

wines by the glass

sparkling

Silvano Follador Prosecco di Valdobbiadene NV (Veneto) 9 ~ 34
prosecco ~ crisp, apple and pear flavors, extra dry finish

Cantine Federiciane Gragnano Penisola Sorrentina 2005 (Campania) 9 ~ 34
aglianico, piedirosso ~ fresh, vivacious, wild berries, sea salt, frothy mousse,
“tuttopasto”

white

Argiolas S’elegas 2005 (Sardinia) 10 ~ 34
nuragus ~ floral, almond, supple texture, sexy personality

Geografico Vernaccia di San Gimignano 2005 (Tuscany) 8 ~ 27
vernaccia ~ apple, lemon, brisk acidity, green almonds, mouthwatering

Monrubio Orvieto 2004 (Umbria) 8 ~ 27
grechetto, trebbiano, malvasia ~ crisp, hints of honey, green, vivacious

rosé

Maretima Rosato del Salento 2005 (Puglia) 8 ~ 27
negroamaro ~ flowers and herbs, dry, fruity, refreshing, surprising depth

red

Tieffenbrunner Redosso delle Dolomiti 2004 (Alto Adige) 9 ~ 29
pinot nero, lagrein, cabernet, merlot ~ amarene cherry, violets, inviting, silky,
elegant, refreshing

D’Angelo Sacravite 2001 (Basilicata) 8 ~ 27
aglianico del vulture ~ exotic spices, dark fruits, dry, tannic, richly rustic

Di Majo Norante Ramitello 2003 (Molise) 10 ~ 34
prugnolo, aglianico ~ bright fresh acidity, big mouthfeel, black currant, plum,
leather, licorice (certified organic)

Cusumano Syrah 2005 (Sicily) 9 ~ 29
syrah ~ young, appealing, delicate, cherry, prune, tobacco, soft, fall winner

Armani Foja Tonda 2000 (Veneto) 14 ~ 45
foja tonda ~ prunes, delicately aromatic, creamy, robust, full-bodied

flight select four wines from “wines by the glass” 18

Vito's weekly picks

Coppo Camp du Rouss Barbera d'Asti 2002 (Piedmont) 25 (half bottle)
barbera d'asti ~ dark ripe, lightly oaked, leather, spicy, plum finish

Contadi di Castaldi Franciacorta Brut NV (Lombardy) 27 (half bottle)
chardonnay ~ nougat, almond, anise, honey, dry, fresh, tangy, full, plump

Colle dei Bardellini Pigato 2005 (Liguria) 38
pigato ~ thyme, sage, oregano, light aromas, pleasantly crisp, ligurian flowers

Girolamo Dorigo Ribolla Gialla 2005 (Colli Orientali, Friuli) 46
ribolla gialla ~ vegetable aromas, floral, citrus, hawthorne, mint, grand finesse, elegance

Mandrolisai Rosso Superiore 2002 (Sardinia) 46
cannonau ~ deep, rich, inky, soft appealing taste of ripe woodberries

Conti Zecca Terra Riserva 2001 (Puglia) 58
negromaro, aglianico ~ small wood berries, spices, round and coating, well structured, satisfying, great with ragu and ripe cheeses

Italian wine regions



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half bottles

sparkling

Contadi di Castaldi Franciacorta Brut NV (Lombardy) 27
chardonnay ~ nougat, almond, anise, honey, dry, fresh, tangy, full, plump

white

Rio Grande Chardonnay Colle delle Montecchie 2001 (Umbria) 20
chardonnay ~ barrel fermented, rich, harmonious, precious bouquet

Gini Soave 2005 (Veneto) 22
garganega ~ apple, pear, tinge of citrus, minerally pleasant

Villa Sparina Gavi di Gavi 2004 (Piedmont) 26
cortese ~ ripe green fruit, great body, concentrated, refreshing acidity

Cantine del Taburno Falanghina 2005 (Campania) 28
falanghina ~ bone dry, mineral, pear, citrus, almonds, pomegranate, harmonious,
pure

Zamo di Zamo Pinot Grigio 2003 (Colli Orientali, Friuli) 29
pinot grigio ~ delicate, crisp, round and full, refreshing, inviting, clams

red

Cennatoio "E" Sangiovese 2000 (Tuscany) 23
sangiovese ~ earthy, funky, barnyard, wild berries, harmonic, persistent

Coppo Camp du Rouss Barbera d'Asti 2002 (Piedmont) 25
barbera d'asti ~ dark ripe, lightly oaked, leather, spicy, plum finish

Foradori Teroldego Rotaliano 2004 (Trentino) 29
teroldego ~ violet, seductive, marasca cherry, blackberry, sweet spices

Fattoria le Pupille Morellino di Scansano 2004 (Tuscany) 32
sangiovese ~ brilliant ruby, fruity, intense, black cherry, smoke, fresh, round,
harmonious

Caterina Dei, Vino Nobile di Montepulciano 2002 (Tuscany) 35
prugnolo gentile, mammolo, canaiolo ~ light, delicate, traditional, well
integrated

Scacciadiavoli Sagrantino di Montefalco 2001 (Umbria) 38
sagrantino ~ deep, smoky, spicy, mint, eucalyptus, smooth tannins, solid

Castello di Cacchiano Chianti Classico Millenio 1997 (Tuscany) 39
sangiovese, merlot ~ rustic, deep, traditional, hearty, a true estate reserve

Les Cretes Torrette 2002 (Valle d'Aosta) 39

petit rouget, torrette ~ fruit, wild roses, silky, pleasant acidity

Falesco Montiano Merlot 2001 (Lazio) 52

merlot ~ very bold, plum, raspberry, dark chocolate, velvety palate, rewarding

Trabucchi Amarone 2001 (Veneto) 53

corvina, corvinone, rondinella ~ ample, concentrated, soft tannins, spices, coffee, chocolate, ripe fruit, seductive

Scavino Barolo 2001 (Piedmont) 54

nebbiolo ~ garnet, kirsch, currant jam, vanilla, full-bodied, concentrated, complex, tannic, intense

Zenato Amarone 2000 (Veneto) 59

corvina, rondinella, molinara ~ raisin, leather, sweet port, rich, spicy, luscious

Roagna Barbaresco Pajé 1998 (Piedmont) 65

nebbiolo ~ sweet tobacco, roses and spices, minerals, black cherry, raspberry jam

Altesino Brunello di Montalcino 2001 (Montalcino, Tuscany) 85

sangiovese grande ~ complex, violets, forest fruit, truffle hints, juicy, currants, leather

bottles

sparkling

Cantine Federiciane Gragnano Penisola Sorrentina 2005 (Campania) 34
aglianico, piedirosso ~ fresh, vivacious, wild berries, sea salt, frothy mousse,
“tuttopasto”

Silvano Follador Prosecco di Valdobbiadene NV (Veneto) 34
prosecco ~ crisp, apple and pear flavors, extra dry finish

Villa Bisini Gambetti Lambrusco di Grasparossa NV (Emilia Romagna) 36
lambrusco ~ wild berry mist, fragrant, bubbly, dry, fun

Contadi di Castaldi Franciacorta Rosé 2001 (Lombardy) 54
pinot noir ~ soft, delicate, inviting, rich, dry, exquisite, rose petals, bubbles

Phillipe Prié Brut NV (Champagne, France) 55
pinot noir, chardonnay ~ floral, inviting, crisp, fine perlage, light yeast,
exquisite

Monte Rossa Franciacorta Brut NV (Lombardy) 59
chardonnay, pinot bianco, pinot noir ~ green and floral bouquet, soft, persistent
perlage

Louis de Sacy Grand Cru Brut NV (Champagne, France) 71
pinot noir, chardonnay, pinot munier ~ full bodied, creamy, toasted bread, red
fruit aromas, citrus, spices and herbs, subtle, persistent

rosé

Maretima Rosato del Salento 2005 (Puglia) 27
negroamaro ~ flowers and herbs, dry, fruity, refreshing, surprising depth

Fontanavecchia Rosato 2005 (Campania) 36
aglianico ~ pale tea rose, rich aromas of fragrant berries, creamy, dry

Cantina del Notaio il Rogito 2004 (Basilicata) 45
aglianico ~ dry flowers, wildberry, tobacco, licorice, intriguing, superior

white (dry, crisp and clean)

Geografico Vernaccia di San Gimignano 2005 (Tuscany) 27
vernaccia ~ apple, lemon, brisk acidity, green almonds, mouthwatering

Maculan Pino & Toi 2005 (Breganze, Veneto) 31
tocai, pinot bianco, pinot grigio ~ pink grapefruit, lemon zest, bread crust, crisp, light

Moncaro Verde Ca'Ruptae 2005 (Castelli di Jesi, Marche) 33
verdicchio ~ exuberant green aromas, dry, full, crisp, flavorful

Fontanavecchia Falanghina del Taburno 2005 (Campania) 40
falanghina ~ bone dry, mineral, pear, citrus, almonds, pomegranate, harmonious, pure

Frecciarossa Sillery 2005 (Lombardy) 41
pinot nero ~ crisp, fruity, floral, intense, persistent, elegant, structured, unique

Castello di Banfi Serena 2005 (Montalcino, Tuscany) 42
sauvignon blanc ~ floral, intense, aromas of grapefruit, peach, fleshy, spicy notes of barrique

Castello di Banfi Sant Angelo 2005 (Montalcino, Tuscany) 44
pinot grigio ~ floral, peach, fennel, honey, full, round, rich

Princic Tocai Friuliano 2004 (Collio, Friuli) 47
tocai friuliano ~ fresh, clean, citrus, almonds, big, long, rich, balanced

Luigi Maffini Kratos Fiano di Avellino 2005 (Campania) 48
fiano ~ apple, acacia flowers, citrus, light herbs, soft, round, rich, great sapidity

bottles (continued)

white (aromatic and fun)

Venosa Dry Muscat 2004 (Basilicata) 33

moscato ~ exuberant sweet aromas, fruit cocktail, honeydew melon, long dry finish

Argiolas S'elegas 2005 (Sardinia) 34

nuragus ~ floral, almond, supple texture, sexy personality

Cantine dei Monaci Greco di Tufo 2005 (Campania) 35

greco ~ pear, apricot, citrus, minerals, persistent, aromatic, rewarding

Vigne Regali Principessa Gavi Perlante 2004 (Piedmont) 35

cortese ~ crisp, citrus, floral, hints of honey, lightly frizzante

Terlano Muller Thurgau 2005 (Alto Adige) 36

muller thurgau ~ lightly aromatic, gentle fragrance of pineapple and exotic fruit

Abbazia di Novacella Kerner 2005 (Alto Adige) 36

kerner ~ pale gold, aromatic, deliciously fresh, fruity aromas, spices, great with shellfish

Malgra' Poggio Basco Gavi del Comune di Gavi 2004 (Piedmont) 37

cortese ~ grapefruit segments, lilies, crunchy nuts, great with pesto and prawns

Casata Monfort Tramin Aromatico 2005 (Trentino) 38

tramin ~ herbacious green aromas, hints of sweet fruit, dry notes, crisp, vibrant

Colle dei Bardellini Pigato 2005 (Liguria) 38

pigato ~ thyme, sage, oregano, light aromas, pleasantly crisp, ligurian flowers

Medici Ermete Daphne Malvasia Frizzante 2005 (Emilia Romagna) 43

malvasia ~ honeysuckle branches, lychee, pear, surprisingly dry, lightly frizzante finish

Ronco del Gnemiz Bianco di Jacopo 2003 (Colli Orientali, Friuli) 44

pinot grigio, chardonnay ~ macademia nut, melon, stone minerality, creamy, delightful

Girolamo Dorigo Ribolla Gialla 2005 (Colli Orientali, Friuli) 46

ribolla gialla ~ vegetable aromas, floral, citrus, hawthorne, mint, grand finesse, elegance

Falesco Ferentano 2003 (Lazio) 49

roschetto ~ banana, pineapple, vanilla, rich taste, decadent

De Conciliis Perella 2003 (Campania) 61

fiano ~ pear, green fruits, sea breeze and salt, oak, satisfying richness, great with tuna

white (eclectic and daring)

Principi di Spadafora Don Pietro Bianco 2005 (Sicily) 37

cataratto, inzolia, grillo ~ fresh, green mediterranean aromas, apples and pear, soft, clean

Gradis'ciutta Bratinis 2004 (Friuli) 36

pinot grigio, chardonnay, ribolla gialla, tocai ~ layered, complex, white flowers, ripe fruit, super friulian

La Ghersa Sivoy 2004 (Piedmont) 43

cortese, sauvignon blanc, chardonnay ~ mineral, rich, well integrated, vanilla aromas, delicious

Gradis'ciutta Bianco del Tuzz 2003 (Friuli) 44

chardonnay, tocai, malvasia ~ apricot, herbs, creamy, appealing, nectar, structured

Terlano Pinot Bianco Vorberg 2003 (Alto Adige) 49

pinot bianco ~ wild flowers, ripe pears, honey, hazelnut, smoke, vanilla, creamy finish

Schioppetto Blanc de Rosis 2003 (Collio, Friuli) 59

tocai, pinot grigio, sauvignon, malvasia ~ exotic fruit, fragrant, delicious, intriguing

De Bartoli Grappoli del Grillo 2004 (Sicily) 66

grillo ~ rich body, ripe banana, vanilla, pineapple, long rewarding finish

De Bartoli Grappoli del Grillo 2005 (Sicily) 72

grillo ~ rich body, ripe banana, vanilla, pineapple, liquid decadence

Ronco del Gnemiz Bianco Bianco 2003 (Colli Orientali, Friuli) 72

malvasia istriana ~ juicy green apples, pear, quince, asian spices, delightfully intriguing

bottles (continued)

Monti L'Aura 2003 (Piedmont) 73

chardonnay, riesling renano ~ peach, flower blossom, rich, elegant, super delicious

Terlano Gewurtztraminer Lunare 2003 (Alto Adige) 94

gewurtztraminer ~ tropical aromas, lychee nut, dried rose petals, mango, papaya, dried apricot, coriander, cardamom, a walk on the moon

Gravner Breg Anfore 2002 (Collio, Friuli) 160

sauvignon blanc, riesling italico, chardonnay, pinot grigio ~ cloudy, unfiltered, stone fruit, rich, acacia honey, elegant, layered, stunner

red (pure, light and refreshing)

Colutta Cabernet 2004 (Friuli) 29

cabernet franc, cabernet sauvignon ~ herbaceous, supple, raspberry and blueberry, harmonious

Tieffenbrunner Redrosso delle Dolomiti 2004 (Alto Adige) 29

pinot nero, lagrein, cabernet, merlot ~ amarene cherry, violets, inviting, silky, elegant, refreshing

Bettini Sassella della Valtellina 2003 (Lombardy) 37

nebbiolo ~ earthy, fruit aromas, soft interwoven tannins, smoked meat, boysenberry, spicy finish

Frecciarossa Uva Rara 2004 (Lombardy) 37

uva rara ~ cherry, fruity bouquet, full taste, intense, long lasting

Castello di Magione Carpaneto 2003 (Umbria) 38

sangiovese, cabernet, merlot, gamay ~ soft, berry and floral aromas, inviting, harmonious

Azienda Agricola Guerrieri Leo 2003 (Marche) 39

sangiovese, merlot ~ intense aromas, cherry, wild berry, ruby, honest

Valle dell'Acate Frappato 2005 (Sicily) 42

frappato ~ fruity, bursting freshness, raspberries, light yet persistent

Cascina Tavijn Ruche' di Castagnole Monferrato 2004 (Piedmont) 44

ruche ~ saturated, purple, plum and rose petal notes, loves cold cuts, drink young

Girolamo Dorigo Refosco 2004 (Friuli) 48

refosco ~ ruby and impenetrable, leather, balsamic, ripe red fruits, violets, satiny tannins

Planeta Cerasuolo di Vittoria 2004 (Sicily) 49

nero d'avola, frappato ~ fresh, round, red berries, strawberries, figs, ginger, supple, versatile

De Conciliis Donnaluna 2004 (Campania) 51

aglianico ~ perfumed, fresh flowers and fruit, red currants, terroir, versatile enjoyable tannins

Terlano Montigl Pinot Nero 2003 (Alto Adige) 54

pinot nero ~ dark ruby, intense bouquet, delicate red berry, toasty aromas, burgundy tannins

red (smooth, global and new world)

Tiburzi Montefalco Rosso Santambra 2004 (Umbria) 40
sangiovese, cabernet sauvignon, merlot, sagrantino ~ meaty, full-bodied, rustic,
gamey, juicy tannins

MilleUna Mantonero Rosso Salento 2002 (Puglia) 42
negroamaro, primitivo ~ sweet and sour berries, nonna's marmalade, old vines,
outstanding

Alois Campole 2004 (Campania) 45
aglianico, casavecchia ~ deep ruby, ripe dark fruit, spicy, red pepper

Zisola Nero d'Avola 2004 (Sicily) 45
nero d'avola ~ bitter notes of cherry and ripe fruits, woodberries, great balance,
happy sapid finish, elegance and character

Mandrolisai Rosso Superiore 2002 (Sardinia) 46
cannonau ~ deep, rich, inky, soft appealing taste of ripe woodberries, great with
ripe cheese

bottles (continued)

Allegrini La Grola 2001 (Veneto) 46

corvina, rondinella, syrah ~ firm, ripe, spicy currant, coffee, tobacco, dried fruit, endowed

Castello di Banfi Rosso di Montalcino 2003 (Tuscany) 48

sangiovese grande ~ dry, round, velvety, generous body, a true “baby brunello”

Masi Brolo Campofiorin 1999 (Veneto) 49

corvina, rondinella ~ double fermented, elegant, complex, black currant, vanilla, toasted wood, bitter chocolate, spices, raisins, rare, eclectic

Malgra' Gaiana 2001 (Piedmont) 50

barbera d'asti ~ earthy, spicy, salty, mineral, well integrated sweet tannins, bold, full finish

Agriverde Montepulciano D'Abruzzo Solarea 1999 (Abruzzo) 56

montepulciano ~ rich, heavy, cocoa, coffee, balsamic, cinnamon, leather, delicious structure

Braida Il Bacialé 2004 (Piedmont) 56

barbera, pinot nero, cabernet, merlot ~ intense, ruby red, spices, blackberries, prunes and pepper, cinnamon, full, complex, elegant

Conti Zecca Terra Riserva 2001 (Puglia) 58

negromaro, aglianico ~ small wood berries, spices, round and coating, well structured, satisfying, great with ragu and ripe cheeses

Tasca d'Almerita Cygnus 2002 (Sicily) 56

nero d'avola, cabernet sauvignon ~ complex, wild wood berries, well integrated oak, long, stylish (organically grown)

Malgra' Mora di Sassi Nizza 2003 (Piedmont) 62

barbera d'asti ~ earthy, spicy, vanilla, well integrated sweet tannins, bold, full rich finish

Firriato Sant'Agostino Baglio Soria Rosso 2004 (Sicily) 63

nero d'avola, syrah ~ pink pepper, ripe berries, mint, dry, warm, soft, audaciously delicious

Biondi Santi Sassoalloro 2001 (Montalcino, Tuscany) 64

sangiovese ~ ruby, fresh fruit, coffee, chocolate, barrique, long, velvety, elegant, satisfying, ready

Zonin Amarone 1999 (Veneto) 66

corvina, molinara, rondinella ~ candied red cherry, currants, raisins, silky, spicy

Morgante Don Antonio 2003 (Sicily) 70

nero d'avola ~ intense, deep and rich fruit, wet earth, licorice, outstanding

Bettini Sorzato della Valtellina 2001 (Lombardy) 78
nebbiolo ~ earthy, fruit and sugar aromas, soft, warm, harmonious, rich, satiny,
port, meditative

Castello di Banfi Cum Laude 2002 (Montalcino, Tuscany) 82
cabernet sauvignon, merlot, sangiovese, syrah ~ powerful, tobacco, black olives,
cherry, plum jam, complex, great with tuscan beans and pork

Conti Zecca Nero Riserva 2003 (Puglia) 87
negromaro, cabernet ~ prune, leather, chocolate, licorice, cinnamon, silky,
supple, succulent spicy finish

Illuminati Nico 1998 (Abruzzo) 89
montepulciano ~ dried raisins, plums, rich, concentrated, satisfyingly complete

Monti Barbera d'Alba 2001 (Piedmont) 97
barbera d'alba ~ rich round fruit, lightly spiced chocolate, concentrated,
flamboyant, polished

Raimondi Amarone 1998 (Veneto) 106
corvinone, rondinella, molinara ~ port, dried cherry, chocolate, fiery yet elegant

Raimondi Amarone 2000 (Veneto) 115
corvinone, corvina, molinara ~ port, dried cherry, chocolate, meditation sipping,
great with wild game or hard cheeses

De Conciliis Naima 2003 (Campania) 112
aglianico ~ ripe fruit, super supple, well balanced, earthy, juicy, superb, cult
wine

Falesco Montiano Merlot 2001 (Lazio) 112
merlot ~ very bold, plum, raspberry, dark chocolate, velvety palate, rewarding

Ronco del Gnemiz Rosso 2000 (Friuli) 116
cabernet sauvignon, merlot ~ red berries, earth, perfumed, soft tannins, cellar
worthy

I Giusti & Zanza Dulcamara 2000 (Tuscany) 126
cabernet sauvignon, merlot ~ sweet berry, graphite, mocha, sensual, a true super
tuscan

bottles (continued)

Argiolas Turriga 2001 (Sardinia) 146

cannonau, bovale sardo, carignano, malvasia nera ~ dark, full-bodied, ripe plums, crushed cherry, supple, bitter licorice notes, caressing, long, rewarding

Montevetrano 2002 (Campania) 180

cabernet sauvignon, merlot, aglianico ~ spicy nose, sweet berries, leather, concentrated, spicy, firm tannins, cellar-worthy, a masterpiece

Allegrini la Poja 2000 (Veneto) 180

corvina ~ polished, rich, velvety, outstanding, raisins, impressive, satisfying

Monti Barolo Bussia 2000 (Piedmont) 200

nebbiolo (lampia, michet) ~ decadent, earthy, spices, prunes, chewy tannins, silky bitter finish

Monti Barolo Bussia 2001 (Piedmont) 220

nebbiolo (lampia, michet) ~ plum, berry, lightly toasted oak, full, satin tannins, gorgeous, sexy, cherry, supple, caressing, long, rewarding

Valdicava Brunello di Montalcino 1999 (Tuscany) 220

sangiovese grande ~ woodberries, licorice, decadent, earth, smooth, long, captivating

Valdicava Brunello di Montalcino 2001 (Tuscany) 270

sangiovese grande ~ crushed ripe berries, licorice, rich soil, satiny tannins, long, superb

Aneri Stella Amarone 2000 (Veneto) 320

corvina, corvinone, rondinella ~ luxuriously sweet, jammy, chocolate, full body, satiny tannins, youth and elegance, stunning

Valdicava Brunello di Montalcino Riserva Madonna del Piano 1999 (Tuscany)

336

sangiovese grande ~ ripe fruit, coffee, plum and cedar, rich, juicy, silky, very long, full-bodied, a glorious giant, absolutely their best cru

red (rich, deep and extracted with soft tannins)

Feudo Principi di Butera (Sicily) 34

syrah ~ supple, fruit driven, inviting sweet berries, spices, pepper

Gabbas Lillové 2004 (Sardinia) 36

cannonau ~ dark fruit, spices, gardenias, soft and peppery, silky finish

Cesconi Moratel 2002 (Trentino) 34

merlot, cabernet franc, cabernet sauvignon, syrah, teroldego ~ rich, extracted, plush tannins, impeccably balanced, versatile

Cecchi Val delle Rose Morellino di Scansano Riserva 2003 (Tuscany) 39

sangiovese ~ vegetable zest, vanilla, ripe fruit, plummy, elegant, full finish

Canneto Vino Nobile di Montepulciano 2001 (Tuscany) 39

prugnolo gentile ~ cassis, light acidity, silky tannins, smoky, dark plum, chocolate

Maculan Brentino 2003 (Veneto) 39

cabernet sauvignon, merlot ~ intense ruby, wood notes, dry, full bodied, firm, aromatic

Armani Foja Tonda 2000 (Veneto) 45

foja tonda ~ prunes, delicately aromatic, creamy, robust, full-bodied, unique, great with lamb

Gabbas Riserva Dule 2003 (Sardinia) 58

cannonau ~ dark impenetrable fruit, spices, rich, coating, soft, peppery, structured, concentrated

Di Majo Norante Don Luigi 2002 (Molise) 79

montepulciano, tintilia ~ ripe fruit, vanilla, mocha, plush, sensual, jammy finish (certified organic)

Foradori Granato 2002 (Trentino) 83

teroldego ~ deep ruby, ripe black fruit, jasmine, eastern spices, tea, wood, smoke, seductive

red (rich, deep and extracted with traditional tannins)

Struzziero Taurasi Riserva 2000 (Campania) 42

aglianico ~ smoke, barnyard, ash, chocolate, spices, vanilla, dirty yet round, dry, full aftertaste

Triacca la Palaia Chianti Classico 2003 (Tuscany) 43

sangiovese, cabernet sauvignon ~ garnet, sweet oak, juniper and cloves, ample, dry, persistent

Tormaresca Bocca di Lupo 2002 (Puglia) 59

aglianico, cabernet ~ ripe, small red berries, spicy, round, sapid, softly tannic, pure

Fontanavecchia Aglianico Riserva Cataratte 1999 (Campania) 63

aglianico ~ french oak, intense, pure, dry, austere, aristocratic

Bertelli Vigna Fasseretti 1997 (Piedmont) 65

cabernet ~ earth, mushrooms, well balanced, great structure, medium body, long dry finish

Basilisco Aglianico del Vulture 1998 (Basilicata) 66

aglianico ~ wood berries, coffee, mint, concentrated noble tannins, intense, long, aromatic

Tenuta Collalli Granduca Brunello di Montalcino 1999 (Tuscany) 78

sangiovese grande ~ complex, violets, smoke, dark berries, mineral, currants, smooth, balsam, rustic, very satisfying

Mauro Molino Barolo 2001 (Piedmont) 81

nebbiolo ~ rich aromas, plums and raspberry, spices, full, juicy, satiny tannins, “cru” attitude

Cantine del Notaio la Firma 2003 (Basilicata) 83

aglianico ~ blackberry, licorice, fenugreek, carob, full body, jammy, structured, complex

Nervi Gattinara Vigneto Molsino 2000 (Piedmont) 83

nebbiolo ~ ripe sweet berries, spices, leather, full bodied, firm tannins, deep, elegant

Argiolas Korem 2002 (Sardinia) 89

bovale sardo, carignano, cannonau ~ full-bodied, chewy tannins, ripe fruit, cedar, tobacco

Cantine del Notaio la Firma 2001 (Basilicata) 95

aglianico ~ blackberry, licorice, fenugreek, carob, excellent balance, structured, rich complexity

San Filippo Brunello di Montalcino 2000 (Tuscany) 108

sangiovese grande ~ smooth balsam, well integrated tannins, vanilla, dark fruit, gun powder, satisfying, long grinding finish

Tasca d'Almerita Cabernet Contea di Sclafani 2002 (Sicily) 135

cabernet sauvignon ~ ample, jammy black currant, sweet mediterranean herbs, mineral, chocolate, long finish (organically grown)

Eubea Aglianico Roinos 2001 (Basilicata) 150

aglianico ~ deep, concentrated, blackberry, blueberry jam, finer spices, delicious, gentle giant

red (funky, spicy and old world)

D'Angelo Sacravite 2001 (Basilicata) 27

aglianico del vulture ~ exotic spices, dark fruits, dry, tannic, richly rustic, pancetta, dry fruit, great with roasts and red meats

Colonnara Tornamagno 1998 (Marche) 37

sangiovese, montepulciano ~ funky, rustic, old world, dark fruit, smoked plum

Librandi Riserva Duca di San Felice 2000 (Calabria) 38

gaglioppo ~ cherry, bergamot, rustic, herbal, spicy, chewy tannins

Botromagno Pier delle Vigne 2000 (Puglia) 44

aglianico, montepulciano ~ freshly tanned leather, wood, berries, stewed tomatoes, good length

Cantine del Notaio il Repertorio Aglianico 2003 (Basilicata) 45

aglianico ~ cherry, wild berries, balsamic notes, deep, concentrated

Fattoria San Francesco Ronco dei 4 Venti 2000 (Calabria) 51

gaglioppo ~ strong, spicy, piquant, long finish

Hauer Rosso Antonello 2000 (Sicily) 54

calabrese, sangiovese, corinto nero ~ lightly spiced vanilla, cardamom, minerals, gun powder, warm, sun ripened, velvety, very inviting

Girolamo Dorigo Schioppettino 2003 (Friuli) 58

schiooppettino ~ green pepper aromas, red fruits, leather, satiny smooth, fascinating

Librandi Gravello 2000 (Calabria) 69

gaglioppo, cabernet sauvignon ~ rustic, deep, smoky, roasted plum, piquant

bottles (continued)

- Librandi Magno Megonio 2000 (Calabria) 69
maglioppo ~ rustic, sour bitter notes, deep, cinnamon, sizeable palate, piquant
- Tenuta Carretta Barbaresco Riserva 1999 (Piedmont) 76
nebbiolo ~ wild roses, spices, great acidity, fragrant, elegant, rich fruit notes, versatile
- Leone de Castris Donna Lisa 1999 (Puglia) 79
negroamaro ~ intense, delicate, ethereal, vanilla bouquet, velvety, soft flavor
- Cantina dei Monaci Taurasi Monaco Rosso 1999 (Campania) 86
aglianico ~ concentrated, deep, licorice, balsamic, soft tannins
- Tiburzi Taccalite Sagrantino di Montefalco 2001 (Umbria) 89
sagrantino ~ broad, earthy, gamey, dried fruit, smoke notes
- Massolino Vigna Margheria Barolo 1995 (Piedmont) 99
nebbiolo ~ deep brick, raspberries, dried strawberries, harmonious, classic
- Massolino Vigna Margheria Barolo 1996 (Piedmont) 99
nebbiolo ~ spice and floral aromas, hints of barrique, licorice, cigar box, elegantly dense
- Casaloste Chianti Classico Don Vincenzo 2000 (Tuscany) 99
sangiovese ~ bacon, bitter chocolate, plum, masculine tannins, long, juicy (certified organic)
- Massolino Vigna Margheria Barolo 1997 (Piedmont) 105
nebbiolo ~ notes of asian spices, wild wood berries, robust, fiery yet soft tannins
- Monti Dossi Rossi 2001 (Piedmont) 118
cabernet sauvignon, merlot, nebbiolo ~ dense, cassis, asian spices, smooth, long, opulent
- La Corte Re 2003 (Puglia) 120
negroamaro, primitivo ~ wild berry, intense, cherry, tobacco, grand, a “king’s wine” (organically grown)
- Podere Poggio Scalette Il Carbonaione 2001 (Tuscany) 130
sangiovese di lamole ~ full bodied, old vines, warm, rich, blackberry, coffee, toasted oak, long, silky, persistent (organically grown)
- Palari Faro 2001 (Sicily) 132
nerello mascalese, cappuccio, nocera, calabrese, acitana, jacchè, tignolino ~ mixed spices, pink pepper, leather, dark fruit, sweet vein, noble, intense tannins, inspiring

Palari Faro 2002 (Sicily) 138

nerello mascalese , cappuccio, nocera, calabrese, acitana, jacchè, tignolino ~
mixed spices, pink pepper, leather, dark fruit, sweet vein, noble, intense tannins,
rich perfume, balanced, inspiring

Girolamo Dorigo Pignolo 2000 (Friuli) 153

pignul ~ ancient varietal, vigorous, rustic, late harvest, leather and licorice, cocoa
and spices, satiny tannins, luxurious

Maculan Fratta 2003 (Breganze, Veneto) 180

cabernet, merlot ~ polished, rich, spice and vanilla, notable structure, robust,
refined

large formats

sparkling

Louis de Sacy Grand Cru Brut NV 1.5 liter (Champagne, France) 136
pinot noir, chardonnay, pinot munier ~ full bodied, creamy, toasted bread, red
fruit aromas, citrus, spices and herbs, subtle, persistent

red

Castello di Banfi Col di Sasso 2002 1.5 liter (Tuscany) 41
sangiovese, cabernet sauvignon ~ aromatically fresh, berries, spicy notes, young
yet interesting

Triacca Vino Nobile di Montepulciano 2001 1.5 liter (Tuscany) 112
prugnolo gentile, colorino ~ opulent, harmonic, velvety, wood notes, delicate
tannins

Zenato Valpolicella 1995 3 liter (Veneto) 141
corvina, rondinella ~ chocolate-covered cherries, berries, almonds, excellent
suppleness

Castello di Banfi Centine 2004 5 liter (Tuscany) 152
sangiovese, merlot, cabernet sauvignon ~ gentle, soft, dark berries, plums,
international funk

Zamo di Zamo Merlot 2000 3 liter (Friuli) 202
merlot ~ dried cherry, red berries, medium body, silky, smooth, fine tannins,
pork, lamb

Altesino Brunello di Montalcino 1999 1.5 liter (Piedmont) 225
sangiovese grande ~ complex, violet, forest fruit, truffle hints, juicy, currants,
leather

Foradori Granato Rosso 2002 1.5 liter (Trentino) 226
teroldego ~ deep ruby, ripe black fruit, jasmine, eastern spices, tea, wood,
smoke, seductive

Braida Il Bacialé 2003 3 liter (Piedmont) 252
barbera, pinot nero, cabernet, merlot ~ intense, ruby red, spices, blackberries,
prunes and pepper, cinnamon, full, complex, elegant

Fontodi Flaccianello della Pieve 2003 1.5 liter (Panzano, Tuscany) 280
sangiovese ~ monumental, masses of blackberry, coffee, berry and cherry
aromas, full-bodied, layers of ripe tannins, goes on and on, builds on the palate

dessert wines by the glass

white

Cantine del Notaio L'Autentica 2004 (Basilicata) 14
moscato, malvasia ~ candied citrus, dried apricot, figs, acacia honey, rose petals

Di Majo Norante Apiane 2002 (Molise) 8
moscato reale ~ pear, raisins, peach, rich, lean, floral

Prunotto Moscato D'Asti 2004 (Piedmont) 6
moscato d'asti ~ full, dense, vigorous, acacia honey, hawthorn

Maculan Dindarello Moscato D'Arancio 2003 (Veneto) 10
moscato fior d'arancio ~ pineapple, dried fruit, zingy, orange acidity (organically grown)

Abraxas Passito di Pantelleria N.V. (Sicily) 16
zibibbo ~ honeysuckle, dried apricots, gingerbread, feathery

rosé

Gorgo Moscato Rosa di Monte Torre 2003 (Veneto) 9
moscato rosa ~ caramelized peach, candied orange, roses, pretty

red

Florio Sweet Marsala NV (Sicily) 6
grillo, cataratto, inzolia ~ sweet dried fruit, dates, apricots, amber color, toffee, nutty aromas

Allegrini Recioto della Valpolicella 2001 (Veneto) 22
corvina, molinara, rondinella ~ boysenberry, chocolate, black tea, port-like finish, refined

grappa

Berta Grappa di Nebbiolo Tre Soli Tre 1994 (Piedmont) 28
nebbiolo da barolo ~ blackcurrant, apricot, morello cherry, hazelnut, broad, fascinating

Zardetto Grappa Prosecco (Veneto) 10
prosecco ~ lilet, wild flower, grassy aromas, smooth

Jacopo Poli Grappa Acacia Honey (Veneto) 13
tramin ~ acacia honey, juniper, lemon verbena, balsamic sensation

dessert wines

white

Di Majo Norante Apiane 2002 500ml (Molise) 36
moscato reale ~ pear, raisins, peach, rich, lean, floral

Maculan Dindarello Moscato D'Arancio 2003 375ml (Veneto) 36
moscato fior d'arancio ~ pineapple, dried fruit, zingy, orange acidity (organically grown)

Prunotto Moscato D'Asti 2004 (Piedmont) 39
moscato d'asti ~ full, dense, vigorous, acacia honey, hawthorn

Cantine del Notaio L'Autentica 2004 500ml (Basilicata) 78
moscato, malvasia ~ candied citrus, dried apricot, figs, acacia honey, rose petals

Abraxas Passito di Pantelleria N.V. (Sicily) 82
zibibbo ~ honeysuckle, dried apricots, gingerbread, feathery

Arrigoni Cinque Terre Sciacchetrá 2003 375ml (Liguria) 135
bosco, albarola ~ intense fresh mountain flowers, honey, apricot, cloves, noble oak, viscous

rosé

Gorgo Moscato Rosa di Monte Torre 2003 500ml (Veneto) 42
moscato rosa ~ caramelized peach, candied orange, roses, pretty

red

Castello di Banfi Rosa Regale Brachetto 2004 187ml (Piedmont) 10
brachetto ~ light strawberry, cracked cherry, fizzy, natural sweetness

Florio Sweet Marsala NV 375ml (Sicily) 22
grillo, cataratto, inzolia ~ sweet dried fruit, dates, apricots, amber color, toffee, nutty aromas

Tenuta della Selva Vin Santo 1993 375ml (Tuscany) 36
malvasia ~ dried figs, raisins, viscous, honey, lingering finish

Malvira "Birbet" Brachetto D'Aqui NV (Piedmont) 39
brachetto ~ strawberry, cherry, fizzy, bright, young, fun, lingering

Allegrini Recioto della Valpolicella 2001 500ml (Veneto) 110
corvina, molinara, rondinella ~ boysenberry, chocolate, black tea, port-like finish, refined

beer

Menabrea 6

pale lager ~ yeast, mild bitterness, aromatic, excellent taste

Peroni Nastro Azzuro 6

clear lager ~ dry, delicately hopped, fresh green aromas

Zywiec 7

pilsner ~ fresh bouquet, honey, rich, supple, very satisfying

bottled water

sparkling (0.5 liter) 4

still (0.5 liter) 4

sparkling (1 liter) 6

still (1 liter) 6

sparkling juice

california lemonade 4

cape cod cranberry 4

soda

aranciata 3

chinotto 3

coffee & tea

espresso 3

cappuccino 4

café latte 4

tea 3

wine events

Cheese & Wine Pairing

Wednesday 27th September 7pm ~ 8:30pm

Delight in the best of Italian cheese and wine
from Piedmont to Tuscany
and have fun learning about pairing them

with Cheese Masters Waldemar and Nadia
and our very own wine expert Vito

\$45 per person with sales tax

Winemaker Dinner Series

Our next winemaker dinner will be in October.
The date and menu will be finalized soon.

Aperitivo

Wine tasting and antipasti

Monday to Friday 4pm ~ 7pm

Taste three wines
and help yourself to freshly prepared antipasti
for \$15