

## RED by glass

OMBRA Red (Montepulciano)	\$9
House Red Wine	
Pinot Noir Luzia	\$11
Notes of strawberry, coffee and cloves, smoky, hints of pepper and toasty finish	
Nero D'Avola	\$9
High tannin with balanced acidity, blackberries and prune notes	
Cabernet	\$9
Well balanced acidity, mostly dry with notes of tobacco and coffee, soft tannin	
Chianti Riserva	\$11
Aromas of red fruits, bitter herbs, balsamic vinegar, smoky finish	
Supertuscan	\$13
Notes of ripe plum & cherry with a smooth and spicy finish	

## WHITE by glass

OMBRA White (Pinot Grigio)	\$9
House White Wine	
Sauvignon Blanc	\$9
Flavors of grapefruit, melon and citrus	
Trebbiano	\$10
Bright & crisp, hints of lemon & rosemary	
Chardonnay	\$11
Intense, notes of jasmine & golden apple	

## ROSÉ/SPARKLING by glass

Bobal Rosé	\$8
Dry with floral notes in the background	
Cava Rosé	\$10
Semi-sweet, hints of apple and peach	
Lambrusco	\$10
Sweet, red and bubbly	
Moscato	\$11
Sweet and mineral white	
Prosecco	\$13
Dry and bubbly Venetian classic	

## Happy Hour (4pm-7pm)

House Shot	\$5
Gin, Rum, Tequila, Vodka or Whiskey	
House Draft Beer	\$6
Seasonal Selection	
Porto Beer Shot	\$9
House Draft Beer + House Shot	
Ombra House Wine	\$7
Montepulciano Red or Pinot Grigio White	
Porto Sangria	\$8
Red, White or Rosé	
Well Drinks	\$9
House Liquor Mixed with any Juice or Soda	
Margarita	\$10
Made with Fresh Squeezed Lime Juice	

## CLASSICS COCKTAILS

Italiani	\$13
God Father, Negroni, Aperol Spritzer, Americano	
Martini	\$13
French, Cosmopolitan, Cucumber, Apple, Espresso	
Mojito	\$14
Tamarind, Coconut, Pineapple, Guava, Mango	
Margarita	\$13
Mango, Strawberry, Passion Fruit, Tequila Sunrise	
Whiskey	\$13
Old Fashioned, Manhattan, Mint Julep, Whiskey Sour	
Gin	\$13
The Vesper, French 75, Tom Collins, Gimlet	
Vodka	\$13
Moscow Mule, Caipiroska, Black Russian, Kamikaze, Sea Breeze	

## SPECIAL COCKTAILS

Flaming Captain	\$14
Jim Beam Bourbon, Augusta Bitter, Raw Brown Sugar	
Sailor Marco	\$13
Malibu Rum, Passion Fruit, Coconut, Pineapple Juice	
Kiss on the Cheek	\$14
Infused Rosemary Vodka, Peach and Lemon Juice, Grand Marnier	
Bronx Diver	\$14
Jameson Whiskey, Peach Schnapps, Green Tea Syrup	
Porthole	\$16
Hennessy Cognac, Ice Tea, Fresh Lemon Juice	
Anchor	\$14
Mezcal, Tamarind, Agave, Mango and Fresh Lime Juice	
Raging Storm (Spicy)	\$13
Spicy Tequila, Triple Sec, Cilantro and Fresh Lime Juice	
Montes Vitamin	\$14
Tanqueray Gin, Peach and Fresh Lemon Juice, Egg White	

## DRAFT BEER

Lagunitas IPA (California)	\$8
Intense hop juiciness with a slight lingering bitterness	
Narragansett Lager (Rhode Island)	\$7
Imported malts balanced with the delicate notes of noble hops	
Ommegang (Cooperstown)	\$8
Belgium style wheat ale, hazy, flavorful quenching lemony bite	
Lefthand Milk Stout (Colorado)	\$10
Rich and robust roasted malt with a slight sweetness finish	
Seasonal Pale Ale (Bronx)	\$8
Crispy and refreshing with citrus hops and dried lemon peel	
Six Point Pilsner (Brooklyn)	\$9
Signature floral aroma derived from Tettnang and Hallertau Hops	
Victory Golden Monkey (Pennsylvania)	\$10
9.5% ABV Belgian-style Tripel ale with fruity body and earthy hop	
Bell's Amber Ale (Michigan)	\$9
Toasted and sweet caramel notes from selected malts, balanced with herbal and citrus hop aromas. Capped by a clean bitterness	

# RED

Barbera Amonte DOC '18	\$30
<b>Catina Volpi (Piedmont, Italy)</b>	
Dry, well balanced, medium body, delicate yet complex	
Corvina IGT '16	\$32
<b>Cantina Di Negar (Veneto, Italy)</b>	
Light and fragrant with floral note, elegant note with peppery hints on the finish	
Montepulciano '17	\$38
<b>Montefresco (Abruzzo, Italy)</b>	
Ruby color, full-bodied, scents of ripe blackberries, mulberries, wild berries and cherries	
Primitivo Salento '13	\$40
<b>Cantine Due Palme (Puglia, Italy)</b>	
Intensely flavored and deeply colored. Intense notes of blackberries and figs, long after taste	
Chianti Riserva '13	\$45
<b>Poggio Della Torre (Tuscany, Italy)</b>	
Purple-color with aromas of red fruits, bitter herbs, balsamic vinegar, smoky finish	
Nero D'Avola '16 (Organic)	\$45
<b>Melovivo (Sicily, Italy)</b>	
High tannin with balanced acidity, blackberries and prune notes	
Cabernet Sauvignon DOC '16	\$48
<b>Bosco de Merlo (Veneto, Italy)</b>	
Scent with herbaceous, fresh spicy and sweet hint, full-bodied and velvety, rich fruity and intense bouquet	
Malbech '15	\$50
<b>Paladin (Veneto, Italy)</b>	
Fruity hints with notes of tobacco and spices, elegant and harmonious finish	
Supertuscan Bere IGT '18	\$58
<b>Tenuta Ladroneia (Tuscany, Italy)</b>	
Easy drinking, blend of sangiovese, cabernet & merlot, notes of ripe plum & cherry with smooth and spicy finish	
Valpolicella Ripasso DOC '17	\$60
<b>Cantina Di Negar (Veneto, Italy)</b>	
Deep ruby red, Complex vinous and spicy with notes of red fruit, Harmonious, full and velvety, well-balanced	
Dolcetto d'Alba DOC '15	\$60
<b>Azienda Agricola Cecilia Monte (Piedmont, Italy)</b>	
Aroma of lavender, violet with hints of almond and black cherry, medium-to-full-bodied, well-structured with integrated tannins	
Nebbiolo '17	\$68
<b>Botonero (Lombardy, Italy)</b>	
Aroma of wild strawberries & rose petals, raspberries on the palate with hint of cinnamon	
Pinot Noir Luzia DOC '17	\$70
<b>St. Pauls (Sudtirol Alto Adige, Italy)</b>	
Aroma of small berries, wild cherries and fresh violets, charming density and elegance with smooth and noble finish	
Amarone Della Valpolicella '13	\$96
<b>Catina Di Negra (Veneto, Italy)</b>	
Full body, bold, elegant with hints of dried cherries and spices, refreshing and long finish	
Barolo '13	\$108
<b>Parusso (Piedmont, Italy)</b>	
Harmonic on the palate, notes of balsamic and mineral, long and delicate finish	
Barbaresco Montefico '15	\$135
<b>Carlo Giacosa (Piedmont, Italy)</b>	
A lovely fragrance composed of wild berry, violet, aromatic herbs and star anise lifts out of the glass along with a whiff of leather.	

**Government warning: (1) According to the Surgeon General, women should not drink alcoholic beverages during pregnancy because of the risk of birth defects. (2) Consumption of alcoholic beverages impairs your ability to drive a car or operate machinery and may cause health problems.**



## #8 Best Wine Bar in NYC by TimeOut

424 East 161<sup>st</sup> Stree, Bronx, NY 10451 ♦ 929-376-7866

# WHITE

Verdicchio '17	\$35
<b>Ruviano (Marche, Italy)</b>	
Hints of green apples & limes. Balanced, fresh & gentle	
Vermentino di Sardegna '17	\$35
<b>Picco Del Sole (Sardinia, Italy)</b>	
Aromas of citrus with acacia & hawthorn flowers, medium body with very good tropical fruit character	
Chardonnay '17	\$40
<b>Primary (California, USA)</b>	
Distinct flavors of Honeycrisp apples and lemon zest. The finish is bright and fresh	
Malvasia '15	\$40
<b>Villa Dugo (Friuli, Italy)</b>	
Hints of citrus, fresh & mineral after taste, well balanced acidity	
Soave '17	\$40
<b>I Prandi (Veneto, Italy)</b>	
Blend of trebbiano & garganega, fruity, hints of peach & citrus	
Sauvignon Blanc '19	\$45
<b>Massey Dacta (Marlborough, New Zealand)</b>	
Strong notes of grapefruit & ripe melon, light acidity, fresh finish	
Pinot Grigio '16	\$45
<b>Paladin (Veneto, Italy)</b>	
Notes of apple & peach, medium body, balanced acidity with mineral finish	
Gavi di Gavi '18 (Organic)	\$50
<b>Giordano Lombardo (Piedmont, Italy)</b>	
Crispy, pure, soft and well-rounded citrus fruit with a hint of nuttiness, persistent finish with lingering lemony perfection	

# ROSÉ/SPARKLING

Ricciorosa Sangiovese Rose '19	\$40
<b>Lanciola (Tuscany, Italy)</b>	
Fresh with hints of cherry, pomegranate and poppy. The palate is soft, delicate, with rich berry flavors	
Lambrusco Dolce	\$42
<b>Cantina Medici Ermete (Italy)</b>	
Sweet and chilled with flavors of deep rich black and red berries, aromas of clay and earth	
Moscato D'Asti Guido Berta '18	\$42
<b>Frizzante (Piedmont, Italy)</b>	
Sweet and bubbly with hints of green apples, pears and peaches, well balanced light mineralogy and acidity	
Prosecco '17 (Millesimato)	\$55
<b>Bosco Del Merlo (Veneto, Italy)</b>	
Vintage prosecco, gentle & persistent, hints of lemon and vanilla	