

OUR MENU

LUNCH MENU

ANTIPASTI

Parmigiana di Melanzane e Zucchine \$15

Breaded eggplant and zucchini layered with melted bocconcini

Cotechino con Fagioli e Broccoli di Rapa \$16

Northern Italian pork sausage, cannellini beans, and sautéed broccoli rabe

Mozzarella alla Caprese \$16

Fresh sliced mozzarella with roasted peppers, black olives and marinated mushrooms over sliced tomato

Calamari e Gamberi alla Griglia \$16

Grilled calamari & shrimps served over mesclun salad, drizzled with extra virgin olive oil and freshy squeezed lemon

Insalata di Bocconcini \$21

Bite-sized mozzarella, roasted peppers, sundried tomatoes, soppressata, and spiedini alla romana over mixed green salad

Antipasto alla Pescatore \$20

An array of clams and mussels served in tomato sauce or white wine and garlic

PRIMI PIATTI

Orecchiette e Cavolfiori \$21

Orecchiette with cauliflower sautéed in garlic and olive oil, topped with toasted bread crumbs

Orecchiette con Salsiccia e Broccoli Di Rapa \$24

Orecchiette with Italian pork sausage & sautéed broccoli rabe in garlic and olive oil

Radiatori in Cartoccio \$25

Radiatori with baked cherry tomatoes, fresh porcini mushrooms topped with toasted bread crumbs, and Parmigiano Reggiano cooked in foil

Fusilli in Cartoccio \$29

Fusilli with clams, mussels, shrimps, and fresh tomatoes cooked in foil

Tubettini con Polipo e Fave \$28

Tiny tubular pasta sautéed with grilled octopus, fava beans, and baby clams

Penne con Piselli e Guanciale \$25

Penne sautéed with green peas and cured Italian pork cheeks, finished in a cream of truffle and topped with shaved Pecorino cheese

Bucatini al Modo Mio \$21

Long tubular pasta served in a creamy zucchini sauce topped with fresh herbs and Parmigiano-Reggiano cheese

Spaghetti in Cartoccio \$21

Fresh spaghetti, with uncooked tomato sauce, baked cherry tomatoes, basil, toasted bread crumbs, spicy Pecorino cheese

ZUPPE

Pasta e Fagioli \$15

Soup made with a mix of short pasta & beans, prepared with prosciutto and parsley

Stracciatella \$12

Chicken broth with spinach and white egg drops

📍 603 Crescent Ave, The Bronx, NY 10458, United States

☎ (718) 733-9503

SECONDI PIATTI

POLLO

Cotoletta di Pollo alla Caprese \$22

Breaded chicken cutlet topped with diced tomatoes and melted bocconcini, served over a mesclun salad

Pollo Piccante \$21

Chicken cutlet served with hot cherry peppers and finished in a white wine sauce

Pollo con Spinaci \$23

Chicken cutlet with spinach, prosciutto, melted mozzarella, and finished in marsala wine

Pollo con Zucchine e Pesto \$21

Grilled chicken topped with grilled zucchini and basil pesto, served over a mesclun salad

VITELLO

Vitello alla Caprese \$26

Veal cutlet topped with chopped tomatoes and melted bocconcini over a mesclun salad

Vitello Patate e Porcini \$28

Veal scaloppini served with thinly sliced potatoes and porcini mushrooms

MAIALE E MANZO

Costata di Maiale alla Griglia \$24

Grilled double cut Berkshire pork chop served with sautéed artichokes & guanciale and parmesan crusted potatoes

Taglio Reale di Manzo alla Griglia \$26

Grilled skirt steak topped with sliced tomatoes, arugula, red onion and basil pesto, finished with extra virgin olive oil

PESCE

Salmone al Balsamico e Cipolla \$26

Grilled salmon topped with caramelized onions and finished in a balsamic reduction

Fish of the Day

Market price

CONTORNI

Broccoli di Rapa \$12

Sautéed broccoli rabe with garlic and oil

Cauliflower \$12

Sautéed with garlic and oil

Insalata Mista \$10

Mixed green salad with mesclun and frisee lettuce

DINNER MENU

ANTIPASTI

Parmigiana di Melanzane e Zucchine \$17

Breaded eggplant and zucchini layered with melted bocconcini

Cotechino con Fagioli e Broccoli di Rapa \$18

Northern Italian pork sausage, cannellini beans, and sautéed broccoli rabe

Mozzarella alla Caprese \$18

Fresh sliced mozzarella with roasted peppers, black olives and marinated mushrooms over sliced tomato

Scamorza \$18

Smoked mozzarella half melted over spinach with black olives and roasted peppers

Burrata e Barbabietole \$18

Buttermilk mozzarella served with red & yellow beets and a touch of balsamico

Burrata con Mais e Gamberi \$24

Buttermilk mozzarella with cream of corn, shrimps, touch of tomato, drizzle of spicy olive oil

Salumi e Formaggi \$25

Prosciutto, soppressata, finocchiona, Parmigiano Reggiano, cacio romano, and olives

Insalata di Bocconcini \$23

Bite-sized mozzarella, roasted peppers, sundried tomatoes, soppressata, and spiedini alla romana over mixed green salad

Insalata Finocchio \$14

Mixed green salad topped with thinly sliced fennel, gorgonzola cheese, toasted pecans, balsamic vinaigrette

Antipasto alla Pescatore \$23

An array of clams and mussels served in tomato sauce or white wine and garlic

Zuppa di Vongole e Patate \$20

Mediterranean clams with diced potatoes in a light, flavorful tomato sauce

Polipo alla Griglia \$22

Grilled octopus with cream of cannellini beans, rosemary, baby arugula, cherry tomatoes, and glaze of balsamic

Calamari e Gamberi alla Griglia \$24

Grilled calamari & shrimps served over mesclun salad, drizzled with extra virgin olive oil and freshy squeezed lemon

Gamberi e Fagioli \$21

Shrimps tossed with white cannellini beans and a sprinkling of balsamic vinegar

PRIMI PIATTI

Orecchiette e Cavolfiori \$23

Orecchiette with cauliflower sautéed in garlic and olive oil, topped with toasted bread crumbs

Orecchiette con Salsiccia e Broccoli Di Rapa \$27

Orecchiette with Italian pork sausage & sautéed broccoli rabe in garlic and olive oil

Radiatori in Cartoccio \$27

Radiatori with baked cherry tomatoes, fresh porcini mushrooms topped with toasted bread crumbs, and Parmigiano Reggiano cooked in foil

Fusilli in Cartoccio \$34

Fusilli with clams, mussels, shrimps, and fresh tomatoes cooked in foil

Maffalde in Cartoccio \$28

Maffalde with smoked Long Island duck, red & yellow beets, kale and mascarpone cheese

Risotto con Melone \$26

Risotto with prosciutto di Parma, grilled cantaloupe, and shaved Parmigiano Reggiano

Tubettini con Polipo e Fave \$31

Tiny tubular pasta sauteed with grilled octopus, fava beans, and baby clams

Penne Melanzane e Provola Affumicata \$25

Penne in a light tomato sauce, with marinated eggplant and smoked mozzarella

Penne con Piselli e Guanciale \$28

Penne sautéed with green peas and cured Italian pork cheeks, finished in a cream of truffle and topped with shaved Pecorino cheese

Bucatini al Modo Mio \$24

Long tubular pasta served in a creamy zucchini sauce topped with fresh herbs and Parmigiano-Reggiano cheese

Spaghetti in Cartoccio \$24

Fresh spaghetti, with uncooked tomato sauce, baked cherry tomatoes, basil, toasted bread crumbs, spicy Pecorino cheese

ZUPPE

Pasta e Fagioli \$18

Soup made with a mix of short pasta & beans, prepared with prosciutto and parsley

Stracciatella \$14

Chicken broth with spinach and white egg drops

SECONDI PIATTI

POLLO

Cotoletta di Pollo alla Caprese \$26

Breaded chicken cutlet topped with diced tomatoes and melted bocconcini, served over mesclun salad

Pollo Piccante \$22

Chicken cutlet served with hot cherry peppers and finished in a white wine sauce

Pollo con Spinaci \$26

Chicken cutlet with spinach, prosciutto, melted mozzarella, and finished in marsala wine

Pollo con Zucchine e Pesto \$25

Grilled chicken topped with grilled zucchini and basil pesto, served over a mesclun salad

Pollo alla Diavola \$26

Chicken on the bone served with spicy sundried tomato sauce, rosemary, and topped with melted Gorgonzola

Pollo alla Paesana \$28

Chicken on the bone with sausage, bell peppers, mushrooms, and balsamic vinegar

PESCE

Branzino alla Acqua Pazza \$30

Pan-seared branzino with baked cherry tomatoes, chopped shallots, sliced thin potatoes in light tomato sauce

Salmone al Balsamico e Cipolla \$28

Grilled salmon topped with caramelized onions and finished in a balsamic reduction

Fish of the Day

Market price

VITELLO

Vitello Patate e Porcini \$34

Veal scaloppini served with thinly sliced potatoes and porcini mushrooms

Cotoletta di Vitello \$33

Veal cutlet sautéed in a white wine sauce topped with prosciutto, grilled zucchini, a touch of tomato and topped with melted Fontina cheese

Vitello al Cotechino \$32

Veal scallopini served with sliced cotechino, melted Fontina cheese, finished in a white wine sage sauce

Costata di Vitello alla Griglia \$45

Grilled veal chop served with sautéed bell peppers and mushrooms

AGNELLO

Ossobuco di Agnello Brasato \$36

Lamb shank braised in red wine, carrots and onions, served with risotto and cannellini beans

MANZO, CONIGLIO, MAIALE

Coniglio a Doppia Cottura \$31

Grilled ½ Rabbit sautéed with rosemary, spinach, potatoes and carrots

Taglio Reale di Manzo alla Griglia \$30

Grilled skirt steak topped with sliced tomatoes, arugula, red onion and basil pesto, finished with extra virgin olive oil

Bistecca alla Peroni \$41

Rib eye steak topped with cherry peppers and Gorgonzola cheese, finished in a Peroni beer sauce

Costata di Maiale alla Griglia \$29

Pan-seared double cut Berkshire pork chop served with sautéed artichokes & guanciale and parmesan crusted potatoes

CONTORNI

Broccoli di Rapa Saltati \$14

Broccoli rabe sautéed with garlic and oil

Cauliflower \$14

Sautéed with garlic and oil

WINE MENU

CHAMPAGNE

Krug, Grand Cuvee \$400

Veuve Cliquot, Brut, Yellow Label \$135

Veuve Cliquot, La Grande Dame \$310

1998

Moet & Chandon Brut Imperial NV \$120

Dom Perignon \$325

1999

Louis Roederer, Cristal \$425

2000

Louis Roederer, Cristal, Rose \$850

1999

PROSECCO & SPARKLING WINES

Fantinel, One And Only, Prosecco, Brut \$55

Ferrari, Metodo Classico Trentino, Brut \$60

CALIFORNIA WHITE WINES

SAUVIGNON BLANC

Ferrari Carano (Sonoma) \$50

Duckhorn (Napa) \$65

CALIFORNIA WHITE WINES

CHARDONNAY

Kendall Jackson "Grand Reserve" =====	\$50	Newton Unfiltered (Napa Valley) =====	\$110
Jordan (Russian River Valley) =====	\$65	Far Niente (Napa Valley) =====	\$140
Cakebread Cellars (Napa Valley) =====	\$75		

CALIFORNIA RED WINES

PINOT NOIR

Smoke Tree Pinot Noir (Sonoma) =====	\$53	Mac Murray (Russian River Valley) =====	\$61
2016		2016	
Brass Field (High Valley Appellation) =====	\$57	Duckhorn, Goldeneye (Anderson Valley) =====	\$108
2014		2012	

CALIFORNIA RED WINES

MERLOT

Ferrari Carano (Sonoma) =====	\$59	Silverado, Mt. George (Napa) =====	\$75
2016		2012	
St. Francis (Sonoma) =====	\$52	Duckhorn (Napa) =====	\$105
2016		2015	

CALIFORNIA RED WINES

CABERNET SAUVIGNON

Kendall Jackson "Grand Reserve" (Sonoma) =====	\$55	Cakebread Cellars (Napa) =====	\$168
2016		2010	
Chateau St. Jean (Sonoma) =====	\$62	Caymus Vineyards (Napa) =====	\$175
2014		2017	
Ferrari Carano Riserva =====	\$92	Joseph Phelps =====	\$168
2015		2012	
Markham Vineyards (Napa) =====	\$88	Nickel & Nickel, John C. Sullenger Vineyard =	\$210
2016		2011	

Pine Ridge (Napa) = \$90

2015

Jordan (Alexander Valley) = \$120

2014

Rodney Strong (Alexander Valley) = \$109

2015

Duckhorn Vinyards (Napa) = \$145

2014

Ingelnook, Coppola Cask (Cabernet) = \$135

2013

Louis M. Martini "Monte Rosso" = \$140

2009

Shafer, One Point Five (Napa) = \$200

2013

Robert Mondavi Reserve (Napa) = \$220

2016

Far Niente (Napa) = \$282

2014

Joseph Phelps, Insignia = \$395

2011

Dana, Helms Vineyard = \$875

2012

CALIFORNIA RED WINES

MERITAGE

Force Majeure, Collaboration Series IV (Washington) = \$100

2009

Ferrari Carano, Tresor (Napa) = \$120

2012

Duckhorn, The Discussion (Napa) = \$255

2007

Merryvale, Profile (Napa) = \$265

2008

Quintessa (Rutherford) = \$305

2012

Ingelnook, Coppola Rubicon (Rutherford) = \$335

2009

Dominus (Napa) = \$515

2003

Mondavi, Rothschild "Opus One" (Napa) = \$610

2005

ITALIAN WHITE WINES

PIEMONTE

La Merlina, Gavi Di Gavi = \$40

La Scolca, Gavi Di Gavi = \$85

Patrizi, Gavi Di Gavi = \$42

Brandini, Langhe Arneis = \$40

ITALIAN WHITE WINES

FRIULI

Pierpaolo Pecorari, Traminer Aromatico = \$45

Torre Rosazza, Friulano = \$92

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ITALIAN WHITE WINES

UMBRIA

Antinori, Cervaro Della Sala, Chardonnay ===== \$95

Ca' Bolani, Aquilea, Pinot Grigio ===== \$50

ITALIAN WHITE WINES

TOSCANA

Cabreo, La Pietra, Chardonnay ===== \$70

Antinori, Guado Al Tasso, Vermentino Bolgheri \$49

Batar, Querciabella, Chardonnay ===== \$150

ITALIAN WHITE WINES

CALABRIA

Tenuta Iuzzolini, Ciro, Grecco Bianco ===== \$40

ITALIAN WHITE WINES FROM SOUTHERN ITALY

SICILIA

Chiaromonte Gulfi, Valcanziria, Chardonnay ===== \$48

Planeta, Chardonnay ===== \$73

ITALIAN WHITE WINES FROM SOUTHERN ITALY

SARDEGNA

La Cala, Vermentino ===== \$42

ITALIAN WHITE WINES FROM SOUTHERN ITALY

CAMPANIA

Feudi Di San Gregorio, Campanaro, Fiano/ Greco == \$75

Feudi Di San Gregorio, Greco Di Tufo ===== \$48

Mastroberardino, Falanghina Del Sannio ===== \$46

Mastroberardino, Nova Serra, Greco Di Tufo = \$51

Tenuta Frassitelli, Casa D'Ambria, Biancolella = \$60

ITALIAN WHITE WINES FROM SOUTHERN ITALY

ABRUZO

Di Berardino, Volo, Pecorino (Organic) ===== \$40

2014

ITALIAN RED WINES FROM NORTHERN ITALY

TRENTINO

Ulzbach, Teroldego Rotaliano ===== \$65

2006

ITALIAN RED WINES FROM NORTHERN ITALY

FRIULI

Masut Da Rive, Cabernet Franc ===== \$52

2015

La Roncaia Merlot ===== \$65

2012

Livio Felluga Sasso, Merlot Riserva ===== \$135

2006

ITALIAN RED WINES FROM NORTHERN ITALY

LOMBARDIA

Maurizio Zanella, Ca Del Bosco, Curtefranco, Merlot/ Cabernet ===== \$150

1999

Maurizio Zanella Sebino, Cabernet Franc/ Merlot ===== \$210

1997

ITALIAN RED WINES FROM NORTHERN ITALY

UMBRIA

Scacciaviolo, Rosso Di Montefalco ===== \$45
2011

Antonello Samarco, Sagrantino Di Montefalco \$75
2014

ITALIAN RED WINES FROM SOUTHERN ITALY

SICILIA

Gulfi, Nerojbleo, Nero D'Avola ===== \$55
2016

Biondi, Outis, Nerello Cappuccio ===== \$65
2013

Gulfi, Neromaccari, Nero D'Avola Single Vinyard == \$81
2010

Planeta, Merlot ===== \$78
2009

Morgante, Don Antonio, Nero D'Avola ===== \$82
2015

Planeta, Syrah ===== \$85
2011

COS, Cerasuolo Di Vittoria Classico, ===== \$70
Nero D'Avola/Frapato
2015

Tenuta San Giaime, Syrah ===== \$75
2014

Terrazze Dell'Etna, Cratere, Nero Mascalese/ ===== \$50
Petite Verdo
2011

Donnafugata, Mille e Una Notte, Cabernet/ = \$155
Syrah
2015

ITALIAN RED WINES FROM SOUTHERN ITALY

CALABRIA

Tenuta Iuzzolini, Ciro Rosso ===== \$45
2015

Librandi, Gravello ===== \$59
2015

ITALIAN RED WINES FROM SOUTHERN ITALY

SARDEGNA

Sella Di Mosca, Cannonau Riserva ===== \$44
2016

Argiolas, Korem ===== \$92
2016

Tenute Soletta, Keramos, Cannonau Riserva ===== \$75
2010

Argiolas, Turriga, Isola Delle Nuraghi ===== \$120
2015

Agricola Punica, Barrua, Carignano ===== \$80
2012

Tenores, Badde Nigolosu, Dettori ===== \$148
2001

ITALIAN RED WINES FROM SOUTHERN ITALY

PUGLIA

Cantele Primitivo Slento IGT ===== \$50
2016

Cantina della Riforma 'Grifo' Nero Di Troia ===== \$55
2016

Torleanzi Salento Negroamaro ===== \$45
2015

ITALIAN RED WINES FROM SOUTHERN ITALY

ABRUZZO

Emidio Pepe, Montepulciano ===== \$550
1979

Emidio Pepe, Montepulciano ===== \$190
2008

Ciavolich, Fosso Cancelli, Montepulciano Riserva \$95
2015

Monti Guidi, Montepulciano Riserva ===== \$55
2015

ITALIAN RED WINES FROM SOUTHERN ITALY

CAMPANIA

De Concilis, Naima, Aglianico (Salerno) ===== \$110
2004

Montevetrano, Cabernet (Salerno) ===== \$135
2003

Terra Di Lavoro, Fattoria Dei Galardi (Caserta) ===== \$150
2003

Feudi Di San Gregorio, Serpico Irpinia ===== \$155
2011

Taurasi Orneta DOCG ===== \$75
2015

Mastroberardino, Re Di More, Aglianico Irpinia \$105
2012

Petilia Taurasi, Altravilla Irpinia ===== \$75
2009

Mastroberardino, Radici Taurasi Riserva Irpinia \$125
2006

CHIANTI

Banfi, Classico Riserva ===== \$48
2015

Querceto, Classico Riserva ===== \$50
2013

Marchesi, Montespertoli, Classico Riserva ===== \$54
2016

Castello Della Paneretta, Classico Riserva ===== \$55
2014

Villa Antinori, Classico Riserva ===== \$75
2016

Ruffino Ducale Gold, Classico Riserva ===== \$87
2014

Ruffino Ducale Gold, Classico Riserva ===== \$182
1997

Marchesi Antinori, Peppoli, Classico ===== \$56
2016

Vecchie Terre Di Montefili, Classico Riserva ===== \$75
2012

MORELLINO DI SCANSANO

Jacopo Biondi Santi, Castello Di Mondero Riserva = \$160
1999

Felssina, Classico Riserva Rancia ===== \$115
2010

Da Vinci, Riserva ===== \$52
2015

La Mozza, I Perazzi ===== \$45
2015

CARMIGNANO

Capezzana, Trefiano Riserva ===== \$85
2008

SUPER TUSCANS

Perlato Del Bosco,Tuarita ,Sangiovese/Cabernet ===== \$58
2016

Canneto, Filippone ===== \$60
2011

Tenuta Sette Ponti, Crogniolo ===== \$62
2017

Tenuta L'Impostino, Viandante Riserva, Sangiovese = \$67
2012

Terrabianca, Campaccio, Sangiovese/ Cabernet ===== \$85
2015

Cabreo, Il Borgo, Sangiovese/ Cabernet ===== \$88
2013

Giusto di Notri,Taurita, Cabernet/Merlot ===== \$140
2014

Angelo Gaja, Promis, Ca' Marcanda ===== \$105
2016

Podere Monastero Campanaio Cabernet / Merlot == \$87
2010

Angelo Gaja, Magare, Ca' Marcanda ===== \$155
2016

Tenuta Sette Ponti, Oreno ===== \$179
2009

Georgio Primo, Sangiovese/ Malvasia/ Cabernet ===== \$185
2015

Argiano, Solengo, Cabernet/ Sangiovese/ Petit Verdot ===== \$189
2010

Tenuta Col D'orcica, Olmaia, Cabernet ===== \$205
2005

Castello Di Rampolla, d'Alceo, Cabernet/ Merlot ===== \$500
2000

Marchesi Antinori, Guado Al Tasso ===== \$195
2003

Marchesi Antinori, Solaia ===== \$550
2001

Marchesi Antinori, Solaia ===== \$950
1997

Tenuta San Guido, Guidalberto, By Sassicaia	\$115
2017	
Castellare, I Sodi Di S. Nicola, Sangiovese/ Malvasia	\$144
2007	
Marcesi Di Frescobaldi, La Maione ,Merlot	\$145
2008	
Castello Di Querceto,Cignale, Cabernet/ Merlot	\$148
2010	
Vecchie Terre Di Montefili, Anfiteatro	\$150
2001	

Marchesi Antinori, Tignanello	\$212
2016	
Tenuta Dell'Ornellaia, Ornellaia	\$375
2012	
Tenuta San Guido, Sassicaia	\$425
2005	
Castello Banfi, Summus, Sangiovese/ Cabernet/ Syrah	\$345
1997	
Tenuta Dell'Ornellaia, Masseto	\$1250
2005	

VINO NOBILE DI MONTEPULCIANO

Valdipiatta, Vigna D'Alfiero	\$100
2013	

Canneto Riserva	\$60
2013	

ROSSO DI MONTALCINO (BABY BRUNELLO)

Mastrojanni	\$45
2017	
IL Poggione	\$50
2017	

Altesino	\$65
2016	

BRUNELLO DI MONTALCINO

Collina Dei Lecci	\$85
2014	
Casanova Di Neri	\$145
2007	
Castiglione Di Bosco	\$105
2009	
Mastrojanni	\$130
2013	
Tenuta La Fuga, Giovanni Folonari	\$115
2014	
Fattoi, Capanna	\$120
2010	

Poggio Nardone Riserva	\$195
2001	
Ruffino, Grepponi Mazzi	\$185
2006	
La Poderina	\$220
1997	
Camigliano	\$285
1997	
Fattoria Dei Barbi	\$235
1997	
Fattoria Dei Barbi Riserva	\$415
1997	

La Fiorita, Riserva DOCG 2006	\$225	Salvioni Cerbaiola 2001	\$300
Le Presi Di Castelnuovo Di Fabri Gianni 2003	\$130	Castello Banfi 2001	\$200
Fossocolle 2001	\$135	Castello Banfi, Poggio All Ora Riserva 1997	\$395
Silvio Nardi 2007	\$165	Collemattoni, Vigna Fontollonato, Riserva 2001	\$375
Fattoria La Lecciaia, Riserva 2007	\$140	Biondi Santi Annata 2005	\$325
Altesino 2007	\$145	Soldera 1999	\$525
Alessandro Mari, IL Marroneto Delle Giarie 2009	\$147	Casanova DI Neri Cerretalto 2004	\$535
La Rasina, Riserva Di Marco Mantengoli 2007	\$168	Soldera, Intestieti Riserva 1997	\$1550
Poggio Antico, Altero 2007	\$170	Biondi Santi Riserva 1997	\$2550
Poggio Antico Riserva 2010	\$250	Biondi Santi Riserva 1968	\$2950

PIEMONTE

Bruno Giacosa , Dolcetto D'Alba 2014	\$55	Dezzani Plenum, Barbera/ Sangiovese 1997	\$205
Pio Cesare, Barbera D'Alba 2017	\$47	Angelo Gaja, Conteisa, Langhe, Nebbiolo/ Barbera 2000	\$400
Bruno Giacosa, Falletto, Barbera D'Alba 2014	\$110	Angelo Gaja, Darmagi, Cabernet 2001	\$450
Prunotto, Pian Romualdo, Barbera D'Alba 2003	\$125	Angelo Gaja, Sperss, Langhe, Nebbiolo/ Barbera 2003	\$455
Tenuta Sella, Bramaterra, Nebbiolo 2004	\$94	Angelo Gaja, Sori San Lorenzo, Nebbiolo/ Barbera 2001	\$760
Travaglini, Gattinara Riserva 2010	\$105	Angelo Gaja, Costa Russi, Nebbiolo/ Barbera 2001	\$760
La bollina, Monferrato Rosso, Barbera/ Nebbiolo 2016	\$50		

BARBARESCO

Castello Di Neive \$75

2016

Adriano Marco E Vittorio, Basarin \$80

2009

Giuseppe Cortese, Rabaja \$89

2013

Ceretto \$115

2012

Cascina Delle Rose, Tre Stelle \$100

2012

Cavalier Dario, Riserva \$115

2011

Villadoria, Seralunga D'Alba Riserva \$169

2001

Pio Cesare, Brico Di Treiso \$205

2010

Bruno Giacosa, Falletto \$425

1998

Angelo Gaja \$459

2001

BAROLO

Casa Mirafiori \$85

2013

Ceretto \$120

2014

Giacomo Borgogno & figli \$145

2013

Michele Charlo, Tortoniano \$125

2013

Cogno Ravera \$250

1997

Da Milano, Canubi \$175

1999

Beni Di Batasiolo \$165

2007

Villadoria \$187

1997

Angelo Gaja, Degromis \$195

2007

Villadoria Riserva \$200

2000

Podere Colla, Dardi Le Rose, Bussia \$300

1997

Pio Cesare, Ornata \$310

2001

Conterno Fantino, Vigna Del Gris \$325

2000

Romano Marengo, Ca'Rome \$340

2001

Prunotto, Bussia \$350

1999

Fontanafredda, Serralunga D'Alba \$165

2000

Fontanafredda, La Rosa Riserva \$355

2000

Roberto Voerzio, La Morra, Brunate \$425

2001

Podere Aldo Conterno Bussia \$355

1999

Podere Aldo Conterno Bussia \$505

1997

Bruno Giacosa, Falletto \$535

2001

VENETO

Masi Campofiorin, Ripasso = \$51
2016

Zenato Valpolicella, Ripasso = \$61
2016

Sartori Valpolicella, Superiore = \$53
2013

Musella Valpolicella Superiore = \$45
2016

Allegrini, La Poja = \$168
2010

Dal Forno Romano (Valpolicella) = \$245
2000

AMARONE

Recchia, Ca'Bertoldi Classico = \$85
2015

Torre Del Falasco Classico = \$85
2013

Serafini & Vidotto Classico = \$95
2015

Sartori Classico = \$105
2014

Musella Riserva = \$130
2012

Masi Costasera Riserva = \$150
2012

Boscaini Classico = \$210
1997

Allegrini = \$210
2000

Le Salette, Classico = \$220
2013

Tommaso Bussola, TB = \$280
2008

Masi Mazzano Classico = \$289
2003

Bertani = \$1071
1988

Bertani = \$1479
1989

Bertani = \$828
1990

Bertani = \$300
2006

Giuseppe Quintarelli = \$1400
1997

Dal Forno Romano = \$1550
1997

LARGE FORMATS

CALIFORNIA

Caymus (1.5L) = \$350
2014

Far Niente (1.5L) = \$570
2009

Far Niente (3L) = \$1140
2012

Merrivale, Profile (1.5L) = \$550
2002

Merrivale, Profile (3L) = \$1100
2002

Far Niente (3L) \$1500
2000

Ingelnook, Rubicon (1.5L) \$680
2001

Quintesa (3L) \$1100
2002

Dolce, Late Harvest (3L) \$1100
1998

CHIANTI

Rufino Riserva Ducale (1.5L) \$200
2005

Felsina Rancia Riserva (1.5L) \$200
2010

SUPER TUSCANS

Antinori, Tignanello (1.5L) \$475
2013

Antinori, Tignanello (1.5L) \$1200
1997

Antinori, Tignanello (3L) \$950
2011

Antinori, Tignanello (3L) \$2400
1997

Antinori, Solaia (1.5L) \$1100
2009

Antinori, Solaia (3L) \$2550
2000

Antinori, Guado Al Tasso (1.5L) \$440
2012

Antinori, Guado Al Tasso (3L) \$880
2003

Tenuta San Guido, Sassicaia (1.5L) \$800
2005

Montevertine, Le Pergole Torte (3L) \$1200
1999

Tenuta Dell'Ornellaia, Ornellaia (1.5L) \$999
2003

Vecchie Terre Di Montefili, Bruno Di Rocca (1.5L) \$475
1997

Vecchie Terre Di Montefili, Anfiteatro (3L) \$700
2003

Jacobo Biondi Santi, schidione (1.5L) \$1250
1997

Podere Monastero, Campanaio (1.5L) \$345
2011

Angelo Gaja, Magare, Ca' Marcante (1.5L) \$350
2004

Castello Banfi Excelsus (1.5L) \$325
2010

BRUNELLO

Altesino (1.5L) ===== \$300
2003

Altesino (3L) ===== \$765
1999

Altesino, Montosol (1.5L) ===== \$550
2003

Altesino, Montosol (3L) ===== \$1100
2001

Altesino Riserva (1.5L) ===== \$750
1999

Fattoria Di Barbi Riserva (1.5L) ===== \$865
1997

Camigliano Riserva (1.5L) ===== \$585
1997

Silvio Nardi (1.5L) ===== \$275
2003

Casanova Dei Neri, Tennuta Nuova (1.5L) ===== \$350
2003

Il Poggione (3L) ===== \$650
2007

UMBRIA

Scacciadiavoli, Sagrantino Di Montefalco (1.5L) ===== \$220
2005

CAMPANIA

Mastroberardino, Radici Taurasi (1.5L) ===== \$250
2007

Terra Di Lavoro, Fattoria Dei Galardi (3L) ===== \$650
2004

ABRUZZO

Emidio Pepe, Montepulciano (4L) ===== \$2750
1985

PIEMONTE

Bruno Giacosa, Falletto, Barbera D'Alba (1.5L) ===== \$220
2012

Gaja, Spress (1.5L) ===== \$910
2000

BARBARESCO

Pio Cesare, Il Bricco (1.5L) ===== \$400

2001

Pio Cesare, Il Bricco (3L) ===== \$800

2001

Ceretto, Bricco Asili Faset (1.5L) ===== \$350

1995

Produttori Del Barbaresco (3L) ===== \$725

2001

Romano Marengo, Ca'Rome (3L) ===== \$1100

1999

BAROLO

Fontanafredda, La Villa (1.5L) ===== \$475

2000

Bruno Giacosa, Falletto (1.5L) ===== \$1180

1998

Bruno Giacosa, Falletto (1.5L) ===== \$1125

2001

Bruno Giacosa, Falletto (3L) ===== \$2360

1998

Pio Cesare, Ornata (1.5L) ===== \$620

2001

Damilano (1.5L) ===== \$325

2001

Potere Luigi, Einaudi Nei Cannubi (1.5L) ===== \$820

2001

Marchesi Di Barolo, Cannubi (1.5L) ===== \$400

2012

Beni Di Batasiolo (3L) ===== \$660

2001

Prunotto, Bussia (3L) ===== \$1400

2000

Massolino, Margheria (3L) ===== \$950

2006

Viticio, Prunaio (3L) ===== \$1450

1997

Massolino, Parafada, Serralunga (5L) ===== \$1250

2004

AMARONE

Alegrini Classico (3L) ===== \$850

1999

Bertani (1.5L) ===== \$650

1999

Musella (1.5L) ===== \$285

2010

Masi Costasera Clasicco (1.5L) ===== \$485

1997

Dal Forno Romano (5L) ===== \$8050

1998

WINE BY THE GLASS

SPARKLING WINE

Prosecco, Canevel = \$12

Moscato, Michele Chiarlo = \$12

Lambrusco, San Antonio = \$11

WHITE WINE

Chardonnay, Chantelle = \$12

Sauvignon Blanc, Brancott = \$12

Pinot Grigio, Pierpaolo Pecorari = \$12

Gavi Di Gavi, La Bollina = \$14

Riesling, Chateau St. Michelle = \$13

Rosato, Pierpaolo Pecorari = \$12

RED WINE

Pinot Noir, Cline = \$12

Cabernet, Robert Mondavi Private Selection = \$13

Malbec, Coleccion 1895 = \$14

Montepulciano, Casata Parini = \$13

Barbera D'Alba, Monticello = \$13

Chianti Riserva, Badiolo = \$14

Super Tuscan, Centine = \$15

Barolo, Marianot = \$20

Brunello, Collins die Lecci = \$20

Amarone, Salvalai = \$20

SPARKLING WINE

Prosecco, Canevel = \$12

Moscato, Michele Chiarlo = \$12

Lambrusco, San Antonio = \$11

COCKTAILS

Luna Rossa ===== \$15

Tito's Handmade Vodka, fresh orange press, Aperol, topped with prosecco

Mezcal Margarita ===== \$15

Pierda Alma Mezcal, Cointreau, lime juice

Skyfall ===== \$18

Stoli Elite Vodka, Beefeater Gin, Lillet Blanc, garnish with an olive

Lilly Fitz ===== \$15

Grey Goose Vodka topped with prosecco, St.Germain Elderflower Liqueur, lime juice, and garnished with fresh mint

Black Manhattan ===== \$15

Knob Creek Bourbon, Averna, lemon bitters, lemon twist

Melograno Negroni ===== \$15

Bombay Sapphire Gin, Campari, Pama Pomegranate Liqueur, Aperol

Monkey Business ===== \$15

The Botanist Gin, Lillet Blanc, Grand Mamier, lemon juice

Dutch Mule ===== \$15

Classic cocktail made with Ketel One® Vodka, fresh lime juice & ginger beer