

WHITE

CALA BIANCO '22 13 48
cataratto
Scirè, FUSO Project, Sicilia
floral nose, fruity flavors. dry with nice minerality *O, V*

ETNA BIANCO '22 19 72
carricante
Pietradolce, Sicilia
Peach, grapefruit, volcanic minerality. the crispiness and acidity of a Sauvignon Blanc but with more character *S, V*

MILLELUCI '23 14 52
nuragus
Pala, Sardegna
dry. lychee, pear, floral, sea salt. creamy texture but not a heavy wine *O*

VERMENTINO DI SARDEGNA DOC 52
vermentino di Sardegna
Olianas, Sardegna
citrus, tree fruit, white tea, almond. complex but bright. enough structure to stand up to rich seafood & creamy pastas but extremely drinkable *B, S*

SCIALA '22 90
vermentino di gallura
Surrau, Sardegna
bursting with aroma & flavor. dry with balanced acidity. intense tropical fruit. smooth & lingering finish *S*

FALANGHINA 66
San Salvatore, Puglia
citrus, green apple, banana, pineapple, orange blossom. Fresh & acidic *O*

ALICE 48
verdeca
Produttori di Manduria, Puglia
pear, lemon, white flowers, minerals. Refreshing on a hot day, and like most Southern Italian whites, made for seafood *S*

UNI 52
fiano
Produttori di Manduria, Puglia
tropical fruit, melon, honey, wet stone. round and textured, but delicate flavors. good patio wine *S*

VIGNETO DI POPOLI 105
trebbiano
Valle Reale, Abruzzo
citrus, white peach, and wildflowers. slight oak & herbal undertones. Elegant & complex *B, O*

SOAVE CLASSICO '23 48
garganega
Suavia, Veneto
white flowers, apple & pear, fresh & soft. light summer wine *O, FO*

LUGANA FERMENTAZIONE SPONTANEA '20 80
trebbiano di Soave,
Sansonina, Veneto
striking minerality. honey, orange. & smoke. high acid *FO, O, S*

FRIULANO '24 15 56
Ronchi di Cialla, Friuli-Venezia Giulia
bright, fresh, nutty. lemon, minerals, beeswax, arugula. snappy acidity *O, S*

'MISTO MARE' 16 60
field blend, 14 varietals
Alois Lageder, Alto Adige
Fruity, juicy, drinkable. Light, but good length. An organic & biodynamic passion project *B, O*

ROSE

'FRAPPO' 16 60
Frappato
Caruso e Minini, Sicilia
fresh berry & rhubarb. Crisp, dry, minerally *O*

VETERE ROSATO 75
aglianico
San Salvatore, Campagna
watermelon, strawberry, violet. bone-dry, touch os saline, light bodied *O, S*

CIRO 16 60
gaglioppo
Librandi, Calabria
Pomegranate, cherry, blood orange. Juicy, savory, food-friendly *S*

BARDOLINO CHIARETTO 16 60
corvina, rondinella, merlot
Zenato, Bardolino
strawberry, raspberry, rose petal, grassy. Tart vibrant acidity *FO, S*

SPARKLING

FLORA PROSECCO BRUT 13 48
glera
Col di Luna, FUSO Project, Veneto
green apple & citrus. extremely light & bright. dry *O*

LONGANA ROSATO FRIZZANTE 56 56
montepulciano
Il Mostro, Pet-Nat, Abruzzo
Pet-Nat
bright & berry. a little funk. has been compared to kombucha. *O, V*

MAI SENTITO 72
verdicchio, trebbiano
La Staffa, Pet-Nat, Marche
Pet-Nat
A fun wine. fresh, funky & mineral-y. long citrus finish, balanced acidity *O*

LAMBRUSCO 14 52
Denny Bini, Emilia-Romagna
bone-dry & acidic. nice balance of red fruit & earth. pair with pizza, charcuterie, or anything grilled *O*

BIGARO ROSÉ FRIZZANTE '22 14 26
moscato, brachetto
Elio Perrone, Piemonte
sweet, bright, strawberry *O*

FRANCIACORTA BRUT 120
chardonnay, pinot noir
Ferghettina, Lombardia
Italy's answer to champagne. peach, almond, brioche, lemon zest *O, FO*

LIGHT/CHILLED REDS

CALA 13 48
nero d'avola, grillo
Sicilia, FUSO project
light, bright, balanced. strawberry, tart cherry, herbs *O, S*

FRAPPATO 72
Cos, Sicilia
raspberry, cranberry, white pepper. low tannin, high drinkability *B, O*

NERELLO CAPPUCCIO '20 92
Calabretta, Terre Siciliane IGT, Sicilia
blackberry, tart pomegranate, wild red berries. Volcanic notes of crushed stone & saline. Soft, less tannic than Nerello Mascalese *O*

GHIAIA NERA '20 72
nerello macalese
Tascante, Sicilia
red fruit, blood orange, light florals. again, volcanic minerality. bright acidity, silky tannins *S*

ALLEGRA CORE '19 100
nerello mascalese
Romeo del Castello, Sicilia
sour cherry & wild red berries. savory herbs, volcanic minerality, good structure. essentially, Sicilian Pinot Noir *O, V, FO*

PRAJA '22 16 60
monica
Cardedu, Sardegna
zesty, fruit-forward, earthy. wild berries, plum, tobacco *V, S*

CALX 13 48
primitivo
Fillipo Cassano, FUSO Project, Puglia
bright & juicy. red berries, fig, vanilla, chalky minerality. not a typical primitivo *O, S*

LUPO '23 60
sangiovese
Montepeloso, Toscana
red berries, orange peel, white floral, lemon blossom. smooth & round. remarkably drinkable *B, O*

CHILL YA JOLO '24 60
ciliegiolo
Badia a Coltibuono, Toscana
wild cherry, cranberry, blueberry. refreshing, juicy, acidic *O*

VERDUNO '23 72
pelaverga
Diego Morra, Piemonte
strawberry, rose, white pepper. tangy acidity, soft tannins, spicy finish *O, B*

GRIGNOLINO D'ASTI 68
La Miraja, Piemonte
tart fruit, fragrant florals, mushrooms. acidic, low tannin, stony minerality *O*

DUCA FEDELE 72
valpolicella
Massimago, Veneto
white pepper, strawberries, candied oranges. Fresh, modern, fun *FO, O, S*

MEDIUM - BODIED REDS

CIRÒ ROSSO '21	14	52	gaglioppo Segno Librandi, Calabria red cherry, plum, cardamom, black pepper. soft tannins, dry, persistent finish <i>S</i>
CALADU '20	16	60	cannonau Cardedu, Sardegna dark fruit, smoke, dried herbs. savory, acidic, textured tannins. pairs well with rich food <i>V, S</i>
TUTTU '22		72	nero d'avola, grillo, frappato, insolia, cataratto, perricone Mortellito, Sicilia fresh raspberry, tart cherry, fresh cut herbs, gravel. bright, coastal, juicy, sea-salty finish <i>O, V</i>
MONTEPULCIANO D' ABRUZZO '20		44	Jasci, Abruzzo black cherry, plum, black currant, violet, lilac. full, round, juicy, long finish, drinkable <i>O</i>
SANGIOVESE '22		44	Caparzo, Toscana blackberry, strawberry, red cherry. balanced acidity, smooth finish. pairs with red sauce & pizza <i>S, FO</i>
CHIANTI CLASSICO '21	16	60	sangiovese Bibbiano, Toscana cherry, redcurrant, violet, orange peel. dry, velvety, nice structure. <i>O</i>
CHIANTI CLASSICO '22		84	sangiovese Castellare Di Castellina, Toscana tart cherry, black currant, violet, tobacco. lively acidity, firm structure, smooth finish <i>O, S</i>
TRE VIGNE '22		60	barbera d'asti Vietti, Piemonte plum, ripe cherry, vanilla. fruity, acidic, dry. incredibly food-friendly <i>O, V</i>
'LA COSTA '23		64	dolcetto d'Alba Piero Benevelli, Piemonte bone-dry & savory (despite the name). dark fruit, earthy, chalky. pairs with most meats, pizzas & pastas <i>B, S</i>
LANGHE NEBBIOLO '20		84	Giuseppe Cortese, Piemonte strawberry, tart redcurrant, blood orange. aromatic floral bouquet. fine tannins, great structure, dry finish <i>O, FO</i>
'TÈH'	13	48	barbera, friesa, grignolino, bonard. FUSO Project. Piemonte red cherry, plum, black tea. bright, rustic, highly drinkable <i>O</i>

RESERVE

AETNUS ETNA ROSSO '17		115	I Custodi, Nerello Mascalese, Nerello Capuccio, Alicante, Sicilia
AMARONE DELLA VALPOLICELLA CLASSICO '19		175	Zenato, 85% Corvina, 10% Rondinella, 5% Oseleta and Croatina, Amarone della Valpolicella Classico DOCG, Veneto <i>S, FO</i>
BAROLO DEL COMUNE DI LA MORRA '17		140	Macarini, 100% Nebbiolo, Barolo DOCG, Piemonte <i>O, FO</i>
BAROLO '19		175	Brovia, 100% Nebbiolo, Barolo DOCG, Piemonte <i>O, V, FO</i>
BAROLO CANNUBI '19		220	Damilano, 100% Nebbiolo, Barolo DOCG Cannubi, Piemonte <i>O, S</i>
MARTINENGA BARBARESCO '19		145	Marchesi di Gresy, 100% Nebbiolo, Barbaresco DOCG, Piemonte <i>O</i>
BRUNELLO DI MONTALCINO '19		160	Casisano, 100% Sangiovese Grosso, Brunello di Montalcino DOCG, Toscana <i>S</i>
BUCERCHIALE CHIANTI RUFINA RISERVA '20		100	Selvapiana, 100% Sangiovese, Chianti Rufina DOCG, Toscana <i>O</i>

FULL-BODIED REDS

PERRICONE NATURALMENTE BIO		16	60	black plum, blueberry, dark cherry, black currant. fragrant violet & lavender. bright acidity, velvety, structured <i>B, FO, V</i>
LI VELI '22		16	60	negroamaro Passamante, Puglia dark fruit, baking spices, coffee. smooth tannins <i>O</i>
SURANI '20			48	primitivo di manduria Masseria, Puglia dark cherry, sweet raspberry, tobacco, licorice <i>S</i>
BINOMIO '20			120	montepulciano Inama/La Valentina, Abruzzo ripe dark berries, cocoa, licorice. lush, velvety, rich, complex <i>O, S</i>
SYNTHESI '21			72	aglianico del vulture Paternoster, Basilicata dark fruit, savory spice, volcanic earth. high structure & acidity. cuts through rich food <i>O</i>
BRADISSIMO '20			120	cabernet sauvignon, carmenere, cabernet franc Inama, Veneto crushed blackberries, sage, cedar tobacco. rich, velvety, elegant <i>O</i>
NERO D' AVOLA NATURALMENTE BIO '22			60	Caruso e Minini, Sicilia boysenberry, cola, herbs. fruity, vibrant, balanced finish. well-rounded introduction to Sicilian wine <i>B, FO, V</i>
ESSENTIJA '20			110	bovale Pala, Sardinia ripe plum, toasted oak, eucalyptus. dry, balanced acidity, firm mineral finish <i>O</i>
SANTO STEFANO '21			80	barbera d'alba Castello Di Nieve, Piemonte dark cherry, crushed raspberry, violet, earthy spices, vanilla. Rich, bright acidity, velvety tannins <i>O, FO</i>
ALANERA '21		18	68	corvina, rondinella, cabernet sauvignon, merlot Zenato, Veneto dried cherries, dark berries, sweet spice. vibrant & fresh. A baby Amarone <i>S, FO</i>
CARDANERA '22			68	carignano Agriolas, Sardegna ripe berries, plum, earth, tobacco. bright, savory, smooth <i>B, S</i>
BAROLO		25	96	Perla Terra, Piemonte ripe cherries, dried violets, savory herbs, tobacco, cocoa. grippy, wants food <i>S</i>
GATTINARA VIGNA VALFERANA '18			190	Nervi Conterno, 100% Nebbiolo, Gattinara DOCG, Piemonte <i>O</i>
I SODI DI SAN NICCOLO TOSCANA '19			250	Castellare, 85% Sangiovese 15% Malvasia Nera, Toscana <i>O, S</i>
MARINA CVETIC MONTEPULCIANO D'ABRUZZO RISERVA '19			84	Masciarelli, 100% Montepulciano, Montepulciano d'Abruzzo DOC, Abruzzo <i>O</i>
PIPPARELLO MONTEFALCO ROSSO RISERVA '18			200	Paolo Bea, 60% Sangiovese 25% Montepulciano 15% Sagrantino, Montefalco DOC, Umbria <i>O, V</i>
BUCERCHIALE CHIANTI RUFINA RISERVA '20			100	Selvapiana, 100% Sangiovese, Chianti Rufina DOCG, Toscana <i>O</i>
BAROLO BRUNATE, 1500 ML			1,045	Vietti, 100% Nebbiolo, Barolo DOCG, Piemonte <i>O, V</i>
'SASSIUS'				
AGLIANICO RISERVA '16			140	Di Majo Norante, 100% Aglianico, Molise <i>O</i>