

Italian Red Wines

Glass / Bottle / Flight

201/401/501	Altavilla Della Corte, Cabernet Sauvignon, Sicilia 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	Montepulciano “Dama”, Marramiero, Abruzzo 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
209/409/507	Chianti, Fattoria Poggio Alloro, Toscana 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	Quattro Mani, Montepulciano D’Abruzzo, Abruzzi 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	La Maialina, Chianti, Toscana 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	Lagaria, Merlot, Sicilia Intense aromas of raspberries, blackberries and violets. Well balanced, with rich flavors, firm structure and silky texture.	7 / 26 / 2.25

White, Rosé & Sparkling

Glass / Bottle / Flight

Bianchi / White

101/301/518	Falanghina dei Campi Flegrei, Farro, Campania 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	Verdicchio di matelica, Fontezoppa, Marche 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	Vermentino di Gallura “Branu”, Surrau 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	Ecco Domani, Pinot Grigio, Veneto Offers light citrus and delicate floral aromas, tropical fruit flavors and a crisp, refreshing finish.	8 / 27 / 2.50
106/306/522	Fantini, Chardonnay, Abruzzo 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	Chardonnay, Alturis, Friuli Enter the delicate nose, with elegant fruity and floral tones that blend with mineral sensations. It has clean and fresh aromas with refined nuances of jasmine on fruity notes of golden apples and ripe tropical fruits. In the mouth it is lively and balanced, it has good softness and lively flavor.	9 / 30 / 2.75
116/317/526	Ischia Bianco, Casa D’ambra, Campania 50% Biancolella, 50% Forastera. Traditional white vinification with cold decantation and thermally-controlled fermentation, storing and bottling. Straw yellow color. Winy, intense and delicate bouquet. Dry full-bodied palate.	11 / 33 / 3.00

White, Rosé & Sparkling

Glass / Bottle / Flight

Rosati / Rosé & Frizzanti / Sparkling

- 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.
- 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.

Wines Of The World

Glass / Bottle / Flight

Rosso / Red

- 210/410/511 **Crios, Malbec, Argentina** 10 / 35 / 2.75
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 firmd by smooth tannins.
- 418 **Altos las Hormicas, Malbec, Rerserve 2014** 50
Complexity and a very present local character. The mountains, the altitude and the limestone soils grant the Malbec diverse layers. It is worth giving the wine some time so the slowly unveil. The presence of limestone soil in the Uco Valley is profoundly noticeable in this wine. The combination of mineral character, freshness and very fine grain tannins, present and structured, with a nice length and a chalky sensation on the palate take this Malbec to the next level, the mineral dimension.
- 416 **Marques de Caceres Red Rioja, Tempranillo, Spain, 2015** 35
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.
- 417 **Fifth Bridge, Pinot Noir, New Zealand, 2017** 50
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.
- 219/419/515 **Grayson Cellars, Cabernet Sauvignon, California** 9 / 30 / 2.75
Nose of blackberry, raspberries and black pepper. Full of fruit, round mouth feel and a soft finish of toasted french oak.
- 420 **Spellbound, Merlot, California, 2016** 35
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.
- 215/415/517 **Hangtime, Pinot Noir, California** 9 / 30 / 2.75
Wild cherry flavors with hints of cranberry. Well balanced soft tannins produce a silky smooth feel and a flavorful finish.
- 421 **Karas Red, Armavir, Armenia, 2016** 30
(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.

Wines Of The World

Glass / Bottle / Flight

Rosso / Red

- 460 **Palazzo, Cabernet Franc, Napa, 2014** **130**
Floral black raspberry and black cherry with forest and floral notes. The wine has great fruit, and a silky finish.
- 459 **Oberon, Cabernet Sauvignon, Napa, 2016** **45**
Red cherry, blackberry, and spice flavors, with a hint of coffee and a lingering dark chocolate note on the finish.
- 461 **La Posta Pizzella, Malbec, Argentina, 2016** **39**
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.
- 413 **Clearview, Syrah, New Zealand, 2016** **60**
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.

Bianchi / White

- 115/314/524 **Mohua, Sauvignon Blanc, New Zealand** **9 / 30 / 2.75**
Fresh and juicy with ripe citrus, grapefruit, melon and passion fruit.
- 117/316/525 **Chateau Ste. Michelle, Riesling, Washington** **8 / 27 / 2.50**
This refreshing, flavorful, medium-dry Riesling offers crisp apple aromas and flavors with subtle mineral notes.
- 335 **Ferrari-Carano Fume Blanc, California, 2018** **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

- 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.
- 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)

- | | | | |
|-----------------------------|------|-------------------------|------|
| • Nonino | \$10 | • Poggione Brunello | \$15 |
| • Marzadro Armarone | \$22 | • Mazzetti Moscato Aged | \$15 |
| • Marzadro Chardonnay | \$22 | • Mazzetti Barolo Aged | \$15 |
| • Marzadro Le Diciotto Lune | \$20 | • Mazzetti Barbera | \$15 |

Dante Marramiero

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.

38

Villa Massa, Limoncello, Sorrento, Italy

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.

6

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 **Manincor Reserve del Conte, 2017** 65
Concentrated bright ruby. A rich, seductive berry fruit and spice nose leads to a remarkably succulent, well-structured palate of white and black pepper, dark chocolate, liquorice and damson with silky-textured tannins. Almost Burgundian in its drinkability. Delicious to accompany well-seasoned Mediterranean first courses, and other dishes of fried or grilled red meat.

Bianchi / White

- 319 **Manincor 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.

Italian Wines by Region

Bottle

Piemonte

Rosso / Red

- 427 **Barbaresco “Autinbej”, Ca’ del Baio, 2015** 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.
- 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.

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, 2013** 95
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, 2016** 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.
- 462 **Tinazzi, Corvina, 2016** 36
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.

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.

Italian Wines by Region

Bottle

Friuli

Rosso / Red

- 437 **Jermann, Red Angel, Pino Nero, 2014** 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, 2017** 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.
- 442 **Marchesi de Frescobaldi, Chianti Nipozzano Riserva, 2015** 55
Bright aromas of cherries and flowers. Full body with beautiful fruit and fine tannins. Vivid aftertaste of ripe fruits. Great with red meat.
- 443 **Frescobaldi Terre More, Cabernet Sauvignon, 2017** 50
Cherry, plum, black currant, coffee, licorice, and eucalyptus notes. Velvet tannins, and an olfactory sensations finish. Great with red and white meat.
- 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.
- 464 **Super Tuscan "Caburnio", Tenuta Monteti, 2014** 40
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.

Bianchi / White

- 325 **Vernaccia di San Gimignano, Fattoria Poggio Alloro, 2017** 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, 2017** 55
A Chardonnay with lots of buttery and cooked apple aromas and flavors. Full body and a flavorful finish. Great with Piccata.

Italian Wines by Region

Bottle

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** **95**
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.

Italian Wines by Region

Bottle

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.
- 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.
- 465 **Ischia Rosso, Casa D’ambra, 2015** **65**
50% Guarnaccia, 50% Per’e Palummo. Traditional red vinification with 10 to 15 day maceration of the skins, ageing in sessile oak barrels and maturing in bottles. Intense ruby red color. Winy and persistent flavor with hint of vanilla. Palate, Dry, Full-bodied wine with texture and a liquorice aroma. Best with grilled meat, poultry and pasta.

Bianchi / White

- 310 **Frassitelli, Casa D’ambra, 2018** **60**
100% Biancolella. Traditional white vinification with cold decantation and thermally-controlled fermentation, storing and bottling. The grape-wine yield is 55 litres. While the wine undergoes malolactic fermentation regular botonage (hand stirring) is applied to enhance flavour. Straw yellow color. Delicate fruity bouquet with banana and broom flavors, Intense, delicate, long-lasting palate. Best with Crabs, boiled and grilled seafood.
- 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, 2015** **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 and 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.

Italian Wines by Region

Bottle

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.
- 463 **Zabú, Nero D'Avola, 2017** 35
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.

Bianchi / White

- 334 **Grillo "Altavilla della Corte", Firriato, 2018** 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.





Our Best Selection Of Fine Italian Wines.

Rosso / Red

- 465 **La Braccessa, Bramasole, Syrah, Toscana, 2009** **105**
 100% Syrah. This vintage is elegant and expresses the true varietal character of Syrah from this region. It is characterized by notes of black berry fruit and tobacco in the nose and hint of licorice and black pepper on the palate. The wine is supple and enveloping with a long, elegant finish.
Food Pairing: Steak, Chicken, Mushroom sauce for beef. / 94 Points James Suckling Cellar
- 466 **Bocca di Lupo, Aglianico, Puglia, 2012** **140**
 100% Aglianico. The 2012 Bocca di Lupo reveals aromas of red berries, plus, mocha and spice. On the palate, the wine is structured and elegant with silky tannins. The finish is long and expressive.
Food Pairing: Game meat, full-bodied, strong cheeses / 91 Points The Wine Advocate
- 467 **Pian delle Vigne, Brunello di Montalcino, Toscana, 2013** **140**
 100% Sangiovese. The palate is ample with supple tanning and is enlivened by not of vibrant acidity that fully brings out the persistence and pleasure of it's flavors. The finish offers hints of tobacco, dark chocolate and berry fruit. An extremely elegant and savory wine with great finesse.
Food Pairing: Manicotti, Beef, Small Game, Sun-Dried Tomatoes / 93 Points Wine Spectator
- 468 **Prunetto, Barolo, Piemonte, 2012** **110**
 100% Nebbiolo. Garnet red in color with ample and complex aromas of violets and forest fruit, this wine is full and velvety in flavor and very balanced.
Food Pairing: Meat and Game dishes, cheese / 92 Points Wine Spectator
- 469 **Tignanello, Antinori, Toscana, 2016** **225**
 80% Sangiovese, 15% Cabernet Sauvignon, 5% Cabernet Franc. On the nose, notes of ripe red fruit harmoniously blend together with blackberries and wild berries; delicate and perfectly balanced with hints of vanilla, chocolate and spices. The palate is rich and vibrant with soft, elegant tannins that give the wine great complexity, finesse and balance, and a long persistent finish.
Food Pairing: Salumi Dish (coppa, mortadella, sausage) grilled beef with rosemary and grilled vegetables 97 Points The Wine Advocate
- 470 **Guado al Tasso, Antinori, Toscana, 2016** **208**
 60% Cabernet Sauvignon, 20% Cabernet Franc, 20% Merlot. The 2016 Guardo al Tasso shows an intense ruby red color. The nose expresses pleasant note of fruit and sweet spices: plums, blueberry jam, leather, licorice and balsamic sensations. The palate is lengthy and complex, accompanied by supple and elegant tannins.
Food Pairing: Red meat, Spaghetti a la Carbonara, spicy sausage / 99 Points James Suckling Cellar
- 471 **Solaia, Antinori, Toscana, 2015** **575**
 73% Cabernet Sauvignon, 20% Sangiovese, 7% Cabernet Franc. Powerful notes of plum jam and berry fruit. Perfectly integrated sensations of chocolate and licorice give way on the finish to hints of fresh mint. Harmonious on the palate with excellent structure and silky tannins, the wine concludes with an extremely long finish and lingering aftertaste.
Food Pairing: Grilled Steaks, Roasted Veal, Rack Of Lamb, Grilled Eggplant / 100 Points The Wine Advocate
- 472 **Etna Pinot Nero "Pino" Gulfi, Sicilia, 2012** **200**
 100% Pinot Noir. This is a mass selection of two types of Burgundy Pino Noir. Ruby red nose with fresh taste, hints of red fruits accompanied by pleasant spicy notes. On the palate is fragrant harmonious, fine tannin level and fairly fresh. Its characteristics remain unchanged for a long time in bottle before becoming more austere and mature. Goes well with first courses.
Food Pairing: Red Meats, Legumes, Seasoned Cheese / 90 Points Wine Spectator
- 473 **Super Tuscan, Carpinete Fontalpino "Dofana", Toscana, 2007** **260**
 50% Sangiovese, 50% Petit Verdot. It comes from the IGT Rosso Appellation, and the soil is large, porous rocks. The wine making includes individual maceration and fermentation 25 days (Petit Verdot) - 20 days (Sangiovese) followed by 20 months ageing in barrique and a further 8 months in bottle. Fabulous on the nose, with dark fruits and smoky, meaty undertones. Full-bodied, with velvety tannins and a long, fruity finish. There's lovely richness and slight decadence to this.
93 Points Wine Spectator

The Captain's List

Bottle

Rosso / Red

474 **Amarone della Valpolicella "Stenza Titolo", Veneto, 2007** 375

Blend of Corvina e Corvinone 70%, Rondinella 10%, Oseleta 10%, Croatina, 3% other. This wine is born from the idea of producing the Amarone in as most natural and traditional way as possible, starting first from an obsessive grapes selection. The second selection is done at the moment of pressing, after 100 days from the harvest, when four or five people discard the single grape if not perfectly healthy. The soft pressing done by feet, leave the dry stems in to have some more tannins and the fermentation is with indigenous yeasts at not controlled temperature in an oak conical fermenting vat. We do daily "follature" by hand until the natural slowdown of natural fermentation in a few months. This wine rests at least 3 years in a not toasted barrel of 700l. It is not filtered, not clarified. The barrel is only washed twice in 3 years.

90 Points / Wine Spectator

475 **Barbera "Ai Suma" Braida, Piemonte, 2011** 320

Made with late harvested 100% Barbera grapes grown in estate-owned vineyards in Rocchetta Tanaro. Temperature controlled maceration on skins takes place for 20 days. The wine spends 15 months in oak casks and then ages in the bottle for a year. Very deep ruby red color with garnet highlights. Ample, rich and complex bouquet with numerous scents of fruit and a background of vanilla, licorice and cocoa notes. Full, powerful flavor with a great structure, yet elegant and sensual at the same time, harmonious and very persistent. Ideal with roasts and meat dishes, also with sauces and mature cheeses.

92 Points Vinous / 90 Points Wine Spectator

476 **Brunello di Montalcino Riserva "Schiena d'Asino", Mastrojanni, Toscana, 2013** 350

With only 5,000 bottles produced, the 2013 Brunello di Montalcino Vigna Schiena d'Asino might prove difficult to find and buy. All the senses are treated to a full-on Brunello experience that excels on all fronts, from intensity and balance to length of mouth feel. Fruit for this wine comes from a single vineyard site located at the crest of a hill, or the so-called donkey's back ("schiena d' asino" in Italian). The vines were planted in 1975 and this vineyard designate wine is only made in the best years. The buoyant bouquet delivers dark fruit backed by tarry spice and savory cured tobacco. This wine offers sophistication, power and elegance.

96 Points The Wine Advocate / 93 Points Wine Spectator

477 **Montepulciano D'abruzzo Riserva "Dante Marramiero", 2001** 550

Between the Gran Sasso and the sea, in the Masseria Sant' Andrea on the Pescara Hills, "Dante Marramiero" is produced from vine stocks of over 40 years old and thanks to a careful grape selection made during the veraison time, to ensure a uniform and perfect ripening. The wine is aged for 120 months; 24 of which in casks, 24 in a new smaller casks of 5 different oaks varieties and 72 months in the bottle. The color is bright ruby red, lively and deep with garnet nuances. Persistent, ample and complex fragrances express hints of fruit, spices and flowers to the nose. To the palate, the wine is immediately powerful and at the same time delicate; rich and with a long-lasting sensation and of intriguing originality. The aftertaste denotes olfactory harmonies on jam tones. That wine flavor complexity is an invitation to repeat the tasting. The pleasant softness and the richness of tannins make it as the ideal wine to combine with truffle and mushroom first courses, red meat, game, ripe cheese and charcuterie.

94 Points The Wine Advocate / 92 Points Wine Spectator

478 **Graf Noir, "Drei Dona", Emilia Romagna, 2004** 220

50% Sangiovese, 30% Negretto Longanesi and 15% Cabernet Franc grapes. Fermentation is carried out in stainless steel tanks for a period ranging from 18 to 25 days at a controlled temperature between 28 and 30 C, with daily pumping over. It follows the malolactic in steel. Graf Noir is entirely aged for at least 3 years in 225 litre wooden barrels of Allier and Tronçais, of which at least 70% are new for a variable period based on the vintage. After bottling, the wine is refined for a further 3 years minimum, until its refinement will be completed. Graf Noir has a deep, concentrated red color. Complex and intense aromas of black fruits, currants and blackberries, herbaceous and humid hints of undergrowth, bark and resin, rose hips, balsamic and finely spicy touches and woody notes. In the mouth it is vigorous. Thick, succulent and gripping tannic texture, long and persistent finish. The Graf Noir is a great red wine from Romagna, capable of giving great satisfaction as a meditation wine or in combination with grilled red meat, roast game and very mature cheeses.

91 Points The Wine Advocate / 90 Points Wine Spectator

The Captain's List

Bottle

Rosso / Red

- 479 **Santa. Ne', Palpari, Sicilia, 2009** **240**
100% Francisa grown in soil which consists of Clay (Argilla) in vineyards located in Santo Stefano Briga (Messina), Sicily, Italy. The wine ages for 24 months in new barrels of Troncais oak. It is then bottled and allowed to rest, unfiltered, for at least two more years before release. Deep cardinal ruby with purple hues that tend toward garnet with age. Persistent aromatic savory notes of tobacco and saddle leather, white pepper, densely spicy oak, and ripe fruit. Velvety and dry, with multiple sensations including ripe red berries, dried plums and sweet oak. A persistent and finely textured finish. This wine pairs elegantly to fish roasted with Mediterranean flavors, grilled meats and aged cheeses
92 Points The Wine Advocate / 91 Points Wine Spectator
- 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.
- 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.
- 431 **Bruno Rocca Barbaresco, 2013** **140**
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.
- 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.
- 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.
- 448 **Taurasi, Pietracupa, 2011** **130**
Taurasi with jammy notes of strawberry and blackberry. The wine shows soft contours and rich consistency with chewy tannins and heavy fruit flavors.

Bianchi / White

- 339 **Fiorduva, Marisa Cuomo, Campania, 2017** **190**
Costa d'Amalfi Furore Bianco Fiorduva is a benchmark blend of 40% Ripoli, 30% Fenile and 30% Ginestra grapes grown in steep terraces overlooking some of the most beautiful scenery on earth. Those terraces range from 100 to a whopping 750 meters above sea level in a sudden vertical rise. The soils are composed of crushed limestone dolomitic rock. This wine is fermented in oak and aged in barrique for six months, followed by 12 months in bottle before its commercial release. This vintage plays its best cards in the mouth, where its full texture and tight layering is divine. It imparts juicy notes of summer peach, honey and sweet almond followed by whiffs of salty sea breeze. Some 22,000 bottles were made from this estate farms ancient vines, most which are over 100 years old.
95 Points W&FS Cellar Chair
- 340 **Castella della Sala Cervaro, Chradonnay, Umbria, 2017** **100**
88% Chardonnay 12% Grechetto. The nose offers perceptible note of chamomile and flint. The palate is savory with delicate sensations of vanilla and butter which meld gracefully into a hint of tropical fruit to compose a well-defined bouquet. The wine is young, but will be able to evolve well for years to come.

Food Pairing: Chicken Cacciatore, Gnocchi, Prosciutto and seafood.

94 Points James Suckling Cellar

Beers Import, Domestic, Draft & Craft

Imported

- Heineken
- Amstel Light
- Corona
- Corona Light
- Stella Artois
- Beck's
- Menabrea (Italy)
- Moretti Autentica (Italy)
- Moretti La Rossa (Italy)
- Doc 15 (Italy)
- Forst Lager (Italy)
- Forst Sixtus (Italy)

Draft

- Peroni
- Guinness
- Blue Moon
- FD Snake Dog (IPA)
- Miller Lite

Domestic

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

Craft

- Troegs (IPA)
- Shiner Bock
- SAM Seasonal
- FD Doggie Style (Pale Ale)
- Fat Tire
- Evolution Lot #3 (India Pale Ale)

Manalú Martini & Cocktails

Mango Cosmopolitan

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

Bellini

Prosecco with peach puree.

Pomegranate Mule

Tito's Handmade Vodka, Pomegranate liqueur, lime, ginger beer, rosemary and a drop of honey.

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.

Manalú Spritz

Hendrick's gin, simple syrup, lemon juice, rosemary and Prosecco.

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.

The Godfather

DiSaronno Amaretto, Johnny Walker Red and mint with an orange twist.

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.

Puerto Café

Patron Café, Tuaca and port wine.

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 \$15
- 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 \$14
- Patron Silver \$11
- Patron Reposado \$12
- Patron XO \$9
- Patron XO Dark \$9
- Maestro Reposado \$13
- Maestro Diamante \$15

Tequila

- Tezon \$12
- 1800 Silver \$8
- Cuervo Gold \$6
- Sauza Hornitos \$8
- Milagro Silver \$10

Cordial

- 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 \$48

Cognac & Brandy

- D'usse VSOP \$12
- Hennessy VSOP \$15
- Courvoisier VSOP \$12
- Remy Martin VSOP \$10
- Martell XO \$40
- Paul Mason VSOP \$6
- Korbel 12 Yr. \$10

Single Malt Scotch

- The Glenlivet 12 Yr. \$12
- The Glenlivet 18 Yr. \$30
- Cragganmore 12 Yr. \$15
- Glenfiddich 12 Yr. \$13
- Glenfiddich 14 Yr. \$14
- Glenfiddich 15 Yr. \$17
- Glenfiddich 18 Yr. \$25
- Ardborg "Kelpie" \$25
- Macallan 15 Yr. \$30
- Macallan 18 Yr. \$50
- Highland Park 18 Yr. \$35
- Glenmorangie 18 Yr. \$35
- Aberfeldy 12 Yr. \$11
- Balvenie 12 Yr. \$15
- Ardborg "Corryvreckan" \$23