

**I VINI**

**TONY'S PIZZA  
NAPOLETANA**

Winter List 2012

Marni Kate McKirahan, Wine Director

## BOLLICINE FRANCESE/FRENCH CHAMPAGNE

### Pinot Noir/Chardonnay/Pinot Meunier, **Bollinger Brut Special Cuvee** \$87

*A rich, smoky Champagne, with hints of marzipan and fennel seed accenting honeyed malt, bread dough, baked apple and gingersnap flavors. It's all focused by intense acidity, which meshes beautifully into the layers of flavor and refined texture. Dry finish with tart peach and mineral notes.*

### Chardonnay/Pinot Noir, **Perrier-Jouet Fleur de Champagne 2000 Epernay** \$189

*This wine expresses the very nature of elegance and finesse with its deceptive lightness of fruit and delicate creaminess on the finish.*

Please allow 15 minutes for proper chilling of this wine.

### Chardonnay/Pinot Noir, **Perrier-Jouet Belle Epoque 2004 Epernay** \$199

*All the lightness of white floral notes, hawthorn blossom, linden blossom and white clover. A fresh, stylish wine with good structure, silky and elegant, based on the mineral notes of the best Chardonnay Grand Crus. The floral, fruity notes give way to subtle, spicy hints for a pleasant finish on the palate. It is the perfect expression of the richness of Perrier-Jouet's exceptional vineyard.*

Please allow 15 minutes for proper chilling of this wine.

## BOLLICINI ITALIANI/ITALIAN SPARKLING

### Brachetto, **Bera '10 Piemonte** \$9/\$39

*Clear ruby-red in color with purple highlights, this Piedmontese red sparkler is aromatic and fragrant with notes of sweet plum, blackberries and red cherries. Sweet but balanced on the palate by vibrant acidity, the delicate bubbles will dance on your tongue! Pairs brilliantly with anything chocolate, and also makes for a stupendously unusual aperitivo.*

### Moscato d'Asti, **Vietti Cascinetta '10 Piemonte** \$9/\$39

*Pale sunshine yellow color and slightly frizzante, this Moscato d'Asti has intense aromas of peaches, rose petals and ginger. On the palate it is delicately sweet and sparkling with modest acidity, good balance, good complexity and a finish of fresh apricots.*

### Prosecco, **Col di Salici '10 Veneto** \$9/\$39

*This aromatic, fully sparkling spumante is fruity with intense apple notes and hints of wisteria in bloom and acacia on the nose. A zesty palate of white fruit is followed by a harmonious finish and lively elegant bubbles.*

### Prosecco, **Santome MV Veneto** \$32

*Full and peachy palate with soft bubbles and a crisp finish. Great as an aperitif or with salad.*

### Prosecco, **Bisot Crede '09 Valdobbiadene, Veneto** \$42

*Scents of wildflowers that are appropriately intense and fresh and fruity hints of apples and pears.*

### Favorita (Frizzante), **Gagliardo Fallegro '10 La Morra, Piemonte** \$32

*This Piemontese 'favorite' is bright and crisp with a pleasing effervescence. It is subtly floral with aromas of lemon zest, pear and stony minerality. On the palate it is zippy, light and balanced with a refreshing citrusy finish. Recent DNA testing has shown a match to Vermentino which is grown in Liguria, Tuscany and Sardegna.*

### Lacrima di Morro d'Alba Rosato, **Conti di Buscareto '10 Marche** \$45

*Actually illegal to produce this wine in a sparkling mode in the Marche, this drinks like a bowl of fresh strawberries sprinkled with violets! Pairs well with romance and celebration.*

### Franciacorta, **Ca del Bosco Brut Cuvee Prestige Lombardia** \$56

*Franciacorta is Italy's Champagne, and had it not been for WWI and WWII destroying production in Lombardia, Italy would stand as the longest continuously producing sparkling wine region in Europe by 100 years. Put this wine up against any reputable Champagne and see for yourself! Toasty, ripe fruit and a terrific fine bead, perfectly balanced acidity.*

# CARAFE FEATURES

*Premium wines available for tasting by the half bottle pour*

## ITALIAN and NEW WORLD WHITE and ROSE

### **Charbono Rosé, Summers Estate Vineyards '10 Calistoga \$16/half \$32/btl**

*World exclusive! We are the only restaurant featuring this extraordinary rosé – only one barrel made, and we got it. Bone dry yet fruity. Balanced and luscious; Jim Summer's funnest and finest.*

### **Chardonnay, Castello della Sala Bramito del Cervo '10 Umbria IGT \$22/half \$44/btl**

*The wine is of a straw yellow color with golden tinges. It has a fruity aroma with clear varietal characteristics and hints of vanilla and toasty notes. The wine is beautifully structured, elegant, and has a great minerality.*

## AMERICAN RED

### **Cab Sauv/Merlot/Cab Franc/Malbec/P. Verdot, Conn Creek Anthology '06 Napa \$29/half or \$58**

*The 2006 Anthology is rich, smooth and spicy, a delicious wine. Mature cherry flavors and concentrated cassis fruits are brought to focus with cedar and vanillin spiced accents. Graceful and powerful, the lingering flavors are unctuous and seemingly endless. Sourced from 14 of Napa's appellations including Mt. Veeder, Spring and Howell Mountains, Atlas Peak; valley floor sites such as Stag's Leap District, Rutherford, St. Helena and Yountville.*

### **Zinfandel, Ravenswood Dickerson Vineyard '08 Sonoma \$29/half \$58/btl**

*An intensely perfumed bouquet displays fresh black raspberry, mint and exotic orange spice qualities. The mouthfeel is big and ripe, yet precise, displaying a sensation of sweetness that is nicely balanced with tangy acidity. A long, juicy finish exhibits minty mulberry flavors and a mineral driven persistence.*

### **Syrah, Qupé Bien Nacido Vineyard '08 Santa Maria Valley \$24/half \$48/btl**

*This wine is classic cool climate Syrah with elegance and balance. On the palate pure flavors of dried raspberry, blueberry with hints of cola nut framed by spice. 25% whole cluster fermentation enhances the distinctive pepper notes. The wine is aged for 15 months in 30% new French oak barrels.*

## OLD WORLD RED

### **Piedirosso, Il Grotta del Sole Gragnano della Penisola Sorrentina '10 Campania \$18/half \$36/btl**

*This classic red wine of Naples is known as "Pizza Cola" and features ripe red plums and cherries with a refreshing touch of bubbles. A blend of Piedirosso and Aglianico, this wine is the most delicious counterpart imaginable for our Neapolitan section. Almost rudely grapey, Gragnano offers enticing texture as it fizzes and delivers spice and fresh berry fruit in your mouth, daring you on to the next taste. Served slightly chilled.*

### **Dolcetto, Dolcetto Dogliani DOCG, Marziano Abbona Papà Celso '09 Piemonte \$28/half \$56/btl**

*This complex, well-structured and harmonious Dolcetto has received the Tre Bicchieri from Gambero Rosso award over six consecutive years. Marziano Abbona Dolcetto Dogliani Papà Celso is a rare single-vineyard Dolcetto Superiore from a prized 22 acre parcel on the Bricco (vineyard) of Doriolo. 60+ year old vines comprise a vineyard that is the oldest and most prized Dolcetto vineyard in Dogliani. The wine has complex aromas of dark cherry, cloves and pepper. In the mouth, it is well structured and harmonious with excellent tannins, a lush body with seductive red fruit flavors and a lengthy, pleasantly tangy finish.*

### **Carmenère /Merlot, Inama Veneto Rosso '08 Veneto \$23/half \$46/btl**

*Carmenère from Italy? This is less of a modern day curiosity than a relic from this remarkable area of rolling hills of the Colli Berici in the Veneto that is actually Italy's oldest DOC for Cabernet and Merlot grapes. The mineral-rich terra rossa was planted with the popular Carmenère in the mid-19th century by emigrants returning from Aquitaine when Bordeaux was in its heyday. Actually a blend of 60% Carmenère, 35% Merlot and 5% Raboso Veronese, aged one year in barrique. This is a remarkable expression of these volcanic, iron rich red soils that is perfect for Bordeaux varieties. The Carmenère gives some wild cherry notes, with Merlot a softening and civilizing influence, bringing back some softer, plummier elements.*

### **Barbera d'Asti, Da Capo Nizza '07 Piemonte \$25/half \$50/btl**

*Deep garnet red with violet reflections. On the nose, intense and persistent hints of dried fruits, liquorice and sweet tobacco. The palate shows warm and dry, full-bodied and velvety with a very deep and spicy finish. Perfect with pasta or our burger!*

### **Tempranillo, Valdubón Reserva '04 Ribera del Duero, Spain \$25/half \$50/btl**

*Intense garnet red color with a nose of mature ripe fruit and oak influences, raspberry preserves with coconut, vanilla, peppery spice and dried fruit. The palate is rich and velvety and full of ripe fruit, both powerful and elegant with a lingering full finish. Try this wine with the Moscatel Seco mini Spanish wine flight for \$12. They are both fantastic with Tony's Barcelona Pizza.*

# BICCHIERE/GLASSES

## BOLLICINE/SPARKLING

### **Chill Special: Ferrari Rose NV .375 \$27**

*Salmon-pink color with a fragrance of Hawthorne flowers, red currants and wild strawberries. Its palate is dry and refined with a sweet almond finish. Best as an aperitivo or pair with lighter dishes, particularly seafood. Guaranteed to warm the cockles of your heart.*

### **White: Prosecco Superiore DOCG, Col di Salici '10 Veneto \$9/\$39**

*This aromatic, fully sparkling spumante is fruity with intense apple notes and hints of wisteria in bloom and acacia on the nose. A lively palate of white fruit is followed by a harmonious finish and exuberantly elegant bubbles.*

### **Off-dry white: Moscato d'Asti, Vietti Cascinetta '10 Piemonte \$9/\$39**

*Pale sunshine yellow color and slightly frizzante, this Moscato d'Asti has intense aromas of peaches, rose petals and ginger. On the palate it is delicately sweet and sparkling with modest acidity, good balance, good complexity and a finish of fresh apricots.*

### **Off-dry red: Brachetto, Bera '10 Piemonte \$9/\$39**

*Clear ruby-red in color with purple highlights, this Piedmontese red sparkler is aromatic and fragrant with notes of sweet plum, blackberries and red cherries. Sweet but balanced on the palate by vibrant acidity, the delicate bubbles will dance on your tongue! Pairs brilliantly with anything chocolate, and also makes for a stupendously unusual aperitivo.*

## VINI BIANCHI/WHITES

### **Pinot Grigio delle Venezia, Rapido White '09 Veneto \$7.50/\$28**

*Pale straw yellow. Toasted nut, sage and exotic fruit: a wine of unexpected depth and character. The absence of sulphuric acid and the controlled temperature during fermentation result in a fruity, complete and fascinating wine of elegant freshness. Great accompaniment to fish, poultry and vegetable dishes, also with prosciutto and cheese.*

### **Vermentino, Sella & Mosca La Cala '09 Sardegna \$8.50/\$30**

*Few wines rival La Cala for its exceptional affinity with seafood, thanks to the very subtle presence of a natural marine salinity in the wine. Pale straw hue with tints of lemon-green. Very intense bouquet with notes of citrus. Delightfully floral, crisp and dry on the palate with youthful vitality and freshness.*

### **Cortese, Gavi di Gavi DOCG, Ottosoldi '10 Piemonte \$9.50/\$34**

*The Moccagatta brothers of Barbaresco fame are reviving the reputation of Gavi with this wine from their grandfather's old vine property. The wine is named in honor of their grandfather, who purchased the small estate and referred to the land as 'Otto soldi' or 'eight coins,' signifying that they bought a fortune for a few coins. Presently, only one wine is produced from this estate, and 2010 marks the first vintage of the Ottosoldi Gavi made from the Cortese grape.*

### **Moscatel Seco, Jorge Ordoñez & Company Botani '10 D.O. Málaga, Spain \$10/\$36**

*The 2010 Botani was sourced from organically farmed 70-year-old Moscatel de Alejandria vines producing tiny yields. Thirty percent of the wine was barrel-fermented in neutral French oak, the rest in stainless steel. Medium straw-colored with a green tint, it displays a nose of mineral, spring flowers, acacia, and a hint of tropical aromas. The 2010 vintage has produced a wine with extra density and concentration. Although the aromatics suggest sweetness, the wine is dry but very fruity, refreshing, and exceptionally long. It is an outstanding value that over-delivers in a big way. Try this and the Valdubon Reserva mini wine flight for \$12. They are both fantastic with Tony's new Barcelona Pizza!*

### **Sauvignon/Chardonnay, Paulo Scavino Langhe Bianco '10 Piemonte \$11/\$40**

*The vineyard was planted in a plot where peach trees were grown in order to try and make a simple, fresh, fragrant white wine. A surprising blend of mainly Sauvignon: Piedmontese at heart, but cosmopolitan in the soul. The Chardonnay is cultivated on a calcareous soil in the area called "Pontetto" located in the village of Castiglione Falletto, west exposed, where the hill has a light slope. The Sauvignon is cultivated in the Pontetto area but also in another vineyard of La Morra, east exposed, where the climate and soil conditions allow a good maturation.*

### **Bosco/Albarola/Vermentino, Cinqueterre Cooperativa '10 Liguria \$11.50/\$42**

*Italy's ultimate seafood white blends three local grape varieties to create a white wine with elegant citrus flavors, minerality and sea salt nuances. Try this with the Clam and Garlic pizza or the Chorizo Mussels, a match made in heaven.*

### **Sauvignon Blanc, Petroni Vineyards '10 Sonoma \$12/\$44**

*The fruit for the 2010 vintage was sourced exclusively from the estate vineyards in the Mayacama Mountains, overlooking Sonoma Valley. Pale straw in color. Classic aromas of melon, kiwi, passion fruit dominate the palate. Subtle herbs and spices and some earthy mineral characters offer some depth and "terroir". The palate is clean and fresh, beautiful mineral acidity threads through rich and fleshy melon, lemon and grapefruit. Sturdy in structure, well balanced and refreshing this vintage is a classic expression of this variety.*

# BICCHIERE/GLASSES

## VINI ROSSI/REDS

### Charbono, **Summers Villa Adriana Vineyard** '09 Calistoga \$8.50/\$32

*This rare varietal is thought to have originated between the borders of Southeastern France and Northwestern Italy, probably brought to California originally by miners grown tired of searching the streams for gold, but loving this land that reminded them of their native country. Charbono was the predominantly planted vine in California in the 19<sup>th</sup> century, but now is only found growing on about 80 acres in California, half of that in Calistoga. A spicy wine of bold color and sassy, bright fruit; the perfect pairing for anything tomato.*

### Lacrima di Morro d'Alba, **Velenosi** '10 Marche \$9.50/\$34

*Uniquely rich organoleptic characteristics; intense, pleasantly fruity notes of strawberry and marasca cherry; violets and rosebuds. Soft, lightly tannic, hints of almond perfectly complementing its bouquet. A totally unique expression of red wine, this is the only red which is pigmented all the way through the berry allows for intense color and ethereal deliciousness.*

### Barbera d'Alba, **Marchesi di Barolo Ruvei** '08 Piemonte \$10/\$36

*The color is a dark ruby-red with crimson shades. The aroma is fresh and intense with clean scents of wild berries and spices; clear but perfectly blended wood notes. The flavor is warm and robust, pleasant, good body and harmonic. The assembly in traditional large casks of Slavonian oak helps to make the wine more harmonious and increase the finesse of the bouquet. The sweetness is due largely to the moderate acidity and tannins extracted from small medium toast French oak barrels, where the Ruvei is aged for 12 months.*

### Corvina/Corvinone/Rondinella/Molinara, **Buglioni Valpolicella** '09 Veneto \$10/\$36

*Bright red with fragrant and intense aromas of berry fruit and cherries. It is dry, harmonious, fresh and persistent.*

### Lagrein, **Elena Walch** '10 Trentino \$10.50/\$38

*Deep, dark garnet in color. A concentrated bouquet with lavish black berry fruits and hints of smoke and chocolate. A successful interplay between sweet tannins and fruit; an immensely enjoyable wine, piquant and juicy.*

### Sangiovese/Cab. Sauv/Merlot, **Fattoria Rodano Poggialupi** '09 \$11/\$40

*Bright aromas and flavors of raspberries and strawberries with racy and lean acidity are predominant. Moderate tannins and naturally high acidity gives this wine additional complexity and length. This is drinking beautifully – a purely delicious Sangiovese from some of the oldest vines in Tuscany.*

### Montepulciano d'Abruzzo, **La Valentina Spelt** '07 \$12/\$44

*Montepulciano d'Abruzzo in the past were often over-cropped and rustic, even today most wine is destined for the jug-wine market. La Valentina from Spoltore on the Adriatic is entirely different, creating extremely high-quality estate wines from an organic, hillside, old vine vineyard "Santa Teresa di Spoltore". "Spelt" is their best estate selection of 100% Montepulciano and is a round, plummy and weighty wine with considerable extract, but also an added textural elegance and brilliance.*

### Nerello Mascalese/Nerello Cappuccio, **Firriato Etna Rosso** '08 Sicilia \$12/\$44

*From the newly rediscovered wine region on the slopes of Mount Etna comes this red of volcanic origin. Cherry fruit flavors lead into balanced oak tones and rich minerality from the soil.*

### Zinfandel, **Unti Vineyards** '08 Dry Creek Valley, Sonoma \$12.50/\$46

*Full-bodied, yet fruit driven with a touch of Petite Syrah and Barbera yields a rich and balanced expression of the Dry Creek region.*

### Sangiovese Grosso, **Col d'Orcia Rosso di Montalcino** '08 \$13/\$48

*Deep ruby red with violet hues. Intense, broad, with hints of ripe fruits: currants and raspberries, in equilibrium with typical hints of wood. Full structure with soft and enveloping tannins. The sangiovese is perfectly complemented by delicate notes of spice.*

# OLD and NEW WORLD

## WHITE and ROSE

### **Moscatel Seco, Jorge Ordoñez & Company Botani '10 D.O. Málaga, Spain \$10/\$36**

*The 2010 Botani was sourced from organically farmed 70-year-old Moscatel de Alejandria vines producing tiny yields. Thirty percent of the wine was barrel-fermented in neutral French oak, the rest in stainless steel. Medium straw-colored with a green tint, it displays a nose of mineral, spring flowers, acacia, and a hint of tropical aromas. The 2010 vintage has produced a wine with extra density and concentration. Although the aromatics suggest sweetness, the wine is dry but very fruity, refreshing, and exceptionally long. It is an outstanding value that over-delivers in a big way. Try this and the Valdubon Reserva mini wine flight for \$12. They are both fantastic with Tony's new Barcelona Pizza!*

### **Charbono Rosé, Summers Estate Vineyards '10 Calistoga \$16/\$32**

*World exclusive! We are the only restaurant featuring this extraordinary rosé – only one barrel made, and we got it. Bone dry yet fruity. Balanced and luscious; Jim Summer's funnest and finest.*

### **Sangiovese Grosso/Cab. Sauv/Syrah, Petroni Vineyards Rosato di Sonoma '10 \$32**

*The mineral-rich volcanic soil of the Mayacamas mountain range gives the fruit a complex and rich character. Pretty, vibrant rose petal pink, with exuberant aromas of fresh wild strawberries and cream. The almost imperceptible sweetness is perfectly balanced with fresh acidity and generous full body.*

### **Sauvignon Blanc, Drylands '09 Marlborough, New Zealand \$34**

*A rich bouquet of citrus zest, gooseberry and passion fruit fill the nose. Rich, ripe tropical and herbal flavors. Intense gooseberry and passion fruit result in a vibrant burst of flavor. Excellent weight and balance on the palate linger on a crisp, refreshing finish.*

### **Chenin Blanc/Viognier, Pine Ridge '10 Napa \$29**

*This vintage, the unique blend exhibits a bright, aromatic nose filled with crisp nuances of pink grapefruit, mango and sweet melon, interwoven with hints of soft white tea and honeysuckle. Bursting with juicy ripe fruits, the palate echoes the nose and boasts luscious flavors of Anjou pear, fresh pineapple, apricot and white nectarine. A light and slightly off-dry flavor profile lasts through the delightfully refreshing, clean finish.*

### **Viognier, Stag's Leap '10 Carneros Napa \$38**

*This is an elegant wine featuring aromas of orange blossom and peach. Refreshing flavors of grapefruit, fresh apricot and white peach and a hint of flint are accentuated by a juicy fruit core and a lengthy finish. The wine is highlighted by a bright acidity that accentuates its sun-kissed flavors and aromas. Try this with the Chorizo Mussels or Prosciutto e Pomodorini pizza-amazing!*

### **Malvasia Bianca, Kenneth Volk '08 Santa Maria Valley \$33**

*Intensely aromatic, lilac and acacia flowers, and a subtle, viscous mouthfeel; best enjoyed with first courses. Perfect with the Lillet Fries.*

### **Grenache Blanc, Tangent Edna Valley '09 San Luis Obispo \$35**

*A mutation of the red version of Grenache, Grenache Blanc is believed to have originated in the province of Aragon in northern Spain. Plantings later spread throughout the rest of Spain, Europe and into the Mediterranean, including what is modern day Sardinia. This Grenache Blanc is surprisingly rich, viscous, and full-bodied, especially for a white wine. It has nice minerality, and is chalky and crisp. Cantaloupe and honeydew are the predominant flavors, and it shows off a hint of caramel that is balanced by high acidity. Dee-lish with the Barcelona or Fear and Loathing pizzas!*

### **Chardonnay, MacRostie '08 Sonoma Coast \$42**

*Very pale straw in color, with bright, creamy, lemon custard aromas, and a bit of floral vanilla to boot. In the mouth it is rich and round, with tropical pineapple and hints of key lime pie. Like said pie, the finish is both crisp and creamy.*

### **Chardonnay, Baileyana Firepeak Vineyard '08 San Luis Obispo \$38**

*Rich, creamy texture with focused citrus and ripe pear, laced with minerality; try this with a Chicken Caesar or a Burratina.*

### **Chardonnay, White Rock Vineyards '08 Stag's Leap Range, Napa \$44**

*White Rock is famous for their amazingly meticulous care in the production of this Burgundian style Chardonnay. It is at once mouth filling and full of finesse - the perfect match for Tony's Detroit Red Top or Wild Robiola Pie. Here are some of the winemaker's notes: 2008 produced a low crop of chardonnay with small berries and rich flavors. This richness is balanced by avoiding malolactic fermentation. This retains a nice balancing acidity and bright fruit and floral aromas. The nose shows aromas of lemon, white peach, caramel and a hint of toastiness. In the mouth it is expansive and delicious with a long flavorful finish.*

# NEW WORLD

## RED

### **Charbono, Summers Villa Adriana Vineyard '09 Calistoga \$8.50/\$32**

*This rare varietal is thought to have originated between the borders of Southeastern France and Northwestern Italy, probably brought to California originally by miners grown tired of searching the streams for gold but loving this land that reminded them of their native villages back in the old country. Charbono used to be the predominantly planted vine in California in the 19<sup>th</sup> century, but now it is only found growing in about 80 acres of California with half of that in Calistoga. A spicy wine of bold color and sassy, bright fruit; the perfect pairing for anything tomato.*

### **Cab Sauv/Merlot/Petit Verdot/Cab Franc, White Rock Claret '06 Napa \$52**

*Beautiful wine out of the Stag's Leap range in southern Napa. Ripe plum, currant and cedar dominate the nose and subtle undertones of tar and tobacco become apparent on entry. A curious licorice and pencil lead evolve into a long, rich fruit finish. The blackberry flavors, emblematic of the White Rock Cabernets, linger in the mouth. Tannins, bold and reminiscent of dark chocolate, are wonderfully balanced with the sunny fruit flavors. Complex and delicious, a splendid wine for the price.*

### **Merlot/Cab Sauv/Cab Franc/Petit Verdot, Cain Vineyards NV7 Cain Cuvee Napa \$48**

*Made from two harvests and boasting vineyard locations in Rutherford, Oakville, Yountville, Atlas Peak and Spring Mountain; Cain Cuvee is at once sleek and approachable, while at the same time preserving a fresh vibrancy. It is along this dynamic tension that we can find a wine that is both lively and captivating and, at the same time, immediately delicious.*

### **Grenache, Unti Vineyards '08 Dry Creek Valley, Sonoma \$46**

*This Southern Rhône-style wine is 80% Grenache, 10% Syrah and 10% Mourvedre from Unti's creekside vineyard. As you would expect from a Châteauneuf-du-Pape, this Grenache has intense aromatics of raspberry, blackberry, tar, pepper, licorice, and dried herbs.*

### **Zinfandel/Petite Syrah, Sobon Estate Cougar Hill '08 Shenandoah Valley \$34**

*It has forward aromas of fresh baked oatmeal cookies, with undertones of licorice and mint chocolate. The flavors are rich, full, and reminiscent of ripe, dusty blackberries and cranberry juice. The finish is crisp and lingering. Perfect for our homemade pasta.*

### **Zinfandel, Unti Vineyards '08 Dry Creek Valley, Sonoma \$12.50/\$46**

*Full-bodied, yet fruit driven with a touch of Petite Syrah and Barbera yields a rich and balanced expression of the Dry Creek region.*

### **Sangiovese Grosso/Cabernet/Syrah, Petroni Rosso di Sonoma '07 Glen Ellen \$50**

*Earth, tobacco & sweet herb fading into perfumed black cherry aromas, all reminiscent of the components of this blend.*

### **Pinot Noir, La Follette '09 Sonoma Coast \$46**

*This wine is handcrafted to display the characteristics that Sonoma Coast Pinot is known for: effortless tannins, racy acidity and the complexity of this region's wild yeast fermentations. Red berries, violets and wild mushrooms on the palate, this is a prime example of genius winemaker Greg LaFollette's skills.*

### **Pinot Noir, Juliet Vigne Verotto '06 Carneros, Napa \$50**

*15% Sonoma Syrah helps render mature black cherry, raspberries and undertones of caramel. The perfect medium-bodied red for Truffle Pizza.*

### **Pinot Noir, Sinskey Vandal Vineyard '08 Napa \$78**

*The wine gleams bright with deeply saturated, yet translucent, ruby color. A sniff finds enticing red fruit aromas woven into a vast tapestry of earthy, spicy, woody complexity. A sip brings texture, not heavy, but dense, rich and supple, laden with flavors of Santa Rosa plum, earth, spice and that savory, sensual long finish that clearly speaks of well-crafted and harmonious Pinot Noir.*

### **Cabernet Sauvignon, Silver Oak Cellars '04 Alexander Valley \$168**

*The dominant themes for the 2005 harvest were a rare combination of high quality and quantity, and very homogeneous maturity. Our 2005 Alexander Valley Cabernet Sauvignon has a dark ruby color and a complex nose of cassis, black plum, licorice, violets and clove. It has a rich attack, a mouth coating mid-palate and an extremely long finish with well integrated tannins.*

### **Cab Sauv/Merlot/P. Verdot/Cab Franc/Malbec, Opus One '05 Napa \$280**

*Frequent spring rains through the month of May led to a year of cool temperatures and slow ripening, with an extended harvest that ended in November. A voluptuous garnet hue, the 2005 offers concentrated aromas of blueberry, rose petals, white truffle, licorice and nutmeg. Flavors of Cassis, black olives, raspberry and dark chocolate culminate in a long and luscious finish.*

# ITALIAN WHITES

## **Petite Arvine, Les Crêtes Vigne Champorette '09 Val d'Aosta \$58**

*Linear and focused with high-tone aromatics that meld into a palate of white peaches, flowers, minerals and mint. The wine reveals superb length, focus and purity in a vibrant and energetic style. The perfect counterpart for the Pancetta Porcini Pizza or the Meatball Gigante with wild mushroom, pancetta and robiola cheese.*

## **Arneis, Giacosa Fratelli '10 Roero, Piemonte \$45**

*100% Arneis from the Roero area of Piedmont. Very aromatic white wine, light and crisp. Straw yellow color with persistent nose of flowers, white peaches and mint. Dry and intense with good acidity, velvety mouthfeel and generous finish. Great with shellfish and antipasti.*

## **Bosco/Albarola/Vermentino, Cinqueterre Cooperativa '10 Liguria \$11.50/\$42**

*Italy's ultimate seafood white blends three local grape varieties to create a white wine with elegant citrus flavors, minerality and sea salt nuances. Try this with the Clam and Garlic pizza or the Chorizo Mussels, a match made in heaven.*

## **Vermentino, Sella & Mosca La Cala '09 Sardegna \$8.50/\$30**

*Few wines rival La Cala for its exceptional affinity with seafood, thanks to the very subtle presence of a natural marine salinity in the wine. Pale straw with tints of lemon-green. Very intense with notes of citrus. Delightful, floral, crisp and dry with youthful vitality and freshness.*

## **Pinot Bianco, Terlano '10 Alto Adige \$35**

*With wonderful aromas of apple cider, chalk and lemon zest, this clean and focused wine expands on the palate to reveal warm apple crisp, clove and quince nuances. Possesses a long, concentrated citrus finish.*

## **Pinot Grigio/Verduzzo, Masi Masianco '10 Friuli \$32**

*Grapes for this wine come from Friuli, 75% Pinot Grigio and 25% Verduzzo, the latter dried for three weeks on racks to concentrate the fruit. It has a very attractive nose, with touches of baked apple and spice and hints of more exotic pineapple. Weighty and powerful on the palate, there is some richness and silky texture with plenty of clean melon, peachy fruit and a touch of honey fading into a long, dry finish.*

## **Müller-Thurgau, Viticoltori Alto Adige '10 Alto Adige \$34**

*A cross of Riesling and Silvaner created by Swiss Dr. Hermann Müller in an effort to bring the quality of Riesling to the productivity of Silvaner. Brilliant straw yellow, this medium-bodied wine possesses an intense aroma of wildflowers and lingers on the palate for a long, lovely finish.*

## **Ribolla Gialla, Movia '07 Brda-Collio \$48**

*Ribolla has been cultivated in the Slovenian countryside since the 13th century; the ribolla of today is a rich yellow hue, dry, fresh and vivacious. Light gold in the glass, this wine has a comforting nose of floral and mineral aromas mixed with the scent of flan and warm toasted brioche. In the mouth it has a very mineral character, with nice acidity and a silky texture that wraps around flavors that don't quite have the bitterness of pine sap, nor the sweetness of sarsaparilla. This is a refreshing, unique wine that doesn't quite taste like anything else, but is deliciously drinkable in its eccentricity. It pairs with everything from seafood to pasta in cream sauce to charcuterie to salads. It shows amazing versatility in how it comes alive in different ways with different foods.*

# ITALIAN WHITES

## Garganega/Sauvignon Blanc, **Anselmi San Vincenzo** '09 Veneto \$32

*Light straw color with crisp and pure aromas, with scents of minerals, apple, banana and lemon blossoms. Medium-bodied, dry and fresh, with notes of citrus fruit, pear, grapefruit and hints of hazelnut.*

## Pinot Grigio delle Venezia, **Rapido White** '09 Veneto \$28

*Pale straw yellow. Toasted nut, sage and exotic fruit: a wine of unexpected depth and character. The absence of sulphuric acid and the controlled temperature during fermentation result in a fruity, complete and fascinating wine of elegant freshness. Great accompaniment to fish, poultry and vegetable dishes, also with prosciutto and cheese.*

## Verdicchio dei Jesi, **Casalfarneto Fontevecchia** '08 Veneto \$34

*This medium-bodied Venetian white has an array of luscious fruit balanced by cool minerality. Try with a Cal-Italia or white anchovies.*

## Chardonnay/Pinot Blanc, **Querciabella Batar** '06 Greve in Chianti \$88

*Modeled after the finest French white Burgundies, this wine's intense fruit and minerality make this the ultimate Truffle Pizza pairing. Who needs Burgundy when you can have the power and length of Batar(d)?*

## Vermentino, **Volpaia Prelius** '09 Maremma, Tuscany \$35

*The Prelius label reflects the fluid nature of a coastal lake which was once where the vineyards of the Maremma region are today. As the area has evolved, it has established itself as an excellent location for viticulture and winemaking. The Prelius vineyards are located on a hilltop along what was once the shore of the ancient lake nearly two miles from the Tyrrhenian Sea. The Vermentino is a beautiful golden hue. The nose hints at pineapple and apples. The palate is fresh and elegant with good structure and a lingering fruit finish.*

## Pecorino, **Umani Ronchi Vellodoro** '10 Marche \$42

*In the past this grape variety, thanks to its high aromatics, good alcohol content, and its wonderful acidity which is the most distinctive characteristic of Pecorino, was used to improve the quality of wines produced with other varieties. The name of the Pecorino grape variety, also known as "grape of the sheeps", derives from the strong connection between sheep farming and agriculture. Bright straw yellow color, it presents intense aromas of fruit and flowers on the nose, with very clear mineral notes, intense and persistent. On the palate it shows a good structure and a pleasant freshness, with ripe fruit and sapid hints.*

## Biancolella, **La Pietra Tommasone** '08 Isola d'Ischia DOC Campania \$40

*A full-bodied white with ripe stone fruits and a crisp, oceanic finish. It pairs well with bold flavors like the Clam and Garlic Pizza or Calimari Fritti Calabrese.*

## Greco di Tufo, **Terredora** '10 Campania \$34

*Pale-medium gold reflections with a rich and powerfully aromatic nose of apricot, apple, peach and citrus fruits. On the palate it is full bodied, soft and well balanced with excellent acidity. It is ideal with antipasti, buffalo mozzarella, chicken and salumi.*

## Inzolia, **Cantine Barbera** '10 Menfi, Sicily \$32

*The bouquet is rich and enveloping with aromas of white fruits, citrus and orange blossom with hints of almond, salinity and Mediterranean herbs. On the palate it is rich with fruit but balanced with bright acidity and minerality—a wonderful representation of the Menfi growing area.*

## Chardonnay, **Tormaresca** '09 Puglia \$36

*Green-edged straw color, this wine shows exotic fruits, orange blossoms and peach on the nose followed by buttery soft texture on the palate. Kissed by oak and partially put through malolactic fermentation to soften the acids, this wine is the quintessential crowd pleaser.*

# SPANISH RED

## Tempranillo, **Valdubón Reserva** '04 Ribera del Duero, Spain \$25 half/\$50 btl

*Intense garnet red color with a nose of mature ripe fruit and oak influences, raspberry preserves with coconut, vanilla, peppery spice and dried fruit. The palate is rich and velvety and full of ripe fruit, both powerful and elegant with a lingering full finish. Try this wine with the Moscatel Seco mini Spanish wine flight for \$12. They are both fantastic with Tony's new Barcelona Pizza!*

# ITALIAN REDS

## Alto Adige, Veneto, Collio and Trentino

### Pinot Nero, **Movia** '04 Brda-Collio \$64

*Juicy blackberry, bramble and plum nose. Amidst the sea of black fruit are notes of black tea leaf, clove and cola nut. A serious presence with lengthy and encompassing flavor of forest berry and cinnamon bark anchored with dark violets and baker's chocolate.*

### Pinot Nero, **Lechthaler** '08 Trentino \$36

*Light and refreshing with a decidedly feminine style, this characteristic Pinot noir displays a red-berry fruit scented bouquet, and a soft dryness with a pleasing finish. Best paired with first dishes of pasta and poultry.*

### Pinot Nero, **J. Hofstatter Meczan** '09 Alto-Adige \$44

*The Meczan Pinot Noir is distinguished by its unmistakable varietal character, its distinctive aroma and fruity character, by its bright ruby color with garnet reflections, and its fresh, stimulating bouquet with seductive hints of woodland berries and cherry. On the palate Meczan is harmonious and mellow with impressive fruit.*

### Schiava/Lagrein, **Adrian St. Magdelener** '10 Alto-Adige \$34

*Ruby red with violet reflections, floral aromas of violet and rose with bright red fruits like cranberry and currants. It also has subtle hints of almond, walnut and white pepper. The St. Magdalener is fruity, medium bodied, complex but refreshing finishing with balanced acidity, tannins and herbaciousness. Served slightly chilled.*

### Merlot, **Scarbolo** '09 Friuli \$29

*This Merlot displays rich red fruits with a touch of earth. Try it with the Americano pizza or Detroit Red Top.*

### Carmenère /Merlot, **Inama Veneto Rosso** '08 Veneto \$23/half \$46/btl

*Carmenère from Italy? This is less of a modern day curiosity than a relic from this remarkable area of rolling hills of the Colli Berici in the Veneto that is actually Italy's oldest DOC for Cabernet and Merlot grapes. The mineral-rich terra rossa was planted with the popular Carmenère in the mid-19th century by emigrants returning from Aquitaine when Bordeaux was in its heyday. Actually a blend of 60% Carmenère, 35% Merlot and 5% Raboso Veronese, aged one year in barrique. This is a remarkable expression of these volcanic, iron rich red soils that is perfect for Bordeaux varieties. The Carmenère gives some wild cherry notes, with Merlot a softening and civilizing influence, bringing back some softer, plummier elements.*

### Corvina/Corvinone/Rondinella/Molinara, **Buglioni Valpolicella** '09 Veneto \$10/\$36

*Bright red with fragrant and intense aromas of berry fruit and cherries. It is dry, harmonious, fresh and persistent.*

### Corvina/Rondinella/Molinara, **Villabella Valpolicella Ripasso** '07 Veneto \$40

*Intense fruity notes of cherries and plums on the nose, with a rich taste of red fruits, light traces of sour cherry preserve and elegant spicy tones, reminiscent of cinnamon, cloves and pepper.*

### Corvina/Rondinella/Molinara, **Buglioni Valpolicella Ripasso Il Bugiardo** '07 Veneto \$58

*Minty, cassis nose with concentrated berry fruit with plenty of vivacity and stamina on the palate. Great stand-in for the flavor profile of an Amarone without the hefty price tag.*

### Amarone, **Bertani** '01 Veneto \$145

*The 2001 Amarone della Valpolicella Classico is a joyous wine to taste. This is a fairly restrained style for Amarone. Although the wine reveals limited complexity, it offers superb overall balance and an irresistible, caressing texture on the palate. The perfumed red cherry fruit is remarkably fresh for a wine of this age and the plumpness balances the wine's tannins with notable elegance.*

### Amarone, **Sartori Corte Bra** '03 Veneto \$89

*A majestic rich, velvety and full bodied wine exhibiting powerful notes of dried fruits, ripe berry and plum. 50% Corvina Veronese, 40% Rondinella, 10% Molinara. Barreled in chestnut oak for an delightful unusually smooth richness.*

# ITALIAN REDS

## Lombardia and Piemonte

**Chiavennesca/Nebbiolo, Nino Negri 5 Stelle Sforsat '07 Valtellina, Lombardia \$69**

*Produced only in the best years, Nino Negri's flagship wine 5 Stelle Sforsat di Valtellina is made from the regions finest selections of Chiavennesca (Nebbiolo). The 2007 5 Stelle is dark in the glass with a nose of exotic spice and dried fruit. On the palate the wine is rich, powerful and layered. Cedar, cocoa, pepper combine with dried cherry, fig and prune leading up to a long yet firm finish.*

**Barbera d'Alba, Ghisolfi Vigna Lisi '04 \$42**

*Ripe cherry fruits and an elegant sheen of oak highlight this lovely, modern barbera. Wonderful with the Uncle Vito or Fratellanza.*

**Barbera d'Asti, Tenuta Garetto Tra Neuit E Di '09 \$36**

*Ripe, dark blackberries and plum underpinned with firm, dry tannins and the tangy acidity typical of Barbera.*

**Barbera d'Asti, Bruno Rocca '07 \$50**

*This wine comes from 40 year old vines and has an intense, deep red color with violet highlights and perfumes of ripe fruit on the nose, with notes of blackberries, plums and bilberries. On the palate it has great intensity; it is warm, ripe and rounded with mature fruit flavors and a solid but supple tannin structure. It is long and spicy to the end.*

**Barbera, Borgogno Superiore '08 Piemonte \$52**

*Intense ruby red color, nearly opaque. Persistent vinous fragrance and herbal earthiness in the nose. This wine is intense and lush on the palate. Dry, with a not unattractive bitterish flavor on the finish. Very full bodied for a Barbera.*

**Barbera, Michele Chiarlo La Court '06 Nizza \$69**

*A wine of superb structure and density with rich, silky elegance; showing intense varietal character and a lengthy finish.*

**Dolcetto Dogliani DOCG, Marziano Abbona Papà Celso '09 Piemonte \$28/\$56**

*This complex, well-structured and harmonious Dolcetto has received the Tre Bicchieri from Gambero Rosso award over six consecutive years. Marziano Abbona Dolcetto Dogliani Papà Celso is a rare single-vineyard Dolcetto Superiore from a prized 22 acre parcel on the Bricco (vineyard) of Doriolo. The wine has complex aromas of dark cherry, cloves and pepper. In the mouth, it is well structured and harmonious with excellent tannins, a lush body with seductive red fruit flavors and a lengthy, pleasantly tangy finish.*

**Dolcetto de Dogliani, Pecchenino San Luigi '10 \$34**

*Medium body; fruit-scented and fragrant, quite pleasing with flowers and fresh fruit on the end. Great with pasta dishes.*

**Nebbiolo, Marchesi de Gresy Martenenga '10 \$42**

*From the renowned Martinenga vineyard that produces some of Barbaresco's finest crus. Younger, lower elevation vines are vinified in stainless steel to give a vivaciously pure, strawberry and rose petal, delicate and finesseful take on Nebbiolo.*

**Nebbiolo, Barbaresco, Produttori del Barbaresco '07 \$64**

*Classic Barbaresco, scent of spices, pepper, black cherries with a powerful, firm, elegant and ethereal finish.*

**Nebbiolo, Barolo DOCG, San Silvestro Patres '06 \$58**

*Smooth with sweet fruit and balanced tannins. An approachable style of Barolo.*

**Nebbiolo, Barolo DOCG, Giacomo Grimaldi '07 Barolo \$69**

*This is a deep and dense Barolo with dark fruit, spices and hints of toasted oak. A rich, round medium-bodied Barolo, with lovely balance and a long satisfying finish. An accessible Barolo for drinking now.*

**Nebbiolo, Barolo, Cogno Ravera '05 \$88**

*Ravera is a vineyard whose wines typically yield a firm tannic spine, yet this Barolo has plenty of fruit to provide an engaging counterpoint. Dark cherries, plums, tar and smoke all come to life as this elegant, medium-bodied Barolo struts its stuff.*

**Nebbiolo, Barolo, Marziano Abbona Pressenda '06 Monforte \$123**

*Rich, dense and structured, this Barolo has it all. Cherry, tobacco, licorice and spice notes vie for attention, while the supple texture, vibrant acidity and refined tannins hold it all together. There's terrific length on the fruit- mineral and spice tinged finish.*

**Nebbiolo, Barolo, Michele Chiarlo Cerequio '03 \$140**

*Cerequio one of most prestigious crus throughout the entire Barolo production area. Deep garnet with brilliant highlights and fine fluidity. Ample, generous, intense, with great complexity and balance, a symphony of sensations suggesting blackcurrant, apricot, cherry, mint leaves, gentian and spices. All the aromas are confirmed on the palate, in a texture of rich full body, structure of great character, aristocratic tannins and an elegant, lingering finish.*

# ITALIAN REDS

## Toscana Chianti Zone

**Sangiovese/Canaiolo Nero/Cab Sauv, Villa di Capezzano '06 Carmignano \$49**

*The regulations for Carmignano D.O.C.G. stipulate the blend should contain a minimum of 50% Sangiovese together with up to 20% Canaiolo Nero and a maximum of 20% Cabernet Franc and/or Cabernet Sauvignon, which is the only area of Tuscany that demands Cabernet to be part of the blend. It has firm structure and pinot-like silkiness with a firm backbone courtesy of the Cab.*

**Prugnolo Gentile/Canaiolo, Tenimenti Angelini TreRose Vino Nobile di Montepulciano '07 \$42**

*Deep black almandine ruby with black rim. The bouquet is intense, and smoky, with rich jammy cherry plum fruit supported by a fair amount of cedar; there's a languid feel to it that's almost but not quite slinky. On the palate it's ample and smooth with fairly rich cherry plum fruit supported by moderate acidity and by a fair amount of minerality, while the tannins are smooth and quite sweet, though they have a bitter pencil shaving foundation to them. Pleasant in a rich smooth key, and will drink well with drier meats.*

**Sangiovese/Canaiolo/Colorino, Bibi Graetz Soffocone di Vincigliata '08 Fiesole \$62**

*This complex and full-bodied red features black cherry fruits with tobacco and stony minerals. Its richness pairs well with the Fratellanza pizza or the Bucatini.*

**Sangiovese/Canaiolo, Nozzole Chianti Classico Riserva '08 \$40**

*This wine shows crisp, ripe red berry and cherry fruit aromas and flavors sustained by a fresh acidic note and offset by classic Sangiovese notes of earth, mushrooms and leather, with an elegant tannic backbone.*

**Sangiovese, Il Molino di Grace Gratus Toscana IGT '04 Panzano in Chianti \$69**

*Tre Bicchieri and Decanter Gold medal winner. From a single vineyard on steep hillsides. Very intense ruby red hue, complex palate with an explosion of ripe black cherries and small black berries; very spicy, white pepper, chocolate and tobacco. Very structured and complex, great balance with an everlasting finish.*

**Sangiovese, Felsina Berardenga Chianti Classico '08 Castelnuovo Berardenga \$50**

*Dried cherries and cinnamon, with solid tannins and mouth-puckering acidity.*

**Sangiovese/Merlot, Villa Antinori '08 Toscana IGT Arezzo \$38**

*Complex and harmonious, red fruit flavors accented by chocolate, toast and vanilla, smooth tannins and a long, generous finish.*

# ITALIAN REDS

## Toscana

### Montalcino, Maremma & Bolgheri

**Cab. Sauv/Merlot, Principe Corsini Birillo Rosso '08 Maremma \$36**

*Intense red in color with a refined and complex nose of black fruit and spicy flavor. The '07 has an elegant tannic structure yet possesses an inviting texture on the palate.*

**Sangiovese Grosso, Il Poggione Rosso di Montalcino '09 Montalcino \$48**

*A younger and more accessible version of Brunello, Il Poggione Rosso di Montalcino is made with carefully selected Sangiovese grapes handpicked from the youngest of estate vines that are at least 15 years old. A "baby Brunello."*

**Sangiovese Grosso/Colorino, Casanova di Neri Rosso di Casanova di Neri '08 Montalcino \$54**

*From one of the most resplendently decorated and famous modern day producers of Brunello di Montalcino is their version of a Rosso di Montalcino. Gloriously textured plum and dark berry fruit is accented by criollo cocoa notes.*

**Sangiovese Grosso, Brunello di Montalcino, Silvio Nardi '06 Montalcino \$109**

*Violet, herbs, tobacco, roasted espresso aromas and crushed sweet and sour red cherry, plum and cassis fruit on the palate, suave tannins and a creamy vanilla note from the wood.*

**Sangiovese Grosso, Brunello di Montalcino, Il Palazzone '03 Montalcino \$160**

*Il Palazzone 2003 shows classic Brunello characteristics, such as good balance of fruit and earthy, mushroomy flavors. Deep ruby with brownish tinge and orange rim. Quite pleasant, sweet oak and Moroccan leather, balsamic. Although noticeably oaky, this still has a lots of elegant persistent fruit with great potential.*

**Sangiovese Grosso, Brunello di Montalcino, Casanova di Neri Cerretalto '04 Montalcino \$285**

*Very powerful and rich, with blackberry, licorice and light toasty oak. This has pure fruit. Turns exotic and decadent. Big and full-bodied, with dense, powerful tannins, but velvety and beautiful. Layered and gorgeous.*

**Cab. Sauv/Merlot/Sangiovese, Tenuta S. Guido Guidalberto '09 Maremma \$79**

*Another offering from the producers of Sassicaia, Guidalberto is produced to be enjoyed without the years-long wait to be ready to drink. Concentrated berries on the nose offset by notes of spice, vanilla and cedar. Supple texture with refined tannins and finish.*

**Cab Sauv/Merlot/Syrah, Tenuta Guado al Tasso Il Bruciato '08 Maremma \$56**

*Intense ruby red color. Well-defined and fresh on the nose, with aromas of red fruit followed by complex notes of sweet spices and hints of menthol. On the palate, the wine is soft, with wonderfully silky tannins highlighting delicate hints of fruit and a long, satisfying finish.*

**Cab Sauv/Cab Franc/Merlot/P. Verdot, Tenuta di Biserno Coronato '06 Bolgheri \$92**

*Lodovico Antinori's latest project after selling off his Ornallaia estate in 2002. Coronato is produced from grapes grown in the Tenuta dei Pianali estate vineyard in Bolgheri. Nearby Poggio di Coronato, or Crown Mountain, inspired the name of Pianali's singular wine. Deep ruby red color. Intense, ripe aromas of dried plums, dark berries and cocoa. Well-structured with nice acidity balancing the ripe fruit characters; resonating lasting finish.*

# ITALIAN REDS

## Marche, Abruzzo and the Mezzogiorno

### LaCrima di Morro d'Alba, **Umani Ronchi Fonte del Re '09 Marche \$42**

*Lacrima is an ancient grape variety which has miraculously survived, and is grown in a limited area in the territory of Morro d'Alba in the Marche. Ethereal scents of roses and violets, with a strangely dense, complex and brooding weight of dark fruit that seems weightless.*

### Montepulciano d'Abruzzo, **Cantina Tollo Valle d'Oro '08 Abruzzo \$30**

*Ripe red fruits with a distinctive savory note and medium tannins; pairs wonderfully with Salumi platters or Picante pizza.*

### Montepulciano d'Abruzzo, **Cataldi Madonna '09 Abruzzo \$38**

*The wine shows a deep ruby red color. The nose reveals intense, clean and pleasing aromas of black cherry, blueberry, plum, carob and violet followed by pleasing aromas of walnut-husk. In the mouth it has good correspondence to the nose, excellent balance, agreeable tannins, good body and intense flavors. The finish is persistent with flavors of black cherry and plum.*

### Syrah, **Casale del Giglio Shiraz '07 Lazio \$42**

*A muscular tour de force that continues, year after year, to be rapturously received by critics and public alike. Rich, fleshy, dense and almost Gothic in its complexity, this is a fascinatingly mysterious and impenetrable wine.*

### Piedirosso, **Il Grotta del Sole Gragnano della Penisola Sorrentina '10 Campania \$18/half \$36**

*This classic red wine of Naples is known as "Pizza Cola" and features ripe red plums and cherries with a refreshing touch of bubbles. A blend of Piedirosso and Aglianico, this wine is the most delicious counterpart imaginable for our Neapolitan section. Almost rudely grapey, Gragnano offers enticing texture as it fizzes and delivers spice and fresh berry fruit in your mouth, daring you on to the next taste.*

### Aglianico, **Terredora Dipaulo '09 Campania \$36**

*Intense ruby red with violet reflections, it shows black cherry, wild blackberry and plum fruit flavors with a spicy, toasted overtone. Soft and elegant, it is surprisingly long in the mouth with notes of mature red fruits and displays the structure necessary for long ageing. Ideal with soups, even those which are meat based, cold cuts, white and red meat, roasted or boiled and mature cheeses.*

### Aglianico, **Di Meo Taurasi Riserva '01 Campania \$54**

*This is the king of wines from the Campania region in Italy. The "Barolo of the South" (Burton Anderson), if you will. The last grape varietal to mature in Italy- sometimes there is snow in the vineyards; this is a full-bodied meditation wine.*

## The Islands

### Frappato, **Feudi del Pisciotto Carolina Marenga '08 Sicilia \$58**

*Frappato is a grape native to southeastern Sicily, locally prized for its raspberry fruit aromas and bright acidity. As with Nero d'Avola, frappato demonstrates all that Sicilian wine-making has to offer and is capable of great vigor, persistence and elegance, characterized by unmistakably fragrant notes. Ripe, almost exotic black fruit overrides the dense layer of fresh oak. Full-bodied and firm, but the fruit pushes through the long finish. An unusual role for a local variety more often used as a blending grape.*

### Carignano, **Agricola Punica Barrua '05 Sardegna \$76**

*From the producers of Sassicaia, this textbook expression of the Carignane grape is deep crimson red in color with violet highlights and aromas of crushed fresh blackberries and a silky palate supported by sweet, refined tannins and a fine note of acidity.*

### Syrah/Nero d'Avola, **Firriato Sant Agostino '08 Sicilia \$48**

*Strong and rich, yet this wine possesses a lovely finesse and elegance. A 50/50% blend of Nero d'Avola, a native of Sicily, and Syrah, the most popular international varietal on the island, that explodes into a tapestry of flavors including blackberry, blueberry, plum, cocoa, coffee, vanilla and oak.*

### Nerello Mascalese/Nerello Cappuccio, **Firriato Etna Rosso '08 Sicilia \$12/\$44**

*From the newly rediscovered wine region on the slopes of Mount Etna comes this red of volcanic origin. Cherry fruit flavors lead into balanced oak tones and rich minerality from the soil.*

### Nero d'Avola/Frappato, **Planeta Ceresuolo di Vittoria '09 Sicilia \$46**

*Fruity; reminiscent of red berries, strawberries, cherries, figs, ginger and fruit drops. Very distinctive, this is the wine that best highlights the characteristics of the terroir. Supple, vibrant and wonderfully fresh, with a long finish.*

### Nero d'Avola/Cab. Franc/Merlot, **Ceuso '06 Sicilia \$57**

*A dark ruby color with aromas of dried herbs, currants and orange peel. Full, bodied, with silky tannins and a long finish. Perfect for certain cheeses like parmigiano reggiano, asiago and pecorino.*

# ITALIAN REDS

## The South

**Negroamaro, Masseria Li Veli Pezzo Morgana Salice Salentino '07 Puglia \$42**

*Pezzo Morgana is the name of a particular vineyard of old bush vines surrounded by century old olive trees. This "cru" Negroamaro is dark and dense with ripe marionberry and a rich texture. Deep ruby in color with violet hues and a full and persistent fragrance; notes of prune and cherry jam, sensations of caramel and pepper that reinforce a very interesting nose indicating a strong body.*

**Negroamaro/Primitivo/Cab. Sauv, Tormaresca Neprica '09 Puglia \$36**

*Intense ruby color with a nose of red fruits with soft, balanced acidity and tannins; delicious with the Rigatoni Bolognese.*

**Primitivo, Antica Masseria del Sigillo Sigillo Primo '10 Puglia \$38**

*The nose is fruit forward with wonderful notes of plum and currant fruits wrapped neatly in meaty tannins. Incredibly lush rich power in the mouth with spicy fruit and candied violets with every sip, this wine is perfect for the ages. A zing of spice sparkles in the long, lingering finish.*

**Primitivo di Manduria, Feudi di San Gregorio '08 Puglia \$38**

*Deep ruby red with violet reflections. Complex, powerful, spicy hints of clove and black pepper with woody undertones; suggestions of wild cherry and prune. Soft, consistent, with an excellent balance of acidity and tannins; velvety smooth; closes with lingering sensations of cocoa and coffee.*

**Primitivo, Tormaresca Torcicoda IGT '08 Salento \$47**

*Red fruits, vanilla notes and strong spice of licorice dominate the nose, full palate experience with soft yet lingering tannins, silky soft body with long lasting finish.*

**Primitivo/Negroamaro, Cantele Amativo IGT '07 Puglia \$54**

*It has an intense ruby red color with an aroma that suggests mature red fruits and spices, with a hint of vanilla. It is a decisive wine with definite fruity tones that remind one of the varietals. It is warm with fine tannins that give a pronounced vivacity on the finish.*

# DESSERT WINES:

*Antinori Castello della Sala Muffato della Sala 2007 500 ml*

*\*\*Antinori muffato '07 (60sb/40grehetto, traminer & Riesling) botrytised*

*Colosi Malvasia delle Lipari 2004 375ml*

*Montellori Bianco del'Epolese Vin Santo 2001 500 ml*

*Colosi Passito di Pantelleria 2004 500 ml*

*Velenosi Visciole Cherry wine*

*Fontanafredda Barolo Chinato*

## Port Selection:

*Graham's Malvedos port*

*Sandeman 20 year tawny*

*1997 Ramos Pinto port*

*Ramos Pinto White port*

## Amaro:

## Grappa: