

SPECIALTY DRINKS

- 8 **Peach Amici** – Peach Vodka, Peach Schnapps, Splash of OJ and Cranberry Juice
- 8 **Grapefruit Cosmopolitan** – Featuring Absolut's "Red Ruby" vodka, splashes of cranberry, OJ and triple-sec – Served up!
- 9 **Lemoncello Drop** - Vodka, Lemoncello liquor, sugared rim w/ a twist; Served up
- 9 **Tiramisu Martini** – Vanilla vodka, coffee liquor, splashes of Frangelico and Crème de Cacao – Served up!
- 8 **Italian Stallion** – Bourbon, Campari, Sweet Vermouth, Bitters w/ a twist; On the Rocks!
- 8 **Italian Champagne Cocktail** – Splash of Campari, sugar cube, and Champagne
- 8 **Negroni** – A classic! Gin, Sweet Vermouth & Campari; On the Rocks!
- 8 **Cosmo Italiano** – Vodka, Campari, Triple sec, cranberry juice and lime; Served up!
- 9 **Martini Italiani** – Vodka, splashes of Galliano and Frangelico; Served up!
- 9 **The Amici** – Amaretto di Saronna, Dark Crème de Cacao & Irish Cream; On the Rocks!

SPARKLING WINE

Champagne

Our selection changes regularly so ask your server for details

VINO BLANCO

White Wine

Glass/Bottle

- 40 **Villa Sandi Pinot Grigio del Piave** (Vento, Italy) - Ripe with exotic fruit and fragrances; dry, round and flavorsome taste, well structured with a fruity, warm and well-balanced finish
- 8/30 **Bianchi Chardonnay** (Santa Barbara) –tropical/stone fruit qualities; French oak has kissed a majority of the this Chardonnay. Enjoy with pan seared sole !
- 40 **Bennett Family "The Reserve" Chardonnay** (Russian River) Aromas ripe peaches and orange blossom are melded with sur lie barrel qualities of graham cracker crust and crème brûlée
- 13/50 **Sonoma-Cutrer Chardonnay** (Sonoma Coast) Distinct aromas of ginger and lemon zest are joined by toasty coconut, melon and caramel alongside a mineral, oakiness overlaid by notes of honeysuckle
- 64 **Nickel & Nickel "Truchard" Chardonnay** (Carneros) – This single vineyard Chardonnay is full of pineapple, pear, apple and citrus are accented by mineral notes and vanilla and spice from the oak - amazing!
- 10/36 **Kenwood Sauvignon Blanc** (Sonoma) – Excellent with lightly sauced poultry, shellfish and seafood dishes; Lemongrass, Guava, Passion Fruit

VINO ROSSO

Red Wine

Glass/Bottle

- 40 **Napa Cellars Pinot Noir** (Napa Valley) – Delicate, yet fruit forward, exudes characteristics of strawberry, cherry and sweet spice with a finish that is complex and persistent
- 12/46 **Angeline Russian River “Reserve” Pinot Noir** (Sonoma & Santa Barbara) - Dark brick color with intense aromas of black cherry highlighted by smoke and sweet, earthy spice
- 50 **Bennett Family “The Reserve” Cabernet Sauvignon** (Napa Valley) – Aromas of black cherries, cocoa, and barrel spice are carried through to the palate in a deep and luxurious package
- 34 **Tulip Hill Zinfandel** (California) Intense black cherry, blackberry and strawberry aromas are accentuated by delicate coffee and dark chocolate
- 48 **DaVinci Chianti Reserva** - Rich but not overly exuberant aromas of blackberry, citrus and brown spice. Very lively, tangy flavors of plum, sweet oak and mocha continue through to the finish
- 46 **“Barbera” D’Alba Pio Cesare** - Ripe, and fleshy, showing sweet vanilla with bright black cherry and licorice flavors; finish is fruity
- 44 **Masi Campofiorin “Ripasso”** - Medium full bodied, with deeper, darker flavors and aromas of tarry black cherry, along with some raisiny notes; Moderately tannic
- 58 **Campagnola “Amarone” Della Valpolicella** (Italy) – Distinct aromas of ginger and lemon zest are joined by toasty coconut, melon and caramel alongside a mineral, oakiness overlaid by notes of honeysuckle
- 12/46 **Frescobaldi Tenuta di Castiglioni** (Tuscany) – Blend of Cabernet Sauvignon, Sangiovese and small part of Merlot and Cabernet Franc
- 82 **Castel Giocondo Brunello di Montalcino** (Italy)- This Frescobaldi family wine is concentrated and thick, with black cherry and spices. Full-bodied with soft tannins and a long finish. Very pretty!

[Page 4]

HOUSE WINES

By The Glass Or Bottle

Glass/Bottle

- 7/26 **Wycliff Sparkling** (California)
- 7/28 **Campagnola Pinot Grigio** (Italy)
- 6/23 **Copper Ridge Chardonnay** (California)
- 6/23 **Copper Ridge Merlot** (California)
- 6/23 **Copper Ridge Cabernet Sauvignon** (California)
- 6/23 **Copper Ridge White Zinfandel** (California)
- 8/30 **Leese-Fitch Pinot Noir** (California)
- 7/27 **Poggio Basso Chianti** (Italy)

OTHER WINES

By The Glass Or Bottle

- 8/30 **Bianchi Chardonnay** (Santa Barbara) –tropical/stone fruit qualities; French oak has kissed a majority of this wine. Enjoy with pan seared sole !
- 13/50 **Sonoma-Cutrer Chardonnay** (Sonoma Coast) – Distinct aromas of ginger and lemon zest are joined by toasty coconut, melon and caramel alongside a mineral, oakiness overlaid by notes of honeysuckle
- 10/36 **Kenwood Sauvignon Blanc** (Sonoma) – Excellent with lightly sauced poultry, shellfish and seafood dishes; Lemongrass, Guava, Passion Fruit
- 12/46 **Angeline Russian River “Reserve” Pinot Noir** - Cherry highlighted by smoke and sweet, earthy spice; Food pairing: mushroom, a lightly seared salmon fillet or pasta with a tomato based sauce

[Page 2]