

Wines by the glass

Whites

Bubbles

Kerner, Carpené Malvolti, NV, Veneto **\$10**

Prosecco, Santomé, NV, Veneto **\$11**

Lacrima brut rosè, Marotti Campi, 2009, Marche **\$12**

Deltetto extra brut (Pinot noir/Char), 2005, Piemonte **\$18**

Crisp, dry & lean

Muscadet, Domaine Mènard-Gaborit, 2009, Loire **\$9**

Cortese, 'Bricco Bartolomeo', La Colombera, 2009, Piemonte **\$9**

Falanghina, De Falco, 2009, Campania **\$11**

Pecorino, Torre dei Beati, 2009, Abruzzo **\$12**

Godello, Viña Godeval, 2008, Spain **\$12**

Lush, floral & fruity

Montepulciano d'Abruzzo rosato, 2009 Torre dei Beati **\$10**

Inzolia, Cantine Barbera, 2009, Sicily **\$10**

Gewürtztraminer, Taft Street, 2008, Mendocino county **\$10**

Muscat, 'Ca del Solo', Bonny Doon Vineyard, 2009, Monterey **\$11**

Albana di Romagna, 'Vigna Rocca', Tre Monti, 2009, Emilia-romagna **\$12**

Reds

Light & juicy

Marzemino, Terre di Gioja, 2008, Trentino **\$9**

St. Magdalener, Cantina Andrian, 2008, Alto Adige **\$12**

Gamay, La Crotta di Vegneron, 2008, Valle d'Aosta **\$12**

Valtellina, 'Quadrio', Nino Negri, 2006, Lombardia **\$14**

SPICE, berries & earth

Nero d'Avola, Cantine Barbera, 2009, Sicilia **\$11**

Monica di Sardegna, 'Antigua', Santandi, 2009, Sardegna **\$11**

Lacrima di Morro d'Alba, 'Rúbico', Marotti Campi, 2008, Marche **\$12**

'Soffumbergo' (Merlot/Cab/CF/Pignolo), Comelli, 2007, Friuli **\$13**

Powerful, dark & intense

Malbec, Durigutti reserva, 2007, Argentina **\$13**

Aglianico del Vulture, 'Bosco del Falco', Grifalco, 2005, Basilicata **\$15**

'La Diva' (Syrah/Grenache/Alicante), Mas Des Dames, 2007, Languedoc **\$15**

Tasting Flights

Bubbles flight **\$18**

Prosecco, Santomé, Veneto
Kerner, Carpené Malvolti, Veneto
Deltetto extra brut, Piemonte

Southern white flight **\$10**

2009 Falanghina, De Falco
2009 Inzolia, Cantine Barbera

Northern red Flight **\$14**

2008 Marzemino, Terre di Gioja
2006 Valtellina, Nino Negri

Southern red Flight **\$11**

2009 Nero d'Avola, Cantine Barbera
2009 Monica di Sardegna, Santandi

Specialty Cocktails \$10

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

Bicicletta ~ Campari, Prosecco, club soda

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

Luna Viola ~ Godiva white chocolate liqueur, Chambord and white crème di cacao

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

Aligotè, Benoit Ente, 2008, France **\$15**

Aligotè is the second most planted grape in Burgundy but it often hides in the shadow of Chardonnay or contributes a strong acid note to many blends of the region. While Aligotè tends to go relatively unnoticed in the states, this 'single varietal' wine highlights the delicate nuances that can be achieved with this varietal. With a small amount of oak Benoit Ente is able to bring out more subtle notes of nutmeg, baking spice and herbs to add to the racy citrus notes that are innate to this grape. While there is a touch of richness on the nose and palate of this wine the finish is crisp and bright. Pair this with our pan seared Atlantic salmon or seafood salad. Salute!

Erbaluce di Caluso, 'La Rustia', Orsolani, 2009, Piemonte **\$15**

The Orsolani winery has dedicated itself to the preservation of this very rare white wine grape variety since the 1800's. We have featured the sparkling version of this wine here at Ottimista for quite some time but the still form is really where the true attributes of this delicate wine shine. This erbaluce is often compared to a chenin blanc because it offers a generous dose of fruit and floral notes along with a strong mineral-driven backbone. This wine exhibits flowery notes of hawthorn, wildflower and lemon along with fruit notes of peach and pink grapefruit. Try it with our mixed green salad or hearts of romaine. Cheers!

SP68, Occhipinti, 2009, Sicily **\$18**

The young Arianna Occhipinti is the niece of Giusto Occhipinti from the famous COS winery in Sicily. Like her uncle she has worked to preserve the terroir of Sicily through natural and biodynamic farming techniques. SP68, named for the road that passes by the source for the grapes, combines Nero d'Avola and Frappatto. SP68 exhibits notes of fresh raspberry, dark earth and smoke. The high acid finish and lighter body style make this wine easy to pair with food or enjoyable on its own. Try this with our mushroom risotto.

Other Beverages

Soft Drinks

Iced Tea **\$3**
French Sparkling Lemonade **\$3**
Diet Coke **\$3**
Sprite **\$3**
Gingerale **\$3**
Lauretana (still and sparkling) **\$5**

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**
Caffè Corretto (with Grappa shot) **\$8**
Caffè 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**
Reutberger-Josefi-Bock-Germany **\$10**