

VINO

SPARKLING & ROSATO

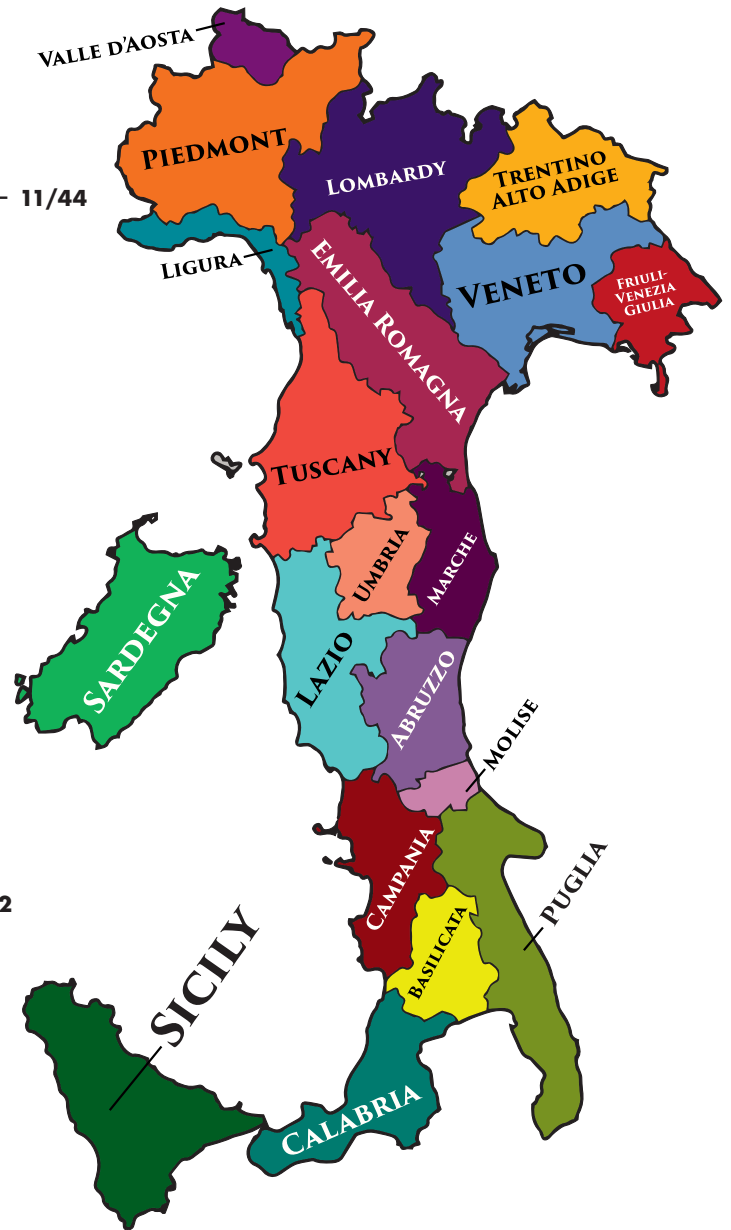
- ZARDETTO**, prosecco, veneto (on tap) - 10/40
- STELLA ROSA**, moscato d'Asti, piemonte - 10/40
- MEDICI ERMETE**, reggiano lambrusco i quercioli secco, emilia romagna - 11/44
- CANTELE**, negroamaro rosato, puglia - 10/40
- FERRARI**, brut rose, trentino - alto adige (375ml) - 36

BIANCO

- GOTHAM PROJECT**, sicilia pinot grigio, sicily (on tap) - 11/44
- COLOSI**, terre siciliane bianco grillo, sicily - 13/52
- POGGIOBELLI**, friulano, friuli - venezia giulia - 12/48
- TAVIGNANO**, verdicchio dei castelli di jesi villa torre, marche - 11/44
- CANTINA DEL TABURNO**, greco, campania - 15/60
- TERRUZZI & PUTHOD**, bianco 'terre di tufi,' tuscany - 13/52
- PIEROPAN SOAVE**, veneto - 14/56

ROSSO

- GOTHAM PROJECT**, sicilia nero d'avola gazerra, sicily (on tap) - 13/52
- ILLUMINATI**, montepulciano d'abruzzo, abruzzo - 14/56
- BERTANI**, secco bertani valpolicella valpantena, veneto - 16/64
- TERREDORA DI PAOLO**, aglianico, campania - 13/52
- PRIMATERRA**, primitivo, puglia - 15/60
- PLANETA**, frappato DOC vittoria, sicily - 12/48
- BRICCONTONDO**, barbera, piemonte - 12/48
- SELLA & MOSCA CANNONAU DI SARDEGNA RISERVA**, sardegna - 12/48
- TENUTA SAN JACOPO POGGIO AI GRILLI RISERVA**, chianti DOCG, tuscany - 14/56
- CA' DEL SARTO**, ardente, super tuscan, tuscany - 13/52
- QUADRIO**, valtellina superiore, lombardi - 12/48



BIRRA

PERONI - 6
lager, rome italy

ATLAS BREWING CO. - 7
rotating IPA, washington dc

ROTATING SEASONAL - 7



VINTAGE BOTTLED COCKTAILS FOR TWO

Each month we prepare a batch of a signature cocktail,
ask your server for available cocktails and pricing.

COCKTAILS

APERITIVO - 11



AMERICANO
campari, sweet vermouth, soda



APEROL SPRITZ
aperol, pamplemousse, prosecco, soda



CYNAR HIGHBALL
cynar, orgeat, soda



GARIBALDI
campari, orange juice squeezed to order



NEGRONI SBAGLIATO
campari, sweet vermouth, prosecco



ROSARIO 50/50 MARTINI
spring 44 gin/cocchi rosa, citrus oils



ADAMS MORGAN 50/50 MARTINI
spring 44 vodka/cocchi americano, castelvetrano olives

CLASSICS & CONTEMPORARIES - 13

(STIRRED/SPIRIT FORWARD)



NEGRONI
spring 44 gin, campari, sweet vermouth



BOULEVARDIER
bourbon, campari, sweet vermouth



MILLIONAIRE
rye, campari, sweet vermouth



ROSARIO OLD FASHIONED
bourbon, amaro, bitters



EIGER SANCTION
spring 44 mountain gin, braulio, st. germain



RO PATEL'S RHINO
rye, averna, yellow chartreuse



ROSARIO MANHATTAN
rye, sweet vermouth, bitters

(SHAKEN & FUN)



AUTUMN RICKEY
rye, maple, rosemary, lime, soda



ITALIAN GREYHOUND
spring 44 vodka, cappelletti, grapefruit, rosemary



JUNGLE BIRD
rum, campari, lime, pineapple



SERENDIPITY
fernet branca, branca menta, borghetti, vanilla, egg



AVIATION
spring 44 gin, lemon, luxardo maraschino, crème de violette



SAM ROSS' PAPER PLANE
bourbon, aperol, amaro nonino, lemon



SOUTHERN BORDER
rujero singani, pisco porton, lemon, sugar, egg

DRAFT COCKTAILS - 10



RUN ON
ilegal mezcal joven, ancho reyes, lime, vanilla, pineapple



MILANESE MULE
spring 44 vodka, don ciccio nocino, ginger, lime

APERITIVO HOUR SPECIALS - 7 DAYS A WEEK: 5PM - 7PM

See our aperitivo hour menu for appetizer specials.

\$7 - APERTIVOS, DRAFT COCKTAILS, WINE

\$5 - PERONI

SPECIAL OF THE DAY

MON. - 50% OFF ALL WINE BY THE BOTTLE

THU. - \$8 PERONI AND A POP OF FERNET BRANCA

TUE. - \$5 DRAFT BEERS

FRI. - \$8 APERITIVO BEFORE DINNER, \$8 AMARO AFTER DINNER

WED. - LATE NIGHT APERITIVO HOUR
9PM TO CLOSE

SAT. - \$8 APERITIVO BEFORE DINNER, \$8 AMARO AFTER DINNER

SUN. - \$6 GARIBALDIS ALL DAY