

EXPLORE
THE


BIN

MONDAYS

Our team wants you to experience all the wines you've always been curious to try. One way we've worked to make this dream a reality is with Explore-The-Bin. You never know what you'll find: There could be reds, whites, oranges, or sparkling varieties, chosen from our exclusive Wine Spectator-recognized list. Whichever bottle you choose promises to take you on a great-start-to-the-week adventure.



Every Monday, featured bottles are each
available for **50% OFF**

ROSÉ, WÖLFFER ESTATE 'SUMMER IN A BOTTLE' (Long Island '20) 32.5 *reg price*

Floral aromas of beautiful, dried wildflower, apple and pear fill the glass. The mouth-feel 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.

ROSÉ, WÖLFFER ESTATE 'ESTATE ROSÉ' (Long Island '20) 22.5 *reg price*

Elegant, floral aromas with rose petals, orange, fresh melon and ripe kiwi. The mouth-feel is light but with wonderful structure. This dry Rosé is fruity and has fine minerality and acidity creating a beautiful balance with a light saline quality and lingering finish. Pair with our Seared Tuna Bruschetta.

AGLIANICO IRPINIA, MASTROBERARDINO 'REDIMORE'

(Campania '16) 35 *reg price*

Earthy and rich with ripe blackberry, black cherry and plum flavors. Finishes smokey on the palate with a great acidity for food. Pair with our Eggplant Meatballs.

NEBBIOLO, NINO NEGRI 'INFERNO' (Italy '17) 35 *reg price*

Inferno is deep garnet in color with a well-pronounced perfume of spice, dried flowers, plum and jam. On the palate, the wine is full-bodied and dry with elegant notes of berry, herb and cedar spice. Pair with our Wild Mushroom Bruschetta.

MERLOT, BEDELL CELLARS

(North Fork, Long Island) 19 *reg price*

Ripe, dark fruit notes such as raspberries, blueberries and blackberries. Followed up with hints of tobacco and soft tannins. Pair with our Pork Ribs.

PET NAT, LANGMANN

(Steiermark, Austria '17) 31 *reg price*

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 Salmon.

SPARKLING POINTE, TOPAZ IMPÉRIAL (North Fork, Long Island '16) 45 *reg price*

A near even split of Chardonnay and Pinot Noir, this sparkler is initially closed on the nose, offering an earthy Brie rind aroma. Delicate tones of strawberry and white cherry arise with time. The palate offers a persistent perlage that carries flavors of tart cranberry and white cherry, all brightened by lemony acidity. Pair with our Local Burrata.

GRILLO, LAGOVUVERI (Sicily, Italy '20) 22.5 *reg price*

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

SEMILLON, L'ECOLE NO. 41 (Colombia Valley, Washington State '20) 31 *reg price*

Wine Enthusiast 91 points. Aromas bring notes of herbs, figs and citrus. The palate is full-bodied bringing all of the Semillon's richness and texture. Orange blossom with layers of honeysuckle, honeydew melon and lemongrass. Pair with our Cast-Iron Roasted Whole Chicken.

CHABLIS, WILLIAM FEVRE 'CHAMPS ROYAUX' (Chablis, France '18) 31 *reg price*

Nose of citrus fruits, green apple and wet stone marked with mineral notes. Pair with our Bronzino.

SPUNTINO

WINE BAR & ITALIAN TAPAS