

EXPLORE  
THE



M O N D A Y S

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 2020 \$32.50 (reg 65)

Floral aromas of dried wildflower, apple and pear. 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.

**MERLOT, BEDELL CELLARS NORTH FORK,** Long Island 2019 \$19 (reg 38)

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

**CABERNET SAUVIGNON, FELINO MENDOZA** Argentina 2019 \$31 (reg 62)

Deep ruby color with aromas of ripe red fruit, and a touch of tobacco, cocoa, and spices like nutmeg. Good concentration on the palate, round and smooth. Pair with our Tuscan Strip Steak.

**AGLIANICO IRPINIA, MASTROBERARDINO 'REDIMORE'** Campania 2016 \$35 (reg 70)

Earthy and rich with ripe blackberry, black cherry, and plum flavors. Smokey palate finish with a great acidity for food. Pair with our Eggplant Meatballs.

**PET NAT, LANGMANN STEIERMARK** Austria 2017 \$31 (reg 62)

Fresh and dried berry flavors held by medium tannins, leave the wine a straw, unfiltered yellow color. Some herbs blend on the finishing palate. For the more adventurous wine drinker, a unique sparkling wine. Pair with our Salmon.

**SPARKLING POINTE, TOPAZ IMPÉRIAL** North Fork, Long Island 2016 \$45 (reg 90)

Delicate tones of strawberry and white cherry arise. The palate offers persistent perlage carrying tart cranberry and white cherry flavors, brightened by lemon acidity. Pair with our Local Burrata.

**WHITE BLEND, BEDELL CELLARS 'FIRST CRUSH'** North Fork, Long Island 2019 \$19 (reg 38)

90% Chardonnay, and 10% Riesling. Crisp and light, this white offers light apple and herbal flavors with lively acidity and a short, clean finish. Pair with our Moules-Frites.

**GRILLO, LAGOVUVERI** Sicily, Italy 2020 \$22.5 (reg 45)

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 2020 \$31 (reg 62)

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. Pair with our Cast Iron Roasted Chicken.

**CHABLIS, WILLIAM FEVRE 'CHAMPS ROYAUX'** Chablis, France 2018 \$31 (reg 62)

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

**CHARDONNAY, JAINE** Colombia Valley, Washington 2020 \$31 (reg 62)

Ripe pear and baked apple on the palate. Forward with a round, glassy palate in this complex blend. Grown on a 100% sustainable vineyard, limited quantities. Pair with our Corn Risotto.

**SPUNTINO**

WINE BAR & ITALIAN TAPAS