

cocktail MENU

SANGRIA 12

RED, WHITE OR SPARKLING WINE, ORANGE
LIQUOR, PEACH LIQUOR, BRANDY, JUICES

ESPRESSO MARTINI 12

FRESH BREWED ESPRESSO, VANILLA VODKA,
HAZELNUT LIQUOR, COFFEE LIQUOR, SIMPLE
SYRUP

LIMONCELLO SPRITZ 12

MALFY LEMON GIN, LIMONCELLO, PRSECCO

APEROL MARGARITA 12

TEQUILA, APEROL, LIME JUICE, SIMPLE SYRUP

CAFE OLD FASHION 12

BOURBON, COFFEE LIQUOR, CHOCOLATE
BITTERS

PASSIONFUIT BASIL MOJITO 12

RUM, PASSIONFRUIT REDUCTION, FRESH BASIL

GRAPEFRUIT MARGARITA 12

TEQUILA, GRAPEFRUIT LIQUOR, LIME,
SIMPLE SYRUP

BLOOD ORANGE MULE 12

VODKA, BLOOD ORANGE LIQUOR, GINGER, LIME

zero proof

CITRUS SPRITZ 10

BLOOD ORANGE & LEMON, SODA WATER

"CAMPARI" SPRITZ 10

SANBITTER, GAZZOSA, ORANGES

MACARIO ITALIAN SODA'S 5

CHOICE OF LEMON TEA, PEACH TEA,
LIMONATTA, BLOOD ORANGE, GAZZOSA,
CHINOTTO



Italian BEERS

KARMA MARILYN - BLOND

9

A LIGHT BEER MADE ONLY OF BARLEY MALT WITH SOFT HINTS OF MALT AND HERBACEOUS, CITRUS AND FLORAL NOTES TYPICAL OF THE NOBLE VARIETIES OF HOPS USED.

KARMA CUBULTERIA - ITALIAN WHEAT

9

LIGHT BEER PRODUCED WITH A MIXTURE OF BARLEY AND WHEAT MALT AND SPICY WITH CITRUS FRUITS.

KARMA CUBULTERIA - AMBER

9

BEER WITH STRONG CITRUS AND TROPICAL HINTS DUE TO THE ADDITION OF FIVE DIFFERENT AMERICAN HOPS.

MORETTI

6

BIRRA MORETTI IS A EURO PALE LAGER BREWED IN THE TRADITIONAL ITALIAN WAY, KNOWN FOR ITS CRISP, BALANCED FLAVOR AND LIGHT-BODIED CHARACTER.

PERONI

6

EUROPEAN-STYLE LAGER



Lungarotti

BRUT ROSE

VINO SPUMANTE METODO CLASSICO
PINOT GRIGIO AND SANGIOVESE
TORGIANO, UMBRIA

VIBRANT FRESHNESS AND A DECISIVE
ALMOND-LIKE TONE, WITH DELICATE AND
LONG-LASTING EFFERESCENCE; AS IT
PROGRESSES, FLAVOUR BECOMES
ENVELOPING WITH A LIGHT MINERAL TOUCH
ON THE PALATE.

Patria

ETNA BIANCO DOC ORGANIC "FEMINA"

100% CARRICANTE
SICILY

REFINED, INTENSE AND VERY INTRIGUING, IT
REVEALS FRESH WHITE FLOWERS, PEACHES,
APRICOTS AND SOME TROPICAL HINTS ALL
SURROUNDED BY INCREDIBLE SPICES.



Antonio Mazzella

BIACOLELLA ISCHIA DOC

100% BIANCOLELLA
ISCHIA

INTENSE NOSE OF WHITE FLOWERS AND
SPICES, WITH HINTS OF SAGE AND GORSE.
AMPLE PALATE, GOOD ACIDITY AND GREAT
MINERAL FINISH. PERFECT COMPANION FOR
SEAFOOD EITHER GRILLED OR RAW LIKE
SEARED TUNA AND SWORDFISH CARPACCIO.



Antonio Mazella

ISCHIA DOC PIEDIROSSO "PER' E PALUMMO"

100% PIEDIROSSO
ISCHIA

RICH AND BOLD, FEATURING FRUITY AND SPICY HINTS OF UNDERBRUSH, WILD BLACKBERRY, RASPBERRY, CHERRY, AND BLUEBERRY. IT IS DRY AND FULL-BODIED, WITH A TOUCH OF BITTERNESS ON THE FINISH. IDEAL FOR PAIRING WITH FATTY MEATS, POULTRY, AND RABBIT. BEST SERVED SLIGHTLY CHILLED.



Carra

VALPOLICELLA SUPERIORE DOC

CORVINA, RONDINELLA, OSELETTA, MOLINARA
VENETO

VALPOLICELLA SUPERIORE IS A WINE IN BETWEEN NORMAL VALPOLICELLA AND AMARONE. IT IS ROUNDER AND SMOOTHER THAN BASIC VALPOLICELLA, HAVING A HIGHER ALCOHOL CONENT AND LOWER ACIDITY BUT IT IS NOT AS FULL BODIED AND POWERFUL AS A RIPASSO OR AN AMARONE. CAN BE EASILY PAIRED WITH AN INCREDIBLY WIDE VARIETY OF DISHES.



Carra

AMARONE DELLA VALPOLICELLA

70% CORVINA (OF WHICH 30% CORVINONE), 20%
RONDINELLA, 5% OSELETTA, 5% MOLINARA
VENETO

INTENSE, AMPLE WITH SCENTS OF DRY FRUIT, CITRUS ZEST AND SPICES. REVEALS TOBACCO, MEDITERRANEAN HERBS. EXCELLENT WITH ROASTED MEAT, GAME, STEAKS AND AGED CHEESES IT CHANGES THE DINNER INTO A SPECIAL OCCASION.



Sparkling

ZARDETTO PRIVATE CUVÉE BRUT 60% GLERA, 25% CHARDONNAY, 15% MOSCATO VENETO	15/60
ROSSINO MOSCATO ASTI	15/60

White

PECORINO TERRE DI CHIETI "KRIYA" 100% PECORINO ABRUZZO	15/60
ROSSINO FALANGHINA DRY WHITE 100% FALANGHINA BENEVENTO	15/60
ROSSINO SAUVIGNON BLANC ASTI	15/60
VERMENTINO TOSCANA IGT VERMENTINO 93%, SAUVIGNON BLANC 7% TUSCANY	15/60

Limited Inventory

ORIN SWIFT MANNEQUIN 100% CHARDONAY CALIFORNIA	60
ORIN SWIFT PALERMO 100% CABERNET SAUVIGNON, CALIORNIA	75
PRUNOTTO BARBARESCO DOCG 100% NEBBIOLO PIEDMONT	85
PRUNOTTO BAROLO DOCG 100% NEBBIOLO PIEDMONT	100
BRANCAIA 'IL BLU' TOSCANA IGT 80% MERLOT, 10% SANGIOVESE, 10% CABERNET SAUVIGNON TUSCANY	130

Armando EXPERIENCE

FIVE COURSE BLIND DINING EXPERIENCE
PREPARED BY CHEF AND OWNER ARMANDO BISCEGLIA
FEATURING A COMBINATION OF SEASONAL FAVORITES
AND HIS FAMILY RECIPES

\$75 EXCLUDING WINE / \$150 WITH WINE PAIRINGS

Red

TOMBACCO AZZURRA ROSSO I.G.T. 15/60
80-90% PRIMITIVO; 5-20% NEGROAMARO
PUGLIA

TOMBACCO AGLIANICO I.G.T. 15/60
100% AGLIANICO
BENEVENTO

TOMBACCO BIFERNO D.O.C. ROSSO RISERVA 15/60
MONTEPULCIANO 80% AGLIANICO 20%
CAMPOBASSO

"CONCRETE" 15/60
LE ARGILLE, CABERNET OF CABERNET
50% CABERNET SAUVIGNON,
50% CABERNET FRANC
TREVISO

FALERNO DEL MASSICO DOC "ERRE" 15/60
100% AGLIANICO
CAMPANIA

CHIANTI CLASSICO D.O.C.G RISERVA 15/60
90% SANGIOVESE, 10% CANAILO
BARBERINO TAVARNELLE - SAN CASCIANO

'CAMPO DI MEZZO' SANGIOVESE 15/60
100% SANGIOVESE, CERTIFIED ORGANIC
ROMAGNA

CAPO FERRATO CANNONAU DI SARDEGNA 15/60
100% CANNONAU
SARDINIA

RICAMO PERRICONE IGT 15/60
100% PERRICONE
SICILY

LANGHE 15/60
100% NEBIOLLO
PIEDMONT