

EXTRAORDINARY FEATURE WINES

Sparkling

Quartino / Bottle

- Bisol Jeio Prosecco (Veneto)** Crisp, zesty grapefruit/citrus notes, well-formed, consistent bubbles, and a fruity, dry finish. 10.00 / 32.00
- Duc De Romet, Prestige Brut, Champagne (France)** A graceful bubbly, mineral, honey and citrus flavors. Well-balanced with a firm structure and a long, mineral- and vanilla-tinged finish. Glass 16.50 / 78.00
- Vezzelli, "Rive dei Ciliegi" Lambrusco Grasparossa, 2010 (Emilia Romagna)** A powerful, dense sparkling wine loaded with pure dark fruit. Unusually harmonious and complex. 11.00 / 37.00
- Saetti, Lambrusco Rosato dell Emilia, 2009 (Emilia Romagna)** An organic wine of superb balance and very elegant red cherry fruit and soft tannins. Vinified and bottled without sulphur. 12.00 / 40.00

Rosato

- Cataldi Madonna, "Cerasuolo" Montepulciano D'Abruzzo Rosato, 2010** Bright, violet-scented rosé with lovely aromas of wild strawberry with hints of black pepper. Medium in body, the wine possesses depth and richness. 11.00 / 37.00

Bianco

- Circa, Pinot Grigio, 2010 (Veneto)** Floral and citrus lead to a palate that is fresh and elegant 8.50 / 27.00
- Palazzone, "Terre Vineate" Orvieto, 2010 (Umbria)** Honeysuckle, pear, peach, roasted nut, and floral characteristics. Layered, medium-bodied, and loaded with flavor. 10.50 / 33.00
- Castello di Luzzano, "Tasto di Seta" Malvasia, 2010 (Emilia Romagna)** A very intense, aromatic, floral nose giving acacia, cypress and mint; balanced and soft on the characteristically fragrant palate, with excellent length 10.50 / 34.00
- Poggiobello, Ribolla Gialla, 2010 (Friuli)** Aromas of pear, pineapple, and cut grass. With crisp, acidity and etched flavors of apple and cream in a fairly big, intense, and solid body. Admirably long finish. 10.50 / 34.00
- Costantini, Pecorino, 2010 (Marche)** Yellow fruits, ground white spices like ginger and white pepper, and nuts, especially almonds and hazelnuts. The structure is firm with a marked vein of minerality. 10.75 / 35.00
- Marco Felluga, Chardonnay, 2010 (Friuli)** Fresh and concentrated, combining elegance and power. Grapefruit, honey, floral and mineral notes have depth and balance. 12.00 / 40.00
- Abbazia Di Novacella, Kerner, 2010 (Alto Adige)** Very lush, displaying honeyed flavors of melon, apricot, kiwi, and fresh lime, but with a stony-mineral undercurrent. 13.50 / 43.00

Rosso

- Feudo Di Santa Tresa, "Purato" Nero D'Avola, 2010 (Sicilia)** Rich dark cherry and blackberry with hints of pepper and chocolate. Well balanced with a long finish 8.75 / 28.00
- Fabre Montmayou, Cabernet Sauvignon Riserva, 2010 (Mendoza)** Juicy and fruity, with hints of coffee and leather given by the oak. Full bodied with silky tannins. 9.75 / 31.00
- Vercesi del Castellazzo, Pezzalunga Rosso, 2010 (Oltrepo Pavese)** Bonarda, Barbera, Pinot Nero, and Cabernet Sauvignon. Concentrated cherry fruit intertwined with almonds, spice, earth, and wood. 10.25 / 33.00
- Mocali, Morellino di Scansano, 2010 (Toscana)** This wine is loaded with lush black currant and black cherry layered over supple tannins and notes of tobacco and espresso. 10.75 / 35.00
- Cantine Sant' Agata, "Na Vota" Ruche Di Castagnole, 2009 (Piemonte)** A complex wine with aromas of violets, hay and vanilla, followed by mixed red berries, Asian spice, and pepper, supported by fine grained tannin and a lengthy, pleasing finish. 10.75 / 35.00
- Pasquale Pelisero, Langhe Freisa, 2009 (Piemonte)** Raspberry, notes of herbs, licorice, and truffles, and very firm texture add up to something original. 10.75 / 35.00
- Erste & Neue, Pinot Nero 2010 (Alto Adige)** Strawberry and dried flowers follow through to a medium-bodied palate, with fine tannins and a light vanilla finish 11.25 / 37.00
- Capolino Perlingieri, Sciasci Rosso, 2008 (Campania)** Sangiovese, Aglianico and Sciascinoso. Blackberry, violet and licorice on the nose, juicy, with penetrating, spicy flavors of currant and chocolate. 12.00 / 40.00
- Passopisciaro, "Scinniri" Etna Rosso, 2010 (Sicilia)** Mostly Nerello Mascalese, medium bodied, with notes of wild strawberries, black cherries, and tobacco. 12.50 / 41.00
- Querciabella, Mongrana, 2009 (Toscana)** Sangiovese, Cabernet Sauvignon, and Merlot make up this Super Tuscan wine. Rich, ripe red fruit, jam, and spices, well structured and balanced. 14.75 / 48.00
- Mauro Veglio, Barolo, 2007 (Piemonte)** Extremely perfumed with blackberry, cedar and ripe strawberries on the nose. Full-bodied, with silky tannins and a long, long finish. A beautifully balanced and crafted red 21.00 / 65.00