

## FEATURE WINES

**CREATE YOUR OWN WINE FLIGHT - CHOOSE THREE 2.5 OZ GLASSES FROM ANY OF THE WINES BELOW- \$15**

**SPARKLING**

**QUARTINO / BOTTLE**

Bele Casel, Prosecco Asolo Superiore (Veneto)	10.50 / 33.00
Duc De Romet, Brut Prestige, Champagne	Glass 16.50 / 78.00
Charles Ellner, Brut Rose' Champagne	Glass 16.50 / 78.00
<b>ROSATO</b>	
Corte Gardoni, Bardolino Chiaretti Rosato, 2011 (Veneto)	10.00 / 33.00
<b>BIANCO</b>	
Circa, Pinot Grigio, 2010 (Veneto)	8.50 / 27.00
Tenuta Rapitala, Grillo, 2011 (Sicilia)	9.50 / 31.00
Independent Producers, Chardonnay, 2010 (Columbia Valley)	9.50 / 31.00
Cataldi Madonna, "Giulia" Pecorino, 2010 (Abruzzo)	10.00 / 33.00
La Foret des Dames, Sancerre, 2011 (Loire)	11.00 / 36.00
Vittorio Bera, Arcese Bianco, 2010 (Piemonte)	11.00 / 36.00
Abbazia Di Novacella, Kerner, 2010 (Alto Adige)	13.50 / 43.00
Jordan, Chardonnay, 2009 (Sonoma)	19.25 / 60.00
<b>ROSSO</b>	
Felline, "Albarelo" Salento Rosso, 2008 (Puglia)	8.75 / 28.00
Fabre Montmayou, Cabernet Sauvignon Riserva, 2010 (Mendoza)	9.75 / 32.00
Mauro Veglio, Dolcetto D'Alba, 2009 (Piemonte)	10.00 / 33.00
Renato Ratti, Barbera D' Asti, 2009 (Piemonte)	10.25 / 34.00
Mocali, Morellino di Scansano 2010 (Toscana)	10.75 / 35.00
Pull Eighty, Pinot Noir, 2010 (Willamette Valley)	11.75 / 37.00
Aleramici, Il Galampio Rosso (Cabernet & Sangiovese) 2009 (Toscana)	14.75 / 48.00
Fiancetto, "Gravelly Loam" Cabernet Sauvignon, 2009 (Napa)	15.00 / 48.00
La Poderina "Poggio Banale" Brunello di Montalcino, 2003 (Toscana)	21.00 / 65.00

### DINNER FEATURES

#### **Zucchini Blossoms**

stuffed with crab meat, capers, lemon, white wine sauce 12.

#### **Meat Balls**

veal, beef and prosciutto, fresh filetto tomato sauce 12.

#### **Cavatelli**

rock shrimp, eggplant, roasted peppers, cherry tomatoes, extra virgin olive oil 13.

#### **Entrées**

##### **New Zealand Blue Nose**

morel mushrooms, asparagus, shallots, mushroom jus 30.

##### **Halibut**

pancetta, fava beans, plum tomatoes, crab meat, cipollini onions 35.

##### **Soft Shell Crabs**

sautéed spinach, white wine, lemon, butter 28.

##### **Bronzini**

Semi Boneless, Kalamata Olives, Capers, Plum Tomatoes, Garlic, Extra Virgin Olive Oil 35.

##### **Maine Lobsters \$23/pound**

Steamed Or Broiled

Stuffed(Supp18.) or Fradiavlo (Supp 13.)

