

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

Nuragus, Argiolas 'S'Elegas' Sardegna, Italy 2017 **\$19**
The wine is vinified in stainless-steel tanks to preserve the fresh fruit aromas and flavors of the Nuragus grape. Lemons and peaches complement undertones of nuts and herbs. On the palate, bright acidity, light body, and a slightly bitter finish.
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

Barbera D'Asti, Pico Maccario 'Lavignone' Piedmont, Italy 2016 **\$22.50**
A Bright and aromatic wine, with aromas and flavors of red cherries, violets and wild herbs. Medium-bodied with soft tannins, this wine has beautiful earthy flavors that pair well with just about anything.
Pair with our Cast-Iron Chicken

Sagrantino Di Montefalco, Colpetrone Umbria, Italy 2011 **\$31**
Ample nose of red fruits with spices, and a subtle hint of vanilla, dried fruits and chocolate. On the palate, it is fresh, well-structured with concentrated tannins in its youth, featuring a long velvety finish
Pair with our Lamb Chops

Petit Verdot, Bedell Cellars North Fork, Long Island 2018 **\$39**
Hand-harvested from sustainably grown fruit on Long Island, this 2018 vintage is exceptional. Velvety mouthfeel with plum and berries on the palate and a savory minerality. Oak-aged, dark, and full bodied, ripe and enticing
Pair with our Spuntino Ribeye

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