

Bellina Alimentari

PONCE CITY MARKET 675 PONCE DE LEON AVENUE N-131 ATLANTA

Our wine bar program features Italian wines made with a minimal intervention approach, both in the vineyard and cellar. Natural, honest wines, made using grapes only.

BOLLE — SPARKLING

Prosecco, Pizzalato Fields, Veneto, NV	12/55
<i>Festive, bright, pretty</i>	
Ribolla Gialla, Peneca, Goriska Brda, 2015	12/55
<i>Ocean air, tropical, refreshing</i>	
Brachetto, Demarie, Piemonte, NV	11/50
<i>Strawberries, ripe fruits, bright</i>	
Moscato d'Asti, Tintero, Piemonte, 2017	12/55
<i>Effervescent, honey, fresh</i>	
Lambrusco, Vecchia Modena, Emilia Romagna, 2016	10/45
<i>Red fruit, fine bubbles, and lively</i>	
Lambrusco, Denny Bini, Emilia Romagna, NV	13/60
<i>Dry, notes of berry and violet</i>	
Sangiovese, La Selva, Tuscany, NV	15/70
<i>Dry, crisp, classic</i>	

BIANCO — WHITE

Verdicchio, Pievalta, Marche, 2014	13/48
<i>Crisp, green and flinty</i>	
Malvasia, Roma, Lazio, 2016	12/44
<i>Gentle and clean, honeysuckle</i>	
Trebbiano, Tiberio, Abruzzo, 2016	13/48
<i>Bright acidity, apricot, grapefruit</i>	
Arneis, Angelo Negro, Piedmont, 2018	13/48
<i>Unfiltered, peach, apple, minerality</i>	
Cortese, Villa Sparina, Gavi DOCG, 2017	14/52
<i>Stone fruit, salinity, heft</i>	
Grechetto, Barberani, Umbria, 2015	14/52
<i>Round, elegant, clean</i>	
Vermentino, Cardedu, Sardegna, 2017	16/60
<i>SEA SALT, CEDAR, TOUCH OF FRUIT</i>	

ROSATO — ROSÉ

Aglianico, Cantino Amastuola, Puglia, 2017	11/40
<i>Cherry, dry, aromatic herbs</i>	
Sangiovese+, Castello di Bossi, Tuscany, 2018	13/48
<i>Provencese, tart berries and apple</i>	

COCKTAILS

MODERN WOMAN	13
<i>Hibiscus liqueur, amaro, gin, grapefruit, tonic</i>	
ALL THAT JAZZ	13
<i>Apple-infused overproof whiskey, amaretto, lemon, grated nutmeg</i>	
THE SHINING	13
<i>Turmeric-infused vodka, ginger liqueur, lime, absinthe</i>	
THE SUN ALSO RISES	13
<i>Aperol, mezcal, acid-adjusted orange juice, prosecco</i>	
ALWAYS SUNNY	13
<i>Solera rum, overproof rum, amaro, green chartreuse, pineapple</i>	
WITCHCRAFT	14
<i>Guild gin, Strega, sweet vermouth, coffee liqueur</i>	
SEERSUCKER	13
<i>Brown butter bourbon, rye, black walnut liqueur, amaro</i>	

HOUSE SODAS

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PINEAPPLE TURMERIC

LEMON HONEY THYME

MACERATO — ORANGE

Zibibbo+, Occhipinti, 'SP68', Sicily, 2017	20/76
<i>Delightful acidity, peaches, herbs</i>	
Arneis, Demarie, Piemonte, 2015	21/80
<i>Toasted nuts, ripe peach, chamomile</i>	
Pinot Grigio, Gonc, Slovenia, 2017	22/84
<i>TANNIC, WHITE CHERRY, OXIDIZED</i>	

ROSSO — RED

Monica, Cardedu, Sardegna, 2017	13/48
<i>Light, earthy, surprisingly complex</i>	
Alicante, Ampelia, UnLitro, Tuscany, 2016	17/80
<i>Medium bodied, bright fruit</i>	
Barbera, Fr. Antonio & Raimondo, Piemonte, 2017	14/52
<i>Fruit, fresh, and velvety</i>	
Sangiovese+, Casina, Tuscany, 2016	13/48
<i>Bing cherries, plum, spice</i>	
Frappato+, Terre di Giumara, Sicily, 2016	13/48
<i>Medium body, figs, bright acidity, balanced</i>	
Aglianico, Vicus, Campania, 2014	14/52
<i>Currant, anise, structured</i>	
Nero d'Avola, Marabino, Sicily, 2015	15/56
<i>Cooked fruit, cocoa, rustic</i>	
Nerello Mascalese, Etna Rosso Terre Nere, Sicily, 2017	21/80
<i>Intense, smoky, gripping</i>	
Negroamaro, Copertino, Puglia, 2010	13/48
<i>Robust, dried red fruit, savory</i>	
Lagrein, Colterenzio, Alto Adige, 2018	14/52
<i>Ripe, dark chocolate, long finish</i>	
Chianti Classico, San Felice, Tuscany, 2015	96
<i>Oak-driven spice, tobacco, firm and elegant</i>	

BIRRA

LOCAL — CANS

Three Taverns, Prince of Pilsen, Pilsner	6
Creature Comforts, Classic City, Lager	7
Creature Comforts, Tropicalia, IPA	7
Scofflaw, Dirty Beaches, Tropical Wheat	7
Three Taverns, Rapturous, Raspberry Sour	7
Arches, Queen's Weiss, Hefeweizen	7
Walkers Station Stout	7

IMPORTED

Peroni, Lager	7
San Gabriel, Ambra Rossa, Chicory Ale, 330mL	16

WE ARE PROUD TO COLLABORATE WITH THE FOLLOWING FARMS AND PURVEYORS:

Brasstown Beef, Decimal Place Farm Sweet Grass Dairy, Geezers Garden
Woodsman & Wife, Riverview Farms
Banner Butter, Tucker Family Farm, Enchanted Springs, Fatback Farms Project

Due to the seasonal, local and ecological nature of our ingredients, some products may not always be available. Consuming raw or undercooked foods such as meat, poultry, eggs or seafood may cause serious illness. If you have a food allergy, please notify the staff when ordering. Bellina Alimentari cannot be responsible for any injury, loss or damage claimed by any guest with a food and/or beverage allergy regardless of the circumstances.