



Wine List

There has never been a better time to drink wine. It is being produced in a wide array of styles, offering an unprecedented level of fun and pleasure.

Our award-winning wine program has been designed to be accessible to everyone. With a focus on Italian and Portuguese selections, our wine list spans the globe with the intention that each and every wine selected compliments our cuisine.

Fine wine should express a strong sense of place and the winemaker's personal stamp. We strive to bring these types of artisan wines to you at an affordable price.

As the old Portuguese proverb goes,

“A rash man, a skin of good wine, and a glass vessel, do not last long.”

***Vintages subject to availability**

****Label photos are used as likeness only**

Italian Reds

La Spinetta Vigneto Garretti, Barolo DOCG

Bin #200
Vigneto Garretti
2010
Nebbiolo
Piedmont, Italy
\$145

This is dark and concentrated in color, but surprisingly approachable on the palate. Nose has some mushroom and herbs, but with plenty of dark fruit and a whiff of smoky oak. The palate is inviting and relatively generous, although the tannin structure is formidable.



Damilano Cannubi Barolo DOCG

Bin #201
Damilano Cannubi
2010
Nebbiolo
Piedmont, Italy
\$105

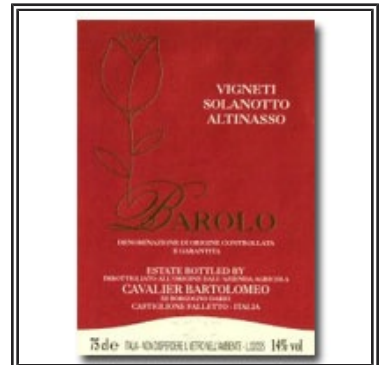
The wine has a striking garnet, ruby-red color with subtle orange reflections. It has an ample nose with evident notes of cherry and plum that evolves into hints of tobacco, licorice, and cocoa. On the palate, it has a harmonic flavor that is pleasantly dry, with soft tannins and full body.



Cavalier Bartolomeo Barolo

Bin #202
Cavalier Bartolomeo
2005
Nebbiolo
Piedmont, Italy
\$115

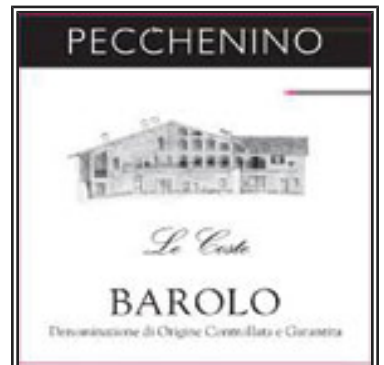
“Violet, black currant and raspberry aromas and flavors dominate this deep red, accented by tobacco and underbrush. Vibrant and assertive in a positive way, with energy and a fresh finish tinged with white pepper and tobacco.” 92 pts. – Wine Spectator.



Pecchenino 'Le Coste' Barolo

Bin #203
Pecchenino
2009
Nebbiolo
Piedmont, Italy
\$110

Shows generous floral aromas with back notes of menthol and incense. The fruit is very flavorful but only moderately weighty, with delicate red berry flavors that show impressive purity and delicacy for the vintage.



Franco Serra Barolo DOCG

Bin #204
Franco Serra
2009
Nebbiolo
Piedmont, Italy
\$75

Deep in color, delicate floral aroma, with a vanilla note and full flavor, the 2009 Barolo vintage is considered one of the most successful of the last decade.



Pio Cesare Barbaresco

Bin #205
Pio Cesare
2011
Nebbiolo
Piedmont, Italy
\$145

The grapes are sourced exclusively from the Pio Cesare family's vineyards: the famous "Il Bricco" Estate and the great hill of San Stefanetto, both located in the village of Treiso. The wine is fermented in temperature-controlled stainless steel tanks. There is skin contact for 20 days. Thirty-five percent of the wine is aged in French oak barriques (one-third new) for 30 months. The remaining 65 percent spends three years in French oak casks, 20 to 50 hectoliters each.

A very classic Barbaresco, this wine is elegant with ripe and spicy fruit, great depth and complexity. The mild and ripe tannins provide this wine with gentleness and finesse, but also strength and opulence. It has a lengthy ageing potential.



Franco Serra Barbaresco

Bin #206
Franco Serra
2012
Nebbiolo
Piedmont, Italy
\$65

This is a rich and deeply scented wine with notes of cherry, licorice, and hints of flowers. Round on the palate, with a bright structure and refined tannins.

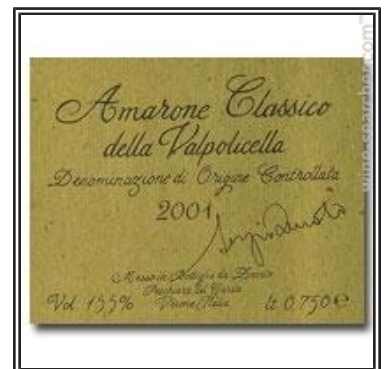


Sergio Zenato Amarone Classico Riserva DOC

Bin #207
Sergio Zenato
2009
Valpolicella Blend
Veneto, Italy
\$175

Ruby red in color, this Amarone Riserva offers dense and smokey aromas of dark cherries, raisins, chocolate, and anise, framed by fruity tannins and a spicy finish. With the level of complexity and balance that this wine shows, it will evolve beautifully for 10+ years.

Pair this wine with beef wellington, demi-glaces, fegato alla veneziana, or grilled red meat.



Zenato Amarone della Valpolicella

Bin #208
Sergio Zenato
2010
Valpolicella Blend
Veneto, Italy
\$140

Boasts fabulous intensity and richness. An especially heady, port-like Amarone imbued with tons of depth. Chocolate, black cherries, leather, and spices wrap around the serious, palate-staining finish.



Corte Lenguin 'La Coeta' Amarone della Valpolicella Classico, DOC

Bin #209
Corte Lenguin
2007
Valpolicella Blend
Veneto, Italy
\$115

This expression of Amarone shows impressive elegance and restraint with delicate aromas of dried spice, cola, blackberry, and smoked bacon. The straightforward, no-fuss approach is ultimately this wine's winning card



Corte Adami Amarone della Valpolicella

Bin #210
Corte Adami
2008
Valpolicella Blend
Veneto, Italy
\$105

Cherry red with a brownish hue, showing evolution. Nose of dark red fruit, jam, and confiture, with hints of pepper and nutmeg – complex but sophisticated. Taste first shows dark red fruit, followed by soft and rounded tannins – wonderfully full and soft. In the aftertaste pepper can be found.



Sassicaia Bolgheri

Bin #211-C
Tenuta San Guido
2009/2010
Cabernet Franc, Cabernet Sauvignon
Tuscany, Italy
\$400

This supremely elegant and age-worthy Sassicaia opens with an intense bouquet of black cherry. Mediterranean herbs, blue flower, cedar, and leather aromas. Powerful, but graceful, the palate delivers a vibrant core of black cherry accented with white pepper, mineral, and balsamic notes alongside youthful but polished tannins and vibrant acidity.



Romitorio Di Santedame

Bin #212
Romitorio Di Santedame
2006
Colorino, Merlot
Tuscany, Italy
\$135

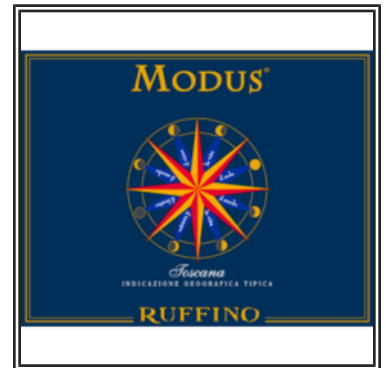
A rare, intense, and complex wine. It is beautifully structured with balanced tanning, acidity, and fresh fruit flavors that lead into a long, velvety finish of strawberries, coffee, and hazelnuts.



Ruffino Modus Toscana

Bin #213
Ruffino
2012
Sangiovese, Merlot, and Cabernet
Sauvignon
Tuscany, Italy
\$55

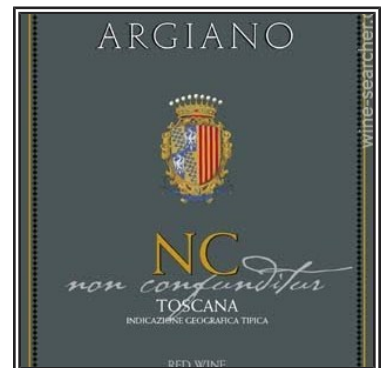
Delightful hints of tobacco and spice lead to inviting aromas of cherries, strawberries, and plums. This full-bodied wine is rich with refined, silky tannins and a long finish of vanilla and red berry essence that is particularly pleasurable. Modus' structure on the palate promises that this wine can be aged for many years.



Argiano NC Non Confunditur Rosso Toscano

Bin #214
Argiano
2011
Cabernet, Merlot, Sangiovese
Tuscany, Italy
\$49

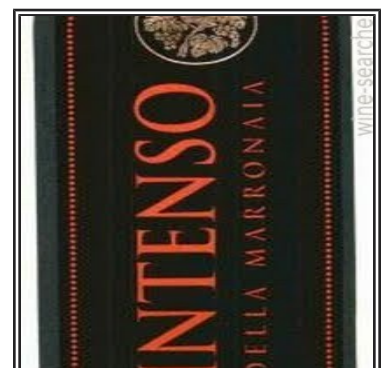
Dried herbs, licorice, dark berries, and French oak. Wine shows outstanding length and finessed tannins. This is another lovely bottle from Argiano.



Della Marronaia Intenso

Bin #215
Della Marronaia
2011
Sangiovese
Tuscany, Italy
\$48

Very intense ruby red color. It's perfume is characterized by a hint of mature black fruits. Taste has a notable body and balance. It's thick tannin taste is characterized by sweet mature tannin. A prolonged final taste.



Ruffino Riserva Ducale Oro

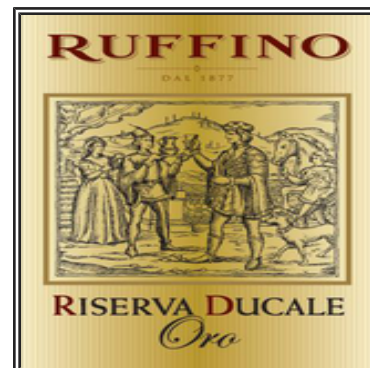
Bin #216
Ruffino
2011
Sangiovese, Cabernet Sauvignon, and
Merlot
Tuscany, Italy
\$85

Riserva Ducale Oro's distinctive Tuscan bouquet offers notes of violet, cherry and plum. This wine has a well-defined structure and a generous, fruity core accented by hints of chocolate and cinnamon. Full bodied and well balanced, Riserva Ducale Oro has round, impressive tannins that lead to a lengthy finish.

90 pts. Wine Enthusiast

90 pts. Wine Spectator

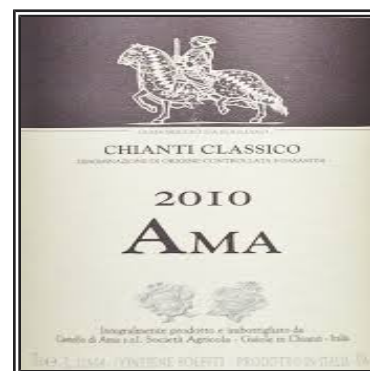
Silver – Decanter World Wine Awards



Castello di Ama Chianti Classico Riserva DOCG

Bin #217
Castello di Ama
2013
Chianti Blend
Tuscany, Italy
\$80

Lively red with dark ruby highlight. The classic elegance expected of an Ama Chianti Classico. It's ripe, red berry fruit is well-integrated with subtle crisp and harmonious, with impressively-balanced polyphenols and has a long-lingering finish redolent of wild berry.



Tenuta Santedame Chianti Classico

Bin #218
Tenuta Santedame
2012
Sangiovese
Tuscany, Italy
\$45

A bit woody on the nose yet fresh and precise with faint notes of tobacco, some sweet wood tones, cherry notes, with a dusty steely closed wine overlay. Silky on entry and polished with a good core of dark wild berry fruit that has a lively edge of astringency. There are notes of mineral rich salad greens and a hint of beef blood adding complexity and while this is a touch fleshy it remains very mineral driven and finishes with a rare meaty core of sour cherry fruit. Lean and taut with good balance and a nice stony finish this is a bit simple but quite typical.



Borgo Scopeto Chianti Classico DOCG

Bin #219
Borgo Scopeto
2013
Sangiovese (Nielluccio)
Tuscany, Italy
\$48

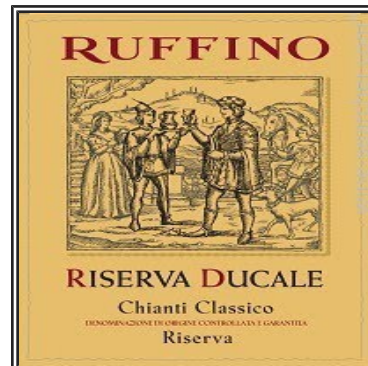
Deep ruby red with light burgundy reflections. Full and intense, with notes of small wild berries and pleasing scents of noble wood, vanilla, and cocoa. Dry, well structured, austere, and elegant; good harmony between the tannic and acid components and those responsible for softness. Excellent persistence on the palate.



Ruffino Ducale Chianti Classico Riserva

Bin #220
Ruffino
2012
Sangiovese (Nielluccio)
Tuscany, Italy
\$55

Aged 36 months, this wine expresses distinctive characteristics of violets, cherry, and plums, with a well-defined structure and generous finish.



Tenuta San Vito Chianti

Bin #221
Tenuta San Vito
2013
Sangiovese (Nielluccio)
Tuscany, Italy
\$38

Ruby red bouquet with rich fragrances of wild red berry. The taste has a beautifully balanced palate with appealing flavors.



Pietroso Brunello di Montalcino DOCG

Bin #222
Pietroso
2008/2011
Sangiovese (Nielluccio)
Tuscany, Italy
\$99

Youthful and firm nose of rounded cherries. Layers of ripe, concentrated fruit with a herbal finish and supple tannins.



Farnese 'Fantini' Montepulciano d'Abruzzo

Bin #223
Farnese
2014
Montepulciano
Abruzzo, Italy
\$44

A lush, delightful Abruzzi gem from the classic native variety. Ruby red with garnet reflections; intense, fruity, and persistent bouquet with floral and spicy notes confirmed on a full, well-balanced palate.



Bertani Valpolicella Ripasso

Bin #224
Bertani
2012
Corvina, Rondinella, Molinara
Veneto, Italy
\$45

Color is a deep red with a bouquet of dark fruits (blackberry, blackcurrant, and cherry). The taste is full, complex, and round with lovely flavors of cherry, licorice, and a lingering finish.



G.D. Vajra Dolcetto d'Alba

Bin #225
G.D. Vajra
2015
Dolcetto
Piedmont, Italy
\$38

Aromas and flavors of violets, red fruits and berries, marasca cherries and hay, inebriate the senses, recalling summer walks in the mountains. Smooth and open on the palate, it is balanced with refined tannins and lightened by a fresh acidity.



Michele Chiarlo 'Le Orme' Barbera d'Asti Superiore DOCG

Bin #226
Michele Chiarlo
2012
Barbera
Piedmont, Italy
\$38

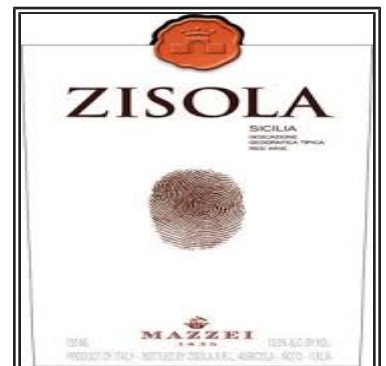
Garnet in color, the wine is medium bodied and robust with rich, ripe cherries, and earth on the nose and an elegant palate.



Zisola Sicilia Nero d'Avola

Bin #227
Zisola
2013
Nero d'Avola
Sicily, Italy
\$50

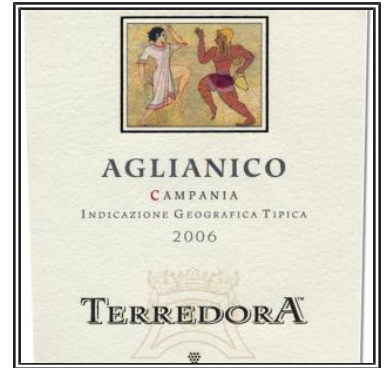
A lovely medium-bodied red, with a pure beam of ripe cherry and fresh acidity layered with supple tannins and accents of star anise, dried thyme, loamy earth and mocha.



Terredora Aglianico

Bin #228
Terredora
2013
Aglianico
Campania, Italy
\$44

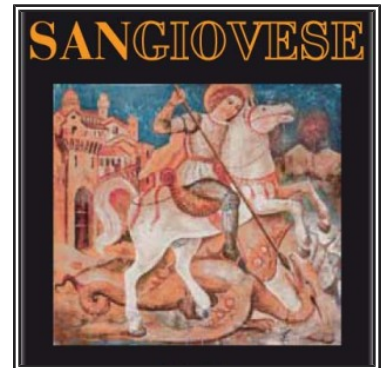
A medium-bodied dense ruby/purple red wine that makes attractive drinking wine as a young wine. Bright, dark cherry red with spicy aromas of ripe red berries, violets, and a slightly gamey character.



Di Majo Sangiovese

Bin #229
Di Majo
2014
Sangiovese (Nielluccio)
Molise, Italy
\$38

Bright red in color, aromas of violets and red berries compliment the undertones of leather and anise. On the palate, this wine is dry and mellow with smooth tannins that make for a crowd-pleasing, easy-to-drink red wine.



Gran Passione Veneto Rosso

Bin #230
Bertoldi
2014
Merlot, Corvina
Veneto, Italy
\$38

Gran Passione Veneto Rosso is made by the time-honored tradition of drying grapes before fermentation, the appassimento technique, the same way Amarone is produced. Using some of the same grape varieties as Amarone, this wine is similarly intense and full-bodied, displaying rich red and black fruits on a weighty, solid frame. Ideal for roasted and grilled meats, other heartier fare and mature hard cheeses.



Ca' dei Mandorli Brachetto d' Acqui

Bin #231
Ca' dei Mandorli
2012
Brachetto
Piedmont, Italy
\$45

Attractive raspberry, strawberry, table grapes, and a hint of mocha spice. Pleasantly soft, sweet, and easygoing with lovely juicy fruit and a creaminess to the texture.

According to legend, Julius Caesar and Marc Antony presented Cleopatra with several gourds of vines aqueuse, an early fore-bearer of Brachetto d' Acqui.

