Our namesake, Coda di Volpe, comes from a grape only found in Southern Italy. This is not just any grape - it is one that expresses the true landscape and vineyards of the region of Campania.

Meaning ‘Tail of the Fox’, this grape has influenced our entire wine program. Some of the most dynamic wines in the world are being made and bottled from the 6 traditional regions of Southern Italy: Campania, Basilicata, Puglia, Calabria, Sicily and Sardinia.

We look forward to sharing our passion for these regions in every glass we pour.
**SPARKLING & WHITE BY THE GLASS**

**Bubbles**

Sorrentino ‘DoRe’ Sparkling Coda di Volpe 2014 $12
- crisp, floral, dry - a one of a kind type of bubbly
  - Lacyrma Christi del Vesuvio DOC, Campania

Garrubba Brut Rosé NV $12
- 100% Gaglioppo, fresh berries, silky texture
  - Calabria IGT

Terrazze dell’Etna Brut 2012 $15
- 100% Chardonnay, rich, toasty - made in a Champagne method
  - Mt. Etna, Sicily

**White**

Cantina del Taburno Coda di Volpe 2015 $12
- dry tropics, intensely aromatic, U.S. Exclusive for our restaurant!
  - Beneventano IGT, Campania

Marchese Montefusco Pinot Grigio 2015 $11
- fresh peaches, ripe meyer lemon, bone dry
  - Terre Siciliane IGP

Masseria LiVeli Verdeca 2015 $12
- Adriatic sea salt, gingersnap, bosc pear
  - Valle d’Itria IGT, Puglia

Miali Chardonnay 2015 $12
- Toasted pineapple, butterscotch, creamy finish
  - Salento IGP, Puglia

Tenuta Ibidini Insolia 2015 $11
- Floral, crisp green apple, for the fans of Rheingau Riesling
  - Sicily DOC
**Rosé & Red by the Glass**

**Rosé**

Planeta Rosé of Nero d’Avola-Syrah 2015
- $11
- light strawberry, Mediterranean acidity, cut watermelon
- Sicilia DOC

Calabretta Rosé of Gaglioppo 2015
- $13
- cranberry, rich raspberry, rounded mineral finish
- Cirò DOC, Calabria

**Red**

Terre Nere Nerello Mascalese 2014
- $13
- black cherry, cinnamon, the Pinot Noir of Sicily
- Etna Rosso DOC, Sicily

Ca’ del Sarto Nero d’Avola 2014
- $11
- purple plum, black pepper, blueberry preserves
- Sicily IGT

Caparra e Siciliani ‘Solagi’ 2013
- $12
- rosemary, dried cherries, for the Bordeaux lover
- Cirò Rosso Classico DOC

Feudo di San Nicola Primitivo 2014
- $13
- jammy purple berries, smoky oak, cousin of Zinfandel
- Puglia IGT

Agricola Punica ‘Montessu’ Cabernet Blend 2014
- $15
- velvety finish, bold red fruits, from the makers of Sassicaia
- Isola dei Nuraghi IGT, Sardinia

**Red Reserves**

- half glass $14
- full glass $24

COS Cerasuolo 2013
- chocolate covered dried cherry, chipotle spice, herbs, blend of Frappato & Nero d’Avola
- ‘di Vittoria DOCG, Sicily

Bisceglia ‘Gudarra’ Aglianico 2012
- ripe blackberries, smoked meats, cigar box
- ‘del Vulture DOC, Basilicata
Pala Vermentino ‘I Fiori’ 2015
Bartlett pear, wild island herbs, ocean air
Sardinian dialect turned fermentino into present-day Vermentino
Sardegna DOC
$42

Mazzella Biancolella 2014
chopped apples, key lime, sea breeze
from a small island off the coast of Naples, vines right on the sea
Ischia DOC, Campania
$49

Nicola Trabucco ‘16 Marzo’ Falanghina 2014
green apple, bright lemon, volcanic minerality
there is not a grape in Falerno that Nicola has not touched
Falerno del Massico DOC, Campania
$52

Rallo ‘Evrò’ Insolia 2014
tropical, enchantingly exotic, orchids
one of Sicily’s oldest wineries - this bottle named for the first queen of Sicily
Sicilia DOP
$48

Morgante Nero d’Avola Bianco 2014
pineapple, lemon zest, caramel corn
unicorn white wine made from Sicily’s most noble red grape
Sicilia
$48

Ippolito 1845 Pecorello 2014
lilac, white peaches, balance of sea and wildflower
almost extinct, this indigenous grape reappears - possibly the only producer
Calabria IGT
$57

Occhipinti ‘SP68’ 2014
blend of Albanello - Zibibbo, citrus blossom, apricot mist
owner Arianna Occhipinti is one of the world’s rockstar lady winemakers
Terre Siciliane IGT
$59

Cantine di Marzo Greco di Tufo 2014
grated ginger, star anise, rich minerality
dating back to 1647, the family that brought Greco to Tufo
Greco di Tufo DOCG, Campania
$56

Re Manfredi Bianco 2012
70% Muller Thurgau/30% Traminer, intensely floral
in a region not known for white wine, this takes a page from zee Germans
Basilicata IGT
$45

Tenuta Rapitalà ‘Grand Cru’ Chardonnay 2014
rich buttery finish, baked apple, Italian Meursault
Sicilian family with ties to French royalty before and after Le Guillotine
Sicily IGT
$85
**OTHER WHITES**

**ITALIAN & OTHERWISE**

- **La Cappuccina Sauvignon Blanc 2015**
  - $44
  - Veneto IGT
  - Intensely tropical, grapefruit, jalapeno
  - Where Sancerre and Kiwi Sauvignon Blancs go on vacation

- **Bertani Pinot Grigio 2015**
  - $44
  - Venezia Giulia IGT, Friuli
  - Pear skin, rich and dry, true Italian Pinot Grigio
  - A wine not many people know Bertani makes, we discovered on a recent visit

- **Bonci ‘Carpaneto’ Verdicchio 2014**
  - $49
  - Castelli dei Jesi DOC, Marche
  - Freshly picked apricot, chalky minerality, sea influence
  - Arguably the best plot of land for Verdicchio on the planet

- **Terlan Pinot Bianco 2015**
  - $52
  - Terlano DOC, Alto Adige
  - Mandarin orange, grassy, smacked mint, classic wine of the region
  - First vintage of this win was 1928!

- **Matteo Correggia Arneis 2015**
  - $47
  - Roero DOCG, Piemonte
  - Yellow apple, yellow melon, yellow peaches
  - Meaning ‘the little rascal’, Arneis is a pain in the @$$ to grow

- **LaVis ‘Simboli’ Riesling 2014**
  - $47
  - Trentino DOC
  - Sweet orange blossom, quartz minerality, a touch sweet
  - Single vineyard that sits on some of the most mineral rich soil in Europe

- **Tablas Creek Vermentino 2014**
  - $68
  - Paso Robles, CA
  - Honeydew, citrus blossom, guava
  - Tablas Creek were the ones that brought Vermentino to the U.S.

- **Ryme Cellars Fiano 2013**
  - $69
  - Sonoma County, CA
  - Jasmine, white pepper, light smokiness
  - Classic grape of Campania finds its way to California

- **BonAnno Chardonnay 2013**
  - $56
  - Carneros of Napa Valley, CA
  - Asian pear, brioche, caramelized green apple
  - Sees barrel and malolactic fermentation for a big, rich, oaky profile
SPARKLING WINES

Foss Marai ‘Grillaia’ NV
100% Bombino, bright, crisp - the Prosecco of Southern Italy
Puglia IGT
$44

Foss Marai Prosecco NV
lemon tart, white flowers, tickly bubbles
same producer as our sparkling ‘Grillaia’ served by the glass
Valdobbiandene DOC, Veneto
$40

Masseria Campito Asprinio 2013
tropical fruits, diced honeydew melon, huge volcanic influence
basically the only producer of this wine in sparkling form
‘di Aversa DOC, Campania
$59

Feudi di San Gregorio ‘DUBL’ Brut NV
100% Greco, crisp ginger apple acidity, rich yeasty character
the soils of Tufo are quite similar to that of certain areas of Champagne
Vino Spumante di Qualita,
Campania
$99

Murgo Brut Rosé 2010
100% Nerello Mascalese, crushed red berries, bath bubble froth
It’s the Billecart-Salmon of Sicily!
Metodo Classico, Sicily
$79

Vini Iovine ‘Rosso Gragnano’ 2013
smashed red berries, dry finish, for Lambrusco lovers
Penisola Sorrentina DOC, Campania
Blend of native varietals Aglianico, Piedirosso, Sciascinoso
$40

Pedres ‘Dolci Note’ Moscato 2015
white flowers, white peach, lemon marmalade
also available by the glass
Sardinia
$40

Cocchi Brachetto 2015
pressed rose petals, red berries, Bath & Body Works
think of this as the red version of moscato d’asti
d’ Acqui DOCG, Piemonte
$48

Champagne Collet Brut NV
toasted walnuts, bright lemon peel, rich and powerful
classic blend of Pinot Meunier, Chardonnay, Pinot Noir with long aging
Champagne, France
$99
**Rosé & Orange Wines**

### Rosé

**Terredora di Paolo Rosé of Aglianico 2014**
- Blood orange, lush apricot, strawberry
- Small production wine from Aglianico vineyards dedicated to rosé

**Di Giovanna Rosé of Nerello Mascalese 2015**
- Tart cherry, watermelon, freshly cut pine notes
- 100% organic from just outside an old Moroccan settlement

**Argiolas ‘Serra Lori’ Rosato 2015**
- Rich ruby color, blackberry, intensely aromatic
- Blend of native grapes: Monica, Carignano, Cannonau, Bovale

**Cantele Rosato di Negroamaro 2015**
- Passionfruit, aromatic black fruits, lush n’ fruity
- For the red wine drinker that wants to lighten it up every once in a while

### Orange

**COS ‘Ramí Bianco’ 2012**
- Honeyed lemon peel, tobacco leaf, smoked rosemary
- Native blend of Insolia & Greco in a ramato, ancient way

**Pierluigi Zampaglione Fiano 2010**
- Orange zest, candied walnuts, inspired by Don Quixote!
- Made in a natural style so you taste all the deliciousness of raw Fiano

**Radikon ‘Slatnik’ 2013**
- Chardonnay & Friulano, dehydrated apricot, salted almonds
- No producer embodies the true methods of natural wine like Radikon
Just outside of Naples comes some of the most iconic wines of Italy. The shadows and lava of Mount Vesuvius has shaped the soils to offer wines unlike any other region in Italy.

Aglianico is King of Campania, but seek some of the other grapes of this area too!
**RED WINE OF CAMPANIA**

**Montesole Piedirosso 2012**
- $42
- Raspberry jam, purple flowers, soft n' juicy
- Lacryma Christi DOC meaning 'tears of Christ', Lacryma Christi will make you cry tears of joy

**Antica Masseria Venditti ‘Sannio Rosso’ 2013**
- $51
- Red currant, volcanic rocks, 3 dozen roses
- Sannio DOP blend of Aglianico, Olivella, Montepulciano that isn’t actually Montepulciano

**Fattoria Alois ‘Settimo’ 2011**
- $55
- Black cherry, silky tannins, exotic baking spices
- Terre del Volturno IGT 60% Pallagrello Nero, 40% Casavecchia, both wild, native varietals

**Trabucco ‘PrimoAntico’ Primitivo 2014**
- $55
- Jammy blackberry, cracked pepper, the cousin of Zinfandel unusual to see Primitivo on this side of the boot!
- Falerno del Massico DOP

**San Salvatore Aglianico 2012**
- $58
- Juicy plums, Christmas tree needles, perfect for salciccia
- Campania IGP Campania produces the best Bufala Mozzarella in the world - hence the label

**Reale ‘Cardamone’ 2010**
- $60
- Deep purple, red pepper spice, intense black fruits
- Costa d’Amalfi DOC uber-local varietals Per’E Palummo and Trintori di Tramonti

**Moletteri ‘Cinque Querce’ Aglianico 2011**
- $55
- Wood-fired herbs, black pepper, Sumatra coffee
- Irpinia DOC one of the top CRU of Aglianico that reminds of old Barolo

**Feudi di San Gregorio Aglianico 2010**
- $75
- Vast but refined tannins, 9 different types of berries, black tea
- Taurasi DOCG the iconic village for Aglianico - rivals the best Chateauneuf’s of France

**Montevetrano 2012**
- $155
- Black currant, pipe tobacco, aged leather
- Colli di Salerno IGP blend of Cabernet, Aglianico, Merlot, Campania’s most collectible wine
The region that is always forgotten by wine lovers and even most Italians! Aglianico from the Vulture DOC offers a rounder, more chalky version of the most famous grape from Southern Italy.

Try one from Campania and Basilicata to see which team you are on!
Bisceglia ‘Terra di Vulcano’ Aglianico 2013
$44
forest floor, fresh jammy blackberry, cigar smoke
100% Aglianico that sees no time in oak - only stainless steel
‘del Vulture DOC

Bisceglia ‘Tréje’ 2013
$56
red currants, silky tannins, modern style for the region
Trije means three in local dialect, for the blend of Aglianico, Merlot, and Syrah
Basilicata IGT

Pasternoster ‘Synthesi’ Aglianico 2012
$60
licorice, black pepper spice, for fans of Syrah
the perfect wine for lamb, boar, salumi
‘del Vulture DOC

Elena Fucci ‘Titolo’ Aglianico 2013
$72
roasted meats, sun-dried raspberries, big silky tannins
Elena dedicates her entire winery to just this wine - see why!
‘del Vulture DOC

Bisceglia ‘Gudarrà’ Aglianico 2012
$96
intense black cherry, holiday spices, cremé de cassis
100% Aglianico - also available by the glass!
‘del Vulture DOC

Bisceglia ‘Gudarrà Riserva’ Aglianico 2007
$125
volcanic soil notes, complex dark fruit, their top bottling
Gudarrà means “to be enjoyed” - we think you will see why
‘del Vulture DOC
Not just the land of mafioso, this region surrounded by the sea has the most Greek influence to its culture and its wine!

Bold, sun-ripened wines that are some of the closest to the fruit-forward wines from California
# Red Wine of Puglia

**Masseria LiVeli Susumaniello 2014**
- $56
- **Salento IGT**
- **Bing cherry, strawberry-rhubarb, velvety smooth**
- Ancient Greek varietal that reminds of a blend of Pinot Noir and Grenache

**Luccarelli Negroamaro 2015**
- $45
- **Puglia IGP**
- **Dried currants, herbaceous, touch of amarena cherry**
- 100% Negroamaro which translates to “bitter black”

**Masseria Surani ‘Ares’ 2013**
- $40
- **Puglia IGT**
- **Black cherry, raspberry preserves, cinnamon spice**
- Blend of Primitivo, Negroamaro, Cabernet, owned by the Tomassi family

**Masseria La Sorba ‘Fumac’ NV**
- $53
- **Murgia Rosso IGT**
- **Boysenberry jam, bold blackberry, red pepper**
- The Southern Italian version of ‘The Prisoner’

**Tormaresca ‘Torcicoda’ Primitivo 2013**
- $60
- **Salento IGT**
- **Dried currants, herbaceous, touch of amarena cherry**
- The first wine from Puglia to be on Wine Spectator’s Top 100!

**Santa Lucia ‘Le More’ Riserva 2012**
- $75
- **Castel del Monte DOC**
- **Ruby red, sage, tobacco leaf - for fans of the Rhone**
- 100% Uva di Troia - ‘The Grape of Troy’ the home of this ancient grape

**Botromagno ‘Pier delle Vigne’ 2011**
- $93
- **Murgia IGP**
- **Wild red berries, bittersweet chocolate, caramelized oak**
- Aglianico and Montepulciano blend that is a Napa Cab lover’s best friend
If you have never tried the grape Gaglioppo, you are in for a treat. Dry, thin-skinned, this is the Barolo of the South.

The majority of the vineyards in Calabria come from the eastern side in a village called Cirò. See how this ancient capital produces some very royal wines.
**RED WINE OF CALABRIA**

**Casa Comerci ‘Rosina’ 2013**  
$64  
very delicate and light, strawberry, rose petal  
100% Magliocco Canino - straight up unicorn grape  
Calabria IGP

**Statti 2014**  
$40  
sun-drenched berries, fresh, juicy patio wine  
blend of Gaglioppo, Greco Nero and Nerello Cappuccio  
Lamezia DOC

**Ippolito 1845 Calabrise 2013**  
$54  
purple plums, white pepper, velvety smooth  
100% Calabrise thought to be lost, the indigenous name for Nero d’Avola  
Calabria IGT

**Caparra e Siciliani ‘Solagi’ 2013**  
$48  
100% young vine Gaglioppo, dried berries, for the Bordeaux lover  
extremely traditional producer that has ties to this area for hundreds of years  
Cirò Rosso Classico DOC

**Du Cropia ‘Serra Sanguigna’ 2012**  
$63  
punch packed plums, very dry and rustic, one of a kind  
funky blend of Gaglioppo with Malvasia Nera and Greco Nero  
Calabria IGT

**Ippolito 1845 ‘Ripe del Falco’ 2002**  
$99  
black raspberry, truffle, dried exotic spices  
100% Gaglioppo that reminds of great aged Burgundy  
Cirò Riserva DOC

**Librandi ‘Gravello’ 2011**  
$80  
cassis, roasted coffee beans, intense cedar notes  
a Super-Calabrian blend of Gaglioppo and Cabernet Sauvignon  
Val di Neto IGT
Arguably no other culture in Italy is so fiercely regional.
Who can blame them - as Sicily offers some of
Europe’s most beautiful coastline.

From Mt. Etna to Marsala and everything in between, these wines go
from light and fruity to powerful and modern
<table>
<thead>
<tr>
<th><strong>Valle dell’ Acae Il Frappato 2014</strong></th>
<th><strong>$48</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td><em>juicy red berries, baking spice, very light and floral</em></td>
<td>Vittoria DOC</td>
</tr>
<tr>
<td><em>all stainless steel to maximize freshness - great for crudo</em></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Benanti ‘Il Monovitigni’ Nerello Cappuccio 2013</strong></th>
<th><strong>$75</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td><em>high acid, very dry bright red fruit, Pino lovers should take a leap</em></td>
<td>Terre Siciliane IGT</td>
</tr>
<tr>
<td><em>one of the only 100% Nerello Cappuccio bottlings out there</em></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Frank Cornelissen ‘Contadino Rosso’ 2014</strong></th>
<th><strong>$72</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td><em>crushed violets, a bit funky, Nerello Mascalese and other indigenous grapes</em></td>
<td>Terre Siciliane IGT</td>
</tr>
<tr>
<td><em>one of the most unique wines on the planet - completely natural winemaking</em></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Gulfi ‘Nerojbleo’ Nero d’Avola 2010</strong></th>
<th><strong>$52</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td><em>intense red fruit, dry but approachable, smoke meats</em></td>
<td>Ragusa, Sicily IGT</td>
</tr>
<tr>
<td><em>100% Nero d’Avola from 3 organic, biodynamic estate vineyards</em></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Di Giovanna “Helios’ 2013</strong></th>
<th><strong>$65</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td><em>mulberry, velvety texture, red pepper flakes</em></td>
<td>Sambuca, Terre Siciliane IGP</td>
</tr>
<tr>
<td><em>blend of Nero d’Avola and Syrah that is a mini Rhone copycat</em></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Terrazze dell’Etna ‘Cratere’ 2010</strong></th>
<th><strong>$59</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td><em>black cherry, dried tobacco, cocoa powder</em></td>
<td>Mt. Etna, Sicily IGT</td>
</tr>
<tr>
<td><em>one of a kind blend of Nerello Mascalese and Petit Verdot</em></td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Tenuta di Castellaro ‘Nero Ossidiana’ 2012</strong></th>
<th><strong>$92</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td><em>blend of Corinto, Nero d’Avola, Native vines, unfiltered</em></td>
<td>Isle of Lipari, Sicily IGT</td>
</tr>
<tr>
<td><em>from this small island comes loads of volcanic flavors and structure</em></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Passopisciaro ‘Guardiola’ Nerello Macalese 2011</strong></th>
<th><strong>$135</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td><em>screams intense red fruit, blood orange, bitter almond</em></td>
<td>Mt. Etna, Sicily IGT</td>
</tr>
<tr>
<td><em>old vineyard site thought to be lost to 1947 volcanic eruption</em></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Donnafugata ‘Tancredi’ 2011</strong></th>
<th><strong>$85</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td><em>black currant, licorice, bold smoky notes</em></td>
<td>Sicily IGP</td>
</tr>
<tr>
<td><em>Cabernet Sauvignon, Nero d’Avola, Tannat - a big boy</em></td>
<td></td>
</tr>
</tbody>
</table>
The history of Sardinia (Sardegna) is filled with invading influences from every ancient and modern power known to man.

Locally, the grape Cannonau is said to be the varietal with the highest healthful properties of any grape.

DRINK CANNONAU - LIVE FOREVER!
**RED WINE OF SARDINIA**

**Cardedu ‘Praja’ Monica 2014**

- $55
- Maraschino cherry, juicy with low tannins, satin finish
- ‘di Sardegna DOC
- Praja means beach in local dialect, a good bet it will go with seafood!

**Mura ‘Cortes’ Cannonau 2014**

- $52
- Fresh cherry, dried Italian herbs, rocky minerality
- ‘di Sardegna DOC
- Scientists say that Cannonau has the highest polyphenols of any grape

**Santadi ‘Grotto Rosso’ Carignano 2012**

- $48
- Crushed rose petals, licorice whips, mellow tannins
- ‘del Sulcis DOC
- Same grape as Carignan that you find in Southern France and Priorat, Spain

**Pala Cannonau Riserva 2013**

- $68
- Fine spicy notes, black raspberry, limestone/clay soil notes
- ‘di Sardegna DOC
- Multiple winner of Tre Biccheri - the top wine award in Italy

**Argiolas ‘Iselis Rosso’ 2010**

- $75
- Monica, Carignano, Bovale Sardo blend, massive French oak presence
- Isola dei Nuraghi IGT
- One of the most intense wines on the island, funds hospitals in the Congo

**Agricola Punica ‘Montessu’ 2013**

- $56
- Cabernet fills the palate on this very modern Super-Sardinian
- Isola dei Nuraghi IGT
- The baby brother of the Barrua from Tenuta San Guido and Santadi

**Agricola Punica ‘Barrua’ 2012**

- $100
- Mostly Carignano blend, hugely intense fruit, big bro to the Montessu
- Isola dei Nuraghi IGT
- When Santadi and Sassicaia get together, expect big and bold - 10th Anniversary
# Reds of Northern Italy

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Price</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Alois Lageder Pinot Noir 2013</td>
<td>$65</td>
<td>soft red fruit, elegant tannins, touch of baking spice\nfoundered over 150 years ago, one of the Dolomiti’s top producers</td>
</tr>
<tr>
<td>Agriverde Montepulciano 2015</td>
<td>$40</td>
<td>juicy purple plum, white pepper, blackberry jam\n‘d Abruzzo DOC\none of the leaders in organic wine production in Northern Italy</td>
</tr>
<tr>
<td>Scavino 2012</td>
<td>$95</td>
<td>100% Nebbiolo, feminine style, young red fruits\ngrapes sourced from some of Barolo’s top Cru vineyards</td>
</tr>
<tr>
<td>Cafaggio ‘Single Estate’ 2013</td>
<td>$50</td>
<td>100% Sangiovese, red fruit, leather, elegantly dry\none of Chianti’s top estates, bottling this wine just for us</td>
</tr>
<tr>
<td>Vie Cave Malbec 2011</td>
<td>$63</td>
<td>big bold spices, blackberry jam, cloves\none of few 100% Malbec bottlings in Italy</td>
</tr>
<tr>
<td>Uccelliera ‘Rapace’ 2012</td>
<td>$89</td>
<td>Sangiovese with Cabernet &amp; Merlot, big oak notes, black fruits\nthis fantastic Brunello producer made a Super, Super Tuscan</td>
</tr>
<tr>
<td>Bertani Amarone 2006</td>
<td>$125</td>
<td>dried raspberry, saddle leather, satin finish\ndella Valpolicella DOC, Veneto\nclassic blend of Corvina, Rondinella, Corvinone that gets better with age</td>
</tr>
</tbody>
</table>
Southern Italian Grapes

American Soil

Broc Cellars Nero d’Avola 2014
100% Nero d’Avola, a touch funky, natural wine, naturally yummy
Sicily’s main grape finds its way to the California coast

Cana’s Feast Primitivo 2013
purple berries, cedar planks, dry finish
the cousin of Zinfandel but these are cuttings from way down South in Puglia

Foxen ‘Volpino’ 2012
blend of Sangiovese & Merlot, Super Tuscan influence, California ripeness
makes sense we would stock Volpino - “the little fox”

Giornata Aglianico 2013
juicy, jammy, big bold blue fruit with touches of spice
from the famed French Camp vineyard known for some fantastic soils

Classic American Reds

Lemelson ‘Six Vineyards’ 2013
truffles, pine and raspberry, where Burgundy meets America
combining some of the best Pinot fruit in Oregon to complete the puzzle

Chelsea Goldschmidt Merlot 2014
violet nose, dry and bold, black pepper spice
daughter of famed winemaker Nicholas Goldschmidt gets a crack at some great fruit

Ridge ‘East Bench’ Zinfandel 2014
blueberry pie, incredible structure, green pepper
Ridge is responsible for some of the oldest vines in America - a classic stunner

Steltzner Cabernet Sauvignon 2012
classic Stag’s Leap structure, black fruits, huge oak notes
Steltzner recently sold their winery so this is a limited run on the list
## Aperitivi e Licori

<table>
<thead>
<tr>
<th>Drink</th>
<th>1oz</th>
<th>2oz</th>
</tr>
</thead>
<tbody>
<tr>
<td>Aperol</td>
<td>$6</td>
<td>$9</td>
</tr>
<tr>
<td>Campari</td>
<td>$6</td>
<td>$9</td>
</tr>
<tr>
<td>Cardamaro</td>
<td>$6</td>
<td>$9</td>
</tr>
<tr>
<td>Chartreuse Green</td>
<td>$10</td>
<td>$12</td>
</tr>
<tr>
<td>Chartreuse Yellow</td>
<td>$8</td>
<td>$10</td>
</tr>
<tr>
<td>Grand Marnier</td>
<td>$10</td>
<td>$12</td>
</tr>
<tr>
<td>Limoncello CH</td>
<td>$6</td>
<td>$9</td>
</tr>
<tr>
<td>Limoncello Palini</td>
<td>$6</td>
<td>$9</td>
</tr>
<tr>
<td>Malort</td>
<td>$5</td>
<td>$8</td>
</tr>
<tr>
<td>Mirto - Argollas Tremontis</td>
<td>$6</td>
<td>$8</td>
</tr>
<tr>
<td>Tempus Fugit Gran Classico</td>
<td>$6</td>
<td>$9</td>
</tr>
<tr>
<td>Sambuca Luxardo</td>
<td>$6</td>
<td>$9</td>
</tr>
<tr>
<td>Suze Gentiane</td>
<td>$6</td>
<td>$9</td>
</tr>
<tr>
<td>Tagliata</td>
<td>$x</td>
<td>$x</td>
</tr>
</tbody>
</table>
Amari  $6 for 1oz | $9 for 2oz

Amaro Lucano  Pisticci, Basilicata
Averna  Caltanissetta, Sicily
Cynar  Sicily
Fernet Branca  Milano
Fernet Dogma  Chicago
Fernet Branca Menta  Milano
Meletti  Le Marche
Monetenegro  Bologna
Nardini  Bassano, Veneto
Zucca  Milano

Grappa  2oz pours

Nardini  $12
Picpoul, Cabernet, Merlot, Tocai  Bassano del Grappa, Veneto

Poli Miele  $9
grappa with acacia honey  Schiavon, Veneto

Poli Elegante  $12
Pinot noir  Schiavon, Veneto

Poli Sarpa Barrique  $9
barrel-aged Merlot & Cabernet  Schiavon, Veneto
**Southern Sweets**

$10

**Like Asti?**

Pedres ‘Dolci Note’ Moscato 2015  
*white flowers, white peach, lemon marmalade*  
*Sardinia IGT*  
*about 1/1000 the bubbles of champagne, lightly sweet*

**Like Sauternes?**

Mastroberadino ‘Melizie’ Fiano 2012  
*apricot jam, dried golden raisins, liquid gold*  
*Irpinia DOC*  
*air-dried grapes from some of the finest vineyards in Campania*

**Like Tokaji?**

Donnafugata ‘Ben Rye’ 2013  
*100% Zibibbo, dried figs, honey, poached peaches*  
*Passito di Pantelleria DOC*  
*the island where time stops*

**Like Ruby Port?**

Falesco ‘Pomele’ 2015  
*jammy berries, plush plum, dark chocolate*  
*Lazio IGT*  
*100% Aleatico, a grape you may never see again*

**Like Vinsanto?**

Botromagno ‘Gravisano’ 2008  
*100% Malvasia, candied apricot, toffee, coffee*  
*Murgia IGT*  
*sun-dried for 35 days then into barrel for over 3 years*

**Like Tawny Port?**

Marco de Bartoli ‘Miccia’ 5-yr  
*100% Grillo, roasted chestnuts, caramel*  
*Marsala Superiore DOC*  
*arguably Sicily’s finest Marsala producer*