

cellar selections



food pairing	Light-bodied white	Medium-bodied white	Full-bodied white
	Light dishes with rich flavor; seafood, antipasti, simple pastas	Seafood, frittatas, white meats, lighter truffle dishes	Grilled fish, seafood risottos or antipasti, flavorful pastas, lemon chicken, white meats

food pairing	Light-bodied red	Medium-bodied red	Full-bodied red
	Grilled meats, rich pastas, carpaccio, ossobuco, lamb and caramelized peppers	Grilled chicken, pasta in spicy tomato sauce, small game birds, grilled veal and mushroom dishes	Spicy pastas, red meats, grilled steak, braised hare and game

2003 Moletto Pinot Grigio \$11

A perfectly balanced, crisp and fruity white wine from the Veneto. Meticulous vinification techniques and premium grapes make this Pinot Grigio one of the best on the market!

2003 Pietrafitta Vernaccia di San Gimignano \$12

Made from Tuscany's prized white grape, this Vernaccia is full-bodied and soft and has a pleasant, lingering acidity. With a slightly bitter almond taste at the end, this wine is perfect for shellfish.

2003 Sella & Mosca La Cala Vermentino \$12

Sardinia's fresh coastal breezes seem like they were bottled to make this bright, clean Vermentino. Aromas of pear and citrus with hints of herbs and a subtle spiciness make this a great summer wine.

2001 Josef Brigl Pinot Grigio \$13

Not your typical Pinot Grigio! Brigl's version of this beloved Italian white combines refreshing acidity with a degree of complexity, producing a wine with orange blossom overtones.

2000 Fazi Battaglia San Sisto Verdicchio \$16

Rigorously selected grapes and barrel-aging impart elegance and scents of exotic fruits and vanilla to this wine. Serve slightly chilled with a delicious veal *saltimbocca*!

2002 Domini Veneti Ca' de Napa Soave \$17

Primary aromas of apricot and pear are followed by a refreshing mint scent in this exceptional Soave. A nice acidity balance gives the wine a creamy texture that finishes with smooth honey flavors.

2000 La Tunella Pinot Grigio \$17

A delightfully simple wine that is perfect for warm-weather sipping. Fresh apple and mineral notes play on the palate, while the light body is perfect with an antipasto of prosciutto and melon.

2002 Tenuta Rubino Marmorelle Bianco \$17

This is a delicious, soft, round wine from the ancient vineyards of Apulia. Chardonnay and Malvasia grapes combine beautifully to show off their almond and pear scents.

2002 Struzziero Fiano di Avellino 'Roseto' \$22

The grapes used to make this Fiano di Avellino reach very high sugar levels, but since the wine is made in a dry style, it exhibits aromas of honey and smoky almond—an irresistible combination.

2001 Lacryma Christi del Vesuvio Rosso \$10

This voluptuous wine from Campania is made from the Piediroso grape, which is characterized by its deep ruby color and intense, fruity nose. Soft tannins fill out this brilliant, full-bodied red.

2002 Donato d'Angelo Sacravite \$17

From Basilicata, this Aglianico exhibits an extraordinarily perfumed, almost exotic bouquet of dried fruits and Asian spices. The sweetness is balanced by a tart citrus peel element.

2001 Mandrone di Lohsa \$20

This Cabernet-based wine from Tuscany is aged in small oak barrels to give it its concentrated, extracted taste. Aromas of dried, dark fruits and sweet tobacco intoxicate the senses!

2001 Lanciola Chianti Classico Le Masse di Greve \$23

A small addition of Merlot lends a nice roundness to this fruity Chianti. Silky tannins lead the way to a chocolate and vanilla finish. Perfect with penne in a creamy mushroom sauce!

1997 Benotto Barbera d'Asti Superiore 'Rupestris' \$34

This Piedmontese wine has an attractive bouquet of cassis, leather and roast meats. Textured and toasty on the palate, it is a great example of smart winemaking combined with good taste.

1997 Fattoria dei Barbi Brunello di Montalcino \$50

An exceptionally pleasant, round and supple wine made with 100 percent Sangiovese grapes. Blackberry and spice aromas shine through this structured wine that is perfect for aging.

1999 Donnafugata Mille e Una Notte \$55

Made with 90 percent local Nero d'Avola grapes, this Sicilian wine is a true powerhouse. With aromas of violets, cooked balsamic vinegar and tobacco, it pairs well with grilled lamb chops.

1999 Mauro Sebasto Barolo 'Prapo' \$70

This Barolo exhibits haunting autumn scents of wild mushrooms, earthiness and dried cranberries. A complex and multi-dimensionally structured wine that complements high-quality meats.

1998 Tenuta Col d'Orcia Olmaia \$70

A beautiful garnet color paves the way for concentrated aromas of smoked meats, toasty oak and vibrant red fruit. This Tuscan Cabernet's elegance is a result of meticulously selected grapes.