

Wine - By the bottle

BUBBLY

Nino Franco “Rustico”, Prosecco

Simply wonderful. Light; apple, pear, & citrus. #107

Lamberti Rosé Vino Spumante, Italy

Fresh and whimsical; excellent as a light aperitif and with first courses, white meats and fish. #320

La Spinetta Moscato d’Asti, Piedmont

Sparkling pear and honey. A good start or finish to a meal. #101

Billecart-Salmon Grand Cru, Champagne

One of the most elegant expressions of chardonnay we know. Opulent and delicate. #508

Cava Gran Gesta, Spain

Plush and elegant in texture. Apple, pear, & citrus. #803

WHITE

Italy

Pravis Polin Pinot Grigio 2007, Dolomiti

Traditional ‘cold’ maceration yields an unexpected copper hue. Clean and refreshing with notes of peach, pear, and soft minerality. Quite versital with food.

Pravis Chardonnay 2007, Dolomiti

Clean and unoaked. Soft and clean on the palette, pares with soft cheeses and salads. #104

L’Angelica Rocche dei Manzoni Chardonnay 2005

Delightfully structured, notes of fennel and lavender. #105

Arneis, Luigi Voghera Lange 2007, Piedmont

Balanced and rich. A freshness of dew on wheat or straw. With lively acidity and texture, and a lingering finish.

France

Domaine de Tourmaline Muscadet 2007, Loire

Very dry, stoney. Hints of citrus and mineral. #501

Vouvray, Marc Bredif 2007, Loire

A generous and rich Chenin Blanc with enough acidity to stand up to appetizers and seafood.

Chardonnay, Joseph Drouhin “La Foret” 2007, Burgundy

fabulous mix of aroma and mouthfeel. essence of citrus, minerals and nuts combine to make a lovely, balanced wine #108

Macon-Fuissé Chardonnay, 2007, Burgundy

Very dry, stoney. Hints of citrus and mineral. #501

Chateau Coustaut 2005, Bordeaux

Bright and citrusy, wonderfully balanced fruit and depth. #502

Chateau Maimbray, Sancerre 2005, Rhone

Sauvignon Blanc. Crisp and peppery with hints of citrus and lively acidity. #503

Zind Humbrecht Gewurztraminer 2006, Alsace

A classic, dry Alsace Gewurztraminer. Baking spice, and spun-gold. A satisfying finish of lingering complexity.

Spain

Naia 2006, Verdeho

Crisp, clean, delightful. Excellent with cheese. Hints of grapefruit. #801

Brandal Albariño 2007

Clean with hints of maritime zest. Citrus accents balanced with luxurious mouth feel and satisfying complexity. #802

Austria

Grüner Veltliner, Lois 2007

A crisp and fresh summer white with zesty minerality, citrus and apple. Consider as a starter, with appetizers, or spicy shimp.

ROSE

Italy

Luigi Giusti Le Rose di Settembre 2008

Crisp and dry with a pleasing suggestion of watermelon and light strawberry. Perfect for the patio.

RED

Italy

Polesio Sangiovese 2007, Marche

A bright and fresh expression of Sangiovese. Balanced and satisfying.

Poderi San Lazzaro “Grifola”, Marche

100% Montepulciano d’Abruzzo. Supreme structure & elegance. Deep & rich with a plush core of sweet, dark fruit. #317

Luigi Baudana Dolcetto D’Alba, Piedmont

Crushed black fruit, bark, perfect acidity. Yet another sporty tablewine from legendary Alba.

Prinsi Barbaresco, 2003, Piedmont

Medium bodied, fine, herbaceous. Features a woody side of nebbiolo; leather, spice, & tabacco. 450 Cases made. #318

La Spinetta Barbera Ca di Pian 2004, Piedmont

Fresh, fruity -with a great balance of tannin & acidity. A solid food wine. Great with soft cheeses, appetizers and more.#303

La Spinetta Langhe Nebbiolo 2006, Piedmont

A defined, vibrant red. Plum, currant & black cherry. Aromas of mint.

La Spinetta “Pin” 2004, Piedmont

A stunning wine. A nebbiolo-barbera blend showing dark berry, gentle mint, fine tannins and a silky finish. Grilled meats & strong cheeses. #304

Cannonau di Sardegna 2005

Light bodied, earthy, with notes of spice, rock, and cherry.#305

Sella & Mosca, Tanca Farra 2003, Sardegna

A renown Sardinian blend of local cannonau and cabernet. The wildness and heat of the island comes through with a complex bouquet of minerality, spice, and herb.

Il Moro Nero D’Avola 2004, Sicily

The heat, rockiness, lushness of Sicily show through in one of our favorite varietals--nero d’avola. #306

Montegrossoli Sangiovese, Podere Ciona 2005, Tuscany

A great Tuscan tablewine from Sienna. Raspberry and earth.

L’Aura Chianti 2005, Tuscany

Light on the palette, big and bold on nose with hints of pomegranate. Great with red sauce, pasta, and grilled meats. #309

Terre del Marchesato Emilio Primo 2006, Tuscany

A triumphant Super Tuscan blend of jammy dark berries, cracked black pepper with an earthy gaminess. #310

Perazetta Syrah 2004, Tuscany

Bold, rich, intense. Dark berry with notes of stone and bramble. only 30 cases in US. Great with life. #311

Sanguineti Brunello di Montalcino 2001, Tuscany

Powerful, black, noble. #313

Torre Mellotti Cabernet Sauvignon 2007, Veneto

Classic cabernet nose of plum and cherry. Unoaked. Balanced acidity with a pleasing levity.

Campolietti Valpolicella 2005, Veneto

Dried cherry, excellent acidity. #314

Speri Amarone 2004, Veneto

A stunning Amarone; complex, spicy, aromatic and delicious. #321

France

Reignac Bordeaux Superieur Rouge 2005, Bordeaux

Power & elegance.#602

Nicholas Potel Pinot Noir 2006, Burgundy

Light bodied yet aromatic Pinot Noir that offers a classic nose of delicately crushed strawberries and roses. Pairs well with light fare and fish.

Chorey-Les-Beaune, Burgundy 2004

Pinot Noir from the Cote D’Or. Red fruit, balanced, refined. #607

Domaine de Nerleux Saumar-Champigny Cabernet Franc, 2005

An utter sense of “terroir”, a marriage of fruit and earth; strawberry and chalk. #610

Chateau Coupe Roses Minervois 2003

Lush with pointed fruit, ample minerality, and balanced acidity. Broad on the palate with a lingering finish. #604

Chateau de Saint-Cosme Gigondas 2004, Rhone

Black pepper, red berries, dusty tannins. #605

Chateau de Saint-Cosme Chateaneuf du Pape 2003, Rhone

A structured and accomplished wine. Excellent minerality, currant, and boysenberry.

Vieux Télégraph Chateaneuf du Pape 2006, La Crau, Rhone

A complete and near perfect expression the Rhone. A fantastic interplay of hot stone, dark currant, fig, spice, and hint of lavender.

Paul Jaboulet Aine Hermitage, La Petite Chapelle, 2005, Rhone

Ample, focused and delicious. Generous with forest berries, notes of cedar, and dried herbs.

Spain

Paso a Paso Tempranillo 2006

Smoky and rich with notes of dark concentrated fruit. #904

Venta La Ossa 2005

A full flavored tempranillo rich with dark cherry, char, and exotic spice. Wonderfully complex with an elegant mouth feel. #910

Petalos Bierzo 2007

Smooth and plush, Petalos’ legendary mencia grape delivers a robust and floral medley of black plum and crushed violet. #909

Isis Monstat, 2005, Priorat

a provocative Spanish wine with brambly, searing qualities, and a chocolatey finish. perfect with the grilled meats. #911

Tomas Cusine Geol 2005

A brilliant merlot-cabernet sauvignon blend. Inky, with black fruit and spice. A wonderful finish lingers. #903

Portugal

Quinto do Carmo 2002

Seven regional varietals combine for a result that is delicious supple, and balanced. Dark plum and cassis, tobacco, and minerality.

DESSERT

Olivares Dulce Monastrell, Spain

Reduced fruit, concentrated fig and cherry. Great with chocolate or a cheese course. 375 ml. #905

Forteto della Luga, Pian dei Sogni Brachetto 2004, Piedmont Italy

A wonderfully complex concentration of fig, currant, and spice. An ethereal wine that must be tried to be believed! 375 ml.

Corkage fee (waived with purchase of bottle)

66

26

48

42

32

38

55

60

64

28

30

130

75

38

60

42

38

46

60

120

130

6 / 22

32

38

55

60

50

28

80

15