

Aperitivi e Spumanti

Aperitivi

	Glass
Hidalgo, Sherry Amontillado	6.
Kopke, Dry White Port	7.

Sparkling Wine Cocktails

	Glass
Bellini (Sparkling Wine and White Peach)	8.
Rossini (Sparkling Wine and Strawberry)	8.

Italian Sparkling

	Glass/Bottle
Prosecco, Domenico de Bertiol	7./26.
Moscato d'Asti "Clartè", Elio Perrone, 2004	8./28.
Ferrari, Perlè, 1999	44.
Ferrari, Perlè Rosè, 1998	46.

Champagne

	Glass/Bottle
Taittinger, Cuvée Prestige	14./53.
Guy Larmandier, Grand Cru Blanc de Blanc	68.
Veuve Clicquot "Vintage Reserve", 1998	85.
Krug "Grande Cuvée"	165.

Wines by the Glass

Bianchi

	Glass/Bottle
Arneis, Ugo Lequio, 2004, Piemonte	9./34.
Chardonnay "Unwooded", Rex Hill, 2004, Oregon	7./26.
Chardonnay, Mazzocco, 2001, Sonoma	8./28.
Falanghina, Feudi San Gregorio, 2004, Campania	7./26.
Orvieto Classico, Ruffino, 2004, Umbria	7./26.
Pinot Grigio, Bollini, 2003, Trentino	8./28.
Riesling, Markus Molitor, 2004, Germany	8./28.
Soave "San Vincenzo", Anselmi, 2004, Veneto	8./28.

Rossi

	Glass/Bottle
Barbera d'Alba "Ruvei", Marchesi di Barolo, 2003, Piemonte	8./28.
Cabernet/Sangiovese "Micante", Solo Maremma, 2003, Toscana	9./34.
Chianti Classico, Colle del Vento, 2001, Toscana	9./34.
Dolcetto d'Alba, Reverdito, 2003, Piemonte	8./28.
Montepulciano, Barone Cornacchia, 2003, Abruzzo	8./28.
Nebbiolo, Produttori del Barbaresco, 2003, Piemonte	9./34.
Pinot Noir, O'Reilly, 2004, Oregon	9./34.
Rosso Superiore, Fattoria le Poggette, 2001, Umbria	7./26.
Sangiovese, Parri, 2004, Toscana	8./28.
Valpolicella Ripasso "Mara", Cesari, 2002, Veneto	10./38.

Half Bottles (375 ml)

Chianti Classico, Felsina, 2001, Toscana	24.
Chardonnay, Hamacher, 2001, Oregon	22.

Vini Bianchi

Italian

- 103 **Arneis “Roero”, Bruno Giacosa, 2003, Piemonte** 39.
The new king of Italian whites. Medium to full bodied, mineral, elegant, complex.
- 152 **Chardonnay, Branko, 2004, Friuli** 36.
Medium bodied, lean and racy. Flavors of apples and citrus stand over a mineral background.
- 101 **Frascati “Astreo”, Colline Tuscolane, 2004, Lazio** 28.
Simply put, this is the wine of Rome.
- 110 **Greco di Tufo, Torricini, 2004, Campania** 29.
Fresh orange blossom and tropical fruits in a light bodied, dry, brilliant Southern Italian wine.
- 105 **Lacryma Christi del Vesuvio, Mastroberardino, 2003, Campania** 33.
- 113 **Pinot Bianco, Hofstätter, 2003, Alto Adige** 32.
Bright, lively flower and fresh fruit aromas. White fruit and stone flavors in a surprisingly full body.
- 111 **Pinot Grigio “Sortelese”, Santi, 2004, Veneto** 36.
- 100 **Ribolla Gialla, Radikon, 1999, Friuli** 61.
A white with red wine character: full-bodied, tannic. Deliciously complex in fruit and flower aromas.
- 151 **Soave Classico “Vigneto du Lot”, Inama, 2002, Veneto** 43.
Complex nose of citrus peel, orange and butter. Full-bodied, with an intense, well-balanced palate.
- 104 **Tocai Friulano, Marco Felluga, 2003, Friuli** 35.
Medium-bodied and dry, very aromatic with flowery notes and generous fruit flavors. A very pleasant combination.
- 107 **Verdicchio “Fra Moriale”, Cimorelli, 2003, Marche** 34.
Grapefruit and delicate oak aromas lead to rich herbal and vanilla flavors. Spicy, long finish.
- 153 **Vermentino, Durin, 2003, Liguria** 29.
- 108 **Vernaccia di San Gimignano, Fontaleoni, 2002, Toscana** 31.

International

- 112 **Chablis 1^{er} Cru “Fourchaume”, Les Malandes, 2002, Burgundy** 47.
- 154 **Pinot Gris “Reserve”, Rex Hill, 2004, Oregon** 38.
Full-bodied and mineral like an Alsatian; bright, fresh and fruity like an Italian.
- 114 **Riesling Kabinett, Karthäuserhof, 2002, Germany** 34.
- 115 **Riesling Spätlese, Von Hövel, 2002, Germany** 41.
- 102 **Sancerre, Paul Prieur et Fils, 2001, Loire** 35.
Classic Sancerre: bright acidity under mineral, flinty and steely flavors.
- 106 **Sauvignon Blanc, Groth, 2004, California** 33.
- 109 **Vouvray Sec “Clos du Bourg”, Gaston Huet, 2004, Loire** 45.
Full bodied yet dry and racy, with intense mineral, apple and spice flavors.

I Piemontesi

Hearty people, hearty wines

Barbaresco

Barbaresco is a viticultural area around the towns of Treiso and Neive. The wines are made of 100% Nebbiolo, must spend at least one year in oak or chestnut barrels, then another one in bottle before their release. "Riserva" indicates longer wood and bottle ageing and it is limited to the best vintages. Barbaresco generally shows a more refined and approachable character than Barolo: its time spent in wood allows it to develop complexity while maintaining a firm fruity character.

- 570 **Produttori del Barbaresco, Riserva "Rabajà", 1996** 65.
Mature berry and plum flavors wrapped in a velvety tannin structure with a long, delicious finish. Ripe and fresh at the same time: at its peak, ready to drink.
- 577 **Paitin, "Sorí Paitin", 1999** 74.
Intense flavors of plum, cherry, wood with a slightly drying finish. Ripe tannins make this Barbaresco approachable despite its youth.

Barolo

Barolo is made exclusively from Nebbiolo grapes also, but only those grown in the designated area lying South-West of Alba; it is generally considered nobler than Barbaresco and is certainly more popular. Barolo must spend at least two years in wood casks and one in bottle before release. These strict requirements donate longevity to the wine, but they also add a more muscular, closed character to it. For this reason, it would be best to choose an older Barolo over a younger one.

- 585 **Vietti, "Rocche", 1993** 86.
Vietti makes delicious Barolo. This wine, bottled ten years ago, shows all the qualities of great winemaking. It is powerful and bright despite the age, with intense aromatics of meat, cherry and wet earth. The flavors are classic and stand over an elegant structure of fine tannins. The fruit, on the long finish, is almost sweet.
- 509 **G.D. Vajra, "Bricco delle Viole", 1996** 67.
This classic-style Barolo is at peak: medium-bodied, with broad, ripe tannins and carrying flavors of chocolate, plum and dark cherry.
- 554 **Mauro Molino, 1998** 60.
This wine exhibits a layered bouquet of licorice, rose petals, tar, and sweet plum juice in a medium body. Very approachable and food-friendly.
- 578 **Vietti, "Castiglione", 1998** 72.
Balanced, supple, seductive. Aromas and flavors of tea leaf, tobacco, ripe forest fruits and nuts all wrapped in a velvety texture. Its flavors change continuously in glass.
- 553 **Monchiero, Riserva "Montanello", 1999** 51.
This Barolo is dominated by spices: cinnamon, anise and rose aromas carry through to the palate. Its medium, silky body and fruit sweetness make it a very elegant wine.
- 564 **Deltetto, "Bussia", 1999** 76.
Classic-style Barolo: a big structure based on firm tannins and pungent acidity. Aromas of baked fruit, almonds, rosehip, tobacco, earth and orange peel. Flavors abound in fruit: dried orange peel, rose and red berries. Finish is long and drying.
- 563 **Poderi Ruggeri Corsini, "Corsini", 2000** 56.
This Barolo, from a generally recognized great vintage, shows an immediately available array of flavors: dried cherries, rose and eucalyptus becoming almost minty on the refreshing finish.

Vini Rossi

Northern Italy

603	Amarone della Valpolicella, Le Ragose, 1999, Veneto	78.
576	Amarone della Valpolicella Classico, Tedeschi, 1999, Veneto	61.
573	Barbera d'Alba "Campolive", Paitin, 2000, Piemonte <i>Serious Barbera: Earthy. Also mineral and toasty with plenty of ripe fruit. Medium-bodied.</i>	43.
601	Barbera d'Alba "Torriglione", Renato Ratti, 2003, Piemonte <i>Interesting Barbera: Gamey. Its wild character marries intense fruitiness. Unusual and delicious.</i>	29.
511	Barbera d'Alba "Vigna Madre", Germano, 2003, Piemonte <i>Classic Barbera: Fruity. Soft, easy-drinking, intensely fruity and joyfully light-bodied.</i>	38.
575	Cabernet Sauvignon "Bradissimo", Inama, 2000, Veneto <i>Full-bodied with caressing tannins. Earthy aromas with licorice and intense flavors of dried currants and toast.</i>	53.
605	"Countacc!", Michele Chiarlo, 1998, Piemonte <i>Intense aromas and flavors of blueberry and smoky plum. A powerful blend of Barbera, Nebbiolo and Cabernet.</i>	67.
579	Dolcetto di Dogliani, Einaudi, 2002, Piemonte	34.
505	Lagrein "Perl", Santa Maddalena, 2001, Alto Adige	31.
572	"La Grola", Allegrini, 2000, Veneto <i>Valpolicella on steroids. Meaty and smoky with plum and raisin notes and a long refreshing finish.</i>	41.
571	Merlot/Cabernet "Gemola", Vignalta, 1999, Veneto <i>Full-bodied and intense in aromas and flavors of dried cherry, rocks, mocha. Layered, with a long finish.</i>	49.
507	Nebbiolo "Corte Meridiana", Sertoli Salis, 2000, Lombardia	39.

Vini Rossi

Central Italy and the South

555	Brunello di Montalcino “Poggitondo”, 1998, Toscana <i>Medium-bodied, with dried fruits and fallen leaves. Light tannins, this is a mature wine.</i>	71.
513	Brunello di Montalcino, Camigliano, 1999, Toscana <i>Fruity and smooth, with well integrated tannins making it rich and full. Overall balanced and with a long finish.</i>	63.
583	Brunello di Montalcino, Caprili, 2000, Toscana <i>Bright fruity flavors with blackberry and vanilla. The finish is clean and refreshing. Young yet approachable.</i>	57.
606	Chianti Classico Riserva “Rancia”, Fèlsina, 2000, Toscana	54.
581	Chianti Classico Riserva “Selvanella”, Melini, 1999, Toscana <i>Full-bodied, dense with velvety texture and rich plum, chocolate and cedar aromas. Lush.</i>	45.
602	Chianti Classico Riserva, Nozzole, 2001	39.
504	Chianti Classico, Quercia al Poggio, 2001, Toscana	34.
501	“Le Volte”, Tenuta dell’Ornellaia, 2003, Toscana	49.
506	Merlot “Montiano”, Falesco, 1999, Lazio <i>Intense blackberry and toast flavors, a creamy texture finishing with chocolate notes. Unusually elegant Merlot.</i>	55.
559	Negroamaro, La Corte, 2000, Puglia	37.
557	Nero d’Avola, Saia, 2003, Sicilia	51.
508	Rosso Conero “Vigneti del Coppo”, Dittajuti, 2001, Marche	29.
552	Rosso di Montalcino, La Gerla, 2002, Toscana	36.
560	Sagrantino di Montefalco, Terre di Trinci, 1999, Umbria <i>Rustic and big: meaty, earthy and peppery flavors are well integrated in this full-bodied wine.</i>	48.
514	Sangiovese “Fontalloro”, Fèlsina, 2000, Toscana <i>Full, smooth and balanced. Intense fruit and earth with a long finish. The standard-bearer of Sangiovese.</i>	65.
580	Sangiovese/Montepulciano “Muda”, Gritti, 2003, Umbria <i>Intensely aromatic with berries and game. Broad ripe fruit and meaty flavors in a delicious combination.</i>	28.
604	“Tassinaia”, Tenuta del Terriccio, 2001, Toscana <i>Classic Super-Tuscan blend, immediate and approachable with its strong fruity character and pleasant body.</i>	41.

Vini Rossi

Oregon and other World regions

- 558 **Bandol, Domaine du Gros' Noré, 2000, Provence** 45.
Succulent: black cherry and currant aromas, flavors of dark berries, game, and plenty of spice.
- 551 **Cabernet Sauvignon, Beaucanon, 1999, Napa** 61.
- 503 **Châteauneuf du Pape, Domaine du Banneret, 2001, Rhône** 56.
- 512 **Chinon "Les Picasses", Olga Raffarault, 1999, Loire** 27.
- 561 **"Fusion V", De Toren, 2002, South Africa** 65.
Aristocratic Bordeaux blend. Full bodied, with mature berries, oak and that unique South African minerality...
- 582 **Gigondas, Domaine la Roubine, 2001, Rhone** 36.
A glassful of wild game, red berry and violet aromas are prelude to a well-structured, intense wine.
- 550 **Margaux, Château de Clairefont, 2000, Bordeaux** 37.
Château Prieuré-Lichine's second label, this wine incorporates all five classic Bordeaux blend grapes.
- 574 **Pinot Noir "Dundee Hills Cuvée", Rex Hill, 2002, Oregon** 48.
Fine example of Oregon Pinot: earthy flavors and licorice suspended over a hint of fruit. Light bodied.
- 510 **Pinot Noir "Momtazi Vineyard", La Bête, 2002, Oregon** 39.
Very small production wine from a terrific vintage. Medium bodied with broad berry flavors and a hint of earth.
- 584 **Priorat "Embruix", Val Llach, 2002, Spain** 52.
Grenache and Cabernet dominate with broad cherry, blackberry, spice, and vanilla flavors.
- 562 **Priorat "Roure Classic", Joan Giné Giné, 2000, Spain** 44.
Grenache and Carignan: dense, balanced tannins and acidity. A kaleidoscope of flavors changing in your glass.
- 502 **Ribera del Duero Reserva, Valduero, 1995, Spain** 37.
- 500 **Rioja "Lanzaga", Telmo Rodriguez, 2001, Spain** 38.
Very food-friendly with notes of forest floor, cherries, and spice box in a medium-bodied, attractive style.
- 556 **Syrah, Weisinger's, 2002, Oregon** 39.
Opulent with a full body and a full set of tannins. It packs intense aromas and flavors of fruit, meat and smoke.

Sentimental Favorites

- 401 Castello dei Rampolla “Sammarco”, 1998 98
A blend of 85% Cabernet Sauvignon and 15% Sangiovese. Complex, mature bouquet is the prelude to a balanced wine that is dense, full-bodied, showing superb richness, purity, and overall harmony. An outstanding Super-Tuscan.
- 402 Aia Vecchia “Sor Ugo”, 2001 86
Sor Ugo is the archetype Sentimental Favorite. It is a Bordeaux blend of Cabernet Sauvignon, Merlot and Petit Verdot from Bolgheri, in Tuscany. Its aromas and flavors unfold in an infinite spiral. Berries, earth, dried cherry, cappuccino, sweet tobacco, toast... The body is full, rich and sensual, with exacting concentration and broad, yet caressing tannins. A powerful wine that takes time to evolve. It is, alas, my favorite on this list.
- 403 Pauillac, Château Pichon Longueville Baron, 1995 130
I love Bordeaux, and Pichon-Baron has a permanent home in my heart. I like the fact that this incredible, always well-appointed, and now mature, wine I can offer for a fraction of the price of a first growth.
- 404 Valpolicella “Ca’ del Merlo”, Giuseppe Quintarelli, 1997 115
Giuseppe Quintarelli is one of the most respected winemakers in Veneto. More similar to an Amarone in style, this highly allocated wine is brimming with ripe black cherry, rich tobacco spice and firm, succulent tannins.
- 405 Échézeaux Grand Cru “Clos Frantin”, A. Bichot, 1996 110
The wines from Clos Frantin rank with the finest made in Burgundy. Pinot Noir at its best: a supple wine offering layers of berry and earthy flavors on a bed of smooth tannins. Its silky finish is so seductive it makes you just want more.
- 406 Pinot Noir “Bergström”, Broadley Vineyards, 2003 89
Two of the best local producers occasionally swap grapes to create a unique wine that plays to the strengths of each winery. This beautifully balanced Pinot is an example of clarity and focus in winemaking.
- 407 Puligny-Montrachet “Clavoillon”, Domaine Leflaive, 2001 120
(Available at cellar temperature. Chilled to order.)
- 408 Tignanello, Antinori, 2001 104
Tignanello, like the rest of Tuscany, enjoyed an outstanding vintage in 2001. Need I say more?
- 409 Solengo, Argiano, 2001 115
This unusual wine from the hills of Montalcino is a blend of Syrah, Cabernet and Merlot. Its wild character makes it stand apart from many of its peers. Though clearly young and exuberant, it manifests its intensity, and intentions, immediately on the nose and to the palate. Solengo is considered a collectible wine: I just want to decant and drink it.

Sometimes the cellar holds more bottles than I can print.

Vini da Meditazione

305 Riesling Eiswein “Oberemmeler Hütte”, Von Hövel, 2003 (750 ml) 125
Eiswein is, by definition, a rare commodity. To find a full-size bottle at this price is a wonder. But 2003 marked the winery’s 200th anniversary, so they have made it easier for us to celebrate with them. I strongly recommend you take them up on it.

306 Riesling Beerenauslese “Goldtröpfchen”, Kurt Hain, 2001 (375 ml) 85
Please don’t be intimidated by the name, simply know that this beautiful wine is made by one of the most talented winemakers in Germany, from the best vintage they’ve had in thirty years. Expect flavors of honeysuckle, peaches, apricots, and, miraculously, stone and sunshine.

307 Port, Warres, 1985 (750 ml) 148
I am of the opinion that vintage Port should be drunk no sooner than at the twenty-year mark. If you agree, or would just like to test the theory, order this 1985 and experience one of the most powerful vintages of our lifetime. This full-size bottle is perfect for large parties, or fanatics like me.

308 Rivesaltes Vieux, Vaquer (750 ml) 54
Rivesaltes is a delicious, little known Vin Doux Naturel from Roussillon, in Southern France. Grenache Gris and Malvoisie grapes are vinified and fortified with plenty of sweetness left. The wine matures in a “Solera” system where it slowly oxidizes for a long, long time — and it shows in its amber color and flavor complexity. You will love the intense aromas of candied orange peel and nutty toffee caramel.