

Wines by the glass

Whites

Bubbles

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

Lambrusco, 'Lancillotto', Barbolini, NV, Emilia-Romagna **\$11**

Rosé de Salici, Col de Salici, NV, Veneto **\$12**

Kerner brut, Carpena Malvolti, NV, Veneto **\$13**

Franciacorta, Wertmüller, NV, Lombardia **\$15**

Crisp, dry & lean

Langhe Arneis, 'Montebertotto', Castello di Neive, 2009, Piemonte **\$10**

Lacryma Christi del Vesuvio, De Falco, 2008, Campania **\$11**

Favorita, 'Fallegra', Gagliardo, 2009, Piemonte **\$11**

Vermentino, Terenzuola, 2009, Liguria **\$13**

Lush, floral & fruity

Rosato di Nero d'Avola, 'Gerbino', Di Giovanna, 2007, Sicilia **\$9**

Müller-thurgau, Andrian, 2008, Alto Adige **\$11**

Falanghina, La Rivolta, 2007, Campania **\$11**

Kabinett Riesling, Gerhard, 2007, Germany **\$12**

Arbe Garbe (Viognier/PG/Malvasia bianco), 2008, Russian River Valley **\$14**

Reds

Light & juicy

Lacryma Christi del Vesuvio, Sorrentino, 2006, Campania **\$12**

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

Torrette, Feudo di San Maurizio, 2007, Valle d'Aosta **\$13**

Brachetto, 'Maté', Sottimano, 2008, Piemonte **\$14**

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

SPICE, berries & earth
'Settimo' (Casavecchia/Pallagrello), Michele Alois, 2007, Campania **\$10**

Dolcetto d'Alba, Orlando Abrigo, 2007, Piemonte **\$13**

Garnacha, Menguante, 2004, Spain **\$13**

'Furore' (Piedirosso/Aglianico), Marisa Cuomo, 2008, Campania **\$14**

Lazio rosso, 'Campo Vecchio', Castel de Paolis, 2005, Lazio **\$14**

Powerful, dark & intense
Montepulciano, 'Corbú', Clara Marcelli, 2008, Marche **\$13**

Aglianico del Vulture, 'Gricos', Grifalco, 2006, Basilicata **\$13**

'La Mourvache' (Gren/Mouv), Château Mas Neuf, 2008, Costières de Nimes **\$14**

Tasting Flights

Bubbles Galore \$13

Prosecco, Santomé, Veneto
Franciacorta, Wertmüller, Lombardia
Rosé de Salici, Col de Salici, Veneto

Rosé flight \$12

NV Rose de Salici, Col de Salici
2007 Nero d'Avola, Di Giovanna

Piemonte white flight \$11

2009 Arneis, Castello di Neive
2009 Favorita, Gagliardo

Piemonte red Flight \$13

2008 Brachetto, Sottimano
2007 Dolcetto d'Alba, Orlando Abrigo

Campania red Flight \$13

2007 'Settimo', Michele Alois
2008 'Furore', Marisa Cuomo

Specialty Cocktails \$10

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

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

Bicicletta ~ Campari, Prosecco, club soda

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

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

Mantonico, Statti, 2007, Calabria \$15

Statti winery is quickly becoming very prominent in the southern region of Calabria. Alberto and Antonio Statti have worked hard to preserve their culture by focusing on the regional indigenous grape varieties. This white wine is 100% Mantonico, one example of Calabria's prized varieties. This crisp, bright wine exhibits notes of pear, almonds and subtle floral qualities. This wine will pair well with fish dishes and lighter meats. Try it with our Monkfish. Salute!

Vespa Bianco, Bastianich, 2007, Friuli \$18

Joe Bastianich and his mother Lydia have become icons of Italian wine and food in the U.S. In the nineties Joe set out to produce wine that expressed the true terroir of Friuli. This example, called 'Vespa bianco', is a blend of 45% Chardonnay, 45% Sauvignon and 10% Picolit. This wine offers the best of both worlds, it has brilliant acidity and bright fruit with a touch of roundness and weight on the finish. It displays notes of wildflower and clover honey with bright minerality and citrus notes. This is a very versatile wine that can be enjoyed with anything from pasta to light protein dishes.

Cerasuolo di Vittoria Classico, COS, 2007, Sicilia \$18

COS was created when three childhood friends teamed up to buy a farm. They transformed that farm into one of the most influential wineries in Sicilia. This Cerasuolo di Vittoria is a blend of 60% Nero d'Avola and 40% Frappato. It shows notes of dried cherry and plum with darker elements of smoke and earth. It is a medium bodied wine that is a natural with a wide array of foods. Try it with our hand crafted charcuterie or our house made gnocchi.

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. This will pair well with a variety of hearty meat dishes. Try it with our pork chop dish. Salute!

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
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