

# VINI

## **PALTRINERI 'RADICE'**

2018 Lambrusco di Sorbara Rosé  
Emilia-Romagna

## **BOZZOVICH**

2018 Beneventano Bianco  
Campania

## **VOLPE PASINI**

2018 Friulano  
Friuli-Venezia Giulia

## **PACHERHOF**

2018 Kerner  
Trentino

## **CARUSO E MININI**

2018 Frappato & Nerello Mascalese  
Sicilia

## **WALTER MASSA**

2019 Barbera  
Piemonte

**ALL BOTTLES \$30**

*One of our favorite things about being in Italy is being able to walk into any osteria or trattoria and get a bottle of good, affordable, local wine.*

*This Summer, we want to bring a piece of that lifestyle to Detroit, featuring fresh and distinctive wines from the corners of Italy*

# APERITIVO HOUR

3-5PM

## BEVANDI

### **AMERICANO**

campari, vermouth, soda  
6

### **SBAGLIATO**

campari, vermouth, prosecco  
6

### **APEROL SPRITZ**

aperol, prosecco, soda  
6

### **BABY NEGRONI**

the classic, but cuter  
4

### **PERONI**

draft lager - by the glass or pitcher  
4/14



# CIBO

## **MARINATED SICILIAN OLIVES GF VG**

passalone & castelvetrano olives  
5

## **SEMOLINA FRITTO V**

crispy semolina fries  
5

## **FORMAGGI DOP GF V**

Ciliegine Mozzarella di Bufala &  
Pecorino Toscano  
7

## **PROSCIUTTO DI PARMA GF**

30 month Tanara Prosciutto,  
gnocco fritto  
3/Piece

## **BRUSCHETTA**

fresh baguette with choice of:

**Heirloom Tomato** garlic & sea salt **VG**

**Barbabietole** marinated beets **VG**

**Smoked Cod** - garlic & ramp aioli

**Anchovy Bianchi** - white anchovy &  
roasted peppers  
3/Piece

**V** VEGETARIAN **VG** VEGAN **GF** GLUTEN FREE

