

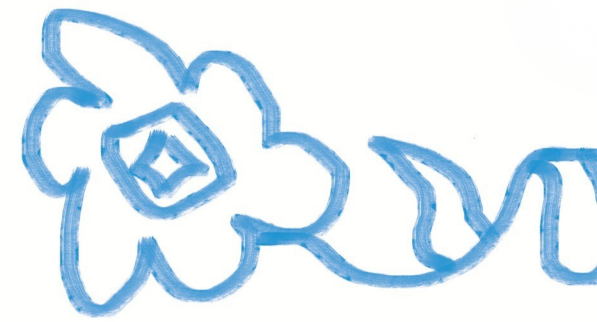
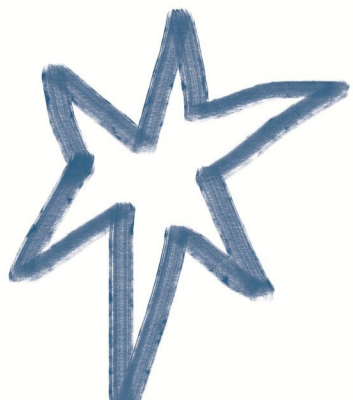


THE CHANLER *X* Ca'delBosco
AT CLIFF WALK

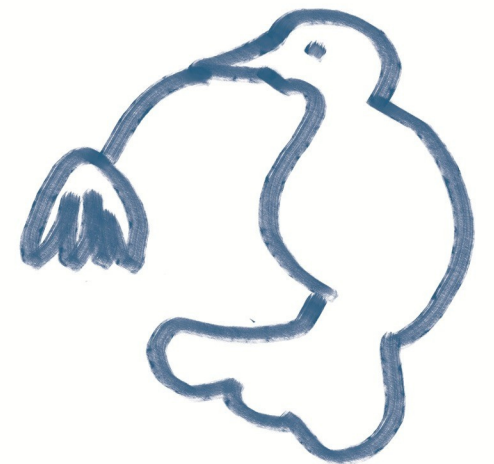
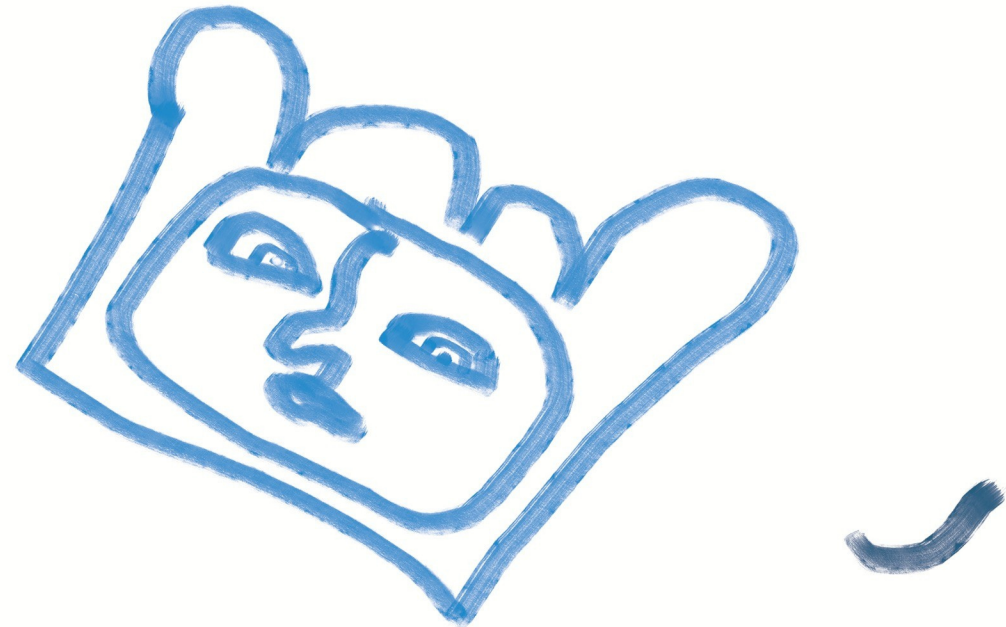
The Chanler is proud to share our table with Ca' del Bosco, a distinctive winery from the hills of Franciacorta, where innovation meets tradition in every bottle.

Renowned for redefining Italian sparkling wine, Ca' del Bosco crafts each cuvée with meticulous care, from hand-harvesting to gravity-flow vinification, and a unique air-bubble washing system that sets them apart.

Their wines are a true expression of place and precision, bringing unmistakable elegance and complexity that captures the soul of Italy, now poured with pride in Newport.



CA' DEL BOSCO
Wine Garden





SPARKLING

CA' DEL BOSCO, CUVÉE PRESTIGE EDIZIONE Classic Franciacorta with a crisp profile of stone fruit, honeydew, and subtle almond notes.	29	116
CA' DEL BOSCO, CUVÉE PRESTIGE ROSÉ EDIZIONE Dry rosé layered with fresh strawberry and raspberry.	34	136
CA' DEL BOSCO, VINTAGE COLLECTION DOSAGE ZÉRO Structured and precise with stone fruit, lemon custard, toasted almond, and a savory finish.	42	168
CA' DEL BOSCO, CUVÉE ANNAMARIA CLEMENTI A benchmark Franciacorta crafted from exceptional vintages, offering apricot, exotic fruit, yeasty depth, and mineral complexity.		220
CA' DEL BOSCO, CUVÉE ANNAMARIA CLEMENTI ROSÉ A benchmark cuvée dedicated to the mother of Maurizio Zanella. Silky and powerful, with notes of peach, pink grapefruit, baked baguette, and raw honey.		280

WHITE & ROSÉ

SANTA MARGHERITA, PINOT GRIGIO Clean and focused with a bouquet of golden apple and pear.	21	84
CÀ MAIOL, ROSERI CHIARETTO Fresh and elegant with delicate rose aromatics and hints of berry fruit.	25	100

RED

CA' DEL BOSCO, PINÉRO, SEBINO IGT Pinot Noir with a rich, expressive palate of blackberry and blueberry.	47	188
CA' DEL BOSCO, MAURIZIO ZANELLA, SEBINO Bordeaux-style blend of cabernet sauvignon, merlot, and cabernet franc, layered with wild herbs, cedar, and tobacco.	-	200

BEER

EAST COAST IPA	11	
SUMMER LAGER	11	

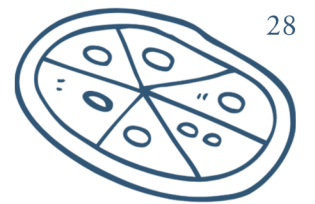
SPRITZERS

LIMONCELLO SPRITZ Limoncello Orange liqueur Orange bitters Soda	25
STRAWBERRY APEROL SPRITZ Strawberry-infused Aperol Ca' del Bosco Cuvée Prestige Soda	25
CHERRY NEGRONI SBAGLIATO Cherry-infused Campari Ca' del Bosco Cuvée Prestige Orange bitters Sweet vermouth	25
CREAMSICLE SPRITZER (free-spirited) Orange juice Vanilla Soda	20

CHANLER STYLE PIZZA

Hand-crafted dough and house-cured meats
All pizzas are approximately 12"

SPICY ROASTED CHICKEN Broccolini Calabrian chili condiment Parmesan Meyer lemon zest	28
RHODE ISLAND MUSHROOM Flavors of truffle Mascarpone Fresh herbs	28
HOUSE-CURED PEPPERONI Four cheeses Heirloom tomato red sauce Basil	28
TRADITIONAL MARGHERITA Narragansett Creamery mozzarella Garden tomatoes	28



SNACKS

CHARCUTERIE TRIO* Three housemade charcuteries Traditional accompaniments	35
ARTISINAL CHEESE PLATE* Three local cheeses Fruits Crisps	35
RHODE ISLAND RAISED OYSTERS ON THE HALF* Half-Dozen Cucumber Sparkling tea mignonette	28

A \$30 minimum spend per guest applies. Seating is available for up to 1.5 hours.
Please inform your server of any food allergies or dietary restrictions.
*Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.