

PIZZA (11")

*PIZZA GROTTHERITA 18.95 TOMATO SAUCE, FRESH MOZZARELLA, BASIL	*PIZZA PEPPERONI 19.95 TOMATO SAUCE, MOZZARELLA, PEPPERONI	PIZZA BIANCA 19.95 RICOTTA CHEESE AND MOZZARELLA
*PIZZA PROSCIUTTO 19.95 TOMATO SAUCE, MOZZARELLA, PROSCIUTTO.	*PIZZA SUPREMA 21.95 TOMATO SAUCE, MUSHROOMS, ONIONS, OLIVES, MOZZARELLA	ADD CHICKEN MILANESE \$6.95 SHRIMP \$9.95 BURRATA \$9.95 SAUSAGE \$3.95
*PIZZA PRIMAVERA 21.95 RICOTTA CHEESE, MOZZARELLA, MUSHROOMS, BROCCOLI, SPINACH		

ANTIPASTI, SOUP & SALAD

*GARLIC BREAD  8.95 FRESH BREAD BAKED ON PREMISES WITH GARLIC, PARMESAN, AND PARSLEY, SERVED W MARINARA/ ADD MELTED MOZZARELLA. + \$2	*MOZZARELLA STICKS  13.95 FRIED MOZZARELLA SERVED WITH MARINARA SAUCE.
BRUSCHETTA  9.95 TOMATO, ONIONS, BASIL.	*RICE BALLS 14.95 PROSCIUTTO, PEAS, SAFFRON, AND MOZZARELLA WITH CHIPOTLE MAYO SAUCE
*MOZZARELLA CAPRESE  18.95 FRESH BURRATA-MOZZARELLA, GRAPE TOMATO, BASIL IN A BALSAMIC VINAIGRETTE	ZUPPA DI MUSSELS 17.95 MARINARA SAUCE, FRA DIAVOLO OR WHITE WINE SAUCE
CHICKEN FINGERS 16.95 SERVED WITH FRENCH FRIES.	INSALATA MISTA  15.95 MESCLUN SALAD, SLICED TOMATO, RED ONION IN A BALSAMIC VINAIGRETTE
FRIED CALAMARI 19.95 CHOICE OF MARINARA SAUCE OR CHIPOTLE MAYO	*INSALATA CAESAR 15.95 CLASSIC CAESAR DRESSING WITH CROUTONS AND SHAVED PARMESAN CHEESE.
*EGGPLANT ROLLATINI  18.95 STUFFED WITH RICOTTA CHEESE, SERVED OVER MARINARA SAUCE	ROMAINE SALAD  15.95 TOMATO, LETTUCE, ONION IN A LEMON DRESSING
*BAKED CLAMS 18.95 STUFFED WITH BREADCRUMBS, LEMON WHITE WINE SAUCE	*KALE SALAD  16.95 KALE, DRIED CRANBERRIES, WALNUTS, TOMATOES, ONION, LEMON DRESSING, SHAVED PARMESAN.
*HOT ANTIPASTI FOR 2 PEOPLE 39.95 SHRIMP, BAKED CLAMS, EGGPLANT ROLLATINI, SPIEDINI	*FRIED MOZZARELLA 17.95 LAYERS OF MOZZARELLA AND BREAD WITH ANCHOVY AND CAPER SAUCE (AKA SPIEDINI ALA ROMANA)
MINISTRONE SOUP  12.95 LIGHT TOMATO AND VEGETABLES	
*STRACCIATELLA EGG DROP SOUP 12.95 CHICKEN BROTH, SPINACH, PARMESAN CHEESE	



ADDITION TO ANY SALAD: CHICKEN GRILLED OR MILANESE \$6.95, SAUSAGE \$6.95, GRILLED SHRIMP +\$9.95

SEAFOOD

GROTTA'S TWIN LOBSTER TAILS 49.95 5OZ. ON CAST IRON (SIZZLING) WITH GARLIC ROSEMARY BUTTER, SERVED WITH SPINACH AND CROQUETTE	SEAFOOD FRA DIAVLO 34.95 SHRIMP, MUSSELS AND CALAMARI, OVER LINGUINE WITH HOMEMADE SPICY MARINARA SAUCE
TWIN LOBSTER TAILS FRA DIAVLO 49.95 5OZ. SERVED OVER LINGUINE IN A SPICY RED SAUCE.	FRESH ATLANTIC SALMON 29.95 GRILLED AND SERVED SPINACH AND CROQUETTE.
SHRIMP SCAMPI 28.95 LEMON BUTTER GARLIC WHITE WINE SAUCE, OVER LINGUINE	RISOTTO PESCATORE 34.95 SHRIMP, CALAMARI, CLAMS, MUSSELS, WHITE WINE LIGHT TOMATO SAUCE. ADD LOBSTER TAIL +\$15
FILET OF SOLE FRANCHAISE 27.95 SOLE IN A LEMON BUTTER WHITE WINE SAUCE, SERVED WITH SPINACH AND CROQUETTE.	*BASA OREGANATA 23.95 WHITE FILET OF FISH IN LEMON WHITE WINE SAUCE AND TOPPED WITH BREADCRUMBS SERVED WITH ROASTED POTATO AND SAUTÉED BROCCOLI.
LINGUINE & CLAMS 28.95 CLASSIC PREPARATION, CHOICE RED OR WHITE	

HOMEMADE PASTA


(WE TAKE PRIDE IN OUR FRESH HOMEMADE PASTA, AND WE USE 100% SEMOLINA DURUM FLOUR)

*FETTUCINI ANY SAUCE  23.95 POMMODORO, VODKA, BOLOGNESE, ALFREDO	*CANELLONI 24.95 PRE-ROLLED TUBULAR SHAPED PASTA, STUFFED WITH GROUND PORK AND BEEF, SPINACH AND ONIONS
*FETTUCINI GAMBERI 29.95 HOMEMADE, WITH SHRIMP IN CREAM SAUCE	*MANICOTTI  23.95 PRE-ROLLED TUBULAR SHAPED PASTA FILLED WITH FOUR CHEESE, SERVED ON POMODORO SAUCE
*FOUR CHEESE RAVIOLI  23.95 RICOTTA, PACORINO, MOZZARELLA AND PARMESAN CHEESE WITH ANY SAUCE: POMMODORO, VODKA, BOLOGNESE, ALFREDO	*GNOCCHI PESTO ROSSO  24.95 PESTO AND TOMATO SAUCE
*LASAGNA CLASSICO 24.95 FAMILY MEAT RECIPE, (PORK AND BEEF), SICILIAN STYLE	*GNOCCHI ANY SAUCE  23.95 POMMODORO, VODKA, BOLOGNESE OR ALFREDO

ADDITION TO ANY PASTA: CHICKEN, GRILLED OR MILANESE \$6.95, SAUSAGE \$6.95, GRILLED SHRIMP \$9.95

CLASSIC ITALIAN PASTA

(WHOLE WHEAT SPAGHETTI AND GLUTEN FREE PENNE SUBSTITUTIONS AVAILABLE ON REQUEST ADD \$4.00)

*SPAGHETTI CARBONARA 22.95 CHOPPED SMOKED PANCETTA AND PARMESAN CREAM SAUCE.	*PENNE ALLA VODKA 19.95 CREAMY PINK SAUCE
*OLD FASHION BAKED ZITI 20.95 LIGHT TOMATO SAUCE, RICOTTA, AND MELTED MOZZARELLA.	PENNE ARABIATTA 18.95 SPICY MARINARA SAUCE
*SPAGHETTI BOLOGNESE 20.95 HOMEMADE MEAT SAUCE (PORK AND BEEF) TOUCH OF MARINARA	LINGUINI MARINARA  18.95 CHUNKY TOMATO SAUCE WITH GARLIC AND BASIL
*SPAGHETTI MEATBALLS 22.95 MEATBALLS (PORK AND BEEF), MARINARA SAUCE.	*MUSHROOM RISOTTO 24.95 MUSHROOMS, BUTTER, PARMESAN CHEESE, TRUFFLE OIL

MEAT, POULTRY AND SIDES

GROTTA'S AGED RIB-EYE 54.95 16 OZ. AGED U.S.D.A PRIME RIB EYE, SAUTÉED ON CAST IRON (SIZZLING) WITH GARLIC-ROSEMARY BUTTER, SPINACH, AND CROQUETTE.	*CHICKEN PARMIGIANA 23.95 HOMEMADE MARINARA SAUCE, MELTED MOZZARELLA, SERVED WITH ROASTED POTATO AND BROCCOLI
GRILLED AGED RIB-EYE 54.95 16 OZ. AGED U.S.D.A PRIME RIB EYE AND FRENCH FRIES	CHICKEN FRANCHAISE 22.95 LEMON BUTTER WHITE WINE SAUCE, ROASTED POTATO AND BROCCOLI.
CHICKEN MARSALA 22.95 MARSALA WINE AND MUSHROOMS, ROASTED POTATO, BROCCOLI	GRILLED PORK CHOPS 24.95 ROASTED POTATO AND BROCCOLI.
	PORK CHOPS IL PEPE 26.95 IN A WHITE WINE BROWN SAUCE WITH HOT CHERRY PEPPERS, ROASTED POTATO, AND BROCCOLI

* ITEM PREPARED WITH CHEESE  VEGETARIAN

SAUTÉED SPINACH 9.95 FRENCH FRIES 8.95 SAUTÉED BROCCOLI 9.95 SAUTÉED MUSHROOMS 9.95

IF YOU HAVE FOOD ALLERGY, PLEASE NOTIFY US!

WELCOME TO LITTLE ITALY, NYC



LUNCH



PRIX-FIXE AND SPECIALS

EVERY DAY \$17.⁹⁵ 12^{PM}-5^{PM}

ONE COURSE

SELECT ONE MAIN ITEM AND ONE SIDE PASTA.

CHICKEN PARMIGIANA

TOMATO SAUCE AND MOZZARELLA

CHICKEN FRANCHISE

LEMON - BUTTER SAUCE

PORK SCALOPPINI

SAUTÉED WITH BUTTER AND WHITE WINE.

BASA OREGANATA

WHITE FILET OF FISH IN LEMON WHITE WINE SAUCE AND TOPPED WITH BREADCRUMBS

PENNE GARLIC AND OIL

SEASONED DELICATELY

PENNE ALLA VODKA

TOMATOES, CREAM AND VODKA

PENNE MARINARA

CHUNKY TOMATO SAUCE WITH GARLIC AND BASIL

PENNE ARABIATTA

SPICY MARINARA SAUCE

LUNCH ADDITIONS (+)

MINISTRONE SOUP

LIGHT TOMATO AND VEGETABLES

8.95

INSALATA MISTA

MESCLUN SALAD, SLICED TOMATO, RED ONION IN A BALSAMIC VINAIGRETTE

8.95

INSALATA CAESAR

CLASSIC CAESAR DRESSING. ANCHOVY, CROUTONS, TOPPED WITH SHAVED PARMESAN CHEESE

8.95

ROMAIN SALAD

TOMATO, LETTUCE, ONION IN A LEMON DRESSING

8.95

MOZZARELLA STICKS

FRIED MOZZARELLA SERVED WITH MARINARA SAUCE.

8.95

FRENCH FRIES

5.95

ROASTED POTATO

5.95

SAUTÉED BROCCOLI

5.95

BREAKFAST MON-FRI \$16.⁹⁵

BRUNCH SAT-SUN \$18.⁹⁵

10:00AM-3:00PM WITH AMERICAN COFFEE

MIMOSA GLASS \$5 OR CARAFE \$25, BLOODY MARY \$10

EGGS FLORENTINE

ENGLISH MUFFINS, PROSCIUTTO, SPINACH, POACHED EGGS, AND HOLLANDAISE SAUCE WITH MESCLUN SALAD.

SMOKED SALMON BENEDICT

ENGLISH MUFFINS, SMOKED SALMON, POACHED EGGS, AND HOLLANDAISE SAUCE WITH MESCLUN SALAD.

OMELET

MUSHROOMS, SPINACH, AND MOZZARELLA CHEESE, SERVED WITH MIXED SALAD.

BREAKFAST SPECIAL

EGGS OF ANY STYLE, BACON OR SAUSAGE, AND TOAST WITH FRENCH FRIES.

EGGS STYLE:

SUNNY SIDE UP, POACHED, FRIED, SCRAMBLED, OVER EASY-MEDIUM-WELL.

NY BREAKFAST SANDWICH

BRIOCHE BUN WITH BACON OR SMOKED SALMON, EGGS, MOZZARELLA CHEESE AND MIXED SALAD

KALE SALAD

KALE, DRIED CRANBERRIES, WALNUTS, TOMATOES, ONION, LEMON DRESSING, SHAVED PARMESAN, BACON BITES

FRENCH TOAST

HOMEMADE CHALLAH BREAD, BERRIES, AND MAPLE SYRUP

BUTTERMILK PANCAKE

TOPPED WITH BERRIES AND MAPLE SYRUP.

SIDE:

BACON 5, SMOKED SALMON 6, FRENCH FRIES 8, EGG 3, MUFFIN 3, WHITE TOAST

NO SUBSTITUTIONS! [IF YOU HAVE FOOD ALLERGY, PLEASE NOTIFY US!](#)

Lunch Special / Prix-Fixe / Brunch not available on Holidays and between Christmas and New Years!

DESSERT

TIRAMISU	10.95
LADYFINGER COOKIES SOAKED IN ESPRESSO AND LAYERED WITH MASCARPONE CREAM	
FRIED OREOS	9.95
DIPPED INTO PANCAKE BATTER AND FRIED	
TARTUFO OF THE DAY	9.95
MADE WITH CREAMY ICE CREAM CENTERED WITH SLICED NUTS AND CHERRY, THEN WRAPPED IN BITTERSWEET CHOCOLATE	
CLASSIC CANNOLI	9.95
STUFFED WITH RICOTTA AND MASCARPONE CREAM	
CREME BRULÉ	10.95
CLASSIC FRENCH VANILLA CUSTARD	
CLASSIC ITALIAN CHEESECAKE	9.95
MADE WITH ITALIAN RICOTTA CHEESE	
CHOCOLATE MOUSSE CAKE	10.95
LIGHT, AIRY, AND CREAMY, TOPPED WITH SHAVED CHOCOLATE	

AFTER DINNER

ITALIAN COFFEE

AMERICANO AND STREGA TOPPED WITH WHIPPED CREAM

CHOCOLATE COFFEE

AMERICANO, GODIVA CHOCOLATE LIQUOR, TOPPED WITH WHIPPED CREAM

NUTTY IRISHMAN

AMERICANO, JAMESON, FRANGELICO, BAILEYS TOPPED WITH WHIPPED CREAM

AMARETTO DISARONNO

AMARO MONTENEGRO

AVERNA AMARO SICILIANO

DOM BENEDICTINE B&B LIQUEUR

FERNET BRANCA

FONSECA 10 YEAR TAWNY PORT

FRANGELICO LIQUEUR

GALLIANO L'AUTENTICO LIQUEUR

GRAPPA MOSCATO

HEERING CHERRY LIQUEUR

LIMONCELLO DI CAPRI

LIQUORE STREGA

SAMBUCA ROMANA

CARPANO ANTICA FORM VERMOUTH ROSSO

T. FERTUNA VERMOUTH ETRUSCO BIANCO

GROTTA AZZURRA

WINE & DRINK LIST

WINE BY GLASS

WHITE AND ROSE:

PINOT GRIGIO, Lumina Ruffino, Italy	12/39
CHARDONNAY, Bramito, Antinori, Italy	16/52
SAUVIGNON BLANC, Little Sheep, New Zealand	14/42
SAUVIGNON BLANC, Lawn Chair, Spain	11/36
MOSCATO (sweet), Villa Pozzi, Italy	12/39
RIESLING (sweet), J.Baumer, Germany	12/39
ROSE Rose, Bodegas San Martin, Spain	11/36
ROSE, Lavendette, France	14/42
GAVI d.o.c.g, Coppo La Rocca, Italy	14/42
TOSCANA BIANCO, Villa Antinori, Italy	15/43

RED:

MONTEPULCIANO RISERVA, Moni Guidi, Italy	14/42
CHIANTI, Tomaiolo, Italy	12/39
SANGIOVESE, Maremma Toscana D.O.C.	12/40
NERO D'AVOLA, Tordeigiganti, Italy	12/39
CABERNET SAUV, Eagle&Plow, Columbia Valley	12/39
PINOT NOIR, Monte Degli, Italy	14/42
PRIMITIVO, San Marzano Il Pumo, Italy	12/39
VALPOLICELLA RIPASSO DOC, Torre Mastio, Italy	14/42
TOSCANA ROSSO, Villa Antinori, Italy	15/45

COCKTAILS

GROTTA'S SANGRIA 14/45

HOMEMADE RED OR WHITE SANGRIA

HUGO SPRITZ 14

ELDERFLOWER LIQUOR, PROSECCO, SPLASH OF CLUB SODA.

ESPRESSO MARTINI 15

VODKA, DARK CREAM DE CACAO, KAHLUA, LIQUOR 43, ESPRESSO RISTRETTO.

LIMONCELLO MOJITO 15

BACARDI WHITE, LIMONCELLO, LEMONS, FRESH MINT AND SODA

IL MOJITO CLASSICO 14

BACARDI WHITE RUM, LIMES, MINT LEAVES

SUMMER WIND 14

VODKA, APEROL, GRAPEFRUIT JUICE AND LIME JUICE

MOSCOW MULE 12

VODKA, GINGER BEER, FRESH LIME JUICE

MARGARITA DI CANNELLA 15

TEQUILA, CINNAMON LIQUOR, COINTREAU, LIME JUICE, AGAVE

APEROL SPRITZ 14/45

APEROL, PROSECCO, AND A SPLASH OF CLUB SODA

INFANTE 16

EL SILENCIO MEZCAL, ESPOLON TEQUILA, ORGEAT, LIME NUTMEG

SINCE 1908 15

1908 EMPRESS GIN, GRAPEFRUIT AND LEMON JUICE

SMOKED ROSEMARY NEGRONI 15

DOROTHY PARKER GIN, CAMPARO VERMOUTH, CAMPARI

BOURBON BEE 15

BASIL HAYDEN, APEROL, HONE SYRUP, PINEAPPLE JUICE, LEMON JUICE, BITTERS

THE BLACK MANHATTAN 16

RYE WHISKEY, AVERNA, CHOCOLATE BITTERS, ORANGE BITTERS

CHOCOLATE NEGRONI 15

GIN, CAMPARI, CRÈME DI CACAO, GRAND MARNIER, CHOCOLATE BITTERS

BEER: (16OZ CANS)

PERONI, ITALIAN LAGER 4.7%	12oz	8
MODELO ESPECIAL,, MEXICAN LAGER, 4.4%		8
MILLER LIGHT, AMERICAN PILSNER		8
CORONA		8
KILLS BORO CAPICOLA, ITALIAN AMERICAN PILSNER 4.9%		10
EL SEGUNDO BROKEN SKULL IPA 6.7%		10
GREEN CITY, OTHER HALF HAZY IPA 7.0%		10
SIP OF SUNSHINE, LAWSON IPA 8%		10

SCAN FOR TAP BEER SELECTION:



SOFT DRINKS:

SODA CANS	5
SANPELLEGRINO LIMONATA AND ARANCIATA	7
SAN BENEDETTO SPARKLING WATER CAN	4

SAKE:

GEKKEIKAN SAKE SUZAKU JUNMAI GINJO 720ML	60
HEAVENSAKE SAKE JUNMAI "12" 720ML	55
HEAVENSAKE JUNMAI GINJO 720ML	85

VODKA: KETEL ONE, GREY GOOSE, TITO'S, SOBIESKI CITRON, SOBIESKI

BOURBON/WHISKEY: MAKER'S MARK, BASIL HAYDEN, BULLEIT RYE, KNOB CREEK, WOODFORD RESERVE, JACK DANIEL'S, JAMESON, CROWN ROYAL

SCOTCH: DEWAR'S WHITE, JOHNNIE WALKER BLACK, CHIVAS REGAL 12Y

SINGLE MALT: OBAN 14Y, LAPHROAIG 10Y, GLENFIDDICH 12Y, GLENLIVET 12Y, MACALLAN 12Y

GIN: HENDRICK'S, MALFY ORIGINAL, DOROTHY PARKER, THE BOTANIST, EMPRESS 1908

GRAPPA: MAZZETTI GRAPPA DI MOSCATO

ITALIAN LIQUEUR: AMARO MONTENEGRO, AMARETTO DISSARONO, APEROL, CAMPARI, GALLANIO, FRENET BRANCA, FRANGELICO, SAMBUCA WHITE, LIMONCELLO DI CAPRI

TEQUILA/MEZCAL: CASAMIGOS BLANCO, CASAMIGOS REPOSADO, CASAMIGOS ANEJO, CASAMIGOS MEZCAL, ILEGAL JOVEN MEZCAL, TEQUILA OCHO, 123 TEQUILA BLANCO (1), EL SILENCIO MEZCAL

CHAMPAGNE & SPARKLING WINE:

- PROSECCO, CIELO, ITALY 12/40
- LAMBRUSCO GRASPAROSSA (DRY), VINI DEL RE, ITALY 12
- PROSECCO, MIONETTO, ITALY 187ML 14
- ROSE SPARKLING, MIONETTO, ITALY 187ML 14
- ROSE SPARKLING, MIONETTO, ITALY 750ML 45
- CHAMPAGNE, CHARLES HEIDSIECK RESERVE 750ML 75

WINE BY THE BOTTLE:

WHITE AND ROSE:

CHARDONNAY ANTINORI CASTELLO DELLA SALA BRAMITO 52
 BRAMITO DELLA SALA HAS A BRIGHT, INTENSE STRAW YELLOW COLOR. THIS FRESH WHITE SHOWS FINE INTERPLAY BETWEEN RICH HINTS OF CREAMED APPLE, PERSIMMON, VANILLA, AND BISCUIT, WITH NOTES OF MEYER LEMON PEEL AND TANGY SALINITY. LIGHT-TO MEDIUM-BODIED AND CREAMY ON THE PALATE, WITH A WELL-CUT FINISH.

PINOT GRIGIO, DE STEFANI, ITALY 44
 STRAW YELLOW COLOR WITH COPPERY HUES, ELEGANT AND DELICATE BOUQUET, WITH FRUIT NOTES, FULL BODY, WITH NUT AND TOASTED ALMOND FINISH.

TOSCANA BIANCO, VILLA ANTINORI, ITALY 45
 VILLA ANTINORI BIANCO IS STRAW YELLOW WITH GREENISH HUES. THE NOSE IS INTENSE AND REFINED WITH NOTES OF ORANGE BLOSSOMS THAT LEAD OVER TO FRUITY AROMAS OF PINEAPPLES, GOLDEN APPLES, AND BANANAS. THE PALATE IS FRESH, PLEASANTLY TENSE, DEFINED BY MOUTH-FILLING FLAVORS AND A MINERAL FINISH.

VERMENTINO MAREMMA TOSCANA DOC, ITALY 40
 CRISP AND DRY WITH LAYERS OF CITRUS FRAMED BY WILD HERBS AND A SEA SALTY TANG ON THE FINISH. A BRIGHT STRAW YELLOW HERALDS THE INTENSE, ELEGANT BOUQUET WHERE THE DOMINANT CITRUS AND WHITE-FLESHED FRUITS ARE THREADED WITH APPEALING HINTS OF MEDITERRANEAN HERBS. ON THE PALATE IT UNFOLDS OVER AN INTRIGUINGLY AGILE STRUCTURE NICELY PACED BY A WELL-SUSTAINED SAVORINESS.

GAVI D.O.C.G, COPPO LA ROCCA, ITALY 45
 PALE STRAW-COLORED YELLOW. FRESH AND FRUITY WITH EVIDENT MINERAL NOTES. SAVORY WITH THE RIGHT TRACE OF CITRINE.

ROSE, LAVENDETTTE, FRANCE 42
 LAVENDETTTE ROSE IS A PALE PINK COLOR. POSSESSES AN ELEGANT NOSE REMINISCENT OF FRESH BERRIES. THIS WINE IS SUPPLE AND FRESH ON THE PALATE, WITH A GOOD LEVEL OF ACIDITY.

LAMBRUSCO GRASPAROSSA (DRY), VINI DEL RE, ITALY 39
 AROMAS OF BLACKBERRY AND BLUEBERRY CARRY OVER TO THE DRY, SAVORY PALATE ALONG WITH GRAPHITE AND A HINT OF STAR ANISE BEFORE AN ALMOND CLOSE. RACY ACIDITY KEEPS IT FRESH WHILE FINE-GRAINED TANNINS LEND STRUCTURE AND MORE FINESSE THAN IS TYPICAL OF THE VARIETY.

RED:

CHIANTI CLASSICO, TENUTA DI CAPRAIA, ITALY 44
 OPTIMAL COMPLEXITY AND STRUCTURE. RUBY RED COLOR WITH VIOLET TINGES. INTENSE AND RICH AROMA, VINOUS, FRUIT DRIVEN. PLEASANT CHERRY NOTES, REFRESHING AND WELL-BALANCED WITH HINTS OF INTEGRATED VIVID TANNIN.

SANGIOVESE, MAREMMA TOSCANA D.O.C., ITALY 40
 ITS COLOR IS A BRIGHT RUBY RED. ON THE NOSE, IT IS CLEAN AND PRECISE, WITH HINTS OF MORELLO CHERRIES, WILD BERRIES AND A MODERATE SPICINESS. ON THE PALATE IT REVEALS A FULL AND FIRM FLAVOR, EXPRESSING ALL ITS INTENSITY AND ELEGANCE.

BAROLO, MONTE DEGLI, ITALY 49
 DRIED CHERRIES AND LOGANBERRIES WITH HINTS OF AUTUMN LEAVES AND MILD GINGER POWDER. MEDIUM-TO FULL-BODIED WITH FINE, SPICE-COATED TANNINS AND A SLIGHTLY CHEWY FINISH. NICE AND SPICY AT THE END

MALBEC, BEN MARCO, ARGENTINA 43
 Aromas of fresh black fruit and floral notes of violets. The palate shows great balance, very fine tannins, and a thread of acidity going through its core, lifting it up and going its length.

CAB.SAUV/PRIMITIVO, CONTE DI CAMPIANO, ITALY 45
 THIS RUBY RED WINE WITH ORANGE HUES, DELICIOUS FRUITY BOUQUET WITH CLEAR NOTES OF RIPE FRUITS AND CHERRIES.

NOTES OF TOBACCO AT THE END. WELL BALANCED WITH GOOD STRUCTURE, SUPPLE TANNING, A SLIGHTLY CHERRY AFTERTASTE
VALPOLICELLA RIPASSO DOC, TORRE MASTIO, ITALY 42
 DEEP RUBY RED COLOR, TYPICAL INTENSE SCENT OF FRUIT, MEDIUM BODIED, GENEROUS, WARM, IT REMINDS RAISINS AND BERRY AND IT HAS A CLEAN FLAVORFUL FINISH. THE "BABY AMARONE".

TOSCANA ROSSO, ANTINORI, ITALY 45
 RUBY RED IN COLOR. THE NOSE IS INTENSE, CAPTIVATING AND DEFINED BY FRUITY NOTES OF BLACK CHERRIES AND BLACK CURRANT WITH HINTS OF COCOA AND COFFEE. THE PLEASANT BOUQUET IS COMPLETED BY AROMAS OF SPICES AND BOXWOOD.

PINOT NOIR, LANDMARK OVERLOOK, CALIFORNIA 65
 MEDIUM PURPLE/RUBY COLOR WITH ATTRACTIVE AROMAS OF STRAWBERRY COMPOTE, RED CHERRY, AND PLUM WITH TOASTED OAK. ON THE PALATE THE WINE IS MODERATE TO NOT QUITE FULL-BODIED WITH RIPE FRUIT OF RED BERRY, CHERRY AND PLUM WITH VANILLA, CINNAMON AND TOASTED OAK LEADING INTO A MID-PALATE THAT FEATURES LEATHER, A TOUCH OF DRIED HERBS, CAMPHOR WITH UNDERLYING EARTHY NOTES.

CABERNET FRANC, ARGIRIO, PODER NUOVO DI GIOVANNI BULGARI. (94 PTS JAMES SUCKLING) 69
 A GREAT TUSCAN WINE FROM CABERNET FRANC. FINE AND ELEGANT, INTENSE RUBY RED COLOR WITH PURPLE HIGHLIGHTS. ON THE NOSE CAN BE PERCEIVED INTENSE AROMAS OF PLUM'S JAM AND CHERRY WITH DELICATE HINTS OF BLACK PEPPER, LIQUORICE AND COCOA. THE PALATE IS POWERFUL AND RICH WITH ELEGANT TANNIN AND SOFT BALSAMIC AND MINERAL NOTES.

PETITE SIRAH, GEHRICKE, SONOMA VALLEY, CALIFORNIA 65
 ONCE POURED, THE THRILLS OF THIS SONOMA VALLEY PETITE SIRAH BEGIN ON THE NOSE, WHERE DEEP AROMAS OF SUGARPLUMS AND SWEET RASPBERRIES ARE INTERLACED WITH LIVELY HINTS OF ROASTED ESPRESSO BEANS AND ALLSPICE

CAB. SAUVIGNON, KATHERINE GOLDSCHMIDT, CALI 69
 BLACK CHERRY, BOYSENBERRY AND BLACK FIG AROMAS JUMP OUT OF THE GLASS. IT IS VIBRANT WITH NICE PERFUME. THE MOUTH IS VERY SMOOTH, RICH SILKY TANNINS GO ON FOREVER. A GREAT ALEXANDER VALLEY CABERNET COMBINED WITH A VINTAGE THAT WILL AGE GRACEFULLY. DARK FRUIT FLAVORS AND BEAUTIFUL STRUCTURE

AMARONE DELLA VALPOLICELLA CLASSICO, ZENI, ITALY 75
 HANDMADE, EXPRESSIVE EXAMPLE OF AMARONE. DEEP RUBY RED WITH A GARNET RED TINGE. STYLISH AND ELEGANT WITH NOTES OF PRESERVED FRUITS AND HINTS OF COCOA AND SPICES. HARMONIC, COMPLEX AND VELVETY.

BRUNELLO DI MONTALCINO, DANTE DI FIORENZA, ITALY 90
 THE COLOR IS INTENSE RUBY RED WITH GARNET REFLECTIONS. BOUQUET IS COMPLEX AND DISTINCTIVE WITH HINTS OF SPICES, PEPPER, CEDAR-WOOD, TOBACCO, AND FOREST BERRY FRUITS. TASTE IS DRY, WARM, REFINED AND ELEGANT, WITH LOTS OF SWEET TANNINS AND A LONG, CLEAN AND FRUITY FINISH. THANKS TO A LONGER AGEING, IT BECOMES EVEN MORE PRECIOUS AND SOFTER.

AMARONE D.O.C.G 2019., ALLEGRINI, ITALY 135
 INTENSE RUBY RED TENDING TO GARNET, IT REVEALS AN EXTRAORDINARY COMPLEXITY ON THE NOSE, WITH NOTES OF CHERRIES IN SPIRITS AND BLACKBERRY JAM, FOLLOWED BY HINTS OF DRIED VIOLETS, DARK CHOCOLATE, COFFEE, AND TOBACCO. IT TAKES THE PALATE BY SURPRISE WITH ITS BALANCE, FRESHNESS AND SOFTNESS, ENHANCED BY SILKY-SMOOTH TANNINS.

BAROLO D.O.C.G. MARCENASCO 2019, RATTI, ITALY 135
 NOBLE AND GENEROUS, A GLORY OF OLD PIEDMONT, IT IS A WINE SUITED TO VERY LONG AGING. BAROLO IS THE ABSOLUTE MASTER OF THE DINING ROOM. IT CONQUERS THE PALATE WITH STRENGTH, HARMONY AND FULLNESS AND MAINTAINS ITS POWER AT LENGTH. GARNET RED. FRAGRANCE WITH NOTES OF LICORICE AND TOBACCO. FULL AND ELEGANT FLAVOR.