



CARTA DI VINO



WINE FLIGHTS

Italy

Prunotto (Fiulot) Barbera D'Asti
Northern - Piedmonte

Di Majo Norante Sangiovese
Central - Tuscany

Li Veli Orion Primitivo
Southern - Salento

\$9.50

France

French Press Pinot Noir
South France

Les Jamelles Merlot
Côte-D'Or

Chateau Pesquie Grenache Syrah
Rhone Valley

\$9.50

Whites

Bonny Doon Pacific Rim Riesling
Santa Cruz, California

Chateau De Fontenille
Bordeaux, France

Andretti Chardonnay
Napa, California

\$9.00

Domestic

Jewel Petite Sirah
Lodi, California

Hayman & Hill Zinfandel
Dry Creek, California

C.M.S Red
Columbia Valley, Washington

\$9.50

Grappa

A traditional Italian spirit made by fermenting the skins and stems of grapes. The result is dry and high in alcohol, with flavors ranging from floral to earthy and highlights of oak or juniper berries. Grappa is typically enjoyed after dinner.

light: Michelle Chiarlo Moscato
medium: Sarpa di Poli Cabernet/Merlot
intense: Sassicaia Sangiovese/Cabernet

\$12.00



UNCLE ENZIO'S
\$25
"HOUSE WINES"

White:

Faux Frog Chardonnay Pays D'Oc, France

Light, toasty oak with hints of green apples and a clean, crisp finish. Great choice with any light meal.

Tiamo Pinot Grigio Puglia, Italy

Tiamo, translated, "I Love You", this Pinot Grigio is a fresh, floral wine with lots of fruit, and delightfully surprising complexity.

Red:

Feudo Arancio Syrah Sicily, Italy

This wine has a rich ruby red color with notes of cassis, blackberry and violets, followed by a hint of smoke and leather. A perfect choice with soups, pastas and risottos.

Badia Al Colle Chianti Tuscany, Italy

The "Blood of Jupiter" (Sangiovese) is the primary grape in this fantastic central Italian offering. Morello cherries and leather provide the aroma, while darker cherries dominate the palate. This wine is the perfect match for any tomato based dish. Enjoy!

Castelvero Barbera D' Asti Piedmonte, Italy

Beautifully ripe plums and fresh spring flowers present themselves to the palate. Try this wine with lighter meats and sauces.



WINES BY THE GLASS

White:

Bonny Doon Pacific Rim Riesling\$7.00/\$28.00
Santa Cruz, California

Jibe Sauvignon Blanc\$8.50/\$34.00
Marlborough, New Zealand

Stellina Di Notte Pinot Grigio\$7.00/\$28.00
Venezie, Italy

Riff Pinot Grigio\$8.00/\$32.00
Venezie, Italy

Naia Verdejo\$9.00/\$36.00
Rueda, Spain

Chateau De Fontenille\$9.00/\$36.00
Bordeaux, France

Conundrum\$10.00/\$40.00
Rutherford, California

La Cappucina Soave\$8.00/\$32.00
Verona, Italy

Andretti Chardonnay\$8.00/\$32.00
Napa, California

Chalone Estates Chardonnay\$9.50/\$38.00
Napa Valley, California



WINES BY THE GLASS

Red:

Lenotti Valpolicella.....\$7.50/\$30.00
Veneto, Italy

French Press Pinot Noir.....\$7.50/\$30.00
South France

Coltibuono Cetamura Chianti.....\$7.50/\$30.00
Tuscany, Italy

Di Majo Norante Sangiovese\$7.50/\$30.00
Tuscany, Italy

**Falesco Sangiovese/Merlot/
Cabernet Sauvignon**.....\$8.50/\$34.00
Umbria, Italy

Hayman & Hill Zinfandel\$8.50/\$34.00
Dry Creek, California

Li Veli Orion Primitivo\$9.00/\$36.00
Salento, Italy

Prunotto (Fiulot) Barbera D' Asti.....\$10.50/\$42.00
Piedmonte, Italy

Andretti Merlot.....\$7.50/\$30.00
Napa, California

Les Jamelles Merlot.....\$8.00/\$32.00
Côte D'Or, France

Jewel Petite Sirah.....\$7.50/\$30.00
Lodi, California

Wolf Blass Shiraz\$8.00/\$32.00
South Australia

Chateau Pesquie Grenache Syrah\$9.00/\$36.00
Rhône Valley, France

Fontal Tempranillo.....\$7.00/\$28.00
La Mancha, Spain

Arbanta Tempranillo\$8.50/\$34.00
Rioja, Spain

C.M.S Cabernet/Merlot/Syrah.....\$9.50/\$38.00
Columbia Valley, Washington

The Liberty School Cabernet\$9.50/\$38.00
Paso Robles, California

Veramonte Cabernet Sauvignon\$8.00/\$32.00
Colchagua Valley, Chile

Stryker Cabernet Sauvignon\$10.00/\$40.00
Sonoma County, California

**Chateau Le Marquisat La Perouse Merlot/
Cabernet Sauvignon**.....\$9.50/\$38.00
Bordeaux, France



CAPTAIN'S LIST

Italy

White

- Fallegro Vermintio - *Piedmonte, La Mora* - 2007 \$44.00
Aromas of pear and golden apple, complimented by tangy citrus and an effervescence that dances on your tongue.
- Maculan Pinot Toi - *Alto Adige* - 2007 \$38.00
Slightly earthy with banana, cantaloupe and a background of floral highlights.
- Tre Donne Arneis – *Piedmonte* – 2007 \$46.00
Elegant and exotically perfumed with hints of citrus and honeyed pear.

Red

- Clerico Dolcetto - *Piedmonte* -2006 \$48.00
This "little sweet one" bursts with bright cherries, flowers, and light tobacco.
- La Carraia Sangiovese - *Lazio* - 2006 \$30.00
Cigars, tobacco, and rich chocolate, with a very dry finish.
- Casa Emma Chianti Classico – *Tuscany* – 2004 \$50.00
Raspberries and cherries framed by dry leather and spice.
- Argiolas Perdera IGT Monica – *Sardinia* – 2006 \$38.00
A rustic gem from the island of Sardinia, full of violets and slightly sour fruits.
- Ghinibaldo Sangiovese/Cabernet – *Tuscany* – 2001 \$65.00
Dark cherries to blackberries with sweet vanilla and soft tannins.
- La Spinetta Ca Di Pian Barbera D' Asti – *Piedmonte* – 2005 \$55.00
Truly one of the greatest wines on our list! Dark ripe plums, lots of smoke, and a subtle finish.
- Falesco Montiano – *Lazio* – 2003 \$95.00
Mulberry, plums and black currant over a bed of moist earth and tobacco.
- Barbero Ania Nebbiolo – *Piedmonte* – 2002 \$65.00
Aromas of roses and violet, with dark plums, licorice and spiced tea.
- Ettore Germano Barolo – *Serralunga* – 2001 \$95.00
The king of Italian wines! Full of plums, cherries and fresh flowers, followed by soft, velvety tannins.
- Fattoria di Petroio Chianti Classico – *Tuscany* – 2004 \$56.00
Aromas of tobacco and spice with sweet cherries and currants, and a leathery finish.
- Castellani Ripasso – *Veneto* – 2004 \$58.00
Dark cherries and moss fragrance with a sinful chocolate and tobacco finish.
- Lonardi Amarone – *Veneto* – 2003 \$110.00
Full of Black cherries and fresh wild herbs with great weight and an enduring finish.



CAPTAIN'S LIST

France

White

E Crocodile Viognier – *Vin De Pays D'oc* – 2007..... \$30.00
Aromas of white peach and apricots, nicely balanced with a dry herbaceous finish.

Red

Terrior des Dinosaurés
Pinot Noir – *Languedoc* – Roussillon – 2005..... \$52.00
Raspberries, flowers and cloves with a touch of oak.

La Truffiere Syrah – *Cotes-du-Rhone* – 2006..... \$52.00
Big and bold with red currants and lots of spice.

Domaine du Pesquier Gigondas – *Rhone* – 2004..... \$59.00
Peppery, start to finish, with dark plums and blackberries.

E. Guigal Châteauneuf du Pape – *Rhone* – 2003..... \$96.00
A sweet bouquet, full of fruit with black raspberries, currants, spices, and a perfectly balanced finish.

Chateau Soutard Cabernet Sauvignon
Merlot Cabernet Franc – *Bordeaux* – 2005..... \$106.00
Dried fruits and black currants, worn leather and light spice, with rich earthy characteristics..



CAPTAIN'S LIST

Spain

White

Las Brisas Verdejo – *Rueda* – 2007.....\$32.00
Crisp and clean with apricots, and a slightly grassy finish.

Viña Nora Albariño – *Rías Baixas* – 2007.....\$42.00
Sweet peaches with a hint of ginger, rich and silky.

Muga Viura/Malvasia – *Rioja* – 2007.....\$40.00
Subtle green apple and mild spice, with a round oaky finish.

Red

Casa Castillo Monastrell - *Jumilla* - 2006.....\$36.00
A rich wine with deep, spicy character, full of leather and plums.

Onix Priorat – *Priorat* – 2007.....\$40.00
Raspberries and Bing cherries with cocoa throughout and a long finish.

Castaño Solanera Monestrell/Cabernet – *Yecla* – 2005.....\$46.00
Red currants and cracked black pepper with earthy undertones.

Matarromera Crianza – *Ribera del Duero* – 2003.....\$65.00
Dark cherry, vanilla, tobacco and licorice with soft tannins
and good acidity.

Sierra Cantabria Crianza Tempranillo – *Rioja* – 2004.....\$48.00
Smooth, supple cherries and plums accompany rustic spicy oak.



CAPTAIN'S LIST

Domestic

White

Simi Sauvignon Blanc – *Sonoma* – 2007.....\$32.00
A French-like Sauvignon Blanc in terms of it's mineral elements, with white peaches and honeysuckle on the nose, followed by crisp citrus.

Stryker Chardonnay – *Russian River Valley* – 2005.....\$55.00
An unchallenged Chardonnay, full of apples, lemon and pineapple around honeyed pear and creamy spice.

Red

Cartlidge & Browne Pinot Noir – *Napa* – 2007.....\$40.00
Mild oak and earthiness with a silky sweet finish.

Savannah-Chanelle Pinot Noir – *Russian River Valley* – 2006.....\$62.00
Very bold and rich, deep in color, with black cherries, a hint of vanilla and soft oak undertones.

Stryker Zinfandel – *Dry Creek Valley* – 2005.....\$55.00
Black pepper, bramble berry and briar, with spicy leather and smoky tar.

L' Ecole Columbia Valley Merlot – *Washington* – 2005.....\$70.00
A superlative Washington red, with sweet plums and perfectly integrated oak.

Petite Petit Sirah – *Lodi* – 2006.....\$52.00
Full of blueberry, blackberry and violets with a silky finish.

Ferrari Carano Trésor – *Sonoma* – 2004.....\$92.00
Raspberry and blackberry fruits with mild leather and a lightly spiced center.

Stryker Monte Rosso Vineyard
Cabernet Sauvignon – *Sonoma* – 2002.....\$90.00
Blackberries, black currant, tobacco and bitter chocolate.



SPARKLING

Rotari Talento Brut NV Split - <i>Italy</i> -	\$9.00
Tre Donne Moscato - <i>Italy</i> -	\$25.00
Anselmi Prosecco - <i>Italy</i> -	\$30.00
Marques de Gelida Cava - <i>Spain</i> -	\$40.00
Schramsberg Blanc de Blanc - <i>California</i> -	\$65.00
Moet Chandon White Star - <i>France</i> -	\$80.00
Paul Roger Brut Rose - <i>France</i> -	\$135.00

GRAPPA

Lorenzo Inga Prosecco	\$7.00
Michelle Chiarlo Moscato.....	\$7.00
Sarpa di Poli Cabernet/Merlot.....	\$8.00
Sassicaia Sangiovese/Cabernet.....	\$9.00

PORTS

Dow Ruby.....	\$5.00
Barros, 10 year	\$6.00
Smith Woodhouse, LBV 95.....	\$7.00
Warres, 20 year	\$8.00

