

WINE LIST



RED WINE

House Red Wine		\$13 \$47
Nero d'Avola, Colosi, Sicilia.		\$14 \$52
<i>Full-body with blackberry, vanilla, & fig aromas. Bold tannins with fruit bursts.</i>		
Sangiovese, Rocca, Puglia.		\$14 \$52
<i>Red-purple hue, vinous with cherry notes. Soft-fruity taste, balanced acidity</i>		
Merlot-Cab Blend, Sella Antica, Toscana.		\$15 \$52
<i>Smooth, full-body with blackberry, pepper, & cocoa scents. Dynamic palate</i>		
Chianti Classico, Il Selciato, Toscana.		\$16 \$55
<i>Fruity and medium-bodied with gentle tannins and aromatics of cherries</i>		
Pinot Noir, Mucca, Friuli.		\$16 \$55
<i>Pinot Nero is dry, delicate, fruity, and vinous. Lighter version than Cali Pinots.</i>		
Super Tuscan Origo, Trambusti, Toscana.		\$18 \$65
<i>Dark ruby red, intense aromas, toasted almonds and berry fruits aftertaste.</i>		
Red Blend, Caymus, Suisun Valley .		\$18 \$65
<i>Smooth and lively with juicy raspberry, notes of espresso and softly fine tannins.</i>		
Pinot Noir, TestaRossa, Santa Lucia .		\$18 \$65
<i>Dark red, scents of cherry cola and raspberries, dried cherry notes on palate.</i>		
Amarone, Villa Carlotti, California		\$25 \$99
<i>Deep ruby red. Notes of dried plum, cherry, and tobacco. Smooth, full-bodied, elegant.</i>		
Cabernet, Caymus, California.		\$25 \$99
<i>Hefty punch of fruit followed by notes of anise, cocoa, cherry vanilla, and pepper.</i>		
Barbera d'Alba, Pertinace, Treiso.		\$60
<i>Purple red, scents of black fruit and vanilla, round and warm on the palate.</i>		
Valpolicella Classico, Masi, Veneto.		\$60
<i>Intense cherry red color and aromas, soft and silky tannins, hints of vanilla.</i>		
Syrah-Nero d'Avola Blend, Cusumano, Sicilia.		\$65
<i>Rounded on palate with classic black cherry flavors and long, complex finish.</i>		
Rosso di Montalcino, Antinori, Toscana		\$70
<i>Ruby red, with notes of cherry, plum, and soft spice. Smooth and elegant.</i>		
Barbaresco, Batu - Cantine Povero, Piemonte		\$75
<i>Ruby red with garnet hues, offering aromas of red fruits, smooth tannins.</i>		
Chianti Riserva, Terre del Bruno, Toscana.		\$75
<i>Rich ruby red, aromas of blackberry and pepper, soft tannins and long finish.</i>		
Montepulciano, Cataldi Madinna, Abruzzo.		\$75
<i>Ruby red, fresh cherry, smooth tannins, lively finish.</i>		
Nebbiolo, Pio Cesare, Piemonte.		\$89
<i>Garnet red, aromas of violet and red cherry, firm tannins, elegant finish.</i>		
Barolo, Prunotto, Piemonte.		\$120
<i>Deep garnet red with notes of red berries, violets, and spice. Full-bodied, velvety tannins.</i>		
Brunello di Montalcino, Camigliano, Toscana.		\$130
<i>Ripe fruit notes of red plums, black cherries, and licorice with balanced tannins.</i>		
Amarone della Valpolicella, Masi, Veneto.		\$150
<i>Dark ruby color, baked fruit aroma, and fruity taste with hints of coffee and cocoa</i>		
Amarone della Valpolicella, Domini Veneti, Valpolicella		\$190
<i>Intense, persistent, ethereal, fruity with hints of cherries and dried prunes and flowers</i>		


WHITE WINE

Pinot Grigio, Barone Fini, Venezie		\$14 \$52
<i>Floral aromas with notes of lemon. Refreshing honeydew and apples, balanced by acidity.</i>		
Chardonnay, Di Lenardo, Friuli		\$15 \$52
<i>Citrusy and rich with creamy hazelnut finish and hint of vanilla.</i>		
Sauvignon Blanc, Bortolusso, Friuli		\$15 \$52
<i>Bright, lively yellow and generous aromatics of sage and elderflower.</i>		
Vermentino, Aragosta, Sardegna		\$15 \$52
<i>Straw yellow, distinct floral aromas, fresh, crisp and elegant on the palate.</i>		
Chardonnay, TestaRossa, Santa Lucia		\$17 \$58
<i>Medium yellow, scents of mango and brioche, finishing full, rich, and creamy.</i>		
Falanghina, San Gregorio, Campania		\$65
<i>Straw yellow, intense perfume, refreshing and balanced taste with clean finish.</i>		
Etna Bianco, Tornatore, Sicilia		\$67
<i>Straw yellow with light green, aromas of green apple, mineral and refreshing.</i>		
Insolia Blend, Hauner, Isole Eolie		\$75
<i>Brilliant straw yellow, scents of strawberries and citrus, crisp palate.</i>		

ROSE WINE

Brancato, Il Poggione, Toscana		\$14 \$52
<i>Rose color, scents of red fruits and spices, refreshing on the palate.</i>		
Rosé Blend, Fattoria Sardi, Lucca		\$15 \$55
<i>Soft rose, notes of wild roses, luscious and refreshing with fresh fruit finish</i>		
Scalabrone, Antinori, Toscana		\$47
<i>Light peony pink, notes of intense cherries, fruity and delicate on the palate.</i>		
ORANGE Wine, Polin, Dolomiti		\$55
<i>Copper-hued, fresh and dry with notes of peach and wild berries.</i>		

SPARKLING WINE

Brut Rosé, I Heart, Veneto		\$13 \$47
<i>Fresh, fruity, floral aromas with delicate bubbles and notes of cherry and strawberry.</i>		
Prosecco, Corazza, Friuli		\$13 \$47
<i>Balanced prosecco, slight pear on the nose. Refreshing, crisp palette.</i>		
Moscato, Sarocco, d'Asti		Split Btl 24
<i>Straw yellow with orange and peach bouquet and sweet sensations.</i>		
Lambrusco Reggiano, Lombardini, Novellara		\$45
<i>Intense ruby red with a soft red berry aroma and pleasantly round taste.</i>		



Corkage Fee per Bottle \$25.00