

C A F É
Y O L A N

FOCACCIA

Our famous sourdough
focaccia with seasonal flavors
and accompaniments

... with rosemary-garlic rolls 10

... with whipped ricotta,
fermented garlic honey 15

... with warm 'nduja 22

STUZZI

snacks

FRIED OLIVES

Castelvetrano olives,
gorgonzola dolce, controne 15

PIZZA ROMANA

San Marzano tomatoes,
basil, mozzarella 18

CHARCUTERIE

Chef's selection of Italian
cured meats and cheese 33

COCKTAILS

MILANO

mimosa orange, passionfruit,
vanilla, jasmine prosecco 14

ITALIANO 75

gin, Curaçao, prosecco, yuzu lemon 15

CAFFÉ MARTINI

espresso, Tito's vodka, salted Kahlua,
Angostura cream 16

CAPRI CITRUS CRUSH

rum, Pep Talk lager, oolong,
simple syrup, lemon bitters 14

BLOODY SARPA

vodka, gochujang, basil,
lemon, fresno chili 15

MAPLE OLD FASHIONED

WhistlePig PiggyBack rye,
aged maple syrup, bitters, orange 20

BEER AND SELTZER

12 oz unless otherwise noted

LITTLE HARPETH CHICKEN SCRATCH PILS 10
TAILGATE ORANGE WHEAT 10
WANDERLINGER BLUEBERRY SOUR 12
BEARDED IRIS HOMESTYLE IPA 16OZ 12
JACKALOPE BEARWALKER BROWN ALE 10
BLACK ABBEY THE SPECIAL DUBBEL 10
FOUNDERS PORTER 9
GOOD PEOPLE MUCHACHO MEXICAN LAGER 9
BUD LIGHT 8
BUDWEISER 8
MICHELOB ULTRA 8
UNTITLED ART ITALIAN-STYLE PILSNER (NA) 8
AMARO POP 9
LONG DRINK 9
BRAVAZZI HARD ITALIAN SODA 9

VINO

Sommelier selections from our award-winning wine list

2021 Bruno Rocca, 'Cadet' **Chardonnay**, Langhe, IT 20
2022 Collevento 921 **Sauvignon Blanc**, Trevenezie, IT 16
2021 Benanti, **Nerello Mascalese**, Etna Rosso, IT 17
2022 Tolaini, 'Legit' **Cabernet Sauvignon**, Toscana, IT 27