



Mezzaluna

WINE SPECIALS

Turley Zinfandel, Old Vine, California, 2023 - a classic California zin. Exuberant and expressive! Classic zinfandel spice, bright fruited and well structured, delightfully juicy and downright delicious!

90 pts - Vinous 92 points - wine spectator \$75 (was \$85)

Castello di Radda, Chianti Classico, Riserva 2020 – cherries and mixed berries against a vanilla backdrop make for a sweet and inviting nose. A touch of bitterness from coffee beans and medicinal herbs to strike a healthy balance. **90 points – wine enthusiast \$64 (was \$72)**

Obsidian Ridge, Cabernet Sauvignon, 2022 – intense color, aroma and flavor, with a freshness and minerality that typifies the extreme climate and altitude **94 pts - wine enthusiast \$60 (was \$75)**

Daou, Pessimist, Red Blend, Paso Robles, 2023 – an intensely aromatic nose with fragrances of blueberry, boysenberry and plum, complemented by smoky notes of truffle and roasted coffee and floral hints lilac and lavender. **93 points tasting panel \$48 (was \$56)**

Ramsay Merlot, California, 2024 – vibrant red in the glass, soft and subtle on the palate, velvety finish reveals delightful notes of chocolate and vanilla **92 points - wine enthusiast \$40 (was \$48)**

Chardonnay, ZD, California, 2023 - aromas bursting of ripe Asian pear, green apple, honeydew melon, and pink grapefruit mingled with nectarine notes. The acidity in this wine is mouthwatering. **90 pts Gold medal LA invitational wine challenge \$60 (was \$75)**

Chardonnay, Novellum, France, 2024 – “quite an aromatic chardonnay here, with discerning notes of sliced green apples, melon and lemon zest. lots of fruit in the round, medium to full-bodied palate”. **91 points - james suckling \$48 (was \$56)**

Stoneleigh Sauvignon Blanc, 2025 – a classic vibrant Marlborough style, bursting with passionfruit, grapefruit and lime zest. Offering a fresh, zesty palate with mouthwatering acidity, making it a crisp, fruit-forward refreshing wine \$42 (was \$50) **Awarded “best value wine” and “sauvignon blanc of the year” at the 2025 sommeliers choice awards**

Nightly Specials

Mondays – Fresh East Coast Oysters, Tuesdays – Taco Tuesday

Fridays – Fish Fridays - Fish ‘n’ Chips, Saturdays – Tenderloin

Sundays – Three course prix fixe \$47.50

(any salad or starter, any pasta, any dessert)