

WINE

RED

Pinot Noir Au Bon Climat santa barbara, 2022	\$15 / 58
Chianti Selvapiana tuscany, 2021	\$14 / 52
Rioja Millenrama rioja, 2018	\$13 / 50
Malbec Areyna mendoza, 2021	\$14 / 52
Barone Di Villagrande Etna Rosso Sicily, 2020	\$16 / 62
Cabernet Sauvignon Brillette Bordeaux medoc, 2019	\$16 / 62
Tannat Reserva Garzón uruguay, 2020	\$14 / 52

Prosecco Tiamo veneto	\$12 / 46
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Champagne Brut Nicolas Feuillatte champagne	\$70
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*To help bridge the wage gap between front of the house team members and our back of the house cooks and dishwashers we apply a 3% kitchen fee. The fee will primarily benefit all non-tipped members of our kitchen team. Under current MA state law kitchen employees cannot share in the restaurant's tip pool. This charge is voluntary and as our guest, you have the right to opt out of it. Simply inform your server and we will remove the charge. Thank you for your understanding and support.

WHITE

Pinot Grigio Colterenzio alto-adige, 2023	\$12 / 46
Albariño Paco & Lola galicia, 2020	\$14 / 54
Sauvignon Blanc Bourgeois Quincy loire valley, 2022	\$15 / 58
Sauvignon Blanc Stoneleigh marlborough, 2022	\$14 / 52
Grüner Veltliner Brandl austria, 2022	\$12 / 46
Chardonnay Diatom santa barbara, 2022	\$16 / 62
Riesling Leitz 'Dragonstone' germany, 2021	\$13 / 50

ROSE & SPARKLING

Rosé Gavoty 'Les Cigales' provence, 2022	\$12 / 46
Prosecco Rosé Bisol Jeio veneto	\$14 / 54