



VENETIAN CICHETADA



a seafood-focused platter of cichetti traditionally enjoyed with an hombra of refosco or soave
* to enjoy the cichetada the entire table's participation is required - 25 per person

BOQUERONES
POLPETTINI
OCTOPUS SALAD

PIQUILLO
SOTT'OLIO
DEVILED EGGS

FRICO DI PATATE
TARTARE
COZZE

DATTERI
AL PROSCIUTTO
SARDINE

SALUMI small (pick three) 25 - large (pick five) 40 - served with fettunta

MORTADELLA
principe
PROSCIUTTO
dok dall'ava 24-month

SPECK *principe*
SALAME *fra mani*
BRESAOLA



accoutrement 5
GRISSINI
OLIVES
GIGANTE BEANS

SPICED NUTS
SOTT'OLIO

FORMAGGI small (pick three) 18 - large (pick five) 25 - served with fettunta

italy

ROBIOLA ROCCAVERANO D.O.P
PECORINO BALZE VOLTERANNE D.O.P.
GORGONZOLA D.O.P
PICCANTE 300 DAY

france

OSSAU-IRATY A.O.C
ESSEX COMTÉ A.O.C
ROQUEFORT A.O.C

united states

ROWDY GENTLEMAN
ST. EM
CABINBERT

CROSTINI 7

SICILIANI
ricotta, caper & olive
CALABRESE
chickpea, anchovy & hot pepper
TOSCANI
chicken liver & sieved egg

FRITTI 3

ARANCINO
saffron & mozzarella di bufala
PANZEROTTO
salumi & scamorza
POULARDE WINGS
calabrian chile agro dolce

INSALATI 11

ITALIAN CHICORIES
*creamy bagna cauda
with cesare giaccone vinegar*
ROASTED LITTLE GEM
parmesan vinaigrette & boquerones
ASIAN PEAR & PERSIMMON
walnut, endive & mizuna

ALLA BRACE 15

FUNGI
trumpet mushrooms with tarragon butter
DUCK HEART SPIEDINO
salad antica & 7 yr balsamico
PIZZETTA AI QUATTRO FORMAGGI
speck & summer peach preserve

AL FORNO 17

ELECTRIC GOAT
chevre, tomato, roasted garlic & hot pepper
CAULIFLOWER GRATIN
essex comte & black truffle
HEIRLOOM ITALIAN BEANS
peverada ragu

PASTA TRADIZIONALE 23

CASONCELLI BERGAMASCHI
roast meat-stuffed pasta with pancetta & sage
CANADERLI BOLZANINA
*bread and cabbage dumplings
with apples & horseradish*
BIGOLI VENEZIANA
anchovies from cetara with onions & sultanas

SECONDI 33

COHO SALMON
french olives & vermouth butter
FAZIO FARM RABBIT EN COCOTTE
tropea onion, carrot & pastis

proudly sourcing fresh milled flours and breads from our friends at Brooklyn Bread Lab
consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

DESSERT

12

GATEAU BASQUE
quince preserves

PARIS BREST
cocoa nib and hazelnut

GALETTE
apple, rosemary and mascarpone

GELATI + SORBETTI

selection of three, served with house-made cookies

SALTED PISTACHIO

COCONUT

GRAND CRU CHOCOLATE

QUINCE

FIORE DI LATTE

SIRK VINEGAR

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QUINCE

FIORE DI LATTE

SIRK VINEGAR

COFFEE

FRENCH PRESS 6 LATTE 6 MACCHIATO 5
ESPRESSO 4 CAPPUCCINO 6 AMERICANO 6

TEA

WHITE

SILVER NEEDLE 7
one of the most prestigious white teas, these buds are picked early in the spring and carefully handcrafted into a nuanced tea

GREEN

SENCHA FUKAMUSHI 7
a soft and sweet japanese green tea, with a surprisingly fruity aroma

PU-ERH TEA

PU-ERH MAO CHA '13 10
base tea used for all pu-erhs; spicy and nutty

OOLONG

SHUIXIAN 12
a bright, nuanced fragrance yields to sweet, lightly roasted citrus flavors in this classic chinese oolong

JIN XUAN 8
creamy and sweet, this light-bodied taiwanese oolong has flavors of butter and magnolia

BLACK

EARL GREY 7
this earl grey is a full-leaf, single-estate ceylon tea from sri lanka, scented with 100% pure bergamot oil

**DARJEELING
FIRST FLUSH GLENBURN 10**
from the glenburn estate, this floral and sweet black tea is an essential pick for spring

HERBAL

CHAMOMILE 6
this herbal infusion is a beloved classic, with its calming notes of honey and fig. the whole chamomile flowers, harvested in croatia, have a strong, sweet fragrance

PEPPERMINT 6
an intense and balanced mint from oregon. aromatic, this herbal is 100% caffeine free

ELDERFLOWER - KARNAK FARM 7
tiny blossoms from sacco, maine, yield a sweet, rich herbal infusion

LEMON VERBENA 6
this european favorite has an intense lemon taste and is gaining popularity in the united states

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SALUMI

DOK DALL'AVA 24-MONTH
PROSCIUTTO SAN DANIELE DOP 27

SPICED NUTS 7
OLIVES 7
PICKLES & PRESERVES 12

autumn prix-fixe 98

BEGINNINGS

SPANISH OCTOPUS *cauliflower, clementine, pistachio & wild arugula*
CARNE CRUDA *almond, coriander flower & pine bud syrup from the dolomites*
VELOUTE *butternut squash, apple, brussels sprouts & guanciale*
SALADE D'AUTUMNE *la ratte potato, crosnes, artichoke & foie gras torchon*
INGRID'S LOBSTER *coconut vichysoisse, lemongrass & fines herbes*

GRAINS FROM THE FIELD

FUSARIOI *shelling bean, pancetta & hot pepper*
TROFIE MONTE & MARE *littleneck clam, sea bean & chanterelle mushroom*
TRIANGOLI VERDI *guinea hen, madeira, foie gras & leek*
GNOCCHI DI PATATE *mortadella, cerignola olive with pistachios from bronte*
EGG FETTUCINE *prosciutto, squash, black trumpet mushroom & burrata*
GARGANELLI *four story hill farm sweetbread, speck & romanesco*

THE LAND AND SEA

CABILLAUD *calamari inzimino with piquillo pepper*
LOUP DE MER *jerusalem artichoke and balsamico extravecchio*
FAZIO DUCK TAGLIATA *farro verde, foie gras, fennel mostarda & huckleberry jus*
FSH FARM POULARDE *green cabbage, cipollini & fonduta val d'aostana*
BABY AUTUMN VEGETABLES *winter truffle ragu*
BECKER LANE ORGANIC COTE DE PORC FOR TWO
confit potato, root vegetable & crisp ear in salad +30 supplement per person

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DESSERT

autumn



ENTREMET

gianduja frozen mousse, hazelnut dacquoise, orange yogurt

TARTE TATIN

sage poached quince, goat cheese gelato, quince sorbet, sage pâte feuilletée

ILE FLOTTANTE

toasted rice crème anglaise, steamed meringue, puffed rice, herbs de provence

TORTA

crème pâtissière, pine nut petit beurre, crème fraîche

A SELECTION OF GELATI & SORBETTI

served with house-made cookies

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COCKTAILS

\$15

FRANCESE 75

cognac, poli miele, lemon, prosecco

APRÈS MIDI

pastis, orgeat, lime, amaretto

HENRI'S APERTIF

*henri bardouin pastis, lemon, egg white,
brooklyn seltzer, orange zest, taggiasca*

AUTUNNO IN FRIULI

nonino amaro, smith & cross, allspice dram, lime

THE GRAPE GATSBY

*pisco, concord grape shrub,
prosecco, sirk vinegar*

SENZA CRUSTA

apple brandy, lemon, curaçao, crème de noyaux

LE MISTRAL

*citadelle gin, dolin blanc,
crème de violette, green chartreuse*

THE GOOD BOOK

*rittenhouse, capelletti, carpano antica,
boker's bitters, chocolate bitters*

WORKING CLASS HERO

cimarron, crème de cacao, cream, nutmeg

DIGESTIF CART

assortment of amaros & brandies

DESCENDENT CIDER BY THE BOTTLE

SUCCESSION 14

500ml Sparkling Semi Dry 5.5%

POM POMME 22

750ml Sparkling Dry 6.5%

ENGLISH KILLS 36

750ml Sparkling Aged Bittersweet 7.2%

BEER BY THE BOTTLE

BIRRA MORETTI 7

Moretti Brewing Co. 11.2oz 4.6% Udine, Italy

FORST LAGER 7

Forst Brewery 11.2oz 4.8% South Tyrol, Alkund, Italy

FORST DOPPELBOCK 8

Forst Brewery 12oz 6.5% South Tyrol, Alkund, Italy

BILLY FULL STACK IPA 16

Singlecut Beersmiths 16.9 8.2% Queens NY

IS THIS THE REAL LIFE IPA 16

Singlecut Beersmiths 16.9 8.2% Queens NY

CUVEE DES JACOBINS ROUGE 14

Brouwerij Omer Vander Ghinste 11.2oz 5.5% Belgium

TRIPEL KARMELIET 13

Brouwerij Bosteels 11.2oz 8.4% Belgium

SOFT DRINKS

DIET COKE 4

8oz bottle

COCA-COLA 6

12 oz mexican bottle

FEVER TREE TONIC 5

6.8oz bottle

FEVER TREE GINGER BEER 5

6.8oz bottle

SHRUB SODAS 9

*ginger pear, apple cinnamon,
or concord grape*

EGG CREAM 11

*becky's better believe it chocolate syrup,
whole milk, brooklyn seltzer, pretzel*

SARATOGA 7

*28oz bottle
spring or sparkling*



TRALLENE



We invite you to join us on a journey of place. Italiane represents more than Italian food and wine; it embodies a world uniquely related in history, culture and geography. Empires of Savoy, Hapsburg and Lombards, the uniting terrain of the Alps and its rivers, grape varieties shared over different names and clones and a shared linguistic heritage, has shaped the present-day wine culture of northern Italy, southern France and their bordering countries.

- Erica O'Neal, Wine Director

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BY THE GLASS

SPARKLING

BISOL NV 'Crede', valdobbiadene prosecco superiore, brut, Veneto, Italy	13 52
VILLA RINALDI NV 'la prima cuvee', chardonnay, Alto-Adige, Italy	17 66

WHITE

TEMENT 2014 'bergenhausener', sauvignon blanc, Steiermark, Austria	11 41
KALTERN CALDARO 2014 pinot grigio, Trentino-Alto Adige, Italy	12 46
MUZIC 2014 malvasia istriana, Friuli Venezia-Giulia, Italy	14 56
RONCO DEL GELSO 2015 'latimis', collio blend, Friuli Venezia-Giulia	15 60
SAINT COSME 2015 marsanne/picpoul/clairette, Côte du Rhône, France	16 64
VILLA RUSSIZ 2014 friulano, Friuli Venezia-Giulia, Italy	18 68

ORANGE

RONCO SEVERO 2014 ribolla gialla, Friuli Venezia-Giulia, Italy	15 62
PARASCHOS 2011 'kai bianco', tocai friulano, Friuli Venezia-Giulia, Italy	17 68

RED

ST MICHAEL-EPPAN 2014 pinot noir, Alto-Adige, Italy	11 44
DOMAINE DE LISES 2014 'Equinoxe', syrah, Crozes Hermitage, France	14 56
MACULAN 2013 'palazzotto', cabernet sauvignon, Veneto, Italy	19 75
REVERDITO 2012 barolo, nebbiolo, Piemonte, Italy	20 80
RENATO FENOCCHIO 2011 'Stardereri', Barberesco, nebbiolo, Piemonte, Italy	23 92

BY THE BOTTLE

SPARKLING

METODO CLASSICO

VILLA RINALDI NV <i>'la prima cuvee', chardonnay, alto-adige, italy</i>	65
ARCARI E DANESI NV <i>'dosaggio zero', franciacorta, lombardy, italy</i>	99
VINI LA VALLE <i>franicacorta rosé, lombardy, italy</i>	120
VILLA RINALDI 2005 <i>pinot noir, alto-adige, italy</i>	150

METODO ITALIANO

VALLIS MARENI NV <i>'ombra', prosecco di valdobbiadene, brut, veneto, italy</i>	46
BISOL NV <i>'Crede', valdobbiadene prosecco superiore, brut, veneto, italy</i>	52
ADRIANO ADAMI 2014 <i>'sur lievito', brut, prosecco di valdobbiadene, veneto, italy</i>	69

WHITE WINE

The world looks to France for benchmarks in wine of a varietal or style. White wine is no exception and it is where the French get it right, almost all the time. Here at Italienne, we challenge you to look at the incomparable white wines of Italy by their respective locales. Sauvignon blanc and chardonnay excel in the rolling hills of the collio in Friuli and Brda in Slovenia. Vermentino from Liguria provides the same salty mineral expression and savory notes you find in the traditional French regions of Sancerre or Muscadet. The aromatic varietals of piemonte provide a refreshing quality while German and Austrian varietals shine in the valleys of Alto Adige. The Rhône white varietals have an underexposure in our cellars and lists and I find that they provide incredible experiences with poultry, richer seafood and cream dishes. Discover your new favorite go-to white wine.

A WORD ON MACERATED WINES

Macerated white wines have more body and complexity to them. 'Orange wines' get their nickname from their shade of orange appearance in the glass. These are white wines that are vinified like red wines, or, more easily, have a longer contact period of skins and juice to 'stain' the juice to a darker color. These wines are fantastic in food pairing applications and can stand up to spice laden dishes, briny and salty bites, and herbaceous meat dishes. You will see a small 'm' next to the description indicating these wines on our list.

NORTHERN ITALY

LIGURIA

ALTAVIA 2012 *'noname', vermentino/viognier* 64

PIEMONTE

VILLA SPARINA 2014 *cortese* 39

GUIDOBONO 2014 *arneis* 46

LA SPINONA 2014 *'langhe' chardonnay* 52

VENETO

ROCCOLO GRASSI 2014 *gargenega* 56

CONTRÀ SOARDA 2014 *vespaiolo* 59

SUAVIA 2012 *'massafitti', trebbiano* 65

ALTO-ADIGE

KALTERN CALDARO 2014 *pinot grigio* 46

ABBAZIA DI NOVACELLA 2012 *'praepositus' sylvaner* 76

KALTERN CALDARO 2013 *'vial', pinot bianco* 55

KÖFERERHOF 2014 *grüner veltliner* 64

KÖFERERHOF 2014 *riesling* 64

FRIULI VENEZIA-GIULIA

SCARBOLO 2014 *sauvignon blanc* 45

VENICA & VENICA 2014 *'ronco del cero', sauvignon blanc* 67

RONCO DEL GNEMIZ 2015 *'peri', sauvignon blanc* 115

MARCO FELLUGA 2015 *'mongris' pinot grigio* 44

SCARPETTA 2015 *pinot grigio* 45

VILLA RUSSIZ 2014 *pinot bianco* 65

LE MONDE 2014 *ribolla gialla* 53

RONCO SEVERO 2014 *ribolla gialla^m* 75

MUZIC 2014 *malvasia* 56

DORO PRINCIC 2014 *malvasia* 70

VENICA & VENICA 2014 *malvasia* 82

NORTHERN ITALY *continued*

FRIULI VENEZIA-GIULIA

RONCO DEL GNEMIZ 2015	<i>'sol', chardonnay</i>	115	
RONCO DEL GELSO 2015	<i>'latimis', pinot bianco/riesling/friulano/traminer</i>	60	
EDI KEBER 2014	<i>'collio bianco', friulano/malvasia/ribolla gialla</i>		75
LE DUE TERRE 2013	<i>'sacrisassi bianco', friulano/ribolla gialla^m</i>		99
ZUANI 2014	<i>collio bianco, friulano/chardonnay/pinot grigio</i>		59
VILLA RUSSIZ 2014	<i>friulano</i>	68	
DORO PRINCIC 2014	<i>friulano</i>	70	
RONCO DEL GNEMIZ 2014	<i>'san zuan', friulano</i>	78	
FRANCO TOROS 2014	<i>friulano</i>	86	
PARASCHOS 2011	<i>'bianco', friulano^m</i>	58	

SOUTHERN FRANCE

NORTHERN RHONE

PIERRE GAILLARD 2013	<i>roussanne, saint joseph</i>	86
DOMAINE PIERRE ET JEROME COURSDON 2015	<i>'silice', marsanne, saint joseph</i>	78
DOMAINE BONNEFOND 2015	<i>côte chatillon, viognier, condrieu</i>	115
SAINT COSME 2013	<i>vignonier, condrieu</i>	160

SOUTHERN RHONE

SAINT COSME 2015	<i>marsanne/picpoul/viognier/picpoul, côte du Rhône</i>	64
DOMAINE PIGNAN 2015	<i>chateauneuf-du-pape</i>	88

BORDERS

AUSTRIA

TEMENT 2014	<i>'bergenhausener', sauvignon blanc, styria</i>	41
TEMENT 2013	<i>'pino.t sulz', weissburgunder (pinot blanc), steiermark</i>	58
NEUMEISTER 2015	<i>steirische klassik, morillon (chardonnay), sudoststeiermark</i>	46
NEUMEISTER 2015	<i>grauburgunder (pinot grigio), sudoststeiermark</i>	46

SLOVENIA

BURJA 2013	<i>malvazija, vipavska valley</i>	49
BURJA 2010	<i>'bela', malvazija/rebula/welschriesling/riesling, vipavska valley</i>	68

CROATIA

KLABJAN 2006	<i>malvazija, reserve, istria</i>	89
KOZLOVIĆ 2015	<i>malvazija, istria</i>	46
ZLATAN OTOK 2014	<i>pošip, dalmatia</i>	55

ROSÉ WINE

Everyone's favorite beverage when the sun starts to shine and the beach seems too far away. Rosé can be made in three dominant ways; blending, skin contact and saignée or 'bleeding' which the French have mastered. After all, Provence is the first place people think of when one hears the word, rosé.

Italian rosato is just as fun and flexible. Nebbiolo provides a floral and savory character to this style while lagrein can rival the savory rosés of tavel. Each of these wines are unique and can be enjoyed as a light easy aperitif to a complex pairing with your entrée.

NORTHERN ITALY

PIEMONTE

NERVI 2015 *'Rosa'*, *nebbiolo/uva rara, gattinara, piemonte* 68

SOUTHERN FRANCE

SOUTHERN RHONE

DOMAINE LAFOND 2015 *tavel, southern rhone* 62

CHATEAU GASSIER 2015 *'esprit gassier', grenache/cinsault/syrah, côte de
provence* 65

RED WINE

Italian wine will always stand out in the 'world of wines' because their incredible structure enhances food unlike any other. We think you'll discover the Rhône wines possess a power and spiciness of their own. Compare the boldness and savory aspect of Côte-Rôtie and Barolo; try Chateauneuf-du-Pape alongside Valpolicella. Pinot noir finds a home outside of France in northern Italy, and Bordeaux varietals excel in the historical 'tre venezie' regions of Trentino -Alto Adige, the Veneto, and Friuli Venezia-Giulia. Play around with the extended family of Rhône Valley's Syrah such as Fumin, Cornalin, Schiava, Teroldego, Lagrein and Refosco.

The great wines of these worlds are more similar in body, texture, and flexibility than you may have realized. We welcome you to connect with them own your own with Italiienne's unique fare.

NORTHERN ITALY

VALLE D'AOSTA

LO TRIOLET 2015	<i>gamay</i>	59	
EZIO VOYAT 2014	<i>'le muraglie rosso', dolcetto/petit rouge</i>		82

LIGURIA

ALTAVIA 2010	<i>rossesse</i>	65	
TERENZUOLA 2014	<i>vermentino nero</i>	48	

PIEMONTE

SCARPETTA 2014	<i>barbera d'alba</i>	48	
PODERI RUGERI CORSINI 2013	<i>barbera d'alba</i>	52	
BRUNA GRIMALDI 2013	<i>'scassa', barbera d'alba</i>	58	
IULI 2014	<i>'umberto', barbera d'alba</i>	64	
CASCINA FONTANA 2013	<i>nebbiolo, langhe</i>	78	
PELISSERO 2013	<i>nebbiolo, langhe</i>	76	
ANTONIOLO 2014	<i>'juvenia', nebbiolo, colline novaresi</i>		60

PIEMONTE- BARBARESCO

PELISSERO 2012	<i>'cascina crosa', neive</i>	75	
RENATO FENOCCHIO 2011	<i>'starderì', neive</i>	92	
CASTELLO DI NEIVE 2013	<i>barbaresco, neive</i>	99	
SOTTIMANO 2012	<i>'cotta', neive</i>	125	
SOTTIMANO 2012	<i>'pajore', treiso</i>	125	
MOCCAGATTA 2008	<i>'basarin', barbaresco</i>	130	
CA' DEL BAI0 2011	<i>'pora', barbaresco</i>	145	
MARCHESI DI GRESY 2010	<i>'martinenga camp gros', barbaresco</i>	195	
MARCHESI DI GRESY 2005	<i>'martinenga camp gros', barbaresco</i>		225
MARCHESI DI GRESY 1995	<i>'martinenga camp gros', barbaresco</i>		350
GAJA 1985	<i>barbaresco, barbaresco</i>	495	

NORTHERN ITALY *continued*

PIEMONTE- BAROLO

FRATELLI ALESSANDRIA 2011	<i>barolo, verduno</i>	105	
TREDIBERRI 2011	<i>barolo, la morra</i>	115	
FRATELLI ALESSANDRIA 2011	<i>'san lorenzo', barolo</i>	129	
CASCINA FONTANA 2010	<i>barolo, barolo</i>	130	
SERIO & BATTISTA BORGOGNO 2006	<i>'cannubi', riserva, barolo</i>	115	
GIUSEPPE RINALDI 1995	<i>'brunate/le coste', barolo</i>	595	
GIUSEPPE RINALDI 1997	<i>'cannubi san lorenzo', barolo</i>	565	
GIUSEPPE RINALDI 1999	<i>'brunate/le coste', barolo</i>	625	
BARTOLO MASCARELLO 1996	<i>barolo, barolo</i>	690	
ODDERO 1996	<i>barolo, serralunga d'alba</i>	255	
ODDERO 1997	<i>barolo, serralunga d'alba</i>	225	
FONTANAFREDDA 1996	<i>'vigna la rosa', serralunga d'alba</i>	310	
CAPPELLANO 2004	<i>'otin fiorin piè rupestris', serralunga d'alba</i>	325	

VENETO

MACULAN 2013	<i>'palazzotto', cabernet sauvignon</i>	75	
BUGLIONI 2012	<i>'il bugiardo', valpolicella classico superiore</i>		72
ROCCOLO GRASSI 2011	<i>valpolicella superiore</i>	85	
CA DEL MONTE 2000	<i>amarone della valpolicella</i>	110	

TRENTINO - ALTO ADIGE

KALTERN CALDARO 2014	<i>'pfafferhof', schiava/lagrein</i>	56	
GUMPHOF 2015	<i>schiava</i>	65	
RUDI VINDIMIAN 2013	<i>teroldego</i>	48	
THURNHOF 2013	<i>'merlau', lagrein</i>	56	

FRIULI VENEZIA-GIULIA

RONCO DEL GNEMIZ 2013	<i>'rosso di jacopo', merlot/cabernet franc</i>	62	
PARASCHOS 2009	<i>'rosso', merlot</i>	58	
MEROI 2013	<i>'nestri', merlot</i>	72	
RONCO SEVERO 2014	<i>schiopezzino</i>	88	
RONCHI DI CIALLA 2011	<i>ribolla nera</i>	65	

SOUTHERN FRANCE

NORTHERN RHONE

LOUIS CHEZE 2009	<i>'anges' syrah, saint joseph</i>	58	
DOMAINE COURSDON 2013	<i>'olivaie', saint joseph</i>	130	
DOMAINE DES LISES 2014	<i>'equinoxe', crozes-hermitage</i>	59	
DOMAINE DES LISES 2013	<i>cornas</i>	110	
PIERRE GAILLARD 2008	<i>cornas</i>	145	
PIERRE GAILLARD 2009	<i>cornas</i>	125	
PIERRE GAILLARD 2009	<i>Côte-Rôtie</i>	150	
DOMAINE PICHAT 2014	<i>'Loss', Côte-Rôtie</i>	154	
DOMAINE PICHAT 2012	<i>'Champons', Côte-Rôtie</i>	154	
LOUIS CHEZE 2012	<i>'belle demoiselle', Côte-Rôtie</i>	99	
CLUSEL ROCH 2013	<i>Côte-Rôtie</i>	135	
PATRICK ET CHRISTOPHE BONNEFOND 2013	<i>'colline de couzou', Côte-Rôtie</i>	125	

SOUTHERN RHONE

LE SEPT PIERES 2014	<i>coteaux de l'ardeche</i>	56	
DOMAINE DE DIONYSOS 2011	<i>'la devèze, cotes de rhone, 1500ml</i>	89	
DOMAINE SAINT GAYAN 2012	<i>gigondas</i>	75	
CLOS DU MONT-OLIVET 2006	<i>chateauneuf-du-pape</i>	125	
PIERRE USSEGLIO 2007	<i>chateauneuf-du-pape</i>	112	
CLOS SAINT JEAN 2008	<i>chateauneuf-du-pape</i>	99	
DOMAINE MATHIEU 2012	<i>'tradition', chateauneuf-du-pape</i>	98	
RAYMOND USSEGLIO 2012	<i>'imperial', chateauneuf-du-pape</i>	155	
DOMAINE ROGER PERRIN 2011	<i>chateauneuf-du-pape, 1500ml</i>	160	

PROVENCE

LA BASTIDE BLANCHE 2012	<i>'cuvée fontaneou', mouvedre/grenache, bandol</i>	68	
JEAN PIERRE GAUSSAN 2010	<i>'longue garde', mouvedre, bandol</i>	75	
JEAN PIERRE GAUSSAN 2004	<i>'longue garde', mouvedre, bandol</i>	95	
HECHT & BANNIER 2011	<i>mouvedre/grenache, bandol, 1500ml</i>	155	

BORDERS

SLOVENIA

SANCTUM 2014	<i>pinot noir, podravje</i>	40
TAVCAR 2011	<i>teran, karst</i>	66

KLINEC 2010	<i>'quela', cabernet sauvignon/merlot/cabernet franc, goriška brda</i>	95
BURJA 2011	<i>'noir', pinot noir, vipavska dolina, 1500ml</i>	160

CROATIA

PILIŽOTA 2013	<i>babić, dalmatia</i>	56
BURA 2014	<i>'galeria', plavac mali, dalmatia</i>	59

DESSERT

NORTHERN ITALY

MACULAN 2015 *'dindarello', moscato fior d'arancio, veneto, 375ml* 11|66
RONCHI DI CIALLA 2011 *picolit di cialla, friuli venezia-giulia, 500 ml* 12 |
96
CASCINA CHICCO NV *arneis, vendemmia tardiva, piemonte, 375ml* 17|102
BUGLIONI 2011 *recioto della valpolicella, veneto, 500 ml* 15 |104
ERBALUNA NV *barolo chinato, piemonte, 500 ml* 12 | 96

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