

## VINO BIANCO

	<u>Glass</u>	<u>Bottle</u>
<b>HOUSE PINOT GRIGIO</b> -Balanced with soft, ripe fruit & a crisp clean finish.	\$5.50	\$22.00
<b>HOUSE ROSE</b> -Excellent with light pastas and fish.	\$5.50	\$22.00
<b>POGGIO DEL LUPO ORVIETO NOVILUNIO</b> -Dry, medium bodied, fragrant. Pineapple and peach notes on the palate.	\$6.00	\$23.00
<b>CASTLEVERO CORTESE BIANCO</b> -Authentically styled, crisp, fresh, clean.	\$6.50	\$25.00
<b>DI LENARDO CHARDONNAY</b> -Aromatic, silky with green apple and pear notes.	\$7.25	\$28.00
<b>A-MANO FIANO-GRECO</b> -No oak. Delightfully crisp, silky-textured with persistent mineral finish. Enjoy with light pastas and fish.	\$7.75	\$30.00
<b>CAT'S PHEE ON A GOOSEBERRY BUSH SAUVIGNON BLANC</b> -Juicy acidity offsetting sweetness. A great accompaniment to seafood dishes, especially mussels, oysters and squid.	\$7.75	\$30.00
<b>POGGIO LE VOLPI FRASCATI SUPERIORE</b> -Creamy, full-bodied with a tropical nose of fresh pineapple.	\$8.00	\$31.00
<b>WILHELM WALCH PRENDO PINOT GRIGIO</b> -Aromatic bouquet of delicate fruit along with subtle herbal overtones. Delightfully fresh, crisp long finish.	\$8.00	\$31.00
<b>WINDY RIDGE CHARDONNAY</b> -Aromas of vanilla and coffee, rich body. Pairs well with shrimp dishes.	\$8.00	\$31.00
<b>BABICH MARLBOROUGH SAUVIGNON BLANC</b> -Crisp, fruity. Hints of peach, lime and nectarine.	\$8.75	\$34.00
<b>LEON BEYER RIESLING</b> -Dry, wonderfully scented and richly textured. Smoky and steely.		\$45.00
<b>L'ECOLE NO. 41 CHARDONNAY</b> -Elegantly balanced with ripe apple, Asian pear and lively tropical melon flavors. Subtle mineral and earthy spice with a caramelized custard finish.		\$56.00

## Spumante

	<u>Glass</u>	<u>Bottle</u>
<b>HOUSE SPARKLING WINE</b>	\$6.50	
<b>SIEMA VINEYARDS PROSECCO BRUT NV</b> -Classically fresh, juicy, with refreshing acidity.		\$35.00
<b>ADAMI PROSECO DI VADOBBIANE BRUT</b>		\$42.00

## MONDAY NIGHTS:

**ALL WINES BY THE BOTTLE ARE 1/2 PRICE.** *(dinner service only)*

*Or try a 3oz. taste of any four wines served by the glass for \$14.50. Don't finish your bottle of wine, re-cork it and take it home with you. Take any unopened bottle of wine home for 30% off the listed price. All wines can be purchased by the case at the retail price.*

# VINO ROSSO

	<u>Glass</u>	<u>Bottle</u>
<b>LODALI SIEMA ROSSO (HOUSE)</b> -Densely rich, dark berry, soft finish.	\$5.50	\$22.00
<b>VILLA POZZI MERLOT</b> -Cherry, chocolate & plum aromas. Intense, vibrant with berry finish.	\$5.50	\$22.00
<b>ALFIERE CABERNET FRANC</b> -Leather, coffee and sour cherry notes.	\$5.75	\$23.00
<b>TERRA DI POPPIANO CHIANTI</b> -Floral, full balanced.	\$6.00	\$23.00
<b>BARBI STREPPATICCIO</b> -Blend of sangiovese & montepulciano.	\$6.00	\$23.00
<b>REX GOLIATH PINOT NOIR</b> -Red berry perfume with a touch of cinnamon spice. Raspberry and cherry flavors. Soft and supple.	\$6.00	\$23.00
<b>JAKES FAULT SHIRAZ</b> -Blackberry, blueberry, and spicy white pepper with subtle, well balanced tannins.	\$6.50	\$25.00
<b>STONEHEDGE ZINFANDEL</b> -Up-front with plummy spiciness. Voluptuous on the palate. Perfect pairing for Argia's pork tenderloin.	\$6.75	\$26.00
<b>CANTINE "BABY" BARBERA D'ASTI</b> -On the light side, not overpowering fruit and a bit of earth on the finish, it's perfectly balanced.	\$6.75	\$26.00
<b>TRIVENTO SELECT MALBEC</b> -Vanilla aromas, supple tannins with rich berry flavors	\$6.75	\$26.00
<b>CLOS ROBERT CABERNET SAUVIGNON</b> -Juicy, ruby colored quintessential Cab. Classic black fruits intermixed with hints of herbs and spice.	\$7.50	\$29.00
<b>GIRONE DI FOLLI MONTEPULCIANO D'ABRUZZO</b> -Husky, full flavored, complex.	\$8.00	\$31.00
<b>LUCIGNANO CHIANTI</b> -Rustic, not overly fruity. Great with pasta with cream sauces.	\$8.00	\$31.00
<b>SASSOREGALE MAREMMA TOSCANA</b> - Super Tuscan, beautifully cheery with red fruits on the nose. Medium bodied structure is long & firm with hints of cherry pie.	\$8.00	\$31.00
<b>VILLA ARTIMINO CHIANTI</b> -Classic style with cherry fruit & plummy hints. Slightly dry.	\$9.00	\$35.00
<b>AIA VECCHIA LAGONE</b> -Super Tuscan blend. Well structured with a strong, mellow texture. Intense notes of wild berries, sour cherries and hints of sweet spices.	\$10.00	\$39.00
<b>COSENTINO SANGIOVESE</b> -Super Tuscan style. Rich black fruit with vanilla and mineral notes. Deep texture, long finish.	\$10.50	\$41.00
<b>SEGHEISIO DOLCETTO D'ALBA</b> -Deep intense dark berry fruit. Pleasant with pastas or fish.		\$41.00
<b>ACCORDINI RIPASSA VALPOLICELLA</b> -Full bodied with good structure. Almond and walnut aromas. Enjoy with hearty dishes.		\$49.00
<b>DIEVOLE CHIANTI CLASSICO</b> -Ripe fruit with a soft & earthy finish.		\$56.00
<b>PRODUTTORI BARBARESCO</b> -Powerful, firm and elegant palate. Very long finish. Perfect for rich pastas, red meats and cheese.		\$66.00
<b>BANFI CUM LAUDE</b> -Super Tuscan blend. Rich color, soft ripe fruit flavors in this full bodied red with dense tannins. Marries well with red meats and hearty pasta dishes.		\$72.00
<b>BEGALI AMARONE DELLA VALPOLICELLA</b> -Full body, powerful, rich, velvety, potent.		\$86.00
<b>VIETTI BAROLO CASTIGLIONE</b> -Elegant aromatics of plum, violet, leather and a hint of tar. Excellent with most rich dishes and cheeses.		\$104.00

*Or try a 3oz. taste of any four wines served by the glass for \$14.50. Don't finish your bottle of wine, re-cork it and take it home with you. Take any unopened bottle of wine home for 30% off the listed price. All wines can be purchased by the case at the retail price.*