

COCKTAILS

STATE STREET SOUR /12

BOURBON, APRICOT, BLANC VERMOUTH, SUGAR,
LEMON, CHIANTI FOAM

ARANCIA ROSSO /12

VODKA, BLOOD ORANGE SHERBERT, LEMON,
BLACK PEPPER TINCTURE

PURPLE RAIN /12

UNCLE VAL'S GIN, CREME DE VIOLETTE, LEMON,
BLUEBERRY, EGG WHITE, BITTERMENS BITTERS,
BUTTERFLY PEA TEA SYRUP

1ST CLASS TO ICELAND /12

BOURBON, AQUAVIT, AMARO NONINO,
LEMON JUICE, APEROL

TARANTELLA /12

LEMON VODKA, ST. GERMAIN PROSECCO FLOAT,
RASPBERRY, PINK PEPPERCORN

ALOE, IS THERE ANYBODY IN THERE? /12

GIN, CHAREAU ALOE LIQUEUR,
LIME SHERBET, PROSECCO

RHUBARBARELLA /12

TEQUILA, SINGANI, RHUBARB,
CHARTREUSE, LEMON

MARTINI /10

CLASSIC GIN MARTINI OR REFRESHING VODKA

CHOOSE:

BLOOD ORANGE,
KEY LIME, PEACH,
ESPRESSO /12

MARGARITA /12

CHOOSE:

SPICY, BLOOD ORANGE, PEACH



“DEDICATED TO PRESERVING THE TRADE”

DA LEGNA X NOLO IS OUR “SCRATCH CASUAL” APPROACH TOWARDS MODERN DAY DINING. WE PRIDE OURSELVES ON CREATING A CULTURE OF INTEGRITY AND CRAFTSMANSHIP AROUND FOOD AND BEVERAGE. CHEF DANIEL PARILLO SHOWCASES THE FURTHEST EXTENT A KITCHEN CAN CREATE WITH LIVE WOOD FIRE COOKING. CHEF PARILLO ENGAGES OUR GUESTS WITH THE COVETED SOURDOUGH OF DA LEGNA IN TWO IMPORTED STEFANO FERRARA NAPOLI OVENS AT OUR INTIMATE CHAR BAR. OUR NOLO KITCHEN MIRRORS THIS LABOR OF LOVE WITH SEASONAL SCRATCH CUISINE ON OUR GRILLWORKS INFIERNO 96.

OUR DESIGN REINVENTS THE ICONIC JET CLEANERS TO HOST BREWER JUSTIN MATURO OF ERECTOR BREWING COLLECTIVE, CRAFT COCKTAILS CURATED BY CRAIG VENTRICE, AND AN EXTENSIVE SELECTION OF ARTISANAL AND ORGANIC WINES BY ADAM BITKER.

WE HOPE YOU ENJOY OUR GENUINE HOSPITALITY PROVIDED BY OUR WONDERFUL STAFF.

WINE

BY THE GLASS

SPARKLING

PRIMA PERLA PROSECCO.....8 / 30

WHITE

2019 MILLBRANDT PINOT GRIGIO.....8 / 32

2017 ALOIS LAGEDER PINOT GRIGIO.....11 / 38

PRIMA PERLA GIORDANO LOMBARDO GAVI DI GAVI.....11 / 38

2017 JEAN PAUL BRUN BEAUJOLAIS

BLANC CHARDONNAY.....12 / 42

RED

2016 BROADSIDE CABERNET SAUVIGNON.....10 / 40

2018 ANGELINE PINOT NOIR.....8 / 32

2017 BROOKS 'RUNAWAY RED' PINOT NOIR.....13 / 42

PRIMA PERLA 2017 COMBEL LA SERRE CAHORS

'PUR' MALBEC.....11 / 38

2017 POGGIO ANIMA SANGIOVESE TOSCANA.....9 / 36

2016 MAMETTE PREVOSTINI NEBBIOLO

'BOTONERO'.....12 / 42

PRIMA PERLA BIODYNAMIC OR ORGANIC SELECTION

VEGAN GF GLUTEN FREE

THOROUGHLY COOKING MEATS, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS WILL REDUCE THE RISK OF FOOD BORNE ILLNESS.