

*WeekDay* *10:00am-2:00pm*  
***Breakfast Club***

**EGGS FLORENTINE 16**

**ENGLISH MUFFINS, PROSCIUTTO, SPINACH, POACHED EGGS AND  
HOLLANDAISE SAUCE WITH MESCLUN SALAD**

**SMOKED SALMON BENEDICT 16**

**ENGLISH MUFFINS, SMOKED SALMON, POACHED EGGS AND  
HOLLANDAISE SAUCE WITH MESCLUN SALAD**

**BREAKFAST PIZZA 16**

**PIZZA MARGHERITA TOPPED WITH CRISPY BACON AND CHOICE OF  
SCRAMBLED EGGS OR SUNNY SIDE UP**



**NY BREAKFAST SANDWICH 16**

**BACON OR SMOKED SALMON, EGGS, MOZZARELLA CHEESE  
AND FRENCH FRIES**

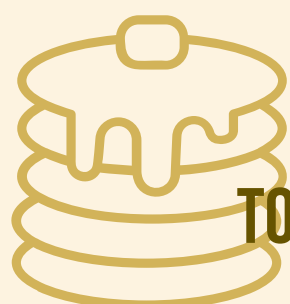


**FRENCH TOAST 16**

**HOMEMADE CHALLAH BREAD AND MAPLE SYRUP**

**EGGS MARINARA 16**

**2 POACHED EGGS WITH MARINARA SAUCE, SERVED ON ENGLISH  
MUFFINS WITH MESCLUN SALAD**



**BUTTERMILK PANCAKE 16**

**TOPPED WITH FRUITS AND MAPLE SYRUP**

**BREAKFAST SPECIAL 16**

**3 EGGS ANY STYLE, BACON, TOAST AND FRENCH FRIES**

**SIDES:**

**BACON \$5, SMOKED SALMON \$6, FRENCH FRIES \$8**

**2 EGGS \$6, MUFFIN \$3, WHITE TOAST \$2**



**EGGS STYLE: SUNNY SIDE UP, POACHED, FRIED, OVER EASY,  
OVER MEDIUM, OVER WELL, SCRAMBLED**



\*\*\*PIZZA\*\*\* (11")

*PIZZA GROTTHERITA	18.95	*PIZZA PEPPERONI	19.95	PIZZA BIANCA	19.95
TOMATO SAUCE, FRESH MOZZARELLA,BASIL		TOMATO SAUCE, MOZZARELLA, PEPPERONI		RICOTTA CHEESE AND MOZZARELLA	
*PIZZA PROSCIUTTO	19.95	*PIZZA SUPREMA	21.95	ADD CHICKEN MILANESE	\$6.95
TOMATO SAUCE, MOZZARELLA, PROSCIUTTO		TOMATO SAUCE, MUSHROOMS, ONIONS,		SHRIMP	\$9.95
*PIZZA PRIMAVERA	21.95	OLIVES, MOZZARELLA		BURRATA	\$9.95
RICOTTA CHEESE, MOZZARELLA,				SAUSAGE	\$3.95
MUSHROOMS, BROCCOLI, SPINACH					

\*\*\*ANTIPASTI, SOUP & SALAD\*\*\*

*GARLIC BREAD	8.95	*MOZZARELLA STICKS	13.95
FRESH BREAD BAKED ON PREMISES WITH GARLIC, PARMESAN, AND PARSLEY, SERVED W MARINARA/ ADD MELTED MOZZARELLA. + \$2		FRIED MOZZARELLA SERVED WITH MARINARA SAUCE.	
BRUSCHETTA	9.95	*RICE BALLS	14.95
TOMATO, ONIONS, BASIL		PROSCIUTTO, PEAS, SAFFRON, AND MOZZARELLA WITH CHIPOTLE MAYO SAUCE	
*MOZZARELLA CAPRESE	18.95	ZUPPA DI MUSSELS	17.95
FRESH BURRATA-MOZZARELLA, GRAPE TOMATO, BASIL IN A BALSAMIC VINNAGRETTE		MARINARA SAUCE, FRA DIAVOLO OR WHITE WINE SAUCE	
CHICKEN FINGERS	16.95	INSALATA MISTA	15.95
SERVED WITH FRENCH FRIES.		MESCLUN SALAD, SLICED TOMATO, RED ONION IN A BALSAMIC VINAIGRETTE	
FRIED CALAMARI	19.95	*INSALATA CAESAR	15.95
CHOICE OF MARINARA SAUCE OR CHIPOTLE MAYO		CLASSIC CAESAR DRESSING WITH CROUTONS AND SHAVED PARMESAN CHEESE.	
*EGGPLANT ROLLATINI	18.95	ROMAINE SALAD	15.95
STUFFED WITH RICOTTA CHEESE, SERVED OVER MARINARA SAUCE		TOMATO, LETTUCE, ONION IN A LEMON DRESSING	
*BAKED CLAMS	18.95	*KALE SALAD	16.95
STUFFED WITH BREADCRUMBS, LEMON WHITE WINE SAUCE		KALE, DRIED CRANBERRIES, WALNUTS, TOMATOES, ONION, LEMON DRESSING, SHAVED PARMESAN.	
*HOT ANTIPASTI FOR 2 PEOPLE	39.95	*FRIED MOZZARELLA	17.95
SHRIMP, BAKED CLAMS, EGGPLANT ROLLATINI, SPIEDINI		LAYERS OF MOZZARELLA AND BREAD WITH ANCHOVY AND CAPER SAUCE (AKA SPIEDINI ALA ROMANA)	
MINESTRONE SOUP	12.95		
LIGHT TOMATO AND VEGETABLES			
*STRACCIATELLA EGG DROP SOUP	12.95		
CHICKEN BROTH, SPINACH, PARMESAN CHEESE			

ADDITION TO ANY SALAD: CHICKEN GRILLED OR MILANESE \$6.95, SAUSAGE \$6.95, GRILLED SHRIMP +\$9.95

\*\*\*SEAFOOD\*\*\*

GROTTA’S TWIN LOBSTER TAILS	49.95	SEAFOOD FRA DIAVLO	34.95
5OZ, ON CAST IRON (SIZZLING) WITH GARLIC ROSEMARY BUTTER, SERVED WITH SPINACH AND CROQUETTE		SHRIMP, MUSSELS AND CALAMARI, OVER LINGUINE WITH HOMEMADE SPICY MARINARA SAUCE	
TWIN LOBSTER TAILS FRA DIAVLO	49.95	FRESH ATLANTIC SALMON	29.95
5OZ, SERVED OVER LINGUINE IN A SPICY RED SAUCE.		GRILLED AND SERVED SPINACH AND CROQUETTE.	
SHRIMP SCAMPI	28.95	RISOTTO PESCATORE	34.95
LEMON BUTTER GARLIC WHITE WINE SAUCE, OVER LINGUINE		SHRIMP, CALAMARI, CLAMS, MUSSELS, WHITE WINE LIGHT TOMATO SAUCE. ADD LOBSTER TAIL +\$15	
FILET OF SOLE FRANCHAISE	27.95	*BASA OREGANATA	23.95
SOLE IN A LEMON BUTTER WHITE WINE SAUCE, SERVED WITH SPINACH AND CROQUETTE.		WHITE FILET OF FISH IN LEMON WHITE WINE SAUCE AND TOPPED WITH BREADCRUMBS SERVED WITH ROASTED POTATO AND SAUTÉED BROCCOLI.	
LINGUINE & CLAMS	28.95		
CLASSIC PREPARATION, CHOICE RED OR WHITE			

\*\*\*HOMEMADE PASTA\*\*\*

(WE TAKE PRIDE IN OUR FRESH HOMEMADE PASTA, AND WE USE 100% SEMOLINA DURUM FLOUR)

*FETTUCCHINI ANY SAUCE	23.95	*CANELLONI	24.95
POMMODORO, VODKA, BOLOGNESE, ALFREDO		PRE-ROLLED TUBULAR SHAPED PASTA, STUFFED WITH GROUND PORK AND BEEF, SPINACH AND ONIONS	
*FETTUCCHINI GAMBERI	29.95	*MANICOTTI	23.95
HOMEMADE, WITH SHRIMP IN CREAM SAUCE		PRE-ROLLED TUBULAR SHAPED PASTA FILLED WITH FOUR CHEESE, SERVED ON POMODORO SAUCE	
*FOUR CHEESE RAVIOLI	23.95	*GNOCCHI PESTO ROSSO	24.95
RICOTTA, PACORINO, MOZZARELLA AND PARMESAN CHEESE WITH ANY SAUCE: POMMODORO, VODKA, BOLOGNESE, ALFREDO		PESTO AND TOMATO SAUCE	
*LASAGNA CLASSICO	24.95	*GNOCCHI ANY SAUCE	23.95
FAMILY MEAT RECIPe, (PORK AND BEEF), SICILIAN STYLE		POMMODORO, VODKA, BOLOGNESE OR ALFREDO	

ADDITION TO ANY PASTA: CHICKEN, GRILLED OR MILANESE \$6.95, SAUSAGE \$6.95, GRILLED SHRIMP \$9.95

\*\*\*CLASSIC ITALIAN PASTA\*\*\*

(WHOLE WHEAT SPAGHETTI AND GLUTEN FREE PENNE SUBSTITUTIONS AVAILABLE ON REQUEST ADD \$4.00)

*SPAGHETTI CARBONARA	22.95	*PENNE ALLA VODKA	19.95
CHOPPED SMOKED PANCETTA AND PARMESAN CREAM SAUCE.		CREAMY PINK SAUCE	
*OLD FASHION BAKED ZITI	20.95	PENNE ARABIATTA	18.95
LIGHT TOMATO SAUCE, RICOTTA, AND MELTED MOZZARELLA.		SPICY MARINARA SAUCE	
*SPAGHETTI BOLOGNESE	20.95	LINGUINI MARINARA	18.95
HOMEMADE MEAT SAUCE (PORK AND BEEF) TOUCH OF MARINARA		CHUNKY TOMATO SAUCE WITH GARLIC AND BASIL	
*SPAGHETTI MEATBALLS	22.95	*MUSHROOM RISOTTO	24.95
MEATBALLS (PORK AND BEEF), MARINARA SAUCE.		MUSHROOMS, BUTTER, PARMESAN CHEESE, TRUFFLE OIL	

\*\*\*MEAT, POULTRY AND SIDES\*\*\*

GROTTA’S AGED RIB-EYE	54.95	*CHICKEN PARMIGIANA	23.95
16 OZ. AGED U.S.D.A PRIME RIB EYE, SAUTÉED ON CAST IRON (SIZZLING) WITH GARLIC-ROSEMARY -BUTTER, SPINACH, AND CROQUETTE.		HOMEMADE MARINARA SAUCE , MELTED MOZZARELLA, SERVED WITH ROASTED POTATO AND BROCCOLI	
GRILLED AGED RIB-EYE	54.95	CHICKEN FRANCHAISE	22.95
16 OZ. AGED U.S.D.A PRIME RIB EYE AND FRENCH FRIES		LEMON BUTTER WHITE WINE SAUCE, ROASTED POTATO AND BROCCOLI.	
CHICKEN MARSALA	22.95	GRILLED PORK CHOPS	24.95
MARSALA WINE AND MUSHROOMS, ROASTED POTATO, BROCCOLI		ROASTED POTATO AND BROCCOLI.	
*PORK OSSO BUCCO	29.95	PORK CHOPS IL PEPE	26.95
PORK SHANK, WHITE WINE, CARROT, CELERY, ONION, SERVED OVER FETTUCCHINI, GNOCCHI, OR RISOTTO. PLS. ASK AVAILABILITY!		IN A WHITE WINE BROWN SAUCE WITH HOT CHERRY PEPPERS, ROASTED POTATO, AND BROCCOLI	
* ITEM PREPARED WITH CHEESE			
SAUTÉED SPINACH 9.95	FRENCH FRIES 8.95	SAUTÉED BROCCOLI 9.95	SAUTÉED MUSHROOMS 9.95

IF YOU HAVE FOOD ALLERGY, PLEASE NOTIFY US!

WELCOME TO LITTLE ITALY, NYC



LUNCH



PRIX-FIXE AND SPECIALS

EVERY DAY \$17.<sup>95</sup> 12<sub>PM</sub>-5<sub>PM</sub>

ONE COURSE

SELECT ONE MAIN ITEM AND ONE SIDE PASTA.

CHICKEN PARMIGIANA

TOMATO SAUCE AND MOZZARELLA

CHICKEN FRANCHAISE

LEMON - BUTTER SAUCE

PORK SCALOPPINI

SAUTÉED WITH BUTTER AND WHITE WINE.

BASA OREGANATA

WHITE FILET OF FISH IN LEMON WHITE  
WINE SAUCE AND TOPPED WITH  
BREADCRUMBS

PENNE GARLIC AND OIL

SEASONED DELICATELY

PENNE ALLA VODKA

TOMATOES, CREAM AND VODKA

PENNE MARINARA

CHUNKY TOMATO SAUCE WITH  
GARLIC AND BASIL

PENNE ARABIATTA

SPICY MARINARA SAUCE

LUNCH ADDITIONS (+)

MINESTRONE SOUP

8.95

LIGHT TOMATO AND VEGETABLES

INSALATA MISTA

8.95

MESCLUN SALAD, SLICED TOMATO, RED ONION IN A BALSAMIC VINAIGRETTE

INSALATA CAESAR

8.95

CLASSIC CAESAR DRESSING. ANCHOVY, CROUTONS, TOPPED WITH SHAVED  
PARMESAN CHEESE

ROMAIN SALAD

8.95

TOMATO, LETTUCE, ONION IN A LEMON DRESSING

MOZZARELLA STICKS

8.95

FRIED MOZZARELLA SERVED WITH MARINARA SAUCE.

FRENCH FRIES

5.95

ROASTED POTATO

5.95

SAUTÉED BROCCOLI

5.95

BRUNCH 24.<sup>95</sup>

SATURDAY AND SUNDAY 10:00AM-4:00PM

WITH COFFEE AND BOTTOMLESS MIMOSA FOR 1 HOUR

BLOODY MARY \$10

EGGS FLORENTINE

ENGLISH MUFFINS, PROSCIUTTO, SPINACH,  
POACHED EGGS, AND HOLLANDAISE SAUCE  
WITH MESCLUN SALAD.

SMOKED SALMON BENEDICT

ENGLISH MUFFINS, SMOKED SALMON,  
POACHED EGGS, AND HOLLANDAISE SAUCE  
WITH MESCLUN SALAD.

NY BREAKFAST SANDWICH

ITALIAN BREAD WITH BACON OR SMOKED  
SALMON, EGGS, MOZZARELLA CHEESE AND  
FRENCH FRIES

BREAKFAST PIZZA

PIZZA MARGHERITA TOPPED WITH CRISPY  
BACON AND CHOICE OF SCRAMBLED EGGS  
OR SUNNY SIDE UP.

FRENCH TOAST

HOMEMADE CHALLAH BREAD AND MAPLE  
SYRUP

EGGS MARINARA

2 POACHED EGGS WITH MARINARA SAUCE,  
SERVED ON ENGLISH MUFFINS WITH  
MESCLUN SALAD

IF YOU HAVE FOOD ALLERGY, PLEASE NOTIFY US!

Lunch Special / Prix-Fixe / Brunch not available on Holidays and between Christmas and New Years!

## DESSERT

<b>TIRAMISU</b>	10.95
LADYFINGER COOKIES SOAKED IN ESPRESSO AND LAYERED WITH MASCARPONE CREAM	
<b>FRIED OREOS</b>	9.95
DIPPED INTO PANCAKE BATTER AND FRIED	
<b>TARTUFO OF THE DAY</b>	9.95
MADE WITH CREAMY ICE CREAM CENTERED WITH SLICED NUTS AND CHERRY, THEN WRAPPED IN BITTERSWEET CHOCOLATE	
<b>CLASSIC CANNOLI</b>	9.95
STUFFED WITH RICOTTA AND MASCARPONE CREAM	
<b>CREME BRULÉ</b>	10.95
CLASSIC FRENCH VANILLA CUSTARD	
<b>CLASSIC ITALIAN CHEESECAKE</b>	9.95
MADE WITH ITALIAN RICOTTA CHEESE	
<b>CHOCOLATE MOUSSE CAKE</b>	10.95
LIGHT, AIRY, AND CREAMY, TOPPED WITH SHAVED CHOCOLATE	

## AFTER DINNER

### ITALIAN COFFEE

AMERICANO AND STREGA TOPPED WITH WHIPPED CREAM

### CHOCOLATE COFFEE

AMERICANO, GODIVA CHOCOLATE LIQUOR,  
TOPPED WITH WHIPPED CREAM

### NUTTY IRISHMAN

AMERICANO, JAMESON, FRANGELICO, BAILEYS  
TOPPED WITH WHIPPED CREAM

### AMARETTO DISARONNO

### AMARO MONTENEGRO

### AVERNA AMARO SICILIANO

### DOM BENEDICTINE B&B LIQUEUR

### FERNET BRANCA

### FONSECA 10 YEAR TAWNY PORT

### FRANGELICO LIQUEUR

### GALLIANO L'AUTENTICO LIQUEUR

### GRAPPA MOSCATO

### HEERING CHERRY LIQUEUR

### LIMONCELLO DI CAPRI

### LIQUORE STREGA

### SAMBUCA ROMANA

### CARPANO ANTICA FORM VERMOUTH ROSSO

### T. FERTUNA VERMOUTH ETRUSCO BIANCO



# GROTTA AZZURRA

## WINE & DRINK LIST

WINE BY GLASS

WHITE AND ROSE:

PINOT GRIGIO, Lumina Ruffino, Italy  
ALBARINO, Blanquito, Spain  
SAUVIGNON BLANC, Little Sheep, New Zealand  
SAUVIGNON BLANC, Lawn Chair, Spain  
MOSCATO (sweet), Villa Pozzi, Italy  
RIESLING (sweet), J.Baumer, Germany  
ROSE Rose, Bodegas San Martin, Spain  
ROSE, Lavendette, France  
GAVI d.o.c.g, Coppo La Rocca, Italy

RED:

12/39 MONTEPULCIANO RISERVA, Moni Guidi, Italy  
12/40 CHIANTI. Tomaiolo, Italy  
14/42 SANGIOVESE, Maremma Toscana D.O.C.  
11/36 NERO D'AVOLA, Tordeigiganti, Italy  
12/39 CABERNET SAUV, Eagle&Plow, Columbia Valley  
12/39 PINOT NOIR, Monte Degli, Italy  
11/36 PRIMITIVO, San Marzano Il Pumo, Italy  
14/42 VALPOLICELLA RIPASSO DOC, Torre Mastio, Italy  
14/42 TOSCANA ROSSO, Antinori, Italy

COCKTAILS

GROTTA’S SANGRIA 14/45

HOMEMADE RED OR WHITE SANGRIA

HUGO SPRITZ 14

ELDERFLOWER LIQUOR, PROSECCO, SPLASH OF CLUB SODA.

ESPRESSO MARTINI 15

VODKA, DARK CREAM DE CACAO, KAHLUA,  
LIQUOR 43, ESPRESSO RISTRETTO.

LIMONCELLO MOJITO 15

BACARDI WHITE, LIMONCELLO, LEMONS, FRESH MINT AND SODA

IL MOJITO CLASSICO 14

BACARDI WHITE RUM, LIMES, MINT LEAVES

SUMMER WIND 14

VODKA, APEROL, GRAPEFRUIT JUICE AND LIME JUICE

MOSCOW MULE 12

VODKA, GINGER BEER, FRESH LIME JUICE

MARGARITA DI CANNELLA 15

TEQUILA, CINNAMON LIQUOR, COINTREAU, LIME JUICE, AGAVE

APEROL SPRITZ 14/45

APEROL, PROSECCO, AND A SPLASH OF CLUB SODA

INFANTE 16

EL SILENCIO MEZCAL, ESPOLON TEQUILA, ORGEAT, LIME  
NUTMEG

SINCE 1908 15

1908 EMPRESS GIN, GRAPEFRUIT AND LEMON JUICE

SMOKED ROSEMARY NEGRONI 15

DOROTHY PARKER GIN, CAMPARO VERMOUTH, CAMPARI

BOURBON BEE 15

BASIL HAYDEN, APEROL, HONE SYRUP, PINEAPPLE JUICE,  
LEMON JUICE, BITTERS

THE BLACK MANHATTAN 16

RYE WHISKEY, AVERNA, CHOCOLATE BITTERS, ORANGE BITTERS

CHOCOLATE NEGRONI 15

GIN, CAMPARI, CRÈME DI CACAO, GRAND MARNIER, CHOCOLATE  
BITTERS

BEER: (16OZ CANS)

PERONI, ITALIAN LAGER 4.7% 12oz 8  
MODELO ESPECIAL,, MEXICAN LAGER, 4.4% 8  
MILLER LIGHT, AMERICAN PILSNER 8  
CORONA 8  
KILLS BORO CAPICOLA, ITALIAN AMERICAN PILSNER 4.9% 10  
EL SEGUNDO BROKEN SKULL IPA 6.7% 10  
GREEN CITY, OTHER HALF HAZY IPA 7.0% 10  
SIP OF SUNSHINE, LAWSON IPA 8% 10

SCAN FOR TAP BEER SELECTION:



SOFT DRINKS:

SODA CANS 5  
SANPELLEGRINO LIMONATA AND ARANCIATA 7  
SAN BENEDETTO SPARKLING WATER CAN 4

SAKE:

GEKKEIKAN SAKE SUZAKU JUNMAI GINJO 720ML 60  
HEAVENSAKE SAKE JUNMAI “12” 720ML 55  
HEAVENSAKE JUNMAI GINJO 720ML 85

VODKA: KETEL ONE, GREY GOOSE, TITO’S, SOBIESKI CITRON,  
SOBIESKI

BOURBON/WHISKEY: MAKER’S MARK, BASIL HAYDEN,  
BULLEIT RYE, KNOB CREEK, WOODFORD RESERVE, JACK  
DANIEL’S, JAMESON, CROWN ROYAL

SCOTCH: DEWAR’S WHITE, JOHNNIE WALKER BLACK, CHIVAS  
REGAL 12Y

SINGLE MALT: OBAN 14Y, LAPHROAIG 10Y, GLENFIDDICH  
12Y, GLENLIVET 12Y, MACALLAN 12Y

GIN: HENDRICK’S, MALFY ORIGINAL, DOROTHY PARKER, THE  
BOTANIST, EMPRESS 1908

GRAPPA: MAZZETTI GRAPPA DI MOSCATO

ITALIAN LIQUEUR: AMARO MONTENEGRO, AMARETTO  
DISSARONO, APEROL, CAMPARI, GALLANIO, FRENET BRANCA,  
FRANGELICO, SAMBUCA WHITE, LIMONCELLO DI CAPRI

TEQUILA/MEZCAL: CASAMIGOS BLANCO, CASAMIGOS  
REPOSADO, CASAMIGOS ANEJO, CASAMIGOS MEZCAL, ILEGAL  
JOVEN MEZCAL, TEQUILA OCHO, 123 TEQUILA BLANCO (1), EL  
SILENCIO MEZCAL

CHAMPAGNE & SPARKLING WINE:

PROSECCO, CIELO, ITALY	12/40
LAMBRUSCO GRASPAROSSA (DRY), VINI DEL RE, ITALY	12
PROSECCO, MIONETTO, ITALY 187ML	14
ROSE SPARKLING, MIONETTO, ITALY 187ML	14
ROSE SPARKLING, MIONETTO, ITAY 750ML	45
CHAMPAGNE,CHARLES HEIDSIECK RESERVE 750ML	75

WINE BY THE BOTTLE:

WHITE AND ROSE:

ALBARINO, BLANQUITO, SPAIN	40
PINEAPPLE AND FLORAL AROMAS SETTLE INTO ITS' SMOOTH PALATE. FULL TEXTURE, BALANCING ACIDITY, AND LIGHTLY SALTY APPLE FLAVORS ON THE FINISH.	
PINOT GRIGIO, DE STEFANI, ITALY	44
STRAW YELLOW COLOR WITH COPPERY HUES, ELEGANT AND DELICATE BOUQUET, WITH FRUIT NOTES, FULL BODY, WITH NUT AND TOASTED ALMOND FINISH.	
SOAVE DOC CLASSICO, ZENI, ITALY	40
STRAW YELLOW COLOR WITH A GREENISH TINGE. THE BOUQUET IS INTENSE AND DELICATE, WITH HINTS OF ELDER AND VINE FLOWERS. ELEGANT AND LINGERING PALATE, WITH A PLEASANT FINISH. A YOUNG-DRINKING WINE.	
VERMENTINO MAREMMA TOSCANA DOC, ITALY	40
CRISP AND DRY WITH LAYERS OF CITRUS FRAMED BY WILD HERBS AND A SEA SALTY TANG ON THE FINISH. A BRIGHT STRAW YELLOW HERALDS THE INTENSE, ELEGANT BOUQUET WHERE THE DOMINANT CITRUS AND WHITE-FLESHED FRUITS ARE THREADED WITH APPEALING HINTS OF MEDITERRANEAN HERBS. ON THE PALATE IT UNFOLDS OVER AN INTRIGUINGLY AGILE STRUCTURE NICELY PACED BY A WELL-SUSTAINED SAVORINESS.	
GAVI D.O.C.G, COPPO LA ROCCA, ITALY	45
PALE STRAW-COLORED YELLOW. FRESH AND FRUITY WITH EVIDENT MINERAL NOTES. SAVORY WITH THE RIGHT TRACE OF CITRINE.	
ROSE, LAVENDETTE, FRANCE	42
LAVENDETTE ROSE IS A PALE PINK COLOR. POSSESSES AN ELEGANT NOSE REMINISCENT OF FRESH BERRIES. THIS WINE IS SUPPLE AND FRESH ON THE PALATE, WITH A GOOD LEVEL OF ACIDITY.	
LAMBRUSCO GRASPAROSSA (DRY), VINI DEL RE, ITALY	39
AROMAS OF BLACKBERRY AND BLUEBERRY CARRY OVER TO THE DRY, SAVORY PALATE ALONG WITH GRAPHITE AND A HINT OF STAR ANISE BEFORE AN ALMOND CLOSE. RACY ACIDITY KEEPS IT FRESH WHILE FINE-GRAINED TANNINS LEND STRUCTURE AND MORE FINESSE THAN IS TYPICAL OF THE VARIETY.	

RED:

CHIANTI CLASSICO, TENUTA DI CAPRAIA , ITALY	44
OPTIMAL COMPLEXITY AND STRUCTURE. RUBY RED COLOR WITH VIOLET TINGES. INTENSE AND RICH AROMA, VINOUS, FRUIT DRIVEN. PLEASANT CHERRY NOTES, REFRESHING AND WELL-BALANCED WITH HINTS OF INTEGRATED VIVID TANNIN.	
SANGIOVESE, MAREMMA TOSCANA D.O.C., ITALY	40
ITS COLOR IS A BRIGHT RUBY RED. ON THE NOSE, IT IS CLEAN AND PRECISE, WITH HINTS OF MORELLO CHERRIES, WILD BERRIES AND A MODERATE SPICINESS. ON THE PALATE IT REVEALS A FULL AND FIRM FLAVOR, EXPRESSING ALL ITS INTENSITY AND ELEGANCE.	
BAROLO, MONTE DEGLI, ITALY	49
DRIED CHERRIES AND LOGANBERRIES WITH HINTS OF AUTUMN LEAVES AND MILD GINGER POWDER. MEDIUM-TO FULL-BODIED WITH FINE, SPICE-COATED TANNINS AND A SLIGHTLY CHEWY FINISH. NICE AND SPICY AT THE END	
MALBEC, BEN MARCO, ARGENTINA	43
Aromas of fresh black fruit and floral notes of violets. The palate shows great balance, very fine tannins, and a thread of acidity going through its core, lifting it up and going its length.	

CAB.SAUV/PRIMITIVO, CONTE DI CAMPIANO, ITALY	45
THIS RUBY RED WINE WITH ORANGE HUES, DELICIOUS FRUITY BOUQUET WITH CLEAR NOTES OF RIPE FRUITS AND CHERRIES. NOTES OF TOBACCO AT THE END. WELL BALANCED WITH GOOD STRUCTURE, SUPPLE TANNING, A SLIGHTLY CHERRY AFTERTASTE	
VALPOLICELLA RIPASSO DOC, TORRE MASTIO, ITALY	42
DEEP RUBY RED COLOR, TYPICAL INTENSE SCENT OF FRUIT, MEDIUM BODIED, GENEROUS, WARM, IT REMINDS RAISINS AND BERRY AND IT HAS A CLEAN FLAVORFUL FINISH. THE “BABY AMARONE”.	
NERO D’AVOLA, TORRE DEI GIGANTI, ITALY	39
FROM THE SUNNY ISLAND OFF SICILY, WE PRODUCE THIS DEEP INTENSE RED WINE, REDOLENT OF RED BERRIES, WITH A FULL CHARACTER RICH OF SPICES AND VANILLA FLAVORS.	
TOSCANA ROSSO, ANTINORI, ITALY	45
RUBY RED IN COLOR. THE NOSE IS INTENSE, CAPTIVATING AND DEFINED BY FRUITY NOTES OF BLACK CHERRIES AND BLACK CURRANT WITH HINTS OF COCOA AND COFFEE. THE PLEASANT BOUQUET IS COMPLETED BY AROMAS OF SPICES AND BOXWOOD.	
PINOT NOIR, LANDMARK OVERLOOK, CALIFORNIA	65
MEDIUM PURPLE/RUBY COLOR WITH ATTRACTIVE AROMAS OF STRAWBERRY COMPOTE, RED CHERRY AND PLUM WITH TOASTED OAK. ON THE PALATE THE WINE IS MODERATE TO NOT QUITE FULL-BODIED WITH RIPE FRUIT OF RED BERRY, CHERRY AND PLUM WITH VANILLA, CINNAMON AND TOASTED OAK LEADING INTO A MID-PALATE THAT FEATURES LEATHER, A TOUCH OF DRIED HERBS, CAMPHOR WITH UNDERLYING EARTHY NOTES.	
PINOT NOIR, GEHRICKE, SONOMA VALLEY, CALIFORNIA	65
THIS PALE RUBY PINOT NOIR GREETES THE NOSE WITH LIVELY AROMAS OF RIPE BLACKBERRY, WHITE PEPPER, AND EARTHY WILD MUSHROOMS. A LONG, SMOOTH FINISH WITH LINGERING SPICY NOTES	
PETITE SIRAH, GEHRICKE, SONOMA VALLEY, CALIFORNIA	65
ONCE POURED, THE THRILLS OF THIS SONOMA VALLEY PETITE SIRAH BEGIN ON THE NOSE, WHERE DEEP AROMAS OF SUGARPLUMS AND SWEET RASPBERRIES ARE INTERLACED WITH LIVELY HINTS OF ROASTED ESPRESSO BEANS AND ALLSPICE	
CABERNET SAUVIGNON, GRILLESINO CECCANTE, ITALY	85
BEAUTIFUL DEEP RUBY RED COLOR AND OUTSPOKEN NOSE OF LICORICE, CASSIS, BLACK CHERRY, VANILLA, AND MOCHA SHOWING WELL-INTEGRATED TOASTY OAK.	
AMARONE DELLA VALPOLICELLA CLASSICO, ZENI, ITALY	75
HANDMADE, EXPRESSIVE EXAMPLE OF AMARONE. DEEP RUBY RED WITH A GARNET RED TINGE. STYLISH AND ELEGANT WITH NOTES OF PRESERVED FRUITS AND HINTS OF COCOA AND SPICES. HARMONIC, COMPLEX AND VELVETY.	
60% CORVINA, 30% RONDINELLA, 10% MOLINARA	
BRUNELLO DI MONTALCINO, CONTE GIUSEPPE, ITALY	105
A FRESH RED WITH AROMAS OF RASPBERRIES, REDCURRANTS BAKING SPICES AND ORANGE PEEL. MEDIUM-BODIED WITH SLEEK TANNINS. CREAMY TEXTURE WITH BRIGHT ACIDITY AND A FRUITY ZESTY AND POWERFUL FINISH WITH EXCELLENT LENGTH.	
AMARONE D.O.C.G 2019., ALLEGRIINI, ITALY	135
INTENSE RUBY RED TENDING TO GARNET, IT REVEALS AN EXTRAORDINARY COMPLEXITY ON THE NOSE, WITH NOTES OF CHERRIES IN SPIRITS AND BLACKBERRY JAM, FOLLOWED BY HINTS OF DRIED VIOLETS, DARK CHOCOLATE, COFFEE AND TOBACCO. IT TAKES THE PALATE BY SURPRISE WITH ITS BALANCE, FRESHNESS AND SOFTNESS, ENHANCED BY SILKY-SMOOTH TANNINS.	
BAROLO D.O.C.G. MARCENASCO 2019, RATTI, ITALY	135
NOBLE AND GENEROUS, A GLORY OF OLD PIEDMONT, IT IS A WINE SUITED TO VERY LONG AGING. BAROLO IS THE ABSOLUTE MASTER OF THE DINING ROOM. IT CONQUERS THE PALATE WITH STRENGTH, HARMONY AND FULLNESS AND MAINTAINS ITS POWER AT LENGTH. A GREAT WINE FOR IMPORTANT DISHES, RED MEATS ROASTED ON A SPIT OR GRILLED, GAME, DISHES OF GOURMET WHITE AND RED MEATS AND RIPE CHEESES. GARNET RED. FRAGRANCE WITH NOTES OF LICORICE AND TOBACCO. FULL AND ELEGANT FLAVOR.	

818 TEQUILA BLANCO 80 <b>KENDALL JENNER</b>	13
818 TEQUILA REPOSADO 80 <b>KENDALL JENNER</b>	15
818 TEQUILA ANEJO 80 <b>KENDALL JENNER</b>	17
BASICO TEQUILA BLANCO 80	10
CALIROSA TEQUILA ROSA BLANCO <b>ADAM LEVINE</b>	15
CALIROSA TEQUILA ANEJO <b>ADAM LEVINE</b>	25
CASA DEL SOL TEQUILA BLANCO 80 <b>EVA LONGORIA</b>	17
CASA DEL SOL TEQUILA REPOSADO 80 <b>EVA LONGORIA</b>	21
CASA DEL SOL TEQUILA ANEJO 80 <b>EVA LONGORIA</b>	28
CASA NOBLE TEQUILA BLANCO 80 <b>CARLOS SANTANA</b>	13
CASA NOBLE TEQUILA REPOSADO 80 <b>CARLOS SANTANA</b>	15
CASA NOBLE TEQUILA ANEJO 80 <b>CARLOS SANTANA</b>	17
CASAMIGOS TEQUILA BLANCO 80 <b>GEORGE CLOONEY</b>	13
CASAMIGOS TEQUILA ANEJO <b>GEORGE CLOONEY</b>	17
CASAMIGOS MEZCAL <b>GEORGE CLOONEY</b>	15
CAZADORES TEQUILA ANEJO 80	12
CINCORO TEQUILA BLANCO 80 <b>MICHAEL JORDAN</b>	27
CINCORO TEQUILA REPOSADO 80 <b>MICHAEL JORDAN</b>	35
CINCORO TEQUILA ANEJO 80 <b>MICHAEL JORDAN</b>	42
CODIGO 1530 MEZCAL ARTESANAL JOVEN 84.4	18
CODIGO 1530 TEQUILA BLANCO 80 <b>GEORGE STRAIT</b>	13
CODIGO 1530 TEQUILA REPOSADO 80 <b>GEORGE STRAIT</b>	23
CODIGO 1530 TEQUILA ANEJO 80 <b>GEORGE STRAIT</b>	34
CONVITE MEZCAL ARTESANAL MADRECUISHE BLEND 84	18
DELEON TEQUILA BLANCO 80 <b>SEAN “P.DIDDY” COMBS</b>	13
DELEON TEQUILA REPOSADO 80 <b>SEAN “P.DIDDY” COMBS</b>	16
DELEON TEQUILA ANEJO 80 <b>SEAN “P.DIDDY” COMBS</b>	18
DONJULIO TEQUILA REPOSADO PRIMAVERA 80	38
DOS HOMBRES MEZCAL ARTESANAL JOVEN ESPADIN 84	18
<b>AARON PAUL AND &amp; BRYAN CRANSTON</b>	
DOS PRIMOS TEQUILA BLANCO 80 <b>THOMAS RHETT</b>	13
DOS PRIMOS TEQUILA REPOSADO 80 <b>THOMAS RHETT</b>	16
EL CRISTIANO TEQUILA BLANCO 80	15
EL CRISTIANO TEQUILA EXTRA ANEJO 80	33
EL MAYOR TEQUILA BLANCO 80	13
EL MAYOR TEQUILA ANEJO 80	15
EL MAYOR TEQUILA ANEJO CRISTALINO 80	15
FLECHA AZUL TEQUILA BLANCO 80 <b>MARK WAHLBERG</b>	13
FLECHA AZUL TEQUILA ANEJO 80 <b>MARK WAHLBERG</b>	18
JAJA TEQUILA BLANCO 80 <b>THE CHAINSMOKERS</b>	11
LOBOS 1707 TEQUILA BLANCO JOVEN 80 <b>LEBRON JAMES</b>	13
LOBOS 1707 MEZCAL ARTESANAL 84 <b>LEBRON JAMES</b>	17
LOS AMANTES MEZCAL ANEJO 2 YR 80	21
SEÑORIO MEZCAL JOVEN 80	13
SEÑORIO MEZCAL REPOSADO 80	15
SEÑORIO MEZCAL ANEJO 80	18
TEREMANA BLANCO <b>DWAYNE “THE ROCK” JOHNSON</b>	11
TEREMANA REPOSADO <b>DWAYNE “THE ROCK” JOHNSON</b>	12

# BAR A B A L I U O E T