosecco, Carpano Rosso	GONE SMOKING 19 Cassia and ginger infused rye whiskey, Antica, Cynar, Campari, hickory smoked
NEGRONI BIANCO 17 Bombay Dry Gin, Carpano Bianco, Nonino aperitivo	PINK NEGRONI 17 Lillet, lemon juice, Campari, pink gin

COCKTAILS

17

ESPRESSO MARTINI

Grey Goose, Borghetti Caffé, Espresso

CAPITAL MULE

ALB Vodka, ginger cordial, lime

SPICY MARGARITA

Blanco Tequila, jalapeño agave, habanero shrub

NEW YORK OLD FASHIONED

Wild Turkey 101 Rye whiskey, Demerara, orange, Luxardo cherry, bitters

BICICLETTA

White wine, Martini Bitter, club soda, Cerignola olives

RIVIERA

Bombay Dry Gin, St. Germain, Chartreuse liqueur, fresh mint

ANITA

Patrón Tequila, mango, Ancho Reyes, Elote liqueur

ZERO PROOF

15

RIMMEL

Rasāsvāda Rose Bergamot, ginger, strawberry

MOROSITA

Rasāsvāda Ruby Artemisia, pineapple, orange, blackberries

GHIA SPRITZ

Ghia, blood orange, tonic water

BEER

Forst, Lager 9.5	Dolomiti, Pilsner 9.5
Forst Sixtus, Doppelbock 9.5	Weihenstephaner, Hefe-Weissbier 11
Founders Centennial, IPA 11	Radeberger, Pilsner 11

WINE BY THE GLASS

LE BOLLICINE

Pet-Nat Bianco , Fattoria Sardi, <i>trebbiano</i> , Toscana (<i>organic</i>)	14
Lambrusco Concerto , Ermete Medici, <i>sparkling red</i> , Emilia-Romagna (<i>served chilled</i>)	14
Prosecco , Sant Ambroeus DOC, <i>glera</i> , Veneto	15
Prosecco Rosé Extra Dry FIOL , pinot nero, <i>glera</i> , Veneto	17
Franciacorta Cuvée , Ca' del Bosco, <i>chardonnay, pinot bianco, pinot nero</i> , Lombardia	22

VINI BIANCHI

Pinot Bianco , Kettmeir 2021, Trentino-Alto Adige	15
Vermentino , Fattoria Sardi 2021, Toscana (<i>organic</i>)	16
Felice Chardonnay , Fattoria Sardi 2021, Toscana	16
Pinot Grigio , Valle dei Laghi 2021, Trentino-Alto Adige	17
Sauvignon Blanc Asimonia , Podere Sassaie 2021, Toscana	19
Gavi di Gavi Monterotondo , Villa Sparina 2019, <i>cortese</i> , Piemonte	22

VINI ROSÉ

Felice Rosato , Fattoria Sardi 2021, <i>sangiovese</i> , Toscana	16
Le Cicale , Fattoria Sardi 2019, <i>vermentino, syrah</i> Toscana (<i>organic</i>)	22

VINI ROSSI

Barbera del Monferrato , Ottosoldi 2019, <i>barbera, merlot</i> , Piemonte	16
Felice Sangiovese , Fattoria Sardi 2020, Toscana	16
Schiava , Elena Walch 2021, Trentino-Alto Adige (<i>served chilled</i>)	17
Pinot Nero , Tramin Kellerei 2021, Trentino-Alto Adige	18
Sebastiano , Fattoria Sardi 2019, <i>sangiovese, merlot, cabernet sauvignon</i> , Toscana (<i>organic</i>)	19
Cabernet Sauvignon , Contessa 2019, Toscana	19
Vino Nobile di Montepulciano , Avignonesi 2017, <i>sangiovese</i> , Toscana (<i>biodynamic</i>)	21
Brunello di Montalcino , La Togata 2016, <i>sangiovese</i> , Toscana	31
Barolo Le Cinque Vigne , Damilano 2017, <i>nebbiolo</i> , Piemonte	32
Guidalberto , Tenuta San Guido 2019, <i>cabernet sauvignon, merlot</i> , Toscana	39