

COCKTAILS

Sparkling

- Sgroppino** - Lemon Sorbetto, Limoncello, Prosecco, Vodka, Mint - 13
Blueberry 75 - Fresh Blueberries, Plymouth Gin, Fresh Lemon, Prosecco - 11
Parigi - St. Germain, Lemon Juice, Prosecco, Campari - 12

Refreshing

- Darling Clementine** - Tito's Vodka, Fresh Clementine, Orange and Lemon Juices, House Made Grenadine, Combier, Ginger, Splash of Soda - 12
Melon Milano - House Infused Cantaloupe Vodka, Lemon, Aperol, Tarragon - 12
Honey Margarita - Corralejo Anejo Tequila, Honey, Fresh Lemon, Flamed Grapefruit Peel - 13
Strawberry Sunshine - Fresh Strawberry, Vodka, Lemon, Fresh Basil - 12
Easton - House Infused Cucumber Vodka, Fresh Lime, Fresh Mint - 12
Pomegranate Smash - Tito's Vodka, St Germain, Fresh Lemon, Pomegranate Juice, Pomegranate Seeds, Mint, - 13
Campanula Sour - Grapefruit Vodka, St Germain, Lemon, Red Bell Pepper - 13

Classic

- Penicillin** - Scotch, Fresh Lemon, Honey, House Made Ginger Syrup - 13
Mai Tai - Ron Zacapa Rum, Orgeat, Fresh Lime Juice, Orange Curacao - 12
Blood & Sand - Grant's Scotch, Heering Brandy, Sweet Vermouth, Orange - 13
Negroni - Plymouth Gin, Sweet Vermouth, Campari - 13
Moscow Mule - Tito's Vodka, Lime Juice, Housemade Ginger Beer - 12

Aromatic

- The Doctor** - Old Overholt Rye, Amaro Nonino & Montenegro, JT Bitters - 13
Italian Manhattan - George Dickel Rye, My Amaro, Averna, Ang. Bitters - 13
White Negroni - Plymouth Gin, Suze, Lillet Blanc - 13
Italian Neck Tie - Templeton Rye, Carpano Antica, Maria al Monte, Bitters - 12
New Old Fashioned - Eagle Rare Bourbon, Walnut Bitters, Brown Sugar - 13

Barrel Aged

- Death & Taxes** - Gin, Scotch, Sweet Vermouth, Benedictine - 12
Sazerac - George Dickel Rye, Absinthe, Peychaud Bitters, Flamed Lemon - 13

Bespoke

Let our bartenders customize a drink based on your favorite spirit & flavors - MP

BEER

Beer Flights

Choose any 3 beers on draught below. Enjoy a 5oz glass of each - 8

Bottled Beer From Around The World

- Puro Malto** - *Oro di Milano* - (330ml) Italy - Blonde Lager = 5.1% - 8
Riserva Speciale - *Oro di Milano* - (330ml) Italy - Brown Amber Ale - 8.2% - 9
Nora - *Birreria Le Baladin* (750ml) Italy - brewed w/ginger & myrrh - 6.8% - 32
Old Rasputin Russian Imperial Stout (12oz) Calif. - Rich & robust - 9% - 10
Curieux - *Allagash* - (750ml) US Maine - Aged in bourbon barrels - 11% - 30
Deux - *Bosteels* - (750ml) - Belgian/French champagne beer - 11.2% - 65
Berliner Weisse - *Casthous* - (330ml) - A German sour beer - 3.0% - 8

Beer On Draught

- Stone Levitation Ale** - *Stone* - Flavor Packed American Amber Ale - 4.4% - 8
White Ale - *Telegraph* - Unfiltered Belgian-Style Whitbier - 4.5% - 6
Moretti Italian Lager - *Birra Moretti* - A European Style Pale Lager - 4.6% - 7
Trumer Pils - *Trumer Brauerei* - Refreshing German Style Pilsner - 4.8% - 8
Angry Orchard Hard Cider - *Boston Beer Co* - Crisp & Refreshing - 5% - 6
Allagash White - *Allagash* - World Class Belgian Style Wheat Beer - 5% - 8
Bavarian-Style Hefeweizen - *Black Market* - Banana & Clove - 5% - 6
1903 Pre-Prohibition Lager - *Craftsman* - A Perfect Recreation - 5.2% - 7
Poppy Fields Pale Ale - *Craftsman* - English-Style Pale Ale - 5.6% - 7
Noble IPA - *Noble Ale Works* - West Coast IPA. Lighter Hops - 6.6% - 7
Racer 5 IPA - *Bear Republic* - Full Bodied, Strongly Hopped - 7.5% - 7
Chimay Tripel (White) - *Chimay* - A Magnificent Golden Belgian Ale - 8% - 11
Golden Chaos - *Bootleggers Brewery* - Belgian-style Golden Ale - 8.5% - 8
Yeti - *Great Divide Brewing* - American Imperial Stout. Deep, Rich - 9.5% - 8

SEE OUR FULL LIST FOR WINES BY THE BOTTLE

WINES BY THE GLASS

Sparkling

- Schramsberg, Blanc de Blancs, Napa Valley, 2011 - 18
Col De'Salici, Prosecco docg, (Extra Dry), Veneto, 2012 - 10

White

- House White Wine - 8
Dry Moscato: Donnafugata, "Lighea," Sicilia, Italy, 2011 - 12
Sauvignon Blanc: Tangent, "Paragon Vineyard," Edna Valley, 2012 - 11
Pinot Grigio: Maculan, "Pino & Toi," Veneto, Italy, 2012 - 11
Soave (Garganega): Suavia, Soave Classico, 2012 - 10
Riesling: Demetria Estate, Unfiltered, Santa Ynez Valley, 2013 - 12
Chardonnay: Joel Gott, Unoaked, California, 2012 - 11
Chardonnay: Trefethen, Oak Knoll District, Napa Valley, 2012 - 14
Chardonnay: Stag's Leap Wine Cellars, "Karia," 2012 - 18
Gavi (Cortese): San Matteo, Gavi, Piemonte, Italy, 2011 - 10
Grenache: Martian Ranch, "Mothership," Los Alamos, 2011 - 14

Rosé

- Villa Sandi, "Il Fresco", Veneto, Italy, NV - 11

Red

- House Red Wine - 9
Chianti (Sangiovese): Toscolo, Chianti, Tuscany, Italy, 2012 - 9
Pinot Noir: Aquinas, Napa Valley, 2012 - 12
Pinot Noir: Easkoot Cellars, "Foggy Bottom," Marin County, 2012 - 15
Merlot: St. Francis, Sonoma Valley, 2009 - 11
Zinfandel: Hobo, Dry Creek Valley, 2012 - 11
Cabernet Sauvignon: Vigilance, Red Hills, Lake County, 2011 - 11
Cabernet Sauvignon: Anderson's Conn Valley, "Prologue," 2010 - 15
Syrah-Grenache: Demetria, "Pantheon," Santa Ynez Valley, 2011 - 13
Super Tuscan: Bocale, Montefalco Rosso, Umbria, 2009 - 16
Dolcetto D'Alba: Prunotto, Italy, 2012 - 13
Montepulciano D'Abruzzo: Cantina Frentana, "Rubesto," 2010 - 12
Malbec: Catena, Vista Flores, Argentina, 2011 - 10

Weekend Brunch Every Saturday & Sunday

Every Weekend 11:00am - 3:00pm

American Breakfast & Lunch Items with an Italian Accent

Bolognese Benedict, Prosciutto Benedict, Italian "French" Toast, Breakfast Pizza, Italian Egg Scrambles. Brunch Cocktails like the Neapolis Bloody Mary. Bottomless Mimosas. Lunch menu items are also be available. Premium Stumptown brewed coffee & espresso drinks.

*Please Notify Us of Any Food Allergies
Thank You For Dining With Us*

Book Your Private Event Today

No Minimums or Room Charges, Three Beautiful Spaces

Let our chef and beverage specialists create a truly memorable lunch, dinner or cocktail and appetizer event for you. We have beautiful rooms for 20, 30 or 50 people (up to 80 for cocktail events). Enjoy a variety of delicious menus enhanced by your choice of our fabulous wines, cocktails, beers and housemade desserts.

*Proprietor Perry Vidalakis
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