

Our Wine List

Our House Wines

\$4.50 Glass \$17.00 Bottle

- #100 MERLOT** Sycamore Lane (California)
Made by a very prominent Italian-American wine producer, the Trinchero Family Estate, it is fresh and clean.
- #104 CABERNET SAUVIGNON**
Sycamore Lane (California)
Another fresh red wine from the Trincheros, offering good texture & medium body.
- #101 CHARDONNAY** Sycamore Lane (California)
Fruity, soft, and refreshing, it finishes clean and dry.
- #102 WHITE ZINFANDEL** Sycamore Lane (California)
A special restaurant reserve from California's #1 White Zin producer.
- #106 PINOT GRIGIO** Sycamore Lane (California)
A refreshing citrus-like Italian-style white wine.
- #103 SEMI SWEET RED** Viviano Lambrusco (Italy)
A pizza and pasta favorite for those who prefer a sweeter red wine. (Chilled)

Italian House Wines

\$5.50 Glass \$20.00 Bottle

- #105 CHIANTI "FLASK"** Ruffino, Tuscany (Italy)
Medium-bodied and soft; real "Pizza wine."
- #002 PINOT GRIGIO** Mezza Corona (Sicily)
Delicate fruity bouquet, finishes very elegant, well-balanced and dry.

Apertif and Dessert Wines

- #500 CAMPARI APERTIF**
(Italy)
The perfect digestif or aperitif.
\$6.00 Glass
- #501 VINTAGE CHARACTER PORT**
Cockburn's Special Reserve (Portugal)
Gripping texture & compelling sweet essence.
\$7.00 Glass
- #503 AMONTILLADO SHERRY**
Perez (Spain)
Semi-dry rich & nutty.
\$5.00 Glass

Any wine in our retail market can be enjoyed in the restaurant for an additional \$5.00 corkage. Prices subject to change without notice.

White Wines

- #201 PINOT GRIGIO**
Esperto, Venezie (Italy)
A deliciously, refreshing lighter wine.
\$6.25 Glass \$23.00 Bottle
- #206 CHARDONNAY**
Lockwood Vineyard, Monterey (California)
True luxury, Chardonnay with expansive fruit & buttery taste.
\$6.00 Glass \$22.00 Bottle
- #207 SAUVIGNON BLANC**
Veramonte, Casablanca Valley (Chile)
Here is the perfect balance of bright, fresh rosemary-like herbs & clean kiwi-like fruit.
\$5.50 Glass \$20.00 Bottle
- #209 RIESLING**
Firestone Vineyard, Central Coast (California)
This famous Santa Barbara winery captures Riesling's effusive fruit and brisk, refreshing finish.
\$5.50 Glass \$20.00 Bottle
- #905 PINOT GRIGIO / VERDUZZO**
"Masianco" (VAL di NETO) Calabria (Italy)
An elegant, balanced, dry & harmonious wine, with light vinous accents.
\$5.50 Glass \$20.00 Bottle
- #203 ORVIETO ABOCCATO**
Ruffino, Umbria (Italy)
In the middle of the palate, soft, caramel-like flavors balance the fresh acidity.
\$20.00 Bottle
- #210 LAKESHORE DEMI-SEC**
Fenn Valley, Lake Michigan Shore (Michigan)
A delicious semi-sweet blend of juicy, fresh white hybrid grapes
\$4.75 Glass \$17.00 Bottle
- #906 CHARDONNAY**
Arnold Palmer (California)
Lush, creamy wine with aromas of toasted coconut and underlying flavors of citrus and ripe pear.
\$6.25 Glass \$23.00 Bottle
- #907 FUME BLANC**
Hogue Cellars (Washington)
Great aromas of fresh cut hay, peachy guava & vanilla. Crisp & tight with citrus, fine herbs & guava flavors.
\$5.00 Glass \$18.00 Bottle
- #904 VERMENTINO**
"Costamolino" Argiolis (Italy)
Supple aromas of citrus, pineapple, tropical fruits and honey are wonderfully supported by a zesty acidity.
\$5.00 Glass \$18.00 Bottle
- #010 CHARDONNAY**
"Novellum" Languedoc (France)
Subtle aromas of peach, almond, hazelnut and fine herbs.
\$5.00 Glass \$18.00 Bottle
- #202 LUGANA**
"San Benedetto" Zenato, Veneto (Italy)
A flowery bouquet with a hint of mandarin; dry with good fruit and balanced acidity.
\$20.00 Bottle

Red Wines

- #301 PILUNA PRIMITIVO** "Castello Monaci" Puglia (Italy)
A full-bodied with firm structure and a palate of blackberries, dark cherries, licorice, and vanilla.
\$5.50 Glass \$20.00 Bottle
- #306 MERLOT** Paso Creek, Paso Robles (California)
Dense, dark, jammy blackberry flavor, with generous spice and vanilla, firm fannins and a long, graceful finish.
\$5.75 Glass \$21.00 Bottle
- #308 ZINFANDEL** Montevina, Amador Foothills (California)
A real treat for the connoisseur of California's greatest zinfandel terroirs.
\$5.50 Glass \$20.00 Bottle
- #309 PINOT NOIR**
Cycles Gladiator, Central Coast (California)
Core flavors of cherry and plum with silky notes of wild berries and vanilla fill the mouth as soft, velvety tannins balance acidity and keep the wine soft throughout the finish.
\$5.25 Glass \$19.00 Bottle
- #310 SHIRAZ** Banrock Station (southeastern Australia)
Plump, ripe black fruit & smooth plum-like richness combine for a velvety texture, matching well with spicy foods and pizza.
\$4.75 Glass \$17.00 Bottle
- #017 BARBERA** 'Sovrana' Beni di Batasiolo, Piedmont (Italy)
This is the top Barbera from Batasiolo's best vineyard. Rich fruit, fresh acidity, and a long aftertaste make it perfect with flavorful pastas like lasagna or ravioli.
\$32.00 Bottle
- #015 TRAPICHE MALBEC** Santa Alicia (Chile)
A fruity bouquet and body. Lots of cherry and raspberry cover the palate.
\$18.00 Bottle
- #013 CHIANTI CLASSICO RISERVA**
Querceto, Tuscany (Italy)
Tart cherry with sweet vanilla & cocoa.
\$30.00 Bottle
- #304 BAROLO "LANGHE ROSSO" BOROLI**
Piedmont (Italy)
Raspberries, red berries and finally floral scents tending towards violets.
\$25.00 Bottle
- #305 SANGIOVESE** Dimajo Norante (Italy)
Made from 100% Sangiovese. A fresh bouquet of violets, woodland berries, spices and leather.
\$18.00 Bottle
- #007 RIOJA RED "CRIANZA"**
Marques de Caceres (Spain)
Aromas of raspberry/cherry combine with notes of vanilla and a very discreet touch of roasted coffee.
\$21.00 Bottle
- #901 CABERNET SAUVIGNON**
Arnold Palmer (California)
This medium-bodied wine is quite complex, packed with black cherry, cassis, coffee, cedar & chocolate notes and velvety tannins.
\$6.25 Glass \$23.00 Bottle
- #902 CABERNET/MERLOT** Hogue Cellars (Washington)
Full body & rich aromas of cherry, tobacco & licorice. Notes of chocolate, fruit & spice, with a rich mouth feel.
\$5.00 Glass \$18.00 Bottle
- #016 CABERNET SAUVIGNON "Ironstone"**
Calaveras County (California)
Spicy cherry, hints of herbs, cassis currant, and vanilla.
\$4.75 Glass \$17.00 Bottle
- #004 MERLOT** Mezza Corona, Trentino (Italy)
Intense cherry & spice with light tannins.
\$5.00 Glass \$18.00 Bottle
- #303 CHIANTI SUPERIOR**
Ruffino "IL Leo" Tuscany (Italy)
Big, rich "Reserve-style" Tuscan red, comparable to wines at twice the price.
\$5.50 Glass \$20.00 Bottle
- #900 PRIMITIVO** A Mano, Puglia (Italy)
From Italy's windswept peninsula, known as the "heel of the boot," this fat, dark, soft textured Zinfandel is perfect with any kind of roasted food.
\$5.50 Glass \$20.00 Bottle
- #012 VALPOLICELLA** Sant Antonio, Veneto (Italy)
Lively! Yet not without seriously ripe fruit.
The ultimate luxury drink for the Lambrusco drinker. Sweet, fruity & aromatic, with just a hint of effervescence.
\$22.00 Bottle

Sparkling Wines

- #403 BRUT** (Dry) Chauvenet
"Silver Cap" (France)
An easy to like, softly dry French bubbly.
\$7.00 Split \$17.00 Bottle
- #404 ASTI SPUMANTE**
(Sweet) (Italy)
Bright, citrus flowers & apricot nectar.
\$7.00 Split \$17.00 Bottle
- #903 PROSECCO ZARDETTO, VENETO** (Italy)
A bubbly, frothy, light-bodied dry sparkler with flowery/white peach-scented nose, ephemeral flavors & a clean finish.
\$6.25 Split \$20.00 Bottle
- #504 MOSCATO D'ASTI "LA SERRA"**
"Marchesi di Gresy" (Italy)
A beautiful aroma of ripe pear & peach, combine with crisp, refreshing green apple-like flavor.
\$7.25 Split \$27.00 Bottle
- #402 RED ELECTRA QUADY WINERY, MADERA** (California)
\$22.00 Bottle

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