

Red Wine Flight

Nord a Sud (north to south)

Masi Bonacosta Valpolicella

This red from the hills of Valpolicella is soft, round and sumptuous on the palate

Renzo Masi Chianti Rufina

Rustic with baked fruit and trademark leather reveal the warm terroir within Chianti

Feudi di San Gregorio Rubrato

The western slopes of Mt Vesuvius delivers ripe dark fruit laden with spices and volcanic minerality

Three 2oz. tastes for 8.50
or
Ask the Sommelier to customize your flight

Sommelier Mondays

*Enjoy award winning wines at
award winning prices.*

*All Regular bottled wine is 50% off
and*

Reserve List wines are 25% Every Monday!!!

Server Pics

25% Off Every Day

Josh - 2006 Castello di Pomino Rosso

"An awesome Italian pinot noir with great notes of cherry and earth. It also has a cool artistic bottle!"

Adam - 2004 Frescobaldi Montesodi Rufina

"A great Chianti from the Frescobaldi Estate with ripe red and black fruit and a stony terroir that complements Dom's Steak Margherita!"



THE LAND OF WINE

One could easily be overwhelmed by the unimaginable quantity of wines available from Italy. If you decided to try it all, and had a bottle a day, it would take over 6 years to sample what is on the market right now. It would certainly be a delicious labor of love. Imagine the pleasant afternoons and good evenings you could have with the sensuous Sangiovese, the noteworthy Nebbiolos, and the amazing Amarones. You'll need help of course and a few good meals to keep your perspective.

Friends should be invited.

Of course, by the time you had accomplished this bacchanalian feat, there would be more wine available. Italy hasn't been producing wines for thousands of years in order to be satisfied with just a few renowned icons that set the standards for the rest of the world. Oh no, winemaking is an art, and Italy is at the forefront of innovation that will create wine unlike any other - this season, next season, and all the rest that follow.

ITALIAN WINE THROUGHOUT THE AGES

In ancient times, before Italy was Italy, this elongated peninsula was known as Oenotria: the land of wine. The very nature of the land itself - the influence of Mediterranean sunshine and mountain air currents on the hill-sides - invited a spontaneous culture of wine. It was almost as if the hills themselves knew what they wanted to do when they raised up. It was easy to convince the natives of this desire. When the prehistoric peoples pressed the wild grapes into juice, as if by magic, it fermented into wine. And so the love affair began - one that persists to this day.

Much later in history, the Romans spread the cult of Bacchus to the far reaches of the empire, developing a flourishing trade in wine throughout the world as they knew it. Even at this time, thousands of years ago, so sophisticated was their knowledge of viticulture and viniculture that their techniques were not equaled again until the 17th or 18th centuries when Italians and other Europeans began to regard the making of wine as a science rather

than mystique.

In the 19th century, the science of winemaking continued to advance. Methods of vinification and ageing were improved. The use of corks to seal strengthened bottles and flasks was introduced which permitted orderly shipping of wine to the far corners of the earth. Simply everyone had developed a taste for wine at this point in time. Since then, names such as Chianti, Barolo, and Valpolicella have become beacons of quality worldwide.

A century ago, several Italian wines were recognized as among the finest of their type. These were mainly Piedmontese and Tuscan reds. White wines, still and sparkling, dry or sweet, merited international respect as well. Also, due to Italy's multifarious climate and terrain, growers complemented their local varieties with foreign vines. Grapes such as Cabernet, Merlot, and Pinot Noir were now being grown next to their Italian cousins with great success.

ITALY'S WINE LAWS AND CLASSIFICATIONS

Since the 1960's, Italy has been reaffirming itself as one of the world's premier producers of quality wines. This renaissance of fine winemaking has been the result of the introduction of the denominazione d'origine controllata laws known by the initials DOC. These laws are applied to specific grape varieties grown in designated zones which are vinified and aged following set methods to meet prescribed standards of color, bouquet, flavor, alcohol, sugar and acid levels. There are now more than 300 DOC appellations, all delimited geographical-

ly. Above and beyond this classification, other wines have been further distinguished as DOCG, the "G" for garantita or guaranteed authenticity of wines of "particular esteem and Italy's most elite regions."

In addition, another classification: indicazione geografica tipica, or IGT, is now being used to indicate particular wines that are typical of a previously unrecognized region or exceptional wines made in nontraditional ways. These wines are always interesting, and often rank among Italy's finest.

WINE TO BE ENJOYED

This wealth of wines may be intimidating. Consumers outside Italy are sometimes bewildered by the vast assortment of regions, names, and grape varieties. Do not be dismayed! Help is available. No matter what

your taste, a little tenaciousness will reward you in unexpected ways. With a healthy appetite and some curiosity, you will unquestionably be able to enjoy one of the richest facets of Italian heritage.

Dive in. Ask questions. Experiment. Most of all, enjoy!

RED WINES BY THE GLASS

ITALIAN	GLASS
Danzante Merlot, Sicily6.50
Renzo Masi Chianti Rufina, Chianti Rufina7.50
Masi Bonacosta Valpolicella Classico, Veneto8.00
Monte Campo Montepulciano d'Abruzzo8.50
Michele Chiarlo Barbera d'Asti "Le Orme" Superiore8.50
Rocca delle Macie Chianti Classico, Tuscany9.50
Poggio al Tufo Rompicollo, Tuscany9.50
Ognissole Primitivo di Manduria, Puglia9.50
Feudi di San Gregorio Rubrato, Campania11.00

DOMESTIC

Trinchero Family Select Cabernet Sauvignon, California7.00
Liberty School Cabernet Sauvignon, Paso Robles8.50
Liberty School Syrah, Paso Robles8.50
Irony Pinot Noir, Monterey9.50

WHITE WINES BY THE GLASS

SPARKLING	GLASS
Lunetta Prosecco, 187ml NV, Veneto7.50

ITALIAN

Danzante Pinot Grigio, Tre Venezie7.50
Fazi Battaglia Verdicchio, Marche8.00
La Cala Vermentino, Sardegna8.50
A Mano Fiano-Greco, Puglia9.50
Nozzole Le Bruniche Chardonnay, Tuscany10.50
Santa Margherita Pinot Grigio, Valadige11.50

DOMESTIC

14 Hands Riesling, Washington State7.50
Raymond Collection Chardonnay, Monterey8.00

PORT

Fonseca Bin 27 Ruby6.50
Taylor Fladgate 10 Year Tawny10.00

➤ ITALIAN RED WINES ➤

Tuscan Reds

Tuscany is Italy's most recognized wine producing region. The most famous Tuscan wine is Chianti, which is made from sangiovese and a small portion of blending grapes. Equally important as Chianti are Rosso & Brunello di Montalcino and the Super Tuscans. The Super Tuscans are non-traditional blends often containing Cabernet and/or Merlot.



CHIANTI ➤

BOTTLE

- 100 Renzo Masi Chianti Rufina DOCG 200730
 101 Rocca delle Macie Chianti Classico DOCG 200638

102 Frescobaldi Chianti Riserva Nipozzano Rufina DOCG 200648

The Nipozzano estate resides at a higher elevation in the Rufina sub region within Chianti and north of Chianti Classico. This cooler plateau yields wines with finesse and a very approachable style that is remarkably consistent vintage to vintage. With this consistency of quality and that it is readily available, it is no surprise that it has made the Wine Spectator's top 100 list for three separate vintages this decade so far.

- 103 Nozzole Chianti Classico DOCG 200457

104 Frescobaldi Montesodi DOCG 200496

There is a 49 acre parcel of land on the Nipozzano estate named called Pelago. Here the soil is low in organic matter, dry and stony with clay and limestone. This is perfect for growing great Sangiovese. By stressing the vines, more nutrients go toward fruit than the foliage development. This also gets the vines to dig deeper providing more of the unique minerality of the terrior. After the grapes are harvested, they are then aged 18 months in small French barriques. This wine is a brilliantly pure expression of the Nipozzano terrior.

ROSSO & BRUNELLO ➤

BOTTLE

- 120 Frescobaldi Rosso di Montalcino DOC 200448
 121 Il Poggione Rosso di Montalcino DOC 200758
 122 Antinori Pian della Vigne Brunello di Montalcino DOCG 2003135
 123 Il Poggione Brunello di Montalcino DOCG 2001155

Tuscan Reds continued...

SUPER TUSCANS

BOTTLE

140 Poggio al Tufo Rompicollo IGT 2007	.38
141 Mazzei Maremma Toscana Serrata di Belguardo IGT 2005	.49
142 Ornellaia Le Volte IGT 2007	.54
143 Castello di Pomino Rosso DOC 2006	.62
144 Lucente IGT 2006	.68
145 Sette Ponti Crognolo IGT 2006	.79

146 Frescobaldi Tenuta di Castiglione IGT 200674

With a blend of 55% Cabernet and 45% Sangiovese, you get a full to medium-bodied wine that is racy and fresh. It has well-integrated tannins supporting crushed currant and berries, leading to a minerally finish exemplifying the estate's terroir. Fantastic quality and very expressive for the money.

147 Ornellaia Le Serre Nuove IGT 2006124

This blend of Cabernet Sauvignon, Merlot, Cabernet Franc and a touch of Petit Verdot is Dan's everyday favorite.

Piedmontese Reds

Piedmont is admired above all else for its red wines, led by the regal Barolo and Barbaresco made from Nebbiolo. The Barolo is full, powerful and brooding while the Barbaresco lends an elegant touch. Up to the north is Gattinara, a lighter version of Barolo. Lastly are Barbera and Dolcetto (medium bodied, fruity and food friendly).



BOTTLE

200 Marchesi di Barolo Barbera d'Alba Ruvei DOC 2006	.34
201 Michele Chiarlo Barbera d'Asti "Le Orme" Superiore DOC 2007	.36
202 Einaudi Dolcetto di Dogliani DOCG 2006	.45
203 Einaudi Dolcetto di Dogliani Vigne Tecc DOC 2006	.55

204 Travaglini Gattinara DOCG 200366

"Cruisin' on the Isle of Capri in the back of a 1957 Fiat stretched limo with the top down is absolutely bellissimo! Dan and Leanne say the squared bottle of wine that is Travaglini Gattinara makes the experience complete. Pop one open and enjoy!"

205 Marchesi di Barolo, Barolo DOCG 2004	.99
206 Poderi Elia Barbaresco Serracapelli DOCG 2003	.105

Venetian Reds

In the hills west of Venice lies the region of Valpolicella. Here the wines are made from Corvina and a small blending amount of Rondinella and Molinara. Valpolicella is smooth and easy drinking while its bigger brother, the Ripasso, is fuller-bodied and richer. The Amarone della Valpolicella is a special wine made of the same blend of grapes, but they are semi-dried for a more intense and silky fruitiness.



BOTTLE

250 Masi Bonacosta Valpolicella DOC 2007	32
251 Masi Campofiorin IGT 2005	36
252 Lonardi Valpolicella Classico Superiore Ripasso 2004	46

253 Tommasi "Ripasso" Valpolicella DOC 200554
 "The "Ripasso" method, fermenting the juice with the leftover skins used for Amarone, gives depth, structure, and a rounded fruitiness that is well balanced. This wine is a great table pleaser for all palates."

254 Masi Costasera Amarone DOC 2005	129
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🌿 LARGE FORMAT WINES 🌿

BOTTLE

290 Rocco delle Macie Chianti Classico, DOCG 2005 5.0L	279
291 Marchesi di Barolo Cannubi, DOCG 2003 1.5L	349

Southern Italy & Sicily

The regions of Italy's south take in the sunwashed vineyards that prompted the ancient Greeks to nickname their colonies Oenotria, the land of wine. Some of the grapes brought to Magna Graecia are still planted today under such names as Aglianico, Greco, Malvasia, Gaglioppo and Moscato.



The Romans in their turn recognized the potential of the slopes that gave them Falernum, Caecubum, Mamertinum and other heady wines that were praised by the poets Horace, Virgil, Pliny the Elder and Columella. They often recorded methods of viticulture and viniculture that included descriptions of how to age and preserve wine and even how to make it bubbly. Major wineries from elsewhere in Italy have been investing in the south where the climate permits quality from year to year at reasonable prices.

	BOTTLE
300 Danzante Merlot, Sicily 200526
301 Monte Campo Montepulciano d'Abruzzo DOC 200733
302 Planeta Le Segreta Rosso IGT, Sicily 200736
303 Ognissole Primitivo di Manduria DOC, Puglia 200639
304 Feudi di San Gregorio Rubrato IGT, Campania 200544

305 Vigne di Mezzo Efesto, Basilicata 2002

79
In the southern region of Basilicata lies a single DOC region named Aglianico del Vulture. A mere ten miles away lay the village of Genzano di Lucania where Dan's grandfather Donato Ciola emigrated from. Drink this wine and share in the family heritage of the Ciola's.

306 Feudi di San Gregorio Taurasi DOCG, Campania 200289
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DOMESTIC RED WINES

	BOTTLE
400 Trinchero Family Select Cabernet Sauvignon, California 200628
402 Liberty School Cabernet Sauvignon, Paso Robles 200734
403 Liberty School Syrah, Paso Robles 200634
404 Niebaum Coppola Blue Diamond Merlot, California 200736
405 Irony Pinot Noir, Monterey 200538
406 Ferrari Carano Siena, Sonoma 200744
407 Oberon Cabernet Sauvignon, Napa 200648
408 Rubicon Edizione Pennino Red Zin Rutherford/Napa 200689	
409 Caymus Cabernet Sauvignon, Napa Valley 2006149

Ciola's Riserva Wine List

World class wines are made in such small quantities that they capture the beauty and essence of the region or terroir they come from. Their yields are painstakingly reduced to concentrate the intensity of flavors and to remove any substandard bunches. The grapes are then hand harvested, pressed and fermented by the best winemakers in Italy and aged in the highest quality oak barriques. When they are ready to be bottled, the highest quality glass and corks are used to preserve their special bounty for many years to come until opened and enjoyed. These wines are of special distinction and deserve a special list of their own.

SUPER TUSCANS

BOTTLE

450 Antinori Tignanello IGT 2005	185
451 Luce IGT 2003	215
452 Sette Ponti Oreno IGT 2006	229
453 Ornellaia IGT 2005	349

BRUNELLO DI MONTALCINO

460 Frescobaldi Brunello di Montalcino DOCG 2004	175
461 Il Poggione Riserva Brunello di Montalcino DOCG 2001	180
462 Luce Brunello di Montalcino DOCG 2003	195
463 Valdicava Brunello di Montalcino DOCG 2001	310

CAMPANIA

470 Feudi di San Gregorio Serpico IGT, Campania 2003	155
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BAROLO

480 Ceretto Bricco Rocce Brunate Barolo DOCG 2004	170
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VENETO

490 Tommasi Amarone DOC 2003	170
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Italian White Wines

Italian whites are as highly regarded in Italy as Italian reds, but they are relatively unfamiliar in America. Each region produces one or more high quality grape varieties. Look for Pinot Grigio and Soave in the north with tropical and stone fruits. In the middle are Verdicchio and Vermentino featuring coastal scents and refreshing acidity. In the south are Greco, Fiano, and Greco yielding more body and great minerality. Chardonnay is also making its appearance from north to south adding a bit of the new world to the old country.

NORTHERN ITALIAN WHITE WINES

BOTTLE

500 Danzante Pinot Grigio IGT, Tre Venezie 200830
501 Fazi Battaglia Verdicchio DOC, Marche 200732
502 Nozzole Le Bruniche Chardonnay IGT, Tuscany 200742
503 Santa Margherita Pinot Grigio DOC, Valadige 200748
504 Antinori Cervaro della Sala IGT, Umbria 200695

SOUTHERN ITALIAN WHITE WINES

BOTTLE

530 Planeta Le Segreta Bianco IGT, Sicily 200633
531 La Cala Vermentino DOC, Sardegna 200834
532 A Mano Fiano-Greco IGT, Puglia 200638
533 Feudi Fiano de Avelino DOCG, Campania 200346
534 Feudi Greco di Tufo DOCG, Campania 200749

ROSATO

BOTTLE

550 Antinori Scalabrone, Bolgheri 200636
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DOMESTIC WHITE WINES

BOTTLE

600 14 Hands Riesling, Washington State 200730
601 Raymond Collection Chardonnay, Monterey 200632
602 Cakebread Chardonnay, Napa 200784

CHAMPAGNE & SPARKLING

BOTTLE

800 Korbel Brut NV, California27
801 Aleri Prosecco Brut NV, Italy48

DESSERT WINE

BOTTLE

900 Feudi di San Gregorio "Privilegio" IGT, Campania 200295
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MIXED DRINKS

Frozen Bellini6.50
Peach Liqueure, Rum, Prosecco and peach nectar served in a wine glass.	
Cosmopolitan7.50
Absolut Citron, Citronge and a splash of cranberry served up in a chilled martini glass.	
Limontini7.50
Limoncello and Tito's Vodka served in a sugar-rimmed martini glass.	
Limonata Martini7.50
Absolut Citron, Limoncello and sweet and sour served in a chilled martini glass.	
Sour Apple Martini8.00
Absolut Citron, Midori, Apple Pucker and sweet and sour served up in a chilled martini glass	
Italian Martini8.00
Belvedere Vodka and Dry Vermouth shaken and served in a martini glass with garlic-stuffed olives.	
Tuaca Lemondrop8.00
Tuaca, Absolut Citron, Limoncello and sweet and sour served in a chilled sugar-rimmed martini glass.	
Positini8.00
Limoncello, Tito's Vodka and cranberry juice served in a chilled martini glass with a lemon twist.	
Dean Martini8.00
Belvedere Vodka, Pama Pomegranate and a splash of pineapple shaken and served in a chilled martini glass.	
Harvey Wallbanger6.50
Tito's Vodka, Galliano and orange juice served on the rocks.	



IMPORTED BEER

Moretti4.25
Peroni4.25
Dos Equis4.25

DOMESTIC BEER

Miller Lite3.25
Budweiser3.25
Bud Light3.25
Coors Cutter (Non-Alcohol)	3.25
Shiner Bock3.25
Coors Light3.25

