

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
ROSATO	
Corte Gardoni, Bardolino Chiaretti Rosato, 2011 (Veneto)	10.00 / 33.00
BIANCO	
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
Vittorio Bera, Arcese Bianco, 2010 (Piemonte)	11.00 / 36.00
La Foret des Dames, Sancerre, 2011 (Loire)	11.00 / 36.00
Abbazia Di Novacella, Kerner, 2010 (Alto Adige)	13.50 / 43.00
Jordan, Chardonnay, 2009 (Sonoma)	19.25 / 60.00
ROSSO	
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

LUNCH FEATURES

Long Island Flower Oysters 14.

Entrées

Seafood Ravioli

filled with shrimp, crab, scallops, mushrooms and asparagus, Madeira wine sauce 13.

Meat Balls

veal, beef and prosciutto, fresh filetto tomato sauce 15.

Herb Coated Grouper

eggplant, onions, cherry tomatoes, kalamata olives, balsamic reduction 16.

Potato Wrapped Halibut

bacon, leeks, cauliflower, mushroom reduction 18.

Sweet Italian Sausage Sandwich

peppers, mushrooms, onions, mozzarella, tomato sauce, Tuscan bread 12.

Maine Lobsters \$23/pound

Steamed Or Broiled

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

