

sparkling

nv cantina puianello, **lambrusco grasparossa** emilia-romagna 55  
ripe plum, blackberry, black tea, light/medium body

nv sommariva, **rebosa/pinot nero brut** ‘il rosa’ veneto 58  
sparkling rosé, rose petals, macerated strawberry, light body

nv sorgente, glera **prosecco** friuli 64  
bright, crisp apple, lemon, lively bubbles, light body

nv denny bini, **lambrusco sorbara** ‘spuma’ emilia-romagna 68  
raspberry, mineral, bright acid, soft bubbles, light body

nv ferrari, **pinot noir brut** ‘rosé’ trentino 75  
sparkling rose, strawberry shortcake, orange peel, light body

‘18 ferrari, **chardonnay** ‘perle’ trentino 110  
blanc de blancs, apple, lemon blossom, toasted almond, medium body

white

‘25 cora, **pinot grigio** abruzzo 58  
crisp, meyer lemon, almond flower, light body

‘21 vini la quercia, **pecorino** ‘santapupa’ abruzzo 64  
apple, tangerine, green olive, medium body

‘23 feudo montoni, **grillo** sicily 68  
white peach, jasmine, volcanic minerality, medium body

‘25 altúris, **sauvignon blanc** friuli 72  
passionfruit, mango, wet stone, dry, medium body

‘24 la spinetta, **timorasso** ‘derthona’ piedmont 75  
fennel, mineral, honeysuckle, salinity, medium body

‘23 buglioni, **trebbiano di lugana** ‘lugana gabriella’ veneto 75  
kumquat, persimmon, mineral, medium body

‘25 isola dei nuraghi, **vermentino** ‘samas’ sardinia 76  
salted lemon, sage, sea breeze, light body

‘21 gini, **garganega** ‘la froscá’ veneto 80  
chamomile, lemon zest, nectarine, medium body

‘22 salviano, **grechetto** umbria 80  
white flowers, pineapple, green mango, medium body

‘23 piero brunet, **prié blanc** vallée d’aoste 84  
basil, quince, gravel, lemon zest, medium body

‘23 bruno giacosa, **arneis** roero piemonte 85  
fresh lemon, marcona almond, honey, full body

‘24 kofererhof, **kerner** alto adige 86  
pear, white pepper, lilies, celery, light body

pink

‘24 cora, **cerasuolo d’abruzzo** abruzzo 58  
watermelon, lemon zest, blood orange, light body

‘25 la spinetta, **sangiovese/prugnolo** ‘casanova’ tuscan 64  
cantaloupe, raspberry, nectarine, medium body

‘24 tenuta delle terre nere, **nerello mascalese** sicily 68  
cherry, basil, mineral, bone dry, light body

‘24 cos, **grillo blend** ‘rami’ orange wine sicily 80  
dried apricots, fresh ginger, savory, light/medium body

magnum (1.5L)

‘21 sassicaia **cabernet sauvignon blend** tuscan 495  
super tuscan, bright, chocolate, pepper, caramel, full body

red

‘24 vigneti del sole, **montepulciano** abruzzo 58  
cassis, balsamic, black pepper, medium body

‘24 tenuta la pergola, **barbera blend** monferrato piemonte 60  
blackberry, mushroom, fresh earth, medium body

‘21 dario serrentino, **nero d’avola blend** ‘cala’ sicily 64  
plum, cranberry, charred tomato, medium body **served chilled**

‘22 crotin, **grignolino d’asti** piemonte 65  
cranberry, dried oregano, zippy acidity, light body

‘23 donnafugata, **frappato** ‘bell assai’ sicily 68  
violets, red currant, ripe strawberry, light body

‘20 mastroberardino, **aglianico** ‘irpinia’ campania 68  
plum, light oak, tobacco, full body

‘19 tenuta anfosso, **rossese di dolceacqua** liguria 70  
rose petals, raspberry, garden earth, light body

‘22 crotin, **ruche di castagnole** monferrato piemonte 70  
red currant, tomato leaf, thyme, medium body

‘22 tomassi, **valpolicella ripasso** veneto 75  
stewed cherries, blackberry, black pepper, full body

‘22 giacomo mori, **chianti** tuscan 75  
ripe cherry, roasted tomato, fresh oregano, medium/full body

‘20 azienda sofia, **nerello mascalese** ‘gioacchino’ mt etna sicily 80  
dark red cherry, smoke, dried herbs, sea salt, medium body

‘22 campo al mere, **cabernet blend** bolgheri tuscan 80  
cassis, roasted red pepper, cedar, medium body

‘20 isola dei nuraghi, **carignano**, ‘barrua’ sardina 85  
black cherry, toasted coconut, sage, medium body

‘22 fabio zambolin, **nebbiolo blend** ‘feldo’ piemonte 85  
dried cranberry, clove, white truffle, full body

‘21 carlotto, **pinot nero** ‘filari di mazon’ alto adige 87  
cassis, espresso, raspberry, medium body

‘22 bruno giacosa **barbera d’ alba** ‘falletto’ piedmont 90  
cherry, plum, wild berries, full body

‘22 cos, **nero d’avola/frappato** ‘fontane’ sicily 90  
dried flowers, raspberry, rosemary, medium body

‘19 tenute lunelli, **sagrantino** ‘carapace’ umbria 107  
blueberry compote, tobacco, leather, full body

‘22 elvio tintero, nebbiolo **barbaresco** piemonte 110  
roses, clove, cured meat, petrichor, medium body

‘21 col d’orcina, **brunello di montalcino** tuscan 115  
black cherry, vanilla, black peppercorn, medium body

‘23 gaja ca’maranda, **merlot/syrah** ‘promis’ tuscan 120  
black currant, boysenberry, roasted coffee, full body

‘18 roberto mazzi, **amarone classico** veneto 140  
leather, chocolate truffle, raisin, full body

‘23 tenuta san guido, **cabernet/merlot** ‘guidalberto’ tuscan 150  
blueberry, cocoa powder, lavender, oak, medium/full body

‘21 tenuta di arceno, **chianti classico** ‘strada al sasso’ tuscan 150  
dark chocolate, balsamic, dried herbs, full body

‘18 curto marco, nebbiolo **barolo** ‘arborina’ piemonte 160  
black cherry, dried thyme, black olive, full body

‘14 giacosa fratelli, nebbiolo **barolo** piemonte 175  
rose, black licorice, leather, full body

‘23 sassicaia **cabernet sauvignon blend** tuscan 275  
super tuscan, chocolate, pepper, caramel, full body

corkage policy 750ml bottles : \$35 each for the first & second bottle, \$50 for the third, & each thereafter

6% fee added to all checks to cover healthcare benefits for our employees

*Great Gold*

*wine by the bottle*