

DRINKS

COCKTAILS

- OLIVE OIL MARTINI – 18

Savory, dry and great throughout any meal.

Sapori Divini extra virgin olive oil-infused Cirrus vodka, Dolin dry vermouth, salt, orange twist.
- PURPLE RAIN – 18

Our favorite dirty martini is tinted purple by Alphonso olives and dry vermouth.

*Your choice of **gin** or **vodka**.*
- SEASONAL SANGRIA – 17

Lighten up your night with our white sangria, bursting with a trio of melons: honeydew, cantaloupe, and watermelon.
- TIGER STYLE – 18

Inspired by mango sticky rice: pear gin paired with Cocchi Americano, pandan, coconut milk, lime, and mango for a smooth, easy-drinking experience.
- SEÑORITA – 18

That’s what we call this easy tequila sipper made with habañero, watermelon, lime, and a black salt rim.
- NOT LIKE US – 18

Bring in the fall with our New York Sour: apple-infused Ghost whiskey, baking spices, lemon, and red wine float.

WINES BY THE GLASS

FRIZZANTE

- GLERA Prosecco Brut, Musti Nobilis, Veneto – 13 / 45
- PROSECCO ROSÉ Jules, Veneto – 11 / 38
- MOSCATO Braida, Piedmont – 14 / 28 (375ml bottle)

WHITE

- GAVI DI GAVI Picollo Ernesto, Piedmont – 15 / 52
-  L’ANIMA DI GRECHETTO Goretti, Umbria – 16 / 56
- SAUVIGNON BLANC Vite Colte, Piedmont – 16 / 56
- VERMENTINO Capichera, Sardinia – 14 / 49
- CHARDONNAY Drei Donà, Emilia-Romagna – 16 / 56

ROSÉ / SKIN CONTACT

-  L’ANIMA DI ROSATO Goretti, Umbria – 13 / 45
- NERELLO MASCALESE Calabretta, Sicily – 15 / 52
- RAMATO PINOT GRIGIO Antonutti, Friuli – 14 / 49

RED

- PINOT NOIR St. Pauls, Alto-Adige – 18 / 63
- SANGIOVESE Drei Donà, “Lillybeth,” Emilia-Romagna – 17 / 60
- MONTEPULCIANO Marramiero, “Dama,” Abruzzo – 14 / 49
- CHIANTI CLASSICO San Michele a Torri, Tuscany – 17 / 60
-  L’ANIMA DI MONTEFALCO Goretti, Umbria – 16 / 56
- CABERNET Pakravan-Papi, “Prunicce,” Tuscany – 15 / 52
- PRIMITIVO Fatalone, “Gioia del Colle,” Puglia – 16 / 56

 PROUDLY POURING our house wines, bottled exclusively for Thompson Italian

BEER

- Von Trapp

BOHEMIAN PILSNER - 9

Birra Flea

“COSTANZA”

BLONDE ALE - 9
- Stone

“DELICIOUS” HAZY IPA - 9

3 Floyds

“ZOMBIE DUST”

AMERICAN PALE ALE - 9

- NETFLIX & CHILE – 18

This smokey Boulevardier features barrel-aged rye, coffee Campari, chile vermouth, and mole bitters.

- QUEEN’S GAMBIT – 18

French 75 style cocktail, bright with plum vodka, Cappelletti, yuzu, and mixed berry molasses

- BLACK MANHATTAN – 18

Refined and understated, yet it packs a punch. Woodford Reserve bourbon, amaro, bitters, Amarena cherries.

WINES BY THE BOTTLE

FRIZZANTE

- LAMBRUSCO Alfredo Bertolani, “Amabile,” Reggiano, Emilia-Romagna – 38
- SANGIOVESE ROSATO ANCESTRALE Dianella, “Maria Vittoria & Ottavia,” Tuscany – 45

WHITE

- SOAVE CLASSICO Campagnola, Veneto – 52
- PINOT GRIGIO Cantina Colli Morenici, Lombardy – 49
- PECORINO Cascina del Colle, “Aimè,” Abruzzo – 65
- RIESLING Frecciarossa, “Gli Orti,” Lombardy – 64
- CHARDONNAY/MALVASIA Conti Zecca, “Luna,” Puglia – 52

ROSÉ / SKIN CONTACT

- ETNA ROSATO i Custodi, “Alnus,” Sicily 70

RED

- VALPOLICELLA CLASSICO Monte Castelon, Veneto – 55
- SYRAH / CARIGNANO Capichera, “Liànti,” Sardinia – 56
- NEBBIOLO Borgogno, Langhe, Piedmont – 78
- CANNONAU Cantina della Vernaccia, Sardinia – 45
- ROSSO DI MONTALCINO Donna Artemisia, Tuscany – 56
- SUSUMANIELLO Masca del Tacco, Puglia – 65
- BAROLO Schiavenza, di Serralunga d’Alba, Piedmont – 102
- BARBARESCO Ca’ Moranda, Piedmont – 110
- BARBERA Braida, “Bricco Dell Uccelllone,” Piedmont – 135
- BRUNELLO Donna Artemisia, Tuscany – 95
- CABERNET FRANC Antonutti, Friuli – 63
- SANGIOVESE Raina, “Le Campette,” Umbria – 78
- SUPER TUSCAN Mastrojanni, “San Pio,” Tuscany – 99
- MONTEPULCIANO Cascina del Colle, “Negus,” Abruzzo – 95
- AGLIANICO Cantina di Solopaga, Campania – 52
- AMARONE DELLA VALPOLICELLA Montigoli, Veneto – 105
- NERO D’AVOLA / NERELLO MASCALESE Nicolò Grippaldi, “Il Vino di Pico,” Sicily – 75

NON-ALCOHOLIC

- SODA, LEMONADE - 4 each

Boylan ROOT BEER, ORANGE, or BLACK CHERRY - 5 each

HOUSEMADE SODA - 12

SPECIALTY MOCKTAIL - 14

Jörg Geiger “CIDER” - 9

Athletic “IPA” - 8

COFFEE & TEA

- DRIP COFFEE - 4

ESPRESSO - 4.5

CAPPUCCINO - 5

HOT or ICED TEA - 4

NON-DAIRY MILK +2