

**Vini Frizzanti (Sparkling Wine)**

	glass	bottle
<i>E. Serafino Alta Langa Brut , Piemonte, Italy</i>		<b>\$49.00</b>
<i>La Gioiosa Prosecco, Veneto, Italy</i>		<b>\$30.00</b>
<i>Le Contesse Prosecco, Veneto Italy, (Split)</i>	<b>\$10.00</b>	
<i>Moscato d’Asti Stefano Farina-Piemonte, Italy</i>	<b>\$11.00</b>	<b>\$33.00</b>
<i>Rose Regale Sweet Red, Piemonte, Italy</i>	<b>\$11.00</b>	<b>\$33.00</b>

**Vini Bianchi / White Wines**

<i>Alois Lageder Pinot Grigio, Trentino-Alto Adige Italy</i>		<b>\$34.00</b>
<i>Scaia Garganega/Chardonnay Veneto, Italy</i>	<b>\$12.00</b>	<b>\$30.00</b>
<i>Hirschbach Riesling, Germany</i>	<b>\$10.00</b>	<b>\$30.00</b>
<i>Liveli Torre Rose’, Puglia Italy</i>	<b>\$10.00</b>	<b>\$32.00</b>
<i>Pinot Grigio Santa Margherita Alto Adige, Italy</i>	<b>\$14.00</b>	<b>\$49.00</b>
<i>Canaletto Pinot Grigio, Veneto, Italy</i>	<b>\$12.00</b>	<b>\$36.00</b>
<i>San Angelo Pinot Grigio, Tuscany, Italy</i>	<b>\$10.00</b>	<b>\$39.00</b>
<i>Villa Sparina Gavi di Gavi, Piemonte, Italy</i>		<b>\$35.00</b>
<i>Cordero de Montezemolo Arneis Piemonte, Italy</i>		<b>\$42.00</b>
<i>De Loach Chardonnay, California</i>	<b>\$10.00</b>	<b>\$30.00</b>
<i>La Cappuccina Sauvignon Blanc, Veneto, Italy</i>	<b>\$10.00</b>	<b>\$32.00</b>
<i>Casle Rock Sauvignon Blanc, Paso Robles</i>	<b>\$11.00</b>	<b>\$34.00</b>
<i>Hess Chardonnay California</i>	<b>\$12.00</b>	<b>\$34.00</b>
<i>Raymond Reserve Chardonnay, Napa Valley</i>		<b>\$49.00</b>
<i>Cakebread Chardonnay, California</i>		<b>\$85.00</b>
<i>Whitehaven Sauvignon Blanc, Marlborough N.Z.</i>		<b>\$36.00</b>
<i>Garofoli Verdicchio, Castelli Jesi, Marche, Italy</i>		<b>\$33.00</b>
<i>Gust Chardonnay , Sonoma County California</i>		<b>\$95.00</b>

**Vini Rossi / Red Wines**

	glass	bottle
<i>Vietti, Barbera D’Asti, Trevigne Italy</i>		<b>\$40.00</b>
<i>Cultusboni, Chianti Classico, Cetamura Italy</i>		<b>\$39.00</b>
<i>Scialo Nero D’Avola/Syrah, Sicily Italy</i>	<b>\$11.00</b>	<b>\$38.00</b>
<i>Centuno Nero D’Avola, Sicily Italy</i>	<b>\$10.00</b>	<b>\$34.00</b>
<i>Ridolfi Brunello di Montalcino, Tuscany Italy</i>		<b>\$95.00</b>
<i>Casisano Rosso di Montalcino “Baby Brunello”, Italy</i>		<b>\$63.00</b>
<i>Il Poggio Sangiovese, Emilia Romagna, Italy</i>		<b>\$39.00</b>
<i>Carpineto, Chianti Classico Riserva, Tuscany Italy</i>		<b>\$58.00</b>
<i>Carpineto Vino Nobile di Montepuciano Riserva, Tuscany</i>		<b>\$79.00</b>
<i>Banfi Chianti Classico Riserva, Tuscany</i>	<b>\$12.00</b>	<b>\$48.00</b>
<i>Banfi Brunello di Montalcino, Tuscany Italy</i>		<b>\$125.00</b>
<i>Dogajolo, Super Tuscan, Tuscany Italy</i>	<b>\$12.00</b>	<b>\$39.00</b>
<i>Cesari, Amarone Della Valpolicella Classico, Veneto</i>		<b>\$95.00</b>
<i>Papale, Primitivo (Old Vines), Manduria Italy</i>		<b>\$60.00</b>
<i>Fontanabianca, Barberesco Piemonte, Italy</i>		<b>\$90.00</b>
<i>La Valentina, Montepuciano, Abruzzo, Italy</i>	<b>\$12.00</b>	<b>\$34.00</b>
<i>Liveli Orion, Primitivo, Puglia Italy</i>		<b>\$43.00</b>
<i>Liveli Passamante, (Negroamaro), Puglia Italy</i>	<b>\$10.00</b>	<b>\$34.00</b>
<i>Liveli Salice Salentino Riserva, Puglia, Italy</i>		<b>\$55.00</b>
<i>Greppicante, Super Tuscan, Tuscany Italy</i>		<b>\$59.00</b>
<i>Montoya, Pinot Noir, Monterey California</i>	<b>\$10.00</b>	<b>\$32.00</b>
<i>Icollirossi, Barolo, Piemonte Italy</i>		<b>\$79.00</b>
<i>Cesari Valpolicella Ripasso “Baby Amarone” Veneto</i>		<b>\$59.00</b>
<i>Borgogno, Barolo, Piemonte Italy</i>		<b>\$155.00</b>
<i>Vietti, Nebbiolo Langhe “ Baby Barolo” Piemonte Italy</i>		<b>\$69.00</b>
<i>Raeburn, Pinot Noir, Russian River</i>		<b>\$49.00</b>
<i>Cline, Zinfandel, Contra Coast California</i>		<b>\$34.00</b>
<i>Buena Vista, Cabernet Sauvignon, Napa Valley</i>		<b>\$69.00</b>
<i>Cakebread, Cabernet Sauvignon, Napa Valley</i>		<b>\$125.00</b>
<i>Castle Rock Cabernet Sauvignon, Paso Robles</i>	<b>\$11.00</b>	<b>\$34.00</b>
<i>Castle Rock Pinot Noir, Willamette Valley, OR</i>	<b>\$10.00</b>	<b>\$38.00</b>
<i>Zuccardi Q, Malbec, Mendoza Argentina</i>		<b>\$45.00</b>
<i>Raymond, Merlot, North Coast California</i>	<b>\$11.00</b>	<b>\$35.00</b>
<i>Oberon, Cabernet Sauvignon, Napa Valley</i>		<b>\$85.00</b>
<i>Raymond Cabernet Sauvignon, Napa Valley</i>	<b>\$ 15.00</b>	<b>\$65.00</b>
<i>Silver Oak Cabernet Sauvignon, Alexander Valley</i>		<b>\$130.00</b>
<i>Decero Malbec, Mendoza</i>	<b>\$10.00</b>	<b>\$34.00</b>
<i>Twomey Pinot Noir by Silver Oak , Sonoma</i>		<b>\$82.00</b>

**Martinis****La Notte-Tini**

*Grey Goose Vodka, our homemade Limoncello, sweet and sour with a sugar rim*

**Blood Orange Bellini**

*Prosecco with Blood Orange Liqueur*

**II Bacio**

*Prosecco with Galliano Autentico*

**Basil Gimlet**

*Ketel One Vodka, Fresh Lime Juice, Simple Syrup & Fresh Basil*

**Italian Margarita**

*Don Julio Blanco Tequila, Galliano Autentico, Fresh Lime Juice & Milagro Agave Nectar*

**Mediterranean Manhattan**

*Woodford Reserve, Tuaca Italian Liqueur, Sweet Vermouth & bitters*

**Italian Ice**

*Choice of Liqueur: Limoncello, Tuaca or Pear Liqueur topped with soda water*

**Apple Martini****Chocolate Martini****bEspresso Martini****French Kiss**