



# *Wine List*

FOR PRIVATE EVENTS

## *Sparkling Wines Selection*

IL SOGNO SPARKLING WINE, CAMPANIA, IT – \$60

*65% Fiano, 35% Aglianico*

Small and well integrated bubbles bring the freshness of its perfume to the mouth

FERRARI BRUT ROSE', NV, TRENTO ALTO ADIGE – \$75

*60% Pinot Noir, 40% Chardonnay*

The bouquet is distinct and very refined, with the fresh fragrance of hawthorne flowers, red currants and wild strawberries. The taste is Dry, clean and elegant, with a delicate finish of sweet almonds.

TAITTINGER, BRUT LA FRANCAISE, NV, FR – \$100

*40 % Chardonnay 35% Pinot Noir 25% Pinot Meunier*

Fresh and well structured, with refreshing lemon flavors

VEUVE CLIQUOT, YELLOW LABEL, NV, FR – \$150

*40% Pinot Noir, 30% Pinot Meunier, 30% Chardonnay*

The bouquet is distinct and very refined, with the fresh fragrance of hawthorne flowers, red currants and wild strawberries. The taste is Dry, clean and elegant, with a delicate finish of sweet almonds.

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UPDATED APRIL 2019



## White Wine Selections

FALANGHINA, "JANARE" LA GUARDISE, CAMPANIA, IT - \$ 50

*Falanghina*

Straw yellow in color, the nose has a fruity flavor supported by a good flavor and acidity

CHARDONNAY, MASSERIA CICELLA, CAMPANIA, IT – \$60

*Chardonnay, Riesling, Trebbiano*

Its excellent structure expresses elegant fruity with floral accents and hazelnut aroma balanced with good freshness and softness

PINOT GRIGIO, JERMANN, . FRIULI, IT– \$65

*Pinot Grigio*

The flavor is dry and fresh; perfect as an aperitif, it's ideal to accompany starters and fish plates

SAUVIGNON BLANC , DARIO COOS. FRIULI, IT– \$70

*Sauvignon*

Soft and full, immediately pleasant and persuasive, thanks to its soft aromatic nature and expressiveness

GAVI DI GAVI, LA SCOLCA, BLACK LABEL, PIEMONTE, IT - \$120

*Cortese*

Pale straw in color with delicate greenish highlights. Intense lemon citrus fruit with floral and flinty notes on the nose, comparable to the best wines from Chablis. Medium bodied, with apple and more citrus fruit on the palate as well as notes of almonds and hazelnuts. The finish is crisp, refreshing and long.

BERINGER, LUMINUS, CHARDONNAY, CA - \$65

*Chardonnay*

Pure, crisp and zesty, with a lively mix of green apple, pear, honeydew and citrus flavors. Light toasty oak joins in on the finish.

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## Rosé Wine Selections



POGGIO BONELLI, CRETUM, TUSCANY, IT – \$60

*Sangiovese*

Pale pink color with 'onion-skin' highlights. Fruity flavor with notes of cherry and strawberry

CHATEAU MIRAVAL ROSÉ, PROVENCE, FR – \$65

*Cinsault, Grenache, Syrah*

This crisp and precise Rosé has a lovely mineral freshness with delicate aromas of citrus, red fruits and white flowers

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## Red Wine Selections

CHIANTI, BACCO FELICE, CANTO ALLA MORAIA, TOSCANA, IT - \$45

*Sangiovese*

Soft and well balanced with red fruit flavors deliver an elegant structure

MADONNA NERA, SUPERTUSCAN, – \$95

*Sangiovese, Merlot, Cabernet Sauvignon*

Elegant and persistent, with a tannic structure and high acidity. It is well-balanced with aromas of flowers and spices evolving on a long and round finish

CARLO FERRINI, GIODO, TOSCANA, IT- \$140

*Sangiovese*

Wonderful structure and balance with a beautiful touch of acidity which carries into a long finish

BRUNELLO DI MONTALCINO, MADONNA NERA, TOSCANA, IT- \$150

*Sangiovese*

Pale ruby. Lovely nose of plum, dried flowers and spices. Powerful, yet elegant mouthfeel with flavors of dark fruit, leather, clay pot, and tobacco. The finish is long and juicy.

CASSIUS CABERNET, CAMPANIA, IT - \$100

*Cabernet Sauvignon*

Full Complex, with notes of black cherry, mint, and chocolate

TORMARESCA NEPRICA, PUGLIA, IT – \$55

*Negroamaro, Primitivo, Cabernet Sauvignon*

Brilliantly ruby red in color the wine has aromas of fresh red fruit, like plums and cherries as well as floral notes of rose and violet

MONTEPULCIANO MARINA CVETIC, ABRUZZO, IT – \$75

*Montepulciano*

Intense ruby red color with soft but powerful nose, soft tannins, robust with a hint of vanilla and a long finish

BAROLO,ARNALDO RIVERA, UNDIOCICOMUNI PIEMONTE, IT – \$110

*Nebbiolo*

This wine offers an intense, complex nose with aromas of sweet spices and violets, as well

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AMARONE DELLA VALPOLICELLA, MASI, VENETO, IT – \$140

*Corvina, Molinara, Rondinella*

Dark, rich, and earthy; concentrated, complex, and well-balanced; a long and lush blend of three ancient varieties; Corvina, Rondinella, and Molinara.

PINOT NOIR, COPAIN, TOUS ESEMBLES, SONOMA COAST, CA- \$65

*Pinot Noir*

With its broad array of origins and clones, this wine displays aromas of cocoa, pomegranate and raspberry on the nose and the palate as well as a light touch of nutmeg, cinnamon and allspice

CABERNET SAUVIGNON, ROBERT MONDAVI, NAPA VALLEY, CA- \$70

*Cabernet Sauvignon*

Deeply intense blackberry fruit across the palate with clove and cardamom spice complexity and dusty tannins that add structure to the juicy fullness of the fruit.

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