



Vini

Red Wine	<u>glass</u>	<u>bottle</u>
Barbera d'Alba, Deltetto	14	59
Barolo La Morra, Crissante Alessandria		80
Bordeaux, St. Emilion Grand Cru		59
Cabernet Sauvignon, Mondavi Private Select	12	35
Cabernet Sauvignon, Franciscan, Napa		56
Cabernet Sauvignon, Decoy by Duckhorn Select	15	39
Cabernet Sauvignon, Mondavi, Napa		120
Chianti, Poggio Salvi Caspagnolo	12	32
Chianti Classico, Aziano	15	55
Chianti Classico Riserva, Ruffino		63
Lagone Rosso Toscana, Aia Vecchia	14	39
Malbec, Bodegas Barberis, Mendoza	12	37
Montepulciano Abruzzo, Fattoria La Valentina	13	40
Nebbiolo Langhe, Crissante	12	47
Pinot Nero 777 Langhe, Deltetto	14	39
Pinot Noir, Estancia	13	32
Pinot Noir, Madame Veuve Point		59
Primitivo, Aromea	12	34
Red Blend, Juggernaut	13	32
Valpolicella, Bolla	12	31
Zinfandel, Gnarly Head Old Vine	15	39
White Wine	<u>glass</u>	<u>bottle</u>
Brut Rosé, Deltetto		45
Chardonnay, Deltetto	12	30
Chardonnay, Kendall Jackson	15	41
Moscato d'Asti, Pierinvalleta	12	31
Pinot Grigio, Ruffino Lumina	12	30
Pinot Grigio, Conti di San Bonifacio	12	32
Riesling, Chateau St. Michelle	13	31
Rose Cotes de Gascogne, Guillaman	12	30
Sauvignon Blanc, Nobilo	13	35
Vino Rosato, Crissante Alessandria	12	31
Sparkling Wine		
Asti Spumanti, Martini & Rossi,	½ bottle	21
Asti Spumanti, Martini & Rossi		39
Great Western		39
Prosecco	12	40
Champagne, A. Levasseur, France		60



House Wines by the glass 11

Cabernet Sauvignon, Bogle
Merlot, Bogle
Pinot Noir, Bogle
Lambrusco, Riunite
Chardonnay, Bogle
Pinot Grigio, Bogle
Moscato, Barefoot
White Zinfandel, Beringer



Conti Di San Bonifacio – Pinot Grigio, Veneto

From the rolling hills of northern Italy, this pinot grigio is light, crisp, and refreshing. With flavors of pear, green apple, and citrus, it finishes clean and bright. An easy-drinking white that pairs beautifully with seafood, fresh mozzarella, or light pasta dishes.

Deltetto - Suasi Chardonnay, Piedmont

An elegant Italian chardonnay from Piedmont, made in a lighter style than the big, buttery versions from California. Expect fresh apple, pear, and citrus with a touch of almond. Smooth and refreshing, it pairs well with risotto, seafood, or roasted chicken.

Deltetto - Sparkling Nebbiolo d'Alba Brut Rosé, Piedmont

A sparkling rose made from Nebbiolo, the same grape used in Barolo. Lively and elegant, it offers notes of wild strawberry and rose petal with a crisp, dry finish. A festive choice to start your meal, or to pair with prosciutto and seafood.

A.Levasseur - Champagne Rue du Sorbier Brut, France

Classic French Champagne at its finest – dry, crisp, and refined. With flavors of green apple, citrus, and a hint of brioche, this sparkling wine is perfect for celebrating or enjoying with oysters, caviar, or any special occasion dish.

Aromea – Primitivo, Puglia

From sunny southern Italy, this primitivo is smooth, fruit-forward, and approachable. Ripe blackberry, plum, and a touch of spice make it bold but not heavy. A natural match for tomato-based pasta, roasted meats, or pizza.

Juggernaut – Red Blend, California

Big, bold, and satisfying, this California blend offers rich flavors of black cherry cassis, mocha, and vanilla. Full-bodied but polished, it's perfect with a juicy steak, braised short ribs, or other hearty meat dishes.

Decoy by Duckhorn Select – Cabernet Sauvignon, Sonoma County

A polished California cabernet from Sonoma wine country. Deep flavors of black cherry, cassis, and warm spice are framed by silky tannins and a smooth finish. Pairs beautifully with lamb, steak, or aged cheeses.

Bodegas Barberis - Familia Malbec, Mendoza, Argentina

From the high-altitude vineyards of Mendoza, this malbec is bold yet smooth. Expect blackberry, plum, cocoa, and spice, with a velvety texture. A fantastic partner for steak, grilled meats, or mushroom pasta.

Crissante Alessandria - Barolo La Morra, Piedmont

One of Italy's most iconic wines, Barolo is powerful, complex, and meant for savoring. Flavors of cherry, rose, truffle, and leather unfold in every sip, supported by firm tannins. Best enjoyed with osso buco, braised meats, or truffle pasta.