

Cheers

Cocktail of the Month

Drop of Luck



*Vodka, Lemon Juice, Rosemary Simple Syrup,
Blue curacao, gold sugared rim and rosemary sprig.*

\$15

Cocktails

Hot Toddy

*Whiskey, Honey, Lemon Juice, Hot Water
Lemon wheel and cinnamon stick garnish*

\$12

The Il Fiorello Olive Leaf Gin Martini

*Australian Olive Leaf Gin, Dolin Vermouth
Stirred not Shaken*

\$13

Pomegranate Margarita

*Fresh Squeezed Organic Pomegranate Juice
Tripe Sec, Fresh Squeezed Lime & Tequila*

\$15

Negroni

Dry Gin, Dolin Vermouth, Campari & Orange Peel

\$13

The Il Fiorello Barrel Aged Manhattan

Barrel Aged Bourbon, Sweet Vermouth, Bitters

\$13

Wines

Glass / Bottle

2023 'Baracca' Lambrusco
dell'Emilia Pet-Nat', Rosé
*Red Berries, Toasted Nuts,
Fountain of Bubbles* 11%

\$15 / \$30

2022 Lúuma, Chardonnay
*Chardonnay with bracing notes of lime
zest* 13%

\$18 / \$47

2023 Folk Machine, Chenin Blanc
Clean, Full Aromas of Rich Pear 13%

\$12 / \$33

2023 A Tribute to Grace
Rosé of Grenache 12.9%

\$16 / \$49

2022 Folk Machine, Pinot Noir
Elegant, Lean, Ripe, & Opulent 11.7%

\$19 / \$58

2022 Folk Machine, Charbono
Cherry & Black Current 12.1%

\$17 / \$39

2021 Jelly Roll, Syrah
*Medium-bodied and balanced, this New
World* 14.2%

\$16 / \$40

By the Bottle Sparkling

2023 Carboniste, Octopus,
Albariño
Notes of Wild Strawberry & Guava 12%

\$32

2023 Onward, Petillant Naturel,
Malvasia Bianca
*Fruity, Dry, Jasmine, Citrus Blossom
& Melon Rind* 11.9%

\$25

The Finishing Touch...

Gelato

Seasonal Flavors Available
Please Ask Your Server

Sorbet

Seasonal Flavor Available
Please Ask Your Server

\$8

Il Fiorello Affogato

*Olive Oil Gelato with a pour over of Espresso
or go bold and try it with Dark Chocolate Gelato*

\$13

Coffee & Espresso

Tea
\$6

Digestives

The Il Fiorello Citrus Cello

*Our hand crafted Lemons & Buddha's Hand Lemon Pith
Smooth and refreshing aperitivo* 40%

\$10

Il Fiorello Nocino

*Another hand crafted Walnut Liquor
Created from young walnuts & spices* 40%

\$10

Pair with our Caviar Tasting

\$60.00

Beer

Saginaw, Golden Ale

Mare Island Brewing Co.

Delicate malt flavor, hint of citrus & floral 4.3%

Monomoy, Märzen Lager

Mare Island Brewing Co.

Rich and Malty, with a hint of Hops in the aroma. 5.5%

Float the Day Away, IPA

Sonoma Springs Brewing Co.

Crisp, Clean, & Deceptively Smooth 7.0%

Bunya-Bunya, Tropical IPA,

Mare Island Brewing Co.

Australian Galaxy Hops, a Hint of Pineapple

Supper Refreshing 6.5%

Old Engine Oil

Harviestoun Brewery

Black Ale, Viscous, Chocolatey, Roasty 6.0%

Old Speckled Hen, Dark Ale

Morland Brewery

Rich, Malty, Slit Bitters, Hints of Caramel 5.0%

Guinness Draught, Stout

Ireland

Rich, Creamy, Balanced Bitter & Sweet 4.2%

\$10 each

Hard Cider

Newtown Pippin & Palomino Cider

Scar of The Sea, San Luis Obispo

Bear Valley Ranch apples juice barrel fermented.

Aged for 12 months & refermented

with Palomino Grapes from Cucamonga Valley.

A bottling collaboration with Patagonia

Provisions. 20% 750ml

\$40

Co-Ferment Cider

Scar of The Sea, San Luis Obispo

Bear Valley Ranch apples juice barrel fermented.

Aged for 12 months & refermented with

Sauvignon Blanc Grapes from Santa Maria Valley.

Fresh lime leaves are steeped and added just

before bottling. 9%

\$10

Refreshers

Shrub Fizz

Balsamic Vinegar, Sparkling Water, Simple Syrup

Iced Tea

Fresh Squeezed Lemonade

Ginger Beer

Coffee & Espresso

Hot Tea

\$6

St. Agrestis Phoney Negroni

Nuanced Juniper, Citrus, Floral Notes, SANS alcohol

\$10