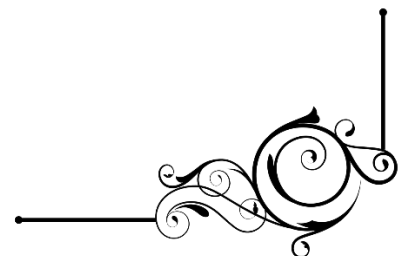


"Explore our thoughtfully curated drink menu, featuring handcrafted cocktails, a selection of over 60 Californian and Italian wines, and a refined assortment of spirits and aperitifs—all chosen to perfectly complement the flavors of our cuisine. Sip, savor, and elevate your dining experience with us."

Cocktails	2
Red Wines	3-6
Bubbly Wines	7
White Wines	8-9
Beer	10
Mineral Water & Coffee	10
Spirits	11
Mocktails	12



Corkage Etiquette
 (750 ml bottle)
 Livermore wines \$12 ea.
 Non-Livermore wines \$20 ea.



SIGNATURE COCKTAILS



Terra Mia Sprits	12
Aperol, Sparkling Prosecco, Grapefruit Juice	
Hugo Spritz	12
Elder flower liquor, Prosecco, Soda Water, Mint	
Limoncello Spritz	12
Prosecco, Limoncello, Lemon Soda	
Tahoe Moscow Mule	12
Tahoe Blue Vodka, Spicy Ginger Beer, Lime Juice	
French Martini	12
Tahoe Blue Vodka, Chambord Raspberry Liqueur, Splash of Pineapple juice	
The Pama Kiss	11
Sparkling Prosecco, Pama Pomegranate Liqueur	
Sweet Blood Orange Margarita	12
Blanco Tequila, Solerno Sweet Blood Orange Liqueur, Premium Blood Orange, Lemon Lime Mix, Simple syrup	
Ferrari Margarita	13
Herradura Tequila, Cointreau, Sweet & Sour, Float of Amaretto DiSaronno	
Paloma Italiano	13
Blanco Tequila, Campari, Grapefruit Soda, Lemon Lime mix, Tajin Rim	
Italian Job	12
Tito's Organic Vodka, Coconut Rum, Pineapple Juice, Cranberry Juice, Amaretto DiSaronno	
Tuscany	11
Templeton Rye Whiskey, Spicy Mango Infused Simple Syrup, Lemon Juice, Splash of Sprite	
Pama Mia Tini	12
Mandrin Vodka, Pama Pomegranate Liqueur, Cranberry Juice, Peach Schnapps	
Amaretto Espresso Martini	14
Vanilla Vodka, Coffee Liqueur, Espresso Shot, Amaretto Disaronno	





Rossi – Reds by the glass

- 20' Sangiovese, Di Majo Norante I.G.T., Molise** 🍷 10 38 btl
 100% Sangiovese. Aromas of dark fruits & black cherries. Medium body, medium round tannin's, slightly acidic & a soft finish. Best paired with meat sauces and ripe cheeses.
- 21' Cabernet Sauvignon, William Hill North Coast** 🍷 10 38 btl
 100% Cabernet Sauvignon. Ruby red in color. Abundance of dark fruits on the nose. Full bodied, mildly acidic, ending with fruit. Best paired with beef, hearty sauces & pizza.
- 22' Barbera D'Asti, Cantine Povero D.O.C.G., Piemonte** 🍷 10 38 btl
 100% Barbera. Burgundy red in color. Notes of cherries, strawberries & cranberries. Savory yet slightly dry finish. Best paired with stewed meats, grilled meats & hearty sauces.
- 20' Tuscan Blend “Governo”, Barbanera I.G.T., Toscana** 🍷 11 40 btl
 70% Sangiovese, 30% Merlot. Deep red in color. On the nose, dark berries, cocoa & hazelnuts. On the palate, rich, complex & velvety. Best paired with grilled beefs & pork.
- 22' Primitivo Salento Sasseo, Masseria Altemura I.G.T., Puglia** 🍷 12 44 btl
 100% Primitivo. Ruby red, with plum and spice aromas. Medium-bodied, ripe fruit, and sweet tannins. Great with lamb and aged cheeses.
- 19' Malbec BDX Collection, Steven Kent Livermore Valley** 🍷 12 45 btl
 100% Malbec from the Ghielmetti Vineyard the finest site in Livermore. Great with leaner cuts of red meat and strong cheeses like Asiago.
- 19' Chianti Classico Riserva, Villa Montignana D.O.C.G., Toscana** 🍷 12 45 btl
 90% Sangiovese, 10% Merlot. Intense cherry, blackberry, and violet notes. Smooth tannins, and a persistent finish. Pairs with roasted meats, sauces, and mature cheeses.
- 21' Pinot Noir FirePit, Darcie Kent SF Bay-Livermore Valley** 🍷 12 45 btl
 97% Pinot Noir, 3% Petit Verdot. Aromas of fresh raspberries, cranberries & nutmeg. Flavors of ripe red plum & cherries. Best paired with tomato based sauces & mushrooms.
- 22' Cabernet Franc, Cuda Ridge Livermore Valley** 🍷 14 45 btl
 92% Cab Franc., 5% Cab Sauv., 3% Petit Verdot. Dark purple, full-bodied, with aromas of vanilla, cherry, and plums. Palate of dark fruits, spices, and smooth tannins. Pairs well with savory dishes.



Rossi – More reds by the bottle

Terra Mia politely allows guests to bring up to three 750ml bottles of wine of labels that are not present on current wine list

- 22' Cabernet Sauvignon, DAOU, Paso Robles 375ml** (2 x ) **25 ½btl**
100% Cab Sauv. Aromas of black cherry, cassis, and sandalwood. Rich palate of raspberry and currant, finishing with fine tannins and hints of espresso and vanilla. Pairs with red meats.
- 20' Barolo Damilano, D.O.C.G., Piemonte 375ml** (2 x ) **40 ½btl**
100% Nebbiolo. Ruby red with orange hints. Medium body, with rose, tobacco, and leather aromas. Earthy palate of cherries, oak, and tobacco. Long finish. Pairs well with fatty cheeses and grilled meats.
- Vino Rosso Della Casa (house red)** **25 btl**
Kindly consult your server for details on the current house red selection.
- 22' Bacchus Rosso Piceno, Ciu Ciu D.O.P., Marche** **38 btl**
50% Montepulciano, 50% Sangiovese. Purple hue, earthy with strawberry and cherry notes. Rich, slightly tannic. Pairs with cold cuts, mushrooms, and sausages.
- 18' Valpolicella Ripasso Superiore Domini Veneti, D.O.C., Veneto** **40 btl**
70% Corvina, 15% Rondinella, 15% Molinara. Intense ruby red with hints of violet. Full bodied and velvety palate with notes of dried fruits. Pairs with red meats and pasta
- 19' Aglianico Paestum, Donnaluna De Conciliis, I.G.P., Campania** **42 btl**
100% Aglianico. Dark cherries, berries, earth, and spice. Vibrant acidity, supple tannins, and a touch of mineral with the fruit. Pairs with lasagna, red meat, and pasta al ragù.
- 20' Barbera Alba, Traversa La Burdinota, D.O.C., Piemonte** **46 btl**
100% Barbera. Ruby red in color, notes of red berries, earthy mineral, medium body, and slightly dry finish. Best paired with stewed meats, grilled meats & hearty sauces.
- 21' Cabernet Sauvignon “Viva” Wood Family Vineyards, Livermore Valley** **48 btl**
100% Cabernet Sauvignon. Rich wine with dark berries, herbs, violets, and silky tannins. Notes of pomegranate, red currant, cardamom, and earth. Pairs with grilled meats.
- 20' The Spur, Murrieta's Well, Livermore Valley** **48 btl**
64% Cabernet Sauv., 14% Petite Sirah, 13% Merlot, 9% Petit Verdot. Black cherry, spiced cranberry, and oak, with hints of graham cracker and clove. Dark fruit leads to a rich, elegant palate with fine tannins. Best paired with beef, grilled meat, and hearty sauces.
- 19' Pinot Noir Artesa, Carneros, Napa** **48 btl**
100% Pinot Noir. Bold Pinot Noir with wild strawberry, dark cherry, tobacco, vanilla, and silky tannins, balanced by bright acidity. Paired with rich meats like pork, and seafood.

- 19' ETNA Rosso, Nerello Mascalese Graci, D.O.C., Sicilia** **49 btl**
 100% Nerello Mascalese, a pretty, un-oaked red. Dried cherries, sweet herbs and dried flowers emerge from this delicate, fleeting red. Best suited poultry, pork, salmon and tuna.
- 19' Zinfandel Dry Creek Valley, 3 Steves Winery, Livermore** **50 btl**
 100% Zinfandel. Delicious and consistent fruit year after year. We think you'll enjoy the beautiful touches of vanilla, spice, and a hint of cocoa. Great with lamb, beef, and pork.
- 19' Montepulciano D'Abruzzo, Tatone, Terra d'Aligi, D.O.C., Abruzzo** **52 btl**
 100% Montepulciano. A great balanced and elegance wine. It has aromas of fruit and spices and an excellent structure, accompanied by a lingering finish. Great with Bolognese sauce.
- 21' Il Bruciato Bolgheri, Tenuta Guado al Tasso, D.O.C., Toscana** **54 btl**
 60% Cabernet Sauvignon, 30% Merlot, 10% Syrah. Intensely ruby red with notes of ripe red fruit, sweet spices, and tobacco. Structured, fruity, persistent, and easy to drink. Pairs with ossobuco, veal, beef stews, or pasta with sausage.
- 21' Zinfandel "Muy Bueno", Wood Family Vineyards, Livermore** **54 btl**
 100% Zinfandel. A great all-around wine: spicy, creamy, tangy, chocolatey. Best paired with chicken, pizza, cheese platter, and dessert.
- 19' Rosso Montalcino, Citille di Sopra, D.O.C., Toscana** **59 btl**
 100% Sangiovese. Violet, red berry and leather aromas. The savory palate offers ripe red cherry, raspberry and clove and sage hints and fine tannins. Food pairing beef and venison
- 18' Amarone della Valpolicella, Secoli, D.O.C., Veneto** **60 btl**
 Corvina and Rondinella grapes. Intensely flavored dry red wine, having aromas of tart, ripe cherry, and raspberry. The palate is rich and saturating with cherry, cinnamon, and cocoa, with a long and silky finish. Perfect to pair with red meat dishes, game and complex cheese.
- 21' Pinot Noir TestaRossa, Santa Lucia Highlands, Monterey County** **60 btl**
 100% Pinot Noir. Deep red with cherry cola hits, orange zest, and roasted strawberry. Plush mouthfeel and velvety finish. Pair with mid-weight meat, vegetarian dishes, and cheeses.
- 20' Chianti "Cinabro" Riserva, DOCG, Toscana** **62 btl**
 100% Sangiovese. This well-structured wine delivers a dry, warming palate and a full-bodied profile. It boasts intense aromas of cherry, vanilla, spices, and cocoa, making it an ideal companion for Italian dishes such as pasta with meat sauces and grilled meats.
- 16' Barbaresco, Traversa Staderi, D.O.C.G., Piemonte** **68 btl**
 100% Nebbiolo, exceptionally balanced with mature tannins and acidity. Delicate plum and ripe fruit aromas make it enjoyable young, but its true potential emerges with aging. Pairs well with braised beef, lamb or goat's meat, and pasta.
- 20' Cabernet Sauvignon Reserve, Mc Grail Vineyards, Livermore** **68 btl**
 This wine offers a harmonious blend of dark berries, vanilla, caramel, and spices, with hints of jasmine, cedar, and sandalwood, finishing boldly with balanced tannins and bright acidity. Enjoy it with, lasagna, short ribs, or a juicy grilled rib-eye.

- 19' Cabernet Sauvignon, The Steven Kent Winery, Livermore 68 btl**
 Made from fruit harvested from Steven's favored vineyards located along the nine-mile axis in the heart of the Livermore Valley: Ghielmetti Estate, Home Ranch, Lencioni, and Sachau vineyards. Notes of cranberries, gardenia, eucalyptus and thyme. Dried flowers and ripe plums. Pairs well with grilled meats and pasta with Bolognese sauce.
- 12' Sassella, Rivetti & Lauro Vigna 298, Valtellina Superiore, Lombardia 70 btl**
 100% Nebbiolo, Intense aromas of ripe red fruits and spices. Full-flavored with firm structure, showcasing persistent fruit and spice notes. A delicate yet captivating wine. Braised red meats, and roasts pair great, Pizzoccheri pasta is the perfect pairing.
- 18' Barolo Costa di Bussia, Tenuta Arnulfo D.O.C.G., Piemonte 72 btl**
 100% Nebbiolo. Ruby red with notes of ripe red berries, jam, flowers, and spices. Perfectly balanced tannins and alcohol with excellent aromatic persistence. Pairs beautifully with game, roasts, and aged cheeses.
- 19' SuperTuscan N'Antia, Badia di Morrona, Toscana 80 btl**
 60% Cab Sauv., 15% Cab Franc., 20% Merlot, 5% Petit Verdot. Concentrated ruby red color with hints of black currant, tobacco and vanilla. Full bodied, smooth yet rich this wine has a long and pleasing finish. Pairs well with rich meats, pastas, and vegetables.
- 19' Chateau Buena Vista Cabernet, Napa Valley 80 btl**
 Ripe plum, raspberry, anise, and toffee aromas. Full-bodied with blackberry jam, chocolate, and cherry flavors. Vanilla, hazelnut, and velvety tannins. Rich, voluptuous mid-palate and silky finish. Great with red meats.
- 15' Taurasi Riserva, Il Vicario, D'Antiche Terre, Campania 82 btl**
 100% Aglianico. Refined and dense, with bold flavors of cherry, blackberry, and currant, soft tannins, lively acidity, oak hints, and a long, balanced finish. Pairs well with red meat, sausages, ragout, mushrooms, and cheeses.
- 15' SuperTuscan Tenuta Belguardo D.O.C., Toscana 85 btl**
 90% Cab Sauv., 10% Cab Franc. Aromas of black cherry, balsamic herbs, coffee, and toasted oak. Flavors of dark fruit, dried flowers, chocolate, and vanilla. Full-bodied, complex, polished tannins. Pairs well with rich meats, pastas, and vegetables.
- 18' SuperTuscan Rocca di Frassinello D.O.C., Toscana 115 btl**
 50% Sangiovese, 25% Cab Sauv, and 25% Merlot. This wine showcases rich plum and black cherry flavors, beautifully complemented by notes of new oak that bring hints of vanilla, smoky undertones, and a touch of char. Polished and elegant, it finishes with fine tannins and a spicy flourish. Pairs well with rich meats, pastas, and vegetables
- 18' Brunello Montalcino, Castel Giocondo, Frescobaldi, D.O.C.G., Toscana 125 btl**
 100% Sangiovese. Very aromatic and beautiful with blackberry and black-cherry aromas. Hints of flowers. Medium-bodied and extremely refined. Bright and elegant. This great Italian wine pair well with hearty meat dishes, pasta, risotto, stews, and cheese.
- 10' Barolo, LeCinqueVigne DaMilano, D.O.C.G, Piemonte 195 btl**
 100% Nebbiolo, this Barolo embodies the classic elegance of the region. Its balanced power and nuanced complexity offer immediate enjoyment with decanting, while the peak years of 2024 and 2025 promise even greater depth. This wine is an excellent companion with rich dishes like braised meats, truffle risotto, or aged cheeses for a truly memorable experience.

Bollicine – Bubbles by the glass



NV' Prosecco D.O.C. (Extra dry), Veneto

10 40 btl

Prosecco is a sparkling wine that's light, fruity, and floral. Prosecco's light composition pairs well with seafood and is often served as an aperitif.

NV' Moscato (Sweet), Veneto

10 40 btl

Sweet Italian wine known for its fruity notes. Made from the Muscat grape, this white wine is typically thought of as a dessert wine with a hint of fizz.

NV' Prosecco Rose' Sparkling, Valdobbiene, Veneto

10 39 btl

Prosecco is a wine with lively elegance and fruity and floral fragrances. A delicate, well-balanced, showing a good blend of baked apple, sour lemon and grapefruit, with a lightly creamy mineral texture on the palate. Medium froth, with some body and a pleasant lemon and mineral finish.

20' Sangiovese Rose' Capanna, Montalcino, IGT, Toscana

10 36 btl

100% Sangiovese. Rich and fruity, pairs well with seafood, soup, and cheeses.

21' Kim Crawford Dry Rose', Hawkes Bay, New Zealand

10 38 btl

70% Merlot and 30% Sauvignon Blanc. Crisp, elegant, and easy-drinking rosé wine. This crisp and elegant Rosé is richly fruited with hints of watermelon and fresh berries, leading to a dry finish. Great with salads and appetizers.

Bollicine – Bubbles by the bottle

NV' Oltrenero Brut, Tenuta il Bosco, D.O.C.G. Lombardia

38 btl

This Pinot Noir sparkling wine, from the Oltrepo' Pavese area, is rich in white flowers and herbaceous notes, it alternates notes of jasmine, elderflower, linden, cut grass, and crushed grape. Medium-bodied, with a soft and dense structure on the palate, and a medium-sweet finish. Pairs well with shellfish, crab, and lobster.

Veuve Cliquot Brut, Reims, France

140 btl

The blend includes reserve wines from 50-60 crus. Pinot Noir provides structure, Chardonnay adds elegance, and Meunier rounds out the blend. Aged 3 years in Crayères, it offers a fine mousse and silky texture. The nose and palate are balanced with apple, pear, vanilla, and brioche notes. Perfect as an aperitif or with seafood.



Bianchi by the glass

Please excuse periodic vintage changes that might occur between printings

21' Chardonnay, Mezzacorona, Trentino

🍷 10 36 btl

A dry Chardonnay, its generosity and elegance reveal intense aromas of green apple, apricot and citrus fruits. It is ideal as an aperitif, and the perfect companion to hors d'oeuvres, vegetable first courses and fish dishes.

22' Vermentino di Sardegna, Cantina Sociale di Dolinova, Sardegna

🍷 11 38 btl

100% Vermentino. Fresh and vibrant, with notes of guava, grapefruit and lime peel. A balanced acidity is complemented by a slightly grassy finish. Great with seafood and herbal and savory pasta dishes, such as pesto pasta.

NV' Sauvignon Blanc Lola, Steven Kent, Livermore

🍷 12 46 btl

Grapes from the popular Ghielmetti vineyards, vivid flavors and zippy fruit acidity give this medium-bodied blend of Sauvignon Blanc and Sémillon a big but refreshing personality. It has vibrant citrus and fresh herb aromas, crisp grapefruit and lemon flavors, and a sense of depth on the palate without being heavy. Pair well with primavera and pesto dishes.

22' Chardonnay Wente Riva Ranch, Livermore

🍷 12 46 btl

Lush Chardonnay with ripe apples, caramelized pineapple, and toasted brioche. Creamy oak and buttery richness. Balanced acidity and a long, expressive finish. Great with creamy pasta, chicken, salmon, and shellfish.

23' Vernaccia, San Gimignano, Selvabianca, Toscana

🍷 13 48 btl

100% Vernaccia. Delicate and fresh with hints of apple and fresh flowers. Dry and structured. The balanced acidity is noteworthy. Pairs well with appetizers, fish and shellfish, white meat, and carpaccio.

22' Pinot Grigio, Maso Canali, D.O.C. Trentino / Alto Adige

🍷 13 48 btl

100% Pinot Gris/Grigio. Elegant, crisp style, with citrus aromas and floral notes. It is at once delicate and rich, refreshing and complex, understated and grand. A palate of ripe nectarine is matched by a plush mouthfeel, culminating in a crisp, dry finish. It is ideal with light pasta or rice dishes with herbs, salads, chicken, turkey, and seafood.

22' Chardonnay, Rombauer, Carneros, Napa 375ml

(2 x 🍷) 36 ½btl

This wine will delight with its ripe fruit intensity, hints of vanilla oak, a creamy midpalate, and a buttery finish, all supported by bright acidity tying it all together. Enjoy it with a creamy pasta, salmon, and strawberry dessert.

Corkage Etiquette:

Livermore wines* \$12 ea. / Non-Livermore wines* \$20 ea.

*750 ml bottle



Bianchi – More whites by the bottle

Vino Bianco Della Casa (house white)

25 btl

Kindly consult your server for details on the current house white selection.

22' Verdicchio dei Castelli di Jesi, Monte Schiavo, Marche

30 btl

100% Verdicchio. Fresh zesty nose with apricot and orchard fruit aromas, and a hint of white flower and citrus. The palate has minerality and texture with ripe stone fruit and grapefruit characters, refreshing lemon citrus acidity. Perfect with shellfish and fish dishes but can withstand a creamy sauce and even chicken.

22' Falanghina del Sannio, Tenuta del Meriggio, I.G.T., Campania

36 btl

100% Falanghina. Citrus notes of lemon zest, grapefruit juice, and pomegranate seeds. In the background, white flowers like gardenia and jasmine. On the palate, medium-bodied, with balanced acidity and a juicy finish. Pairs well with white fish.

19' "Blanc de Tor", Perini, I.G.T., Venezia Giulia

38 btl

100% Friulano (Sauvignon Blanc). A rich, luscious wine with notes of ripe peach and honey. A touch of sweetness balances the high alcohol content. Food pairing: lean fish, pasta, shellfish, mature and hard cheese.

20' Fiano di Avellino, Pietramara, D.O.C.G. Campania

39 btl

100% Fiano. Fresh and minerally, slightly smoky with notes of lemon peel and pear. Medium body, excellent fruit, long finish carries a note of grilled pineapple and dried fruits. Food Pairings: Perfect as an aperitif.

20' Ribolla Gialla Canus, Colli Orientali, D.O.C., Friuli

42 btl

100 Ribolla. Peach, apple, orange blossom, bergamot, honey, herbs, and wet stone aromas. Silky texture with lively acidity and minerality. Pairs with seafood and it is great with pork ragout.

19' Pinot Bianco, Petrusa, Colli Orientali, D.O.C., Friuli

42 btl

100% Pinot Blanc. At the nose you have hints of spring flower, apple and banana. At the palate the dry, elegant, velvet, rich mouth feeling texture. Great with white fish.

19' Cabernet Franc Blanc, Steven Kent, Cresta Blanca, Livermore

42 btl

Medium-bodied white wine with apricot, raspberry, lemon, orange, and herbs notes. Creamy and nutty mid-palate with a refreshing finish. Great with shellfish, and crab.

22' Chardonnay, Sonoma-Cutrer, Russian River Ranches

45 btl

Vibrant lime, lemon, green apple, and pear aromas. Crisp, bright acidity with dominant lemon and mineral flavors. Pairs well with white fishes, creamy pasta and polenta.

BEERS



By the Bottle - 33cl

Peroni Italian Lager	5
Dolomiti Bionda Italian Lager	5
Corona Mexico	5
Stella Artois Belgium	5
Coors Light Domestic	5
Trumper Pils Pilsner – Berkeley	5
Peroni Zero Italian Lager – alcohol free	5

On Tap - 16oz / 22oz

Peroni Lager, Italy	8.5/9.5
Menabrea Lager, Italy	8/9
Sierra Nevada Pale Ale Chico, California	9/10
Sierra Nevada Hazy IPA Chico, California	10/11
Maui Waii IPA Altamont Brewery, Livermore	10/11
Modelo Lager, Mexico	8/9

Coffee & Sodas



Cappuccino, Mocha, Latte -	5
Espresso, American Coffee, Tea -	3.5
Sodas, Ice Tea -	3.5
Mineral Water (Sm/Lg) Imported Mineral Water, Italy (Flat or Sparking)	3.5/7.0

Spirits



Scotch Blends

Johnny Walker Red Label 9
Johnny Walker Black Label 13
Chivas Regal 12 Yr 12
Johnny Walker Blue Label 45

Irish Whiskeys

Tullamore Dew 9
Teeling 9
Jameson 9
Redbreast 12Yr 15

Canadian Whiskies

Crown Royal 10
Crown Royal Special Reserve 12

Single Malt Scotches

Glenfiddich 12 Yr 16
Glenlivet 12/18 Yr 12/30
Balvenie DoubleWood 12 Yr 15
Balvenie DoubleWood 21 Yr 50
Oban 14 Yr 20
The Dalmore 14 Yr 20
Lagavulin 16 Yr 26
Macallan 12/18 Yr 19/50

Bourbon

Old Barton 8
Wild Turkey 9
Jack Daniels 9
Knob Creek 10
Maker's Mark 10
Templeton Rye 10
Woodford Reserve 11
Gentleman Jack 11
Bulleit – Bulleit Rye 11
Angel's Envy 12
Old Elk 16
WhistlePig Piggyback 12
Sweetens Cove Specialty Release 22

Port

Taylor 10 Yrs 10
Presidential 20 Yrs 15

Tequila

Lanazul 10
Patrón Silver 11
Patrón Reposado 12
Patrón Añejo 14
Tepatio Blanco 12
Tepatio Reposado 13
Patrón Critalino 16
Codigo 1530 Blanco 14
Fortaleza Blanco/Anejo 18
Jose Cuervo Reserva de la Familia 25
Casa Noble Extra Anejo 25

Cognac

Grand Marnier 10
Vecchia Romagna Tre Botti 12
Hennessy - Courvoisier 11
Remy Martin V.S.O.P. 16
Fortaleza 18
Remy Martin X.O. Special 28

Grappa

Jacopo Poli Miele (Honey) 10
Candolini - Chamomille 11
Nardini (Almond) 11
Prime Uve (Maschio) 13
J. Poli (Sarpa - Moscato) 13
Barolo (Elena Borra) 14

Italian Dessert Wines

Vin Santo di Toscana, Badia di Morrona 10
Passito "Moscadello" Montalcino, Toscana 10
Dolcetto Passito Mossio Piemonte 10

Amari & Liquori

All \$9 per glass

Amaro Averna (Sicilia), Baileys Irish Cream, Disaronno Amaretto, Chambord, Drambuie, Fernet Branca, Frangelico, Galliano, Godiva Chocolate (Dark/White), Jagermeister, Kahlua, Limoncello, Midori, Ouzo, Sambuca (White/Black), Strega (Saffron infused), Tia Maria

SIGNATURE
MOCKTAILS
-Alcohol Free-



Sans-Spritz Limoncello **12**

N/A Limoncello, Zero Proof Prosecco, lemon twist

Sans- Spritz Aperol **12**

Lyre's Aperol, Zero Proof Prosecco, Orange Wedge

Free-Gimlet Cucumber **12**

N/A Gin/Vodka, Muddled Cucumber, fresh lime juice

Lavender French75 **12**

Zero Proof Prosecco, N/A Gin, Lavender

Free-Tini Velvet Chocolate **12**

Chocolate Milk, Vanilla Ice Cream, Chocolate syrup

Free-Tini Espresso **12**

Lyre's Coffee Aperitif, N/A Vodka, Espresso, Espresso bean

