

# WINE by the BOTTLE

## sparkling | spumante

<b>BRUT METODO</b> Ferrari, Trentino (Half Bottle) <b>baked apple, biscuit, wet stone</b>	45
<b>PROSECCO</b> Bisol, Vigna Crede, Valdobbiadene <b>peachy, nutty, fresh</b>	62
<b>FRANCIACORTA</b> Ca del Bosco, Cuvée Prestige, Lombardy <b>pear, vanilla, mineral</b>	95
<b>GROWER-CHAMPAGNE</b> Chartogne-Taillet, Cuvée, St. Anne <b>honey, smoke, saline</b>	160
<b>CHAMPAGNE</b> Louis Roederer, Brut Premiere, Reims <b>red apple, grapefruit, zippy</b>	170
<b>CHAMPAGNE</b> Perrier-Jouët, Brut, Épernay <b>candied citrus, brioche, orange peel</b>	210
<b>CHAMPAGNE</b> Bollinger, Special Cuvée, Aÿ <b>lemon zest, fresh bread, almond</b>	270
<b>ROSÉ CHAMPAGNE</b> Billecart-Salmon, Brut <b>wild strawberry, citrus, silky</b>	290

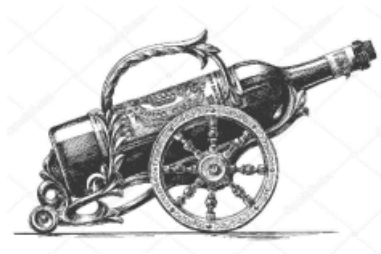


## bianco | white

<b>PINOT GRIGIO</b> Colutta, Colli Orientali <b>ripe green apple, melon, tangy</b>	48
<b>PINOT GRIGIO</b> Tiefenbrunner, Alto Adige <b>pear, melon, medium-bodied</b>	55
<b>PINOT GRIGIO</b> Jermann, Friuli <b>stone fruits, cantaloupe, saline mineral</b>	70
<b>PINOT GRIGIO</b> Vie di Romans, Dessimis, Friuli <b>rose-gold, creamed peach, floral</b>	125
<b>SANCERRE</b> Pierre Prieur et Fils, Loire Valley <b>white grapefruit, peach, mineral</b>	90
<b>SAUVIGNON BLANC</b> Cantina Terlano, Winkl, Alto Adige <b>apricot, kiwi, herbaceous</b>	92
<b>SAUVIGNON</b> Duckhorn Vineyards, Napa Valley <b>pineapple, lemon verbena, silky</b>	95
<b>SAUVIGNON</b> Merry Edwards, Russian River, CA <b>tropical fruit, melon, vanilla</b>	145
<b>SAUVIGNON</b> Venica & Venica, Ronco delle Mele, Friuli <b>fuji apple, lemon peel, rocky</b>	148
<b>CORTESE</b> Villa Sparina, Gavi, Piemonte <b>unripe peach, limoncello, white pepper</b>	60
<b>CORTESE</b> La Scolca, Black Label, Gavi, Piemonte <b>peach, flower petal, almond</b>	115
<b>RIESLING</b> Kuen Hof, Kaiton, Alto Adige <b>lime peel, petrol, electric minerality</b>	82
<b>RIESLING</b> Loosen, Erdener Treppchen, Kabinett, Germany <b>sweet peach, apricot</b>	85
<b>VERDICCHIO</b> Garofoli, Podium, di Jesi, Marche <b>ripe orchard fruit, ginger, smoke</b>	85
<b>VERDICCHIO</b> Bucci, di Jesi, Marche <b>golden delicious apple, almond, soft</b>	92
<b>VERDICCHIO</b> Felici, Cantico della Figura, Marche <b>candied lemon, beeswax, flint</b>	145
<b>GARGANEGA</b> Suavia, Monte Carbonare, Soave <b>tangy citrus, honied-almond</b>	72
<b>GARGANEGA</b> Inama, Foscario, Soave Classico <b>ripe apple, chamomile, dried flowers</b>	88
<b>VERMENTINO</b> Jankara, Gallura, Sardinia <b>lemon, white flower, nutty</b>	68
<b>VERMENTINO</b> Pala, Stellato, Sardinia <b>jasmine, lime, sea shells</b>	76
<b>BURGUNDY</b> B. Defaix, Lechet, 1er Cru Chablis <b>citrus blossom, pear, stone</b>	120
<b>BURGUNDY</b> Louis Michel, Montmains, 1er Cru Chablis <b>lime, green apple, chalk</b>	130
<b>CHARDONNAY</b> Marramiero, Abruzzo <b>ripe citrus, yellow flower, beeswax</b>	76
<b>CHARDONNAY</b> Passopisciaro, Etna, Sicily <b>crushed apple, white flower, savory</b>	92
<b>CHARDONNAY</b> Planeta, Menfi, Sicily <b>deep gold, apple pie, marzipan, cereal</b>	130
<b>CHARDONNAY</b> Lewis Cellars, Napa Valley, CA <b>apple tart, vanilla spice, creamy</b>	178
<b>CHARDONNAY</b> Jermann, Dreams, Friuli <b>baked apple, lemon curd, hazelnut</b>	182
<b>CHARD-GRECHETTO</b> Antinori, Cervaro, Umbria <b>tropical fruit, vanilla, crushed stone</b>	185

## rosato | rosé

<b>ETNA</b> Graci, Nerello Mascalese, Sicily <b>copper-tinge, strawberry, wild herb, balsamic</b>	60
<b>TOSCANA</b> Salcheto, Obvius, Sangiovese, Vino Nobile <b>blackberry, pressed violet</b>	62
<b>CERASUOLO</b> Tiberio, Montepulciano d'Abruzzo <b>bright red, juicy, sweet smoke</b>	66
<b>SANGIOVESE</b> Le Ragnaie, Brunello di Montalcino <b>tart citrus, smooth vanilla</b>	84
<b>PINOT GRIGIO (ORANGE)</b> Cameron, Ramato, Dundee, OR <b>nectarine, bitter almond</b>	95
<b>PROVENCE</b> Cibonne, Tibouren, Provence, France <b>bitter orange, butterscotch, earthy</b>	98



## dolce | sweet

<b>VIN SANTO</b> Castellare, Chianti (Half Bottle) <b>dried apricot, toffee, roasted nuts</b>	85
<b>BRACHETTO</b> Giacomo Braida, Acqui, Piemonte <b>raspberry, rose petal, bright</b>	72
<b>MOSCATO</b> Lodali, Asti, Piemonte <b>peach, apple, lightly sweet, balanced</b>	84
<b>MADEIRA</b> Broadbent, Colheita 1996 <b>dried cherry, mocha, raisin, clove</b>	160

## rosso | red

<b>PINOT NOIR</b> GrosJean Freres, Valle d'Aoste <b>red ruby, wild strawberry, rose, leather</b>	82
<b>PINOT NOIR</b> Sandhi, Santa Rita Hills, CA <b>red cherry, cinnamon stick, orange peel</b>	98
<b>PINOT NOIR</b> Failla, Sonoma Coast, CA <b>ripe red fruit, sandalwood, earthy</b>	105
<b>PINOT NOIR</b> Robert Sinskey, Carneros, CA <b>ripe berries, lavender, vanilla</b>	148
<b>PINOT NOIR</b> Dehlinger, Goldridge Estate, Russian River, CA <b>red cherry, sage, mint</b>	168
<b>BURGUNDY</b> L. Michelot, Chambolle-Musigny 'VV' <b>black fruit, crushed violet, cola</b>	164
<b>SANGIOVESE</b> D.C. Colombini, Rosso di Montalcino <b>cherry, licorice, leather</b>	85
<b>SANGIOVESE</b> Isole e Olena, Cepparello, Tuscany <b>dark cherry, pipe tobacco, orange</b>	278
<b>BARBARESCO</b> Franco Serra, Neive <b>juicy red fruit, chewy tannins, dried flowers</b>	96
<b>BARBARESCO</b> Castello di Neive, Neive <b>tart cherry, mint, vanilla</b>	110
<b>BARBARESCO</b> E. Rivetto, Marcarini, Treiso <b>wild cherry, black pepper, wild herb</b>	148
<b>BARBARESCO</b> Marchese di Gresy, Martinenga <b>dark fruit, black olive, cola</b>	168
<b>BARBARESCO</b> Paitin, Sori Paitin, Neive <b>strawberry, eucalyptus, dusty tannin</b>	172
<b>NERELLO MASCALESE</b> Benanti, Mt Etna <b>pale ruby, red fruit, Burgundian</b>	80
<b>CHIANTI</b> Fattoria Lavacchio, Rufina <b>wild cherry, star anise, clove</b>	64
<b>CHIANTI CLASSICO</b> Bibbiano, Riserva <b>red berries, cooking spice, underbrush</b>	78
<b>NEBBIOLO</b> Le Piane, Mimmo, Boca <b>bright red cherry, floral, savory</b>	68
<b>NEBBIOLO</b> Ettore Germano, Langhe <b>bright cherry, menthol, botanical herbs</b>	70
<b>NEBBIOLO</b> Anzivino, Gattinara <b>dried cherry, pomegranate, mint</b>	74
<b>NEBBIOLO</b> Ar.Pe.Pe., Valtelina, Lombardy <b>ripe strawberry, blue flower, glossy tannin</b>	105
<b>NEBBIOLO</b> Rovellotti, Chioso dei Pomi, Ghemme <b>raspberry, rose, blood orange zest</b>	130
<b>GRENACHE (CANNONAU)</b> Contini, Tonaghe, Sardinia <b>cherry, blackberry, saline</b>	50
<b>GRENACHE (CANNONAU)</b> Argiolas, Costera, Sardinia <b>strawberry, tar, baking spice</b>	105
<b>BARBERA d'ALBA</b> Domenico Clerico, Trevigne, Alba <b>dark fruit, orange peel, pepper</b>	68
<b>BARBERA</b> Vietti, Tre Vigne, Asti <b>black cherry, roasted plum, candied violet</b>	75
<b>BARBERA</b> Azelia, Punta, Alba <b>cola, dried flowers, earthy</b>	85
<b>MONTEPULCIANO</b> Bosco Nestore, Pan, Abruzzo <b>tart cherry, chocolate, tilled soil</b>	74
<b>MONTEPULCIANO</b> Illuminati, Riserva Zanna, Abruzzo <b>blackberry, plum, bbq meat</b>	88
<b>MONTEPULCIANO</b> Umani-Ronchi, Cumaro, Le Marche <b>ripe plum, cocoa, leather</b>	125
<b>ZINFANDEL (PRIMITIVO)</b> Leone de Castris, Puglia <b>cranberry, violet, spice</b>	64
<b>ZINFANDEL</b> Bedrock, Old Vine, CA <b>spiced blackberry, cedary incense, flower shop</b>	78
<b>ZINFANDEL</b> Martinelli, Vigneto di Evo, Russian River, CA <b>raspberry, herb, pepper</b>	84
<b>BRUNELLO</b> La Lecciaccia, Sangiovese, Montalcino <b>baked plum, licorice, vanilla</b>	105
<b>BRUNELLO</b> Fanti, Sangiovese, Montalcino <b>ripe currant, plum, balsamic</b>	128
<b>BRUNELLO</b> Argiano, Sangiovese, Montalcino <b>cherry liqueur, violet, new leather</b>	198
<b>BRUNELLO</b> Gaja, Pieve di Santa Restituta, Montalcino <b>fresh plum, wildflower, full</b>	280
<b>BAROLO</b> GD Vajra, Albe <b>red cherry, crushed raspberry, polished tannins</b>	98
<b>BAROLO</b> B. Grimaldi, Badarina, Serralunga <b>bright strawberry, cedar spice, iron</b>	180
<b>BAROLO</b> Pio Cesare, Serralunga d'Alba <b>crushed cherry, orange rind, tar, walnut shell</b>	240
<b>MALBEC</b> Zuccardi, Concreto, Argentina <b>dark fruit, cocoa, black pepper</b>	105
<b>SUPER CALABRIAN</b> Librandi, Gravello, Gaglioppo-Cab <b>blackberry, coffee, cassis</b>	84
<b>SUPER TUSCAN</b> Grattamacco, Cab-Cab Franc-Merlot-Sangio <b>dark plum, spice</b>	90
<b>SUPER TUSCAN</b> Trinoro, Cupole, Cab Franc-Merlot-Cab <b>black cherry, wild herb</b>	112
<b>SUPER TUSCAN</b> Satta, Piastraia, Merlot-Syrah-Sangio <b>berry, cedar, eucalyptus</b>	115
<b>SUPER TUSCAN</b> Mazzei, Philip, Cabernet <b>blackberry jam, dried herbs, leather</b>	145
<b>SUPER TUSCAN</b> Tenuta San Guido, Guidalberto, Cab-Merlot <b>plum, currant, minty</b>	155
<b>SUPER TUSCAN</b> Capezzana, Ghiaie di Furba, Cab-Syrah <b>rich fruit, leather, tobacco</b>	160
<b>AMARONE</b> Farina, Valpolicella <b>dark-skinned berry, baking spices, scorched earth</b>	118
<b>AMARONE</b> Begali, Monte Ca Bianca, Valpolicella <b>raisin, cola, tobacco, cherry wood</b>	150
<b>AMARONE</b> Tomasso Bussola, Valpolicella <b>black cherry, cocoa, camp fire</b>	210
<b>CABERNET</b> Casa Lapostolle, Cuvée Alexander, Chile <b>cassis, currant, toast</b>	72
<b>CABERNET</b> Clos du Val, Napa Valley, CA <b>ripe blue fruit, walnut, graphite</b>	110
<b>CABERNET SAUVIGNON</b> Jordan, Alexander Valley, CA <b>blackberry, fig, cedar</b>	168
<b>CABERNET</b> Heitz Cellar, Napa Valley, CA <b>ripe strawberry, mint tea, classic</b>	198

