

WINE LIST



RED WINE

House Red Wine



\$13 \$47

Nero d'Avola, Colosi, Sicilia. 2021

\$14 \$52

Full-body with blackberry, vanilla, & fig aromas. Bold tannins with fruit bursts.

Merlot-Cab Blend, Sella Antica, Toscana. 2023

\$14 \$52

Smooth, full-body with blackberry, pepper, & cocoa scents. Dynamic palate

Sangiovese, Rocca, Puglia. 2022

\$14 \$52

Red-purple hue, vinous with cherry notes. Soft-fruity taste, balanced acidity

Chianti Classico, Il Selciato, Toscana. 2020

\$15 \$55

Fruity and medium-bodied with gentle tannins and aromatics of cherries

Pinot Noir, Mucca, Friuli. 2022

\$15 \$55

Pinot Nero is dry, delicate, fruity, and vinous. Lighter version than Cali Pinots.

Super Tuscan Origo, Trambusti, Toscana. 2022

\$18 \$65

Dark ruby red, intense aromas, toasted almonds and berry fruits aftertaste.

Red Blend, Caymus, Suisun Valley . 2022

\$18 \$65

Smooth and lively with juicy raspberry, notes of espresso and softly fine tannins.

Pinot Noir, TestaRossa, Santa Lucia . 2022

\$18 \$65

Dark red, scents of cherry cola and raspberries, dried cherry notes on palate.

Zinfandel, Saldo, California. 2022

\$18 \$65

Dark ruby color, rich and full with vibrant fruit, spice and a hint of chocolate.

Cabernet, Caymus, California. 2022

\$25 \$99

Hefty punch of fruit followed by notes of anise, cocoa, cherry vanilla, and pepper.

Barbera d'Alba, Pertinace, Treiso. 2020

\$60

Purple red, scents of black fruit and vanilla, round and warm on the palate.

Valpolicella Classico, Masi, Veneto. 2021

\$60

Intense cherry red color and aromas, soft and silky tannins, hints of vanilla.

Chianti Riserva, Terre del Bruno, Toscana. 2019

\$65

Rich ruby red, aromas of blackberry and pepper, soft tannins and long finish.

Nebbiolo, Pertinace, Treiso. 2021

\$65

Ruby with red fruit, pepper, & rosehip aroma. Slight spice with soft tannins

Syrah-Nero d'Avola Blend, Cusumano, Sicilia. 2021

\$65

Rounded on palate with classic black cherry flavors and long, complex finish.

Rosso di Montalcino, Il Poggione, Siena. 2021

\$70

Intense ruby red, fruity bouquet, velvety smooth with long-lasting flavor.

Barbaresco, Batu - Cantine Povero, Piemonte 2019

\$75

Ruby red with garnet hues, offering aromas of red fruits, smooth tannins.

Montepulciano, Frescobaldi, Toscana. 2019

\$79

Intense ruby red and complex bouquet of red fruits, spicy notes of cocoa beans.

Barolo, Prunotto, Piemonte. 2019

\$120

Deep garnet red with notes of red berries, violets, and spice. Full-bodied, velvety tannins.

Brunello di Montalcino, Camigliano, Toscana. 2017

\$130

Ripe fruit notes of red plums, black cherries, and licorice with balanced tannins.

Amarone della Valpolicella, Masi, Veneto. 2018

\$150

Dark ruby color, baked fruit aroma, and fruity taste with hints of coffee and cocoa

Amarone della Valpolicella, Domini Veneti, Valpolicella

\$190

Intense, persistent, ethereal, fruity with hints of cherries and dried prunes and flowers

WHITE WINE

House White Wine



\$13 \$47

Chardonnay, Di Lenardo, Friuli

\$14 \$52

Citrusy and rich with creamy hazelnut finish and hint of vanilla.

Pinot Grigio, Barone Fini, Venezia

\$14 \$52

Floral aromas with notes of lemon. Refreshing honeydew and apples, balanced by acidity.

Sauvignon Blanc, Bortolusso, Friuli

\$14 \$52

Bright, lively yellow and generous aromatics of sage and elderflower.

Vermentino, Cantine di Dolianova, Sardegna

\$14 \$52

Straw yellow, distinct floral aromas, fresh, crisp and elegant on the palate.

Chardonnay, TestaRossa, Santa Lucia

\$16 \$58

Medium yellow, scents of mango and brioche, finishing full, rich, and creamy.

Falanghina, San Gregorio, Campania

\$55

Straw yellow, intense perfume, refreshing and balanced taste with clean finish.

Etna Bianco, Tornatore, Sicilia

\$67

Straw yellow with light green, aromas of green apple, mineral and refreshing.

Insolia Blend, Hauner, Isole Eolie

\$75

Brilliant straw yellow, scents of strawberries and citrus, crisp palate.

Sauvignon, Venica, Collio

\$75

Intense straw yellow, fruity notes, and pleasant freshness with mineral vein.

ROSE WINE

Brancato, Il Poggione, Toscana

\$13 \$47

Rose color, scents of red fruits and spices, refreshing on the palate.

Rosé Blend, Fattoria Sardi, Lucca

\$15 \$55

Soft rose, notes of wild roses, luscious and refreshing with fresh fruit finish

Scalabrone, Antinori, Toscana

\$47

Light peony pink, notes of intense cherries, fruity and delicate on the palate.

SPARKLING WINE

Brut Rosé, I Heart Prosecco, Veneto

\$13 \$47

Fresh, fruity, floral aromas with delicate bubbles and notes of cherry and strawberry.

Prosecco, Corazza, Friuli

\$13 \$47

Balanced prosecco, slight pear on the nose. Refreshing, crisp palette.

Moscato, Sarocco, d'Asti

Split Btl 24

Straw yellow with orange and peach bouquet and sweet sensations.

Lambrusco Reggiano, Lombardini, Novellara

\$45

Intense ruby red with a soft red berry aroma and pleasantly round taste.



Corkage Fee per Bottle \$25.00



ITB

COCKTAIL MENU



OUR FAVORITE COCKTAILS

- ITB G&T** \$15
Butterfly Pea Flower Infused Gin and Mediterranean Tonic Water
- ITB LEGACY** \$15
Butterfly Pea Flower Infused Gin, Passionfruit, Coconut, Lemon juice
- ESPRESSO MARTINI** \$15
Vodka, Espresso Shot, Kahlua, Simple Syrup
- APEROL SPRITZ** \$14
Aperol, Prosecco, Splash of Soda Water
- PAPER PLANE** \$18
Whiskey, Aperol, Amaro, Lemon Juice

SMOKY BARREL-AGED COCKTAILS

- SMOKED OLD FASHIONED** \$19
Barrel-Aged Whiskey with our Homemade Old Fashioned Base
- SMOKED MANHATTAN** \$19
Barrel-Aged Whiskey and Sweet Red Vermouth with Angostura Bitters *Try our Black Manhattan!*
- SMOKED NEGRONI** \$19
Barrel-Aged Sipsmith Gin, Campari, and Sweet Red Vermouth with Bitters
- MEZCALITA** \$15
Barrel-Aged Mezcal, Fresh Orange and Lime Juice, Homemade Old Fashioned Base, Tajin Rim

CLASSIC

- MARGARITA** \$15
Tequila, Cointreau, Fresh Lime Juice, Simple Syrup, Salt Rim
Try with Barrel-Aged Mezcal! \$1.00
- PALOMA** \$15
Tequila, Grapefruit and Lime Juice, Agave Nectar, Soda Water, Tajin Rim
Try with Barrel-Aged Mezcal! \$1.00
- WHISKEY SOUR** \$15
Barrel-Aged Whiskey, Lemon Juice, Simple Syrup, Egg White
- LEMON DROP** \$15
Vodka, Triple Sec, Lemon Juice, Simple Syrup, Sugar Rim
Try our Strawberry Lemon Drop!
- MOSCOW MULE** \$15
Vodka, Ginger Beer, Lime Juice
- BELLINI** \$15
Prosecco, Vodka, Peach Puree
Try our Rossini with Strawberry!
- MIMOSA** \$15
Prosecco, Triple Sec, Fresh Orange Juice
- PAINKILLER** \$15
Dark Rum, Pineapple Juice, Orange Juice, Coconut
- MOJITO** \$15
White Rum, Mint, Brown Sugar, Lime Juice, Soda Water
- MIDNIGHT BEACH** \$15
Malibu, White Rum, Pineapple, Lime Juice, Simple Syrup, Activated Charcoal
- SIDECAR** \$15
Hennessy, Cointreau, Lemon Juice, Simple Syrup

MOCKTAILS

- NO-JITO** \$9
Mint, Brown Sugar, Lime Juice, Soda Water, Sprite.
- NO-PAINKILLER** \$9
Pineapple, orange, and creamy coconut.
- PHONY NEGRONI** \$9
A non-alcoholic cocktail with 30 organic botanicals, offering floral, citrus, and bitter notes. Gluten-free, vegan

ITALIAN SPARKLING BEVERAGE \$5

Aranciata Rossa Limonata Chinotto Bergamotto

NON-ALCOHOLIC DRINKS

- Coke / Diet Coke / Sprite \$4
- Shirley Temple / Roy Roger \$4
- Iced Tea / Hot Tea / Arnold Palmer \$4
- Lemonade / Strawberry Lemonade \$4
- Cranberry Lemonade / Cranberry Juice \$4
- Sparkling Water / Natural Water \$7



BOTTLED BEER

- Peroni Nastro Azzurro** \$8
5.0% ABV. Crisp, refreshing with balance of bitterness and citrus, aromatic notes.
- Mastri Birrai Umbri Blond Ale Artigianale** \$8
6.5% ABV. Delicate, smooth flavor with herbaceous notes from the hops.
- Mastri Birrai Umbri Italian Pale Ale (IPA)** \$8
6.5% ABV. Bitter but balanced with sweet malty notes, the finish is dry and fruity.
- Non-Alcoholic Beer** \$5

