



# Wine List

FOR PRIVATE EVENTS

## sparkling selections

CANTO ALLA MORAIA, "AMOR", PROSECCO, VENETO NV - \$50  
*Glera 100%*

Pale straw yellow color with a fine perlage. Fruity wine, slightly aromatic with the scent of honey, flowers and wild apples

IL SOGNO SPARKLING WINE, CAMPANIA, IT – \$60  
*NV, Campania, 65% Fiano, 35% Aglianico*

Small and well integrated bubbles bring the freshness of its perfume to the mouth

TAITTINGER, BRUT LA FRANCAISE, NV, FR – \$100

*40 % Chardonnay 35% Pinot Noir 25% Pinot Meunier*

Fresh and well structured, with refreshing lemon flavors

VEUVE CLICQUOT BRUT YELLOW LABEL, REIMS, FR – \$140

*55% Pinot Noir, 15% Pinot Meunier, 30% Chardonnay*

Dry, medium acidity, well balanced; bright and beautiful ripe fruit and cream in the flavors

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## *white wine selections*

DE CONCILII, ORO, FALANGHINA, CAMPANIA, IT - \$ 45

*100% Falanghina*

Straw yellow in color, the nose has a fruity flavor supported by a good flavor and acidity

MASSERIA CICELLA, CHARDONNAY, CAMPANIA, IT - \$60

*Chardonnay, Riesling, Trebbiano*

Its excellent structure expresses elegant fruity with floral accents and hazelnut aroma balanced with good freshness and softness

DARIO COOS, PINOT GRIGIO D.O.P. FRIULI, IT - \$65

*100% Pinot Grigio*

The flavor is dry and fresh; perfect as an aperitif, it's ideal to accompany starters and fish plates

DARIO COOS, SAUVIGNON D.O.P. FRIULI, IT - \$70

*100% Sauvignon*

Soft and full, immediately pleasant and persuasive, thanks to its soft aromatic nature and expressiveness

PLANETA, ETNA BIANCO, SICILY, IT - \$65

*Carricante, Catarratto*

A lovely and balanced white with plenty of citrus and mineral character. Medium to full body, sizzling acidity and good depth

MAZZEI, TENUTA BELGUARDO, VERMENTINO, TUSCANY, IT - \$65

*100% Vermentino*

Pleasant yellow peach, jasmine and wet stone notes greet the front palate. Crisp acidity with a bright lively finish

RAMEY, CHARDONNAY, SONOMA COAST, CA - \$70

*100% Chardonnay*

Fleshy but dry on the palate, offering intense poached pear and lemon curd flavors that spread out nicely on the back half

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## rosé wine selections



CHATEAU MIRAVAL ROSÉ, PROVENCE, FR – \$65

*Cinsault, Grenache, Syrah*

This crisp and precise Rosé has a lovely mineral freshness with delicate aromas of citrus, red fruits and white flowers

POGGIO BONELLI, CRETUM, TUSCANY, IT – \$60

*Sangiovese*

Pale pink color with 'onion-skin' highlights. Fruity flavor with notes of cherry and strawberry

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## *red wine selections*

VILLA CHIGI CHIANTI, TUSCANY, IT - \$40

*95% Sangiovese*

Soft and well balanced with red fruit flavors deliver an elegant structure

POGGIO BONELLI CHIANTI CLASSICO, TUSCANY, IT - \$65

*90% Sangiovese*

Bold and dry, the taste is softened by the delicate sweetness of the finish

FONTALPINO, CHIANTI CLASSICO, TUSCANY, IT - \$85

Elegant and persistent, with a tannic structure and high acidity. It is well-balanced with aromas of flowers and spices evolving on a long and round finish

MADONNA NERA, SUPER TUSCAN, TUSCANY, IT - \$100

*60% Sangiovese, 30% Merlot, 10% Cabernet Sauvignon*

Vibrant with complex structure thanks to support of the acidity. Long and lingering with hints of chocolate, coffee and marmalade in the aftertaste

MADONNA NERA BRUNELLO DI MONTALCINO, TUSCANY, IT - \$150

*100% Sangiovese*

It is a gorgeous, fruit-driven wine with superb depth in its plums, dark cherries, herbs and sweet toasted oak

POGGIO AI CHIARI, TUSCANY, IT - \$120

*100% Sangiovese*

Elegant and full bodied, with the tannins expressing a great silkiness

GIODO TOSCANA - \$150

*100% Sangiovese*

Wonderful structure and balance with a beautiful touch of acidity which carries into a long finish

CASSIUS CABERNET, CAMPANIA, IT - \$100

*100% Cabernet Sauvignon*

Full Complex, with notes of black cherry, mint, and chocolate

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TORMARESCA NEPRICA, PUGLIA, IT – \$55

*Negroamaro, Primitivo, Cabernet Sauvignon*

Brilliantly ruby red in color the wine has aromas of fresh red fruit, like plums and cherries as well as floral notes of rose and violet

CERULLI SPINOZZI, TORRE MIGLIORI, MONTEPULCIANO

D.O.C.G – \$65

Intense ruby red color with soft but powerful nose, soft tannins, robust with a hint of vanilla and a long finish

MAZZEI, ZISOLA, ROSSO DI NOTO, NERO D'AVOLA, SICILY, IT – \$75

*Nero d'Avola*

Deep ruby red. Aromas of wild berries and hints of spice. Medium-bodied, intense flavors of blackberry and dark cherry, accented by notes of violet, pepper and exotic spices

SEGHESSIO, NEBBIOLO, BAROLO, IT – \$90

*Nebbiolo*

This wine offers an intense, complex nose with aromas of sweet spices and violets, as well

ADELSHEIM, PINOT NOIR, OR - \$80

*100% Pinot Noir*

With its broad array of origins and clones, this wine displays aromas of cocoa, pomegranate and raspberry on the nose and the palate as well as a light touch of nutmeg, cinnamon and allspice

THE PRISONER, RED BLEND, CA - \$120

*Zinfandel, Cabernet Sauvignon, Petite Sirah, Syrah, Charbono*

The 2016 vintage features enticing aromas of Bing cherry, dark chocolate, clove, and roasted fig. Persistent flavors of ripe raspberry, boysenberry, pomegranate, and vanilla linger harmoniously, for a smooth and luscious finish

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