

## RED

Chianti- Badia Di Morrone for Z Hospitality- Italy	12
Montepulciano- Valle Martello- Italy	10
Pinot Noir – Hob Nob- France	10
Pinot Noir- A to Z- Willamette Valley	14
Brunello Di Montalcino- Caparzo- Italy	20
Cabernet Sauvignon- The Seeker- Chile	10
Cabernet Sauvignon- Oberon- Mondavi- Napa	16
Malbec- Aruma- Rothschild- Mendoza	10
Super Tuscan- Villa Antinori- Italy	16

## WHITE

Chardonnay- Sea Ridge- California	10
Chardonnay- Sonoma Cutrer- California	15
Pinot Grigio-Principato- Italy	10
Sauvignon Blanc- Uppercut- California	10
Gavi di Gavi- Picollo- Italy	14
Rose- Terre De Saint Louis- Provence- France	12
Prosecco- Mionetto- Brut- Veneto	12

## COCKTAILS

<b>Harvest Tini</b>	14
Pear Infused Vodka-Cider-Ginger Beer-Cinnamon	
<b>Elm St Martini</b> - Grey Goose Pear- St Germaine	15
Pineapple Juice- Prosecco Floater	
<b>Alexis Martini</b> - Titos- Pineapple- Fresh Mint	14
<b>La Paloma</b> - 1800 Reposado Tequila, Fresh	
Squeezed Ruby Red Grapefruit Juice- Fresh Lime	14

## BEER

Alcohol Free- Beck's- Germany	6
Light Lager- Coors Light- Colorado	6
Premium Lager- Peroni- Italy	7
Seasonal - Sam Adam's- MA	7
Pale Ale- Whale's Tale- MA	7
IPA- India Pale Ale- Flower Power- NY	7
Pilsner- Ol'Factory- Two Roads- Stratford CT	7

*General Manager-Benny Dedushi  
Chef De Cuisine- Mike Gangemi  
Executive chef- Albert DeAngelis*

