

# { VINO }

## { FRIZZANTE/SPUMANTE }

VIGNETO ( <b>MOSCATO</b> ) ASTI, NV {MANGO, GOLDEN PEACH, GINGER ROOT}	8/30
ENRICO PROSECCO ( <b>GLERA</b> ) VENETO, NV {DRY, CITRUS FORWARD}	8/32
MANACARDI AMABILE ( <b>LAMBRUSCO</b> ) EMILIA-ROMAGNA, NV {OFF-DRY, FRIZZANTE RED WINE}	9/34

## { ROSA }

MASCIARELLI ( <b>MONTepULCIANO</b> ) COLLINE TEATINE {FRESH AND LIVELY, FULL OF FRUIT AND FLOWERS}	8/32
CALVACHINA CHIARETTO ( <b>CORVINA, RONDINELLA</b> ) CUSTOZA <b>DOC</b> , NV {WATERMELON RIND, KIWI, STRAWBERRY}	9/36

## { BIANCO }

FONTEZOPPA D' METALICA ( <b>VERDICCHIO</b> ) MARCHE, 2016 {RIVER ROCK, GREEN PEPPER, LIME}	7/30
EUGENI ( <b>PINOT GRIGIO</b> ) FRIULI-VENZIA, 2016 {YELLOW PEAR, RIVER STONE, PEANUT}	8/32
POGGIO ANIMA 'GABRIEL' ( <b>PECORINO</b> ) PIEDMONTE <b>IGT</b> , 2014 {CRYSTALLIZED LIME PEEL, HERBS, NECTARINE}	8/32
ANTONUTTI ( <b>SAUVIGNON BLANC</b> ) FRIULI-GRAVE, 2016 {BALANCED, HERBACEOUS, STONE FRUIT}	9/36
COLLEVENTO 921 ( <b>CHARDONNAY</b> ) FRIULI-VENZIA <b>IGT</b> , 2016 {CRISP RED APPLE, CREAMY FINISH}	9/36
ABBZIA DI NOVACELLA ( <b>KERNER</b> ) ALTO ADIGE VALLE, 2017 {PETROL, APRICOT, CANDIED ORANGE PEEL}	9/38

STEFANO MASSONE MESERA GAVI ( <b>CORTESE</b> ) PIEDMONTE <b>DOCG</b> , 2013 {SLATE, INTENSE FLORAL, FRUITY}	28
MATTEO BRAIDOT ( <b>FRIULANO</b> ) TUSCANY, 2016 {WHITE FLOWER, BITTER ALMOND, ORANGE PEEL}	28
GIO DOMINICO NEGRO 'PIEDMONTE GUY' UNFILTERED ( <b>ARNEIS</b> ) PIEDMONTE, 2015 {FULL BODY, GRAPEFRUIT, PEACH}	36
LUIGI BAUDANA BIANCO 'DRAGON' ( <b>CHARDONNAY, RIESLING, NASCETTA</b> ) PIEDMONTE, 2016 {STONES, GRASS, SAVORY}	38
BADIA DI MORRONA ( <b>VERMENTINO</b> ) TUSCANY, 2016 {RIPE CITRUS, MINERAL FINISH}	40
FONTANAVECCHIA ( <b>GRECO</b> ) CAMPANIA <b>IGT</b> , 2016 {PRESERVED LEMON, RACEY ACIDITY}	44
ANTONELLA CORDA ( <b>VERMENTINO</b> ) VERMENTINO DI SARDEGNA <b>DOC</b> , 2018 {RED FRUITS, SPICE, GREAT TANNIC STRUCTURE}	58

## { Rosso }

I PRANDI ( <b>PINOT NOIR</b> ) VENETO, 2017 {MEDIUM BODY, BALANCED, CHERRY, PLUM}	8/32
12 E MEZZO DEL SALENTO VARVAGLIONE ( <b>PRIMITIVO</b> ) PUGLIA, 2015 {SLIGHT SPICE, COCOA NIBS, TOBACCO LEAF}	8/32
IL BORRO PIAN DI NOVA ( <b>SYRAH</b> ) TUSCANY, 2016 {A FULL-BODIED BLEND MARKED BY SUBTLETY, SOFTNESS}	8/32
VAJRA ROSSO ( <b>NEBBIOLO, BARBERA, DOLCETTO</b> ) LANGHE <b>DOC</b> , 2014 {RASPBERRY, HAY, REFRESHING TANNINS}	8/34
SCAIA ( <b>CABERNET SAUVIGNON</b> ) VENETO, 2014 {VIOLETS, BLACKBERRY, SILKY TANNINS}	9/36
COLOGNLE ( <b>SANGIOVESE</b> ) CHIANTI <b>DOCG</b> , 2015 {EARTH FORWARD, BLACK CHERRY}	9/36
PRELIUS ( <b>CABERNET SAUVIGNON</b> ) TUSCANY, 2018 {BLACKBERRY, BLUEBERRY, CINNAMON, OAK NOTES}	10/40
MARCHESI DI GRESY ( <b>BARBERA D'ASTI</b> ) PIEDMONT <b>DOCG</b> , 2017 {VIOLET HUES, RICH, BLACKBERRIES}	11/42

PAOLO SCAVINO ( <b>DOLCETTO</b> ) DOLCETTO D'ALBA <b>DOC</b> , 2016 {FRESH BLUEBERRIES, WARM SPICES, VIOLETS}	32
GRIFACLO ( <b>AGLIANICO</b> ) AGLIANICO DEL VULTURE <b>DOCG</b> , 2015 {BLACK PLUM, EARTH FORWARD, GRIPPE TANNINS}	42
MONTERAPONI CHIANTI CLASSICO <b>DOCG</b> ( <b>SANGIOVESE</b> ) TUSCANY, 2015 {DARK CHERRY, BALSAMIC, UNDERBRUSH}	48
BENANTI ETNA ROSSO ( <b>NORELLO MASCALESE</b> ) SICILY <b>DOC</b> , 2015 {SOFT, RIPE-RED FRUITS, EARTHY FINISH}	52
PRUDUTTORI DEL BARBERESCO ( <b>NEBBIOLO</b> ) LANGHE <b>DOCG</b> , 2016 {RED FRUITS, SPICE, GREAT TANNIC STRUCTURE}	58
MASTROJANNI SAN PIO ( <b>RED BLEND</b> ) TUSCANY <b>IGT</b> , 2015 {CURRANTS, LUSH TANNINS}	76
BRIC CENCIURIO "PITTATORE" BAROLO ( <b>NEBBIOLO</b> ) PIEDMONTE <b>DOC</b> , 2013 {DRIED ROSE, TOBACCO, LINGERING TANNIN}	86
COLLOSORBO BRUNELLO DI MONTALCINO ( <b>SANGIOVESE</b> ) TUSCANY <b>DOC</b> , 2013 {BLACK CHERRY, CREME DE CASIS, LICORICE}	92
DAL FORNO ROMANO ( <b>CORVINA BLEND</b> ) VALPOLICELLA <b>DOC</b> , 2013 {BLACKBERRY, CHOCOLATE, OAK NOTES}	205