



Sparkling Wine & Champagne

Veve Clicquot – Brut Yellow Label \$160

55% Pinot Noir, 15% Pinot Meunier, 33% Chardonnay and others

The strength of this golden-yellow wine is immediately pleasing to the nose while its complexity explodes on the palate. The initial notes of fruit are followed by more discreet aroma of brioche e vanilla, perfect for celebrations, aperitif and with sophisticated light food.

Laurent Perrier - Brut \$120

50% Chardonnay, 35% Pinot Noir, 15% Pinot Meunier. Champagne of fresh and delicate color, Laurent-Perrier Brut is discretion itself with a pale gold color that highlights its delicate, persistent bead. *A safe bet, with plenty of finesse, and also the power of a very mature reserve wine. The palate is initially delicate and floral, before developing persistent notes of candied fruit. Great, citrusy final*

Il Sogno Sparkling Wine - \$60

NV, Campania, 65% Fiano, 35% Aglianico. This is a sparkling wine elaborated following the Traditional Method Champanoise. Its small and well integrated bubbles bring the freshness of its perfume to the mouth. It's the perfect way to start an Italian meal.

White Wines

La Passera Greco di Tufo D.O.C.G. \$70

2010, CAMPANIA, 100% GRECO DI TUFO

This dense wine is aromatically charged with stone and tropical fruits; glistening in the mouth and crisp to the finish. It pairs well with rich seafood such as scallops or salmon.

Dario Coos, Sauvignon D.O.P. \$70

2012, Friuli, 100% Sauvignon. The wine is straw-yellow in color, with golden greenish glints. It appeals to the nose with intense aromas ranging from elderberry and sage to tomato leaves and tropical fruit. To the palate it feels soft and full, immediately pleasant and persuasive, thanks to its soft aromatic nature and expressiveness.

Dario Coos, Pinot Grigio D.O.P. \$65

2012, Friuli, 100% Pinot Grigio. The color of this wine is pale yellow with greenish reflections. The smell is fruity and soft with apple and pear. The flavor is dry and fresh, perfect as aperitif, it's ideal to accompany starters and fish plates

Dario Coos, Ribolla Gialla I.G.P. \$60

2012, Friuli, 100% Ribolla Gialla. In Friuli this grape thrives in the area of Rosazzo and the city of Gorizia. Ribolla Gialla is a deep colored, light bodied wine with high acidity and floral notes.

Masseria Cicella Chardonnay I.G.T. \$55

2012, Salento, 100% Chardonnay. The color of this wine is strong pale yellow, with golden reflections. Its excellent structure expresses elegant fruity (apple and exotic fruit) with floral accents and hazelnut aroma balanced with good freshness and softness. Particularly ideal to accompany fish and white meat.





White Wines

Pinot Grigio - \$55

2012, Veneto, 100% Pinot Grigio. The color of this wine is pale yellow with greenish reflections. The smell is fruity and soft with apple and pear. The flavor is dry and fresh.

Dario Coos, Friulano D.O.P. \$55

2012, Friuli, 100% Friulano. Intensive purple red with orange reflections. Smell of mature red fruit with features of vanilla and black cherry, flavor whole and persistent.

Di Prisco, Falanghina I.G.T \$45

2012, Campania, 100% Falanghina. Varietal widespread in Campania, it is cultivated since ancient times. Straw yellow in color, the nose has a fruity flavor supported by a good flavor and acidity. Ideal as an aperitif or with fish dishes.

Di Prisco, Greco di Tufo D.O.C.G. \$45

2011, Campania, 100% Greco di Tufo. Wine with a distinctive character, produced in a very restricted area particularly suited to the cultivation of this variety. Straw yellow color, expresses aromas reminiscent of peach, apricot and bitter almond. In the mouth it is soft, structured and elegant, with good acidity.



Rose & Red Wines

Kernos Rose \$90

2011, Campania, Sangiovese. A great freshness and integrity of the fruit, the primary aromas of Sangiovese grapes are in the foreground, with notes of strawberry and cherry evident in the flavor profile, the mouth is crisp, very fruity with a pleasant freshness.

Reale Getis Rose \$45

2011, Piedirosso, Piedirosso, Tintore Di Tramonti. Although made for summertime drinking, this wine can be enjoyed year-round. Notes of unripe cherries and miniature roses. Savory and pleasantly acidic. Good for pasta and fish

Madonna Nera Brunello Di Montalcino \$160

2008, Tuscany, 100% Sangiovese. It is a gorgeous, fruit-driven wine with superb depth in its plums, dark cherries, herbs and sweet toasted oak. It offers terrific balance in its fruit, structure and acidity, all of which come together in a very pretty and yet powerful package. Given that only a limited number of bottles of "Brunello di Montalcino Madonna nera" are produced each year, it is very much a niche wine, for palates in search of unique high quality wines.

Vigna Flavia Sangiovese I.G.T. \$95.00

2008, Tuscany, 100% Sangiovese. Brilliant ruby red color and nuances of garnet red. At the nose hints of blackcherry, raspberry and plum. Mouth is little tannic and balanced by alcohol, good body, intense flavors, pleasing crispness. The finish is persistent with flavors of black cherry, raspberry and plum. Ages for 18 months in cask followed by at least 12 months of aging in bottle.



Rose & Red Wines

Madonna Nera Super Tuscan \$79 (special)

2007, Tuscany, 60% Sangiovese, 30% Merlot, 10% Cabernet Sauvignon. Very intense ruby red color. Nicely expressed varietal aromas with hints of black berry. The palate is weighty, dense and vibrant with complex structure thanks to support of the acidity. Long and lingering with hints of chocolate, coffee and marmalade in the aftertaste.

Il Paggio Chianti Classico Riserva D.O.C.G. \$78

2008, Tuscany, 100% Sangiovese. Deep ruby red Chianti Riserva with a bouquet of ripe fruit, cinnamon, cloves and wisteria. Well balanced, dry and assertive with a pleasant fruity note, made from the Estate's best Sangiovese grapes. Pairs well with grilled and roasted meats & mature cheeses.

Di Prisco, Taurasini \$60

2009, Tuscany, 100% Aglianico. A young wine whose freshness and simplicity make it suitable for any kind of dish. With a persistent nose, the scent of fresh fruit, cherry immediately stands out, overlapping with spicy white pepper and almonds.

De Concilis, La Pietra I.G.T. \$55

2012, Campania, Blend 60% Aglianico, 20% Barbera, 20% Primitivo. A hearty, Mediterranean wine, this "Super Campanian blend" combines a fleshy nose full of berries and spices with a medium body taste. Deep red with a purplish hue, it is a full-bodied wine, evoking a basket of ripe fruit, red cherries, deep plums and a hint of earthiness. It pairs well with most of our dishes.

Il Paggio Chianti Classico D.O.C.G. \$55

2011, Tuscany, 92% Sangiovese and others per regulation. This Chianti has a deep, dense ruby red color; wild berry, sour black cherry, thyme and leather feature on the nose. Bold and dry, the taste is softened by the delicate sweetness of French oak. Perfect with grilled meats, charcuterie and mature medium bodied cheeses.

Il Paggio Il Greto, Super Tuscan \$55

2007, Campania, 40% Sangiovese, 30% Merlot, 30% Cabernet. Bright ruby red with appealing purple hues. Aromas of rose, violet and cherry. Soft and well balanced on the palate, medium tannins and red fruit flavors deliver an elegant structure, ideal to accompany white meat, pasta and medium mature cheeses.

Masseria Cicella, Primitivo I.G.T \$45

2011, Puglia, 100% Primitivo. A wine sourced purely from Primitivo grapes the same grapes we know as Red Zinfandel in the U.S. The smoothness of its palate amazes as its flavor whole and persistent with a pleasant sweetness in the end with hints of blackberry & plum. An ideal complement to meats, game and cheeses.

Villa Chigi Chianti D.O.C.G. \$39

2012, Tuscany, 95% Sangiovese and others. Bright ruby red with appealing purple hues. Soft and well balanced on the palate with aromas of ripe berries undertones. Geranium, pepper and cherry feature on the nose, with some slightly vinous notes. Soft tannins and red fruit flavours deliver an elegant structure, ideal to accompany cold cuts and grilled meats.

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