

Wine List

Champagne and Sparkling Wine

			<u>Bottle</u>
Korbel Brut, Fresh pineapples with a toasty finish. Pair with shrimp cocktail.	<i>California</i>	<i>split</i>	\$6.00
J Roget, Crisp bubbly with toasty citrus fruit. Pair with Calamari and white wine.	<i>California</i>		\$20.00
Martini & Rossi Asti Spumante, Lightly sweet with apricots and citrus tones. Pair with shrimp cocktail.	<i>Piemonte</i>		\$30.00
Piper Heidsieck Brut, Toasty and creamy with tiny bubbles of elegance. Pair with tortellini verrenzano.	<i>Reims</i>		\$49.00
Taittinger Brut, Full bodied with great structure a classic Champagne. Pair with Halibut Florentine.	<i>Reims</i>		\$75.00

White Wine

		<u>Glass</u>	<u>Bottle</u>
House White Zinfandel, Bright strawberry color with a light sweetness and tropical fruit. Pair with fried calamari.	<i>California</i>	\$6.00	\$23.00
House Chardonnay, Citrus Tones with light apples and fresh acidity. Pair with Primavera and white sauce.	<i>California</i>	\$6.00	\$23.00
St. Supery Chardonnay, ← <i>Napa</i>		****out****out****	
Full Bodied with carmel and cedar tones. Pair with Bella Marris sauce and pasta.			
Sonoma-Cutrer Chardonnay, ← <i>Russian River Valley</i>		\$12.00	\$47.00
Great Balance and structure with citrus tones. Pair with Bella Marris sauce and pasta.			
Cakebread Chardonnay, Fresh golden apples with melon and great character. Pair with chicken alfredo.	<i>Napa Valley</i>		\$75.00
Pepperwood Grove Sauvignon Blanc, Zesty with gooseberry and pink grapefruit. Pair with Halibut Florentine.	<i>California</i>	\$7.00	\$27.00
Pepi Pinot Grigio, Crisp with fresh pineapple and great acidity. Pair with Tortellini Verrenzano	<i>California</i>	\$7.00	\$27.00
Maddalena Riesling, Medium sweet with apricots and honey. Pair with Bella Marri Sauce and pasta.	<i>Monterey</i>	\$7.50	\$29.00



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Red Wine

		<u>Glass</u>	<u>Bottle</u>
Mark West Pinot Noir, Soft and silky with crushed raspberry and vanilla. Pair with salmon dinner.	<i>California</i>	\$8.50	\$33.00
House Merlot, Dried cherries and plum with soft violets and a long finish. Pair with manicotti pasta.	<i>California</i>	\$6.00	\$23.00
Maddalena Merlot, Medium bodied with currants and good structure. Pair with stuffed shells.	<i>Sonoma</i>	\$9.00	\$35.00
Kenwood Jack London Merlot, Dark cherries, cedary oak with silky tannins and long finish. Pair with baked ziti pasta.	<i>Sonoma</i>		\$59.00
House Cabernet, Blackberry and cassis with soft tannins. Pair with backed ziti.	<i>California</i>	\$6.00	\$23.00
Maddalena Cabernet, Full bodied with chocolate and dark fruits. Pair with eggplant Parmigianan.	<i>Paso Robles</i>	\$9.00	\$35.00
Francis Coppola Cabernet, Soft and savory red and black fruits with dried herbs. Pair with eggplant parmigiana.	<i>California</i>		\$39.00
Hess Select Cabernet Sauvignon, Complex soft black fruits with casis and blackberry. Pair with filet mignon.	<i>California</i>		\$45.00
Sequoia Grove Cabernet Sauvignon, Dark chocolate with well integrated tannins and a long finish. Pair with New York Steak.	<i>Napa Valley</i>		\$74.00
Silverado Cabernet Sauvignon, Stylish, complex and aromatic with blackberry and cola. Pair with Manicotti.	<i>Napa Valley</i>		\$79.00
Riunite Lambrusco, Fresh strawberry with zesty cranberries. Pair with shrimp cocktail.	<i>Italy</i>	split	\$6.00
Piccini Chianti DOCG, Good Structure and balance with clove and long finish. Pair with New York steak dinner.	<i>Tuscany</i>	\$9.00	\$35.00
Nozzole Chianti Classico Riserva, Good structure with dried rustic red fruit. Pair with baked ziti pasta.	<i>Tuscany</i>		\$69.00
Alexander Valley Vineyards "Sin Zin" Zinfandel Spicy cherry with rhubarb and rustic blackberry. Pair with Manicotti pasta.			\$44.00
Michele Chiarlo Barolo 2001, Complex with evolving aromas and dried cherries. Pair with eggplant parmigiana.	<i>Piemonte</i>		\$119.00
Corte Lenguin Amarone Classico, Ripe red fruits with plum and cherry-medium body. Pair with filet mignon.	<i>Valpocella</i>		\$129.00