

White WinesGlass/Bottle

Pinot Grigio

\$9/\$30

Chardonnay

\$9/\$30

White Zinfandel

\$9/\$30

Prosecco

\$9/\$30

’13 Hirshbach & Sohne, **Riesling**, Germany

\$9/\$30

’15 Natale Verga, **Sauvignon Blanc**, Veneto *Tropical fruits, fresh melon, honey*

\$10/\$34

’14 Alios Ladeger, **Chardonnay**, Alto Adige *fruit, medium bodied, coupled with lively acidity*

\$12/\$36

’14 Liveli, **Fiano**, Puglia *Bright yellow color, fresh fruit on the nose, with hints of pineapple and pear*

\$34

’15 Inama, **Soave**, Italia *Aroma green apple, chamomile and almond*

\$36

’15 Canicatti, **Grillo**, Sicily *Honeydew, tomato vine, grapefruit, kiwi and unripe peach and briny finish*

\$36

’13 Raymond, **Chardonnay**, Napa Reserve *WE 90pts Pear, guava, apple, honeysuckle & toasted oak*

\$42

Red Wines’12 D’Aquino, **Chianti Riserva**, Toscana *Dry, slightly tannic, harmonious with hints of cherry*

\$9.50/\$32

’13 Castle Rock, **Merlot**, California *Medium body, ripe berry, plum, mocha, spice, with hints of oak*

\$9.50/\$32

’14 Raymond, **Cabernet Sauvignon**, California *Cherry, rhubarb, plum with hints of white pepper and vanilla*

\$9.50/\$32

’13 Castle Rock, **Pinot Noir**, California *Medium body, aroma of cherry, tea and herbal spice*

\$9.50/\$32

’14 Epicuro, **Aglianico**, Italy *Full body, aroma of blackberries and cherry*

\$10/\$34

Red Wines from the Piedmonte Region’15 Pavia, **Barbera D’Asti**, Moliss, Asti *Ruby purple color with ripe red cherry aromas with hints autumn spices*

\$38

’14 La Marescialla, **Barbera D’Asti**, Asti *Cacao, toasted bread, caramel, roasted coffee, stewed fruit*

\$55

’15 Cordero DM, **Nebbiolo**, Langhe *Fresh, full flavor, raspberry, strawberry and violet*

\$60

’12 Natale Verga, **Barolo**, Piedmonte *Medium body, sweet berries, freshly cut flowers, spices and cedar*

\$70

’12 Montezemolo, **Barolo**, Monfalletto, Piedmonte *93pts WS black cherry, raspberry, espresso, licorice and herbs*

\$115

Tuscan Reds’15 Salvapiana, **Chianti Classico**, Chianti *Light red with ripe cherry into crisp berry aroma*

\$35

’12 Carpineto, **Chianti Classico Riserva**, Greve in Chianti *Dry with hints of blackberry, cedar and sweet tobacco*

\$48

’09 Poliziano, **Merlot**, In Violas, Italia*92pts WS full bodied, juicy black cherry, notes of oak and ground pepper with plush tannins*

\$60

’10 Carpineto, **Vino Nobile Riserva**, Montepulciano*Top 100 Wine Spectator- dry with violets & berries finished with vanilla & oak*

\$60

’11 Farnito Carpineto, **Cabernet Sauvignon**, Toscana *Toasted oak, blackberry jam, balsamic and licorice*

\$75

’11 Casisano, **Brunello di Montalcino***91 pts WE Dry medium bodied, dark spice, cherry, raspberry compote, licorice and nutmeg*

\$100

Reds from Italy

'14 Valentina, Montepulciano d'Abruzzo , Italia <i>Medium body, hints of plum, blueberry and licorice</i>	\$34
'15 Nicolis, Valpolicella , Veneto <i>Light, perfumed red with cherry, almond and plum aromas</i>	\$36
'12 Testal, Verona Rosso , Veneto <i>Ruby red, Dry, cherries, plums, cacao, coffee</i>	\$35
'13 Rocca dei Mori, Copertino, Negroamaro/Sangiovese , Puglia <i>Full body, current, blackberry and hints of coconut and oak finish</i>	\$36
'15 Surani, Primitivo , Heracles, Puglia <i>Full body, blackberry, cherry, baking spice and licorice</i>	\$42
'13 Spelt, Montepulciano d'Abruzzo , Italia <i>Wild rose, violet, crisp red currant, pomegranate, licorice</i>	\$45
'13 Settaporite Etna Rosso , Sicily Mt. Etna <i>Medium body, plum, espresso, coconut and vanilla</i>	\$45
'14 Russiz Superiore. Cabernet Franc , Collio <i>Black cherries, blackberry and blackcurrant to the vegetable aromas of bell pepper</i>	\$60
'07 Delle Regine, Pricips Rosso , Umbria <i>Dry Medium bodied, dark fruit, cherry and smoke</i>	\$60
'10 Nicolis, Amarone , Valpolicella <i>93pts WS Wild strawberry, black cherry with light star anise</i>	\$100

World and California Reds

'13 Hope, Shiraz , Australia <i>Pepper and spice, with some blackberry undertones and cedar</i>	\$32
'14 Santa Julia, Malbec , Mendoza, Reserve <i>Full body, aroma of plum, coffee, spicy, smoky notes and vanilla finish</i>	\$34
'14 Wirra Wirra, Cab/Shiraz/Merlot Blend , Australia <i>Cassis, plum, dark chocolate and licorice 91pts WS</i>	\$36
'15 Arsonist, Red Blend , California <i>plum, licorice, cinnamon, spice, blueberry</i>	\$45
'15 Baileyana, Pinot Nior , Edna Vally <i>92pts WE Dry medium body, cherries, rose, violet and rice spice</i>	\$45
'15 Beckmen, Cabernet Sauvignon , California <i>Cherry, cassis, red currant, vanilla, and earth</i>	\$55
'14 Belle Glos, Pinot Nior , Dairyman Vineyard <i>92pts WS Blackcurrant and plum with a hint of tobacco</i>	\$68
'14 Obsidian Ridge, Cabernet Sauvignon , California <i>Blackberry, black licorice, coffee, cinnamon, vanilla</i>	\$70
'07 Terra Valentine, Cabernet Sauvignon , Wurtele, Napa Valley <i>94pts WE Blackberries, cassis, dry plum and oak</i>	\$140
'10 Buccella, Cabernet Sauvignon , Napa Valley <i>96 pts WA black currant, licorice, incense and floral notes</i>	\$250

Many wines on our list are hand selected by Chef Antonio, having been to the vineyards, seen the winemaking process, and shared a memorable meal with the families that produce the wines.

Vintages and prices subject to change without notice. Corkage fee of \$25 per bottle.

Miller Lite, MGD	\$4.50	<u>Signature Cocktails</u>	
Sam Adams Light, Harp	\$5.00	Limoncello Martini - <i>limoncello, vodka, sour</i>	\$12
Stella Artois, Peroni	\$5.50	Appletini - <i>apple, vodka, sour</i>	\$11
Blue Moon Belgian White Ale	\$6.00	Italian Nut - <i>amaretto, coconut rum, OG and grenadine</i>	\$11
Bell's "Two Hearted Ale" IPA	\$7.00	Roma Rain - <i>melon, vodka, amaretto, cranberry</i>	\$11