

## VERMOUTH

Served on the Rocks with Citrus and Olive

Alessio Vermouth Chinato	6
Alessio Vermouth di Torino	6
Berto Rosso	5
Berto Bianco	5
Boissiere Dry	4
Boissier Rosso	4
Carpano Antica Formula	6
Carpano Dry	5
Carpano Bianco	5
Cinzano 1757	6
Cocchi Americano	5
Cocchi Americano Rosa	5
Cocchi Vermouth di Torino	5
Contratto Rosso	6
Contratto Bianco	6
Contratto Americano Rosso	6
Foro Dry Vermouth	6
Lustau Vermut (Spain)	6
Mancino Secco	6
Mancino Bianco Ambrato	6
Mancino Rosso Ambrato	6
Martelletti Classico Rosso	6
Martini & Rossi Rosso	4
Martini & Rossi Bianco	4
Martini & Rossi Gran Lusso	6
Punt e Mes	5
Scarpa Bianco	6
Scarpa Rosso	6
Silvio Carta	8

## AMARI e DIGESTIVI

Angostura (Trinidad)	7
Averna	9
Borschi	6
Branca Menta	7
Braulio	9
Cardamaro	9
Chartreuse Green	16
Ciaciaro	8
Cynar	7
Elixir Calisaya (Oregon)	12
Elixir Iris (Oregon)	12
Elisir Novasalus	7
Fernet Branca	7
Fernet Contratto	14
Fernet Angelico (Switzerland)	14
Fernet Luxardo	6
Fernet Francisco (California)	9
Fernet Florio	9
Fernet Letherbee (Illinois)	14
Fernet Leopold (Colorado)	14
Fernet Lazzaroni	6
Fernet Jelinek (Czech)	6
Fernet Townshend (Oregon)	9
Fernet Elixir (Oregon)	9
Fernet Vittone	7
Fernet Salmiakki Dala (France/Sweden)	9
Genepy des Alpes (France)	9
Luxardo Amaro Abano	7
Lucano Amaro	9
Lazzaroni Amaro	9
Meletti	7
Montenegro	7
Monte San Costanzo	9
Mirto Tremonti	9
My Amaro	9
Nardini Bassano	12
Nonino	12
Ramazzotti	9
Santa Maria al Monte	8
Segesta	9
Sibona	9
Tosolini	8
Patxaran Ordoki (Spain)	10
Unicum (Hungary)	9
Unicum Plum (Hungary)	9
Vecchio Del Capo	10
Zucca Rabarbaro	8
Zucca Cappelletti	8

Amaro Flight  
— Ask for Ezra —

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# WINES by the GLASS & COCKTAILS

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la Spiga

O S T E R I A

*"il vino fa buon sangue"*

For our extensive selection of wine, dessert wine  
and grappa, please see our beverage menu.

BEVERAGE DIRECTOR AND SOMMELIER: EZRA WICKS

## APERITIVI

(first things first)

<b>Americano</b>	10
<i>Campari, Punt e Mes, Prosecco, soda (Rocks)</i>	
<b>FernanDuoro</b>	10
<i>Fonseca White Port, Lime, Crème de Cassis, Rothman &amp; Winter Apricot Liqueur, Tonic (Rocks)</i>	
<b>Sardinian</b>	10
<i>Amaro Montenegro, Lemon, Scrappy's Grapefruit Bitters, Prosecco (Up)</i>	
<b>Soprano</b>	10
<i>Cynar, Martini &amp; Rossi sweet red vermouth (Rocks)</i>	
<b>Spritz</b>	10
<i>Served with Prosecco and Orange (Rocks)</i>	
CHOOSE ONE:	
Aperol – Campari – Cynar	
Contratto Bitter – Contratto Apertif	
Luxardo – Meletti 1870 Bitter	
Mezzodi – Rosso Antico Aperitivo	

Vermouth of the Day ~ Rosso/Biano 5  
Ask your server what we're pouring.

## HOUSE SPECIALTIES

<b>Basilico</b>	12
<i>Vodka, Basil, Lemon (Up)</i>	
<b>Bertinoro Sour</b>	12
<i>Marolo Moscato Grappa, Lemon, Sugar, Egg White,* Angostura and Cardamom Bitters (Up)</i>	
<b>Caipiroshka della Passione</b>	12
<i>Chili Infused Vodka, Lime, Passion Fruit (Rocks)</i>	
<b>Florez</b>	12
<i>Mt. Gay Black Barrel Rum, Cream Sherry, Crème de Péche, Lemon, Angostura (Up)</i>	
<b>Negroni Bianco</b>	12
<i>Gin, Gran Classico Bitters, Contratto Bianco Vermouth (Up)</i>	
<b>Nordic Buck</b>	12
<i>Old Ballard Riktig Aquavit, Zarri Nocino, Lime, Rosemary, Maple Bitters, Goslings Ginger Beer (Rocks)</i>	
<b>Jimmy Two Times</b>	12
<i>Aperol, Ramazzotti, Voyager Gin, Lemon, Combier Pamplemousse, Lairds Apple Brandy (Up)</i>	
<b>Pietro's Word</b>	12
<i>Talisker 10, Maraschino, Genepy, Lemon (Up)</i>	
<b>S'Ezerac</b>	14
<i>1776 James E. Pepper rye, Père Magliore Calvados VS, Peychaud's, Angostura, Pacifique Absinthe, sugar, lemon (stirred, neat)</i>	
<b>Schwartz</b>	14
<i>Averna, Chartreuse Green, Angostura, Lime (up)</i>	
<b>PX/OF</b>	12
<i>Alberta Dark Batch Rye, Don Guido 20yr PX Sherry, Boston Bittahs, Orange (Rocks)</i>	
<b>Woodsey Vesper</b>	12
<i>Woodford Reserve, Lillet Blanc, Genepy, Fernet Branca (Up)</i>	

## BEVANDE ANALCOLICHE

(Non-Alcoholic Beverages)

<b>Blackberry Lime Soda</b>	5
<i>Blackberry syrup, lime, soda</i>	
<b>Mint Chocolate Soda</b>	5
<i>Fresh mint, emera syrup, chocolate bitters, soda</i>	
<b>Basil Lemon Soda</b>	5
<i>Basil syrup, lemon, soda</i>	

## WINES by the GLASS

5oz. pour ~ Corkage: \$30 (max. 2 750ml bottles)  
We kindly request the bottle you bring is not on our list.

### Sparkling and Rosé

<b>Prosecco "Dirupo" Andreola Brut DOCG NV</b>	10	45
<i>Glera, Veneto</i>		
<b>Morini "MoRosé" Brut Sparkling Rosé NV</b>	12	50
<i>Centesimino, Emilia-Romagna</i>		
<b>"Perolla" San Felice Rosato '16 (Still)</b>	10	45
<i>Sangiovese, Ciliegiolo, Cabernet Sauvignon, Toscana</i>		
<b>Lambrusco Rosé Bertolani '15 (Frizzante)</b>	7	32
<i>Lambrusco, Emilia-Romagna</i>		

### White

<b>Nespolino Bianco Poderi Nespoli '15</b>	9	28	54
<i>Trebbiano, Chardonnay, Emilia-Romagna</i>			
<b>Soave "Lepia" Tenuta Santa Maria '15</b>	12	40	75
<i>Garganega, Veneto</i>			
<b>Sauvignon "Sesti" '14</b>	14	46	90
<i>Sauvignon Blanc, Toscana</i>			
<b>Verdicchio San Lorenzo '15</b>	12	40	75
<i>Verdicchio dei Castelli di Jesi, Marche</i>			

### Reserve Whites via Coravin

<b>Blanc des Morgex Ermes Pavese '14</b>	14	54
<i>Prié Blanc, Val d'Aosta</i>		
<b>Terlan Terlaner Classico '15</b>	14	54
<i>Sauvignon Blanc, Pinot Bianco, Chardonnay, Alto-Adige</i>		
<b>Vermentino "Vigneto Isasco" Punta Crena '14</b>	14	54
<i>Vermentino, Liguria</i>		
<b>Vernaccia "Carato" Montenedoli '11</b>	16	68
<i>Vernaccia di San Gimignano, Toscana</i>		

### Red

<b>Nespolino Rosso Poderi Nespoli '14</b>	9	28	54
<i>Sangiovese, Merlot, Emilia-Romagna</i>			
<b>Barbera "Fuso" Vigneti Massa '13</b>	12	40	75
<i>Barbera, Piemonte</i>			
<b>Valpolicella Brigaldara '15</b>	12	40	75
<i>Corvina, Corvinone, Rondinella, Molinara, Sangiovese, Veneto</i>			
<b>"Il Fauno di Arcanum" IGT '04</b>	16	52	100
<i>Merlot, Cabernet Sauvignon, Cabernet Franc, Toscana</i>			

### Reserve Reds via Coravin

<b>Iuli "Nino" Pinot Nero '12</b>	16	68
<i>Pinot Nero, Piemonte</i>		
<b>Barbaresco "Vignaspase" Cantina Glicine '13</b>	16	68
<i>Nebbiolo, Piemonte</i>		
<b>Brunello di Montalcino Camigliano '11</b>	18	82
<i>Sangiovese, Toscana</i>		
<b>Etna Rosso "Guardiola" Terre Nere '12</b>	16	68
<i>Nerello Mascalese/Cappuccio, Sicilia</i>		
<b>Amarone Cantina di Negrar '13</b>	16	68
<i>Corvina, Rondinella, Veneto</i>		
<b>Teroldego Rotaliano De Vescolvi Ulzbach '10</b>	16	68
<i>Teroldego, Alto-Adige</i>		
<b>"Agno Tino" Vignalta '09</b>	14	54
<i>Syrah, Petit Sirah, Veneto</i>		
<b>Querciabella "Mongrana" Maremma '12</b>	16	68
<i>Sangiovese, Cabernet Sauvignon, Merlot, Toscana</i>		
<b>Gaja "Magari" Bolgheri '14</b>	24	118
<i>Merlot, Cabernet Sauvignon, Cabernet Franc, Toscana</i>		

\*Eating raw eggs has been known to cause foodborne illness.