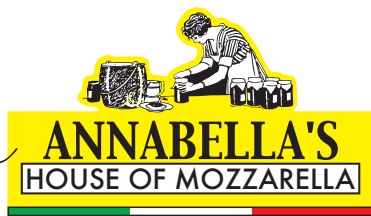


carta di vino



Every single one of our wines have been hand selected with superior quality and value in mind. The prices do not dictate, simply, our quality of wines speak volumes for themselves.

Annabella Wines are from the Michael Pazzone Winery with locations in both Napa and Sonoma California. These wines are crafted with very experienced hands. As much as we would love to call it our own, the name is only a coincidence. Since our inception we have received countless bottles of Annabella's as gifts and have come to love it on a personal level, therefore, it was only natural for us to serve this wine in our restaurant.



ANNABELLA CABERNET	12.00	38.00
<small>94% Cabernet Sauvignon, 4% Merlot, 2% Syrah</small>			
ANNABELLA MERLOT	12.00	38.00
<small>Merlot 94%, Cabernet Franc 2%, Petit Verdot 2%, Malbec 2%</small>			
ANNABELLA PINOT NIOR	14.00	42.00
<small>100% Pinot Nior</small>			
ANNABELLA 5 BLEND	13.00	40.00
<small>52% Cabernet Sauvignon, 26% Merlot, 13% Zinfandel, 7% Sangiovese, 1% Petit Verdot, 1% Malbec</small>			
ANNABELLA'S CHARDONNAY	10.00	34.00
<small>100% Chardonnay</small>			

The younger sibling of Annabella wines are Dante Wines which are also from the Michael Pazzone Winery. Dante wines come in at a slightly lower price point. The only difference is that the flavors aren't as complex, however, they are amazing wine nonetheless! Dante wines give a great pre-mature preview of the amazingly crafted Annabella wines.



DANTE CABERNET	7.00	24.00
<small>100% Cabernet Sauvignon</small>			
DANTE MERLOT	7.00	24.00
<small>100% Merlot</small>			
DANTE PINOT NIOR	7.00	24.00
<small>100% Pinot Nior</small>			
DANTE CHARDONNAY	6.00	22.00
<small>100% Chardonnay</small>			

The Di Giovanna line is incredible. These organic wines from Sicily are unique, fun and delicious. They compliment our food to perfection. They are all amazing but, the Grillo and Gerbino Rose are two of my favorite wines of all time. The Grillo makes it hard to drink any other white wine again, and the Gerbino is as sophisticated as it is fun. As for the Nero D'Avola, if you are a fan of these sicilian gems, this one will blow you away.



DI GIOVANNA SICILIANI ROSSO	7.00	26.00
<small>Cabernet Sauvignon 35% , Merlot 35%, Nero d' Avola 15% and Syrah 15%</small>			
DI GIOVANNA SICILIANI NERO D'AVOLA	7.00	26.00
<small>100% Nero d' Avola</small>			
DI GIOVANNA GRILLO	9.00	32.00
<small>70% GRILLO 30% CHARDONNAY</small>			
DI GIOVANNA BIANCO	7.00	26.00
<small>70% GRILLO 30% CHARDONNAY</small>			
DI GIOVANNA GERBINO ROSE	13.00	40.00
<small>100% Nerello Mascalese</small>			



ROCCA DI CASTAGNOLI CHIANTI	13.00	40.00
<small>90% Sangiovese 5% Canaiolo 5% Colorino</small>			

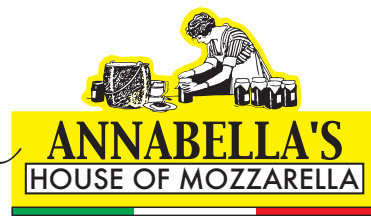
This Chianti is not a show stopper, it's the whole show! It has a medium body with acitrus and dried cherry under tones that dance over the tannins that make you dream of Tuscany. Simply, romance in a bottle.



ANDREA OBERTO BOROLO DOCG 2013	70.00
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There's an amazing man behind this amazing wine who is very hands-on with wine making and it really shows. This wine consists of beautiful dark berries, zippy tannins, anise and rose that will permeate your nose! This vintage wine is definitely worth the 38+ month wait!

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SPARKLING WINES



\$75
Jacquart Champagne Brut Mosaique
NV French Sparkling Wine



26.00
Ca' Furlan
Prosecco



26.00
Ca' Furlan
Moscato



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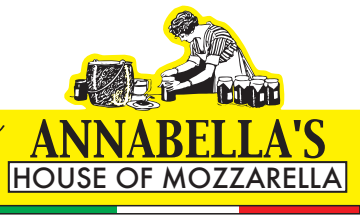


26.00
Ca' Furlan
Prosecco



26.00
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carta di vino



PASSIMENTO BIANCO.....GLASS 9.00....BOTTLE 38.00
100% Garganega

Grown in the Valpolicella area, these Garganega grapes are partially dried, losing 20 to 30% of their weight before fermentation. The result is a very unique wine with a rich, creamy body full of dried apricot and honey flavors, but balanced by the bright acidity. This wine is crying out to be paired with your food.



PASSIMENTO ROSSO.....GLASS 9.00....BOTTLE 38.00
40% Merlot, 30% Corvina and 30% Croatina

This red blend can be paired with just about anything! It's the perfect bottle to share if you are having a meat dish, just a nice pasta dish, or both! Full bodied with amazing dark cherries right off the bat with a very balanced finish. Our motto is to never judge a book by it's cover, however, this label is simply amazing capturing the graffiti from the wall in Verona as seen in Romeo and Juliet.



ALLEGRINI PALAZZO DELATORRE.....58.00

This is one of the wines that has made Allegrini famous throughout the world. The vineyard surrounds Villa della Torre, a splendid masterpiece of architecture. The blend is a historic combination of Corvina and Rondinella with the addition of a small quantity of Sangiovese. A small percentage of the harvested grapes are left to dry out until December and then added to the previously vinified fresh grapes. A well-balanced red wine that prefers mature, pulpy fruit.



BIANCHI 2015 SAUVIGNON BLANC42.00
100% Sauvignon Blanc

I was a little hesitant at first to bring this one on, however, I almost missed out on a Gem, thank you Nick for showing me the way!! Here's one critic's take: "90 Points all the way!! They take pear flesh and lemon to a whole other level. There is a nice textural grip to the palate, with brisk flavors of grass, stonefruit flesh, lime peels and chopped herbs. The sizzle of acidity grows into the finish."



BIANCHI 2012 ZINFANDEL42.00
90% Zinfandel 10% Primitivo

I love old Vine Zinfandel!! I'm having a tough time writing this because I can't put the glass down. Bianchi really did a great job it's juicy and goes down smoothie, but it's too sophisticated to call a "gulping" wine thanks to the white pepper and tannins that come and go. Bianchi Zinfandel pairs great at the Antipasto Bar with Cheeses and Salami, but this is truly made to be paired with our Pork Chop Da Cucina Rosa!!



APOTHIC DARK.....42.00
Petite Syrah, Cabernet Sauvignon, Petit Verdot and Teroldego

Fun and Fruity!!! That's why this one is on here. Some times you don't want to work and just want to play, well this is the wine for that! It's fun & fruity with a big body, Brick Red, and Smooth! With a small hint of Black Pepper, it keeps the vino sophisticated and balanced.



DEL MASO GAMBELLARA7.00.....24.00
100% Garganaga

If you want a beautiful crisp white wine that you won't forget, I promise, this is it!! Of course this vino is a white wine (& yes it goes with fish also) great for the appetizer bar with some sharper cheeses.



BOSCO DEI CIRMIOLI.....6.00.....19.00
100% Pinot Grigio

Fresh crushed strawberries are palpable in the aromas and flavors of our light and refreshing White Zin. This is a lively complement to seafood paella, or a spring vegetable roulade.



CORTE MAJORI AMARONE80.00
60% Corvina, 20% Corvinone, 20% Rondinella

Typical aromas of ripe fruit, jam and cherries swirl out of the glass with the first sniff. An outstanding characteristic of a good Amarone such as this is it's incredible length, displaying all the wine's mellow and elegant strength. Corte Majori Amarone sits for 18 months in oak and 12 months in bottle prior to release.



ORGANIC WHITE ZINFANDEL, NV7.00.....38.00
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JERMANN.....38.00
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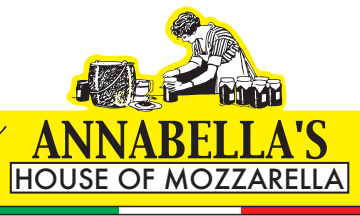
A minerally clean-cut wine with a subtle mix of crunchy pears, lemon zest, sliced almonds and anise flavors and a lively finish. Available now through 2018. Only 10,000 cases made .87 Points from a Wine Spectator!



LA FIORITA BRUNELLO DI MONTALCINO DOCG 2008.....123.00
100% Sangiovese

This is the highest priced bottle on the menu, yet, it could possibly be the best deal on the menu! Rich Ruby Red color with fresh red raspberries & spicy tobacco sauce. Silky to the touch which compliments the flavors to absolute perfection!

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