

## WHITES

**Grillo, Lagovuveri Sicily, Italy 2020** **\$22.50**

Intense, slightly aromatic with notes of fresh fruit and a mineral hint. Refreshing and creamy, with an appealing and a fresh lingering finish.

*Pair with our Moules-Frites*

**Pecorino, Camillo Montori Abruzzo, Italy 2020** **\$22.50**

Straw yellow with golden tinges. Fruity, floral nose with mineral notes. Concentrated, fresh palate with good smoothness and notes of acacia, Renette apple and tropical fruits.

*Pair with our Bronzino*

**Lugana Riserva, Zenato Italy 2015** **\$39**

Acacia, beeswax, crushed herb, and yellow stone-fruit aromas align with a whiff of oak. The elegant, structured savory palate has apricot, tangerine zest, ginger, and toasted nut. A hint of coffee lingers on the close.

*Pair with our Chicken Pomodoro*

## REDS

**Gamay, Stéphane-Aviron 'Beaujolais Villages' France 2017** **\$19**

Semi-dry. Cherries, raspberries and fresh acidity with a funky and earthy nose

*Pair with our Rigatoni Bolognese*

**Barberia D'Asti, Dezzani Piedmont, Italy 2019** **\$22.50**

The bouquet is wide with hints of fresh red fruits and notes of apricot. The flavor is typical, very intense, all-round. Vibrant ruby hue. Refined nose driven by notes of undergrowth and blackberry fruits with blackberry and raspberry. Light oak influence rounds off the palate.

*Pair with our BBQ Skewers*

## SPARKLING

**Pet Nat, Langmann Steiermark, Austria 2017** **\$31**

Fresh and dried berry flavors are held together by medium tannins, which leave the wine a straw, unfiltered yellow color. Some herbs blend on the finishing pallet. For the more adventurous wine drinker, this is a unique and funky sparkling wine.

*Pair with our Lamb Chops*