

# LA BETTOLA

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## COCKTAILS

DRINKS

<b>Italian Mai Tai</b>	16
Bacardí Reserva Ocho Dark Rum, Orange Infused Amara Nonino, Mac Nut Orgeat, Fresh Lime Juice & Pineapple Juice, Splash of Cynar	
<b>The Hugo Mojito</b>	16
Malfy Limone Gin, Elderflower Liqueur, Fresh Lemon Juice, Fresh Mint Sprig	
<b>La Rosa</b>	17
Malfy Gin, Campari, Giffard's Orgeat, Fresh Lemon Juice	
<b>Blood Orange Margarita</b>	16
Campo Bravo Tequila, Dry Curacao, Fresh Lime Juice and HouseMade Blood Orange Agave	
<b>Lychee Martini</b>	14
Butterfly Pea Tea Infused Roku Gin, Yuzu Liqueur, Giffard's Lychee Liqueur and Lychee Simple Syrup	
<b>La Bettola Old Fashioned</b>	18
Rittenhouse Rye Whiskey, Amaro Lucano, Organic Honey, Bitterman's Bitters	
<b>Espresso Martini</b>	18
Tito's Vodka, Café Borghetti, Disaronno Amaretto, Lilly Cold Brew	
<b>Twin Flame</b>	18
Campo Bravo Blanco Tequila, Xicaru Silver Mezcal, Amaro Nardini, Real Peach Syrup, Organic Honey	



If You're Feeling Adventurous Try Our FEATURED COCKTAIL OF THE EVENING

## BIRRA

BEER

<b>Menabrea Bionda Lager, Biella, Italia</b>	9
<b>Peroni</b>	8
<b>Heineken</b>	8
<b>Longboard Lager</b>	8



# BICCHIERI

## SPUMANTE (SPARKLING)

- Riondo, Prosecco Sparkling, Veneto, Italy** 15  
A soft and gently caressing sparkling wine with a fruitful personality, and a nose redolent of fresh stone fruits, peaches, and nectarines.
- Champagne Nicholas Feuillatte, Brut Réserve “Cuvée Gastronomer” N.V.** 25  
A richly layered, finely sculptured, and multi-faceted French Champagne, with a luxurious palate, great length, and a complex finish.
- Medici Ermete Quercioli Secco Reggiano Lambrusco, Emilia Romagna, Italy** 15  
Slightly sparkling, light and delicate red wine, with delightfully sweet aromas of exotic fruits.  
A perfect pairing for Salumi and Charcuterie.
- “Braidà” Di Giacomo Bologna, Brachetto D’acqui, Piedmont, Italy** 18  
A beautifully light, and ruby colored wine, with a touch of sparkling effervescence. Sweet, smooth, and suave, tasting of freshly cut strawberries, raspberries, and forest fruits.

## VINI BIANCO (WHITE WINE)

- Tormaresca, Chardonnay Puglia I.G.T** 15  
Wonderfully rich, and tropical Chardonnay, with solid structure, elegance, and minerality. A delicious wine, produced by the Iconic, Piero Antinori
- Patz & Hall, Chardonnay, Sonoma Coast** 19  
Patz & Hall has long been recognized as a benchmark producer of Chardonnay. This is a richly layered, and multi-faceted wine, with great intensity, concentration, purity, and length.
- Benvolio, Pinot Grigio, Friuli, Italy** 15  
Deliciously pure, refreshing, and wonderfully food-friendly white wine from Northeastern Italy.
- Dog Point, Sauvignon Blanc, Marlborough, New Zealand** 18  
Wildly aromatic, New Zealand Sauvignon Blanc, with intense flavors, racy acidity, and a concentrated finish.
- Donnafugata, Anthilia, Sicily** 17  
An exciting, and aromatic white wine, with a nose of fresh stone fruits and wild flowers.  
A quintessential wine, made for sipping under the Sicilian sun.
- Feudo Montoni, Grillo deal Timpa, Sicilia DOC** 21  
A lovely, floral, and citrusy white wine, from the sun scorched vineyards of Sicily. Delicious, fresh, lively, and made for sipping in the sun.

## ROSATO (ROSÉ)

- Tormaresca, Calafuria Rosato, Puglia, Italy** 18  
You are a sip away from the coastline of Puglia, with a delicately floral and deliciously refreshing Rosato that will pair well with any of our dishes, if not all by itself.

## VINI ROSSO (RED WINE)

- Fattoria Del Cerro, Chianti Colli Senesi D.O.C.G. Tuscany, Italy** 16  
A lovely and beautifully perfumed Chianti, with a vivid ruby red color, and a powerful yet soft palate.
- Castello Di Volpaia, “Citto” Toscana IGT** 15  
Produced from predominantly Sangiovese (the grapes used in Chianti) and Cabernet Sauvignon, and aged in stainless steel, this is a ripe and generous wine that is both serious yet, approachable, and delicious.
- Castello di Volpaia, Prelius Cabernet Sauvignon, Maremma, Tuscany** 16  
A rich, savory, and intensely layered Cabernet produced from vineyards grown along the Tuscan Coast.
- Braidà Barbera D’Asti “Montebruna,” Piedmont** 20  
Giacomo Bologna has long been one of the greatest producers of Barbera in all of Piedmont. This wine is absolutely delicious! With its beautiful purplish-red color, explosive aromatics, rich, full, and harmonious palate, this is a glass of wine that is not easy to put down.
- Pecchenino, San Luigi Dogliani Dolcetto, Piedmont** 18  
Wonderfully delicious, intriguing and alluring wine, with some power and yet, voluptuous fruit and a savory finish. Dolcetto translates “the little sweet one,” as it will typically have a fruitier personality than its more famous neighbors of Barolo and Barbaresco.
- Bonanza, Cabernet Sauvignon Lot 5, California** 15  
Produced by the Wagner Family of Caymus Vineyards, this is a richly layered, lavish and concentrated wine, that is not unlike its much more pricey counterpart. An amazing value in Cabernet.
- Quilt, Cabernet Sauvignon, Napa Valley** 22  
A Napa Valley Cabernet Sauvignon of luxurious opulence, intense and explosive fruit, richness, structure and weight.  
Produced by winemaker Joseph Wagner.
- Calera, Pinot Noir, Central Coast** 17  
A beautifully layered, elegant, and alluring Pinot Noir. Produced from a number of cool climate vineyards sites in California’s Central Coast.

 Ask about our FEATURED WINE BY THE GLASS