

Insalate ed Antipasti

MISTA Butter lettuce, radicchio, shaved carrots, sliced tomatoes, balsamic dressing	8.00
RUGOLA E RADICCHIO SALAD	10.00
With shaved parmesan cheese, sliced tomatoes, extra virgin olive oil and aceto balsamico,	
CAESAR SALAD	11.00
Hearts of Romaine lettuce, shaved Reggiano cheese, tossed with light Caesar dressing, and served with homemade garlic croutons. (contains pasteurized eggs)	
CAPRESE	13.00
Fresh buffalo style (pasteurized) mozzarella cheese with sliced tomatoes and fresh basil	
BURRATA	15.00
Fresh, soft, creamy (pasteurized) mozzarella cheese, on bed of fresh rugola, with cherry tomatoes, extra virgin olive oil and 12 year old aceto balsamico	
INSALATA DI CARCIOFINI	16.00
Shaved fresh baby artichoke tossed with fresh rugola, diced celery, Parmesan cheese in lemon, garlic and mustard dressing. (contains pasteurized eggs)	
PEPERONI ARROSTITI CON CAPRINO FRESCO	14.00
Roasted yellow and red bell peppers, brushed with extra virgin olive oil, topped with fresh parsley, served with fresh sliced goat cheese and Kalamata olives	
PROSCIUTTO MELONE	18.00
Parma ham, topped with fresh cantaloupe melon	
BRESAOLA	18.00
Imported aged beef tenderloin, topped with fresh rugola, shaved Reggiano cheese, olive oil and lemon juice	
BRUSCHETTA	7.00
Toasted bread, topped with fresh chopped tomatoes and basil, lightly seasoned with garlic oil	
BABY SPINACH or RAPINI (AGLIO, OLIO E PEPERONCINO)	7.50
Sautéed with garlic cloves, olive oil and 2 touches of red chili flakes	
INSALATA DI MARE (lukewarm)	22.00
Manila Clams, N.Z. mussels, shrimp & calamari, with extra virgin olive oil & lemon juice	
FRYED CALAMARI	16.00
Served with side of medium spicy marinara sauce	
GRILLED CALAMARI	16.00
Grilled calamari dressed with a touch of Worcestershire sauce	

(Add \$ 2.00 to split salads or antipasti)

Zuppe

ZUPPA DI VEGETALI (vegetable broth)	9.50
Fresh vegetable soup	
PASTA E FAGIOLI SOUP (chicken broth)	9.50
Purée of white cannellini beans with a little bit of chopped up pasta	
ZUPPA DI ASPARAGI (chicken broth / non-dairy)	11.00
Fresh asparagus purée, with a little onions, garlic and potatoes in the mix,	

Paste

CAPELLINI ALLA CHECCA	14.50
Angel hair, fresh chopped tomatoes, basil, a touch of extra virgin olive oil and a hint of garlic	
RIGATONI ALLA NORMA	17.00
Tubular pasta with eggplant, plum tomatoes, scamorza cheese, onion, garlic, basil, thyme and a touch of red chili flakes	
LINGUINE AL PESTO E POMODORO	16.00
Linguine pasta with homemade pesto and tomato sauce	
PENNE ARRABBIATA	14.50
Penne pasta with lots of garlic cloves in spicy tomato sauce	
FETTUCCINE BOLOGNESE	17.00
Flat egg noodles with delicate lean, ground free range veal in tomato sauce	
PENNE AL POMODORO E BASILICO	14.50
Penne pasta with basil and tomato sauce	
RIGATONI GORGONZOLA	16.00
Tubular pasta in a creamy gorgonzola sauce	
RIGATONI AMATRICIANA	18.00
Tubular pasta, pancetta, onions, pecorino cheese, garlic, red chili flakes and tomato sauce	
LINGUINE AL RADICCHIO	18.00
Linguine pasta with pancetta, radicchio, parmesan cheese and cream	
LINGUINE PORTOFINO	19.00
Fresh chopped tomatoes, shrimp, basil, extra virgin olive oil and a little garlic	
LINGUINE MARE (Choice of tomato or white wine sauce)	22.00
Linguine pasta with Manila clams, N.Z. mussels, shrimp, calamari, snow crab claw, garlic, parsley and a touch of red chili flakes.	
LINGUINE CLAMS E PORCINI IN BIANCO	22.00
Linguine pasta with Manila clams and fresh porcini mushrooms in white wine garlic sauce	
ZUCCHINI AS "SPAGHETTI PASTA" SUBSTITUTION	4.00
BROWN RICE PASTA SUBSTIT. (Kosher, gluten, wheat-free, Tinklada, fusilli shape)	2.00
QUINOA SHELLS SHAPED PASTA SUBSTIT. (Kosher, gluten, corn, wheat -free)	2.00
(by Ancient Harvest)	

(Appetizer size pastas are available at dinner for first course and for kids only)
(Pasta split charge \$ 5.00)

Riso

RISOTTO AI FUNGHI PORCINI IN BIANCO	22.00
RISOTTO MARE ROSSO	22.00

Secondi

PETTO DI POLLO PAILLARD (FREE RANGE)	23.00
Boneless, skinless, pounded, grilled breast of chicken, seasoned with a touch of garlic and rosemary, served with rosemary roasted potatoes and sautéed mixed vegetables	
PETTO DI POLLO PIZZAIOLA (FREE RANGE)	24.00
Boneless, skinless, pounded, breast of chicken, sautéed in garlic and oregano tomato sauce, served with rosemary roasted potatoes and sautéed mixed vegetables	
COSTOLETTA DI VITELLA MILANESE (FREE RANGE)	44.00
Thinly pounded, breaded, pan fried veal rack, served with rosemary roasted potatoes, fresh chopped tomatoes and basil (contains egg)	
SCALOPPINE AI FUNGHI (FREE RANGE)	28.00
Medallions of veal, sautéed with a white wine mushroom sauce, served with rosemary roasted potatoes and sautéed mixed vegetables	
SCALOPPINE AL MARSALA (FREE RANGE)	28.00
Medallions of veal, sautéed with Marsala sauce, served with rosemary roasted potatoes and sautéed mixed vegetables	
SCALOPPINE PICCATA AL LIMONE (FREE RANGE)	28.00
Medallions of veal, sautéed with white wine, lemon and butter sauce, served with rosemary roasted potatoes and sautéed mixed vegetables	
SCALOPPINE AI CARCIOFINI (FREE RANGE)	30.00
Medallions of veal, sautéed with a white wine baby artichoke sauce, served with rosemary roasted potatoes and sautéed mixed vegetables	
TAGLIATA DI MANZO (CERTIFIED ANGUS NATURAL)	35.00
Sliced New York steak, dressed with balsamic sauce, (olive oil, raw garlic, lemon basil) served on a bed of rugola, with sautéed RAPINI and rosemary roasted potatoes	
ZUPPA DI PESCE IN GUAZZETTO	30.00
Manila clams, N.Z.mussels, calamari, shrimp, snow crab claw and fresh fish in a lightly spicy tomato sauce with garlic bread	
FRESH FISH OF THE DAY (Ask your server)	MARKET PRICE

(Entrees split charge \$ 5.00)

Contorni / Sides

SAUTEED or STEAMED:

CARROTS, BROCCOLI, YELLOW SQUASH, BABY SPINACH AND RAPINI	(each)	5.00
ROSEMARY ROASTED POTATOES		5.00
FRESH CHOPPED TOMATOES AND BASIL		5.00

Pizze

MARGHERITA	<i>Tomato sauce, mozzarella and basil</i>	14.00
FUNGHI	<i>Tomato sauce, mozzarella and mushrooms</i>	16.00
PATATE & ROSMARINO	<i>Potato and rosemary</i>	15.00
FIORI & SPECK	<i>Zucchini flowers, mozzarella and speck</i>	18.00
PROSCIUTTO	<i>Tomato sauce, mozzarella and prosciutto</i>	18.00
SALSICCIA E PARMIGIANO	<i>Tom sauce, mozzar, sweet sausage & Parm cheese</i>	16.00
DIAVOLA	<i>Tomato sauce, mozzarella and spicy salamino</i>	15.00
CIPOLLA & GORGONZOLA	<i>Tom sauce, mozzar, onions & gorgonzola cheese</i>	15.00
MOZZARELLA E RUCOLA	<i>Mozzarella and rucola</i>	14.00

Bevande

SAN PELLEGRINO / PANNA	SPARKLING 750 ML / FLAT 1,000 ML	7.00
VOSS ARTESIAN WATER	SPARKLING / FLAT (375 MI)	5.00
COKE / DIET COKE / 7 U		4.00
COCA COLA DE MEXICO		5.00
LIMONATA SAN PELLEGRINO	FIZZY	4.00
LEMONADE	FRESH	4.00
CRANBERRY JUICE		4.00
LAVAZZA ESPRESSO / COFFEE	REGULAR AND DECAFFEINATED	3.50
LAVAZZA CAPPUCCINO	REGULAR AND DECAFFEINATED	4.00
LAVAZZA CAFFE' LATTE	REGULAR AND DECAFFEINATED	4.00
LAVAZZA AMERICANO	REGULAR AND DECAFFEINATED	4.00
LAVAZZA HOT CHOCOLATE		4.00
LAVAZZA ICED TEA		4.00
TEAS (See tea menu)		4.00

20% gratuities will be applied to parties of 8 and above

Lunch at 20% discount on all items except pizza



Pizzas

Margherita 14

Mozzarella, tomato sauce and basil

Funghi 16

Tomato sauce, mozzarella and white mushrooms

Funghi e Prosciutto 18

Tomato sauce, mozzarella, mushroom and Parma

Patate e rosmarino 15

Roasted potatoes and rosemary

Diavola 15

Tomato sauce, Mozzarella, and spicy salamino

Acciughe 14

Tomato sauce, anchovies and fresh oregano

Salciccia e Parmigiano 16

Tomato sauce, mozzarella, sweet sausage and Parmesan cheese

Salsiccia e friarielli 16

Tomato sauce, mozzarella, sweet sausage and rapini

Cipolla e gorgonzola 15

Tomato sauce, mozzarella, onions and gorgonzola cheese

Fresh mozzarella e rucola 14

Mozzarella and rucola

Fontina e speck 18

Tomato sauce, mozzarella, fontina cheese and speck

Regina 16

Cherry tomatoes, buffalo mozzarella and basilico

Calzone Margherita 14

Tomato sauce and mozzarella

Patate e wurstel 14

Tomato sauce, mozzarella, potatoes and hot dogs rings

Nutella 14

Hazelnut spread Ferrero



Pizza Tasting

\$ 18.00
choice of 3 flavors

Margherita

Tomato sauce, mozzarella and basil

Funghi

Tomato sauce, mozzarella and mushrooms

Diavola

Tomato sauce, mozzarella and spicy salamino

Patate e rosmarino

Thinly sliced potatoes and rosemary

Acciughe

Tomato sauce, anchovies and oregano

Salciccia e Parmigiano

Tomato sauce, mozzarella, sweet sausage and Parmesan cheese

Cipolla e gorgonzola

Tomato sauce, mozzarella, onions and gorgonzola cheese

Mozzarella e rucola

Mozzarella and rucola

Mix green salad	\$ 4.00
Calamari fritti	\$ 7.00
Antipasto di campagna <i>Roasted bell peppers, zucchini and eggplant</i>	\$ 9.00
Antipasto di montagna <i>Salame, prosciutto, lonza e olive verdi</i>	\$ 9.00
Chianti bottle	\$ 30.00
Chianti glass	\$ 8.00
Verdicchio bottle	\$ 30.00
Verdicchio glass	\$ 8.00
Pellegrino	\$ 5.00
Panna	\$ 5.00
Coca Cola de Mexico	\$ 5.00
Soft drinks / coffees	\$ 4.00

Dolci

CHEF DESSERT OF THE DAY 9.00

ASK THE SERVER

HOMEMADE TIRAMISU' 9.00

TWO LAYERS OF ESPRESSO DRENCHED LADYFINGERS, DIVIDED BY MASCARPONE CHEESE AND DUSTED WITH COCOA BUTTER (CONTAINS PASTEURIZED EGG)

HOMEMADE ORO NERO 9.00

CHOCOLATE MOUSSE WITH TANGERINE AND APPLE GELATIN CENTER ON A SOFT HAZELNUT COOKIE BASE.

TOPPED WITH A CACAO GLAZE. (CONTAINS PASTEURIZED EGG)

HOMEMADE LEMON DELIZIA 9.00

SPONGE CAKE AND LEMON CUSTARD, COVERED WITH A LEMON CREAM SCENTED WITH THE GRATED PEEL OF LEMON AND A TOUCH OF LIMONCELLO

HOMEMADE RICOTTA AND PEARS 9.00

HAZELNUT CRUMB CAKE STUFFED WITH A MANTECATA RICOTTA CREAM CHEESE WITH CUBES OF WILLIAMS PEARS.

APPLE TART 9.00

SHORT PASTRY BASE FILLED WITH SLICED APPLES AND GLAZE, DECORATED WITH A LATTICE OF SHORT PASTRY STRIP

GRANDMOTHER TART 9.00

PASTRY CREAM WITH A HINT OF LEMON ON A BASE OF SHORT PASTRY, COVERED WITH PINE NUTS, ALMONDS AND POWDERED SUGAR

NEW YORK STYLE CHOCOLATE CHIP CHEESECAKE 9.00

NEW YORK STYLE CHEESECAKE STUDED WITH CHOCOLATE CHIPS AND COVERED WITH CHOCOLATE FLAKES

HOMEMADE CRÈME CARAMEL 9.00

CREAMY CUSTARD TOPPED WITH CARAMELIZED SUGAR

HOMEMADE CRÈME CARAMEL WITH FRESH BERRIES)

14.00

MIXED ITALIAN COOKIES 7.00

TOZZETTI, AMARETTI, BACI DI DAMA AND MORE



(A \$ 2.50 PER PERSON CAKE CUTTING CHARGE WILL BE APPLIED ON ANY OUTSIDE CAKES)

Gelati

HOMEMADE ORANGE GELATO 9.00
SORBET STYLE ORANGE ICE CREAM, SERVED IN THE FRUIT SHELL

TARTUFO AL CIOCCOLATO GELATO 9.00
ZABAIONE GELATO CUSTARD (EGG YOLK, SUGAR AND SWEET MARSALA), SURROUNDED BY CHOCOLATE ICE CREAM AND CARAMELIZED HAZELNUTS, TOPPED WITH COCOA POWDER

AFFOGATO 9.00
CHOCOLATE CHIP CHOCOLATE ICE CREAM
DROWNING IN REGULAR OR DECAFFEINATED LAVAZZA ESPRESSO

Sorbetti

LEMON 9.00
REFRESHING LEMON SORBET, SERVED IN THE NATURAL FRUIT SHELL

COCONUT 9.00
CREAMY COCONUT SORBET, SERVED IN THE NATURAL FRUIT SHELL

MIXED BERRIES 9.00

Frutta Fresca

FRESH BERRIES AND WHIPPED CREAM 10.00

Ports and Dessert Wines

GRAHAM, TAWNY, PORT, 1970 48.00
40 YEARS OLD, GRAHAM, TAWNY PORT N.V. 24.00
20 YEARS OLD, SANDEMAN, TAWNY PORT N.V. 14.00
10 YEARS OLD, TAYLOR FLADGATE, TAWNY, PORT N.V. 10.00

VIN SANTO, LUNGAROTTI E CANTUCCI 14.00
BRACHETTO D' ACQUI, ROSE REGALI 13.00
MOSCATINO D' ASTI, LE NIVOLE 12.00

TEAS
by
MIGHTY LEAF
\$ 4.00

Black teas

ORGANIC BREAKFAST

ORGANIC EARL GREY

BOMBAY CHAI

Green teas

ORGANIC SPRING JASMINE

GREEN TEA TROPICAL

MARRAKESH MINT GREEN TEA

Herbal teas

ORGANIC AFRICAN NECTAR

CHAMOMILLE CITRUS

GINGER TWIST



Bruschette

Caprese \$ 5.00
(buffalo mozzarella and tomatoes)

Funghi trifolati \$ 5.00
(sautéed mushrooms)

Verdure \$ 5.00
(vegetables)

Mixed plate \$ 5.00

Pizzette

Margherita \$ 7.00
(tomato, basil and mozzarella)

Funghi \$ 7.00
(mushrooms)

Focaccina olio e rosmarino \$ 6.00
(Italian focaccia bread with oil and rosemary)

Spiedini (Skewers)

Smoked mozzarella e pancetta \$ 8.00
(mozzarella and Italian bacon)

Calamari e gamberi gratinati \$ 8.00
(squid and shrimp)


Verdura \$ 7.00
(vegetables)


Mixed meats \$ 10.00
(chicken, lamb and pork)


Frittini misti \$ 6.00


(Arancini Crocchette di patate Vegetali)
(Italian rice balls, potato croquettes and deep fried vegetables)

Cocktail menu

Negroni Noir \$ 10.00 
An Italian classic with a touch of Cynar to take it, and you, to the dark side.

Americano \$ 10.00 
Once Known as the Milano-Torino, this classic is now an America favorite.


Fellini Bellini \$ 10.00 
Peach Nectar and Prosecco made garish with brandied Maraschino cherries.

Limoncello drop \$ 10.00 
Our Italian home made Limoncello poured up as an ice-cold Martini.

Black Bari Bamble \$ 12.00
Bulliest Bouboun and black berries give this coastal cooler its kick.

Cardinal Cyn \$ 10.00
A saintly Courvosier Side Car with a splash of something devilish

G.T.L. \$ 10.00
Plymouth, Fever Tree, and fresh lime comprise this deconstructed staple.

Sergio Leone \$ 10.00 
Its good, its bad, its ugly, and it won't cost you a fist full of dollars.

The leaning tower \$ 12.00
Tuaca puts the slant on this Italiano variation of a Long Island Iced Tea.

Gondola Ride \$ 12.00
This cool, refreshing, cucumber-mint concoction will have you floating.

Beer list

Kaliber	non alcoholic	Holland	\$ 5.00	
Amstel light	light lager	Holland	\$ 5.00	
Heineken	pale lager	Holland	\$ 5.00	
Peroni	pale lager	Italy	\$ 5.00	
Moretti	lager	Italy	\$ 5.00	
Moretti la Rossa	double malt	Italy	\$ 6.00	
Stella Artois	pale lager	Belgium	\$ 6.00	
Sierra Nevada	pale ale	Usa	\$ 6.00	
Lagunitas IPA	India pale ale	Usa	\$ 6.00	
Blue Moon white	witbier	Belgium	\$ 6.00	
Guinness	dry stout	Ireland	\$ 7.00	
Newcastle	brown ale	England	\$ 6.00	
Weihenstephaner	hefeweizen	Germany	\$ 10.00	
Affligem blond	ale	Belgium	\$ 8.00	
Chimay Red Trappist	ale	Belgium	\$ 8.00	
Young's Double Choc	sweet stout	England	\$ 7.00	
Estrella Damm "Inedit"	witbier (750 ml)	Spain	\$ 22.00	

Happy Hours

4:00 to 7:00 pm
(look for the logo on the list)

Selected beers \$ 3.00

Selected cocktails \$ 6.00

Prosecco Canella \$ 6.00

Pinot Noir Sarah Vinyards \$ 6.00

Pinot Grigio Maso Canali \$ 6.00

Rosso Villa Antinori \$ 6.00

Cab Sauv Oberon \$ 6.00

Chard Shug Vinyards \$ 6.00

BY THE GLASS



Champagne & Sparkling

glass

Kir Royal (Laurent Perrier and a touch of Crème de Cassis)	23.00
Champagne, Laurent Perrier, N.V. – France (Easy, uncomplicated, with low acidity and very smooth)	22.00
Brachetto d' Acqui, Rose Regali, Banfi, 2009 – Piemonte (Medium / sweet)	13.00
Prosecco di Conegliano, Zonin, N.V. – Veneto (Crisp light dry sparkling with yellow apple aromas)	12.00
Bellini, (Peach Juice & Prosecco), Cocktail – Veneto	11.00
Mimosa, (Blood orange & Prosecco), Cocktail – Veneto	11.00

White Wines

bottle

Chardonnay, Shug, 2009 – Sonoma – Ca (Dry, crisp, with citrus and pineapple flavors)	12.00	48.00
Pinot Grigio, Maso Canali, 2009 – Friuli Venezia Giulia - Italy (Soft palate – apple, pineapple and almonds notes)	12.00	48.00
Sauvignon Blanc, Charles Krug, 2010 – Saint Helena Ca. (Fruity / Stainless steel tank)	10.00	40.00
Rose', Albia, Barone Ricasoli, 2009 – Tuscany (Medium)	10.00	40.00
Dry Riesling, Chateau St. Michelle, 2010 – Washington State (Medium and crisp)	9.00	36.00

Red Wines

Chianti, Classico, Marchese, Antinori, Riserva, 2008 –Toscana (Full-to medium-bodied, with fine, fruit-coated tannins and a medium finish)	17.00	68.00
Amarone, Classico, Righetti, della Valpolicella, 2008 – Veneto (Dried grape wine style - chocolaty)	16.00	64.00
Cabernet Sauvignon, Ladera, 2007 – Napa - Ca. (Full bodied, soft elegant with blackberry, toasted oak and vanilla aromas)	17.00	68.00
Pinot Noir, Sarah Vinyards, 2010 – Cental Coast - Ca (Medium dry, blackcherry flavors)	12.00	48.00
Rosso, Villa Antinori, 2007 – Toscana (60% Sangiovese, 20% Cabernet Sauvignon, 15% Merlot, 5% Syrah) (The wine is full-bodied with soft tannins)	12.00	48.00
Cabernet Sauvignon, Oberon, 2009 Napa - Ca (Velvety, with blackberry flavors)	11.00	44.00
Merlot Burgess, 2007 Napa - Ca (Rich round with a smooth finish)	10.00	40.00



French Champagne

	<u>glass / half / bottle</u>	
100 Cristal, 2002		350.00
200 Moet & Chandon, Dom Perignon, 2000		260.00
300 Taittinger, Brut, La Francaise, N.V.		115.00
400 Veuve Cliquot, Yellow Label, N.V.		105.00
500 Perrier Jouet, Grand Brut, N.V.		100.00
Louis Roederer, Brut, N.V.		100.00
600 Moet & Chandon, Brut Imperial, Rose', N.V.	70.00	
700 Taittinger, Brut, La Francaise, N.V.	58.00	
800 Laurent, Perrier, Brut Imperial, N.V.	22.00	
Kir Royal., Laurent, Perrier, Brut Imperial, N.V.	23.00	

Italian Methode Champenoise

	<u>glass / half / bottle</u>	
900 Bellavista, Franciacorta, Brut, N.V. – Lombardia		90.00
1000 Prosecco di Conegliano, Canella, N.V. – Valdobbiiana - Veneto		40.00
1100 Brachetto d' Acqui, Rose Regali, Banfi, 2010 – Piemonte (medium / sweet)	13.00	
1200 Prosecco di Conegliano, Zonin, N.V. – Valdobbiiana - Ven	12.00	
1300 Bellini, (Peach Juice and Prosecco) Cocktail – Veneto	11.00	
1400 Mimosa, (Blood Orange Juice and Prosecco) Cocktail – Ven	11.00	



HALF BOTTLES WHITE, CHAMPAGNE AND MORE

700	Champagne, Moet, Brut Imperial, Rose' – France	70.00
800	Champagne, Taittinger, Brut, La Francaise, N.V. – France	58.00
1	Chardonnay, Cakebread, 2010 – Napa	52.00
2	Chardonnay, Sonoma Cutrer, Russian River, 2009 – Sonoma	22.00

HALF BOTTLES REDS

3	Brunello di Montalcino, Col d'Orcia, 2005 – Tuscany	55.00
4	Barolo, Michele Chiarlo, Tortoriano, 2007 - Piemonte	45.00
5	Amarone, Classico, Valpolicella, Campagnola, 2007 – Veneto	43.00
6	Pinot Noir Etude, Carneros, 2008 – Napa	42.00
7	Cabernet Sauvignon, Silverado, 2006 – Napa	36.00
8	Merlot, , Starmont, Merryvale 2007 – Napa	30.00
9	Chianti, Classico, Nozzole, Riserva, 2005 – Tuscany	30.00

BEERS

Kaliber	non alcoholic	Holland	5.00
Amstel Light	light lager	Holland	5.00
Heineken	pale lager	Holland	5.00
Peroni	pale lager	Italy	5.00
Moretti	lager	Italy	5.00
Moretti la Rossa	double malt	Italy	6.00
Stella Artois	lager	Belgium	6.00
Sierra Nevada	pale ale	USA	6.00
Lagunitas IPA	India pale ale	USA	6.00
Blue Moon White	witbir	Belgium	6.00
Guinness	dry stout	Ireland	7.00
Newcastle	brown ale	England	6.00
Weihenstephaner	hefeweizen	Germany	10.00
Affligem blond	ale	Belgium	8.00
Chimay Red Trappist	ale	Belgium	8.00
Young's Doub Choc	witbier (750 ml.)	England	7.00
Estrella Damn "Inedit"	witbier (750 ml)	Spain	22.00



Italian White Wines

		<u>Bottle</u>
11	Capo Martino, in Rutaris, Jermann, 2004 – Friuli Venezia Giulia <i>(Ribolla, Tocai – Minimum oak, delicate aroma, soft and velvety)</i>	140
12	Chardonnay, Were Dreams, Jermann, 2007 – Friuli Venezia Giulia <i>(Rich, nutty, with well balanced oak)</i>	120
13	Vintage Tunina, Jermann, 2008 – Friuli Venezia Giulia <i>(Ribolla, Chardonnay, Sauvignon blanc, Malvasia and Picolit)</i> Oaky	110
14	Gavi DEI Gavi™, La Scolca, Black Label, 2009 – Piemonte <i>(Cortese grape – Dry – Mild aroma – no oak – “sur lie”= long time on the yeasts to achieve very low sulphites)</i>	90
15	Roero Arneis, Bruno Giacosa, 2009 – Piemonte <i>(Arneis grape – Buttery and smooth)</i>	68
16	Pinot Grigio, Livio Felluga, Collio, 2010 – Friuli Venezia Giulia <i>(Soft palate – Lemon, lime and pear notes)</i>	58
17	Pinot Grigio, Sanct Valentin 2008 – Friuli Venezia Giulia <i>(Medium to full body, low acidity and long finish of peach and citrus)</i>	75
18	Verdicchio, Bucci, Castelli di Jesi, 2009 – Marche <i>(Crisp – Ripe fruit notes)</i>	50
	Pinot Grigio, Masi Canali, 2009 – Friuli Venezia Giulia <i>(Soft palate – apple, pineapple and almonds notes)</i>	48
19	Terre di Tufi, Terruzzi and Puthod, 2007 - Toscana <i>(Vernaccia grape – medium body - crisp)</i>	45
20	Rose', Albia, Barone Ricasoli, 2009, Toscana (Medium)	40



California White Wines

		<u>Bottle</u>
21	Chardonnay, Kistler, Les Noisetier, 2009 – Russian River <i>(Full bodied and crisp)</i>	100
22	Chardonnay, Far Niente, 2010 – Napa <i>(Oaky)</i>	100
23	Chardonnay, Chateau Montelena, 2008 – Napa <i>(Crisp / stainless steel tank)</i>	80
	Chardonnay, Shug, 2009 – Sonoma <i>(Medium oak, citrus and pear notes)</i>	48
24	Chardonnay, Sonoma Cutrer, Russian River, 2009 – Sonoma <i>(Oaky)</i>	44
	Sauvignon Blanc, Charles Krug, 2010 – Saint Helena <i>(Fruity / Stainless steel tank)</i>	40
25	Dry Riesling, Chateau St. Michelle, 20010 – Washington State <i>(Medium and crisp)</i>	36



ITALIAN RED WINES

Bottle

Tuscan region

27	Brunello di Montalcino, Silvio Nardi, 2004	1.5 L. Magnum	220
28	Brunello di Montalcino, Il Palazzone, 2003		170
29	Beunello di Montalcino, S. Nardi, Manachiara 2005		160
30	Brunello di Montalcino, Il Poggione, 2004		160
31	Brunello di Montalcino, Casanova di Neri, Tenuta Nuova, 2005		150
32	Brunello di Montalcino, Silvio Nardi, 2006		115
33	Brunello di Montalcino, Castelgiocondo, 2003		100
34	100% Sangiovese, Fontalloro, Felsina, 2006/7	1.5 L. Magnum	220
35	100% Sangiovese, Fontalloro, Felsina, 2008		110
36	Merlot, Avignonesi, Toro, Desiderio, 2005		100
37	Chianti, Classico, Giorgio Primo, La Massa, 2006		100
	Chianti, Classico, Marchese, Antinori, Riserva, 2006		68
38	Rosso di Montalcino, Altesino, 2009		60
	Rosso, Villa Antinori, 2007		48

Super Tuscans

39	Solaia, Antinori, 2005		400
40	Tignanello, Antinori, 2006,	1.5 L. Magnum	400
41	Sassicaia, Tenuta San Guido, 2008		300
42	Tignanello, Antinori, 2007		200
43	Oreno Sette Ponti, 2009		175
44	Guado al Tasso, 2007 		160
45	Campaccio, Terrabianca, Red Seal, Riserva, 2006 		120
46	Ornellaia, Bolgheri, Le Serre Nuove, 2008		110
47	Sangiovese, Coltibuono, 2006		105
48	Sassoalloro, Biondi Santi, 2008		65
	Carmignano, Grumarello, Riserva, 2003		60
49	Ornellaia, Le Volte, 2009		55
50	Insiglio, Tenuta Biserno, 2008		45



= Recommended



ITALIAN RED WINES

Bottle

Piemonte region

51	Barolo, Cannubi, Sandrone, Le Vigne, 2006	220
52	Barolo, Mauro Veglio, Castelletto, 2007	106
53	Barolo, Bricco Francesco. Costamagna, Riserva, 2005	85
54	Barbaresco, Poderi Roncaglia, 2005	120
55	Barbaresco, Sori' Paitin 2007	84
56	Nebbiolo delle Langhe, Sori' Paitin, 2008	46
57	Barbera d'Alba, Pertinace, 2009	40
58	Dolcetto d'Alba, Sori' Paitin, 2008	38

Veneto region

59	Amarone, Classico, Valpolicella, Caterina Zardini, 2006	 120
60	Amarone, Classico, Valpolicella, Campagnola, 2007	80
	Amarone, Classico, Valpolicella, Righetti, 2008	64

Various regions

61	Nero d'Avola, Saia, Feudo Maccari, 2008 – Sicilia	70
62	Montepulciano d'Abbruzzo, il Feuduccio, 2009 – Abbruzzi	43
63	Cannonau, Argiolas Costera, 2008 – Sardegna	42
64	Rosso Conero, Umani Ronchi, 2007 - Marche	40

 Recommended



California Red Wines

Bottle

Wines of the Napa Valley

65	Phelps, Insigna, 2006	280
	Blend: Cab Sau, Merlot, Cab. Franc and Petit Verdot	
66	Cabernet Sauvignon, Caymus, Special Selection, 2009	240
67	Opus One, Robert Mondavi, 2006	260
68	Cabernet Sauvignon, Far Niente, 2006	200
	Cabernet Sauvignon, Ladera, 2007	68
69	Pinot Noir, Etude, Carneros, 2009	70
70	Cabernet Sauvignon, William Hill, 2006	60
71	Cabernet Sauvignon, Provenance, Rutherford, 2008	54
	Cabernet Sauvignon, Oberon, 2009	44
72	Zinfandel, Titus, 2009	50
	Merlot, Borgess, 2007	40
	<i>(Rich round with a smooth finish)</i>	



Other Valleys

73	Pinot Noir, Church Estate, 2007 – Malibu'	110
74	Cabernet Sauvignon, Chalk Hill, Estate, 2006 - Sonoma	90
75	Cabernet Sauvignon, Rosenthal, 2004 – Newton Canyon – Malibu'	66
	Pinot Noir, Sarah Vinyards, 2010 – Central Coast	48
76	Cabernet Sauvignon, Benziger, 2007 –Sonoma (Organic)	46
77	Merlot, Rosenthal, 2006 - Newton Canyon - Malibu'	55
78	Merlot, Gainey, 2007 – Santa Ynez	44
79	Syrah, Davis Family, 2008 – Russian River	64

World Red Wine

80	Malbec, Catena Alta, 2007 – Argentina	100
81	The Steding, 2007, Torbreck – Australia	65
	Blend (Grenache, Shiraz, Mataro)	
82	Cabernet Sauvignon, Yarden, 2006 – Israel (Kosher)	60
83	Chriseia, Post Scriptum, 2007, Douro Valley – Portugal	48

Corkage Fees

WINE CORKAGE FEES ARE AS FOLLOWS:

½ Bottle	(0.375 ml.)	12.75
Standard size	(0.750 ml.)	25.00
Magnum	(1.5 Liter)	50.00
Marie Jeanne	(2.25 Liter)	85.00
Double Magnum	(3.0 Liter)	100.00

