



2015

Red by the glass

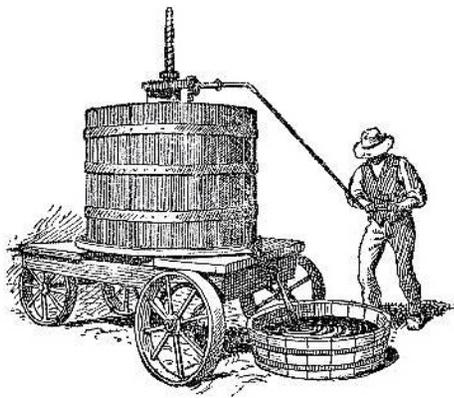
Pinot Nero (Venice)	8.50
(Groppello, Marzemino, Sangiovese and Barbera blend)	
Malbec (Argentina)	8.50
Montepulciano D'Abruzzo (Abruzzo)	8.50
Barbera D'Alba Organic (Piedmont)	10.50
Chianti DOCG (Tuscany)	8.00
Dolcetto d'Alba (Piemonte)	9.50

White and rosé by the glass

Pinot Grigio (Venice)	8.50
Torrontes (Argentina)	8.50
Pecorino DOC (Tuscany)	10.00
Sauvignon Blanc (Sicily)	8.00
Rosé Cerasuolo (Abruzzo)	8.50

Aperitifs

Prosecco di Valdobbiadene (Venice)	8.00	\$38/bottle
Bellini (Prosecco & white peach nectar)	8.00	



WHITE AND ROSÉ WINES

Cerasuolo Rose 14 (Abruzzo).....\$32.00
100% Montepulciano grape, dark cherry pink color and fragrant nose. Dry and rich in flavor.

Trebbiano D'Abruzzo Dama 14 (Abruzzo).....\$32.00
Wine with aromas that hint of white flowers, citrus fruits and yellow plums, and a taste that's fresh and crisp. This wine is refreshing as a sipping wine; also pairs well with seafood, shellfish, and light white meats.

Pinot Grigio Villa Brunasca 14 (Venice).....\$32.00
Deep, pale yellow with a fruity and flowery fragrance and dry, full and well balanced flavor with a clean and pleasant bitter finish.

Sauvignon Roche Noire 14 (France).....\$36.00
Light, elegant and dry with aromatic nuances and floral scents and a delicate and smooth finish.

Friulano Tenuta La Ponca12 (Friuli).....\$42.00
100% Tocai Grapes. Strong wine, well-structured, with good acidity and harmonious fruity spicy mixture; typical aftertaste with almond and exotic fruit combination.

Falanghina Sanio 13 (Campania)ORGANIC.....\$36.00
Made from 100% hand harvested Falanghina grapes. This is a pale straw colored wine with aromas of ripe bananas, syrupy pears, and pineapple and undertones of spices with a delicate and persistent taste.

Pecorino Le Merletaie 14 (Tuscany).....\$38.00
A charming wine with citrus, apricot & almond aromas bursting forth from this incredibly aromatic wine. To follow, a beautifully defined palate is smooth, soft & creamy with those citrus fruits this time blended with hints of pear.



Highly Recommended

SUBER ROSSO 2010 (Sicilia) \$89

Blend of Frappato, Alicante and Nero D'Avola grapes.

The red, iron-rich soil where lush vineyards produce the grapes for this wine, give it a unique and fascinating character. Impenetrable dark colors, complex and fragrant scents



RED WINES

Chianti Piazzano DOCG 12 (Tuscany).....\$32.00
Full in the mouth, fresh, with well balanced and structured tannins. Positive final sensations, with a pleasant fruit-washed finish.

Montepulciano D'Abruzzo Dama 13 (Abruzzo).....\$33.00
Plenty of rich body with red fruit, earth, with substantial structure and tannin.

Pinot Noir Villa Rocca 12 (Venice).....\$32.00
Smoky berries and red cherries make this thirst slaking glass of Pinot Noir an immediate charmer. Medium bodied and smooth with juicy structure.

Malbec Graffigna 12 (Argentina).....\$33.00
Complex dark berry aromas highlighted with delicate black pepper and toasted notes. Well-integrated tannins, round velvety body and a long, persistent finish."

Primitivo Salento 11(Puglia).....\$35.00
Jammy and rich, with ripe red and black fruits made from 100% Primitivo grapes.

Aglianico Del Taburno Nifo 10 (Campania)ORGANIC.....\$38.00
Made from 100% Aglianico grapes. Beautiful ruby red wine with aromas of dark fruits and stewed cherries dry, full-bodied and well-balanced.

Etna Rosso 10 (Sicily).....\$39.00
From 40-year-old nerello mascalese vineyards, this ruby red wine, grown on the slopes of Mt. Etna, offers a richly fruited aroma with notes of vanilla and red and black fruits. On the palate it is long with firm tannin and amazing persistence.

Dolcetto d'Alba Vigneto del Mandorlo 12 (Piemonte).....\$39.00
Ruby red with violet highlights, an intense bouquet of fresh flowers and creamy ripe fruit. Soft, dry taste with perfectly balanced acidity

Schioppettino La Ponca 11(Friuli).....\$46.00
Medium body, deeply colored, aromatic on the nose (violets and red berries) and spicy on the palate. Peppery and earthy notes.

Barbera d'Alba Barberis 11 (Piedmont)ORGANIC.....\$48.00
Rich in fruit, especially small black fruits of the wood and plum jam. The whole is well mixed with a light scent of vanilla, cinnamon, cocoa, and tobacco.

Rosso di Montalcino DOC 10 (Tuscany).....\$65.00
Aromas of cherry, violet and candied citrus peel. Medium to full body with a hint of bright red fruit, blackberries and flowers with excellent finish.

Brunello Montalcino Le Macioche DOC 05 (Tuscany).....\$98.00
Deep ruby red color, young and bright with underlying flavors of wild berries, raspberries and black currants. The fresh, young flavor is elegant and velvety leaving a lasting aftertaste.