

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
- Duc De Romet, Prestige Brut, Champagne** A graceful bubbly, mineral, honey and citrus flavors. Well-balanced with a firm structure and a long, mineral- and vanilla-tinged finish. Glass 20.00 / 95.00
- Murgo, Brut Rose, 2013 (Etna, Sicilia)** Bright aromas and flavors of red berries, violet & strawberry jelly are long, clean & intense. Lovely sugar-acid balance, with a spicy twist on the long back end. Glass 14.00 / 55.00

Rosato

- Castell'in Villa, La Gazzara, Rosato, 2016 (Toscana)** Aromas of flowers, red berries and melon. Beautiful concentration on the palate with a fresh acidity, bright strawberry and cherry fruit and a bone-dry finish. 11.25 / 36.00

Bianco

- Villa Dugo, Chardonnay, 2015 (Friuli)** Fresh and concentrated, combining elegance and power. Grapefruit, honey, floral and mineral notes have depth and balance. 9.00 / 29.00
- Stemmato, Pinot Grigio, 2016 (Veneto)** Floral and citrus lead to a palate that is fresh and elegant 9.50 / 30.00
- Le Monde, Pinot Bianco, 2015 (Friuli)** Aroma of exotic ripe fruit, white peach, notes of sweet spices. Smooth and warm in the mouth while also enveloping, balanced and rich aromas 13.25 / 42.00
- Abbazia Di Novacella, Kerner, 2016 (Alto Adige)** An aromatic white wine with notes of apple and peach fruit on the nose with a hint of mango. Ripe and full of the palate, its opulence is cut by crisp acidity. 14.75 / 48.00
- Ciro Picariello, Greco di Tufo, 2015 (Campania)** The wine shows vivid, distinctive aromas and flavors of almond, herbs, citrus, and an enticing smoky/struck flint character from volcanic soil. The finish is persistent. 14.50 / 47.00

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 10.25 / 33.00
- Moris Farms, Morellino di Scansano, 2014 (Toscana)** Dark red cherries, smoke, tobacco and licorice open up in the 2014 Morellino di Scansano. Plump, juicy and vinous. 10.25 / 33.00
- Elio Grasso. Dolcetto D'Alba, 2015 (Piemonte)** Done in tank, the Dolcetto is very fine, wildly aromatic, and redolent of black cherries and spice. The wine is deeply colored with ripe flavors of spicy red fruits. It has a pleasing mineral finish that neatly envelops the superb fruits. 14.75 / 48.00
- Donnas, Nebbiolo, 2015 (Valle D'Aosta)** A lively and fresh cherry beam of fruit mingles with earthy notes, hints of thyme and white pepper along with a new saddle leather note that resonates with verve. 13.25 / 42.00
- 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. 15.75 / 51.00
- Poggio Al Sole, "Seraselva" 2013 (Toscana)** This Cabernet-Merlot blend has a bouquet that's intense and fresh with notes of ripe fruit. On the palate it's round and complex with ripe tannins. Spicy and mineralic, with taste of licorice and fruity aftertaste. 23.00 / 65.00
- 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

Wines ala Coravin

- Liquid Farms, White Hill, Chardonnay, 2014 (Santa Rita Hills, CA)** 35.00 / 90.00
- Domaine Ott, Chateau de Selle, 2015 (Cotes De Provence)** 30.00 / 80.00
- Shea Wine Cellars, Shea Vineyard, Pinot Noir, 2013 (Willamette Valley)** 28.00 / 75.00
- Giacomo Borgogno, Storico, Barolo, 1996 (Piemonte)** 45.00 / 120.00
- Uccelliera, Brunello di Montalcino, 2005 (Toscana)** 50.00 / 140.00