



WHITE & ROSE' WINES

LUNETTA PROSECCO DOC VENETO NV

BOTTLE (SINGLE SERVING): \$12

From the hilly eastern Veneto provinces, comes this refreshingly fragrant Prosecco, with crisp fruit flavors and a clean finish redolent with enticing aromas of apple and peach. Ideal as an aperitif or as an accompaniment of light antipasti and cheeses.

BERTANI BERTAROSE' VENETO IGT 2016

GLASS \$10, BOTTLE: \$36

Produced in the hills north of Verona primarily out of Molinara grapes, which yield a naturally pink wine rich in strawberry flavors and with a delicate aroma of rose petals. Perfect with fish and cheese dishes or as an aperitif.

SELLA & MOSCA VERMENTINO di SARDEGNA DOC 2015

GLASS \$11, BOTTLE: \$40

Vermentino, from the ancient Catalan city of Alghero, in the magnificent island of Sardinia, is a uniquely refreshing wine, with a briny finish which will superbly pair with fish and white meat dishes.

ROCCA delle MACIE MOONLITE TOSCANA BIANCO IGT 2015

GLASS \$12, BOTTLE: \$44

From the wild coast of Maremma in Tuscany, this powerful yet elegant blend brings refreshing notes of peach and mango, complemented with aromas of white flowers and subtle hints of almonds. Ideal for grilled fish or white meats.

TERUZZI & PUTHOD VERNACCIA DI SAN GIMIGNANO DOCG 2014

BOTTLE: \$45

The oldest wine still produced in Tuscany and from the spectacular town of San Gimignano. Assertive and refreshing on the palate with elegant notes of pear and walnut aromas, it is a perfect pairing for fish, cheeses, and white meats.

NIRO PECORINO D'ABRUZZO TERRE DI CHIETI IGT 2016

BOTTLE: : \$50

This full-bodied wine, redolent with pear and tropical fruits, is a true gem of Abruzzo's winemaking tradition and the ideal accompaniment for fish dishes and light sauce pasta.

BERTANI SOAVE CLASSICO DOC SEROLE 2016

BOTTLE: \$55

Made exclusively from Garganega grapes, this full-bodied wine is rich with aromas of exotic fruits, sage, and mint, along with notes of elder and pear blossom, making it the ideal pairing for fish and light white meat dishes.

FONTANAFREDDA GAVI DI GAVI DOCG 2014

BOTTLE: \$60

From the Piedmontese hills surrounding the town of Gavi, this elegant, well-structured, pale yellow wine with an ample nose, an intense bouquet featuring floral notes, vanilla, lemon and apples, is excellent as an aperitif, and delicious with hors-d'oeuvres, fish and shellfish dishes..

INFINE 1939 PINOT GRIGIO TRENTINO SUPERIORE IGT 2015

BOTTLE: \$70

A wine of substantial structure and complexity with a particularly high acidity for the variety and astounding sapidity and minerality, this celebratory Pinot Grigio offers intensely fruity aromas on the nose, reminiscent of green apple and pear enhanced with mineral and citrus notes.





RED WINES

FONTANAFREDDA BARBERA del PIEMONTE DOC 2015

GLASS \$10, BOTTLE: \$36

One of the most prized and cherished grapes in Piedmont, Barbera is the quintessential food pairing wine, with a substantial yet elegant acidity with soft tannins complemented by black fruits and cinnamon, which will perfectly complement your red sauce as well as meat dishes.

NIRO MONTEPULCIANO d'ABRUZZO DOC 2015

GLASS \$12, BOTTLE: \$44

This rich and powerful Montepulciano d'Abruzzo, with splendid overtones of dark fruits and black pepper, is an ode to Southern Italian culinary tradition, with its soft tannins yet grandiose body. Ideal for red sauces, meat, and/or cheese dishes.

SELLA & MOSCA CANNONAU di SARDEGNA RISERVA DOC 2012

GLASS \$15, BOTTLE: \$56

The icon of Sardinia and rich in resveratrol, one of Nature's most powerful antioxidants, this wine is redolent with violets, leather, and tobacco notes, with powerful aromas of warm red fruits. Great complement to grilled meats as well as red sauce pasta and pizza.

MANDRAROSSA NERO D'AVOLA CARTAGHO SICILIA DOC 2014

BOTTLE: \$45

The quintessential Sicilian varietal, this Nero d'Avola is ripe with dark cherry fruit and aromas of licorice and chocolate and magnificently complements rich dishes of the Southern Italian culinary tradition and meat entrees.

BERTANI SECCO ORIGINAL VINTAGE EDITION VENETO IGT 2013

BOTTLE: \$55

Made according to the blend specifics in use in 1888 and bottled in the 1920's era retro package. Hints of redcurrants, blackberries and cocoa powder on the nose, together with spicy notes of black pepper, cloves and nutmeg perfectly accompany meat and red sauce pasta dishes.

TRAVAGLINI GATTINARA DOCG 2012

BOTTLE: \$65

One of the most revered Piemontese wines, this Gattinara's structured mid-weight palate delivers dried cherry, star anise, cinnamon and mineral alongside firm, refined tannins, making it the ideal complement to any robust meat entrée.

FONTANAFREDDA BAROLO DOCG 2012

BOTTLE: \$90

Regarded as Italy's King of Wines, this Barolo is a robust, well-bodied wine packed with structure and capable of withstanding the test of time. It combines gracefully with rich meat dishes or aged cheeses.

MAZZEI CABERNET SAUVIGNON PHILIP TOSCANA IGT 2012

BOTTLE: \$100

Named after the ancestor Filippo Mazzei, one of the American Revolution's patriots, this wine is penetrating with evident oak notes, spice tobacco and dark chocolate, producing soft tannins and a rich concentration. Ideal for meat dishes, robust red pasta sauces, and aged cheeses.

