# Fiorella

## Beverage Package Options

### Beer and Wine

<table>
<thead>
<tr>
<th>Package</th>
<th>Pricing</th>
<th>Duration</th>
<th>Additional Hour Pricing</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Beer and Wine</strong></td>
<td>$35/person</td>
<td>2 hours</td>
<td>$23/person</td>
</tr>
</tbody>
</table>

- **Soft drinks, draft and canned/bottled beer**
- **Fiorella Prosecco**: Fiorella’s Prosecco, made in northern Italy especially for our restaurant, is Extra Dry with a fine mousse and delightful apple and pear flavors.
- **Fiorella White**: Our house Vino Bianco is a blend of Chardonnay and Pinot Bianco, a grape indigenous to Friuli. A nose of peach, pineapple, and apricot leads to a dry and full palate that is elegantly well-balanced.
- **Fiorella Red**: Our house Vino Rosso is a charming 100% percent Merlot-based wine from Friuli, featuring red fruit and herbal notes. This easy-drinking red offers a lively acidity and a light-to-medium body.

### Primavera

<table>
<thead>
<tr>
<th>Package</th>
<th>Pricing</th>
<th>Duration</th>
<th>Additional Hour Pricing</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Primavera</strong></td>
<td>$45/person</td>
<td>2 hours</td>
<td>$23/person</td>
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</tbody>
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- **Soft drinks, draft and canned/bottled beer**
- **Fiorella Prosecco**: Fiorella’s Prosecco, made in northern Italy especially for our restaurant, is Extra Dry with a fine mousse and delightful apple and pear flavors.
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- **Fiorella Red**: Our house Vino Rosso is a charming 100% percent Merlot-based wine from Friuli, featuring red fruit and herbal notes. This easy-drinking red offers a lively acidity and a light-to-medium body.

### Dolce Vita

<table>
<thead>
<tr>
<th>Package</th>
<th>Pricing</th>
<th>Duration</th>
<th>Additional Hour Pricing</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Dolce Vita</strong></td>
<td>$65/person</td>
<td>2 hours</td>
<td>$33/person</td>
</tr>
</tbody>
</table>

- **Soft drinks, draft and canned/bottled beer**
- **NV Prosecco, Bele Casel, Veneto**: Bele Casel’s wines are made by a 3rd generation winemaker who works organically. This prosecco has intensely fruity aromas with notes of yellow apple, pear, and exotic fruit, with hints of wisteria and acacia flowers. Well-balanced and delicate with an elegant and harmonious palate.
- **2022 Soave “Otto”, Pra, Veneto**: Graziano Pra has been running his winery since the 80’s and utilizing the knowledge passed down from his father and grandfather before him. His Soave has a floral and fruity nose that reminds one of hawthorn and jasmine flowers, and peach and apricot. The palate is well-structured with a clear mineral mineral freshness and flavor. This wine is easy drinking and has a pleasant finish of hazelnut and walnut husk.
- **2022 Pinot Noir Rose “Una Lou,”, Scribe, Carneros**: 100% Pinot Noir made by 24 hour skin contact from family owned and sustainably farmed vineyards. Notes of citrus blossom, watermelon, and passionfruit.
- **2020 Cabernet Sauvignon, Jack Tar, Paso Robles**: Grapes for this wine are sourced from multiple estates throughout the rolling hills of Paso Robles. Intoxicatingly aromatic waves of brooding black cherries, Turkish tobacco, wet rock and vanilla cream lead into an opulent and smooth palate of grilled plums, crushed gravel, cigar box and spice. A plush mid-palate is framed by dusty, yet formidable tannins that linger on the finish.

### Cocktails

- **Negroni Rosa**: gin, stellare aperitivo, dolin blanc vermouth, king cube
- **Sicilian Sour**: bourbon, fresh lemon juice, simple syrup, lambrusco float, rocks, featuring bar nonnina’s buffalo trace private selection
- **Classic cocktails**

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