

Wines by the glass

Whites

Bubbles

Prosecco, Santomé, NV, Veneto	\$10
Crémant de Loire, Château de L'Aulée, NV, France	\$11
Kerner brut, Carpeno, NV, Veneto	\$13
Erbaluce, Orsolani, 2004, Piemonte	\$13

Crisp, dry & lean

Pinot Grigio, Scarbolo, 2008, Friuli	\$9
Vernaccia di San Gimignano, Tenuta La Calcinaie, 2008, Tuscany	\$11
Favorita, 'Fallegro', Gagliardo, 2008, Piemonte	\$11
Falanghina, La Sibilla, 2008, Campania	\$11
Vermentino, 'Montesagna', Terenzuola, 2008, Liguria	\$12

Lush, floral & fruity

Salento bianco (Char/Verdeca/Malvasia), 'Finis', Vetrefe, 2008, Puglia	\$10
Pinot bianco, Kellerei Cantina Andrian, 2008, Alto Adige	\$11
Lugana (Garganega/Trebbiano), 'Tenuta Maiolo', Provenza, 2008, Lombardia	\$11
Greco di Tufo, D'Antiche Terre, 2007, Campania	\$12
Verdejo, 'Quinta Apolona', Bodega Belondrade, 2007, Spain	\$12

Reds

Light & juicy

Marzemino, Terre di Gioja, 2007, Trentino	\$9
Valpolicella, Brigaldara, 2007, Veneto	\$10
Gamay, La Crotta di Vegneron, 2007, Valle d'Aosta	\$12

Grignolino d' Asti, Luca Ferraris, 2008, Piemonte	\$12
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SPICE, berries & earth

Salice Salentino, 'Liente', Castello Monaci, 2007, Puglia	\$8
'Ballando' (Cab Franc/ Sangio/ Merlot), Loacker, 2006, Tuscany	\$10

Dolcetto d'Alba, Cascina Fontana, 2008, Piemonte	\$11
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Crianza, Señorío de P. Peciña, 2003, Rioja	\$13
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Nebbiolo, Orlando Abrigo, 2007, Piemonte	\$14
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<u>Powerful, dark & intense</u>	
Petite Frere (Grenache/Syrah/Mouved), Unti, 2006, Sonoma	\$12

Syrah/Grenache, Domaine Zumbaum Tomasi, 2007, Languedoc	\$14
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Cabernet franc, Dorigo, 2006, Friuli	\$12
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Carmignano, 'Montefortini', Ambra, 2007, Tuscany	\$13
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Zinfandel, Ottimino, 2005, Russian River	
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Tasting Flights

Bubbles Galore \$13

Prosecco, Santomé, Veneto
Erbaluce, Orsolani, Piemonte
Crémant de Loire, Château de L'Aulée, France

Campania whites \$11

2008 Falanghina, La Sibilla
2008 Greco di Tufo, D'Antiche Terre

Piemonte reds \$13

2008 Dolcetto, Cascina Fontana
2007 Nebbiolo, Orlando Abrigo

Northern Reds \$11

2007 Marzemino, Terre di Gioja
2008 Grignolino d'Asti, Luca Ferraris

Specialty Cocktails \$10

Italian 75~ Tanqueray gin, limoncello, lemon juice, Prosecco

Negroni ~ Campari, gin, sweet vermouth

Bicicletta ~ Campari, Prosecco, club soda

Melagrana Margarita ~ pomegranate juice, tequila, lime, triple sec

Other Beverages

Soft Drinks

Iced Tea	\$3
French Sparkling Lemonade	\$3
Diet Coke	\$3
Sprite	\$3
Gingerale	\$3
Lurisa Sparkling or Still Water	
Large	\$5
Small	\$3

Coffee & Tea

Coffee	\$2.50
Coffee, pot (serves 2-3)	\$5
Espresso	\$2.50
Double Espresso	\$4
Café Latte	\$3
Café Mocha	\$3.50
Cappuccino	\$3
Hot Chocolate	\$4
Caffé Corretto (with Grappa shot)	\$8
Caffé Italiano (with Tuaca)	\$6
Mighty Leaf Tea service	\$3

Beer

Menabrea-Italy	\$6
Liberty ale-Anchor steam-U.S.A	\$6
Chimay Red – Belgium	\$8
Chimay White-Belgium	\$8

Wines by the Quartino - (250 ml, or 1/3 of a bottle)

Vouvray, François Pinon, 'Silex Noir', 2007, France \$15

Vouvray is an appellation in the Loire valley of France. When it comes to the production of Chenin blanc in this area, François Pinon is considered one of the best. His goal is to create wines that reflect the characteristics of the appellation. Pinon is a true 'old world' winemaker. He uses no pesticides and is certified organic. He truly wants the integrity of his limestone and flint enriched soil to shine. This Vouvray beautifully exhibits notes of concentrated citrus, honeysuckle, smoke and subtle white flowers. This is a rich white, perfect for the cold weather!

Donnalunna, Fiano, Viticoltori De Conciliis, 2007, Campania \$15

Fiano is an ancient Campanian grape that is slowly becoming popular in the U.S. The name means "loved by bees" and the palate reveals why this nickname is well deserved. This luscious, full-bodied white reveals notes of pear and hazelnut with an aggressive acid backbone. The combination of acidity and fruit make this a lovely wine with fish and light pasta dishes.

Occhipinti, Nero d'Avola and Frappato, 2008, Sicilia \$18

The Occhipinti label comes from a long tradition of biodynamic farming. The winemaker, Arianna Occhipinti, learned from her uncle Giusto Occhipinti of COS and began making traditional wines of Sicilia with minimal intervention and naturally occurring yeasts. This wine is both interesting and effortlessly delicious. Occhipinti uses two native Sicilian grapes in their SP68 blend: Nero d'Avola and Frappato. SP68 is medium bodied with notes of bright strawberry, raspberry and unmistakable elements of native volcanic earth. Enjoy with our rustic lamb sugo. Salute!

Ampeleia, 'Kepos', 2006, Maremma Tuscany \$18

Experience the southern coastal region of Tuscany. Ampeleia combines Grenache, Mourvedre, Carignano, Alicante and Marsalan to make 'Kepos'. This wine generously displays the Mediterranean spice and fruit that make this area truly amazing. 'Kepos' is a medium bodied red wine with savory herbal qualities and ripe red fruits. It will pair beautifully with hearty dishes, especially our duck confit and orecchiette pasta Enjoy!