



# COCKTAILS

## BEER & AFTER DINNER DRINKS

+ SODAS, WATERS, COFFEE & TEA

### ITALIAN STARTERS

#### PROSECCO COCKTAIL

Prosecco, sugar cube, Angostura bitters 10

#### ROME WITH A VIEW

Campari, Dolin dry, lime juice, simple syrup, soda 10

#### APEROL SPRITZ

Aperol, Prosecco, soda water, orange slices 10

#### VERMOUTH

Selected Vermouth served: chilled and up, on the rocks, or with a splash of soda on ice

Dolin Blanc	5	Cocchi Rosso	6
Contratto Bianco	6	Capano Antica	8

#### PROSECCO

Andreola "Dirupo" Brut Prosecco 10 / 35

### HOUSE FAVORITES

#### PAESANO LEMON DROP

Grey Goose, limoncello, Cointreau, lemon juice 11

#### PAESANO MARTINI

Grey Goose, orange bitters, Contratto Bianco 12

#### STRAWBERRY SWIZZLE

Rum\*, lime juice, strawberry syrup, soda water 10  
*\*Available with tequila instead of rum*

#### DARK & STORMY

Cruzan Black Strap rum, ginger beer, lime juice 10

#### MICHIGAN NEGRONI

New Holland barrel aged gin, St. Julian Solara sherry, Campari 10

#### AVIATION

Hendricks gin, Luxardo maraschino liqueur, Rothman & Winter Violette, lemon juice 12

### SEASONAL COCKTAILS

#### SANGRIA SOLARE

Italian wine\*, Absolut mandarin, peach bourbon, citrus juice, and fresh fruits 11  
*\*Available with white or red wine*

#### ITALIAN COASTLINE

St. Germain elderflower liquor, Hendricks gin, rosemary, blueberry, lemon juice 13

#### AMALFI HONEYBEE

Limoncello, Rhum JM, lemon juice, Michigan honey syrup 11

#### SICILIAN SMASH

Bulleit rye, fresh orange, basil syrup 12

#### GOLD RUSH

Woodford Reserve bourbon, Canton ginger liqueur, lemon juice, Michigan honey syrup 14

#### THE COLOSSEUM

Smoky Vida mezcal, Lunuzal reposado tequila, Campari, lime juice, Pellegrino grapefruit, salt 13

### CLASSICS

#### OLD-FASHIONED

Bourbon, sugar, bitters, orange peel, Luxardo cherry 10

#### MANHATTAN

Bourbon, sweet vermouth, Angostura bitters 10

#### NEGRONI

Gin, sweet vermouth, Campari 10

#### SAZERAC

Bulleit rye, absinthe, sugar, Peychauds bitters 11

#### DAIQUIRI

JM White Rhum, Appleton Estate Signature Blend, sugar, lime juice 11

#### SIDECAR

Courvoisier V.S. cognac, Cointreau, lemon juice 13

**LOCAL BEER**

Two Hearted IPA, Bell's Brewing	6
Red Jacket Amber, Keweenaw Brewing	6
Local's Light, Shorts Brewing	6
Vandermill Hard Cider	7
Burning River Pale Ale, Great Lakes Brewing Co.	6
Lager of the Lakes Pilsner, Bell's Brewing	6
Dirty Blonde Wheat Beer, Atwater Brewery	6
Short's Space Rock (Gluten Free)	6

**IMPORTED & DOMESTIC BEER**

Peroni	6
Moretti la Rossa	6
Stella Artois	6
Heineken	6
Guinness (16oz. draft can)	6
Bellhaven Scotch Ale	6
Budweiser	5
Bud Light	5
Beck's Non-alcoholic	5

**VERMOUTH** (served on ice, or chilled)

Dolin Blanc	5
Cocchi Rosso	6
Contratto Bianco	6
Capano Antica	8

**ITALIAN APERITIF & DIGESTIF**

Campari	8
Aperol	8
Montenegro	10
Averna	10
Cocchi Barolo Chinato	10
Fernet-Branca	9.50
Cynar	9
Limoncello	8

**WHISKEY**

The Glenlivet 12 year	11
Glenfiddich 12 year	11
Cragganmore 12 year	13
Laphroaig 10 year	11
The Macallan 12 year	9.50
Woodford Reserve	11
Knob Creek 9 year	10
Maker's Mark	9
Bulleit Rye	9
Crown Royal	9

**GRAPPA**

POLI MIELE	
Blended with mixture of acacia honey and herbs	10
MOLETTO GRAPPA DI MOSCATO	
Aromatic with illusions of sweetness	9
BANFI GRAPPA DI SANGIOVESE	
A clean Tuscan grappa	9
NARDINI GRAPPA	
A classic from one of the oldest distilleries	10
IL POGGIONE GRAPPA DI BRUNELLO	
Our best selection from renowned producer	11

**COGNAC**

Courvoisier V.S.	12
Remy Martin V.S.O.P	15
Remy X.O.	20

**PORTS**

Niepoort Ruby	7
Niepoort Tawny	7
Warre's "Otima" 10 Year Tawny	9
Ferreira 20 year Tawny	15

**LIQUORI & AFTER DINNER**

Sambuca Romana	8
Sambuca Romana Black	8
Disaronno Amaretto	10
Frangelico	10
Tuaca	8
Grand Marnier	11.50
B & B	11
Drambuie	10
Lanciola Vin Santo	10

**BOTTLED WATER & SODAS**

San Pellegrino, 750 ml	5
San Pellegrino, 250 ml	3
Panna Mineral Water, 500 ml	3
San Pellegrino Orange	3
San Pellegrino Lemon	3
Abita Root Beer	3.50
Q Ginger Beer	4
Assorted Juices - (ask your server)	

**COFFEE & TEA**

Mighty Leaf Tea Selections	3
Coffee, regular/decaf	3
Espresso, single or double	3/4.50
Caffe Correcto	5.50
Caffe Americano	4.50
House Cappuccino	5.50
European Cappuccino	5.50

