

CARTA DEI VINI

- <1> Lombardia
- <3> Valle D'Aosta
- <5> Piemonte
- <7> Liguria
- <9> Toscana
- <11> Umbria
- <13> Lazio
- <15> Sardegna
- <17> Campania
- <19> Sicilia



- Trentino Alto Adige <2>
- Friuli-Venezia Giulia <4>
- Veneto <6>
- Emilia-Romagna <8>
- Marche <10>
- Abruzzo <12>
- Molise <14>
- Puglia <16>
- Basilicata <18>
- Calabria <20>

al Bicchiere — by the Glass

- CHARDONNAY**, Mezzacorona, 2008 7./ 1/2 lit 16.
<2> Light, simple and dry. lit 26.
- PINOT GRIGIO**, Mezzacorona, 2008 7./ 1/2 lit 16.
<2> Light, crisp and refreshing. lit 26.
- TREBBIANO**, Citra, 2008 6.50/ 1/2 lit 14.
<12> Dry, medium bodied and easy going. lit 24.
- VERNACCIA DI SAN GIMIGNANO**, Rocca delle Macie, 2008 8.50./ 33.
<9> Citrusy, medium body + classic minerality, almond finish..
- ROSATO**, Principato, 2008 6.50/... 1/2 lit 14.
<4> White merlot, semi-sweet style. lit 24.
- ROSÉ SALENTO**, Ca'Ntele, 2007 7.50./ 28.
<16> A dry but mellow wine made from negroamaro.
- MOSCATO**, Lucció, N.V. 7.50./ 28.
<5> Medium sweet, fresh lively aroma, gentle fizz.
- PROSECCO**, Cavit, *Lunetta*, N.V. 7.50./ 28.
<2> Lightly sparkling favorite of Venetians, citrusy.
- ROTARI**, Mezzacorona, *Brut*, N.V. 8.50/ 32.
<2> Full, toasty, round, harmonious Great value sparkling wine.
Metodo Classico: Chard + Pinot Noir, bottle fermented 18-24 months.

- AMARONE**, Righetti, *Capitel de'Roari*, 2006 15./ 59.
<6> Affordable, accessible Amarone, raisiny and rich, fruit forward. Full depth, hint of bitter almond finish. Meditation allowed.
- CHIANTI**, Straccali, 2007 7./ 1/2 lit 16.
<9> A friendly, typically Tuscan flavor. lit 26.
- MONTEPULCIANO**, Citra, 2008 6.50/ 1/2 lit 14.
<12> Balanced, medium body, a bit rustic.
- NERO D'AVOLA**, Dievole, *Pinocchio*, 2008 8.50/ 32.
<19> This grape's noble heritage shows with the unique berry fruit start, understated heartiness and a composed finish.
- PINOT NOIR**, Cavit, 2008 7./ 27.
<2> Youthful, delicate, alluring; eminently drinkable.
- VALPOLICELLA**, Villalta, *Ripasso*, 2007 9./ 36.
<6> Aged on the lees of big brother Amarone for extra depth.
- VALSAIA**, Righetti, *Amarone-Cabernet*, 2006 12./ 44.
<6> "Super Venetian": elegant Cabernet spiced with raisiny Amarone. Sleek oak, lush fruit, could be an Armani.

Novitae — Notables

- CATARATTO**, La Mura, 2008 29.
<19> Organic wine from native grapes. Fresh.
- CHARDONNAY**, Jermann, 2007 49.
<4> Silvio is a fanatic winemaker. Great fruit, touch of oak: apple, citrus, local minerality. "This is really delicious. **WS90**"
- CHARDONNAY**, La Vis, *Dipinti*, 2007 30.
<2> Unoaked, clean and clear flavors led by apple & pear.
- COLLIO BIANCO**, Zuani, *Vigne*, 2008 36.
<4> Evolution: Four select grapes, one special vineyard. Result: soft, complex, fruit-rich wine, elegant & balanced.

- FIANO D'AVELLINO**, Terredora di Paolo, 2007 49.
<17> Honey, apricot & hazelnut nose, refined silky texture. **WS91**
- FICILIGNO**, Baglio di Pianetto, 2007 33.
<19> Viognier+Insolia. Lush, tropical fruit, medium body. Unique.
- GEWURTZTRAMINER**, Abbazia di Novacella, 2007 33.
<2> Vivid, tasty wine from a working abbey. "Gorgeous aromatics... Notes of passion fruit, lime peel...generous, engaging wine. **WA89**"
- LE GRANCE**, Caparzo, *Sant'Antimo Bianco*, 2002 49.
<9> Chard. + Sauvignon Blanc + Gewurtztraminer. Toast & citron nose, gravelly Tuscan minerals on oak vanilla, bright acidity. **WE91**



- BRUNELLO DI MONTALCINO**, Casanuova di Neri, 2004 99.
<9> New World style forward oak, deeply concentrated blackberry blueberry & chocolate over smooth structured silky tannins. **WA91**
- CHIANTI CLASSICO**, Ruffino, *Santedame*, 2005 33.
<9> Soft, fruit driven Chianti from a leader in Tuscany.
- MERLOT**, Lagaria, 2008 28.
<17> Fresh focused fruit, quaffable.

- NEGROAMARO**, Tormaresca, *Masseria Maime*, 2003 53.
<16> Spicy dark fruit nose, smoke & almond undernotes, rich & full palate with softened tannins. Italy's New South struts quality.
- NERO D'AVOLA**, Mirabile, 2007 32.
<17> Native Sicilian shows its stuff.
- ROSSO DI MONTALCINO**, Casanuova di Neri, 2006 52.
<9> Concentrated berry, coffee & velvety chocolate flavors on a youthful, powerful frame, affordable sibling of the noble Brunello.

Spumante ○○○ — ○○○ Sparkling

- BELLAVISTA**, Franciacorta, **Cuvee Brut**, N.V. 69.
 <1> Chardonnay 80%, + Pinot Bianco & Pinot Nero. Blended from thirty selections of 6-9 vintages, some oak. "The reference point for brilliantly pure, elegant Italian sparkling wine. **RP91**"
- FERRARI**, , **Brut Metodo Classico**, N.V. 49.
 <2> Golden apple, floral nose, fresh & balanced in taste, With ripe fruit, yeasty-bread notes. All Chardonnay.

- MOSCATO**, Luccio, N.V. 7.50./ 28.
 <2>
- PROSECCO**, Cavit, **Lunetta**, N.V. 7.50./ 28.
 <2>
- ROTARI**, Mezzacorona, Brut, N.V. 8.50/ 32.
 <2>
- ZARDETTO**, Prosecco, **Brut**, N.V. 29.
 <6> Peach & citrus lead, light crispness follows. Fine bubbles.

Bianco ○○○ — ○○○ White

- ANTHILIA**, Donnafugata, 2007 29.
 <19> Ansonica & Catarratto grapes.
- CHARDONNAY**, 78.
 Castello della Sala, **Cervaro**, 2007
 <11> Antinori's world class effort. The quality of the grapes is supported by expert winemaking, perennial award winning wine.
- CHARDONNAY**, Felsina, **I Sistri**, 2007 39.
 <9> Spicy oak & tropical fruits anchor this elegant Tuscan.
- CORTESE**, Castelvero, 2008 25.
 <5> Deliciously light and crisp.
- FRASCATI**, Fontana Candida, 2008 26.
 <13> Fresh and light, careful winemaking shows in quality.
- GAVI**, Araldica, 2008 31.
 <5> A light, extra-fresh example.
- GAVI**, Broglio, **La Meirana**, 2008 43.
 <5> The flinty soil comes through. Gavi loves seafood. **GR3B**
- GRECO DI TUFO**, Feudi S. Gregorio, 2005 39.
 <17> Ancient Greek varietal in zippy modern style – still unique.
- INSOLIA**, Cusumano, 2007 28.
 <19> Native grape, medium bodied wine with unique flavors.
- ORVIETO**, Antinori, 2007 25.
 <00> Classically composed wine from Umbria, medium body.

- PINOT GRIGIO**, Gaierhof, 2007 35.
 <2> Fruit is dominant in this carefully made wine, summer-ready.
- PINOT GRIGIO**, Josef Brigl, **Altanuta**, 2007 29.
 <2> Rich and full, fresh, aromatic, showing a touch of French oak.
- PINOT GRIGIO**, Maso Canali, 2007 35.
 <2> Artfully made wine shows the nobler side of pinot Grigio, helped by a partial late-harvest & maturation on the lees.
- PINOT GRIGIO**, Riff, 2007 25.
 <2> Light and fresh, high quality, excellent value.
- PINOT GRIGIO**, Santa Margherita, 2007 52.
 <2> Popularly styled expression of the grape.
- SOAVE**, Inama, 2007 32.
 <6> A fruit-forward, bright version, sophisticated.
- SAUVIGNON BLANC-PINOT GRIGIO**, 35.
 Bertani, **Due Uve**, 2008
 <6> Tasty and balanced, crisp and elegant.
- VERMENTINO**, Argiolas, **Costamolino**, 2007 32.
 <15> Cool vineyards yield delicate fruit, well rounded.
- VERNACCIA S. G.**, Rocca Macie, 2008 8.50./ 33.
 <2>

Rosso ○○○ — ○○○ Red

- AMARONE**, Righetti, **Capitel de'Roari**, 2006 15./ 59.
 <6> Grapes are dried for 90-120 days to make this rich, powerful wine. Classic concentration and style, strong vintage.
- AMARONE**, Villalta, 2006 75.
 <6>
- BARBARESCO**, Produttori, 2004 65.
 <5> The noble Nebbiolo grape in a bold, powerful, yet silky smooth expression. Consistent award winner, always a good value.
- BARBERA D'ALBA**, Batasiolo, 2007 36.
 <5> Packed with dark fruit over an earthy core, develops very well.
- BAROLO**, Boroli, 2003 89.
 <5> Classic, powerful & royal. Evolves in glass, revealing layers.
- BAROLO**, Damilano, 2004 77.
 <5> Accessible new style, elegant & spicy, classic dark berries & chocolate on a medium bodied frame, smoky oak underneath.
- BRUNELLO DI MONTALCINO**, Vitanza, 2001 125.
 <9> Powerful & elegant. Refined tannins support complex fruit flavors, deep smoky oak completes. Bottle age refines. Classic.
- BRUNELLO DI MONTALCINO**, Frescobaldi, 2004 130.
 <9> Classic Brunello aromas and texture unfold into a smooth, well-made wine, with evident class, power and poise. **WA95**
- CHIANTI**, Frescobaldi, **Castiglione**, 2007 36.
 <9> Merlot mellows the spice, cherry, plum tastes, oak harmony..
- CHIANTI CLASSICO**, Da Vinci, **Riserva**, 2005 46.
 <9> No decoding is required to enjoy this classic. Select grapes handled with care, a year in new oak, rich and well integrated results.
- CHIANTI CLASSICO**, Ruffino, **Il Ducale**, 2005 46.
 <9> The Duke's reserve, classic style, a bit lean.
- CHIANTI RUFINA**, Nipozzano, **Riserva**, 2005 48.
 <9> Great Chianti is not always 'Classico.' Notably consistent.
- DOLCETTO D'ALBA**, Paitin, 2008 32.
 <5> Fruit balancing acidity, dried violets & red berries, full & soft.
- DOLCETTO DI DOGLIANI**, 55.
 Pecchenino, **Siri D'Jermu**, 2006
 <5> Unfiltered fruit bomb, dark purple/blue, velvety, full. **WA90**

- NEGROAMARO**, Feudo San Nicola, 2006 29.
 <16> Select Negroamaro carefully, and presto! Southern delicious.
- NERO D'AVOLA**, Dievole, **Pinocchio**, 2008 8.50/ 32.
 <2>
- PINOT NOIR**, Cavit, 2008 7./ 27.
 <2>
- PRIMITIVO**, Ca'Ntele, 2006 27.
 <16> Fresh, earthy, spicy. Tasty new wave wine, with heart.
- PRIMITIVO**, Matané, 2008 29.
 <16> Winemaker goes after the heart of the fruit, gets it..
- TORMARESCA**, **Neprica**, , 2008 29.
 <16> Negroamaro, Primitivo & Cabernet, earthy & graceful.
- MORELLINO DI SCANSANO**, Bruni, **Marteto**, 2006 34.
 <9> The Maremma region of Tuscany puts its best grape forward.
- NOBILE DI MONTEPULCIANO**, Avignonesi, 2005 52
 <9> Sangiovese in graceful but powerful mode, very ripe, poised.
- SANGIOVESE**, Monte Antico, 2004 28.
 <9> Superb value, lightly oaked rich berry flavors, smooth finish. Merlot and Cabernet make up this Super Tuscan.
- N.C. (NON CONFUNDITUR)**, Argiano, **I.G.T. Toscana**, 2005 46.
 <9> Cabernet, Syrah, Sangiovese, & Merlot in a super-ripe blend, silky tannins, smooth oak and lively acidity.
- PROMIS**, Angelo Gaja, **I.G.T. Toscana**, 2003 70.
 <9> 55 % Merlot, 35 % Syrah, 10 % Sangiovese, put together by a master of Italy's new style, riding his own Tuscan wave.
- QUADRIMENDO**, Tenuta Vitanza, 2004 64.
 <9> Aromas of mint, dark berries and licorice, with supple and rich layers of flavor. Robust and silky. Sangiovese and merlot. *Decant*
- SERRATA**, Tenuta Belguardo, 2003 64.
 <9> Full-bodied, softer tannins provide structure for flavors of wild berries, spice and herbs. Sangiovese/cab/merlot 65/30/5. *Decant*.
- VALPOLICELLA**, Villalta, **Ripasso**, 2007 9./ 36.
 <2>
- VALSAIA**, Righetti, **Amarone-Cabernet**, 2006 12./ 44.
 <2>

Corkage: Twelve dollars per bottle.