VINO

Fiamma Ristorante

LIGHTEST

REDS

Pinot Noir $12 $45
Clos du Bois
California, USA (2022)

Corvina $65
Tinazzi Collezione di Famiglia
Verona, IT (2016)

WHITES

Gavi $13 $49
Broglia La Meirana
Piemonte, IT (2019)

Gavi $80
Pio Cesare
Piemonte, IT (2018)

Pinot Grigio $12 $45
Barone Fini
Trentino-Alto Adige, IT (2018)

LIGHT

REDS

Barbera d'Alba $78
G.D. Vajra
Piemonte, IT (2014)

Chianti $12 $45
Cetamura Cultusboni
Chianti, IT (2022)

WHITES

Sauvignon Blanc $12 $45
The Crossings
Awatere Valley, NZ (2023)

Sauvignon Blanc $100
Clos Pegase
Napa Valley, USA (2022)

Riesling $14 $52
Nik Weis Mosel Urban Riesling
Mosel, DE (2023)

NEW TO WINE?

Wines in each section are ordered from driest to fruitiest/juiciest, top to bottom.

For those newer to wine:

- Red wines generally pair with red sauces and red meat
- White wines generally pair with white sauces, white meat, and seafood
- If you want to pair red wine with white, opt for something lighter-bodied.

MEDIUM

REDS

Brunello di Montalcino $120
Mocali
Toscana, IT (2015)

Montepulciano $80
Valle Reale
Montepulciano D'Abruzzo (2021)

Rioja $107
Los Hermanos Manzanos
Gran Reserva
Rioja, ES (2015)

Nero d'Avola $14 $52
Tenuta Regaleali
Sicilia, IT (2021)

WHITES

Falanghina $65
Feudi Di San Gregorio
Campania, IT (2022)

Bianco $12 $45
Falesco Vitiano
Orvieto, IT (2021)

ROSE

Rosé $13 $49
Miraval "Studio"
Provence, FR (2024)

Rosé $95
Miraval "Rosé"
Provence, FR (2024)

FULL

REDS

Super Tuscan $52
Argiano Non Confunditur
Toscana, IT (2023)

Malbec $48
Catena Vista Flores
Uco Valley, AR (2022)

Cabernet $13 $49
Domaine Laroque
Carcassonne, FR (2022)

Cabernet $155
Hall Cabernet
Napa Valley, USA (2012)

Barbaresco $150
Produttori del Barbaresco
Piemonte, IT (2020)

Barolo $129
Damilano Lecinquevigne
Barolo, IT (2017)

WHITES

Chardonnay $14 $52
Dough
Sonoma County, USA (2023)

Chardonnay $80
Groth Estate Hillview
Napa Valley, USA (2019)

SPARKLING AND NON ALCOHOLIC

SPARKLING

Prosecco $11 $42
Maschio
Veneto, IT

Moscato $12 $45
Tintero "Sori Gramella"
Piemonte, IT

Champagne $110
Devaux "Grande Réserve"
Cote des Blancs, FR

Lambrusco $55
Vecchia Lambrusco
Lambrusco, IT

NON ALCOHOLIC

Syrah (Red) $12 $45
Noughty "Rouge"
South Africa

Champagne $12 $45
Bolle "Blanc de Blanc"
La Mancha, ES / Germany

Sparkling Rosé $12 $45
Bolle
La Mancha, ES / Germany

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LIQUORI & BIRRE

Fiamma Ristorante

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STIRRED & BOOZY

Mom's Car, Dad's Whiskey $15
rock bottom, but it's springtime
whiskey, cognac, blueberry amaro, citrus syrup infused with hibiscus and rose

Still in the Guest Room $16
complex - tastes like fiscal responsibility
rye whiskey, fernet, vecchio amaro (floral amaro), salted honey syrup, bitters

BRIGHT & BOLD

Doodle Dad $15
easy - not too sweet - dry
vodka, peach liqueur, Vitiano dry white wine, jasmine tea syrup, citric acid

Off-Leash Aussie $16
fresh - cucumber - citrusy
gin, lemon gin, aloe juice, lemon, house-made low waste citrus syrup

SWEET & SMOOTH

Noise Ordinance $13
like a lemon drop - floral - tangy
tequila, lemon, hibiscus and rose-infused low waste citrus syrup

Wellness Check $15
tiki - tropical - relaxing by the pool
white rum, fernet, pineapple, blood orange, coconut, cinnamon, lime

ZERO PROOF

Run Club $12
n/a espresso martini
pathfinder NA spirit, low waste coffee saccharum syrup, FRESH espresso

Solidcore Waitlist $10
vegetal - fresh - detox
NA floral spirit, aloe juice, mint, mediterranean tonic water, jasmine syrup

Adult Swim $10
spritz - loud
NA spiced cane spirit, hibiscus/rose-infused citrus syrup, honey-ginger syrup, lemon, Bolle NA sparkling wine

NEGRONIS

Classic Negroni $13
a staple
campari (bitter orange liqueur), sweet vermouth, beefeater gin

Picket Fence $16
light - floral - white negroni
pisco, luxardo bitter bianco, cocchi americano, rosé foam

McMansion $15
herbaceous - fruity - savory
fernet, balsamic vinegar reduction, strawberry-infused vermouth, bitter orange liqueurs

SPRITZES

Above-Ground Pool $16
balanced - chicago rooftop
Malört (seriously) and lychee cordial, tequila reposado, lemon, honey-ginger syrup, prosecco

Koi Pond $16
fragrant - complex - bubbly
Italicus bergamot orange liqueur, vodka, lemon, jasmine syrup, Sambuca, tonic, prosecco

Front Yard Fountain $15
juicy - fruity - doing too much
aperol, red grapefruit, campari, prosecco

CLASSICS

Old Fashioned $15
years of trial and error
Old Granddad 100 bourbon, demarara sugar syrup, amaro montenegro, bitters, lemon & orange oil

Espresso Martini $15
we use fresh espresso
vanilla vodka, mr. black & borghetti coffee liqueurs, low-waste coffee saccharum syrup, FRESH ESPRESSO

Dirty Martini $14
olive - absolutely filthy - olive
Social House vodka, dry vermouth, olive brine

BIRRE

Athletic N/A Beer $6
golden ale, can, 0% abv, milford ct

Peroni "Nastro Azzuro" $8
lager, draft, 5.1% abv, italy

Free Range "Therapy Session" $9
hazy ipa, draft, 5.3% abv, charlotte nc

Sycamore "Mountain Candy" $10
ipa, draft, 7.5% abv, charlotte nc

Sycamore "Southern Girl" $8
blonde ale, bottle, 5.1% abv, charlotte nc

Old Mecklenburg "Copper" $9
altbier, bottle, 4.9% abv, charlotte nc

Miller High Life $3
lager, bottle, 4.6% abv, milwaukee wi