

ANDIAMO

RED WINES

Italy

SANGIOVESE, DI MAJO NORANTE (<i>smooth and refreshing</i>)	\$38
ROSSO, VITIANO (<i>harmonious blend of Merlot, Cabernet and Sangiovese</i>)	\$38
MONTEPULCIANO, VALLE REALE (<i>medium to full body, great with pasta, chicken and meats</i>)	\$44
PRIMITIVO, CANTELE, SALENTO (<i>Italian Zinfandel</i>)	\$40
CHIANTI, CETAMURA (<i>soft and fruity</i>)	\$43
SUPER TUSCAN LAGONE AIA VECCHIA (<i>Sangiovese, Merlot and Syrah</i>)	\$44
CHIANTI CLASSICO, COLTIBUONO (<i>full body yet soft and fruity</i>)	\$47
CHIANTI, SELVAPIANA RUFINA (<i>traditional, delicious</i>)	\$53
BARBERA D'ALBA, VIETTI (<i>elegant, smooth, pairs with many different foods</i>)	\$56
SUPER TUSCAN, ROCCI DI FRASSINELLO LE SUGHERE (<i>Cabernet, Merlot and Sangiovese</i>)	\$57
POLIZIANO VINO NOBLE DI MONTIPULCIANO HALF BOTTLE \$30 FULL BOTTLE \$62 (<i>Wine Spectator Top 100 Wine in the World of 2006; good power, ripe fruit, dry, firm palate</i>)	
ROSSO DI MONTALCINO, ALTESINO, (<i>referred to as "Baby Brunello", well balanced, cherry and plum flavors</i>)	\$63
RIPASSO VALPOLICELLA, ZENATO (<i>fruity, complex</i>)	\$68
CHIANTI RISERVA BERNARDO, CASTELLO DI BOSSI (<i>cherry leather violet 95 points</i>)	\$79
BAROLO, DAMILANO HALF BOTTLE \$43 FULL BOTTLE \$88 (<i>Wine Spectator Top 100 Wine in the World of 2005, 92 points, full body, ultra rich aftertaste</i>)	
MARCHESI DI GRESEY MARTINENGA BARBARESCO (<i>medium body, pure, moderate tannin</i>)	\$99
BRUNELLO DI MONTALCINO, CASANOVA DI NERI (<i>92 points Wine spectator, rich, velvety</i>)	\$122
AMARONE, ZENATO (<i>excellent, produced in limited quantity</i>)	\$122

Washington/California/Oregon

SYRAH, TERRA BLANCA	\$38
MERLOT, HAHN	\$42
CABERNET SAUVIGNON, TERRA BIANCA	\$44
MERLOT, TAMARACK	\$50
ZINFANDEL, RENWOOD OLD VINE	\$51
PINOT NOIR, ANGYLE	\$59
CABERNET SAUVIGNON, NOVELTY HILL	\$62

WINES BY THE GLASS

RED WINES

Sangiovese	\$12.00
Vitiano (Beautiful Blend)	\$12.00
Primitivo (Italian Zinfandel)	\$13.00
Merlot: Chateau St. Michelle	\$13.00
Cabernet: Terra Bianca	\$13.00
Chianti Classico: Cetamura	\$13.00

WHITE WINES

Orvieto Classico, La Carraia	\$11.00
Chardonnay: Powers	\$12.00
Pinot Grigio: Zenatto	\$12.00
Sauvignon Blanc: Chateau St. Michelle	\$12.00
Riesling: Terra Bianca	\$11.00
Prosecco Spumante: Lunetta	\$13.00
Rosé, Campuget	\$12.00

WHITE WINES

Italy

VERDICCHIO CLASSICO, CAPESTRANO, (light, crisp, smooth)	\$36
ORVIETO CLASSICO, LA CARRAIA	\$31
PINOT GRIGIO, ZENATTO (dry, fruity, zesty)	\$40
VIN SOAVE, INAMA	\$36
PINOT GRIGIO, KRIS (clean, refreshing, light body)	\$36
PINOT GRIGIO, MASO POLI (delicate, dry, hint of pear)	\$46
ARNEIS, DAMILANO (fruity, dry, fresh, delicate, full body, delicious)	\$48
ROSÉ, CAMPUGET, FRANCE (refreshing, dry, strawberry)	\$39

Washington/California

RIESLING, TERRA BLANCA	\$34
CHARDONNAY, TERRA BLANCA	\$36
SAUVIGNON BLANC, SEAN MINOR	\$41
CHARDONNAY STILLWATER, NOVELTY HILLS	\$45

Sparkling

PROSECCO, ADAMI	\$43
BRUT RESERVA, JUVE Y CAMPS CAVA	\$45



BEER

Moretti Rossa (Italian Double Malt Ale)	\$7.50
Peroni Lager	\$7.50

NON ALCOHOLIC DRINKS

San Pellegrino Mineral Water:	
• 500 ml.	\$6.00
• 750 ml.	\$8.00
Aranciata, Limonata (Orange, Lemon Italian sodas)	\$6.00

COCKTAILS

MARTINI	\$12.00
LEMON DROP	\$12.00
COSMOPOLITAN	\$12.00
TEQUILA SUNRISE	\$12.00
BLOODY MARY	\$12.00
OTHERS	\$12.00

SPIRITS

AMARETTO	\$11.00
BAILEY'S	\$12.00
JACK DANIEL'S	\$13.00
ABERLOUR 12 YEAR SINGLE MALT	\$14.00
JHONNIE WALKER BLACK BLENDED	\$14.00
CAMPARI	\$13.00
SAMBUCCA	\$11.00
BRANDY, Torres Gran Reserva	\$14.00
GRAPPA	\$14.00
LEMONCELLO	\$12.00

18% Gratuity included in parties of six or more • Corkage fee: \$25

*Warning: Contains raw egg. Consuming raw, undercooked or unpasteurized food items may increase your chance of foodborne illness.