

Balena

**WINE & SPIRITS**

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*The Balena wine list is a study of Italy, paying homage to the wide range of varieties and styles that make it so unique. The list reads from the northern to southern regions of the Italian Peninsula with a visit to the United States to celebrate Italy's enduring influence on our homegrown wine community.*



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# vermouth

COCCHI AMERICANO, *light, citrusy, and smooth*.....\$7

CARPANO ANTICA, *plush, spiced, and sophisticated*.....\$9

MANCINO SECCO, *brisk, herbal, and saline*.....\$11

ST. GEORGE 'BRUTO' AMERICANO, *rich juniper and pine*.....\$11

COCCHI ROSA, *juicy and a touch bitter*.....\$8

COCCHI di TORINO, *rich fruit and holiday spice*.....\$7



*Bay Laurel*

The nymph Daphne ran from Apollo and transformed into this tree. Since then, she's the voice in the background: subtle, gentle as a stream.



*Cardamom*

A staple of the Spice Trade, and a mystery. Minty fresh, yet hot and spiced, smoky. Soothing, warming, luxurious.



*Mint*

Synonymous with fresh. Bracing. Sweet-smelling, smile-pursing. Go on...



*Ginger*

Spicy, fiery, fragrant. Starved, pickled, candied, steeped. Is there a way to not like it?



*Lemon Verbena*

A native of South American forests, this keeps summer around. Picture a lemon, sliced into mint and daisies.



*Fennel*

'Marathon' means 'fennel field' in ancient Greek, and its floral-sweet aroma lifts the end of pastas, soups, and the longest days.

## THE *INGREDIENTS* OF **VERMOUTH**

{ Vero Aperitivo Italiano }



*Gentian*

Prized throughout the Middle Ages for its bright flowers and healing prowess. A bitter, bracing, calming tonic.



*Citrus Peels*

Bitter but charismatic and never to be thrown out. Full of health and personality.



*Saffron*

Cures melancholy, stimulates love, worth more than its weight in gold. The most royal spice for 4 millennia.



*Cinnamon*

So valuable, so versatile, so beguiling that merchants hid its provenance for centuries. You would too.



*Juniper*

Known to keep away witches and bring holiday cheer. Resinous, brisk, and fresh.



*Chichona*

Long a secret of the Andes. This is the backbone. Bitter and stimulating, believed to cure everything from hunger to boredom.

ITALIAN INSPIRED. **Balena** HONEST COOKING.

# wines by the glass

## sparkling

*bortolomiol, PROSECCO, veneto nv.....\$11 / 42*

*bortolotti, ROSATO LAGREIN, veneto nv.....\$13 / 49*

*ca'del bosco, 'cuvée prestige', FRANCIACORTA, lombardy nv.....\$18/ 67*

*cleto chiarli, LAMBRUSCO, emilia romagna nv.....\$10 / 39*

*bricco riella, MOSCATO D'ASTI, piedmont 2016.....\$10 / 39*

## rosé

*squadra, NERO D'AVOLA, sicily 2015.....\$10 / 39*

## white

*wilhelm walch, PINOT GRIGIO, trentino 2015.....\$9 / 36*

*tami, GRILLO, sicily 2014.....\$12 / 44*

*feudi di san gregorio, FALANGHINA, campania 2015.....\$11 / 42*

*tamellini, SOAVE, veneto 2014.....\$10 / 39*

*palazzone, ORVIETO, umbria 2015.....\$11 / 42*

## red

*stema PINOT NOIR, veneto 2014.....\$14 / 51*

*ca' del baio 'paolina,' BARBERA D'ALBA piedmont 2014.....\$12 / 42*

*purato NERO D'AVOLA sicily 2015.....\$10 / 39*

*lucignano, CHIANTI, tuscany 2013.....\$12 / 44*

*cascina pace, NEBBIOLO, langhe, piedmont 2013.....\$14 / 51*

*nicodemi, MONTEPULCIANO, abruzzo 2015.....\$11 / 42*

*zingari, SUPER TUSCAN (SYRAH, SANGIOVESE), tuscany 2012.....\$15 / 54*

*de leonardis, 'terre di renes' AGLIANICO, basilicata 2013.....\$13 / 49*

### **Featured wines ~ Sea & Smoke:**

*giacomelli, 'pianacce,' VERMENTINO, colli di luni, liguria 2015.....\$14/51*

*le vigne di eli, etna rosso NERELLO MASCALESE , mt. etna, sicily 2014.....\$16/62*

# sparkling

## Prosecco, Lambrusco, and Frizzante

901	<i>adami “cartizze,” PROSECCO nv</i> <i>crisp acidity, rich mid palate, bone dry</i>	\$61
950	<i>velenosi, “brut” PASSERINA nv</i> <i>kiwi, sweet cream, white bread, try this instead of prosecco</i>	\$44
939	<i>punta crena, “pettiroso frizzante,”</i> <b>ROSSESE, CROVINO, Liguria 2014</b> <i>strawberry, salted watermelon, sage, supremely fun</i>	\$49
940	<i>medici ermete, “concerto lambrusco reggiano,”</i> <b>SALAMINO 2014</b> <i>raspberry jam, red licorice, roses, bone dry and bold</i>	\$59

## Franciacorta and Champagne-style Bubbles

960	<i>murgo, “metodo classico,” NERELLO MASCALESE 2008</i> <i>candied lemon, red berry, mineral, great value</i>	\$62
922	<i>ca’del bosco, “franciacorta, dosage zero,”</i> <b>CHARDONNAY, PINOT NERO 2008</b> <i>pure golden apple, hazelnut, flowers</i>	\$140
932	<i>parusso, “spumante metodo classico brut,” NEBBIOLO 2011</i> <i>honeycomb, rich apricot, brioche</i>	\$99
933	<i>luigi giordano, “brut rosato,” NEBBIOLO 2013</i> <i>raspberry, orange peel, lavender</i>	\$73
911	<i>ferrari, “perle brut rosé,” CHARDONNAY, PINOT NOIR 2008</i> <i>plum, kirsch, brilliant acidity</i>	\$115
921	<i>le marchesine, “rosé franciacorta,”</i> <b>CHARDONNAY, PINOT NERO 2010</b> <i>ripe berries, wild roses, lees</i>	\$69

## Rose and Orange Wines

268	<i>girolamo russo, “etna rosato” NERELLO MASCALESE 2014</i> <i>orange zest, golden raisin, smoke</i>	\$57
114	<i>cos, “rami,” INSOLIA, GRECANICO 2012</i> <i>rich, nutty, orange, and unfiltered</i>	\$53

## whites of northern italy

222	<i>alois lageder, PINOT BIANCO 2015</i>	\$46
	<i>granny smith apple, peach, chalky minerality</i>	
204	<i>comelli, "amplius," PINOT GRIGIO 2014</i>	\$42
	<i>lemon peel, orchard fruit, clean finish</i>	
202	<i>venica &amp; venica, "jesera," PINOT GRIGIO 2015</i>	\$48
	<i>apricot, spring flowers, elegant style~copper/rosé in color~</i>	
206	<i>venica &amp; venica, "ronco del mele," SAUVIGNON 2014</i>	\$75
	<i>mango, papaya, lower acidity</i>	
245	<i>negro angelo &amp; figli, "onorata langhe," FAVORITA 2015</i>	\$49
	<i>orange zest, white pepper, for fans of Sauvignon looking for something new.</i>	
221	<i>abbazia di novacella, KERNER 2014</i>	\$52
	<i>white flower, tart fruit, mineral, refreshing and original</i>	
232	<i>chateau feuillet, PETITE ARVINE 2015</i>	\$59
	<i>green pear, acacia flower, limestone, a bold step beyond Pinot Grigio.</i>	
224	<i>tiefenbrunner, "feldmarschall," MULLER THURGAU 2014</i>	\$65
	<i>peach, apple, jasmine tea, for a lover of Sancerre</i>	
240	<i>ghiomo, "imprimus," ARNEIS 2014</i>	\$39
	<i>pear, acacia flower, creamy apple</i>	
238	<i>ellena giuseppe, "langhe bianco," NASCETTA 2013</i>	\$47
	<i>green pears, lemon balm, petrol, one of the rarest grapes around</i>	
219	<i>tramin, "unterebner," PINOT GRIGIO 2015</i>	\$62
	<i>uniquely rich and well-balanced</i>	

208	<i>comelli</i> , <b>FRIULANO 2014</b> <i>grapefruit blossom, melon, grassy, a richer option than Sauvignon</i>	\$49
209	<i>i clivi "galea,"</i> <b>FRIULANO 2005</b> <i>honeysuckle, citrus zest, dried herbs, stunning</i>	\$57
220	<i>pisoni</i> , <b>NOSIOLA 2015</b> <i>ripe and tropical, a beautiful nutty finish, an award-winning gem</i>	\$39
211	<i>jermann "vinnae,"</i> <b>RIBOLLA GIALLA, FRIULANO, RIESLING 2013</b> <i>apricot, orange rind, mineral</i>	\$54
235	<i>ca'lojera, "lugana,"</i> <b>TURBIANO 2015</b> <i>peach, salted melon, white flowers, for a friend of dry Chardonnay</i>	\$53
127	<i>cantina terlan, "terlan classico,"</i> <b>PINOT BIANCO, CHARDONNAY, SAUVIGNON 2015</b> <i>apricot, almond, lemon zest</i>	\$49
228	<i>kofererhof,</i> <b>GEWÜRZTRAMINER 2012</b> <i>quince, honeysuckle, talc</i>	\$59
216	<i>gini, "soave classico, salvarenza,"</i> <b>GARGANEGA 2012</b> <i>lychee, anise, smoke, an Italian approximation of White Burgundy</i>	\$69
212	<i>primosic "collio bianco, klin"</i> <b>SAUVIGNON, CHARDONNAY, RIBOLLA GIALLA, FRIULANO 2009</b> <i>golden apple, hawthorn, acacia, bold flavors and full-bodied</i>	\$67

## whites of central italy

247	<i>moroder, "elleno," MALVASIA 2014</i>	\$49
	<i>pineapple zest, acacia flower, a more tropical twist if you want Sauvignon</i>	
249	<i>arnaldo caprai, "grecante," GRECHETTO 2015</i>	\$39
	<i>green melon, white flower, crisp and zesty</i>	
129	<i>cesani, VERNACCIA DI SAN GIMIGNANO 2015</i>	\$41
	<i>cantaloupe, wet mint, pink pepper, perfect for thinking of summer</i>	
243	<i>giovanna madonia, "neblina," ALBANA DI ROMAGNA 2013</i>	\$46
	<i>thyme, pippin apple, tannic, funky and fun</i>	
248	<i>bisci, VERDICCHIO DI MATELICA 2015</i>	\$39
	<i>fresh apple, floral, and a rich flavor of almonds on the finish, great value</i>	
250	<i>querciabella, "batar," CHARDONNAY, PINOT BLANC 2012</i>	\$140
	<i>ripe yellow apple, chamomile, Montrachet texture</i>	



## whites of southern italy & the islands

269	<i>di giovanna, GRILLO 2014</i>	\$47
	<i>lemon, quince, limestone, try this instead of Pinot Grigio</i>	
261	<i>mastroberardino, "novasera," GRECO DI TUFO 2014</i>	\$51
	<i>sour lemon, jasmine, flint, for fans of Sancerre/Sauvignon</i>	
265	<i>argiolas, "is argiolas," VERMENTINO 2015</i>	\$56
	<i>apricot, peach pit, lemon zest, tropical and crisp</i>	
272	<i>terrazze dell'etna, "ciuri," NERELLO MASCALESE 2013</i>	\$46
	<i>golden apple, white flower, flint smoke, a funky alternative to Chablis</i>	
267	<i>arianna occhipinti, "SP 68 bianco," ALBANELLO, ZIBBIBO 2014</i>	\$64
	<i>melon, yellow flower, beeswax, one of Italy's young gun winemakers</i>	
270	<i>terre nere, "cuvée delle vigne niche," CARRICANTE 2012</i>	\$66
	<i>floral, vanilla, spice, a mineral-driven alternative to Chardonnay</i>	
116	<i>tenuta rapitala, "grand cru," CHARDONNAY 2014</i>	\$69
	<i>ripe apple, pie spice, creamy palate</i>	

## reds of northern italy

523	<i>abbazia di novacella, SCHIAVA 2015</i> <i>strawberry, cranberry, floral, a rustic alternative to Pinot Noir</i>	\$42
534	<i>anselmet, "torrette superieur,"</i> <b>PETITE ROUGE, CORNELAIN, FUMIN 2012</b> <i>bing cherry, juniper, if you love Oregon Pinot Noir this is an Alpine gem</i>	\$56
505	<i>castellargo, "rubeus,"</i> <b>REFOSCO, CABERNET FRANC, CABERNET SAUVIGNON 2015</b> <i>black pepper, ripe cherries, smoke, lingering savory spices</i>	\$48
548	<i>renato ratti, "il battiglione," BARBERA D'ASTI 2013</i> <i>fresh red fruit, plush palate, spice box finish</i>	\$51
549	<i>g.d. vajra, BARBERA D'ALBA 2013</i> <i>dark fruit, rich palate, floral and earthy</i>	\$59
560	<i>ca'viola' "barturot," DOLCETTO D'ALBA 2013</i> <i>bold flavors of cherry, very pretty and aromatic with a rich finish</i>	\$51
	<i>bartolo mascarello DOLCETTO D'ALBA 2013</i> <i>dark red and blue fruits, all about elegance, aromatics and finesse~superb</i>	\$65
529	<i>pisoni, TEROLDEGO 2013</i> <i>fresh fruit and spice, soft and smooth</i>	\$39
525	<i>foradori, "dolomiti," TEROLDEGO 2013</i> <i>plum, currant, smoked anise, reminiscent of a full-bodied Pinot Noir</i>	\$54
526	<i>foradori, "granato IGT," TEROLDEGO 2011</i> <i>blackberry conserve, anise, velvet tannin, top of the line from this iconic producer</i>	\$89
540	<i>scarpa, "la selva di moirana," BRACCHETTO SECCO 2011</i> <i>rarely produced style, richly aromatic, floral and bracingly fresh</i>	\$67

552	<i>ellena giuseppe, "langhe,"</i> <b>NEBBIOLO 2014</b> <i>fresh berries, cherry blossom, chalk incredibly friendly</i>	<b>\$53</b>
544	<i>AR.PE.PE, "rosso di valtellina,"</i> <b>NEBBIOLO 2014</b> <i>white cherry, dried roses, wet stones, one of the most beautiful wines in Italy</i>	<b>\$74</b>
553	<i>negro angelo &amp; figli, "prachiosso roero,"</i> <b>NEBBIOLO 2013</b> <i>baked cherry, kirsch, swiss cocoa, barbaresco at a value</i>	<b>\$74</b>
543	<i>nino negri, "valtellina sfursat, 5 stelle,"</i> <b>NEBBIOLO 2010</b> <i>cherry, leather, french oak, supremely powerful, routinely award-winning wine</i>	<b>\$125</b>
511	<i>zenato, "valpolicella ripasso"</i> <b>CORVINA, RONDINELLA, SANGIOVESE 2012</b> <i>licorice, lush red fruit, velvety</i>	<b>\$60</b>
513	<i>marchesi biscardo, "valpolicella superiore ripasso,"</i> <b>CORVINA, RONDINELLA, MOLINARA 2013</b> <i>ripe red cherry, flowers, rum raisin</i>	<b>\$56</b>
506	<i>le vigne di zamo,</i> <b>SCHIOPPETTINO 2007</b> <i>wild raspberry, tobacco, peppercorns</i>	<b>\$89</b>
530	<i>abtei-muri, "riserva,"</i> <b>LAGREIN 2011</b> <i>black cherry, dark cocoa, leather</i>	<b>\$77</b>
514	<i>maculan, "brentino IGT,"</i> <b>CABERNET SAUVIGNON, MERLOT 2014</b> <i>blackberry, violets, belt leather, juicy and fun</i>	<b>\$48</b>
532	<i>guerrieri gonzaga, "san leonardo,"</i> <b>CABERNET SAUVIGNON, CABERNET FRANC 2007</b> <i>cassis, smoked meat, sage, reminiscent of a smoky Bordeaux</i>	<b>\$94</b>

# amarone, barbaresco, & barolo

## Amarone

- 518 *tenuta sant'antonia, "amarone della valpolicella,"* \$89  
**CORVINA, RONDINELLA 2013**  
*plum cake, floral, peppercorns, classic*
- 519 *marion, "amarone della valpolicella,"* \$170  
**CORVINA, RONDINELLA, CROATINA 2010**  
*blackberry compote, coffee bean, powerhouse from the best new producer in the zone*

## Barbaresco

- 555 *albino rocca, "duemiladieci,"* **NEBBIOLO 2012** \$78  
*pressed cherry, anise, lovely wine from this family-run estate*
- 559 *produttori del barbaresco, "barbaresco,"* **NEBBIOLO 2013** \$68  
*blackberry, leather, the standard-bearer of the barbaresco communes*
- 550 *dante rivetti, "bricco,"* **NEBBIOLO 2005** \$145  
*cherry, cedar smoke, spice rack, perfectly matured*
- 556 *cantina del pino,* **NEBBIOLO 2011** \$85  
*menthol, mint, clove, black cherry*
- 541 *ca'del baio, "asili,"* **NEBBIOLO 2011** \$89  
*black plum, head spice, leather, a great value*

## Barolo

- 564 *m. marengo, "barolo,"* **NEBBIOLO 2012** \$79  
*marasca cherry, rose petal, wood smoke, elegant*
- 566 *querciola, "sori"* **NEBBIOLO 2012** \$74  
*black cherry, menthol, velvety and supple*
- 558 *marco parusso, "barolo,"* **NEBBIOLO 2012** \$89  
*blackberry, coriander, cocoa, bold wine from an innovative producer*
- 568 *elio altare, "barolo,"* **NEBBIOLO 2010** \$189  
*red plum, cigar box, clove, powerful*

## Piemonte Gem~

From Roagna's younger vines (20-25 years) in Pajé, Barbaresco and Pira in Castiglione Falletto, a rival for Barolo at any price

- 542 *roagna, "langhe rosso,"* **NEBBIOLO 2010** \$82  
*traditional, good grip and earth, delicate and floral*

# brunello & the supers

## Brunello di Montalcino

589	<i>pian delle querci, "brunello di montalcino,"</i> <b>SANGIOVESE GROSSO 2010</b> <i>red berries, cherry wood smoke, fresh flowers, so elegant</i>	\$73
585	<i>fanti, "brunello di montalcino,"</i> <b>SANGIOVESE GROSSO 2011</b> <i>candied cherry, peppermint, black tea, a classic</i>	\$87
595	<i>caparzo, "brunello di montalcino,"</i> <b>SANGIOVESE GROSSO 2011</b> <i>sweet red cherry, plum, tobacco, orange peel, polished</i>	\$98
579	<i>la gerla, "brunello di montalcino,"</i> <b>SANGIOVESE GROSSO 2011</b> <i>ripe black cherry, violets, sandalwood, an historic heir to Biondi-Santi</i>	\$115

## The Supers ~ Tuscany, Friuli, Le Marche

612	<i>guerrieri gonzaga, "terre di san leonardo,"</i> (Friuli) <b>CABERNET SAUVIGNON, MERLOT, CABERNET FRANC 2013</b> <i>blackberry, pepper, mineral, a chewy and smoky Bordeaux - like offering</i>	\$45
592	<i>colle massari, "rigoletto,"</i> <b>SANGIOVESE, MONTEPULCIANO 2014</b> <i>black pepper, black raspberry, sage, a lighter Tuscan blend (Tuscany)</i>	\$51
610	<i>le macchiole, bolgheri rosso</i> (Tuscany) <b>CABERNET SAUVIGNON, MERLOT, SYRAH 2014</b> <i>power and grace, incredible depth of fruit from an iconic producer</i>	\$65
613	<i>comelli, "soffumbergo"</i> (Friuli) <b>CABERNET SAUVIGNON, MERLOT, REFOSCO 2012</b> <i>wild raspberry, dried dark fruits, hints of coffee and spice, elegant</i>	\$65
605	<i>le terrazze, "chaos,"</i> <b>MONTEPULCIANO, MERLOT, SYRAH 2011 (Marche)</b> <i>blueberry jam, black pepper, dark chocolate, for fans of big, dense red blends</i>	\$79
598	<i>tenuta di ghizzano, "nambrot,"</i> (Tuscany) <b>MERLOT, CABERNET FRANC, PETITE VERDOT 2011</b> <i>cassis, cigar, floral, a real treat from an historic family estate</i>	\$79
599	<i>tenuta sette cieli, "indaco,"</i> (Tuscany) <b>MALBEC, CABERNET SAUVIGNON, MERLOT 2009</b> <i>plum preserves, violets, lush and luxurious from a rising star of the region</i>	\$121

## reds of central italy

602	<i>giovanna madonia, "tenentino,"</i> SANGIOVESE 2014 <i>violets, dried cherries, earth, for a subtle alternative to chianti</i>	\$44
574	<i>poggio scalette, "chianti classico,"</i> SANGIOVESE 2013 <i>pomegranate, blackberries, silky tannins, from Chianti's true heartland</i>	\$59
584	<i>il grigio, "chianti classico riserva,"</i> SANGIOVESE 2012 <i>juicy red fruits, balanced acidity, grilled herbs, white pepper</i>	\$53
576	<i>dei, "vino nobile di montepulciano,"</i> PRUGNOLO GENTILE, CANAILOLO 2013 <i>crushed cherry, leather, all the liveliness of properly grown Sangiovese</i>	\$59
614	<i>castello di torre, "elephas rosso,"</i> MONTEPULCIANO, SANGIOVESE, MERLOT 2015 <i>red cherry, soft herbs, asters, perfect for pasta and pizza</i>	\$39
619	<i>cataldi madonna, "malandrino,"</i> MONTEPULCIANO D'ABRUZZO 2013 <i>ripe cherry, wild flowers, cocoa, spicy and exhilarating</i>	\$47
608	<i>pardi, "montefalco rosso,"</i> SANGIOVESE, SAGRANTINO, CABERNET SAUVIGNON 2013 <i>dark plum, rosemary, a great wine for the wintery food on your table</i>	\$47
572	<i>bibi graetz, "soffocone del vincigliata,"</i> SANGIOVESE, CANAILOLO 2013 <i>dark plum, tobacco, vanilla, plush take on Chianti from the mad man of Tuscany</i>	\$89

578	<i>uccelliera, "rosso di montalcino," SANGIOVESE GROSSO 2014</i> <i>bright cherry, elegantly smoky, fresh and food friendly</i>	\$49
625	<i>casale del giglio, CESANESE 2013</i> <i>roast cherry, savory spice, unique variety providing classic Italian flavor</i>	\$44
606	<i>moroder, "rosso conero," MONTEPULCIANO 2013</i> <i>wild cherry, dried violets, minerality, a big but versatile wine</i>	\$56
621	<i>di majo norante, "ramitello,"</i> <b>MONTEPULCIANO, AGLIANICO, 2012</b> <i>black plum, tar, alder smoke, a must try for fans of Cabernet</i>	\$46
622	<i>masciarelli, "marina cvetic," MONTEPULCIANO D'ABRUZZO 2011</i> <i>red currant, violet, anise, the most balanced of its kind</i>	\$61
611	<i>perticaia, "sagrantino di montefalco," SAGRANTINO 2011</i> <i>baked cherry, graphite, cinnamon stick, lively and bold</i>	\$74
615	<i>arnaldo caprai, "montefalco collepiano," SAGRANTINO 2010</i> <i>blueberry jam, spice, the wine to break you from Brunello</i>	\$89
623	<i>masciarelli, "gemma," MONTEPULCIANO D'ABRUZZO 2006</i> <i>blackberry, smoke, leather, a giant</i>	\$149

## reds of southern italy

- 644 *librandi, "ciro duca san felice reserva," GAGLIOPPO 2011* \$48  
*rainier cherry, herb, red licorice, take a break from Pinot Noir!*
- 639 *giancarlo ceci, "parco grande, castel del monte,"* \$41  
**NERO DI TROIA, AGLIANICO 2013**  
*blackberry preserves, tar, savory herbs, so much fun to drink this*
- 638 *lucarelli, PRIMITIVO 2015* \$49  
*plum jam, smoke, french vanilla, bold and smooth and full of fruit*
- 640 *petrilli, "il guerro," NERO DI TROIA 2008* \$71  
*bright red cherry, tobacco, belt leather, such a unique take on a unique variety*
- 648 *ippolito 1845, "ripe del falco," GAGLIOPPO 2002* \$97  
*baked cherry, cinnamon bark, ground pepper, no other wine like this*
- 647 *librandi, "gravello," GAGLIOPPO, CABERNET SAUVIGNON 2011* \$62  
*blackberry pie, game, burnt cedar, perfect for fans of elegant Cabernet*
- 634 *terre del principe, "piancanstelli,"* \$97  
**PALLAGRELLO NERO, CASAVECCHIA 2011**  
*dark cherry, smoked game, nearly extinct varieties, rustic and thrilling*

## the volcanoes

- 676 *terre nere, "guardiola,"* \$84  
**NERELLO MASCALESE 2012** ~Mt. Etna~  
*red plum, kirsch, rose petal, single-vineyard on an active volcano...*
- 672 *terre nere, "etna rosso,"* \$59  
**NERELLO MASCALESE, NERELLO CAPPUCCIO 2014** ~Mt. Etna~  
*red flower, balsamic, raspberry, a new Sicilian classic, for fans of smoky Pinot*
- benanti, "serra della contessa"* \$120  
**NERELLO MASCALESE, NERELLO CAPPUCCIO 2004** ~Mt. Etna~  
*100 yr. old vines, supple leather, polished fruit, intense and pure*
- 628 *basilisco "aglianico del vulture,"* \$90  
**AGLIANICO 2009** ~Mt. Vulture~  
*deep purple, hints of balsamic, long and persistent finish, wisp of smoke*
- 631 *colli di lapio, "vigna andrea," taurasi* \$65  
**AGLIANICO 2010** ~Mt. Vesuvius~  
*sour and marasca cherry, velvety tannin, layered, stunning and complex*



## reds of the islands

662	<i>centonze, FRAPPATO 2014</i>	\$48
	<i>raspberry, ripe cherry, white pepper, zesty slice of Sicily</i>	
655	<i>pala, CANNONAU DI SARDINIA 2015</i>	\$46
	<i>boysenberry, anise, thyme, try this if you like rich Pinot Noir</i>	
671	<i>fessina, "laeneo," NERELLO CAPPUCCIO 2014</i>	\$63
	<i>blackberry preserves, black peppercorn, playful, juicy, and seldom seen</i>	
667	<i>tasca d'almerita, "lamuri," NERO D'AVOLA 2014</i>	\$46
	<i>raspberry, rose, smoke, plush and perfect for drinking with friends</i>	
657	<i>pannevino, "pikade," CANNONAU, MONICA 2013</i>	\$95
	<i>sour cherry, wild lavender, salumi</i>	
658	<i>pannevino, "su chi no'nau," CANNONAU, MONICA 2013</i>	\$95
	<i>black cherry, black pepper, this Sardinian icon never makes the same wine twice</i>	
677	<i>tenuta di castellaro, "nero ossidiana,"</i>	\$89
	<b>CORINTO, NERO D'AVOLA 2012</b>	
	<i>black plum, lilacs, ash, a smoky alternative to Syrah</i>	
663	<i>donnafugata, "mille e una note," NERO D'AVOLA 2010</i>	\$115
	<i>balsamic, floral, spice, one of the best wines of Sicily</i>	
660	<i>argiolas, "turriga IGT,"</i>	\$125
	<b>CANNONAU DI SARDINIA, MALAVASIA NERA 2010</b>	
	<i>blackberry, bacon drippings, thyme, Chateneuf du Pape</i>	

## white wines of the United States

130	<i>seghesio, ARNEIS, sonoma 2013</i>	<b>\$47</b>
	<i>white peach, wildflowers, a leading Sonoma producer honoring their heritage</i>	
131	<i>grimm 's bluff, SAUVIGNON BLANC, santa barbara 2014</i>	<b>\$67</b>
	<i>grapefruit, orange blossom, seashell, exciting new winery</i>	
133	<i>clendenen cellars, TOCAI FRIULANO, santa maria valley 2012</i>	<b>\$41</b>
	<i>honeysuckle, pear, almond cream, northern Italian grape producing rich and sunny wine in the masterful hands of Au Bon Climat</i>	
136	<i>massican, "gemina," CHARDONNAY, napa valley 2013</i>	<b>\$75</b>
	<i>lemon curd, floral, seashell, zesty and lively</i>	
135	<i>ramey, "ritchie vineyard," CHARDONNAY, sonoma 2012</i>	<b>\$115</b>
	<i>lemon cream, hibiscus, pastry, iconic</i>	

## red wines of the United States

- 686 *failla, "sonoma coast," PINOT NOIR, sonoma 2014* \$69  
*cranberry, pomegranate, smoke, quintessential*
- 689 *caparone, ZINFANDEL, paso robles 2011* \$39  
*spiced cherry, cherry blooms, rosemary, father and son team have hardly raised prices on their singular wines for nearly 40 years*
- 687 *harrington, NEBBIOLO, paso robles 2014* \$65  
*pure red fruit, allspice, aged saba, a synthesis of Italian and California style*
- 690 *harrington, "fratelli vineyard,"* \$61  
**TEROLDEGO, santa clara valley 2013**  
*plum preserve, wild thyme, silky tannin, this vineyard is now a housing development*
- 694 *constant, "diamond mountain,"* \$159  
**CABERNET SAUVIGNON, napa/sonoma 2007**  
*blackberry jam, crushed rock, cherry wood, under-praised powerhouse*
- 692 *shafer, "one point five" CABERNET SAUVIGNON, napa valley 2013* \$165  
*cassis, tobacco, bitter chocolate, a classic*

# selection of spirits

## gin

FORD'S.....\$7  
CHICAGO DIST. CO. 'Finn's Gin'.....\$9  
HENDRICK'S.....\$13  
JOURNEYMAN BILBERRY.....\$12  
BEEFEATER 24.....\$10  
BOMBAY.....\$9  
BOMBAY SAPPHIRE.....\$12  
TANQUERAY.....\$9  
BULLDOG LONDON DRY.....\$9  
AVIATION.....\$11  
RANSOM OLD TOM.....\$10  
HAYMAN'S OLD TOM.....\$11

## vodka

KETEL ONE.....\$7  
RUSSIAN STANDARD.....\$9  
TITO'S.....\$11  
EFFEN.....\$11  
CH.....\$11  
GREY GOOSE.....\$11

## whiskey

OLD FORESTER 100-proof.....\$7  
BRECKENRIDGE BOURBON.....\$9  
BULLEIT BOURBON.....\$12  
EAGLE RARE BOURBON 10-year.....\$13  
MAKER'S MARK.....\$14  
OLD FORESTER 1870 original.....\$16  
OLD FORESTER 1897 bonded.....\$19  
ANGEL'S ENVY BOURBON.....\$19  
WOODFORD RESERVE.....\$14  
GEORGE DICKEL #8.....\$9  
BULLEIT RYE.....\$12  
TEMPLETON RYE.....\$14  
JAMESON'S IRISH.....\$10

## scotch

GREAT KING STREET *glasgow blend*.....\$12  
GLENLIVET 12-year, *speyside*.....\$14  
MACALLAN 12-year, *speyside*.....\$17  
MACALLAN 'RARE CASK'.....\$65  
HIGHLAND PARK 12-year, *orkney*.....\$17  
HIGHLAND PARK 18-year, *orkney*.....\$28  
LAPHROAIG 10-year, *islay*.....\$16  
LONGROW 10-year, *campbeltown*.....\$32  
J&B.....\$9  
JOHNNY WALKER RED.....\$10  
JOHNNY WALKER BLACK.....\$13

## tequila/mezcal

PELIGROSO *plata*.....\$7  
CAMARENA *plata*.....\$9  
CAMARENA *reposado*.....\$9  
HERRADURA *reposado*.....\$11  
ARTE NOM 1146 *anejo*.....\$15  
DON JULIO 1942 *anejo*.....\$40  
OCHO *plata "la latilla"*.....\$16  
OCHO *reposado "la magueyera"*...\$18  
  
DEL MAGUEY '*vida*' *mezcal*.....\$14  
BANHEZ '*joven*' *mezcal*.....\$7

## rum

DON Q CRISTAL.....\$7  
CRUZAN AGED.....\$9  
DIPLOMATICO *anejo*.....\$9  
ZAYA 12-year.....\$15  
RHUM J.M. ....\$9  
ATLANTICO *platino*.....\$9  
ATLANTICO *riserva*.....\$9  
FLOR DE CANA 4-year *gold* .....\$10

# after-dinner drinks

## dessert wine

*maculan "DINDARELLO" 2015.....\$9*  
*isole e olena VIN SANTO 2006.....\$17*  
*marramiero VINO COTTO nv.....\$14*  
*bricco riella MOSCATO D'ASTI*  
*2016.....\$10*  
*quinta do infantado*  
*RUBY PORT nv .....\$8*  
*quinta do infantado*  
*10 YR TAWNY PORT nv .....\$10*

## cognac & brandy

*PIERRE FERRAND "ambre".....\$14*  
*KELT XO "commodore".....\$28*  
*COPPER & KINGS brandy.....\$13*  
*LA CARAVEDO by PORTON.....\$9*  
*PISCO PORTON.....\$15*

## chinato & marsala

*marco de bartoli ventennale*  
*MARSALA.....\$14*  
*vergano moscato "luli"*  
*CHINATO.....\$14*  
*cocchi barolo CHINATO.....\$12*  
*cappellano barolo CHINATO.....\$18*

## amaro

*CH AMARO 'BALENA'.....\$14*  
  
*CH AMARO.....\$12*  
*CH FERNET 'dogma'.....\$12*  
*VARNELLI 'sibilla'.....\$14*  
*AVERNA.....\$9*  
*SFUMATO RABBARBARO.....\$7*  
*LUCANO.....\$12*  
*MELETTI.....\$8*  
*MONTENEGRO.....\$9*  
*SANTA MARIA AL MONTE.....\$13*  
*ELISIR NOVASALUS.....\$12*  
*LUXARDO ABANO.....\$14*  
*RAMAZZOTTI.....\$9*  
*CARDAMARO.....\$9*  
*B. LO NARDINI.....\$10*  
*CYNAR.....\$9*  
*FERNET CONTRATTO.....\$9*  
*FERNET BRANCA.....\$10*  
*FERNET ANGELICO.....\$15*  
*BRANCA MENTA.....\$9*  
*FERNET LETHERBEE.....\$13*

## SPECIAL AGED

**DON BAIRO ELISIR 1970's.....\$20**

## liqueur

*PISONI LIMONCELLO.....\$9*  
*CAMPARI.....\$9*  
*AVEZE SUZE.....\$9*  
*NOCELLO WALNUT.....\$10*  
*B. LO NARDINI MISTRA.....\$9*  
*SAMBUCA.....\$9*  
*GREEN CHARTREUSE.....\$16*  
*GREEN CHARTREUSE VEP.....\$28*  
*BAILEY'S.....\$9*  
*LUXARDO AMARETTO.....\$9*

## grappa

*RHINE HALL.....\$14*  
*RHINE HALL oak-aged.....\$14*  
*BASTIANICH CALABRONE.....\$13*  
*MAROLO "milla" chamomille .....\$12*  
*POLI MOSCATO MORBIDA.....\$24*  
*CORNELISSEN*  
*rosso del contadino.....\$28*  
*munjebel rosso.....\$28*

# Monday Night / Somm Slashes

(selections from our list and our cellar)

## Bubbles

950	<i>velenosi, "brut" PASSERINA nv</i>	\$44	\$28
	<i>kiwi, sweet cream, white bread, try this instead of prosecco</i>		
911	<i>ferarri, "perle brut rosé," CHARDONNAY, PINOT NOIR 2008</i>	\$115	\$65
	<i>plum, kirsch, brilliant acidity, delicious is all you need to say</i>		

## Whites

117	<i>domaine skouras, MOSCOFILERO 2015</i>	\$44	\$21
	<i>pleasantly floral and crisp alternative to Sauvignon from the Greek islands.</i>		
252	<i>pietro porzia "frascati," MALVASIA etc... 2012</i>	\$46	\$22
	<i>juicy and zesty blend that has quaffed the thirst of Rome for centuries.</i>		
214	<i>corte sant'alda "soave classico," GARGANEGA 2014</i>	\$49	\$28
	<i>organically produced and rich with apple and melon flavors. Impactful chalky finish.</i>		
257	<i>masciarelli, "marina cvetic," TREBBIANO 2013</i>	\$79	\$51
	<i>mango, honey comb, smoke, rich and powerful white wine</i>		

## Reds

551	<i>roagna, DOLCETTO 2014</i>	\$47	\$26
	<i>beautiful and earthy in one package, will evolve with your mealtime conversation</i>		
588	<i>mastrojanni, SANGIOVESE GROSSO 2014</i>	\$69	\$41
	<i>soft, supple offering from a stellar Brunello producer, aromas of black tea and wild cherry</i>		
609	<i>fattoria le pupille, "morellino di scansano,"</i>	\$49	\$25
	<b>SANGIOVESE, MALVASIA NERA 2013</b>		
	<i>ripe berries, cherry and a gentle herbaceous note to this coastal twist on a Chianti</i>		
527	<i>foradori, "sgarzon IGT," TEROLDEGO 2013</i>	\$86	\$54
	<i>dense single-vineyard offering from the iconic producer of this varietal</i>		
681	<i>domaine karydas, XINOMAVRO 2012</i>	\$56	\$30
	<i>smoky, piney variety from northern Greece, perfect for wood-fired meats</i>		
677	<i>tenuta di castellarò, "nero ossidiana,"</i>	\$89	\$60
	<b>CORINTO, NERO D'AVOLA 2012</b>		
	<i>black plum, lilacs, ash, a smoky alternative to Syrah</i>		
621	<i>di majo norante, "ramitello,"</i>	\$46	\$28
	<b>MONTEPULCIANO, AGLIANICO, 2012</b>		
	<i>black plum, tar, alder smoke, a must try for fans of Cabernet</i>		
565	<i>proprietà sperino, "lessona," NEBBIOLO 2006</i>	\$155	\$89
	<i>elegance and power in harmony, the leading producers from this re-emerging commune in Piedmont</i>		