

# white by glass/caraffe

## light

- 2010 Rose – La Courtade; Cotes De Provence, Fr.** 10/27  
what a rose should be: citrusy, delicate, & yummy; pair w/ fish
- 2010 Pinot Grigio – Stella; Umbria, Italy** 9/24  
aromas of crisp fruitiness & toasted almonds; pair w/ shrimp or veal
- 2010 Riesling – Clean Slate; Mosel, Germany** 9/24  
good acidity, sweet finish; enjoyable w/ salads, tomatoes, sharp cheeses
- 2010 Bianco di Sicilia – Regaleali; Sicily, Italy** 10/30  
dry & crisp w/ a superb fruity finish, it goes with just about anything
- Prosecco – Zardetto; Veneto, Italy** 11 \*  
bubbly, excellent for a celebration

\* available by the glass only

## medium

- 2010 Trebbiano – Gagio; Tuscany, Italy** 10/27  
soft aromas of orange blossom & citrus; try w/ salad or light pasta
- 2009 Sauv. Blanc – Twin Isl.; Marlborough, N. Z.** 9/26  
full of grass & lemon hints; great with shrimp, fried or grilled calamari
- 2010 Erbaluce – Orsolani; Piedmont, Italy** 10/30  
dry & well-rounded w/ a kick! try w/ fish (especially trout)
- 2010 Torrontes – Tilia; Mendoza, Argentina** 9/24  
earthy & sexy, just like Tango; pair w/ cornish hen, veal dishes

## full

- 2009 Chardonnay – Costello; Napa Valley, USA** 10/30  
oakey, buttery, & concentrated; you could dare to pair w/ red meats
- 2010 Bianco – Clic; Friuli, Italy** 9/26  
smooth & silky w/ hints of pear & a light minerality; good w/ salmon
- 2010 Gavi – Mainin; Piedmont Italy** 12/32  
fresh, floral, engaging.. .perfect for nibbling
- 2010 Gavignano – Villa Travnigoli; Tuscany, Italy** 10/30  
dry & structured w/ rich aromas.; pair w/ starch, cold cuts & white meat

# beer

- Heineken – Netherlands** 6  
drinkable & refreshing lager
- Moretti La Rossa – Italy** 6  
red-hued doppelbock w/ malt, caramel, & light hops flavors
- Stella Artois – Belgium** 6  
classic lager, slightly fruity taste balanced by a sharp hoppy bitterness
- Peroni – Italy** 6  
Italian premium lager w/ a crisp & refreshing character
- Chimay Blue Label – Belgium** 14  
smooth pale ale w/ a rich maltiness & spicy warmth
- Dogfish Head 60 Minute IPA** 7  
well-balanced & powerful w/ lots of citrusy hops
- Paulaner Hefeweizen – Germany** 7  
unfiltered wheat beer w/ hints of banana & spice
- Sam Smith Nut Brown Ale – England** 9  
an inviting ale that is warm, rustic, & hardy; distinctive nutty aromas
- Duvel Strong Golden Ale – Belgium** 12  
dense & creamy yet fruity w/ a strapping, hoppy bitterness
- Anchor Steam – USA** 7  
light & refreshing amber ale w/ a clean, dry finish & a bit of a bite
- Spaten Lager – Germany** 6  
thirst-quenching lager w/ hints of straw, citrus, & faint hops

# red by glass/caraffe

## light

- 2010 Schiava – Castel Sallegg; Alto Adige, Italy** 11/30  
fresh, lively, hints of strawberry; try w/ tomato-based sauces
- 2009 Pinot Noir – Domain Brunet; Vin de Pays, Fr.** 10/27  
round, soft, smoked cherry wood flavors.; try w/ lamb shank, mild cheeses
- 2009 Merlot – Clic; Friuli, Italy** 10/27  
soft, round, & fruity; great with soft cheeses, olives
- 2010 Montepulciano – Stella; Abruzzo, Italy** 9/24  
dry & mellow w/ concentrated structure & hints of cherries, starwberries, & herbs; pair w/ cheese & red meat

## medium

- 2008 Chianti Rufina – Travnigoli; Tuscany, Italy** 9/28  
spices & red berries, clean finish; try w/ meat sauced pastas or roasts
- 2009 Rosso di Sicilia, Colosi – Sicily, Italy** 9/24  
medium-intensity, dark fruit & chocolate notes; pairs well w/pasta, cheese, & meats
- 2009 Sangiovese – Arialdo; Tuscany, Italy** 10/27  
red berry aroma, balanced acidity; pairs w/ almost anything, great by itself
- 2009 Dolcetto d’ Alba – Terre Del Barolo, Alba, Italy** 9/26  
medium-bodied & dry w/ notes of almond; try w/ white truffle oil dishes
- 2009 Valpolicella – Torre Del Falasco; Veneto, Italy** 10/27  
“mini amarone” w/ flavors of cola, vanilla, & berries; great w/ cream-based pastas

## full

- 2009 Cotes du Rhone – L Tram. & Fils; Rhone V., Fr.** 10/27  
concentrated & powerful, red fruit & peppery spice; try w/ grilled sausages, aioli
- 2008 Primitivo – Cantele; Apulia, Italy** 9/24  
edgy & dry, w/ tobacco, plum & violet flavors; enjoy w/ lamb, bold cheeses
- 2008 Petite Sirah – Bogle; Graton, USA** 10/27  
berry fruit, leather, & smokiness;pairs well w/ roasts, stews, or rich sauces
- 2009 Malbec Ris. – Gougenheim; Mendoza, Argentina** 10/27  
deep w/ blackberry, plum, toast, vanilla; perfect companion to hamburger, steak or chicken... YUM!
- 2010 Shiraz – 2Up; McLaren Vale, Australia** 9/26  
hearty & spicy from “the land down under”; great w/ duck or lamb
- 2010 Cab. Sauv. – Cousino Macul; Maipo V., Chile** 9/24  
plenty of body w/ raisins, herbs, & coffee; try w/ veal or Italian sausage
- 2009 Zinfandel – Bogle; California, USA** 10/27  
concentrated flavors of raspberry, juniper, & cinnamon....wintertime!
- 2009 Pinotage – Petite; W. Cape, South Africa** 10/27  
very smoky w/ ripe plum flavors; try w/ hamburger, but anything grilled

# red by the half bottle

- 2005 Amarone - Galtarossa, Veneto** 50  
massive & fruity w/ caramel & black cherry flavors; good w/ hard cheese, beef
- 2003 Barolo – Damilano, Piemonte** 42  
excellent! that’s all there is to it! pair w/ anything rich, like lamb shank!
- 2003 Brunello di Montalcino - LeChiose, Tuscany** 46  
“unforgettable that’s what you are”... has balance & style w/ vibrant yet earthy undertones.... mmm! great w/ lamb, duck, mushrooms, cheese