

sparkling

nv sorgente, glera, **prosecco** friuli 58
bright, crisp, mineral driven

nv sommariva, **rebosa/pinot nero brut** ‘il rosa’ veneto 58
tart cherry, wild strawberry, rose petals

nv molo 8, **lambrusco montovano** lombardy 58
ripe cherry, plum, violets, smooth finish

nv monte tondo, **garganega** frizzante verona 60
fresh berries, ripe citrus, slight dried herb

nv denny bini, **lambrusco di sorbara** ‘spuma’ emilia-romagna 68
strawberry, cherry, raspberry, violet, crisp, tangy finish

nv ferrari brut **pinot noir** blend ‘sparkling rosé’ trentino 75
dry, crisp, strawberry

white

’23 cora **pinot grigio** abruzzo 58
crisp, citrus, almond flower, light body

’21 vini la quercia **pecorino** ‘santapupa’ abruzzo 64
apple, peach, jasmine, slightly salty, medium body

’23 feudo montoni **grillo** sicily 68
peach, loquat, jasmine, almond flowers, medium body

’22 gradis’ciutta **friulano** friuli 68
hay, almond, dried yellow flowers, golden apples, medium body

’24 isola dei nuraghi **vermentino** ‘samas’ sardinia 68
vibrant, tropical fruit, citrus, mineral driven, light body

’23 la casaccia **chardonnay** ‘charno’ piemonte 70
fresh apole, pear, salinity, hint of nectarine, medium body

’20 il ghizzano **vermentino/trebbiano** costa toscana 70
dry, pear, stone fruit, apricot, medium body

’23 manni nössing **grüner veltliner** alto adige 80
meyer lemon, pear, jasmine, bright, dry, light body

’23 bruno giacosa **arneis** ‘roero’ piemonte 85
fresh lemon, mineral driven, full body

’22 salviano **grechetto** umbria 90
creamy, refreshing, peach, almond, medium body

pink

’24 cora **cerasuolo d’abruzzo** abruzzo 58
watermelon rind, lemon zest, juicy cherry, light body

’24 fontanafredda **langhe nebbiolo** piedmont 58
strawberry, raspberry, rose, violets, crisp, refreshing, medium body

’24 torre alle tolfe **sangiovese** ‘lunella’ tuscan 60
white peach, necagtarine, orange blossom, jasmine, medium body

’24 il pastini **susumanielo** ‘le rotaie’ puglia 65
ripe strawberry, cherry, pomegranate, dry, mineral finish

’23 attems **pinot grigio ramato** friuli 65
mineral, green apples, wild flowers, cherry plum, light body

red

’24 tenuta la pergola **monferrato barbera blend** piedmont 60
bright red berries, soft, floral, medium body

’’22 donnafugata **frappato** ‘bell assai’ sicily 65
intense notes of violet, rose, raspberry and strawberry, light body

’22 crotin **grignolino d’asti** piemonte 65
elegant, fruity, exotic spice, citrus, light body

’22 fattoria san lorenzo **montepulciano blend** marche 65
cherry, plumb, berries, spice, herbs, full body

’19 mastroberardino **aglianico** ‘irpinia’ campania 68
black cherry, plum, leather, tabacco, full body

’19 tenuta anfosso **rossese di dolceacqua** liguria 70
elegant, rose petals, red fruit, spice, light body

’21 crotin **ruce di castagnole monferrato** piemonte 70
elegant, mineral, fruity, light body

’22 damoli **valpolicella classico** ‘volavia’ veneto 75
berries, cherries, spice, herbs, fresh, light body

22 torre alle tolfe **chianti colli senesi** tuscan 75
blackberry, plum, cherry, violet, earthy spice, medium body

’20 picchioni **buttafuoco** ‘solinghino’ lombardy 75
violet, roses, wild fruit, velvety, medium body

’20 azienda sofia **etna rosso** ‘gioacchino’ sicily 80
Dark red cherry, smoke, dried herbs, sea-spray salinity, anise, medium body

’23 ornellaia **super tuscan** ‘le volte’ tuscan 80
super tuscan, rose petal, red berries, lavender, medium body

’20 isola dei nuraghi **carignano**, ‘barrua’ sardina 85
elegant, sage, lavender, vanilla, medium body

’18 cantina graffino **lazio roso** ‘roma’ lazio 85
black fruit, oak spice, velvety tannins, full body

’22 fabio zambolini **nebbiolo blend** ‘feldo’ piemonte 85
dried cherry, clove, anise, white truffle, full body

’22 bruno giacosa **barbera d’ alba** ‘falletto’ piedmont 95
cherry, plum, forest fruit, full body

’20 carlotto **pinot nero** alto adige 95
ruby red, notes of raspberry and cassis, medium body

’19 tenute lunelli **sagrantino** ‘carapace’ umbria 100
cherry jam, cranberries, dried fruit, cocoa, full body

’22 tintero **barbaresco** ‘elvio tintero’ piemonte 110
dark berry fruit, spicy hints of clove, medium body

’19 col d’orcia **brunello di montalcino** tuscan 115
intense, black cherry, vanilla, tobacco, leather, medium body

’23 gaja ca’maranda **merlot/syrah** ‘promis’ tuscan 120
black currant, blackberry, herb, mineral, tobacco, full body

’18 curto marco **barolo** ‘arborina’ piemonte 160
blac k cherry, raspberry jam, truffle, baking spice, full body

’14 giacosa fratelli **barolo** piemonte 195
dry, velvety, rose, leather full body

’12 martoccia **brunello di montalcino riserva** tuscan 210
espresso, toasted oak, cooking spice, rich, full body

magnum (1.5L)

’21 sassicaia **cabernet sauvignon blend** tuscan 495
super tuscan, bright, 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