

EXPLORE
THE



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, 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 4pm-close, 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.

CHIANTI, CECCHI Italy 2019 \$24 *(Reg 48)*

Light ruby-garnet color. Appealing aromas of rye bread, red currant, chestnut, spice and floral notes. Medium bodied palate with soft tannins and moderate acidity. Pair with our Rigatoni Bolognese.

SHIRAZ, BAROSSA VALLEY BAROSSA VALLEY ESTATE, Australia 2019 \$24 *(reg 48)*

Vibrant characteristics of red plum, black pepper and spice create a striking presence. Pleasing aromas of black fruit and dried herbs round out the nose. 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.

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.

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.

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.

VERDEJO, MARQUES DE CACERES

Spain, 2020 \$19 *(reg 38)*

Intense and fragrant bouquet of white peaches with a touch of citrus fruit. Fresh and lively balanced fruit flavors. Described as a cross between Sauvignon Blanc and Pinot Grigio. Pair with our Kale & Artichoke Pizza.

ALBARIÑO, MARQUES DE CACERES

Spain 2020 \$24 *(Reg 48)*

Bright straw yellow color. Fresh and floral bouquet with notes of citrus fruit and a depth of green apples. Crisp and luscious in the mouth with a pleasant minerality and a vibrant, lasting finish. Pair with our Moules-Frites.

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