

WHITES

Alvarinho, João Portugal Ramos Vila Santa, Portugal 2017 **\$16**

The wine is a medium lemon color with intense aromas of white grapefruit zest combined with flint. This 100% varietal Alvarinho is elegant and engaging, with a touch of white peach skin on the palate and a long mineral finish.

Pair with our Gorgonzola, Apple and Walnut Bruschetta

Chenin Blanc, Simonsig Stellenbosch, South Africa 2018 **\$19**

A bright straw color that screams tropical fruit in the glass. The fresh acidity adds to the longevity of white pear and melon with an undertone of guava. Over delivers on the nose and palate

Pair with our Seared Tuna Bruschetta

REDS

Merlot Blend, Pasqua 'Passimento' Veneto, Italy 2017 **\$19**

Intense aromas of red berries and hints of spices. Palate is balanced with velvety tannins.

Pair with our Mixed Grill

Cannonou, Argiolas 'Costera' Sardegna, Italy 2018 **\$22.50**

Flavors of ripe strawberries, black cherries, herbs, and spices. The wine has an unexpectedly deep color and fullness on the palate. French oak provides rounded tannins and flavors of vanilla.

Pair with our Spaghetti Pomodoro

Super Tuscan, Le Sughere Frassinello Tuscany, Italy 2016 **\$31**

Notes of red fruit and clove. Tastes of blackberry, plums, black currant, graphite, minerals and a touch of toasty oak

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