

BEVI BENE

Example

Wines by the glass

Prosecco di Valdobbiadene Extra Dry \$9
Bubbly from Veneto. Dry with citrus notes. Small bubbles and delicate like champagne.

Rosso Prosecco Spritz \$14
Prosecco di Valdobbiadene with Serine Aperitivo from Veneto. Like an Aperol spritz but all-natural herbal infusions. Served with a twist.

Tintero Moscato d'Asti \$7
From Piedmont. A sweet dessert wine with strong aromas of wildflowers and citrus blossoms. Strong carbonation.

Costa d'Amalfi Aliseo \$10
From the Amalfi coast. Made with biancolella, a local grape. Light bodied and acidic with unmistakable scent of jasmine.

Campi Flegrei Piediroso \$8
From Campania. Medium body and dryness with berry flavors kicked up with spicy notes of cinnamon and dried cherry. Aged in stainless.

Cannonau di Sardegna \$16
From Sardinia. 100% Cannonau (grenache). Dark jammy body with funk from pied de cuve (wild yeast) fermentation.

By the bottle

Retail price + \$15 corkage (\$5 on Wednesdays)

Beer etc

König Pilsner - *Germany, very crisp* 4.9% \$6
St. Bernardus Wit - *Belgium, smooth and light wheat* 6% \$6
Delirium Tremens - *Belgium, strong ale, almost an IPA* 8.5% \$8
Oud Bruin - *Belgium, sour cherry cask aged* 5.5% \$8

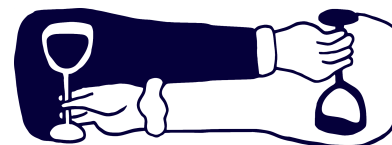
Aspall Imperial Cider - *England, bittersweet* 8.5% \$10
San Pellegrino Pompelmo - 16% grapefruit, sweet \$4

Snacks

Cheese plate \$10 Pâté \$9
Pickled Mussels \$16 Sweets - inquire
Nuts \$3 Chips \$3

Sake

Dance Of Discovery - 300 ml \$19
Junmai polished to 68% remaining. Savory and clean.
Dreamy Clouds - 300 ml \$22
Nigori (cloudy) polished to 59%. Nutty, sweet.
Soul of the Sensei - 300 ml \$29
Daiginjo 50%. Sweetness, acidity and salinity are perfect.
Rhythm of the Centuries - 720 ml \$41
Kimoto (wild yeast) 55%. Tea and walnut aromas. Aged 4 yrs.



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