

Wines by the glass

Whites

Bubbles

Prosecco, Santomé, NV, Veneto \$11
Jeio Rosé (Merlot/Pinot), NV, Veneto \$11

Kerner brut, Carpena Malvolti, NV, Veneto \$13

Erbaluce, Orsolani, NV, Piemonte \$15

Crisp, dry & lean

Langhe Arneis, 'Montebertotto', Castello di Neive, 2009, Piemonte \$10

Lacryma Christi del Vesuvio, De Falco, 2008, Campania \$11

Gavi, 'Maserà', Massone, 2009, Piemonte \$11

Pinot grigio, Eisacktaler, 2008, Alto Adige \$12

Vermentino, Terenzuola, 2009, Liguria \$13

Lush, floral & fruity

Rosato di Nero d'Avola, 'Gerbino', Di Giovanna, 2007, Sicilia \$9

Kabinett Riesling, Gerhard, 2007, Germany \$12

Furmint, Verus, 2009, Slovenia \$12

Arciprete, 'Collesanti', Marco Carpineti, Lazio \$12

Arbe Garbe (Viognier/PG/Malvasia bianco), 2008, Russian River Valley \$14

Reds

Light & juicy

Lacryma Christi del Vesuvio, Sorrentino, 2006, Campania \$12

Gaglioppo, Statti, 2009, Calabria \$12

Sancerre rouge, Henry Natter, 2006, Loire \$14

Brachetto, 'Maté', Sottimano, 2008, Piemonte \$14

Valtellina, 'Quadrio', Nino Negri, 2006, Lombardia \$14

SPICE, berries & earth

Dolcetto di Dogliani, 'San Fereolo', Valdibá, 2007, Piemonte \$12

Freisa, Cavallotto, 2006, Piemonte \$14

'Furore' (Piedirosso/Aglianico), Marisa Cuomo, 2008, Campania \$14

Lazio rosso, 'Campo Vecchio', Castel de Paolis, 2005, Lazio \$14

Powerful, dark & intense

'Elcione' (Merlot/Cab), Vitalonga, 2005, Umbria \$13

Montefalco rosso, Scacciadiavoli, 2006, Umbria \$14

Taurasi, Cantine Terranera, 2002, Campania \$14

'Girasole' (Cab/Sangio), Enos, 2006, Dry Creek \$15

Tasting Flights

Bubbles flight \$13

Prosecco, Santomé, Veneto
Kerner brut, Carpena Malvolti, Veneto
Rosé brut, Jeio, Veneto

Piemonte white flight \$11

2009 Gavi, Massone
2009 Arneis, Castello di Nieve

Piemonte red Flight \$14

2008 Brachetto, Sottimano
2006 Freisa, Cavallotto

Umbrian red Flight \$13

2005 'Elcione' (Merlot/Cab), Vitalonga
2006 Montefalco rosso, Scacciadiavoli

Specialty Cocktails \$10

Italian 75 ~ Tanqueray gin, limoncello, lemon juice, Prosecco

Luna Viola ~ Godiva white chocolate liqueur, Chambord and white crème di cacao

Bicicletta ~ Campari, Prosecco, club soda

Melagrana Margarita ~ pomegranate juice, tequila, lime, triple sec

Wines by the Quartino - (250 ml, or 1/3 of a bottle)

Abraxas, Robert Sinskey Vineyards, 2007, Napa \$18

Robert Sinskey has a long family history in Napa Valley and has always been dedicated to making honest and elegant wines. This lovely white blend contains Pinot Gris, Riesling, Gewurztraminer and Pinot Blanc. Abraxas combines bright verbena notes with rounder stone fruit flavors. While it maintains high acidity it finishes with a nice round palate that combines beautifully with a wide variety of foods. Enjoy this with our Steel head salmon or cheese plate

Vespa Bianco, Bastianich, 2007, Friuli \$18

Joe Bastianich and his mother Lydia have become icons of Italian wine and food in the U.S. In the nineties Joe set out to produce wine that expressed the true terroir of Friuli. This example, called 'Vespa bianco', is a blend of 45% Chardonnay, 45% Sauvignon and 10% Picolit. This wine offers the best of both worlds, it has brilliant acidity and bright fruit with a touch of roundness and weight on the finish. It displays notes of wildflower and clover honey with bright minerality and citrus notes. This is a very versatile wine that can be enjoyed with anything from pasta to light protein dishes.

'SP68', Occhipinti, 2008, Sicilia \$18

Arianna Occhipinti was ushered into the winemaking world through her Uncle Giusto Occhipinti, who co-founded the famous COS winery. Arianna creates authentic wines using biodynamic and local varieties. 'SP68' combines Frappato and Nero d'Avola to create this medium bodied red. It shows notes of raspberry and purple flower and with darker elements of smoke and earth. Try it with our prosciutto panino or charcuterie plate. Salute!

Other Beverages

Soft Drinks

Iced Tea \$3
French Sparkling Lemonade \$3
Diet Coke \$3
Sprite \$3
Gingerale \$3
Lauretana (still and sparkling) \$5

Coffee & Tea

Coffee \$2.50
Coffee, pot (serves 2-3) \$5
Espresso \$2.50
Double Espresso \$4
Café Latte \$3
Café Mocha \$3.50
Cappuccino \$3
Hot Chocolate \$4
Caffé Corretto (with Grappa shot) \$8
Caffé Italiano (with Tuaca) \$6
Mighty Leaf Tea service \$3

Beer

Menabrea-Italy \$6
Liberty ale-Anchor steam-U.S.A \$6
Chimay Red - Belgium \$8
Chimay White-Belgium \$8
Reutberger Josef Bock-Germany \$10