

SPARKLING BY THE GLASS

Moët & Chandon Imperial Brut, NV <i>WS91</i> <i>Well-balanced by crunchy acidity and flavors of lemon peel</i>	\$218
Franciacorta, Contadi Castaldi Brut <i>Fresh and fragrant, creamy with crisp acidity, significant savouriness</i>	\$128
Lambrusco Dell Emilia IGT dry "Ottocentonero" <i>Red sparkling wine, vibrant notes of berries and violet flavors, minerality</i>	\$108
Vino Rosato / Italian Rose' Wines Rose Pinot Grigio, Casa Defra, Veneto, 2024 <i>Light, fragrant with a nice ripe, just off dry finish</i> <i>Suggested pairings: Veal, salad and grilled vegetable</i>	\$108

WHITE WINE BY THE GLASS

Vini Bianchi / Italian White Wines Trebbiano D'Abruzzo Illuminati DOC Abruzzo 2024 <i>Refreshing with natural flavors of green apple , lemon and mineral finish</i> <i>Suggested pairings: Pesto or white sauce salad and creamy pasta</i>	\$108
Gavi Di Gavi - La Caplana DOCG, Piedmont 2024 <i>Fruity and aromatic with balanced mineral notes and a lovely and fresh citric finish</i> <i>Suggested pairings: Grilled fish, creamy pasta and salad</i>	\$118
Parthenium Grillo Bianco - Pellegrino, DOC, Sicilia, 2024 <i>Dry and bold, soft acidity, notes of fruits, buttery minerals and fresh stone fruit</i> <i>Suggested pairings: Cream sauce pasta, cod fish and shellfish</i>	\$118
Soave Classico - Ca Rugate, San Michele DOC, Veneto 2022 <i>Crisp and zesty on the palate, nutty and long-finishing</i> <i>Suggested pairings: White meat, seafood platter and fried seafood</i>	\$118
Sauvignon Blanc - Venezia Giulia, Attems IGT, Friuli 2023 <i>Dry and balanced acidity, delineated aromas of fresh green, fragrances of ripe peach and melon</i> <i>Suggested pairings: Pasta, shellfish, hard cheese, cured meat</i>	\$128

RED WINE BY THE GLASS

Valpolicella - Ca Rugate, Rio Albo DOC, Veneto 2024 <i>Deep cherry flavours, with floral notes, supple on the palate with a velvety texture</i> <i>Suggested pairings: Parma ham, lamb rack and meat pasta</i>	\$118
Montepulciano D'Abruzzo, Minini, Abruzzo 2024 <i>Medium to full bodied, elegant, balanced ripe tannins</i> <i>Suggested pairings: Beef, veal, pasta and pork</i>	\$118
IL Nebbio Langhe - Pio Cesare, DOC, Piedmont 2024 <i>Dry, medium bodied with soft tannins, notes of red berries 100% Nebbiolo grapes</i> <i>Suggested pairings: Beef, lamb, poultry</i>	\$128
Chianti Classico DOCG (Organic) - Riseccoli, Tuscany 2021 <i>Minerality and spice, red currant and blood orange flavour with roasted cacao and tobacco</i> <i>Suggested pairings: Grilled red meat, mushroom risotto and cheese pizza</i>	\$128
Barbera D'Alba, Pedemontis, Bajet, DOC 2022 <i>Complex nose with hints of red fruits, cinnamon, balanced acidity and soft with long finish</i> <i>Suggested pairings: Rare beef carpaccio, truffle pasta and meat</i>	\$128
Vini Dolci / Dessert Wines Moscato D'Asti - Ottolati, Piedmont 2021 <i>Sparkling, fresh, grapy, floral, deliciously sweet, fragrant and luscious</i> <i>Suggested pairings: Fresh fruit and tiramisu</i>	\$108

SPARKLING WINES

Prosecco Italian Sparkling Wines

Prosecco, Casa Defra DOC, Veneto	\$480
Prosecco Bianca Vigna NV WS89	\$560
Franciacorta, Contadi Castaldi Brut	\$790
Lambrusco Dell' Emilia, Albinea Canali, Ottocentonero (Red Sparkling)	\$510

Champagne

Moët & Chandon, Imperial Brut NV WS91	\$1,290
Veuve Cliquot Brut Yellow Label, NV WS91	\$1,390
Dom Pérignon, 2013 RP94	\$4,800

Champagne Rose

Rose Casa defra, Spumante DOC	\$490
Krug Rosé NV WS95	\$7,400

Italian Rose' Wines

Pinot Grigio, Casa Defra Rose, Veneto, 2024	\$480
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VINI BIANCHI / ITALIAN WHITE WINES

Piedmont

Gavi Di Gavi, La Caplana DOCG, 2024	\$580
Chardonnay, La Caplana DOCG, 2024	\$560
Arneis, Arajs, Roero Arneis DOCG, 2022	\$590
Riesling, Oddero, Langhe DOC, 2023	\$720

Trentino Alto Adige

Chardonnay Alto Adige, Sudtirol, Kettmeir DOC 2024	\$620
Sauvignon, GFILL, Kellerei St. Pauls, Alto Adige DOC, 2023	\$640

Campania

Biancolella Ischia DOC 2024	\$690
Greco di Tufo IGT, Pietracupa, 2020 WA90	\$840

Sicilia

Parthenium Grillo Bianco, Pellegrino, DOC, 2024	\$590
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Toscana

Le Ragnaie, Toscana Bianco IGT, 2020	\$760
Pomino Bianco Marchesi De Frescobaldi, DOC, 2024	\$580

Puglia

IL Bianco dei Vespa, Fiano Salento IGP, 2021	\$560
TIMO, San Marzano, Vermentino Salento IGP, 2025	\$490

Veneto

Pinot Grigio, Casa Defrà, DOC, 2024	\$480
Soave Classico DOC, Ca Rugate, 2022	\$560

Friuli

Pinot Grigio, Grey Isonzo, Amandum DOP 2020	\$660
Sauvignon Blanc, Attems, Venezia Giulia IGT, 2023	\$740

Marche

Verdicchio Classico, PODIUM, Garofoli, DOC, 2023	\$690
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Abruzzo

Trebbiano D'Abruzzo Costalupo, Illuminati, 2023 DOC	\$510
Pecorino D'Abruzzo, Tralcetto Zaccagnini DOC 2023	\$590

Piedmont

IL Nebbio Langhe, Pio Cesare Alba, DOC 2024	\$680
Barbera D'alba, Pedemontis, Bajet DOC 2022	\$660
Barbera D'Alba, Fiorenzo Nada DOC 2019 JS90	\$820
Nebbiolo Langhe, Nada Fiorenzo DOC 2019 JS91	\$840
Barbaresco, Nada Fiorenzo DOCG 2017 JS92/WS90	\$1,290
Barolo, Ciabot Berton DOCG 2016 WE92	\$1,280
Arte Domenico Clerico 2021 DOC WA92	\$1,400
Barolo Domenico Clerico DOCG 2020 WA91	\$1,600
Barolo Bricco Rocche, Ceretto DOCG 2005 RP92	\$4,090
Barolo "Colonnello" Poderi Aldo Conterno DOCG 2012	\$4,100
Barolo, Serralunga D'Alba, Cascina Francia, Conterno DOCG 2007 RP	\$5,900
Barbaresco, Gaja DOP 2013 JS94	\$6,200
Darmagi Langhe, Gaja, DOP, 2023 RP94	\$6,900

Veneto

Merlot, Casa Defra 2024	\$480
Valpolicella, Ca Rugate Rio Albo 2024	\$550
Valpolicella Superiore, Tedeschi DOC 2022	\$600
Valpolicella Ripasso Superiore DOC, Tedeschi 2021 JS93/WE91	\$700
Amarone Della Valpolicella, Carra DOCG 2019 JS90	\$1,180
Amarone Della Valpolicella, DOCG, MARNE 180, Tedeschi 2021 WS91	\$1,580
Primofiore Quintarelli IGT 2021 VN92	\$1,590
Valpolicella Classico superiore DOC Quintarelli Giuseppe 2014	\$3,400
Amarone "La Fabriseria", Tedeschi DOC 2007 JS91	\$3,900
Amarone Della Valpolicella Classico, Romano Dal Forno DOC 2009 WA98	\$6,230
Amarone Della Valpolicella Classico, Quintarelli Giuseppe DOC 2004	\$6,850

Toscana

IL Volano, IL Molino Di Grace (Merlot/Sangiovese) IGT, 2023	\$600
Chianti Classico, Riseccoli, Rinascita, DOCG 2021	\$680
Chianti Rufina DOCG, Nipozzano Riserva, Frescobaldi, 2021	\$750
Chianti Classico Rocca Di Montegrossi DOCG 2021	\$780
Rosso Di Montalcino DOC, Canalicchio Di Sopra, 2019	\$800
Vino Nobile di Montepulciano DOCG, Poggio Salvi, 2018	\$740
Promis, Ca'Marcanda, Gaja, IGP, 2021/22	\$1,400
Brunello Di Montalcino DOCG, Altesino, 2018 WA95	\$1,600
Pinot Nero, 1465 Vendemmia, Podere Fortuna IGT, 2010	\$2,150
Brunello di Montalcino, Mastrojanni, (Vigna S D'Asino), 2008 RP97	\$3,600
Tignanello, Antinori IGT, 2016/18 JS95, WA96	\$4,600
Merlot, Tua Rita, Redigaffi, 2014 WE94	\$4,950
Brunello di Montalcino, Il Marroneto, Madonna delle Grazie, 2013 RP100	\$4,950
Solaia, Antinori, 2005 WS97	\$6,600

Alto Adige

Pinot Nero, Blauburgunder, Kettmeir DOC 2023	\$600
Pinot Noir, Kellerei St. Pauls Luzia 2021	\$725

Umbria

Montefalco Sagrantino DOCG, Di Filippo, 2018 FM89	\$1,080
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Puglia

Primitivo Salento, IL Bruno Del Vespa, 2021	\$560
Primitivo Di Manduria, Triusco, Rivera DOC, 2021 AG91	\$620

Abruzzo

Montepulciano D'Abruzzo, Minini DOP 2024	\$580
Montepulciano D Abruzzo DOC, Cantina Zaccagnini, Tralcetto, 2022	\$620

Sicilia

Rosso Centopassi (Nero d' Avola, Perricone), Giato, 2021	\$610
Nireddu, Etna Rosso, Calcagno DOC, 2018	\$680

MAGNUM

Double Magnum

Barolo, MONVIGLIERO, Pietro Rinaldi, 2005 3L	\$4,600
Pinot Nero, Fortuni, Podere Fortuna, 2009 3L	\$6,490

DESSERT WINES / SWEET FORTIFIED WINES

Moscato D'Asti DOCG, Ottolati, 2021 PIEDMONT	750ml	\$490
Cinque Terre Sciacchetrà, Coop Agricola Cinque terre, 2010 LIGURIA	375ml	\$800
Welschriesling, Kracher Cuvee, Kracher, 2013 AUSTRIA	375ml	\$850
Recioto Della Valpolicella, Begali, 2010 VENETO	500ml	\$980
Muffato della Sala, Antinori, 2006 UMBRIA RP92	500ml	\$1,200
Vin Santo Cortona, Giannoni Fabbri, 2003 TUSCANY	500ml	\$1,290
Ramandolo, La Roncaia, 2007 FRIULI	375ml	\$1,320