

# EXTRAORDINARY FEATURE WINES

## Sparkling

Quartino / Bottle

- Botter, Prosecco (Veneto)** Fragrant nose of apple and acacia flowers. Fresh and crisp with well-balanced acidity. 10.75 / 35.00
- Flor Prosecco Rose (Veneto)** Delicate, fruity and fresh, a sparkler full of citrus and stone fruit flavors, with fine bubbles and creamy mousse, finishing with a tasty little almond bite. 13.50 / 43.00
- Louis Roederer, Brut Premier, Champagne** a graceful bubbly, exuding whole-grain bread, mineral, honey and citrus flavors. Well balanced with a firm structure and a long, mineral and vanilla tinged finish. Glass 23.00 / 105.00

## Rosato

- Proprieta Sperino, Rosa del Rosa, 2016 (Piemonte)** Wild strawberries and a touch of spicy cherries. A savoury, mineral character, strawberry fruit and a black pepper edge. 12.75 / 40.00

## Bianco

- Stemmato, Pinot Grigio, 2016 (Veneto)** Floral and citrus lead to a palate that is fresh and elegant 9.75 / 31.00
- San Pietro, Chardonnay, 2016 (Alto Adige)** Fresh and concentrated, combining elegance and power. Grapefruit, honey, floral and mineral notes have depth and balance. 9.75 / 31.00
- Belisario," Cabraccio" Verdicchio di Matelica, 2016 (Le Marche)** Medium-bodied, dry. It is crisp & clean, and refreshing with lots of mineral and citrus. Drink this with any white fish, shellfish, with cream based pasta, and even pasta with mussels or clams. 10.75 / 34.00
- Inama, Soave Classico, 2016 (Veneto)** Inama Soave Classico is a light yellow color. With this wine you will find an elegant nose of sweet field flowers, including chamomile, elder flower, and iris. There are mineral notes on the palate with sweet almond on the finish. 11.50 / 37.00
- Giovanni Almondo," Vigna Sparse" Roero Arneis, 2016 (Piemonte)** Ripe citrus and pear. Bright, crisp, infused with fabulous mineral complexity, filled with lemon curd richness, a touch of anise and green pear, Finishes with great persistence and bracing acidity. 13.50 / 43.00

- Bastianich, "Vespa Bianco," 2014 (Friuli)** Chardonnay, Sauvignon and Picolit. This wine offers beautiful richness and opulence with shapely aromas of stone fruit, honey, preserved lemon and toasted almond. 28.00 / 75.00

## Rosso

- Mocali, Cabernet Sauvignon, 2015 (Toscana)** On the palate, the dense black fruit tones are soft yet structured, framed by hearty tannins and an underlying current of mouthwatering acidity 10.75 / 34.00
- Podere Scopetone, Sangiovese, 2015 (Toscana)** Rich aromas on the nose are mirrored by the dense quality to the fruit on the palate – ripe and open but also lively and approachable. 10.75 / 34.00
- Terre Gaie, "Stema", Pinot Noir, 2015 (Veneto)** A fruity & ample aroma with hints of cherries. Elegant with a good balance and persistent finish. 11.75 / 38.00
- Azienda Cù Cù, Rosso Piceno, 2011 (Le Marche)** The color is ruby red, with bordeaux shades. The flavor is smooth and full-bodied with a scent of spice and vanilla perfume. 12.75 / 41.00
- Aleramici, Galampio Rosso, 2015 (Toscana)** Sangiovese and Cabernet Sauvignon make up this Super Tuscan wine. Rich, ripe red fruit, jam, and spices, well structured and balanced. 16.25 / 53.00
- Castello Di Verduno, Nebbiolo, 2015 (Piemonte)** A deep ruby red packed with purplish highlights opens onto a delicate nose of lovely vinous aromas and red fruits, plums and ripe blackberries with spicy hint of liquorice. 14.25 / 47.00
- Aleramici, Brunello di Montalcino, 2011 (Toscana)** Deep complex and very pure aromas of red cherry, flint, marzipan, violet, and cinnamon. Very perfumed and refined. 24.50 / 69.00

- Musella, Valpolicella Ripasso, 2014 (Veneto)** Ruby red color. Elegant nose with notes of red fruits and spices mixed with fine wood aroma. Full bodied on palate, and balance between acidity and tannins. 16.25 / 53.00

## Wines ala Coravin

- Domaine Ott, Chateau de Selle, 2015 (Cotes De Provence)** 30.00 / 80.00
- Elio Altare, Barolo, 2004 (Piemonte)** 45.00 / 130.00
- Uccelliera, Brunello di Montalcino, 2007 (Toscana)** 50.00 / 140.00
- Caymus, Cabernet Sauvignon, 2015 (Napa)** 60.00 / 165.00