

Cocktails

CLASSICS

- MARTINI** 14
Sipsmith gin, dry vermouth with a twist of lemon. Can also come with Belvedere vodka or dirty with blue cheese olives (\$15.50)
- MANHATTAN** 16
Knob Creek Rye, sweet vermouth, Angostura bitters and a fancy cherry. Make it a Nero “black” Manhattan with Amaro Averna.
- NEGRONI** 16
Campari, sweet vermouth and gin. Served with a twist. An Italian classic.
- APEROL SPRITZ** 14
Bubbly Amore prosecco and Aperol make for an extremely sippable cocktail

SEASONAL

- HONEYMOON MULE** 12
Cathead Honeysuckle Vodka, fresh cantaloupe, lemon, honey syrup and ginger beer
- FIERY PASSION FRUIT MARGARITA** 14
Astral Tequila, lime juice, Agavero Orange Tequila Liqueur, coconut water, passion fruit and spicy Calabrian chilis
- STRAWBERRY RHUBARB SANGRIA** 13
Barone Fini Merlot, strawberry and rhubarb syrup with strawberry-infused Cappelletti and rosé prosecco
- LEMON BLUEBERRY SANGRIA** 12
Pinot Grigio, house-made limoncello, blueberry simple syrup, lemon juice and Amore prosecco
- WALLFLOWER** 15
Four Roses Yellow Label Bourbon, lemon juice, honey syrup and Cocchi Bianco
- MAMATINI** 15
Pineapple-infused Salamander Vodka, pomegranate juice, Pama liqueur, pineapple juice, Cappelletti, simple syrup and orange bitters

Beers

Draft Beer

- Sugar Creek Mama’s Italian Pilsner 7
Wicked Weed Pernicious 7
Sycamore Brewing Rotating Tap 7
Resident Culture Rotating Tap 8
Olde Mecklenburg Rotating Tap 6
Local Beer Rotating Tap 7

Bottled Beer

- Michelob Ultra 4
Stella Artois 5
Becks Non-Alcoholic 3.5
Angry Orchard 4.5

Desserts

Nutella Pie

Chocolate-hazelnut spread whipped with mascarpone cheese and peanut butter, chilled on a graham cracker crust and topped with dulce de leche and chocolate sauce 11

Mama's Giant Chocolate Cake

Layers of moist chocolate cake and rich fudge frosting served with salted caramel sauce, chocolate crunch and whipped cream 13

New York Style Cheesecake

Traditional cheesecake with seasonally changing flavors, ask your server for details 11

Vanilla Bean Panna Cotta

Fresh vanilla bean panna cotta served with walnut streusel, Marsala reduction and seasonal fruit. 10

Cannoli

Sweet ricotta and chocolate chip cream-filled crisp pastry shell and topped with powdered sugar and thick chocolate drizzle. 5

Tiramisu

Ladyfinger cookies soaked in Kahlua, layered with sweetened mascarpone. 11

**There is a small \$3 per person
fee for any outside desserts**

After Dinner

Hot _____

Espresso 3.5
Double Espresso 5
Cappuccino 5
Enderly Drip Coffee 3
Tea 3
Affogato 8

Amari _____

Campari 11
Cappelletti 8
Cynar 10
Averna 11
Fernet Branca 10
Amaro Montenegro 10
Pasubio Vino Amaro 8
Romano Sambuca. 10
See The Elephant 10
Get a flight. 20

Drinks _____

Italian Nuts & Berries 13
Espresso Martini 14
House-Made Limoncello 11
Fonseca 10-year Tawny Port 14
Grappa di Barbera 11