VITELLO'S

WINE BY THE BOTTLE

BUBBLES

SPARKLING WINE
Ferrari, Brut, USA, N.V. / half bottle 26

CHAMPAGNE BRUT
Chandon, "White Label", CA / 42

CHAMPAGNE BRUT
Decoy, Napa Valley, CA / 55

CHAMPAGNE BRUT
Chandon, "Black Label", Blanc de Blanc, CA / 62

CHAMPAGNE BRUT IMPERIAL
Moet & Chandon, France N.V. / 90

CHAMPAGNE BRUT
Veuve Cliquot, France, N.V. / 98

CHAMPAGNE ROSE
Louis Roederer, Rose, France / 100

WHITES

CHARDONNAY
Frank Family, Napa Valley, CA / 65

CHARDONNAY
Sonoma-Cutrer, "Les Pierres", Sonoma County, CA / 68

CHARDONNAY
Far Niente, "Estate", Napa Valley, CA / 79

CUVEE BLANC
Palazzo, Napa Valley, CA / 90

ITALIAN REDS

AGLIANICO
La Rivolta / 68

BARBERA D' ALBA
/ 52

BARBARESCO
Gaja, Piedmont / 240

BAROLO
Bartolomeo / 75

NEBBIOLO
Musso, Langhe / 45

MERLOT
Rocca di Frassinello, "Baffonero", Maremma / 215

REDS

PINOT NOIR
Landmark, Central Coast / 45

PINOT NOIR
Argyle, Willamette Valley, Oregon / 52

PINOT NOIR
Laetitia, Arroyo Grande / 65

PINOT NOIR
En Route by Far Niente, Napa Valley, CA / 69

PINOT NOIR
Wow & Flutter, Russian River, CA / 69

PINOT NOIR
Seasmoke, "TEN", Santa Rita Hills, CA / 125

MALBEC
Clos De Los Siete, Argentina / 58

MERLOT
Fletchers, Santa Barbara, CA / 70

RED BLEND
Crown Point, "Estate", Santa Barbara, CA / 150

RED BLEND
Daou, Soul of a Lion, Paso Robles, CA / 185

ZINFANDEL
Frank Family, Napa Valley, CA / 74

CABERNET SAUVIGNON
Justin, Paso Robles, CA / 55

CABERNET SAUVIGNON
Frank Family, Napa Valley, CA / 60

CABERNET SAUVIGNON
Monticello, Napa Valley, CA / 75

CABERNET SAUVIGNON
Honig, Napa Valley, CA / 80

CABERNET SAUVIGNON
Faust, Napa Valley, CA / 85

CABERNET SAUVIGNON
Duckhorn, Napa Valley, CA / 95

CABERNET SAUVIGNON
Covert Estate, Napa Valley, CA / 145

CABERNET SAUVIGNON
Opus One, "Oakville", Napa Valley, CA / 325

CABERNET FRANC
Monticello, Napa Valley, CA / 69

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

Split Charge 5 Corkage fee 25 Maximum of 3 credit cards per table 20% gratuity will be added to all parties of 6 or more

11-4-22

VITELLO'S

DRINK MENU

COCKTAILS

ALL COCKTAILS / 16

CLASSICO OLD FASHIONED
bourbon, simple, angostura + peychaud's bitters, foro amaro spritz

NEGRONI SANGUINO
premium gin, carpano antica, campari, blood oj

GET YOUR PHIL (COLLINS)
premium vodka or gin, house scratch sour, orange + peach bitters, soda

TORINO MANHATTAN
premium rye, foro amaro, foro sweet vermouth

IL TESORO
premium gin, orange blossom honey syrup, lemon juice, prosecco

RAVEN'S SHADOW
premium light + dark rum, blackberry + mint purée, lime juice, ginger beer

DI CRUSTA
premium brandy, cointreau, gran marnier, lemon juice, sugar rim

WHISKEY BUSINESS
blended scotch, liquid alchemist ginger, lemon + orange juice, ginger beer, ardbeg spritz

REVENGE OF THE ROSE
premium bourbon, aperol, lemon juice, agave

PINEAPPLE PICANTE
house- infused jalapeño tequila, pineapple juice, lime juice, agave, triple-sec

THE 3 ELDERS (AGED) / 18

THE ANGELENO
maker's mark, carpano antica, luxardo marascino, gran marnier, orange bitters

FOSTER OF
baby blue whiskey, all spice dram, banana liqueur

FIRESIDE OF
st. george "baller" whiskey, amaro nonino, licor 43, angostura orange bitters

REDS

DECOY PINOT NOIR 15 / 60

MONTICELLO PINOT NOIR 18 / 60

ALVERDI PIEMONTE DOC BARBERA 12 / 45

BATASIOLO BARBERA DI ALBA 14 / 52

POGGHIO CHIANTI 12 / 45

CUSUMANO SYRAH 15 / 55

ILICO "ILLUMINATI" MONTEPULCIANO D'ABRUZZO 15 / 55

GASCON MALBEC 15 / 58

DECOY CABERNET 18 / 69

WHITES

PROSECCO 12 / 46

PROSECCO ROSE D.O.C. 12 / 46

BRUT 14 / 26

DECOY CHARD 14 / 56

VENICA COLLIO PINOT GRIGIO 12 / 45

SCHMITT RIESLING 15 / 50

DUCKHORN SAUV BLANC 14 / 48

VERMENTINO 14 / 50

WHISPERING ANGEL ROSE 15 / 58

BEER

DRAFT BEER / 9

ALLAGASH WHITE

BAD HOMBRE BOOMTOWN LAGER

SCRIMSHAW PILSNER

NOSEJOB IPA

BOONT AMBER ALE

EINSTOCK TOASTED PORTER

BOTTLED BEER / 9

PERONI

CHIMAY

SCRIMSHAW

EINSTOCK WHITE ALE

N/A BITBURGER DRIVE

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