

KITCHEN

Any items with * are not available for take-out

SMALL PLATES *side of house-made bread \$1.50, side of GF bread - \$2.00, GF bread substitution - \$1.00*

FOCACCIA (v) wood-grilled focaccia, triple-garlic butter, EVOO, flake salt.....	6
SCOPA a snack bowl of salami, cheese, artichokes, olives, peppers, pickled vegetables, grissini.....	8
*CRISPY FRIED SQUID fried squid and lemons, preserved chili vinaigrette.....	11
PORCHETTA di TESTA grilled rustic bread, garlic aioli, shaved cured pork, pickled green tomatoes.....	8
*BEEF CARPACCIO shaved raw natural beef, black truffle, smoked tomato jam, crispy sunchoke.....	13
PROSCIUTTO di PARMA thinly-sliced, air-dried Italian ham, housemade grissini, cured olives.....	13
HANDMADE BURRATA creamy mozzarella, smoked prosciutto, fermented honey, house-made focaccia.....	12
*SCAMORZA (v) melted house-smoked mozzarella, black truffle honey, chives, grilled bread, EVOO.....	10
CHICKEN LIVER BRUSCHETTA grilled rustic bread, liver mousse, preserved kumquats, watercress.....	8
WOOD-GRILLED BEEF TONGUE 'tonnato' radishes, mizuna, garlic mustard greens, tonnato sauce.....	10

VEGETABLES & SALADS

SUNCHOKES (v) smokey sunchoke puree, crispy sunchoke, walnut-bay-pickled kumquat condimento.....	8
WOOD-ROASTED CAULIFLOWER calabrian chili, colatura, & pistachio pesto, crispy breadcrumbs.....	11
CRISPY BONE MARROW POTATOES yukon potatoes, bone marrow, fried rosemary, roasted garlic.....	8
WOOD-GRILLED ESCAROLE soft-boiled farm egg, pancetta vinaigrette, pork skin 'pangrattato'.....	12
LITTLE GEM LETTUCES creamy lemon-garlic-anchovy dressing, focaccia croutons, parmigiano, EVOO.....	11
CHOPPED SALAD salame, pecorino, lettuces, chicories, pepperoncini, crispy chickpea, lemon-oregano vinaigrette..	11
PUNTARELLE SALAD roman-style shaved chicory, garlic-chili-lemon-anchovy vinaigrette.....	11

PASTA-- *fresh pastas are handmade in house, gluten-free pasta add \$2.50, gluten-free gnocchi add \$3.00*

SPAGHETTI 'cacio e pepe' (v) pecorino romano and black pepper sauce.....	14
CAPPELLETTI green garlic & ricotta stuffed pasta, shaved asparagus, morel mushrooms, preserved lemon.....	16
PAPPARDELLE hand-rolled Tuscan pasta, lamb and smoked tomato ragu, parmigiano reggiano.....	17
GNOCCHI (v) handmade potato gnocchi, butter-braised ramps, black truffle, pecorino cheese.....	17
TAGLIATELLE BOLOGNESE egg pasta, classico ragù bolognese, grana padana cheese.....	16
RIGATONI sauteed shrimp, cured pork jowl, toasted garlic, san marzano tomato, calabrian chili.....	17

*LIMITED TAKE-OUT AVAILABILITY ON ENTREE PLATES

ENTREE PLATES

WOOD-GRILLED BRONZINO zolfini beans, wild nettle pesto, baby artichokes, preserved lemon relish.....	28
CHICKEN 'MILANESE' crispy chicken, sugar snap peas, wild garlic mustard greens, radishes, basil, aioli.....	25
HERITAGE PORK Daily preparation of various cuts sourced from <i>Mirror Image Farms</i> , Bainbridge-PA.....	M

PIZZA--*all pizzas are baked between 750-800F in our handmade Neapolitan wood-burning oven*

MARGHERITA (v) crushed san marzano tomato, buffalo mozzarella, basil, EVOO.....	15
PIZZA GINA (v) crema base, caputo mozzarella, fontina d'aosta, shaved garlic, parmigiano reggiano, dried oregano..	15
PICCANTE crushed tomato, hot soppressata, caputo mozzarella, pecorino, shaved garlic, 'hot honey'.....	16
NORCIA taleggio crema, mozzarella, thyme, black truffle, pancetta, black pepper.....	17
PRIMA (v) taleggio crema, arrowleaf spinach, black trumpet mushrooms, garlic, mozzarella & montasio cheeses.....	16
SALSICCIA spicy tomato sauce, pork sausage, calabrian chili, oregano, red onion, garlic, caputo mozzarella.....	16
PALERMO crushed tomato, olives, smoked mussels, capers, buffalo mozzarella, oregano, chili, garlic.....	18
BRUNO crema, braised greens, nduja salame, roasted garlic, caputo mozzarella, aged pecorino.....	16

LUCA has adopted the 'Living Wage' initiative to bring equality to kitchen staff wages. In lieu of increasing all menu prices, a service charge of 2% will be applied to all food purchases to be distributed directly to our Back of House employees. We thank you for your support in this initiative.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

*Any dishes marked with (v) indicates they are vegetarian, ask your server for items that **can also be made vegetarian**

*Please ask for our Gluten Free Menu

GLUTEN FREE MENU

SMALL PLATES *additional side of GF bread - \$2.00, GF bread substitution - \$1.00,*

SCOPA a snack bowl of salami, cheese, artichokes, olives, peppers, pickled vegetables	8
PORCHETTA di TESTA grilled GF bread, garlic aioli, shaved cured pork, pickled green tomatoes.....	8
BEEF CARPACCIO shaved raw natural beef, black truffle, smoked tomato jam, pickled mustard seeds.....	13
PROSCIUTTO di PARMA thinly-sliced, air-dried Italian ham from Parma-Italy, cured olives	13
HANDMADE BURRATA creamy mozzarella, smoked prosciutto, fermented honey, GF bread.....	12
SCAMORZA (v) melted house-smoked mozzarella, black truffle honey, chives, GF bread, EVOO	10
CHICKEN LIVER BRUSCHETTA GF bread, liver mousse, preserved kumquats, watercress.....	8
WOOD-GRILLED BEEF TONGUE 'tonnato' radishes, mizuna, garlic mustard greens, tonnato sauce.....	10

VEGETABLES & SALADS

WOOD-ROASTED CAULIFLOWER calabrian chili, colatura, & pistachio pesto.....	11
WOOD-GRILLED ESCAROLE soft-boiled farm egg, pancetta vinaigrette.....	12
LITTLE GEM LETTUCES creamy lemon-garlic-anchovy dressing, parmigiano, EVOO.....	11
CHOPPED SALAD salame, pecorino, lettuces, chicories, pepperoncini, lemon-oregano vinaigrette.....	11
PUNTARELLE SALAD roman-style shaved chicory, garlic-chili-lemon-anchovy vinaigrette.....	11

PASTA--*gluten-free pasta add \$2.50, gluten-free gnocchi add \$3.00*

SPAGHETTI 'cacio e pepe' (v) pecorino romano and black pepper sauce.....	14
PAPPARDELLE lamb and smoked tomato ragu, parmigiano reggiano.....	17
GNOCCHI (v) butter-braised ramps, black truffle, pecorino cheese.....	17
TAGLIATELLE BOLOGNESE classico ragù bolognese, grana padana cheese.....	16
RIGATONI sauteed shrimp, cured pork jowl, toasted garlic, san marzano tomato, calabrian chili	17

ENTREE PLATES

WOOD-GRILLED BRONZINO zolfini beans, wild nettle pesto, baby artichokes, preserved lemon relish.....	28
HERITAGE PORK Daily preparation of various cuts sourced from <i>Mirror Image Farms</i> , Bainbridge-PA.....	M

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DESSERTS

PANNA COTTA 7
Custard with organic goat's milk, honey, muscat grape preserves

TORTA 'DELLA OPERA' 8
Layered chocolate cake with hazelnut cream, chocolate ganache

SALTED BUTTERSCOTCH BUDINO 7
Butterscotch pudding with caramel, whipped mascarpone & malt flakes

RICOTTA FRITTERS 8
Sugar-dusted crispy fritters, rhubarb jam, Vanilla bean creme anglaise

GELATO TRIO 9
Rotating selection of artisan gelato sourced from D'Ascenzo's Gelato in West Chester, PA

FORTIFIED WINES 2 oz. pour

OLOROSO SHERRY, <i>El Maestro Sierra</i>	11
PX SHERRY, <i>Pedro Ximenez</i>	11
MADEIRA Malmsey 10 yr., <i>Blandy's</i>	14
RUBY PORT 2003, <i>Smith Woodhouse</i>	10
TAWNY PORT 10 yr., <i>Graham's</i>	11
VIN SANTO del Chianti Classico, <i>Belcaro</i>	14

ESPRESSO, COFFEE & TEA

Toby's Estate, Brooklyn NY

ESPRESSO *Decaf or Regular* 2.5
*served with pistachio cookie & lemon twist

MACCHIATO *Decaf or Regular* 3.25
equal parts espresso & steamed milk

CAPPUCCINO *Decaf or Regular* 3.5
espresso with steamed milk

HAZELNUT MOCHA *Decaf or Regular* 3
Espresso with nutella ganache and steamed milk

COFFEE *Decaf or Regular* 3
freshly brewed drip coffee

TEA 3
Passenger, Lancaster-PA
Caffeinated: English breakfast, Earl Grey, Jasmine, Rooibos
Caffeine Free: Ginger-lemon, Chamomile

AFFOGATO 8
espresso & scoop of gelato

AFFOGATO 'CORRETO' 10
espresso, gelato & 1 oz. Amaro Sibona

LIQUEURS & CORDIALS 2 oz. pour

FRATELLO	8
LIMONCELLO	9
AMARETTO	8
BORGHETTI	8
SAMBUCA	9
INFINITO	9

BAR

COCKTAILS *contemporary cocktail creations*

AVANTI *[Bright and citrus-forward, like a holiday on the Amalfi Coast]*

rum, fennel-infused limoncello, grappa, vermouth, lemon, simple 12

SIDE SADDLE *[Complex, elegant, and sophisticated]*

cognac, sherry, grand poppy amaro, orange, simple, vanilla bitters..... 14

LUCA SOUR *[Our take on a classic whiskey sour draped in an Italian flag]*

bourbon, amaro montenegro, lemon, egg white, barolo 'chinato' 13

MELETTI MULE *[Classic, crisp and refreshing amaro forward Mule with seasonally rotating shrub]*

vodka, meletti amaro, walnut liqueur, seasonal shrub, ginger beer, bitters..... 12

POMPEII *[Salt, smoke, citrus and amaro]*

tequila, mezcal, grapefruit, cardamaro amaro, sfumato amaro, lava salt..... 12

ALL'ANTICA *[LUCA's amaro forward old-fashioned]*

bourbon, amaro dell' erborista, bitters, simple, amarena cherry, orange 14

TURIN *[A Manhattan with Lancaster County heritage and Italian soul: baking spice, leather, alpine herbs]*

stoll & wolfe rye, braulio amaro, vermouth, genepy, bitters, house-made luxardo cherries 14

Classico *cocktails inspired by the classic cocktail culture of Italy*

APEROL SPRITZ aperol, prosecco, soda, lime, olive-orange garnish..... 9

NEGRONI gin, campari, carpano antica vermouth, orange 10

NEGRONI 'sbagliato' campari, carpano antica vermouth, prosecco, orange twist 10

WINES BY THE GLASS

SPARKLING *7 oz. pour in stemless flute*

PROSECCO N/V, *Rocchina*, Prosecco di Treviso-IT: delightfully aromatic, bright, crisp and refined..... 11

ROSE BRUT N/V, *Jeo*, Veneto-IT: sparkling rose-elegant and balanced, lightly tart & delightful 12

WHITE WINE *6 oz. pour served in 20 oz. stemless glass*

PASSERINA 2017, *Il Conte*, Le Marche-IT: bright, expressive & crisp, tart apple, subtle minerality 8

GAVI 2017, *Araldica*, Piedmont-IT: sauvignon blanc-like, green citrus peel, wildflower honey, preserved lemon 9

PINOT GRIGIO 2017, *Indigenous*, Veneto-IT: white peach & apple, round, elegant with great finish 9

CHARDONNAY 2017, *Castlefelder 'Doss'*, Alto Adige-IT: baked apple, subtle honey & spice, richly textured 11

RED WINE *6 oz. pour served in 20 oz. stemless glass*

BARBERA d'ALBA 2015, *Cascina Pace*, Piedmont -IT: expressive with violets, tart cherry and great acidity..... 10

SANGIOVESE BLEND 2015, *Ciacci*, Tuscany-IT: medium-bodied with rich red plum, leather, hint of earth..... 11

MERLOT/CABERNET 2017, *Antico Fuoco*, Verona-IT: full-bodied, ripe black fruit, sweet tobacco, baking spices.... 10

CESANESE 2017, *Corte dei Papi*, Lazio-IT: a house-favorite with black currant, savory herbs, structured and dry..... 13

NATURAL WINES *6 oz. pour served in 20 oz. stemless glass*

low-intervention wines made from organic grapes with little to no sulfites or manipulation

COCOCCIOLA 2017, *Cantina Frentana*, Abruzzo-IT: rare white grape varietal from central-eastern Italy with scents of white flowers, citrus and subtle spice, vibrant acidity and freshness with subtle green almond notes..... 12

ETNA ROSSO 2017, *Cantine de Indie*, 'Polpo Rosso', Nerello Mascalese, Sicily-IT: bright, lively and fresh, light-bodied red from Sicily, stainless steel aged with short skin-contact, delightful minerality and delicious with everything..... 14

OTHER BEVERAGES

NON-ALCOHOLIC CRAFT COCKTAIL seasonally-inspired house made shrub- please inquire 5

SAN PELLEGRINO Italian sparkling water, 750 ml 3

ACQUA PANNA Italian natural spring water, 1L 4

SAN PELLEGRINO ITALIAN SODAS Lemon, orange, chinotto, sanbitter..... 2.5

COCA COLA PRODUCTS 2

ICED TEA 'Menno Tea' original mint, unsweetened, OR just mint (caffeine free) 16 oz..... 2.5

BOTTLE LIST [bottles listed in progression of body and weight]

SPARKLING WINE

PROSECCO <i>Rocchina</i> , Prosecco di Treviso-IT.....	42
PROSECCO <i>Ancinum</i> , Veneto-IT.....	39
FRANCIACORTA <i>Sullerba</i> , Lombardia-IT.....	48
ROSE BRUT <i>Jeo</i> , Veneto-IT.....	41
LAMBRUSCO <i>Caprari</i> , Emilia Romagna-IT.....	41
LAMBRUSCO DI MODENA ' <i>Nicchia</i> ' <i>Familia Carafoli</i> , Modena-IT.....	33
GRAGNANO <i>Penisola Sorrentina</i> , Campania-IT.....	37

WHITE WINES

GRUNER VELTLINER 2016, <i>Von Donabaum</i> , Burgenland-AU.....	42
VERMENTINO 2017 <i>Argiolas</i> , Sardinia-IT.....	39
PINOT GRIGIO 2017, <i>Indigenous</i> , Veneto-IT.....	38
PASSERINA 2017, <i>Il Conte</i> , Le Marche-IT.....	32
GAVI 2017 <i>Araldica</i> , Piedmont-IT.....	35
ORVIETO 2017, <i>Argillae</i> , Umbria-IT.....	42
ARNEIS 2015, <i>Malvira</i> , Roero-Piedmont-IT.....	43
GRILLO 2017, <i>Santa Teresa</i> , Sicily-IT.....	35
PECORINO 2016, <i>Cataldi Madonna</i> , Abruzzo-IT.....	57
CHARDONNAY 2016 <i>Deforeville</i> , Piedmont-IT.....	47
PINOT GRIGIO 2016 <i>San Michele</i> , Trentino-IT.....	43
PINOT BIANCO 2017, <i>Terlano</i> , Alto Adige-IT.....	45
SOAVE 2017, <i>Pieropan</i> , Veneto-IT.....	41
CHARDONNAY 2017, <i>Castelfeder</i> , Alto Adige-IT.....	47
CHARDONNAY 2015, <i>Rohstoff</i> , Austria.....	55

RED WINES

PINOT NOIR 2016, <i>Lechthaler</i> , Trentino-IT.....	43
PINOT NOIR 2015, <i>Smith & Perry</i> , Oregon-US.....	47
CHIANTI 2016, <i>Palladio</i> , Chianti-IT.....	35
PINOT NOIR 2017, ' <i>Unconditional</i> ' <i>Battle Creek Cellars</i> , Oregon-US.....	43
CHIANTI CLASSICO 2016, ' <i>Rubiolo</i> ' <i>Gagliole</i> , Chianti Classico-IT.....	50
GRENACHE BLEND 2012, ' <i>Tete a Tete</i> '- <i>Terre Rouge</i> , <i>Sierra Foothills</i> , CA-US.....	45
MONTEPULCIANO d'ABRUZZO 2017 ' <i>Per Linda</i> ' <i>Vignaioli</i> , Abruzzo-IT.....	38
NEBBIOLO 2016, <i>Langhe</i> , <i>Produttori del Barbaresco</i> Piedmont-IT.....	67
ETNA ROSSO 2016, <i>Graci</i> , Sicily-IT.....	65
CHIANTI RISERVA 2015, ' <i>Il Grigio</i> ' <i>San Felice</i> , Chianti Classico, Tuscany-IT.....	61
PRIMITIVO 2017, <i>I Muri</i> , Puglia-IT.....	36
DOLCETTO 2017, ' <i>Peccherino</i> ' <i>San Luigi Dogliani</i> , Piedmont-IT.....	46
BARBERA d'ASTI 2016, ' <i>Libera</i> ' <i>Bava</i> , Asti-IT.....	39
BARBERA 2014, <i>Indigenous</i> , Piedmont-IT.....	35
BARBERA d'ALBA 2015, <i>Cascina Pace</i> , Piedmont -IT.....	40
SANGIOVESE BLEND 2015, <i>Ciacci</i> , Tuscany-IT.....	44
SANGIOVESE/CABERNET 2017, <i>Bruni</i> , Maremma-Tuscan-IT.....	39
CABERNET 2016, ' <i>I Perazzi</i> ' <i>La Mozza</i> , Maremma, Tuscany-IT.....	50
MERLOT/CABERNET 2017, <i>Antico Fuoco</i> , Veneto-IT.....	39
MONTEFALCO ROSSO 2014, <i>Fattoria Colsanto</i> , Umbria-Tuscan-IT.....	48
NERO D'AVOLA 2016, <i>Baglio di Grisi</i> , Sicily-IT.....	40
CESANESE 2016, <i>Corte dei Papi</i> , Lazio-IT.....	51
CABERNET/MERLOT 2015, ' <i>il fauno</i> ' <i>Protettore di Arcanum</i> , Tuscany-IT.....	55
SUPER TUSCAN 2016, ' <i>I Perazzi</i> ' <i>La Mozza</i> , Maremma-Tuscany-IT.....	62
BORDEAUX BLEND 2015, <i>Terre di San Leonardo</i> , Trentino-IT.....	56
SUPER TUSCAN 2015, <i>Le Sughere di Frasinello</i> , Tuscany-IT.....	68

RESERVE LIST AVAILABLE UPON REQUEST

BOTTLED BEERS

AYINGER Hefeweizen, <i>Brau-Weisse</i> , 5.1% ABV, 16.9 oz.....	8
HAZELNUT BROWN NECTAR Brown Ale, <i>Rogue</i> , 5.6% ABV, 12 oz.....	7
DARK TRUTH American Double/Imperial Stout, <i>Boulevard Brewing</i> , 9.7% ABV, 12 oz.....	8
BELL CRACKER Double IPA, <i>2sP Brewing</i> , 8.7% ABV, 12 oz.....	6
WITTE WHEAT ALE Witbier, <i>Ommegang</i> , 5.2%ABV, 12 oz.....	6
BURNING RIVER Pale Ale, <i>Great Lakes Brewery</i> , 6%ABV, 12 oz.....	6
TITAN IPA American IPA, <i>Great Divide</i> , 7.1% ABV, 12 oz.....	6
CIDER Seasonal Selection, <i>Graft / Levengoods</i> , 6.9% ABV, 12oz.....	7

LIQUEURS & SPIRITS

AMARO *herbal digestif liqueur infused with spices, botanicals, herbs--arranged light to heavy*

HOUSE-CURATED AMARO FLIGHTS.....	16
1.VECCHIO AMARO del CAPO <i>Distillery Gruner 1965, 35%, Calabria-IT: citrus blossom, spice, licorice.....</i>	11
2.GRAND POPPY <i>Greenbar Distillery, California-US: citrus, poppy flower, pink peppercorn, bay leaf.....</i>	11
3.CARDAMARO <i>Canelli 1820, Piedmont-IT: caramelized orange peel, sweet herbs, botanicals, spiced wood.....</i>	9
4.MELETTI <i>Ascoli Piceno 1871, Marche-IT: saffron, gentian, clove, honeyed orange blossom.....</i>	7
5.NARDINI 'TAGLIATELLA' <i>Ditta Bortolo Nardini 1779, 35%, Veneto-IT: orange blossom, sweet cherry, botanicals</i>	13
6.MONTENEGRO <i>Montenegro 1885, Bologna-IT: LUCA favorite; orange caramel, vanilla, warm botanical spice.....</i>	12
7.AMARO PASUBIO <i>Cappelletti 1909, 18%, Trento-IT: aged wine, fermented blackberry, pipe tobacco, alpine herbs.....</i>	9
8.NONINO QUINTESSENTIA <i>Nonino Distillatori 1933, Friuli-IT: refined bitter orange, rhubarb, caramel, juniper</i>	15
9.LUCANO <i>Amaro Lucano s.p. 1894, 28%, Basilicata-IT: gentian, honeyed sage, cola, baking spice</i>	13
10.AMARO DI ANGOSTURA <i>2014, 35%, West Indies: cinnamon, clove, caramel, cardamom, root beer.....</i>	10
11.SIBONA <i>Antica Distilleria Domenico Sibona, 28%, Alba, Piedmont-IT: dry cherry cola, orange peel, botanicals</i>	10
12.AVERNA <i>Fratelli Averna 1859, 29%, Sicily-IT: cola, vanilla, subtle licorice, cocoa, orange.....</i>	11
13.AMARO NOVEIS <i>Distillerie Francoli, 24%, Piedmonte-IT: spiced molasses, mountain herbs, buckwheat honey.....</i>	10
14.ABANO <i>Luxardo 1952, Padua-IT: burnt sugar, tobacco box, black pepper, eucalyptus</i>	10
15.AMARO dell'ETNA <i>Agrosan 1901, 30% Sicily-IT: bitter citrus, vanilla, orange peel, spices.....</i>	9
16.BRAULIO <i>Gruppo Camparo 1875, 21%, Lombardy-IT: Alpine amaro; chamomile, pine, spearmint, honey, spice.....</i>	12
17.DENTE DI LEONE <i>Saint Marcel, 32.6% Valle d'Aosta-IT: complex alpine herbs, citrus peel, dandelion root.....</i>	13
18.RAMAZOTTI <i>Canelli 1815, Piedmont-IT: sassafrass, bitter orange peel, woody herbs, spice</i>	8
19.LAZZARONI <i>Lazzaroni E Figli 1851, 25%, Lombardy-IT: alpine herbs, burnt sugar, peppermint</i>	11
20.BRANCA MENTA <i>Brana 1963, Milan-IT: syrupy cola, spearmint, aloe, chamomile</i>	9
21.CYNAR <i>Gruppo Campari 1952, 16.5% Milan-IT: savory dried herbs, thistle, black tea, buckwheat honey</i>	8
22.CYNAR 70 <i>Gruppo Campari 1952, Milan-IT: tart cocoa, bitter botanicals, sweet spice</i>	12
23.S. MARIA AL MONTE <i>Distilleria Durbino 1892, 40%, Genoa-IT: botanicals, ginseng, burnt orange, saffron</i>	15
24.NARDINI <i>Muccia 1779, Veneto-IT: peppercorn, citrus caramel, cacao, spice</i>	15
25.AMARO delle SIRENE 'SE'Don Ciccio & Figli, 29%, Wash, D.C.:Birch beer, black peppercorn, chicory, cinnamon....	16
26.ALTA VERDE <i>Cappelletti 1909, 2%, Trento-IT: Alpine herbs, lemon peel, floral chamomile tea.....</i>	9
27.VARNELLI DELL'ERBORISTA <i>Muccia 1868, 21%, Marche-IT: thistle, chamomile, straw, wild flower honey.....</i>	15
28.VARNELLI SIBILLA <i>Muccia 1868, Marche-IT: chestnut honey, sweet earth, botanical spice</i>	15
29.FERNET BRANCA <i>Branca 1845, Milan-IT: tobacco, menthol, molasses, eucalyptus</i>	9
30.AMARO delle SIRENE <i>Don Ciccio & Figli, 29%, Wash, D.C.: floral allspice, cola, licorice, chamomile, eucalyptus....</i>	15
31.ZUCCA RABARBARO <i>Ettore Zucca 1845, Milan-IT: smoked rhubarb, tobacco, cardamom, resinous herbs.....</i>	11
32.CONTRATTO FERNET <i>Contratto 1920, 30%, Piedmont-IT: licorice, sugar cane, sassafrass root, chamomile.....</i>	12
33.SFUMATO <i>Cappelletti 1909, 20%, Trento-IT: resinous herbs, mountain berries, smoky tobacco, rhubarb</i>	9
34.LETHERBEE FERNET <i>Letherbee 2007, 30% Chicago-US: saffron, rhubarb root, eucalyptus, menthol.....</i>	11
35.ELISIR <i>Cappelletti 1909, Trento-IT: tart madeira, juicy, dandelion, pine, earth</i>	11

VERMOUTH *hand-crafted aromatized wines, ideal for aperitivo*

DOLIN BLANC 'dry' Classic and clean french aperitif, bright, citrus peel, lightly floral	8
MANCINO <i>Bianco-</i> grapefruit, cardamom, angelica	12
DEL PROFESSORE BIANCO Floral honeysuckle & key lime, herbaceous & slightly tart; a delight	12
ALESSIO <i>Torino Rosso</i> Botanical with caramel and orange peel, rich & tart	9
CARPANO ANTICA Classic, sweet Italian Vermouth: bright tart cherry, almond, caramel, botanicals	11
COCCHI TORINO House favorite: rich, complex yet approachable and simple	8
MANCINO <i>Rosso-</i> vanilla, baking spices, juniper	12
DEL PROFESSORE ROSSO Resinous herbs, syrupy cane sugar, eucalyptus and allspice.....	12
ALESSIO 'CHINATO' The 'torino rosso' with vanilla, layered spice	11
PUNT E MES Intense cherry jam, cinnamon spice, light botanicals, cola.....	10
COCCHI 'DOPO TEATRO' Smokey rhubarb, quinine, spice, botanicals	12

SPIRITS *craft spirits from around the world; listed from least to most expensive*

VODKA	Faber, Tito's, Ketel One, Boyd & Blair, Stateside, Thistle Finch
GIN	Faber, Bluecoat, Thistle Finch, Martin Miller, Hendricks, Haymans, Barr Hill, Botanist, St. George
RUM	Faber White, Corsair Spiced, Smith & Cross, Plantation, Diplomatico
TEQUILA	El Jimador Silver, Altos Reposado, Altos Blanco, Casamigos Reposado
MEZCAL	Vida, Ilegal, Yuu Baal
WHISKEY	<i>Rye</i> Rittenhouse, Woodford, Michter's, Stoll & Wolfe, Thistle Finch <i>Bourbon</i> Old Forester, Elijah Craig, Woodford Reserve, Bulleit, Michter's, Clyde May, Basil Hayden, Bookers, Widow Jane, Woodford Double Oak <i>Irish</i> Jameson, Red Breast 12, Red Breast 15
SCOTCH	<i>Single malt</i> Glenlivet 12, Glenlivet 15, Highland Park 12, Laphroaig 10, Talisker 10, Lagavulin 16,
BRANDY	Lairds, Torres 10 Year
COGNAC	Dominique, Mason Rouge
GRAPPA	BERTA GRAPPA: Chianti, Nebbiolo, Amarone NARDINI: Grappa VECCHIA: Caffo Grappa
	SIBONA: Camomilla, Madeira, Roviere, Porto NONINO: Moscato POLI: Miele, Mirtillo