



## WINES BY THE GLASS

<b>Sparkling</b>	6oz	
Prosecco, Scarpetta, Friuli-Venezia Giulia 2017	12	
<b>White</b>	6oz	9oz
Friulano, Talis, Friuli-Venezia Giulia 2020	12	17
Villa Sparina, Gavi del Comune di Gavi, Piedmont, Italy 2020	14	20
Verdicchio dei Castelli di Jesi, Colleleuva, Le Marche 2020	12	17
Chardonnay, B.R. Cohn, Russian River Valley, Sonoma County 2019	15	21
Roland Lavantureaux, Petit Chablis, Burgundy, France 2019	20	28
<b>Rosé</b>	6oz	9oz
Ioppa, Colline Novaresi, Piedmont 2018	13	18
<b>Red</b>	6oz	9oz
Nebbiolo, Cantina Rizzi, Langhe, Piedmont 2018	18	25
Toscana Rosso, Guado al Tasso, 'Il Bruciato,' Tuscany, Italy 2019	20	28
Montepulciano d'Abruzzo, Tiberio, Abruzzo, Italy 2019	15	21
Pinot Noir, Evesham Wood, Willamette Valley, Oregon 2020	18	25
Cabernet Sauvignon, Olema by Amici, Napa Valley, California 2019	23	30

## BIRRA

Peroni Nastro Azzuro, Pale Lager	7
Riptide Brewing Company, Porpoise Party, IPA	8
Stella Artois, Lager	8



## COCKTAIL SALONE

17

### **Sunnyside Up**

New Amsterdam Vodka, Limoncello Sorbet, Prosecco, Mint

### **Salone Rosato**

Malfy Gin Rosé, Byrrh Grand Quinquina, Salers Gentian Aperitif, Grapefruit

### **Daiquiri Spezia**

Papa's Pilar 24 Dark Rum, Ancho Reyes, Citrus Trio, Peach and Angostura Bitters

### **Margarita di Napoli**

Milagro Silver Tequila, Liquore Strega, Solerno, Lemon, Saffron

### **Sun Rye-sing**

Redemption Rye Whiskey, Cocchi Barolo Chinato, Cappelletti Aperitivo, Lemon

### **Club Room Spritz**

Cocchi Americano Bianco, Prosecco, Ginger, Lemon

## COCKTAIL PER DUE, FEATURING PORTHOLE BY CRUCIAL DETAIL

50

*Club Room rotating Porthole Cocktail; inquire with your server for current recipe*

