

## WHITE WINE (BIANCO)

### SAUVIGNON BLANC CA' BOLANI

FRIULI VENEZIA GIULIA – ITALY

Pair with fish, seafood, pasta and focaccia with prosciutto. Perfect for appetizer.

🍷 \$8.75 🍷 \$32

### VERMENTINO CALASOLE MONTEMASSI 2015

TUSCANY, ITALY

White flowers with spicy notes and hints of barely ripe fruit. Great with fish and cheese.

🍷 \$8.75 🍷 \$32

### CHARDONNAY BUTERA SICILY, ITALY

Broad, with hints of pineapple, mango and ripe fruit. Underpinned by sweetish vanilla tones. Perfect for appetizers or pairing with seafood pastas or with meatballs. **ORGANIC WINE**

🍷 \$8.75 🍷 \$32

### PINOT GRIGIO SUPERIORE 2015 CA' BOLANI

SICILY, ITALY

Fresh with a hint of acacia flowers and subtle spicy tones. Perfect with pasta al pomodoro, vegetarian pizza, and white meat. **ORGANIC WINE**

🍷 \$8.75 🍷 \$33

## SPARKLING

### PROSECCO JEIO

Green apples, pears and freshly cut flowers on the nose and palate, with complicating hints of powdered stone and ginger.

🍷 \$35

### MOSCATO CASTELLO DEL POGGIO

Deliciously compliments spicy food or desserts, apple strudel, black forest cake or cannoli.

🍷 \$32 🍷 \$8.75

### PROSECCO CUVÉE ZONIN 1821 VENETO, ITALY

Attractive intense; fruity and aromatic, with hints of wisteria flowers and rennet apples. Perfect for appetizers or pairing with seafood and white meats. Amazing with desserts!

🍷 \$11 half

### SPARKLING ROSE' ZONIN SPLIT VENETO, ITALY

Pleasant, intense and fruity. Evoking memories of wisteria flowers and rennetta apples. Great for appetizers or pairing with seafood.

🍷 \$11 half

### MAURO'S MIMOSA

Italian moscato and our fresh orange juice.

🍷 \$11

## RED WINE (ROSSO)

### CHIANTI CASTELLO D' ALBOLA TUSCANY, ITALY

Vibrant and medium bodied revealing lively cherry and exotic spice that lead to polished tannins and a delicate finish. Pair well with lasagna, pasta al ragu, meat and roasted dishes.

🍷 \$8.75 🍷 \$31

### CABERNET SAVIGNON - BUTERA SICILY, ITALY

Opens with black currant, tilled soil and star anise aromas. The dense palate offers black cherry, licorice and baking spice notes. Pairs well with full-flavored pasta, rice dishes, and barbecue meats.

🍷 \$8.75 🍷 \$31

### MALBEC PIATTELLI MENDOZA, ARGENTINA

Fruity bouquet delights with senses and warms the palate with notes of blackberries, blueberries and lavender. Pairs well with full-flavored pasta, rice dishes, and barbecue meats.

🍷 \$33

### RIPASSO ZONIN (BABY AMARONE) VENETO, ITALY

The palate is nicely balanced with flavors like plum and black cherry up front and a touch of chocolate coming in on the mid palate. Pairs very well with full body dishes as lasagna, pasta with meat, and roasted fishes. Very long finish.

🍷 \$38

### BAROLO LE COSTE PIEMONTE, ITALY

Floral, showing cherries and currant; reveals scents of violet, licorice, sweet tobacco, and exotic spice. Pairs well with mushroom risotto, beef, and stew.

🍷 \$48

