

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, 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 \$32.5 (reg \$65)

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.

CABERNET SAUVIGNON, FELINO

Mendoza, Argentina 2019 \$31 (reg \$62)

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

BARBERA D’ASTI, CANTINE POVERO

Italy 2020 \$19 (reg \$38)

Aged in stainless steel tanks, Contrada Maestra enhances the aromas of cherry, orange peel, plum, wild berries and violet. Intense ruby red color with a vinous and persistent nose. Palate is fresh and quaffable. Pair with our Rigatoni Bolognese.

NERO D’AVOLA, CUSUMANO

Sicily, Italy 2020 \$22.5 (reg \$45)

Deep, soft, tasty aromas of red, ripe berries. Fruit forward with firm tannins and plummy spice flavors on the palate. Pair with our Lamb Chops.

PINOT NOIR, ELOUAN

Willamette Valley, Oregon 2020 \$31 (reg \$62)

Opening aromas of dark chocolate, dried plum, marionberry, and a hint of white pepper and clove. Palate is well-balanced with notes of tart cherry, raspberry, wild bramble and crushed violet. Pair with our Seared Tuna Bruschetta.

SPARKLING POINTE, TOPAZ IMPÉRIAL

North Fork, Long Island 2016 \$45 (reg \$90)

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.

VERDEJO, MARQUES DE CACERES

Spain 2020 \$19 (reg \$38)

Intense and fragrant bouquet of white peaches combining a touch of citrus fruit. Deliciously round in the mouth with fresh and lively balanced fruit flavors. Verdejo can be described as a cross between Sauvignon Blanc and Pinot Grigio. Pair with our Seared Tuna Bruschetta.

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, long 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.

SAUVIGNON BLANC, MOHUA Marlborough,

New Zealand 2020 \$19 (reg \$38)

Intense tropical aromas of ripe mango, passionfruit and pineapple combine with tomato leaf and a mouthwatering, and supple palate of sweet lime, juicy guava and melon. Pair with our Calamari.

S P U N T I N O

WINE BAR & ITALIAN TAPAS