

DONATO

ENOTECA

OLIVE ASCOLANE	
Golden fried olives stuffed with roasted veal	5
FRITTATINA DI ERBE	
Bitter green frittata	5
CROSTINI CON ALICI	
Marinated white anchovy crostini	6
FOCACCETTA SPECK	
Speck & Gorgonzola	7
PANCIA DI MAIALETTO	
Crispy Nieman Ranch pork belly	7
BACCALA MANTECATO	
Milk braised salt cod with grilled polenta	7
GAMBERONI	
Fresh wild marinated & grilled wild prawns	7
PIZZETTA BIANCA	
Prosciutto & arugula	8
FROMAGGI	
Artisanal cheese with housemade mostarda	8
COZZE E VONGOLE GRATINATE	
Wood burning oven baked mussels or clams, olive oil, garlic	9
SALSICCIE	
Housemade grilled lamb or pork sausage	9

APERITIVI

Sunrise Limoncello	
Limoncello, O.J. & a dash of Grenadine up or over	
Negroni Speciale:	
Bombay Sapphire, Sweet & Dry Vermouth, Campari	
Garibaldi:	
Franciacorta Sparkling with a touch of Campari over ice	
ProAperol:	
Drink of Italy with Prosecco & splash of Aperol	
Piemonte Martini:	
Skyy Vodka with an Italian Flair of Grappa	
Milano:	
Campari, Sweet Vermouth & Soda Garnished with Orange Segment	
Enoteca Soda:	
Skyy Vodka, Amaretto & Ginger Ale	
Italian Marti:	
Amaretto, Bailey's Irish Cream, Espresso, Grey Goose	
Patio Refresher:	
Campari, Hpnotiq & Belvedere Vodka served up	
Anti-Oxidant:	
Charbay Pomegranate Vodka, Xrated, Cointreau, Fresh Lime	

