
OSTERIA DA FORTUNATA

Roma dal 1921

Osteria Da Fortunata



Roma

PANE PASTA DOLCI
FATTI IN CASA

*"Se annate de fretta qui non potete magnà,
se volete magnà dovete d'aspetta
perché la roba nostra è fatta a mano
e l'intruj nu li famo"*

OSTERIA DA FORTUNATA

Roma dal 1921



PANE PASTA DOLCI
FATTI IN CASA

Siamo italiani, i nostri cuochi sono italiani di Roma. Ai fornelli comanda nonna Iris, capo chef ha 93 anni. Qui da noi si cucina solo roba genuina, organica proveniente dalle nostre campagne. Il panettiere inforna pane fresco tutte le mattine lo cuoce nel forno a legna. Il pasticciere prepara dolci e marmellata con frutta fresca organica. Le pastaie col mattarello stendono pasta fresca a tutte le ore. Con le padelle piene d'olio extra vergine d'oliva friggiamo supplì, crocchette e olive ascolane che prepariamo noi ogni mattina e ogni fritto è un cambio d'olio. Qui si condisce tutto con guanciale, pecorino vero romano, parmigiano reggiano dop e mozzarella di bufala dop. Tutti i prodotti vengono importati dall'Italia.

Ma dove lo trovate un ristorante così genuino??!!

OSTERIA DA FORTUNATA

Roma dal 1921



HOMEMADE BREAD
PASTA AND DESSERT

We are italians, our chefs are italians from Rome. Grandmother Iris is in charge at the stoves, he head chef is 93 years old. Here we cook only genuine, organic stuff coming from our countryside. The baker bakes fresh bread every morning and cooks it in the wood oven. The pastry chef prepares desserts and jam with fresh organic fruit. The pasta makers with the pinning roll out fresh pasta at all hours. With pans filled with extra virgin olive oil we fry supplies, croquettes and ascolane dives that we prepare every morning and every fried is an oil change. Here we season everything with pork cheek, real roman pecorino, parmigiano reggiano dop and buffalo mozzarella dop. All products are imported from Italy.

But where can you find such a genuine restaurant??!!

OSTERIA DA FORTUNATA

Roma dal 1921



HOMEMADE BREAD PASTA AND DESSERT

- 1) La pasta è fatta in casa, viene preparata a mano, fresca, a tutte le ore in vetrina dalle nostre pastaie usando farine organiche
- 2) Il pane è fatto in casa con lievito madre e farine organiche, cucinato nel forno a legna
- 3) Dolci fatti in casa sono preparati freschi tutte le mattine con marmellata fatta da noi di frutta fresca organica
- 4) I nostri chef sono italiani di Roma e cucinano ogni giorno tutto fresco per farvi assaporare i tipici prodotti romani
- 5) Tutti i nostri prodotti vengono importati dall'Italia dalle nostre campagne romane

- 1) The pasta is homemade, it is prepared by hand, fresh, in the display at all hours in our pasta makers using organic flours
- 2) The bread is home made with sour yeast and organic flours, cooked in a wood oven
- 3) Homemade sweets are prepared fresh every morning with jam made by us from fresh organic fruit
- 4) Our chefs are italians from Rome and they cook every day all fresh to make you taste the typical roman products
- 5) All our products are imported from Italy from our roman countryside

Leggi il nostro QR code









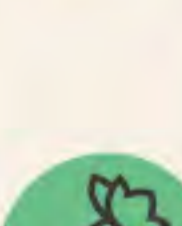








Read our menu with QR code

Lingue Disponibili Languages Available:

Italiano (Italian), Inglese (English) Francese (French), Tedesco (German) Spagnolo (Spanish).

We inform our kind customers that the symbols indicated after the name of each course indicate the presence of allergens

-  Cereals containing gluten namely: wheat (spelt and khorasan wheat), rye, barley, oats or their hybridized strains and derived products;
-  Shellfish and shellfish products;
-  Eggs and egg products;
-  Fish and fish products;
-  Peanuts and peanut products;
-  Soy and soy products;
-  Milk and milk-based products (including lactose);
-  Nuts (almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts or Queensland nuts) and their products;
-  Celery and celery products;
-  Mustard and mustard products;
-  Sesame seeds and sesame seed products;
-  Sulfur dioxide and sulphites (in concentrations greater than 10 mg/kg or 10 mg/litre);
-  Lupines and lupine products;
-  Shellfish and shellfish products;
-  Dishes without pork.

BEVANDE ALCOLICHE 
CON FRUTTA ORGANICA NATURALE

COCKTAIL LIST
WITH FRESH ORGANIC FRUITS

ULTIMATE MARGARITAS	\$ 22
<i>Cointreau, fresh lime juice Patron silver tequila</i>	
SKINNY STRAWBERRY MARGARITAS	\$ 22
<i>Fresh Strawberries juice, lime juice, fresh orange, agave nectar, Patron silver tequila</i>	
ROMA	\$ 22
<i>Ginger juice, lime juice, cucumber juice, Absolut vodka</i>	
MILANO	\$ 22
<i>Fresh Pineapple juice, strawberries juice ,lime juice , agave nectar, Bombay Sapphire gin</i>	
FORTUNATA	\$ 22
<i>Oranges juice, Carrots juice, Watermelon juice, strawberries juice, pineapple juice, Bacardi rum</i>	
BOLOGNA	\$ 22
<i>Cucumber juice, carrots juice, watermelon juice, Grey goose vodka</i>	
FIRENZE	\$ 22
<i>Oranges juice, ginger juice, strawberries juice, Bacardi rum</i>	
TORINO	\$ 22
<i>Lemon juice, orange juice, salt, crushed red pepper, agave nectar, Patron Silver tequila</i>	
VERONA	\$ 22
<i>Pineapple juice, watermelon juice Coconut rum Malibu'</i>	
VENEZIA	\$ 22
<i>Limoncello, lemon juice, mint, strawberries juice</i>	
MOJITO	\$ 22
<i>Rum Bacardi, mint, sugar, fresh lime juice, soda</i>	
DAIQUIRI STRAWBERRY	\$ 22
<i>Strawberries juice, Bacardi rum</i>	
DAIQUIRI PINACOLADA	\$ 22
<i>Pinapple juice, coconut rum Bacardi</i>	
APEROL SPRITZ	\$ 22
<i>Aperol, splash of orange, soda, Prosecco</i>	

ALL DRINKS ARE MADE WHIT PREMIUM, SUPER PREMIUM,
TOP SHELF LIQUOR AND FRESH ORGANIC FRUIT JUICE

TAXES NOT INCLUDED IN PRICE, A MANDATORY 20% SERVICE CHARGE
WILL BE ADDED TO YOUR CHECK

SUCCHI DI FRUTTA NATURALI

COLD-PRESSED JUICES

SUCCO ARANCIA <i>FRESH ORANGE JUICE</i>	\$ 9
SUCCO ACE NATURALE <i>FRESH ORANGE JUICE, FRESH CARROTS JUICE AND FRESH LEMON JUICE</i>	\$ 11
SUCCO DI MELONE ANANAS E ANGURIA <i>FRESH PINEAPPLE MELON AND WATERMELON</i>	\$ 11
SUCCO DI GINGER ANANAS ARANCIA E CETRIOLO <i>FRESH GINGER PINAPPLE ORANGE AND CUCUMBER</i>	\$ 12
SUCCO DI CETRIOLO ANGURIA E LIMONE <i>FRESH WATERMELON CELERY AND LEMON</i>	\$ 10
SUCCO DI FRAGOLA ANGURIA E LIMONE <i>FRESH STRAWBERRY WATERMELON AND LEMON</i>	\$ 11

ALL JUICES ARE MADE WITH FRESH ORGANIC FRUIT

BIBITE IN BOTTIGLIA

SODAS BOTTLE

COKE	\$ 5
DIET COKE	\$ 4
LURISIA ARANCIATA ROSSA	\$ 6
LURISIA CHINOTTO	\$ 6
LURISIA GAZZOSA	\$ 6
LURISIA LIMONATA	\$ 6

ACQUA IN BOTTIGLIA

BOTTLE WATER

PANNA 750 ML	\$ 7,50
PANNA 250 ML	\$ 3
SANPELLEGRINO 750 ML	\$ 7,50
SANPELLEGRINO 250 ML	\$ 3

BIRRE

BEERS

VERTIGA IPA GOOD LUCK <i>5,6% VOL FULL-BODIED AND BITTER</i>	\$ 9
VERTIGA CASINO <i>4,4% VOL FRESH AND SPICY</i>	\$ 9
VERTIGA CIRCUS <i>4,8% VOL FRESH, SLIGHTLY HERBACEOUS</i>	\$ 9
PERONI <i>5,1% VOL LIGHT MALT, MILD SPICE HOP PRESENCE</i>	\$ 9
ICHNUSA <i>4,7% VOL FRUITY FLAVOR, SLIGHTLY AND INTENSE FLAVOR OF HOPS</i>	\$ 9

TAXES NOT INCLUDED IN PRICE, A MANDATORY 20% SERVICE CHARGE
WILL BE ADDED TO YOUR CHECK

ANTIPASTI APPETIZER

PANE FATTO IN CASA CON OLIO EVO ITALIANO 🌿 <i>Pane fatto in casa con olio extra vergine d'oliva italiano</i> <i>Homemade bread with italian extra virgin olive oil</i>	\$ 10
PARMIGIANO REGGIANO STAGIONATO 24 MESI 🧀 <i>Bowl Italian Parmigian Cheese aged 24 months</i>	\$ 10
MOZZARELLA DI BUFALA 🧀 <i>Mozzarella di bufala</i> <i>Buffalo mozzarella</i>	\$ 18
CAPRESE 🧀 <i>Mozzarella di bufala, pomodori olio extra vergine, basilico</i> <i>Buffalo mozzarella, tomatoes, extra virgin olive oil, basil</i>	\$ 21
BURRATA DI BUFALA CON BRUSCHETTE 🌿 🐟 🧀 <i>Burrata di bufala, pane fatto in casa, acciughe, olio extra vergine</i> <i>Buffalo burrata, homemade bread, anchovies, extra virgin olive oil</i>	\$ 22
PARMA PROSCIUTTO (STAGIONATO 24 MESI) E MELONE <i>Prosciutto di Parma stagionato 24 mesi con melone</i> <i>Aged (24 months) Parma prosciutto with melon</i>	\$ 28
SUPPLÌ 🌿 🧀 🧀 🥚 🐾 <i>Riso, mozzarella, manzo, pomodoro, carota, sedano, cipolla, uova, parmigiano, olio extra vergine, sale, vino - 3 pcs</i> <i>Rice, mozzarella, beef, tomato, carrots, celery, onion, eggs, parmigiano cheese, extra virgin olive oil, salt, wine - 3 pcs</i>	\$ 28
OLIVE ASCOLANE 🌿 🧀 🧀 🥚 🐾 <i>Oliva, manzo, sedano, carota, uova, olio extra vergine, sale, parmigiano, pecorino - 4 pcs</i> <i>Stuffed olives with ground beef, celery, carrot, eggs, extra virgin olive oil, salt, parmigiano cheese, pecorino cheese - 4 pcs</i>	\$ 17
MOZZARELLA IN CARROZZA 🌿 🧀 🐟 🧀 <i>Farina, mozzarella, uova e alici - 4 pcs</i> <i>Mozzarella on bread and eggs and anchovy - 4 pcs</i>	\$ 21
CROCCHETTE DI PATATE 🧀 🧀 <i>Patata, uova, prezzemolo, parmigiano e sale - 4 pcs</i> <i>Potato, egg, parsley, parmigiano cheese and salt - 4 pcs</i>	\$ 14
FRITTURA MISTA 🌿 🧀 🧀 🥚 🐾 <i>Supplì, Verdure fritte, crocchette di patate, olive ascolane</i>	\$ 36

TAXES NOT INCLUDED IN PRICE, A MANDATORY 20% SERVICE CHARGE
WILL BE ADDED TO YOUR CHECK

*CONSUMING RAW FOOD OR UNDER-COOK MEAT, EGGS AND/OR FISH MAY
INCREASE YOUR RISK OF FOOD ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS
PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES

PASTA FATTA IN CASA

HOMEMADE PASTA

FETTUCCINE PASTA AL RAGÙ      \$ 33





*Manzo, maiale, pomodoro, sedano, cipolla, carota, alloro, olio, rosmarino, parmigiano, vino, sale, alloro
Beef, pork, tomato sauce, carrot, celery, onion, laurel, extra virgin olive oil, rosemary, parmigiano
cheese, wine, salt, laurel*

FETTUCCINE PASTA AMATRICIANA     \$ 31

*Maiale, pomodoro, pepe, pecorino, peperoncino, vino
Pork cheek, tomato sauce, black pepper, pecorino cheese, red pepper and white wine*

FETTUCCINE PASTA CON CODA ALLA VACCINARA       \$ 34




*Manzo, pomodoro, carota, cipolla, sedano, vino, pecorino, pepe, olio, sale, alloro, peperoncino
Beef tail, tomato sauce, carrot, celery, onion, white wine, pecorino cheese, pepper, extra virgin olive oil,
salt, bay leaves and red pepper*

TAGLIOLINI CACIO E PEPE     \$ 32






*Pecorino & pepe
Pecorino cheese and black pepper*

TAGLIOLINI POMODORO FRESCO E BASILICO    \$ 30

*Pomodoro, basilico, aglio, olio evo
Fresh tomato sauce, basil, garlic and extra virgin olive oil*

TAGLIOLINI GRICIA    \$ 32



*Guancia, pecorino, pepe
Pork cheek, pecorino cheese and black pepper*

TAGLIOLINI AL PESTO      \$ 32

*Basilico, prezzemolo, parmigiano, olio evo, pinoli
Homemade pesto sauce, basil, parsley, parmigiano cheese, extra virgin olive oil and pine nuts*

STROZZAPRETI ALLA CARBONARA    \$ 34

*Guancia, uova, pecorino, pepe
Pork cheek, pecorino cheese, black pepper and eggs*

STROZZAPRETI GRICIA   \$ 32

*Guancia, pecorino, pepe
Pork cheek, pecorino cheese and black pepper*

TAXES NOT INCLUDED IN PRICE, A MANDATORY 20% SERVICE CHARGE
WILL BE ADDED TO YOUR CHECK

*CONSUMING RAW FOOD OR UNDER-COOK MEAT, EGGS AND/OR FISH MAY
INCREASE YOUR RISK OF FOOD ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS
PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES

PASTA FATTA IN CASA

HOMEMADE PASTA

GNOCCHI DI PATATE AL RAGÙ      \$ 33

Manzo, maiale, pomodoro, sedano, cipolla, carota, alloro, olio, rosmarino, parmigiano, vino e sale
Potatoes dumpling with Beef, pork, tomato sauce, carrot, celery, onion, laurel, extra virgin olive oil, rosemary, parmigian cheese, wine and salt

GNOCCHI DI PATATE AL SUGO CON CODA ALLA VACCINARA       \$ 36




Manzo, pomodoro, carota, cipolla, sedano, vino, pepe, olio, sale, alloro, peperoncino
Potatoes dumpling with Beef tomato sauce, carrot, celery, onion, white wine, pepper, extra virgin olive oil, salt, laurel and red pepper

GNOCCHI DI PATATE AL POMODORO E BASILICO   \$ 31



Pomodoro, basilico, aglio, olio
Potatoes dumpling with Fresh tomato sauce, basil, garlic and extra virgin olive oil

GNOCCHI DI PATATE ALLA SORRENTINA   \$ 33

Pomodoro, mozzarella di bufala, basilico, aglio e parmigiano
Potatoes dumpling with Tomato sauce, buffalo mozzarella, basil, garlic and parmigiano cheese

SCIAVATELLI AMATRICIANA    \$ 31



Maiale, pomodoro, pepe, pecorino, peperoncino, vino
Pork cheek, tomato sauce, black pepper, pecorino cheese, red pepper and white wine

SCIAVATELLI ALL'ARRABBIATA   \$ 30

Pomodoro, prezzemolo, olio, aglio e peperoncino
Tomato sauce, parsley, extra virgin olive oil, garlic and red pepper

RAVIOLI RIPIENI DI RICOTTA AL POMODORO FRESCO E BASILICO    \$ 36

Ravioli ripieni di ricotta di pecora, pomodoro, basilico, aglio, olio
Pocket pasta filled with sheep's milk ricotta, Fresh tomato sauce, basil, garlic and extra virgin olive oil

RAVIOLI RIPIENI DI RICOTTA BURRO E SALVIA    \$ 35

Ravioli ripieni di ricottadi pecora, burro, salvia, olio e sale
Pocket pasta filled with sheep's milk ricotta, butter, sage, extra virgin olive oil and salt

TAXES NOT INCLUDED IN PRICE, A MANDATORY 20% SERVICE CHARGE
WILL BE ADDED TO YOUR CHECK

*CONSUMING RAW FOOD OR UNDER-COOK MEAT, EGGS AND/OR FISH MAY
INCREASE YOUR RISK OF FOOD ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS
PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES

SECONDI MAIN COURSE

MILLE FOGLIE DI MELANZANE

\$ 28

Melanzane, mozzarella, parmigiano, pomodoro, olio evo, sale, basilico

Eggplant, mozzarella cheese, parmigiano cheese, extra virgin olive oil, salt and basil

POLPETTE IN UMIDO

\$ 32

Manzo, maiale, pomodoro, carota, pane, olio, uova, cipolla, latte, basilico, vino, parmigiano, sedano, prezzemolo

Beef & Pork Meatballs, tomato, eggs, carrot, bread, onion, milk, basil, wine, oil, parmigiano cheese, celery and parsley

POLPETTE AL LIMONE

\$ 32

Manzo, maiale, limone, latte, burro, parmigiano, pane, prezzemolo, olio, uova

Beef & Pork Meatballs, lemon, milk, butter, oil, eggs, bread, parmigiano cheese and parsley

SCALOPPINA AL LIMONE

\$ 42

Vitella, farina, prezzemolo, olio, burro, limone, sale

Veal, flour, parsley, oil, butter, lemon, salt

POLLO ALLA CACCIATORA

\$ 38

Pollo, olio evo, aglio, salvia, alloro, peperoncino, rosmarino, vino, aceto, sale

Chicken, extra virgin olive oil, garlic, sage, bay leaves, chili, rosemary, wine, vinegar and salt

SCALOPPINA AL VINO

\$ 42

Vitella, burro, farina, sale, olio, vino

Veal, butter, flour, salt, oil, wine

SALTIMBOCCA ALLA ROMANA

\$ 46

Vitella, prosciutto, salvia, olio, burro, vino, farina, sale

Veal, ham, sage, oil, butter, wine, flour, salt

CODA ALLA VACCINARA

\$ 36

Manzo, pomodoro, sedano, cipolla, vino, peperoncino, alloro, cacao amaro

Beef tail, tomato, celery, onion, wine, red pepper, bay leaves and bitter cocoa

PETTO DI VITELLA ALLA FORNARA E PATATE

\$ 42

Vitella, aglio, olio evo, rosmarino, salvia, patate, vino e sale

Veal, garlic, extra virgin olive oil, rosemary, sage, potatoes, wine and salt

TAXES NOT INCLUDED IN PRICE, A MANDATORY 20% SERVICE CHARGE
WILL BE ADDED TO YOUR CHECK

*CONSUMING RAW FOOD OR UNDER-COOK MEAT, EGGS AND/OR FISH MAY
INCREASE YOUR RISK OF FOOD ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS
PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES

CONTORNI SIDES

PATATE AL FORNO  

\$ 12

Patate, rosmarino, salvia, aglio, sale, vino, olio evo

Roasted potatoes, sage, garlic, salt, wine, extra virgin olive oil

CICORIA DI CAMPO ALL'AGRO O RIPASSATA 

\$ 12

Olio evo, peperoncino, aglio e sale

Extra virgin olive Oil, red pepper, garlic and salt

FAGIOLINI ALL'AGRO 

\$ 12

Fagiolini, olio evo, limone e sale

Green beans, olive oil, lemon, salt

INSALATA MISTA 

\$ 12

Lattuga, radicchio, rucola, finocchio, carota, pomodoro e cetriolo

Lettuce, radicchio, arugula, fennel, carrot, tomato and cucumber

VERDURE DI STAGIONE 

\$ 12

Seasonal Vegetables

TAXES NOT INCLUDED IN PRICE, A MANDATORY 20% SERVICE CHARGE
WILL BE ADDED TO YOUR CHECK

*CONSUMING RAW FOOD OR UNDER-COOK MEAT, EGGS AND/OR FISH MAY
INCREASE YOUR RISK OF FOOD ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS
PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES

DOLCI FATTI IN CASA

HOMEMADE DESSERT

TIRAMISÙ AL CAFFÈ

Uova, mascarpone, latte, caffè, zucchero, savoiardi, cacao, sale
Eggs, mascarpone, milk, coffee, sugar, savoiardi, cocoa, salt

\$ 14

ZABAIONE AL MARSALA

Uova, marsala, latte, zucchero, sale, panna
Eggs, marsala, milk, sugar, salt, cream

\$ 14

CHEESECAKE AL CIOCCOLATO

Farina, cioccolato, burro, formaggio, uova, zucchero, lievito, agrumi
Flour, chocolate, butter, cheese, eggs, sugar, yeast, citrus fruits

\$ 14

CHEESECAKE AI FRUTTI DI BOSCO

Farina, burro, formaggio, uova, zucchero, frutti di bosco, lievito, agrumi
Flour, butter, cheese, eggs, sugar, berries, yeast, citrus fruits

\$ 14

TORTA DI RICOTTA E CIOCCOLATO

Ricotta di pecora, farina, uova, zucchero, sambuca, cioccolato, latte, vaniglia, scorsa limone, lievito
Sheep's milk ricotta, flour, eggs, sugar, sambuca, chocolate, milk, vanilla, lemon juice, yeast

\$ 14

CROSTATA ALLA MARMELLATA

Marmellata di stagione, uova, zucchero, burro, scorza d'agrumi, lievito
Jam, eggs, sugar, butter, citrus peel, yeast

\$ 14

PANNA COTTA AL CIOCCOLATO

Cioccolato, latte, zucchero, vaniglia
Chocolate, milk, sugar, vanilla

\$ 14

PANNA COTTA AI FRUTTI DI BOSCO

Frutti di bosco, latte e zucchero, vaniglia
Mix berries, milk, sugar, vanilla

\$ 14

FRUTTA DI STAGIONE


Seasonal fruit

\$ 14

TAXES NOT INCLUDED IN PRICE, A MANDATORY 20% SERVICE CHARGE
WILL BE ADDED TO YOUR CHECK

*CONSUMING RAW FOOD OR UNDER-COOK MEAT, EGGS AND/OR FISH MAY
INCREASE YOUR RISK OF FOOD ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS
PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES

CAFFÈ

ESPRESSO	\$ 4
DOPPIO ESPRESSO	\$ 6
MACCHIATO	\$ 4
CAFFÈ AMERICANO	\$ 3
CAPPUCCINO	\$ 5
CAFFÈ CON LATTE 	\$ 5

AMARI E DIGESTIVI

TIGNANELLO GRAPPA	\$ 28
AMARO DEL CAPO	\$ 16
AMARO AVERNA	\$ 11
MONTENEGRO	\$ 12
LIMONCELLO	\$ 9
CHYNAR	\$ 11
SAMBUCA	\$ 12
AMARETTO	\$ 11
GRAPPA	\$ 13

SCOTCH

DEWAR'S	\$ 18
OBAN 14Y	\$ 28
BLACK LABEL	\$ 25
CIVAS REGAL 12Y	\$ 24
LAPHROAIG	\$ 26

WHISKEY

JACK DANIEL	\$ 16
CROWN ROYAL	\$ 12
SOUTHERN COMFORT	\$ 14
BUSHMILLS	\$ 12
MAKER'S MARK	\$ 14
BASIL HAYDEN	\$ 12
ROYAL COMBIER	\$ 12
KNOB CREEK 9	\$ 12
JIM BEAN FIRE	\$ 12
TALISKER	\$ 12
DRAMBUIL	\$ 12
BULLEIT 95 RYE	\$ 12

TAXES NOT INCLUDED IN PRICE, A MANDATORY 20% SERVICE CHARGE
WILL BE ADDED TO YOUR CHECK

VINO AL CALICE 
WINE BY THE GLASS

CHARDONNAY \$ 17
SEMONTÉ MONTELETO (ITALY)

PROSECCO \$ 13
LA CASA DEI FIORI CUVEE TREVISO (ITALY)

SAUVIGNON BLANC \$ 13
VALLE COLLI ORIENTALI DEL FRIULI (ITALY)

PINOT GRIGIO \$ 12
VALLE COLLI ORIENTALI DEL FRIULI (ITALY)

CHIANTI \$ 12
TRAMBUSTI TOSCANA (ITALY)

MERLOT \$ 12
VALLE COLLI ORIENTALI DEL FRIULI (ITALY)

CABERNET \$ 12
VALLE COLLI ORIENTALI DEL FRIULI (ITALY)

BOLLICINE & CHAMPAGNE 

MOET & CHANDON ROSE IMPERIAL \$ 170
(FRANCE)

MOET & CHANDON IMPERIAL \$ 150
(FRANCE)

PROSECCO \$ 50
FIORI DI PROSECCO TREVISO DOC (ITALY)

PROSECCO \$ 44
LA CASA DEI FIORI CUVEE EXTRA DRY TREVISO (ITALY)

TAXES NOT INCLUDED IN PRICE, A MANDATORY 20% SERVICE CHARGE
WILL BE ADDED TO YOUR CHECK



VINI BIANCHI 
WHITE WINE



CHARDONNAY ANTINORI CASTELLO DELLA SALA
(ITALY) \$ 110

CHARDONNAY
SEMONTE MONTELETO (ITALY) \$ 74

ANTINORI GUADO AL TASSO VERMENTINO
TOSCANA (ITALY) \$ 56

TREBBIANO LUGANA OLIVINI
VENETO (ITALY) \$ 52

ANTINORI CASTELLO DELLA SALA BRAMITO
VENETO (ITALY) \$ 48

ARNEIS DAIVEJ DELTETTO
PIEMONTE (ITALY) \$ 48

GAVI DI GAVI
MAININ LA GHIBELLINA (ITALY) \$ 48

RIBOLLA GIALLA
VALLE FRIULI COLLI ORIENTALI (ITALY) \$ 46

SAUVIGNON BLANC
VALLE COLLI ORIENTALI DEL FRIULI (ITALY) \$ 46

SOAVE I CASALI
VENETO (ITALY) \$ 47

PINOT GRIGIO
VALLE COLLI ORIENTALI DEL FRIULI (ITALY) \$ 47



TAXES NOT INCLUDED IN PRICE, A MANDATORY 20% SERVICE CHARGE
WILL BE ADDED TO YOUR CHECK





VINI ROSSI 
RED WINE

ANTINORI TIGNANELLO 2020
(ITALY)

\$ 310



BRUNELLO DI MONTALCINO
IL POGGIOLO RISERVA TOSCANA (ITALY)

\$ 169

ANTINORI MARCHESE CHIANTI 2020
(ITALY)

\$ 148

BURLOTTO BAROLO DOCG
(ITALY)

\$ 144

AMARONE CANOSO
VALPOLICELLA (ITALY)

\$ 142

BRUNELLO DI MONTALCINO
BIONASEGA TOSCANA (ITALY)

\$ 139

AMARONE
CLASSICO VILLA SPINOSA VENETO (ITALY)

\$ 128

AMARONE
SAVIAN DELLA VALPOLICELLA VENETO (ITALY)

\$ 110

ANTINORI GUADO AL TASSO IL BRUCIATO
(ITALY)

\$ 96

BURLOTTO
LANGHE MORES DOC PIEMONTE (ITALY)

\$ 84

TAURASI MANIMURCI
DOCG TOSCANA (ITALY)

\$ 82

ROSSO DI TOSCANA
VILLA ANTINORI (ITALY)


\$ 82

ROSSO DI BIONASEGA
IGT SUPER TUSCA TOSCANA (ITALY)

\$ 79

ROSSO DI MONTALCINO
BRAMATE COSIMI TOSCANA (ITALY)

\$ 72



TAXES NOT INCLUDED IN PRICE, A MANDATORY 20% SERVICE CHARGE
WILL BE ADDED TO YOUR CHECK



VINI ROSSI 
RED WINE

VALPOLICELLA SUPERIORE
VILLA SPINOSA VENETO (ITALY)



\$ 70

PRIMITIVO KALEMA
PUGLIA (ITALY)

\$ 56

NEGRAMARO KALEMA
PUGLIA (ITALY)

\$ 56

MERLOT
VALLE COLLI ORIENTALI DEL FRIULI (ITALY)

\$ 47

CABERNET
VALLE COLLI ORIENTALI DEL FRIULI (ITALY)

\$ 47

CHIANTI
TRAMBUSTI TOSCANA (ITALY)

\$ 47

LAMBRUSCO DELLE EMILIA
GIOIA (ITALY)

\$ 47

PINOT NERO
PARADOSSO OLTRE PO PAVESE DELLE VENEZIE (ITALY)

\$ 45

MONTEPULCIANO
PARADOSSO ABRUZZO (ITALY)

\$ 45



TAXES NOT INCLUDED IN PRICE, A MANDATORY 20% SERVICE CHARGE
WILL BE ADDED TO YOUR CHECK

