

BIGA

VINO



FRIZZANTE (SPARKLING)

RIVA DEI FRATI PROSECCO \$38/\$11

TREVISO, ITALY

Tasting notes: apples, pears, grass, high acid.

Pairing notes: cheese, charcuterie, seafood, light pizza, leafy greens

DE L'ARGENTAINNE CHAMPAGNE \$60

VANDIERES, FRANCE

Tasting notes: strawberries, bananas, sweet finish

Pairing notes: seafood, pork, cheese, charcuterie

ROSE

*CLOS ALIVU ROSE 2016 \$42/\$10.5

CORSICA, FRANCE

Tasting notes: citrus, tart, crisp finish

Pairing notes: cheese, charcuterie, light pizza, leafy greens

BIANCO

/ SWEET /

SCAGLIOLA MOSCATO D'ASTI 2014 \$34/\$9

CANELLI, ITALY

Tasting notes: citrus, floral, orange, peach, spice

Pairing notes: desserts, cheese

/ SEMI DRY /

MASIANCO PINOT GRIGIO 2015 \$30/\$7.5

VENETO, ITALY

Tasting notes: tropical fruit, honey, dry finish with citrus

Pairing notes: tomatoes, greens, cheese, charcuterie, light pizza





/ LIGHT BODIED /

PIETRADOLCE ROSSO 2015 \$44/\$11

ETNA, SICILY

Tasting notes: extra dry, ripe fruits, cherries

Pairing notes: Pasta, pizza, chicken

SCAGLIOLA BARBERA D'ASTI 2014 \$38/9

CANELLI, ITALY

Tasting notes: strawberry, cherry, anise

Pairing notes: cheese, pizza, chicken, whole fish

/ MEDIUM BODIED /

TRES PARTES GRENACHA 2015 \$44/11

NAVARRA, SPAIN

Tasting notes: lush fruits, beautiful tannins

Pairing notes: Charcuterie, pizza, pasta, Filet Mignon

*LA QUERCIA

MONTEPULCIANO D'ABRUZZO 2015 \$34/\$9

ABRUZZO, ITALY

Tasting notes: hay, stone fruits, apricots

Pairing notes: seafood, cheese, charcuterie, chicken, light pizza

*FRANK FAMILY PINOT NOIR 2014 \$65

CARNEROS, CA

Tasting notes: rainier cherries, vanilla, cranberry,

pomegranate

Pairing notes: chicken, beef, roasted seafood, heavy pastas & pizzas

TENUTA DI ARCENO CHIANTI CLASSICO
2014 \$44/\$11

TUSCANY, ITALY

Tasting notes: violets, cherries, earthy spice, plums

Pairing notes: charcuterie, beef, chicken, seafood, pasta



/ FULL BODIED /

*VERSO ROSSO PRIMITIVO BLEND 2014
\$40/\$9.5

PUGLIA, ITALY

Tasting notes: strawberries, cherries, raspberries, rich, lush

Pairing notes: beef, roasted chicken, roasted seafood, cheese

LUCCARELLI PRIMITIVO 2016 \$44/\$10

PUGLIA/ITALY

Tasting notes: raspberry, plum, prune, cherry, smooth tannins

Pairing notes: charcuterie, beef, chicken, heavy pasta, heavy pizza

LUCCARELLI NEGROAMARO 2016 \$44/\$10

PUGLIA, ITALY

Tasting notes: earthy, dried figs, prunes, dried cherries, smooth tannins. Pairing notes: charcuterie, beef, chicken, heavy pasta, heavy pizza

JAX Y3 TAUREAU RED BLEND 2015 \$48/\$13

NAPA, CA

Tasting notes: ripe cherries, plums, raspberries, peppercorns

Pairing notes: charcuterie, beef, roast chicken, gorgonzola, heavy pasta

/ SPECTACULAR WINES /

*IL FAUNO ARCANUM 2013 \$50/\$14

TUSCANY, ITALY

Tasting notes: sage, crushed peppercorns, plum, blackberry. Pairing notes: charcuterie, beef, roast chicken, heavy cheese, heavy pasta

BRUN AVRIL CHATEAUNEUF-DU-PAPE 2012 \$75

RHONE VALLEY , FRANCE

Tasting notes: earthy, red berries, green pepper, cinnamon and bitter orange

Pairing notes: lamb, pork and poultry



CASCINA FONTANA BAROLO DOCG 2011 \$85
PIEDMONT, ITALY

Tasting notes: liquorice, orange peel, cherries and floral notes

Pairing notes: beef, lamb and pasta

ARCANUM 2009 \$145

TUSCANY, ITALY

Tasting notes: white pepper, orange peel, nutmeg

Pairing notes: beef, heavy cheeses, roasted fish

PIETRINO BRUNELLO DI MONTALCINO 2011 \$65

MONTALCINO, ITALY

Tasting notes: red plums, dried tobacco, cherries

Pairing notes: beef, roasted chicken, truffles, pasta, roasted fish

FRANK FAMILY CABERNET SAUVIGNON 2014 \$85

NAPA VALLEY, CA

Tasting notes: blackberries, cloves, cocoa

*Pairing notes: red meat, game meats, charcuterie,
roast chicken*