

Bar Brace™

BRUSCHETTE

- mozzarella & anchovy butter 3
- fig & prosciutto 3
- whipped mascarpone & orange honey 3
 - peperonata 3
 - basil pesto 3
 - olive tapenade 3
- wilted greens & Grana Padano 3
- artichoke & pecorino pepato 3
- citrus & almond pesto 3
- herbed goat cheese 3
- pickled onion & pear 3
- Taleggio & fennel fronds 3
- oven roasted tomato 3
- eggplant agrodolce 3
- sundried tomato pesto & chopped rucola 3

PANINI

- mozzarella, olive tapenade & peperonata 10
- oven roasted chicken, Grana Padano & pesto 11
 - Taleggio, fennel & pear 11
- sundried tomato pesto, pickled onion, rucola & smoked mozzarella 10
- tricolore, black olive vinaigrette & Pecorino Crotonese 10
- toasted almond pesto, radicchio citrus & goat cheese 10.5
- soppresata, rucola & pecorino pepato 10
- chicken salad, parsley & lemon mayonnaise 11
- marinated artichoke, Bel Paese & fennel 11
- prosciutto, mozzarella & basil pesto 11
- Fontina, black olive & peperonata 11
- bresaola, Grana Padano & lemon 10
- herbed goat cheese & mixed greens 10
- Milano salame, roasted tomato & Bel Paese 10

AFFETTATI e FORMAGGI 13

chef's daily selection

COCKTAIL 13

basil bellini

Mathilde Crème de Peche, basil, white peach, prosecco

gatto migliore

Averna Amaro, strawberry, lemon, San Pellegrino Aranciata

neopolitan

Stolichnaya Ohranj, Solerno Blood Orange Liqueur, blood orange, lime

gianni appleseed

Averna Amaro, apple cider, lemon, prosecco

milan mojito

Cruzan Light Rum, Dimmi Liqueure, mint, lime, red wine, soda

the rooster

Hendrick's Gin, Luxardo Maraschino Liqueur, blood orange, lime, soda

negrone calamante

Tanqueray Gin, Campari, Carpano Antica Vermouth, chamomile syrup

le nozze de figaro

Pierre Ferrand Cognac, Amaretto de Saronno, fig, lemon, balsamic

marchese manhattan

Jim Beam Rye Whiskey, Meletti Amaro, Carpano Antica Vermouth, maraschino cherry

afternoon in palermo

Sicilian Citrus-infused Sambuca, lemon, prosecco, grapefruit oil

tricicletta

Aperol Aperitivo, Limoncello, lemon, white wine

bar brace bloody

Pepper-infused vodka, tomato, Italian herbs, olive oil, hot pepper

BIRRE

- Brooklyn Lager *Brooklyn, NY* 8
- Peroni Nastro Azzurro *Lombardia, Italy* 8
- Nuova Mattina *Parma, Italy* 9
- Duvel *Breendonk, Belgium* 11
- Victory Golden Monkey *Downingtown, PA* 8
- Schneider Weisse *Kelheim, Germany* 11
- Goose Island Mathilda *Chicago, IL* 8
- Saison Dupont *Tourpes, Belgium* 11
- Brooklyn Brown Ale *Brooklyn, NY* 8
- Pilsner Urquell *Plzen, Czech Republic* 8
- Castelain Biere de Garde *Benifontaine, France* 11
- Corsendonk Monk's Brown Ale *Purnode, Belgium* 10
- Hitachino Red Rice Ale *Ibaraki, Japan* 8

worldbean

CAFFÈ e TÈ

espresso

- Colombia El Jordan *Stumptown Coffee, Brooklyn, NY*
- Decaf Colombia La Piramide *Stumptown Coffee, Brooklyn, NY*
- espresso 3
- macchiato 3.25
- cappuccino 3.5
- latte 4
- mocha 4.5
- housemade 58% *Guittard ganache*

tea

- China Breakfast 3
- Rishi Tea, *Milwaukee, WI*
- Dragon Well 3
- Rishi Tea, *Milwaukee, WI*
- Chamomile 3
- Rishi Tea, *Milwaukee, WI*
- hand poured coffee
- Indonesia Sulawesi
- Toarco Peaberry 3.5
- Stumptown Coffee, Brooklyn, NY*

VINO

spumante

Zardetto Prosecco, *Birilli nv*

bianco

- Bramito di Cervaro, *Umbria 2008* 12
- Orvieto Terre Vineate Palazzone, *Umbria 2009* 11.5
- Verdicchino di Matelica Bisci, *Marche 2009* 10
- Tiefenbrunner Pinot Grigio, *Alto Adige 2009* 12
- Soave Classico Inama, *Veneto 2008* 12.5
- Sauvignon Lahn St. Michael Eppan, *Alto Adige 2008* 13.5

rose

Castello di Ama Rosato, *Toscana 2009*

rosso

- Chianti Castello di Bossi, *Toscana 2006* 12
- Bolgheri Rosso Tringali Casanuova, *Toscana 2005* 10
- Cannonau Riserva Sella & Mosca, *Sardegna 2005* 11
- Sangiovese di Romagna Torre Zerbina, *Emilia Romagna 2005* 16
- Nebbiolo D'Alba Elio Grasso, *Piemonte 2008* 16
- Nero D'Avola Sant Anastasia, *Sicilia 2008* 10

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness