



201/401/501	<b>Altavilla Della Corte, Cabernet Sauvignon, Sicilia</b> Deep and intense ruby red color with purplish rim. The nose is totally seduced by the captivating scents of cherry, blueberries and rhubarb, enveloped by warm hints of dark chocolate, juniper and tobacco.	10 / 35 / 2.75
202/402/502	<b>Montepulciano “Dama”, Marramiero, Abruzzo</b> Its color is ruby red intense with some dark red nuances, it has a good olfactory persistence tending to licorice flavor. It is rich and harmonious on the palate. It can be served with everything, but it links perfectly with roasted and stewed meat, with salami, ham and cheese.	10 / 35 / 2.75
203/403/503	<b>Tinazzi, Corvina, Verona</b> Spice and dried fig notes lace the sun-dried black cherry and grilled herb flavors in this chewy, medium-bodied red. Drink now. A very good accompaniment to all types of meat, both grilled and braised and with medium mature cheese.	12 / 36 / 3.00
204/404/504	<b>Zabú, Nero D’Avola, Terre Siciliane</b> Intense. Aromatic. Round. The nose is bursting with red cherries and berry fruit, supported by floral notes, completed by a warm and long-lasting finish.	10 / 35 / 2.75
205/405/505	<b>Super Tuscan “Caburnio”, Tenuta Monteti, Toscana</b> Supple and structured, this delicious red offers scents of Mediterranean scrub, mint, blue flowers and ripe berries. Made with 55% Cabernet Sauvignon, 25% Merlot and 20% Alicante, the juicy palate delivers Morello cherry, cassis, mocha and wild aromatic herb notes. Supple tannins carry the savory flavors.	13 / 40 / 3.00
207/407/506	<b>Torrevento Nero Di Troia, Torre Del Falco, Puglia</b> Wine made in the Apulia hills in the nord of Bari. Deep ruby red with marked purple glints, intense, full and fragrant bouquet, with notes of raspberries and blueberries.	9 / 30 / 2.75
209/409/507	<b>Chianti, Fattoria Poggio Alloro, Toscana</b> Blend of Sangiovese, Canaiolo, Colorino and Ciliegiolo. Intense, deep ruby red with broad and elegant bouquet with pleasant odors of red fruit, cherry, blackcurrant and raspberry with final flowery notes of sweet violets. The taste is pleasantly tannic, dry, warm and full-bodied.	8 / 27 / 2.50
211/411/508	<b>Quattro Mani, Montepulciano D’Abruzzo, Abruzzi</b> Fresh with acidity yet round and soft, this wine has bright red fruits, earth, a dust of spice and nice grippy tannins.	8 / 27 / 2.50
212/412/509	<b>La Maialina, Chianti, Toscana</b> Bright aromas and flavors of red cherries and ripe strawberries with hints of sweet spices and a soft finish.	8 / 27 / 2.50
214/414/510	<b>Lagaria, Merlot, Sicilia</b> Intense aromas of raspberries, blackberries and violets. Well balanced, with rich flavors, firm structure and silky texture.	7 / 26 / 2.25
210/410/511	<b>Crios, Malbec, Argentina</b> Beautiful reddish-purple color. Redcurrant, black cherry, ripe strawberry and spices on the nose. Enticing sweet red fruit flavors are in perfect balance with a subtle oakiness. Delivers a very attractive combination of sweet and savory. Creamy fruit is firm by smooth tannins.	10 / 35 / 2.75
218/418/512	<b>Altos las Hormigas, Malbec, Argentina</b> A nose with traditional notes of plum, cherries and a palate of plum, blueberry and white pepper.	8 / 27 / 2.50
216/416/513	<b>Marques de Caceres Red Rioja, Tempranillo, Spain</b> Fresh notes of red berries on the nose enriched by a depth of vanilla and sweet spice. Clean and lively on tasting with ripe tannins that blend with balanced structure. Fleshy in the mouth with delicious flavors, this is a wine for pleasure.	10 / 35 / 2.75
217/417/514	<b>Fifth Bridge, Pinot Noir, New Zealand</b> This wine highlights the cool nature of the season with densely perfumed, wild black raspberry and black cherry along with a hint of complexing dried herb. The wine has a supple dark cherry entry with focused flow through the mid palate. Lovely rip textural tannins rise gracefully out of the mid-palate to finish the wine. These tannins are balanced by the wine’s acidity and more berry fruit.	15 / 50 / 3.75
219/419/515	<b>Grayson Cellars, Cabernet Sauvignon, California</b> Nose of blackberry, raspberries and black pepper. Full of fruit, round mouth feel and a soft finish of toasted french oak.	9 / 30 / 2.75

## Red Wines



Glass / Bottle / Flight

220/420/516	<b>Spellbound, Merlot, California</b> The dark yet playful fruit profile of Merlot with its soft fruits and aromatics of mulling spice, fresh cedar cigar box and decadent leather. You will find bright fruit mingling with a classic signature of toasted Madagascar vanilla bean and French oak. Our dark, juicy, plush wine style continues here with soft tannins that gently caress alongside the brambly fruit and oak characters manifest in every glass.	10 / 35 / 2.75
215/415/517	<b>Hangtime, Pinot Noir, California</b> Wild cherry flavors with hints of cranberry. Well balanced soft tannins produce a silky smooth feel and a flavorful finish.	9 / 30 / 2.75
221/421/532	<b>Karas Red, Armavir, Armenia</b> (14% alc.) - Syrah, Tannat, Cab, Franc, Petit Verdot, Montepulciano & Khndoghni. This modestly priced wine tastes like something twice as expensive, maybe more. It is racy and energetic, with black and red fruit flavors, great body and a smooth, lingering finish. Try it with burgers, steaks, stir fry or stews.	9 / 30 / 2.75
460	<b>Palazzo, Cabernet Franc, Napa, 2014</b> Floral black raspberry and black cherry with forest and floral notes. The wine has great fruit, and a silky finish.	130
459	<b>Oberon, Cabernet Sauvignon, Napa, 2016</b> Red cherry, blackberry, and spice flavors, with a hint of coffee and a lingering dark chocolate note on the finish.	45
461	<b>La Posta Pizzella, Malbec, Argentina, 2016</b> Beautiful red/purple color with aromas of black cherries, dark fruits, dark chocolate and bakers spice. On the palate, the wine shows dense dark berry and plum flavors along with hints of sandalwood and spice, and even a hint of violets in the finish.	39
413	<b>Clearview, Syrah, New Zealand, 2016</b> Made to be approachable in its youth but with enough structure that cellaring will also be beneficial. Displaying vibrant violet and aniseed spice with an underlying complexity from naturally occurring tannin. This Syrah exhibits violets, lifted black pepper and subtle spicy oak.	60

## White, Rosé & Sparkling



Glass / Bottle / Flight

### Bianchi / White

101/301/518	<b>Falanghina dei Campi Flegrei, Farro, Campania</b> It has a straw like yellow hue, and has clear scents of pineapple, peach, apricot, broom and magnolia. On the palate it is soft, abundant and balanced, thus amplifying its olfactory qualities.	9 / 30 / 2.75
102/302/519	<b>Verdicchio di matelica, Fontezoppa, Marche</b> Year after year, Fontezoppa produces a great value Verdicchio. This delicious white wine displays wonderful citrus notes, with hints of fresh apple, walnut and mango. Great lasting acidity harnessed in a medium bodied wine. Old vines, which are grown close to the Adriatic Sea, benefit from the cool sea breeze adding wonderful hints of saline making this wine a perfect compliment to seafood and light pasta dishes.	9 / 30 / 2.75
103/303/520	<b>Vermentino di Gallura "Branu", Surrau</b> Straw yellow, brilliant with greenish hues. The bouquet is intense with fruity and mineral notes. The taste is long and persistent, savoury and intense.	12 / 36 / 3.00
105/305/521	<b>Ecco Domani, Pinot Grigio, Veneto</b> Offers light citrus and delicate floral aromas, tropical fruit flavors and a crisp, refreshing finish.	8 / 27 / 2.50
106/306/522	<b>Fantini, Chardonnay, Abruzzo</b> The nose is intense and quite persistent, fruity, with notes of tropical fruit and peaches. On the palate, good balance, body, intensity and persistence.	8 / 27 / 2.50
107/307/523	<b>Chardonnay, Villa Brunasca, Veneto</b> Intense yellow color with elegant and persisting fragrances on the nose, such as grapefruit, peach, apricot, lime flowers and bread crust. The taste has inviting flavor, gentle and very light with apple acacia flowers nuances. Excellent as an aperitif, suitable for a vegetarian for fish meal, also with more elaborate dishes such as fish risotto.	9 / 30 / 2.75
115/314/524	<b>Mohua, Sauvignon Blanc, New Zealand</b> Fresh and juicy with ripe citrus, grapefruit, melon and passion fruit.	9 / 30 / 2.75
117/316/525	<b>Chateau Ste. Michelle, Riesling, Washington</b> This refreshing, flavorful, medium-dry Riesling offers crisp apple aromas and flavors with subtle mineral notes.	8 / 27 / 2.50



## Bianchi / White

- 116/317/526 **The Darling, Sauvignon Blanc, New Zealand** **13 / 40 / 3.00**  
The first thing you will notice is the intense aroma of this wine with notes of citrus and tropical fruits. These flavors follow through on the palate, while the wild fermentation in barrel adds great weight and texture to the wine that makes you want to go back for more. This wine will drink well anytime complementing white meats, salads and seafood.
- 335 **Ferrari-Carano Fume Blanc, California, 2017** **40**  
Ferrari-Carano's 2014 Fume Blanc is a delicious wine with aromas and flavors of yellow peach, pear, quince, Meyer lemon, mango and fruit cocktail. This wine has bright acidity and crisp freshness from the cool, stainless steel tank fermentation, while the subtle oak character from barrel aging adds body, complexity and depth.
- 304 **Ostler, Riesling, New Zealand, 2012** **60**  
A cracking first vintage from this special vineyard above Lake Waitaki. Palest straw green in colour, aromatically showing lemons, limes, white flowers and lovely underlying minerality, reminiscent of rain falling on hot river stones. The palate is full bodied; classified "medium-dry". Fresh flavours of citrus with well-balanced acid structure.
- 330 **Vinoptima, Gewurztraminer, New Zealand, 2010** **140**  
The 2010 Reserve has vibrant aromas of exotic honeysuckle and pamplemousse which together with spicy aromas of cinnamon and Turkish Delight add an enticing complexity. Medium-dry in style, this refreshing and flavoursome wine shows exceptional length and balance and should age well with increasing intensity.

## Rosati / Rosé & Frizzanti / Sparkling

- 110/310/527 **Collevento 921, Antonucci, Friuli** **8 / 27 / 2.50**  
80% Merlot and 20% Refosco, Bright Pink. The nose recalls red berries such as raspberry, currant and strawberry. Light, fine and lingering perlage.
- 108/308/528 **Roscato Rosso Dolce, Lombardia** **7 / 26 / 2.25**  
Roscato is an irresistible, delicately sweet, gently fizzy red wine from the norther Italian region of Lombardy. Made from three native grape varieties grown in this beautiful region for centuries - Croatina, Teroldego and Lagrein - Roscato makes a wonderful aperitif and is also incredibly food-friendly. Brilliant ruby red in the glass with intense aromas of blackberries and ripe wild berries. This wine is fresh, lively and frizzante with a soft lingering finish.
- 112/312/529 **Decoy, Rosé, California** **12 / 36 / 3.00**  
This crisp and elegant rose displays enticing aromas of pink grapefruit and fresh picked strawberries, along with hints of honeydew melon and raspberry. On the palate, it is bright and balanced, with layers of vibrant fruit and subtle notes of mineral and spice.
- 111/311/530 **Pink Prosecco, De Faveri, Veneto** **12 / 36 / 3.00**  
98% Glera grapes and 2% Raboso, typical red grade from the Treviso area. A natural Spumante, which aromas and taste remind us of the features of our best Prosecco. The small percentage of Raboso red grapes donates a nice round aftertaste.
- 114/313/531 **Moscato d' Asti "Ciombo". Il Falchetto, Piemonte** **10 / 35 / 2.75**  
Bright straw yellow, gentle and persistent foam. An extraordinary fresh bouquet, delicate notes of grapes orange blossoms, jasmine and elderflowers.
- 113/500 **Canella Prosecco Superiore, Veneto** **9 / 2.75**  
Fruity aromas of peach, apple, pear and citrus fruit, the palate gracefully balances zingy acidity and a subtle hint of sweetness, richness and silky-smooth texture. A delectable aperitif, and accompaniment for the entire meal.
- 336 **Canard Duchene Brut Leonie, France** **75**  
Fresh aromas of stewed yellow fruits, tropical fruits, dried flowers and spicy fruit loaf, with slightly spicy and toasted flavors. The perfect Champagne for an aperitif or to accompany food. Great with Antipasto Rustico.

## Dessert & After Dinner Wines



Glass

### Vini Dolce / Dessert Wines

- 100 **Volpaia Vin Santo, Toscana** 14  
Scintillating amber. It is a full, balanced wine with intense flavors of cane sugar, apricot jam and sultan grapes. Warm and luscious with an almond finish.
- 200 **Chateau Roumieu Sauternes, France** 7  
The nose is fruity, reminiscent of pineapple and ripe pear. The flavor is supple, and very persistent.
- 300 **Warres Warrior Vintage Character, Portugal** 7  
Rich perfume of ripe plums and cherries. The palate is complex, with an excellent structure and long finish.

### Grappa / After Dinner

(1.5 ounce pour)

**Pinot Noir    Prosecco    Dolcetto    Moscato    Barolo    Gavi di Gavi    Nonino** 10

#### Dante Marramiero 20

Clear color. The Grappa Dante Marramiero is elegant, harmonious ample and complex that express hint of fruit, spice and flowers typical of the wine variety. The taste is dry and austere, it has a strong start that is delicate and rich of enduring sensations at the same time. The aftertaste is of intriguing originality. The acquavite expresses olfactory harmonies on tones of jam. Its appealing complexity entices you into repeated tasting.

#### Villa Massa, Limoncello, Sorrento, Italy 6

Made according to a family recipe which dates back to 1890. All the lemons used to produce this lemon liqueur are made on site. This stunning lemon liqueur makes an awesome addition to desserts. The number one selling lemon liqueur in Italy! Serve well chilled before or after meals. Wonderful crisp lemon taste.

#### Dolce Cilento Meloncello, Campania, Italy 6

(25% alc.) - 100% natural liqueur made from organic cantaloupe. The cantaloupe melons are cultivated in the traditional style; ripened under the sun in a certified organic land. Bright orange color. Bright aromas and flavors of cantaloupe and lemon pepper with a silky, bright, moderately sweet medium body and a silky, charming, medium-length finish with nuances of honey cream and minerals. A very tasty melon liqueur with good balance and style.

#### Dolce Cilento Crema Di Nocciole Organic, Campania, Italy 6

(25% alc.) - 100% natural liqueur made from hazelnut. Opaque creamy brown color. Rich aromas and flavors of char-roasted hazelnut and cocoa with a creamy, soft, moderately sweet medium-full body and a smooth, medium-length finish with notes of vanilla custard and hazelnut coffee. A solid nut cream liqueur. Serve chilled as a digestif, with desserts such as cakes and ice cream, or add to coffee. When warm, drinks like hazelnut chocolate with a buzz.

## Italian Wines by Region



Bottle

*Here you will find a selection of the finest Italian wines from many Italian regions. The first regions listed are the ones in the North then central Italy, and then the South. The last regions are the islands. Salute!*

### Alto Adige

#### Rosso / Red

- 426 **Franz Haas, 2014** 90  
100% Pinot nero, ruby red color. The bouquet opens with notes of black cherries and raspberries, marzipan and plum jam, cloves and cinnamon, ending finally with some light earthy aromas. Fresh and lively on the palate, the wine is bolstered by elegant tannins which make it harmonious, round and very pleasant to drink.

#### Bianchi / White

- 319 **Manicor La Manina, 2017** 50  
Pinot Blanc 50%, Sauvignon Blanc 30%, Chardonnay 20%. Bright yellow color with greenish reflexes. Ripe fruit flavours of quince, lychee and pink grapefruit with fresh herbal aromas of sage and mint. A light wine offering irresistible quaffability. Enjoy lightly chilled with first courses, vegetarian dishes, fish and white meat dishes.



## Piemonte

### Rosso / Red

- 422 **Nebbiolo D'alba DOC, Bruno Giocosa, 2014** **90**  
The nose presents aromas of red fruit, orange peel and spices. The wine is well balanced with good structure on the palate.
- 427 **Barbaresco "Marcarini", Ca' del Baio, 2013** **90**  
Bright garnet red, with slight orange tinges. The nose is intense, with fruity aromas of marasca cherries and hints of violets. Spicy and balsamic overtones. The taste is full-bodied and warm, with a lot of structure and balance, and a long finish.
- 428 **Barolo, Oddero, 2011** **105**  
This red is tightly wound, binding the cherry, strawberry, licorice and mentholated herb flavors with fine-grained tannins and lively acidity. All the elements are there, but this needs time to find equilibrium. Fine length. It is rich and harmonious on the palate. It can be served with everything, but it links perfectly with meat, salami, ham and cheese.
- 429 **Mazzoni Barbera, 2012** **42**  
With bright wild berry and red fruit flavors, very little tannin, and lip-smacking acidity, Barbera is considered by many to be one Italy's greatest "food-friendly" wines. Great with eggplant.
- 430 **Ravello, Barbera, 2016** **39**  
Vinous, intense, with violet and graphite notes on the nose. The flavor is full, well structured, warm, soft, fresh, intense. Great with red and white meat.
- 431 **Bruno Rocca Barbaresco, 2013** **138**  
From one of the top producers in Piemonte. Ample fruit of cherry and black cherries with white pepper and pipe tobacco, hints of bitter chocolate and fresh mint. Great with red meat.
- 432 **Antiche Cantine dei Marchesi, Barolo, 2001** **210**  
One of the great names in Piemontese wine making, Cantine dei Marchesi di Barolo dates back as far as the 12th century. Deep ruby red with orange highlights. Intense rose bouquet with scents of licorice and spice. Full bodied, dry and elegant. A perfect compliment to red meats and ripe cheeses. Serve at moderate room temperature.
- 433 **Massolino Barolo, Riserva, 2008** **280**  
Bright garnet red, this wine is very intensely floral in its youth and develops a seductive bouquet with age. Probably the most potent of all the Massolino wines, it perfectly summarizes the essential characteristics of Barolo, with grand structure, excellent alcohol concentration and tannins capable of long ageing. The palate opens up gradually and becomes most expressive six years after the harvest.

## Liguria

- 338 **Cantina Cinque Terre, 2017** **60**  
Three Italian grapes Bosco/Albarola Nermentino make this fresh white wine. A lovely intense straw yellow in appearance with fleeting yellow-gold hues, crystalline and with good consistency. It has an intense and persistent nose, very refined and elegant with the distinct aromas of wild flowers, broom, honey and the more subtle notes of citrus fruits. It has a finale with good relationship between taste and smell.

## Lombardia

### Rosso / Red

- 434 **Ricci Curbastro Santella del Grom, 2013** **70**  
Deep ruby red, clear, and consistent. Intense, extremely delicate and harmonious, with hints of wood and ripe fruit. Continuous, with character, full and silky with nice contribution by the Cabernet. In the mouth, it has a fine and continuative flavor, with noticeably good acidity that is, however, well combined with its smoothness.

### Frizzanti / Sparkling

- 320 **Franciacorta Saten Brut, Ricci Curbastro** **75**  
100% Chardonnay fermented in oak barrels. Straw yellow, clear, and brilliant. The nose, it presents a substantial presence of ripe, thick, and dense fruit notes that mix with spicy aromas and yeasts, which are reminiscent of toasty, almond notes.



## Veneto

### Rosso / Red

- 435 **Amarone della Valpolicella, Musella, 2011** **90**  
Ruby red color with purple rim. Deep nose of cherries and little red fruits. Full bodied and ripe tannins on mouth, licorice aftertaste. Enjoy with stewed meat, roasted red meat, seasoned cheeses, agreeable also as a meditation wine.
- 436 **Speri Valpolicella, La Roverina, 2015** **37**  
Blend of select native grapes 70% Corvina, 20% Rondinella, 5% Molinara and 5% Oseleta. Ruby red with intense, ample bouquet recalling vinous and almond notes; dry, flavorful and structured on the palate. Great with meat and veggies.

### Frizzanti / Sparkling

- 321 **Villa Sandi Prosecco "Il Fresco"** **38**  
Aromas of ripe golden apples, acacia, and honeysuckle are exhibited on the nose. On the palate, the wine is dry, fresh and fruit-driven with citrus and stone-fruit flavors.

## Friuli

### Rosso / Red

- 437 **Jermann, Red Angel, Pino Nero, 2013** **55**  
Elusive fragrance of plums, raspberries, cherries and a delicate balance of sensuous richness and extreme finesse. Great with Marsala sauce.

### Bianchi / White

- 322 **La Tunella, Sauvignon Blanc, 2016** **50**  
Brilliant straw yellow with elegant green highlights. Delicately harmonious, floral with a fruity bouquet, and a typical note of bitter almond, pear, wild flowers and acacia. The palate is smooth and velvety, moderately acid, dry, and well structured. The incredibly persistent finish is characterized by a distinctive and unmistakable scent of bitter almond.
- 323 **Jermann, Pinot Grigio, 2014** **55**  
Lovely, perfumed aromas (including hazelnut, citrus, and tropical fruits on the nose) and notes of pear flavored fruit on the palate. This is a wine that is fresh and lively, with depth, weight on the palate and round texture. Great with Ravioli Mare e Monti.

## Emilia Romagna

### Rosso / Red

- 438 **Sangiovese Superiore "Notturmo", 2016** **36**  
The grapes from the younger vineyards are predominant in the blend of Sangiovese Notturmo comes from. Fermentation both in stainless steel and concrete tank at a controlled temperature. Malo-lactic fermentation is stainless steel tanks before aging. Aged for average 8 months in 500 liters French wooden casks, mainly second year casks.

## Toscana

### Rosso / Red

- 440 **Vino Nobile, Tenuta di Gracciano della Seta, 2015** **60**  
The color is bright ruby red with intense, complex, delicate, fruity with hints of cherry, morello, plum, violet and slightly spicy. On the palate is dry, with pleasantly acid notes, well integrated tannins, sapid, balanced, intense, persistent, elegant, with a fruity finish. Suggested with roasts, game and mature cheeses.
- 441 **Brunello di Montalcino, Mastro Janni, 2013** **123**  
Clear red, tinged with some pomegranate hues. Fruits and spices run after each other in a sweet conjunction conveyed by tobacco notes. Frank and potent, at the same time strong and full-bodied, it ends with a lingering sapidity. Pair with: game, lamb, grilled red meats and mature cheeses.
- 442 **Marchesi de Frescobaldi, Chianti Nipozzano Riserva, 2013** **55**  
Bright aromas of cherries and flowers. Full body with beautiful fruit and fine tannins. Vivid aftertaste of ripe fruits. Great with red meat.



## Toscana

### Rosso / Red

- 443 **Frescobaldi Terre More, Cabernet Sauvignon, 2013** **39**  
Cherry, plum, black currant, coffee, licorice, and eucalyptus notes. Velvet tannins, and an olfactory sensations finish. Great with red and white meat.
- 444 **Il Poggione, Brunello di Montalcino, 2013** **160**  
Rich, with excellent density, ripe cherry and plum fruit, and a well-integrated structure. Licorice, earth and tobacco notes add depth while this cruises to a long, tobacco and mineral tinged finish. Shows balance and grip.
- 445 **Gaja, Ca'Marcanda Promis, 2015** **90**  
The 2013 Promis (55% Merlot, 35% Syrah, 10% Sangiovese) reveals all the hallmarks of the excellent vintage. The wine offers a supple and smooth entry that is creamy and delicious. Spice, dark fruit, cherry, blackberry, tar, resin and cola come to attention.

### Bianchi / White

- 325 **Vernaccia di San Gimignano, Fattoria Poggio Alloro, 2016** **30**  
Made with organically farmed grapes, this crisp, savory white opens with aromas of wildflower, stone fruit and an earthy whiff of flint. The linear, vibrant palate offers fresh peach, crunchy Granny Smith apple and a citrus note. It's balanced by tangy acidity and closes on an almond note.
- 326 **Felsina, Chardonnay, 2014** **50**  
A Chardonnay with lots of buttery and cooked apple aromas and flavors. Full body and a flavorful finish. Great with Piccata.

## Marche

### Rosso / Red

- 450 **Marche Rosso "Vardo", Fontezoppa, 2013** **42**  
Obtained from hand-picked Sangiovese and Cabernet Sauvignon grapes. This wine, aged for 12 months in barriques, has a full ruby red colour with violet hues and good consistency. The nose is clear and intense with fruity and spicy notes, ranging from wild cherries, through licorice to pepper. Enveloping to the palate, rich, with soft tannin, with a long fruity finish. Excellent with white and red meat dishes.

### Bianchi / White

- 331 **Fontazoppa rosato, Frapicci, 2017** **35**  
Obtained from hand-picked Sangiovese, Cabernet Sauvignon and Merlot grapes. White vinified. Delicate soft pink colour, lively, good consistency. Pleasantly fruity nose of wild strawberries, a subtle nuance of pink grapefruit or pomegranate. In the mouth fresh, fruity, with delicate tannin and intense tanginess that creates an excellent balance for an agreeable finish.

## Umbria

### Rosso / Red

- 439 **Sagrantino di Montefalco, Perticaia, 2012** **100**  
Dark ruby. Herbs and flint dominate red fruit and cocoa aromas and flavors. Mountingly tough tannins are buffered by ripe acidity and fleshy sweet red fruit flavors on the long, refined finish. This big but balanced wine has a decade of cellaring potential.

### Bianchi / White

- 324 **Grechetto Latour, Sergio Mottura, 2015** **70**  
Made with the best grechetto grapes from the five vineyards featuring the Poggio della Costa clone; fermented in French oak barriques. A rich gold in colour, it has an elegant and complex nose and subtle woody flavours: white fruits, citrus, warm butter and hazelnut. Well-rounded, fresh and velvety, with a lingering finish of fruit and vanilla.



## *Abruzzo*

### *Rosso / Red*

- 446 **Montepulciano d'Abruzzo Riserva "Inferi", Marramiero, 2014** **70**  
Its ruby red color with dark red sparkling reflections, its intense and vanilla speckled fragrance, its persistent, warm, rich and harmonious taste make it at the same time a distinguished and a leading wine. You can completely appreciate its qualities matching it with pasta, with mushrooms and truffles, with beef and game, with salami and ham.

### *Bianchi / White*

- 327 **Pecorino, Marramiero, 2017** **48**  
The color of blond wheat, golden with bright reflections. Its fragrance is distinctive and based on persuasive essences of tropical fruit such as mango, melon, grapefruit and particular spicy nuances. Full and harmonious taste of long persistence. Suggested to go with delicate appetizers, first courses with white sauce even fish.

## *Molise*

### *Rosso / Red*

- 406 **Tenimenti Grieco, 200 Metri, 2016** **49**  
Made with 100% Tintilla. The wine is deep and lively ruby red; characteristic spicy scent anticipates fragrant traits of cherries, morello, plum and pot herbs. In the mouth it is soft and smooth with delicate tannins and good freshness.

### *Bianchi / White*

- 337 **Tenimenti Grieco Falanghina, Passo alle Temiti, 2017** **60**  
Deep straw yellow, with characteristic intense fragrances. Evolved oral and fruity hints stand out, upon which clear citrus-like traces emerge. Warm and of good endurance, at the end it presents a pleasant salty tail.

## *Campania*

### *Rosso / Red*

- 447 **Aglianico "Quirico", Pietracupa, 2013** **60**  
Very fragrant, recalling plums and black pepper, and acquires notes of leather with aging. Structured, dynamic mouth feel, great flavor and pleasantly tannic finish. Perfect with soups, rich pasta dishes and meat.
- 448 **Taurasi, Pietracupa, 2011** **100**  
Taurasi with jammy notes of strawberry and blackberry. The wine shows soft contours and rich consistency with chewy tannins and heavy fruit flavors.
- 449 **Colli di Lapio, Irpinia Taurasini Donna Chiara D.O.C., 2014** **60**  
Dark ruby red, the nose reveals notes of raisin beautiful flowers introducing a particularly fruity aromatic profile. A note of spices then opens to a fresh taste, balanced, refreshing and good persistence.

### *Bianchi / White*

- 328 **Fiano di Avellino, Pietracupa, 2016** **60**  
Straw yellow with green highlights. A fragrant and flavorful white wine, with aromas ranging from citrus to mango through fascinating nuances of honey. It feels silky and refreshing in the mouth with optimum balance and length. Perfect with starters, pasta and elaborate fish dishes.
- 329 **Greco di Tufo, Pietracupa, 2016** **60**  
Pietracupa Greco di Tufo is one of the greatest Italian white wines and one of the best in the world. It is an elegant wine with mineral rocky fragrances and a deep mouth feel, tasty, vibrant with a very long finish. Excellent accompaniment for pasta dishes, soups, medium ripe cheeses, white meat and grilled fish.



## *Puglia*

### *Rosso / Red*

- 453 **Torrevento Salice Salentino “Sine Nomine”, 2014** **49**  
Blend of Negroamaro & Malvasia. Intense ruby red colored wine with garnet reflections. Intense bouquet, full and fragrant. Harmonious taste, full-bodied, flavorful, balanced. A classic red ideal for accompanying meat dishes, roasts, hard and aged cheeses. Excellent as a mediation wine.
- 454 **Matane, Primitivo, 2016** **30**  
Fruity, spicy and intense bouquet, with notes of plums, cherries, rosemary and vanilla. Full, mellow, well-balanced wine. Great with pizza.

## *Basilicata*

### *Rosso / Red*

- 452 **Aglianico del Vulture, D’Angelo, 2013** **48**  
A ruby red wine, which varies in intensity and turns to garnet color after maturing. Dry, full-bodied, well balanced, lively tannic when it is young, reaching velvety smooth and harmony tannins evolving to full maturity.

## *Calabria*

### *Rosso / Red*

- 451 **Super Calabrian “I Mori”, Cabernet Sauvignon & Gaglioppo, Ippolito, 2016** **42**  
An elegant red, with sleek tannins and fresh acidity. A delicate skein of spice unravels through the flavors of raspberry pate de fruit, thyme, mineral and dried fig.

### *Bianchi / White*

- 332 **Greco Calabria “Mare Chiaro”, Ippolito, 2017** **33**  
Bright straw-yellow, with pale green reflections, it comprises an intense, persistent aroma of ripe tropical fruit, pear, peach and white flowers. The taste is fresh and Mediterranean with a charming mineral finish. Res Dei is excellent with pasta, grilled fish and white meats.

## *Sicilia*

### *Rosso / Red*

- 456 **Etna Rosso, Nerello Mascalese & Nerello Cappuccio, Firriato, 2016** **42**  
The nose presents notes of red fruits, jam, humus with balsamic notes of Mediterranean. The taste is soft, elegant with good acidity and minerality.
- 457 **Donnafugata, Sedara, 2014** **35**  
Fruity aromas of cherries, blackberries and blueberries with a hint of licorice. Soft and fresh, the palate reflects the nose. Great with pizza
- 458 **Il Passo Nero D’Avola, 2014** **45**  
Aromas of rich plums, dark cherries, chocolate and savory herbs with lush red fruits and balsamic and floral notes.

### *Bianchi / White*

- 334 **Grillo “Altavilla della Corte”, Firriato, 2016** **36**  
From light yellow color, the nose is fresh and fruity with notes of white peach aroma, apricot and grapefruit, which blend with floral notes of jasmine. The palate is balanced and fresh with a well-integrated right flavor to a gentle softness.

## *Sardegna*

### *Rosso / Red*

- 455 **Cannonau, Surrau, 2015** **33**  
Ruby red with violet hues. The bouquet is intense, persistent, with hints of ripe fruit. The taste is warm, with a good tannic-acid balance, good structure and persistence on the palate.

### *Bianchi / White*

- 333 **Vermentino di Gallura “Sciala”, Surrau, 2016** **60**  
A wonderful Vermentino di Gallura made from the best grapes in the valley of Surrau. This is a full bodied and complex white wine with an intense aromatic bouquet.

# Beers Import, Domestic, Draft & Craft



## Imported

- Heineken
- Amstel Light
- Corona
- Corona Light
- Stella Artois
- Beck's
- Menabrea (Italy)
- Moretti La rossa (Italy)
- Moretti Autentica (Italy)

## Domestic

- Budweiser
- Bud Light
- Miller Light
- Coors Light
- Michelob Ultra
- Rolling Rock
- Sam Adams Lager
- Yuengling Lager
- Angry Orchard
- Omission (gluten free)
- O'Doul's Amber (N/A)

## Draft

- Peroni
- Guinness
- Blue Moon
- FD Snake Dog (IPA)
- Bud Light

## Craft

- Troegs (IPA)
- Shiner Bock
- SAM Seasonal
- Fat Tire
- Dogfish 60 Minute
- Flying Dog Blood Line

# Manalú Martini & Cocktails



### Mango Cosmopolitan

Three Olives Mango Vodka, Three Olives Raspberry Vodka with a splash of Cranberry Juice.

### Bellini

Prosecco with peach puree.

### Daydream

Three Olives Citrus Vodka, Triple Sec topped with Orange Juice.

### Giallo-Rosso

Three Olives Citrus Vodka, Cream Limoncello, Cointreau with a splash of Lemonade and your choice of a wine float.

### Espressotini

Three Olives Espresso Vodka, Baileys Irish Cream, Kahlua and a shot of Espresso.

### Mango Sunrise

Three Olives Mango Vodka, Captain Morgan Spiced Rum, Pineapple Juice topped with Sweet-n-Sour and Grenadine.

### Rosso Manalú

Three Olives Vodka, Chocolate syrup, RumChata Liqueur, Coconut Milk topped with Coconut sprinkle.

### Negroni

Comari, Gin and M&R Sweet Vermouth.

### Berrytini

Three Olives Raspberry Vodka, Chambord Liqueur with a squeeze of lime.

### Aperol Spritz

Aperol, Prosecco and club soda.

### Cinnamon Toast Crunch

Jack Daniels Tennessee Fire, RumChata Liqueur topped with a Gram Craker Crust.

### Marco's Mule

Vodka, Marconcello, Amaretto, Ginger Beer & Lime.

# Coffee & Coffee Cocktails



### The Original

Irish Whiskey, Tullamore D.E.W. Irish Whiskey, Coffee flavored liqueur topped with whipped cream.

### Nutty Irishman

Baileys Original Irish Cream and Frangelica topped with whipped cream.

### Café Grande

Grand Marinier, Coffee flavored liqueur topped with whipped cream

Espresso Macchiato Americano Cappuccino  
Espresso Corretto Latte

# Liquor



## Vodka

- Absolut \$7
- 44 North \$7
- Belvedere \$8
- Stolichnaya \$7
- Tito's \$7
- Smirnoff \$6
- Ketel One \$8
- Grey Goose \$9
- Three Olives \$7
- Three Olives Espresso \$7
- Three Olives Orange \$7
- Three Olives Mango \$7
- Three Olives Vanilla \$7
- Three Olives Citrus \$7
- Three Olives Peach \$7
- Three Olives Raspberry \$7

## Bourbon

- Jack Daniels \$7
- Jack Fire \$7
- Jack Honey \$7
- Gentleman Jack \$8
- Jack Single Barrel \$11
- Tin Cup \$9
- Jameson \$8
- Woodford Reserve \$10
- Bulleit Rye \$9
- Knob Creek \$10
- Basil Hayden's \$12
- Tullamore Dew \$8
- Jim Beam \$6
- Jim Beam Apple \$6
- Makers Mark \$9
- Canadian Club \$6
- Seagram's 7 \$6
- Seagrams V.O. \$6
- Wild Turkey \$6
- Crown Royal \$8
- Crown Royal Apple \$8
- Bulleit \$9

## Gin

- Tanqueray \$7
- Bombay Sapphire \$8
- Hendricks \$9
- Beefeater \$7
- Aviation \$7
- Bombay Dry \$7
- Patron Anejo \$10
- Patron Silver \$9
- Patron Reposado \$9
- Patron XO \$9
- Patron XO Dark \$9
- Maestro Reposado \$10
- Maestro Silver \$10

## Tequila

- Tezon \$12
- 1800 Silver \$8
- Cuervo Gold \$6
- Sauza Hornitos \$8

## Cordial

- Nocello \$6
- Borghetti \$5
- Frangelico \$7
- Sambuca Molinari \$7
- Drambuie \$10
- Campari \$8
- St. Germain \$7
- Tuaca \$6
- Pernod \$8
- Liquor Strega \$9
- Baileys \$8
- Kahlua \$6
- B&B \$8
- Cointreau \$7
- Grand Marnier \$9
- Chambord \$8
- Amaretto Di Saronno \$7
- Southern Comfort \$6
- Jagermeister \$8
- Limoncello \$6
- Orancello \$6
- Fernet Branca \$7
- Aperol \$8
- Cynar \$8
- Averna \$7
- Amaro Lucano \$7
- Amaro Montenegro \$7
- Ramazotti \$7
- San Marzano Borsci \$7
- Galliano \$8

## Rum

- Bacardi \$6
- Appleton \$6
- Myers Dark \$9
- Malibu \$6
- Captain Morgan \$7
- Rumchata \$6

## Scotch

- Dewar's White Labor \$8
- Cutty Sark Prohibition \$8
- Johnnie Walker Red \$9
- Johnnie Walker Black \$10
- Johnnie Walker Blue \$38

## Cognac & Brandy

- D'usse VSOP \$12
- Hennessy VSOP \$11
- Courvoisier VSOP \$12
- Remy Martin VSOP \$10
- Martell XO \$30
- Paul Mason VSOP \$6
- Korbel 12 Yr. \$10

## Single Malt Scotch

- The Glenlivet 12 Yr. \$12
- The Glenlivet 18 Yr. \$20
- Cragganmore 12 Yr. \$10
- Glenfiddich 12 Yr. \$11
- Glenfiddich 14 Yr. \$12
- Glenfiddich 15 Yr. \$13
- Glenfiddich 18 Yr. \$15
- Ardborg "Kelpie" \$25
- Macallan 15 Yr. \$22
- Macallan 18 Yr. \$39
- Highland Park 18 Yr. \$25
- Glenmorangie 18 Yr. \$25
- Aberfeldy 12 Yr. \$9
- Balvenie 12 Yr. \$12
- Ardborg "Corryvreckan" \$23