

MERCATO SHEWOLF

PANTRY & BEVERAGE

VINO

BARON FUENTE CHAMPAGNE | \$29
when the butter spreads with ease over a freshly sliced piece of brioche.

FLORA PROSECCO | \$12.50
bone-dry with a racing acidity, your glass will be filled with wild apple blossoms and honeysuckle.

FERRARI BRUT SPARKLING ROSÉ | \$25
Italy's finest sparkling. Made with Pinot Noir & Chardonnay, it's bone-dry with strawberry dust & almonds.

RANDI RAMBÈLA BIANCA | \$16
balanced acidity and a spring bouquet from Lombardia.

PASSOBIANCO CHARDONNAY | \$30
unoaked and full of warmth & sunshine from Sicilia.

GD VAJRA ROSÉ | \$14.50
dried roses & orange blossoms on the nose and a long soft finish, this is a quintessential Piemontese blend of Nebbiolo, Dolcetto & Barbera.

MOCCAGATTA BARBERA | \$16.50
arguably the most forgiving Italian varietal in terms of food pairing, this Barbera will take you throughout your meal with a well-balanced, persistent acidity.

CANTINA DEL PINO NEBBIOLO | \$25
a Langhe benchmark, the glass is a bouquet of red roses that spent the night in a cigar shop.

PIO CESARE BARBARESCO | \$73
Pio Cesare has been harvesting Nebbiolo for over 100 years and it shows. Tobacco, coffee & jammy fruit. Drink it now or save it for future you.

*must have ID upon pick-up for wine orders

POP

MEXICAN COCA-COLA \$3

DIET COKE \$1

SAN PELLEGRINO

sparkling water (liter) \$6

orange \$2

lemon \$2

grapefruit \$2

ACQUA PANNA

half-liter \$3

PANTRY

EXTRA-VIRGIN OLIVE OIL \$20

CAN OF ANCHOVIES \$15

RED WINE VINEGAR \$8

WHITE WINE VINEGAR \$8

SUN DRIED TOMATOES \$5

PRESERVED GRILLED RED PEPPERS \$5

ARTICHOKE HEARTS \$5

MCCLURE'S PICKLES \$9

FOCACCIA BITES \$3.50

CASTELVETRANO OLIVES \$4

SHEWOLF PANCAKE MIX \$4

NUTELLA \$12

PANETTONE \$6

AMARETTI COOKIES \$3

HAZELNUT WAFERS \$3.50

BEAU BIEN BERRY PRESERVES \$10

ORANGE MARMALADE \$4.75

LEMON MARMALADE \$4.75

DAVE'S SWEET TOOTH PEANUT BUTTER TOFFEE \$5

KOEZE PEANUT BUTTER \$12

BOX OF CHOCOLATES \$19

ANISE PIZZELLES \$3.50