

Specialty Cocktails 14

Sicilian '07

The perfect way to begin your Taormina experience, featuring Malfy Italian gin, fresh lemon, sugar and a Prosecco float

Signature Taormini

The Cosmo alternative; Absolut Vodka, Triple Sec, blood orange puree and fresh citrus

Amarena Manhattan

Modena meets Manhattan; Maker's Mark bourbon, Carpano Antica sweet vermouth, orange bitters with an Amarena cherry

Today's Special cocktail

Please inquire with your server

Wines By The Glass

<i>Rose</i>	<i>La Spinetta II Rose</i>	<i>\$15</i>
<i>Champagne</i>	<i>Nicolas Feuillatte</i>	<i>\$23</i>
<i>Sparkling</i>	<i>Benaccetto Prosecco, Italy</i>	<i>\$15</i>
<i>Chardonnay</i>	<i>Sea Sun, Santa Barbara CA</i>	<i>\$16</i>
<i>Chardonnay</i>	<i>Antinori 'Bramito', Umbria</i>	<i>\$18</i>
<i>Pinot Grigio</i>	<i>Benvolio, Italy</i>	<i>\$14</i>
<i>Sauvignon Blanc</i>	<i>Liquid Light, Washington</i>	<i>\$14</i>
<i>Riesling</i>	<i>Romerhof (sweet)</i>	<i>\$14</i>
<i>Super Tuscan</i>	<i>Lucente by Luce</i>	<i>\$23</i>
<i>Nerello Mascalese</i>	<i>Tornatore Etna Rosso</i>	<i>\$14</i>
<i>Chianti</i>	<i>Santa Cristina Superiore</i>	<i>\$15</i>
<i>Cabernet S.</i>	<i>Bonanza, California</i>	<i>\$17</i>
<i>Cabernet S.</i>	<i>Intrinsic, Washinton</i>	<i>\$22</i>
<i>Merlot</i>	<i>Ancient Peaks, CA</i>	<i>\$15</i>
<i>Pinot Noir</i>	<i>Elouan, Oregon</i>	<i>\$16</i>

(Please ask your server for our full wine list)

Beer

Peroni 8.50 /Ola IPA 8.50

Miller Lite 8

Mocktails 10

Arancia Presse

Blood Orange puree, pineapple and lemon juice, Orgeat and sparkling water

Lychee Season

Lychee puree, fresh lime, hint of strawberry and sparkling water

Juice

Cranberry 4.5

Pineapple 4.5

Orange 4.5

Blood Orange 5.5

Black Iced Tea 3

Soda & Water

Pepsi 3.5

Diet Pepsi 3.5

Sierra Mist 3.5

Ginger ale 3.5

Acqua Panna 8

San Pellegrino 8