

ROSE

Rose, La Grenouille Rougante, Napa Valley, California 2018 **\$31**
Produced and bottled by Frog's Leap. Old-vine Carignane allows for bright strawberries and white flowers to take center stage. Absolutely dry with outstanding acidity
Pair with our Spuntino Board

WHITES

Moscato, St. Supery Napa Valley, California 2017 **\$27.50**
Estate grown, and estate bottled. This sweet wine has aromas of mandarin and orange flower blossoms, complimented by honeysuckle, apricot, and tropical fruit flavors.
Pair with our Calamari

Grenache Gris, Chateau Maris 'Brama' Minervois, France 2013 **\$45**
On the nose, fresh focused tropical fruits, honeysuckle, lemon rind and buttered almonds. Medium-bodied, racy, and pure on the palate, with a lovely, elegant texture that is lifted by the wine's acidity
Pair with our Cast-Iron Roasted Chicken

REDS

Primitivo, Monaci 'Piluna' Puglia, Italy 2015 **\$19**
Broad ripe black fruit and spice aromas, with notes of pepper, toasty vanilla, and Mediterranean scrub. On the palate the wine has a robust, concentrated character.
Pair with our Short Rib Rigatoni

Claret, Newton 'Skyside' North Coast, California 2016 **\$31**
Mint chocolate and cherry flavors intermingle in this dry, full-bodied, and firmly tannic wine blended from Bordeaux grape varieties
Pair with our Spuntino Ribeye

Barolo, Viberti Giovanni 'Buon Padre' Piedmont, Italy 2015 **\$55**
Full-bodied with notes of preserved fruit and spices, and is backed by nuances of earth, leather, and wildflowers. Leathery nose with prominent tobacco. Palate is tannic and dry with sour cherries.
Pair with our Mixed Grill

SPARKLING

Sparkling Brut, Sparkling Pointe North Fork Long Island 2017 **\$37.50**
Crisp, fresh tasting that is both steely and minerally driven. 89 points wine spectator
Pair with our Ciambelle