

# AL FORNO CAFFÈ

BIN

## ITALIAN WHITES BY THE BOTTLE

082	CHARDONNAY IGT, TORMARESCA, PUGLIA, 2018 (notes of orange blossom, thyme and rose)	27
004	ROSATO IGT, VITIANO, UMBRIA, 2018 (strawberries, cranberries, plums)	28
086	FIANO DOC, VINICOLA SANNIO, CAMPANIA, 2017 (orange peel, honeydew, hazelnut)	29
071	PECORINO DOCG, VELENOSI, MARCHE, 2018 (well balanced, smooth, fresh)	36
007	PINOT GRIGIO DOC, LIVIO FELLUGA, FRIULI, 2017 (crisp, pineapple, melon)	49
065	LUGANA DOC, ZENATO, VENETO, 2018 (stone fruit, vanilla, white flowers)	33
050	CHARDONNAY DOC, PRINCIPI DI BUTERA, SICILY, 2017 (tropical fruit, vanilla, toasted almonds)	36
062	GAVI DOCG, BANFI PRINCIPESSA, PIEDMONT, 2018 (delicate aroma, crisp flavor, pineapple)	39
081	CIRO BIANCO DOC, LIBRANDI, CALABRIA, 2016 (peach and citrus aroma with a zesty long finish)	33
060	ARNEIS DOCG, ANTICA CASCINA DEI CONTI ROERO, PIEDMONT, 2017 (floral, apples, honey)	54
061	FRIULANO DOC, TOMASELLA, FRIULI, 2018 (honey, pears, apples, almonds)	49
068	PINOT GRIGIO IGT, GIOL, VENETO, 2020 (peach, apricot, well balanced)	38

### SPARKLING

034	PROSECCO, ZONIN, VENETO (green apple, pink grapefruit, smooth, crisp)	28
139	MOSCATO D'ASTI DOCG, STREV, PIEDMONT (citrus, apricot, orange blossom)	32
141	ROSA REGALE, BANFI, PIEDMONT (raspberries, strawberries, rose petals)	32

## ITALIAN REDS BY THE BOTTLE

### NORTHERN ITALY

124	CABERNET FRANC DOC, TOMASELLA, FRIULI, 2016 (cherry, plum, full body, velvety)	59
103	VALPOLICELLA SUPERIORE DOC, SANTI, VENETO, 2016 (cherry, blackberry, cocoa)	36
109	CABERNET D.O.C. POLVARO TENUTA, VENETO, 2016 (lush, light smoke, berries, vanilla)	36
104	PALLAZO DELLA TORRE IGT, ALLEGRI, VENETO, 2015 (baby Amarone, well balanced)	38
106	RIPASSA DOC, ZENATO, VENETO, 2015 (harmonious, elegant, intense bouquet)	59
108	AMARONE DOCG, GIUSEPPE CAMPAGNOLA, VENETO, 2013 (warm, spicy, full, rich)	89
115	DOLCETTO DOC, CASTELLO DEL POGGIO, PIEDMONT, 2012 (cranberry, chocolate)	28
114	BARBERA D'ASTI DOCG, MICHELE CHIARLO, PIEDMONT, 2016 (elegant & structured)	36
117	NEBBIOLO D'ALBA DOCG, GIACOSA FRATELLI, PIEDMONT, 2017 (lively, velvety, dry)	45
121	BARBERA D'ALBA DOC, GIACOSA FRATELLI, PIEDMONT, 2019 (red fruit, bold, intense)	45
107	DOLCETTO D'ALBA DOC, CAMPARO, PIEDMONT, 2008 (berries, cherry, spicy)	44
116	BARBERA D'ALBA DOC, CAMPARO, PIEDMONT, 2009 (red cherries, berries, soft spice)	54
123	GATTINARA DOCG, IL CHIOSSO, PIEDMONT, 2011 (spicy, structured, soft tannins)	75
118	BAROLO DOCG, BATASIOLO, PIEDMONT, 2013 (elegant, pleasing, sweet spice, dried fruit)	89

### CENTRAL ITALY

019	RICCO ROSSO IGT, CARLETTO, MARCHE, 2017 (sangiovese, cabernet & merlot blend)	25
098	CABERNET IGT, PRELIUS, TUSCANY, 2017 (blackberry, blueberry, cinnamon)	32
110	LE FOCAIE DOC, ROCCA DI MONTEMMASI, TUSCANY, 2016 (balanced, soft tannins)	32
120	MONROSSO RED BLEND, MONSANTO, TUSCANY, 2016 (smooth, elegant, fruit forward)	32
095	CHIANTI CLASSICO DOCG, RODANO, TUSCANY, 2016 (cherry, plum, spice)	39
112	CANAJUOLO IGT, STICCIANO, TUSCANY, 2016 (cherry, blueberries, soft tannins)	42
021	MONTEPULCIANO D'ABRUZZO DOC, CANTINA ZACCAGNINI, 2016 (full body, robust)	45
126	LACRIMA DI MORRO D'ALBA DOC, VELENOSI, MARCHE, 2015 (floral, herbaceous)	38
092	CHIANTI CLASSICO RISERVA DOCG, MONSANTO, TUSCANY, 2015 (strawberry, spice)	49
099	TURLO DOC, SALVIANO, UMBRIA, 2015 (sangiovese, cab & merlot blend, well balanced)	39
096	ROSSO DI MONTALCINO DOCG, BANFI, TUSCANY, 2016 (red fruit bouquet, long finish)	45
093	SAGRANTINO DI MONTEFALCO DOCG, COLPETRONE, UMBRIA, 2010	49
097	LUCENTE IGT, LUCE, TUSCANY, 2015 (super Tuscan, silky tannins, elegant, balanced)	59
100	BRUNELLO DI MONTALCINO DOCG, CAMIGLIANO, TUSCANY, 2014 (intense, structured)	89

### SOUTHERN ITALY

122	NEGROAMARO IGT, MASSERIA ALTEMURA, PUGLIA, 2015 (vibrant fruit, exotic spices)	28
130	SALICE SALENTINO RISERVA DOC, LEONE DE CASTRIS, PUGLIA, 2015 (balanced)	32
094	PRIMITIVO IGT, MASSERIA ALTEMURA, PUGLIA, 2017 (cherry, strawberry, soft tannins)	33
134	RAMITELLO DOC, DI MAJO NORANTE, MOLISE, 2013 (plums, chocolate, forest fruits)	45
132	AGLIANICO DOC, VINICOLA SANNIO, CAMPANIA, 2016 (full body, dried fruit, leather)	32
133	SYMPOSIO IGT, PRINCIPI DI BUTERA, SICILY, 2013 (cabernet, merlot, petit verdot)	52
128	LACRYMA CHRISTI ROSSO DOC, MASTROBERARDINO, CAMPANIA, 2017	54
125	GAGLIOPPO IGT, STATTI, CALABRIA, 2018 (cherry, pomegranate, plums)	38
127	GRAVELLO IGT, LIBRANDI, CALABRIA, 2014 (Cabernet blend, blackberry, cassis, coffee)	65

## NON ITALIAN WINES

048	CHARDONNAY, ANTICA, NAPA, 2017 (peach, nectarine, creamy, structured long finish)	55
018	CABERNET, PEDRONCELLI, SONOMA, 2017 (raspberry, sage, firm tannins)	38
088	PINOT NOIR, PARDUCCI, MENDOCINO, 2019 (rich dark fruits, vanilla, bright acidity)	28

Corkage fee: \$15

Vintages are subject to change without notice