

SASSI

HAPPY HOUR 5-7 PM TUESDAY—THURSDAY,
\$2 OFF WINES BY THE GLASS,
STANDARD BRAND COCKTAILS, SELECTED MENU ITEMS
REGULAR WINE LIST AND MENU ARE ALWAYS AVAILABLE

WELL BRAND COCKTAILS 9

VODKA, GIN, TEQUILA, RUM, BLENDED WHISKEY, BOURBON, SCOTCH

MARTINI & ROCKS DRINKS ARE LARGER POUR AND ADDITIONAL CHARGE

BOLLICINE - BUBBLES

110 FERRARI BRUT ROSE, HALF BOTTLE

METODO CLASSICO, FERMENTED IN THE BOTTLE;

TRENTO PINOT NOIR, CHARDONNAY 375 ML 35

PROSECCO DOC, ZONIN NV

VENETO GLERA 187 ML 10

MOSCATO D'ASTI, VIETTI 2014

PIEMONTE MOSCATO 375 ML 25

VINI AL BICCHIERI - WINES BY THE GLASS

5 OZ GLASS/ 500 ML CARAFE/ BOTTLE

BIANCO - WHITE

VERMENTINO CASOLE, ROCCA DI MONTEMASSI 2014

TUSCANY VERMENTINO 12/30/40

SAUVIGNON BLANC RONCO DEL CERO, VENICA 2012

COLLIO SAUVIGNON BLANC 13/35/45

ROSATO - ROSE

SCALABRONE ROSATO, TENUTA GUADO AL TASSO 2014

TUSCANY CABERNET, SYRAH 12/30/40

ROSSO - RED

ETNA ROSSO, TENUTA TERRE NERE 2014

SICILY NERELLO MASCALESE 12/30/40

BARCO REALE DI CARMIGNANO, CAPEZZANA 2014

TUSCANY SANGIOVESE, CABERNET 12/30/40

VALPOLICELLA SUPERIORE RIPASSO, VILLA BORGHETTI 2013

VENETO CORVINA, RONDINELLA 13/35/45

MENU ITEMS

FULL MENU IS ALWAYS AVAILABLE

EGGPLANT CAKES SICILIAN STYLE

CURRENTS, PINE NUTS, TOMATO SAUCE, PECORINO 9

POLPETTINI

PORK AND VEAL MEATBALLS BRAISED IN WHITE WINE & LEMON 10

PROSCIUTTO DI PARMA

AGED 600 DAYS 14 GF

MARINATED ASPARAGUS TRUFFLE VINAIGRETTE, SOFT BOILED EGG,

PARMIGIANO 12 GF

MIXED BABY LETTUICES

GOAT CHEESE, ROASTED PEPPERS, TOMATO, PECORINO VINAIGRETTE 9 GF

20 PERCENT SERVICE CHARGE FOR GROUPS OF 6 OR MORE

PLEASE NOTE: UNDERCOOKED MEATS POULTRY, FISH, SHELLFISH AND EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

SASSI

BARREL AGED COCKTAILS

MANHATTAN JACK DANIEL'S 94 PROOF SINGLE BARREL RYE,
AVERNA AMARO, VYA SWEET VERMOUTH, ORANGE BITTERS 18

NEGRONI MILLER'S REFORMED GIN, CAMPARI,
COCCHI VERMOUTH DI TOURINO 18

APERITIVO - COCKTAILS

CONTRATTO SPRITZER

ITALY IN A GLASS; PROSECCO, CONTRATTO *APERITIF*,
MADE WITH NATURAL HERBS AND BOTANICALS 12

SAZERAC A MODO NOSTRO

"OUR WAY" REMY 1738 COGNAC, COINTREAU,
PEYCHAUD'S BITTERS, ABSINTHE RINSE, LEMON 16

BOTANIST MARTINI

CLASSIC 5 TO 1 MARTINI; *BOTANIST* GIN, VYA DRY VERMOUTH,
ORANGE BITTERS, BLUE CHEESE OLIVES 15

BLOOD AND SAND

DEWAR'S 12YR SCOTCH WHISKY, SWEET VERMOUTH, CHERRY HERRING,
ORANGE JUICE 16

BOULEVARDIER

EVAN WILLIAMS BOURBON, CONTRATTO FERNET,
CARPANO ANTICA, LEMON 14

MT GAY MANHATTAN

RUM AGED IN BOURBON BARRELS, SWEET VERMOUTH,
BLACK WALNUT BITTERS, MORELLINO CHERRY 14

THE RE-ANIMATOR

A VERY OLD VERSION OF A MANHATTAN;
JACK DANIEL'S SINGLE BARREL RYE, NONINO AMARO 15

KNOB CREEK MANHATTAN

9 YEAR AGED BOURBON, VYA SWEET VERMOUTH,
ORANGE BITTERS 15

SASSI-TINI

ULTIMAT VODKA, BLUE CHEESE OLIVES 15

SASSI SANGRIA ROSSO OR BIANCO

WHITE OR RED WINE, FRESH FRUIT 12, 500 ML CARAFE 30

CUCUMBER MULE

EFFEN CUCUMBER VODKA, LIME, GINGER BEER 14

BLOOD ORANGE MARGARITA

SAUZA BLUE TEQUILA, BLOOD ORANGE, LIME, APEROL,
CHERRY BITTERS 14

LIMONCELLO MARTINI

HOUSE MADE *LIMONCELLO*, FRESH LEMONADE, SUGAR RIM 12

LIMECELLO MOJITO

HOUSE MADE *LIMECELLO*, BACARDI RUM, MINT, LIME 12