

## DRAFT BEER

ALMANAC IPA	\$7
SCRIMSHAW Pilsner	\$7

## GLASS POURS

PROSECCO Mionetto Italia	\$13
CHAMPAGNE Veuve Clicquot "Yellow label" France	\$20

## VINI BIANCHI

SAUVIGNON BLANC Duckhorn '19 Napa Valley	\$15
FALANGHINA Terrastregate '19 Campania	\$14
PINOT GRIGIO Barone Fini '19 Trentino Alto Adige	\$13
CHARDONNAY Diora '18 Monterey	\$15

## VINI ROSSI

PINOT NOIR Landmark '18 California	\$12
PIMITIVO Masseria Cuturi '18 Puglia	\$13
SANGIOVESE Sassoregale '16 Toscana	\$12
CABERNET SAUVIGNON Sequoia Grove '17 Napa Valley	\$16
SUPER TUSCAN Babone '18 Tuscany	\$15

## ROSSI CALIFORNIANI

Merlot Duckhorn 2017 Napa Valley	\$85
Pinot Noir Golden Eye 2017 Anderson Valley	\$90
Pinot Noir Landmark 2018 Santa Maria Valley	\$48
Cabernet Sauvignon Sequoia Grove 2017 Napa Valley	\$62
Cabernet Sauvignon Duckhorn 2017 Napa Valley	\$110
Zinfandel Ruby Hill 2017 Livermore	\$65

## ROSSI ITALIANI

Amarone Della Valpolicella Villa Carlotti 2016 Veneto	\$75
Amarone Della Valpolicella Cesari 2015 Veneto	\$85
Chianti Riserva Monsanto 2016 Toscana	\$68
Chianti Classico Castello Di Albola 2018 Toscana	\$55
Brunello di Montalcino Pian Delle Vigne Antinori 2014	\$150
Brunello di Montalcino Castel Giocondo 2012 Toscana	\$170
Barrua Red Blend "Santadi & Sassicaia" 2015 Sardegna	\$90
Negroamaro Masseria Cuturi 2017 Puglia	\$52
Primitivo Avia Pervia 2017 Puglia	\$48
Ruche' Bersano 2016 Piemonte	\$46
Barbera Giovanni Rosso 2017 Piemonte	\$52
Barbera Cascina Alberta 2018 Piemonte	\$50
Barbaresco Cascina Alberta 2017 Piemonte	\$90
Barbaresco Produttori del Barbaresco 2016 Piemonte	\$90
Barolo Francone 2015 Piemonte	\$100
Barolo Marchesi di Barolo 2009 Piemonte	\$130
Barolo Michele Chiarlo 2015 Piemonte	\$220

## BOTTLE BEER

STEM OFF-DRY CIDER	\$7
MENABREA Lager or Amber	\$7
DOLOMITI	\$7
NON ALCOHOLIC	\$7

## COCKTAILS

COCKTAIL PITCHERS AVAILABLE	SERVES 5-6
APEROL SPRITZ PITCHER (Serves 4-5)	\$45
RAVELLO ROSSINI	\$13/\$52
Housemade strawberry puree and prosecco	
APEROL SPRITZER	\$12/\$48
Aperol, Prosecco and soda water	
BASILTINI	\$15/\$60
Botanist Gin, lemon juice, fresh basil and St. Germain	
SICILY POMPELMO	\$13/\$52
Tito's Vodka, St. Germain and grapefruit juice	
PAPER PLANE	\$13/\$52
Basil Hayden's, Nonino Amaro, Aperol and lemon juice	
LIMONATA RAVELLO	\$13/\$52
Tito's Vodka, elderflower, fresh raspberry and lemon juice	
IL PALOMA	\$13/\$52
Partida Tequila, Cointreau, Grapefruit, Lime and Soda	
NEGRONI BARRICATO	\$15/\$60
Barrel aged negroni Ravello's Recipe	
VESUVIO	\$14/\$56
Golden Rum, passion fruit, fresh pineapple and lemon	
FRESCO MEZCAL	\$15/\$60
Vida Mezcal, fresh grapefruit, lemon and lime, served up	

## VINI FRIZZANTI

Prosecco Mionetto D.O.C.G.	\$50
Lambrusco Cleto Chiarli	\$44
Sparkling Brut Gloria Ferrer NV Sonoma	\$48
Champagne Veuve Clicquot Yellow Label NV	\$90

## BIANCHI

Pinot Grigio Terlato '18 Friuli	\$52
Pinot Grigio Santa Margherita '18 Valdadige	\$58
Falanghina Terre Stregate 2019 Campania	\$55
Ravello Bianco Marisa Cuomo 2019 Campania	\$64
Vernaccia di San Gimignano Selvabianca 2019 Toscana	\$50
Grillo Cusumano 2018 Sicilia	\$48
Etna Bianco Altamura 2018 Sicilia	\$58
Friulano Luisa 2018 Venezia Giulia	\$60
Gavi Di Gavi La Scolca 2019 Piemonte	\$85

## BIANCHI CALIFORNIANI

Sauvignon Blanc Illumination by Quintessa '18 Napa	\$70
Sauvignon Blanc Duckhorn 2019 Napa	\$60
Chardonnay Diora 2018 Monterey	\$65
Chardonnay Sequoia Grove 2017 Napa Valley	\$50

Ask your server for magnum size and special reserve  
*Please note vintages are subject to change*

**Corkage Fee: \$20/each for first two  
bottles and \$30/each after**  
~Cake Cutting Fee: \$3.50 per person~