

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

- SPICED SUGAR PLUM SANGRIA, RED** **12**
Barone Fini Merlot, cinnamon apple spice syrup, crème de cassis, plum syrup, Natalie’s orange juice, prosecco
- KENTUCKY APPLE SANGRIA, WHITE** **12**
Giuliano Rosati Pinot Grigio, apple cider, vermont maple syrup, Four Roses Bourbon
- BREAD PUDDING OLD FASHIONED** **16**
Woodford Malt Whiskey, vanilla marsala syrup, Scrappy’s Chocolate Bitters
- SAGE AND FIG MARGARTIA** **13**
Fig-infused Astral Tequila, Dalmatia Fig Spread, orange liqueur, sage simple syrup, housemade sour mix
- ITALIAN GIN AND TONIC** **13**
Malfy Limone Gin, limoncello, tonic water
- PEAR AND GINGER MARTINI** **15**
Grey Goose La Poire, honey, lemon juice, Domaine de Canton Liqueur, ginger beer

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
N/A Bottled Beer 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

Cookie Butter Cheesecake

New York style cheesecake marbled with swirls of speculoos, served with caramel and whipped cream . . . 11

Warm Bread Pudding

Bread pudding studded with marsala soaked raisins and vanilla bean, served with house made gelato topped with dulce de leche 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