



gl: 6.5 oz  
qt: 1.5 gl  
cf: 3 gl  
btl: 4 gl

## Wine

\$7 Glass - \$10 Quartino - \$18 Carafe - \$24 Bottle

### Red

#### Chianti Riserva, Mandola

Tuscany - light - house red  
90% Sangiovese 10% Cabernet/Merlot

#### Montepulciano, Mandola

Abruzzo - full - long lasting flavor

#### Neprica, Tormaresca

Puglia - medium - house favorite  
Cabernet Sauvignon blend

#### Barbera d'Alba, Franco Serra

Piedmont - light to medium - soft tannins

### White

#### Pinot Grigio, Mandola

Veneto - light - delicate golden apples

#### Chardonnay, Tormaresca

Puglia - medium - unoaked, zesty lemon, peach

#### Gavi, Franco Serra

Piedmont - light - crisp lemongrass

### Sparkling

#### Prosecco, Lunetta

Veneto - light - honey and melon

#### Moscato, La Perlina

Puglia - light - sweet orange blossom

### Specialty

\$5 Glass - \$8 Quartino - \$14 Carafe

#### Peach Bellini

Prosecco - peach puree

#### Sangria

Red wine - fresh orange juice - spices

#### Lemon-Basil Mimosa

Prosecco - lemon juice - fresh basil - mint



## By the Bottle

Cork & Carry Unfinished Bottles

**Pinot Noir, Sartori \$20**

Veneto - light - balanced, rich fruit

**Nero D'Avola, Maretima \$21**

Sicily - medium - soft, juicy tannins

**Cabernet Sauvignon, Villa Olmi \$22**

Veneto - medium - old world style

**Sangiovese, Globberati \$23**

Emilia-Romagna - light - peppery with mild tannins

**Barbera D'Asti, Gran Passione \$25**

Piedmont - medium - tasty black cherry

**Syrah, Tonnino \$26**

Sicily - medium to full - balanced tannins, black fruit

**Chianti Classico, Cecchi \$28**

Tuscany - medium - light tannins, fresh herb notes

**Super Tuscan, ZioBaffa \$35**

Tuscany - full - organic, 80% Sangiovese 20% Syrah

**Valpolicella Ripasso, Bertani \$40**

Veneto - medium - smoky cherry with silky finish

**ALSO AVAILABLE**

**"Bargains from the Boot"**

located in the dining menu  
featuring excellent imported wines  
all priced under \$20 per bottle



**10% OFF WINE WITH TO GO ORDER**

*Mille Grazie*