

WHITES

Chardonnay, Charles Krug Carneros, California 2019 **\$31.00**

This elegantly balanced, medium-bodied wine is 34% French oak barrel (13% new) fermented and aged sur-lie. The wine's bouquet is complex with citrus, tropical fruit, lightly toasted marshmallows, and warm spice. Its flavors are apples and cream, a touch of toasty oak and a crisp finish.

Pair with our Tomato and Basil bruschetta

Rose, Wölffer Estates "Summer in a Bottle" Long Island, 2020 **\$32.50**

Floral aromas of beautiful, dried wildflower, apple and pear fill the glass. The mouthfeel is fruit driven with lively acidity and good minerality for balance. The wine is ripe but fresh and has a classic saline quality.

Pair with our Spuntino Board

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

Malbec, Elsa Bianchi Mendoza, Argentina 2020 **\$22.50**

Aromas of ripe plum and violets are evident in the nose, with hints of vanilla. This Malbec has a rich weighty mouthfeel with a soft silkiness

Pair with our Seared Salmon

Pinot Noir, Boedecker Willamette, Oregon 2019 **\$22.50**

Blue flower, tilled soil, and dark berry aromas on the nose. The palate follows with ripe blackberry, black pepper, and mocha

Pair with our Meatball Pizza

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 Spuntino Ribeye