

wine

RED

PASQUA 'ROMEO AND JULIET' VALPOLICELLA BLEND | VENETO, IT | 2021 | \$16
LE MONDE 'FRIULI' CAB FRANC | FRIULI-VENEZIA GIULIA, IT | 2021 | \$15
PIZZOLATO CABERNET SAUVIGNON | VENETO, IT | 2023 | \$15
COLLE MASSARI "RIGOLETO" SANGIOVESE | TUSCANY, IT | 2020 | \$18
TORRE ZAMBRA MONTEPULCIANO | ABRUZZO, IT | 2022 | \$15
VITE COLTE 'SOGLI AL CAMPO' NEBBIOLO | LANGHE, IT | 2023 | \$18
POGGIO BONELLI CHIANTI CLASSICO | TUSCANY, IT | 2023 | \$18

WHITE

PASQUA 'ROMEO AND JULIET' PASSIMENTO BIANCO | VENETO, IT | 2021 | \$16
ROCCA DEL PRINCIPE FIANO DI AVELLINO | CAMPANIA, IT | 2021 | \$18
DEI CASTELLI DI JESI VERDICCHIO | MARCHE, IT | 2021 | \$15
GUINIGI PINOT GRIGIO | VENETO, IT | 2023 | \$17
TERREDORA DI PAOLO FALANGHINA | IRPINA, IT | 2022 | \$17
CIAVOLICH 'ARIES' PECORINO | ABRUZZO, IT | 2024 | \$17
WILHEM WALCH 'PRENDO' CHARDONNAY | ALTO ADIGE, IT | 2023 | \$18

ROSE & BUBBLES

PENYA 'COTES CATALANES' ROSÉ | ROUSILLION, FR | 2024 | \$16
CANTINE DI ORA IL CASATO PINOT GRIGIO ROSÉ | DELLE VENEZIE, IT | 2022 | \$15
ZARDETTO 'Z' PRIVATE CUVÉE BRUT | CONEGLIANO, IT | \$13
PIZZOLATO SPUMANTE BRUT ROSÉ | VENETO, IT | \$16

JOIN US FOR

"JAZZ IT UP"
SATURDAYS

6:30-8:30pm

SUNDAY BRUNCH

11am-3pm

mocktails

LAVENDER ESPRESSO CLEAN-TINI Espresso, Lavender Simple, Orgeat 8
BASIL SODA Basil Simple, White Balsamic Vinegar, Soda 6
MANGO TANGO Mango Puree, Blood Orange, Lime, Grenadine, Soda 8
BLOOD ORANGE SPRITZ Blood Orange, Ginger Beer, Lemon, Soda Water 8



ROSA BY SARTO

WEAR PINK AND GET 2026 STARTED WITH US,
VELO VODKA, @THESOCIALTEFILES AND A LIVE
SET BY DJ VALENTINA! TICKETS INCLUDE PASSED
APPETIZERS, CHARCUTERIE BOARD AND A VELO
VODKA COSMOPOLITAN TASTING.
\$25, WEDNESDAY, JANUARY 28, 6:00PM

house cocktails

FIG-MENT OF THYME VELO Vodka, Fig Shrub, Thyme Simple, Lime, Apricot Liqueur. *Sour, fruity, tangy* 15
MEZCAL INFERNO Spicy Mezcal, Lime, Kumquat Triple Sec, Lemon. *Firey smoky classic with a twist* 16
MONTENEGRO SOUR Amaro Montenegro, Aperol, Lemon, Blood Orange, Aquafaba. *Juicy, tart, gorgeous* 16
THE BITTER ITALIAN Amaro, Aperol, Maraschino, Lemon. *Bitter, smooth, kiss of sweetness* 14
BERRY FIELDS Seasonal Berries, Gin, Lemon, Black Tea Syrup, Aquafaba. *Light, fresh, fruity, citrusy* 15
HABANA Aged Rum, Mint, Lime, Winter Spices, Cranberry, Prosecco. *Bright, spicy, evolving character* 15

classic cocktails

GATTO NERO VELO Vodka, Mr. Black Coffee Liqueur, Espresso. *Featuring local woman-owned electrolyte vodka* 15
No.3-GRONI No.3 London Dry Gin, Campari, Antica Torino Vermouth di Torino Rosso, Orange Bitters. *Sprezzatura* 16
LOWER MANHATTAN Bulleit Rye, Averna, Duo of Bitters. *Velvet, herbaceous, smooth* 16
BOMBARDIRO CAPRONI Veteran-Owned Horse Soldier Bourbon, Aperol, Amaro Nonino, Limoncello. *Fly Paper Planes* 14

beer

DRAFT

HIGH LIMB "CORE" Cider 8 | MAINE BEER CO. LUNCH IPA 10 | GUINNESS Stout 10
TILTED BARN LAWN BOY Lager 8 | WHALERS RISE APA 8

BOTTLE

PERONI Pilsner 6 | BUD LIGHT Lager 6 | MILLER HIGH LIFE Lager 6
GREY SAIL CAPTAIN'S DAUGHTER Double IPA 8 | SAM ADAMS JUST THE HAZE N/A IPA 6