

# SEMOLINA

## KITCHEN & BAR

### wines by the glass

#### whites

**soave classico, italy** 9/33

*Tremenalto* - light, crisp, for the Pinot Grigio lover

**albariño, gailicia, spain** 10/37

*Valtea* - zesty, green apple freshness, sea salt, racy acidity

**sauvignon blanc, sonoma, california** 12/45

*Banshee* - citrus, melon, tangy pear

**pinot bianco, veneto, italy** 9/36

*Locatelli* - round and rich, green apple notes, dry finish

**sauvignon blanc, sancerre, france** 13/49

*Laloue* - white stone fruit, vibrant, minerally finish

**assyrtiko, santorini, greece** 12/45

lush melon and citrus, creamy, chardonnay alternative

#### reds

**frappato, sicily, italy** 13/49

*Vino Lauria* - delicate, pure red fruit, if you like Pinot Noir...

**barbera, piedmont, italy** 9/33

*Pico Maccario* - violets/herbs, bright, tangy crushed berries

**sangiovese, emilia-romagna, italy** 11/40

*Noellia Ricci* - vibrant red fruits, no oak, soft tannins

**nebbiolo, piedmont, italy** 12/45

*loppa* - fresh roses, cranberry, peppery spice

**merlot/cabernet franc, bergerac, france** 10/41

*Chateau Le Payral* - no oak, dark fruits, pepper

**zinfandel/carignan/montepulciano, mendocino, ca** 10/37

*Brack Mountain* - full, lush, dark, long finish

**montepulciano, abruzzo, italy** 13/49

*Cataldi Madonna* - crushed blackberry, spicy, velvety

#### favorite cocktails

**pimm's cup** pimm's no. 1 / gassosa / cucumber / orange / lemon 11

**aperol spritz** aperol / prosecco 11

**peperoncini-tini** you choose! gin or vodka with a prosciutto & provolone stuffed peperoncini 15

**negroni** plymouth gin / campari / vermouth 12

**french 75** beefeater gin / prosecco / lemon / orange bitters 12

**old fashioned** bourbon or rye / bitters / simple syrup 12

**four roses 3 cherries** bourbon / 3 amarena cherries 13

**semolina sidecar** brandy / citrus / short path triple sec 12

#### day drinks

**bloody mary** tito's / celery / lemon 11

**mimosa** - prosecco / fresh squeezed oj 9

**bellini** - prosecco / chambord / peach nectar 9

**irish coffee** - lavazza coffee / jameson / baily's 10

#### rosé

**zweigelt, burgenland, austria** 10/36

*Sattler* - watermelon/strawberry, lively and fresh

#### carafe of house red or white

1 litre 36

#### rotating barrel-aged cocktail

check the board for what's in the barrel!

#### house sangria

red wine, brandy, campari, cava 12

#### sparkling

**lambrusco rosso, emilia-romagna** 10/37

*Lini 910* - red fruits, tart, dry finish

**durello, veneto** 10/37

*Dama del Rovere* - refreshing, crisp apple, dry

#### 12 oz. draft beer

**notch** session pils 7

**maine beer company** 11

**smuttynose** robust porter 8

**jack's abby** house lager 7

**night shift** whirlpool 9

**sixpoint** bengali ipa 9

#### bottles & cans

**medford brewing co.** american pale ale 16oz 7

**modelo** especial 6

**weinstephaner** hefewiezen 7

**rising tide** pisces gose 16oz 7

**allagash** white 7

**guinness stout** 16 oz 7

**sierra nevada** pale ale 7

**miller** high life 4

**coors** light 5

**down east** original cider 7

**fisher island** lemonade 8

## wines by the bottle

### whites

#### **sauvignon blanc, marlborough, new zealand**

*Abigail Rose 2016* - highly aromatic, zesty citrus 32

#### **grüner veltliner, wachau, austria**

*Rainer Wess 2016* - green apple, white pepper, crisp 40

#### **pinot grigio, alto adige, italy**

*Abbazia di Novacella 2015* - full, round, mineral-driven 40

#### **riesling, wachau, austria**

*Prager "Steinriegl" 2014* - spicy/flinty, tart white peach, bright 50

#### **chenin blanc, loire valley, france**

*Château de Brézé "Clos du Midi" 2016* - floral, green apple 45

#### **chardonnay, burgundy, france**

*Domaine Guillot-Broux "La Croix" 2015* - lively fruit/spice, buttery 48

#### **chardonnay, sonoma, california**

*Brack Mountain Cyprus, 2015* - stone fruit, round, creamy and fresh 52

### reds

#### **pinot noir, burgundy, france**

*Francois Racquillet 2015* - elegant, lively acidity, crushed berries 44

#### **pinot noir, wilamette valley, oregon**

*Stafford Hill, 2015* - delicate, pure red cherry/cola notes 45

#### **chianti classico, italy**

*Villa Pomona "Bandini" 2014* - pure Sangiovese, red fruits, orange peel 48

#### **corvina, rondinella, veneto, italy**

*Ca'del Monte Ripasso 2011* - red fruits, soft, structured 48

#### **rioja reserva, spain**

*La Rioja Alta "Viña Alberdi" 2010* - velvety, interwoven oak/fruit 60

#### **nebbiolo, barolo, italy**

*Ettore Germano "Serralunga" 2012* - violets/strawberry, fine tannins 90

#### **sagrantino, umbria, italy**

*Colpetrone Montefalco 2010* - savory, dark, bold tannins 50

#### **brunello, montalcino, italy**

*La Velona 2010* DOCG - dark fruit, earthy spice, bold tannins 84

### sparkling

champagne:

**Moutard, Père et Fils, Blanc de Noirs** *grand cuvée brut*, nv 80

**Laherte Freres**, *brut*, 375ml nv 45

prosecco:

**Nino Franco, Rustico**, nv 45

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Dave's Fresh Pasta in Davis Sq. Somerville  
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reservations only for parties of 6 or more  
20% gratuity will be added for parties of 6 or more