

WINE

By the Glass & Bottles

Full wine list available at the restaurant. Vintage and brand selection may change according to availability — please ask your server for today's featured bottles.



White Wines by the Glass

Roero Arneis — crispy, fruity	\$10
Steccaia Vermentino Blend, Tuscany	\$10
Pinot Grigio — House Selection	\$11
Pinot Grigio Collio DOC, Italy	\$13
Sauvignon Blanc — House Selection	\$11
Riesling — Dr. Loosen, Germany	\$11
Chardonnay — House Selection	\$11
Chardonnay — Sean Minor, CA	\$13
Moscato — House Selection, Italy	\$11
White Zinfandel — House Selection	\$11

Rosé & Sparkling

Rosato Rosalbore (Rosé)	\$10
Prosecco	\$12

Red Wines by the Glass

Marchese Supertuscan	\$10
Riposato — Young Amarone	\$11
Merlot — House Selection	\$11
Merlot — Fat Bastard, France	\$13
Cabernet — House Selection	\$11
Cabernet — Tortoise Creek, CA	\$13
Chianti — House Selection, Italy	\$11
Chianti Classico DOCG, Italy	\$13
Pinot Noir — Block 9, CA	\$13
Montepulciano, Italy	\$11
Malbec — House Selection	\$11
Sangue di Giuda, Italy (sweet red)	\$11

A Selection of Bottles

Bottle price shown. Prix Fixe supplement available when purchased with our Prix Fixe dinner — see full list in-house.

Pinot Grigio Mongris

Collio — \$39

M. Felluga DOC, Italy. Elegant ripe pear, golden apple and almond blossom, silky with refined minerality.

Roero Arneis — \$26

Aresca, Roero Arneis DOCG. Delicate white peach, pear and chamomile, soft and fresh.

Prix Fixe: No Charge

Gavi — \$32

Sorino, Gavi di Gavi DOCG. White flowers, green apple and lemon zest, steely and dry.

Barolo Aresca Costareto —

\$75

DOCG. Rose, cherry, tar and tobacco, powerfully structured — decant before serving.

Brunello di Montalcino —

\$75

Cantine Visconti DOCG 2020. Black cherry, plum, leather and balsamic, firm and elegant.

Amarone Antica Vinaia —

\$45

Salvaterra DOCG. Dried cherry, raisin, fig and cocoa, full-bodied and warming.

Chianti Classico — \$40

Monteropoli DOCG. Red cherry, raspberry, violet and leather, savory and elegant.

Cabernet — Textbook,

Napa — \$75

Blackcurrant, black cherry and graphite, refined tannins and elegant length.

Prosecco — \$29

House Selection, Italy. Green apple, white peach and acacia, fine bubbles, fresh and dry.

Full wine list available at the restaurant — over 60 bottles from Italy, California, France & Argentina.