

White by the bottle

- J. Hofstatter Pinot Grigio (Alto Adige, Italy) \$35**
Shows peach and apple character with a medium body, fresh acidity & clean finish. Shrimp with garlic & oil over pasta completes this wine.
- Scagliola Chardonnay (Piedmont, Italy) \$30**
A new world style, lush & full with hints of oak. Try with a Caesar salad.
- Dr. Loosen "Dr. L" Riesling \$29**
Crisp & clean with flavors of juicy peach, lime & tangerine. A meal of pasta in white clam sauce pairs well with Riesling.
- Cecchi Orvieto Classico (Umbria, Italy) \$26**
Made from 100% Trebbiano whose light gold color gives way to floral herbaceous aromas. The palate should show fruit forwardness and a dry finish with a hint of aged cheese. Recommended pairings include calamari, baked cod or tilapia.
- Cayuga White \$24**
Dry with citrus fruit aroma and flavor of grapes grown in Shelburne, Vermont. Taste of chicken parmigiana or chicken alfredo compliments this wine well.
- Farnese Chardonnay (Piedmont, Italy) \$24**
A full bodied, balanced & intense wine. Best with cheese, fish or meat.

Red by the bottle

- Brunello di Montalcino \$72**
Offers super-ripe dark fruit with hints of tobacco, toasted oak, spice & flavors. Perfect to pair with lasagna with meat sauce.
- Bussola Amarone \$66**
Big, powerful wine with raisiny black fruit. Heading towards port with hints of black raspberry & licorice elements. Taste with veal parmigiana.
- Ruffino Riserva Ducale Classico (Tuscany) \$66**
Aged for over 24 months in oak casks made from the finest Sangiovese.
- Paitin Serra Boella Barbaresco (Piedmont) \$62**
Shows wonderful black cherry, violet, currant & ripe red fruit flavors.
- Carpineto Chianti Classico Riserva (Tuscany) \$51**
Ripe flavors of vanilla and dark fruit. Perfect to pair with spaghetti & meatballs or an eggplant parmigiana.
- Cesari Ripasso (Veneto) \$42**
Ripe nose of berries & cassis with flavors of ripe, dried fruit. Recommended pairing would be pork chops with a side of pasta.
- Palazzo Della Torre "Allegrini" \$37**
This blend of 70% Corvina Veronese, 25% Rondinella & 5% Sangiovese, smooth full bodied made in an innovative ripasso style.

- Sterling Vineyards Cabernet Sauvignon (Sonoma) \$37**
Napa valley 2004. Blended with small amounts of Bordeaux-style varietals aged in oak with berry like flavors pairs well with cheese and chicken.
- Nebbiolo d'Alba \$36**
A medium bodied wine with notes of spice and violets. Good food with good wine suggested chicken parmigiana with a side of spaghetti & red clam sauce
- Ruffino Chianti 2004 (Tuscany) \$33**
Consistently delicious with dry fruit flavors ideal with hearty dishes such a chicken or veal.
- Scagliola Frem Barbera (Piedmont) \$30**
Rich & full with plenty of berry & tobacco flavors. Food pairing should be penne with sausage & green peppers.
- Trapani Forti Terre di Sicilia Rosso \$29**
Made from 70% Nero d'Avola and 30% Cabernet Sauvignon grapes, this wine has pronounced aromas and flavors of wild berries, hints of tobacco and red currant. Great with Pizza or a calzone.
- Zenato Valpolicella Superiore (Veneto) \$27**
Dry velvety and robust with delicate hints of almond. Pair this with chicken cacciatora, linguini in red clam sauce, pesto over penne or an antipasto salad.
- Mocali I Piaggioni Rosso (Tuscany) \$26**
Aromas & flavors of ripe fruit, chocolate & vanilla with a hint of licorice. Food pairings could consist of hot Italian sausage & green peppers over spaghetti.
- Folornari Pinot Noir \$26**
A light Italian Pinot, ruby red in color with sensations of soft fruit. Pair with pasta or pizza.
- Santa Julia Tempranillo (Spain) \$24**
Loaded with aromas & flavors of blackberries, plums & figs. Well balanced with a long, full finish. Taste with spaghetti & meatballs.

RED BY THE GLASS

- Ruffino Chianti \$8
House special (ask server)
Montepulciano \$6
Half carafe \$12 Carafe \$23
Lambrusco \$5
Half carafe \$11 Carafe \$22
Sangria \$5
Half carafe \$11 Carafe \$22

BUBBLY

- Moletto Prosecco (half bottle) \$11

WHITE BY THE GLASS

- Cecchi Orvieto \$7
Farnese Chardonnay \$7
Dr. Loosen (Dr. L) Riesling \$7
Pinot Grigio \$6
Half carafe \$11 Carafe \$22
White Zinfandel \$6
Half carafe \$11 Carafe \$22
Chardonnay \$6
Half carafe \$11 Carafe \$22

DESSERT WINE

- Shelburne Vineyard Nocturne (half bottle) \$20
Moscato D'Asti (half bottle) \$15
Limoncello \$6