



## WINE BY THE GLASS

SPARKLING & BLUSH	<p><b>PROSECCO “BRUT,”</b> Mionetto VSAQ (Veneto, Italy) nv <b>**Split – 187 ml bottle**</b> \$8.5</p> <p>Your own personal bottle of a dry Italian sparkling wine that <i>works well as an aperitif or with lighter fare</i>. Crisp, light in body and balanced with acidity, a hint of golden apple emerges from the wine’s intense fruity bouquet.</p>
	<p><b>WHITE ZINFANDEL,</b> Round Hill (Napa Valley, California) 2007 \$6.5</p> <p>Our sweetest wine, it displays full fruit flavors of crisp watermelon, kiwi and sweet strawberries. <i>Pairs well with lighter dishes or anything spicy.</i></p>
WHITE WINE	<p><b>CHARDONNAY,</b> Matchbook (Dunnigan Hills, California) 2007 \$9</p> <p>An excellent barrel fermented Chardonnay that is rounded with a bit of unoaked Chardonnay from the Russian River Valley and a hint of Viognier for sweetness and balanced acidity – of our two Chardonnays by the glass, this one is fuller with more developed butter and oak textures. <i>An excellent wine to pair with fish and poultry.</i></p>
	<p><b>CHARDONNAY,</b> Parducci (Mendocino, California) 2007 <b>**SUSTAINABLY GROWN**</b> \$7.5</p> <p>This dry, rich Chardonnay is crisp with clean aromas and flavors of apple, citrus and melon. Parducci lets the freshness of the soil and grapes speak for itself. <i>Excellent with fish, chicken and creamy pasta sauces.</i></p>
	<p><b>PINOT GRIGIO,</b> Caposaldo IGT (Veneto, Italy) 2008 \$6.5</p> <p>Crisp and vibrant wine with delicate white fruit and apple aromas and flavors offset by notes of hay, acacia flowers and almonds. <i>Try with any of our salads or pasta dishes, especially fettuccine alfredo.</i></p>
	<p><b>RIESLING,</b> Salmon Run (Keuka Lake, New York) 2007 \$7</p> <p>A local favorite from Dr. Konstantin Frank, this sweet Riesling has a great acidic backbone that brings forth the flavors of pear and apples in the wine. <i>Try with any spicy dish or lighter fare.</i></p>
	<p><b>SAUVIGNON BLANC,</b> Domaine du Tariquet (Côtes de Gascogne, France) 2008 \$8</p> <p>From the Armagnac region of France, this wine offers intense floral aromas with ripened grain. A hint of minerals and mild citrus notes move to a clean finish. <i>Excellent with pesto, fish, shellfish and white meat.</i></p>
RED WINE	<p><b>CABERNET SAUVIGNON,</b> Cypress Vineyards (Central Coast, California) 2007 \$7</p> <p>A full-bodied, well-balanced wine, this Cabernet attractively mixes chocolate coated berries with spicy vanilla oak – cherry and currants are present throughout. Of our two Cabs by the glass, this one is slightly lighter and softer. <i>Excellent partner with our pizza or meat dishes.</i></p>
	<p><b>CABERNET SAUVIGNON,</b> Trapiche “Broquel” (Mendoza, Argentina) 2006 \$8.5</p> <p>This refined Argentinean Cabernet begins with aromas of raspberry jam, cedar and chocolate and moves to full flavors of dark berries and soft tannins. Of our two Cabs by the glass, this one is spicier, more rounded and complex. <i>Try with soft cheeses, richer red meat dishes or our pasta carbonara.</i></p>
	<p><b>CARMENÈRE,</b> Errazuriz “Single Vineyard – Don Maximiano Estate” (Aconcagua Valley, Chile) 2007 \$9</p> <p>A perfect introduction to this little-known varietal. Mixed with a touch of Shiraz, this wine is lush with soft ripe tannins, firm acidity and great longevity. Sweet spice, chocolate and deep, black fruit typify this excellent wine. <i>Will be great with steak and other meat dishes or any tomato-based dish such as our homemade pasta sauces.</i></p>
	<p><b>CHIANTI,</b> Renzo Masi DOCG (Tuscany, Italy) 2007 \$6</p> <p>From the Rufina area of Chianti, this medium-bodied dry red wine (with small amounts of Canaiolo and Colorino) balances fresh fruit and flower flavors with mild tannins. <i>A perfect match for fresh cheeses and grilled/roasted meat.</i></p>
	<p><b>MALBEC RESERVA,</b> Colores del Sol (Mendoza, Argentina) 2008 \$6.5</p> <p>This wine showcases the popular varietal of one of the world’s fastest growing wine regions. Blackberry and cherry develop into notes of spice and mocha with sweet tannins. <i>Try with vegetable-based pastas and poultry.</i></p>
	<p><b>MERLOT,</b> Casa Lapostolle (Rapel Valley, Chile) 2007 \$7</p> <p>Made with a small amount of Cabernet Sauvignon, this medium-bodied wine possesses ripe red fruit aromas and notes of fresh rosemary balanced with soft tannins. <i>Great with chicken or red meat but also light enough to perfectly pair with pasta.</i></p>

## WINE BY THE GLASS CONT

RED WINE

<b>MONTEPULCIANO</b> , La Valentina DOC (Abruzzo, Italy) 2006	\$8.5
An excellent wine blending a classic Italian grape with modern wine making techniques. The wine is vibrant and clean with aromas and hints of red berries, blackberries and black cherries, finishing with rounded tannins. <i>Can easily pair with dishes from pasta to heavier meat entrées.</i>	
<b>PETIT NOIR</b> , Salmon Run (Keuka Lake, New York) nv	\$6
A smooth, light-bodied wine sourced locally from the Finger Lakes and aged in stainless steel to preserve its fruity – cherry & plum – character. Subtle clove and spices balance this NY red wine with incredible drinkability. <i>Can be enjoyed with or without food, but it is excellent with all of our pasta dishes.</i>	
<b>PINOT NOIR</b> , King Estate “Acrobat” (Western Oregon) 2008	\$9
A delicious Pinot balancing notes of cherry, plum and light spice with hints of caramel and smooth tannins. Very well structured with great acidity. <i>Great with many foods, but try it with fish (salmon or tuna), lamb or poultry.</i>	
<b>RIOJA (TEMPRANILLO &amp; GARNACHA/GRENACHE)</b> , La Vendimia (Rioja, Spain) 2007	\$8
A 50/50 blending of these classic grapes creates a medium-bodied, well-rounded wine full of bright red fruit with undertones of jam and fresh herbs. <i>It is a great wine for nearly all menu items, especially with pizza, fish and poultry.</i>	
<b>SHIRAZ</b> , Razor’s Edge (McLaren Vale, South Australia) 2006	\$9
From the Australian region famous for high quality Shiraz, this wine exhibits dark, bright fruit and a smoky edge, finishing with light acidity and firm tannins. <i>Excellent with steak, burger, pizza or ribs.</i>	
<b>ZINFANDEL “OLD VINES,”</b> Klinker Brick (Lodi, California) 2006	\$9
Exceptional flavors of cherries and plums – a result of extra “hang-time” – couple with oak, spice and hints of mint and clove to produce a full, lengthy finish. <i>Exceptional with steak, meatballs, sausage and chicken dishes.</i>	

## CHAMPAGNE/SPARKLING WINE

	Btl	Gls
<b>DOM PÉRIGNON</b> , Cuvée (France) 1999	\$155	
Möet & Chandon’s classic champagne blended from Chardonnay and Pinot Noir, this first prestige cuvée still sets the standard. This vintage received a 96 point rating from Robert Parker. <i>Excellent by itself, also try this champagne with lighter foods or dessert.</i>		
<b>LAURENT-PERRIER, BRUT</b> (France) nv	\$30	½ btl
Another classic champagne made from Chardonnay, Pinot Noir and Pinot Meunier, this L-P house blend exhibits aromas of citrus and white fruit with full flavors that are fresh and easy on the palate. <i>Ideal as an aperitif, but it will pair well with seafood and poultry.</i>	\$55	full btl
<b>LAURENT-PERRIER, GRAND SIÈCLE “La Cuvée”</b> (France) nv	\$125	
Blended from Chardonnay and Pinot Noir selected from the best vineyards within the Grand Crus, this intense champagne has delicate aromas of honey and almonds finishing with a powerful fruit lift. <i>Pairs perfectly with chicken and veal, especially with mushrooms.</i>		
<b>LAURENT-PERRIER, CUVÉE ROSÉ BRUT</b> (France) nv	\$95	
Made from 100% Pinot Noir (from 100% rated Grand Crus) and given its depth and color by the maceration and saignée, or bleeding, techniques, the nose brings forth red and black fruits with a fresh taste reminding you of those same fruits. <i>Try as an aperitif, with poultry, red fruit desserts or slightly spicy dishes.</i>		
<b>MIONETTO, PROSECCO BRUT VSAQ</b> (Veneto, Italy) nv	\$8.5	Split (1/4 btl)
Your own personal bottle of a dry Italian sparkling wine that <i>works well as an aperitif or with lighter fare.</i> Crisp, light in body and balanced with acidity, a hint of golden apple emerges from the wine’s intense fruity bouquet.		
<b>ADAMI, PROSECCO BRUT “Garbèl” VSAQ</b> (Veneto, Italy) nv	\$29	
From the hills of the village of Colbertaldo comes this dry Italian sparkling wine (made with a touch of Chardonnay) that is pleasantly tart with full, crisp flavors of apple, melon and pear. <i>Enjoy as an aperitif or with lighter starters and salads.</i>		
<b>VEUVE CLICQUOT, BRUT “Yellow Label”</b> (France) nv	\$75	
Blended from Chardonnay, Pinot Noir and Pinot Meunier, this dry champagne has remained consistent through the years. The fruity aromas balance with the powerful, crisp taste that keeps the fruit lingering on. <i>Ideal as an aperitif but perfect to enjoy with your meal.</i>		

# BLUSH

**WHITE ZINFANDEL**, Round Hill (Paso Robles, California) 2007 \$26 \$6.5  
Our sweetest wine, it displays full fruit flavors of crisp watermelon, kiwi and sweet strawberries. *Pairs well with lighter dishes or anything spicy.*

# WHITE WINE

**BIANCO (CHARDONNAY)**, Jermann “Were Dreams” IGT (Venezia Giulia, Italy) 2005 \$74  
Originally called “Where the Dreams have no end...,” the label now lends itself to various interpretations. This incredible Italian white (90% Chardonnay) is complex and elegant with ripe fruit, butter and vanilla. Its richness and depth separate it from typical Chardonnays, especially Italian ones. *Excellent with pasta, fish and poultry.*

**CHARDONNAY**, Dr. Konstantin Frank (Keuka Lake, New York) 2006 \$32  
An excellent local, cool-climate Chardonnay. Mineral, fruit and acidity are all balanced with integrated, but not overwhelming, oak and butter characters. *An excellent wine to pair with poultry dishes.*

**CHARDONNAY**, Matchbook (Dunnigan Hills, California) 2007 \$35 \$9  
An excellent barrel fermented Chardonnay that is rounded with a bit of unoaked Chardonnay from the Russian River Valley and a hint of Viognier for sweetness and balanced acidity – of our two Chardonnays by the glass, this one is fuller with more developed butter and oak textures. *An excellent wine to pair with fish and poultry.*

**CHARDONNAY**, Parducci (Mendocino, California) 2007 **\*\*SUSTAINABLY GROWN\*\*** \$29 \$7.5  
This dry, rich Chardonnay is crisp with clean aromas and flavors of apple, citrus and melon. Parducci lets the freshness of the soil and grapes speak for itself. *Excellent with fish, chicken and creamy pasta sauces.*

**CHARDONNAY**, Sonoma-Cutrer (Russian River, California) 2007 \$41  
A classic Sonoma County Chardonnay, it is medium-bodied, clean and crisp with acidity. Floral aromas turn into a multitude of fruit, subtle vanilla and mushroom flavors – small amounts of oak and butter on the finish. *Pair with shellfish and seafood risotto.*

**GEWÜRZTRAMINER**, Dr. Konstantin Frank (Keuka Lake, New York) 2007 \$31  
This medium to full-bodied grape native to Germany and France, and well-suited locally, offers aromas of grapefruit and lychees and a sweet, fresh taste with its characteristic spiciness (“gewürz” meaning “spice”). *Great with spicy dishes, try with our hot tomato oil.*

**PINOT GRIGIO**, Caposaldo IGT (Veneto, Italy) 2008 \$26 \$6.5  
Crisp and vibrant wine with delicate white fruit and apple aromas and flavors offset by notes of hay, acacia flowers and almonds. *Try with any of our salads or pasta dishes, especially fettuccine alfredo.*

**PINOT GRIGIO**, Livio Felluga DOC (Collio Orientali del Friuli, Italy) 2007 \$39  
The cooler climates of this area within the Friuli region produce a more complex, fuller Pinot Grigio with wild flower and orange peel aromas and a crisp, delicate finish filled with spicy notes of peach and apricot. *Fantastic choice with fish, shellfish, pasta with vegetables and white meat.*

**RIESLING**, Dr. Loosen (Mosel, Germany) 2008 \$30  
One of our sweeter wine selections, this Riesling is refreshing and fruity and possesses a fine mineral edge typical of Mosel. *An excellent wine with spicy dishes of all kinds, ranging from lighter seafood to poultry.*

**RIESLING**, Salmon Run (Keuka Lake, New York) 2007 \$27 \$7  
A local favorite from Dr. Konstantin Frank, this sweet Riesling has a great acidic backbone that brings forth the flavors of pear and apples in the wine. *Try with any spicy dish or lighter fare.*

**RIESLING “DRY,”** Hermann J. Wiemer (Finger Lakes, New York) 2007 \$34  
The driest of our Rieslings, this fresh, crisp wine has notes of lime and citrus coupled with honeyed grapefruit on the palate. *Great with salads, shellfish, white fish and poultry.*

**RIESLING “SEMI-DRY,”** Heron Hill (Finger Lakes, New York) 2007 \$29  
Crisp acidity balances the bright flavors and aromas of apricot, peaches and mango in this local Riesling with a touch of sweetness. *An excellent wine with spicy dishes and lighter fare such as seafood and salads.*

**SAUVIGNON BLANC**, Domaine du Tariquet (Côtes de Gascogne, France) 2008 \$31 \$8  
From the Armagnac region of France, this wine offers intense floral aromas with ripened grain. A hint of minerals and mild citrus notes move to a clean finish. *Excellent with pesto, fish, shellfish and white meat.*

# WHITE WINE CON'T

	Btl	Gls
<b>SAUVIGNON BLANC</b> , Paul Dolan (Mendocino, California) 2007 <b>**ORGANICALLY GROWN GRAPES**</b> Sustainably grown alongside the Russian River, this wine has a distinctive kiwi character with bright citrus zest and lemon grass notes. <i>Try with our pesto, green salads or seafood entrées.</i>	\$35	
<b>SAUVIGNON BLANC</b> , Saint Clair “Vicar’s Choice” (Marlborough, New Zealand) 2008 An excellent light-bodied, dry, crisp wine typical of the region with bright citrus fruit aromas and flavors coupled with fresh mineral and herbal notes. <i>Excellent with vegetarian cuisine, fresh salads, fish and poultry.</i>	\$29	

## RED WINE

<b>AMARONE DELLA VALPOLICELLA CLASSICO</b> , Castellani “Colle Cristi” DOC (Valpolicella, Italy) 2004 Produced with the raisinated grapes Corvina, Rondinella and Molinara, this wine is perhaps the deepest and richest we offer. Strong aromas and flavors of baked fruit, ripe plums and cherries balance perfectly with soft tannins and hints of coffee and cocoa. <i>Great when paired with soft cheeses and hearty meat dishes.</i>	\$93	
<b>AMARONE DELLA VALPOLICELLA CLASSICO</b> , Masi “Costasera” DOC (Valpolicella, Italy) 2005 An excellent wine from an excellent producer. Produced in the same manner as our other Amarone offering, the Costasera is full-bodied and dry with a lingering finish. Deep fruit tones fill the immense structure of this wine that uniquely reminds you of its softness. <i>Grilled meat, strong cheeses and hearty pasta dishes accompany this well.</i>	\$98	
<b>BARBARESCO</b> , Michele Chiarlo DOCG (Piedmont, Italy) 2005 Made from the rich, complex Nebbiolo grape, this wine is easy and smooth on the palate. Full-bodied nonetheless, it reminds you of violets on the nose and velvety fruit on the palate. <i>A great match for our heartier pasta dishes and chicken entrées.</i>	\$48	
<b>BAROLO</b> , Ceretto “Zonchera” DOCG (Piedmont, Italy) 2004 Made from 100% Nebbiolo, similar to Barbaresco but with longer aging requirements, this is a big, complex, full-bodied wine. Despite its big character, this wine is smooth with mellow tannins; <i>it is great with hearty meat dishes.</i>	\$58	
<b>BRUNELLO DI MONTALCINO</b> , Banfi DOCG (Montalcino, Tuscany, Italy) 2004 A classic full-bodied Tuscan wine made from 100% Sangiovese that is full of depth and juicy black fruit flavors and aromas. The tannic structure is light and not overpowering, and <i>this wine would pair well with red meat or a hearty pasta dish.</i>	\$98	
<b>CABERNET SAUVIGNON</b> , Chimney Rock “Stag’s Leap District” (Napa Valley, California) 2005/2006 This blend of three Bordeaux grapes – Cabernet, Petit Verdot, Merlot – produces a deep wine with blackberry, chocolate and vanilla flavors with a hint of oak. <i>Try with roasted meats with rich glazes and sauces.</i>	\$86	
<b>CABERNET SAUVIGNON</b> , Clos du Bois “Briarcrest” (Alexander Valley, California) 2004 A powerful and supple Cabernet with flavors of blackberry and liquorice finishing with round tannins and notes of dark chocolate and roasted coffee bean. <i>Try pairing with pork, beef or hearty pasta dishes.</i>	\$64	
<b>CABERNET SAUVIGNON</b> , Cypress Vineyards (Central Coast, California) 2007 A full-bodied, well-balanced wine, this Cabernet attractively mixes chocolate coated berries with spicy vanilla oak – cherry and currants are present throughout. Of our two Cabs by the glass, this one is slightly lighter and softer. <i>Excellent partner with our pizza or meat dishes.</i>	\$27	\$7
<b>CABERNET SAUVIGNON</b> , Hess Collection “19 Block Cuvée” (Napa Valley, California) 2005 From the hills of Mount Veeder comes this elegant Cabernet (blended with other red Bordeaux varietals) with cherry and raspberry flavors and subtle hints of sage. The fruit is balanced by supple tannins producing a lengthy finish. <i>This wine complements steak, ribs and robust cheeses such as gorgonzola.</i>	\$44	
<b>CABERNET SAUVIGNON</b> , Stag’s Leap Wine Cellars “Artemis” (Napa Valley, California) 2005/2006 Made with a touch of Merlot, this outstanding full-bodied wine is characterized by notes of black cherry, caramel and pepper with a lingering vanilla finish. <i>Great with roasted or braised meats and cheeses such as gorgonzola.</i>	\$94	
<b>CABERNET SAUVIGNON</b> , Trapiche “Broquel” (Mendoza, Argentina) 2006 This refined Argentinean Cabernet begins with aromas of raspberry jam, cedar and chocolate and moves to full flavors of dark berries and soft tannins. Of our two Cabs by the glass, this one is spicier, more rounded and complex. <i>Try with soft cheeses, richer red meat dishes or our pasta carbonara.</i>	\$33	\$8.5

# RED WINE CONT

	Btl	Gls
<b>CARMENÈRE</b> , Errazuriz “Single Vineyard – Don Maximiano Estate” (Aconcagua Valley, Chile) 2007 A perfect introduction to this little-known varietal. Mixed with a touch of Shiraz , this wine is lush with soft ripe tannins, firm acidity and great longevity. Sweet spice, chocolate and deep, black fruit typify this excellent wine. <i>Will be great with steak and other meat dishes or any tomato-based dish such as our homemade pasta sauces.</i>	\$36	\$9
<b>CHIANTI</b> , Renzo Masi DOCG (Tuscany, Italy) 2007 From the Rufina area of Chianti, this medium-bodied dry red wine (with small amounts of Canaiolo and Colorino) balances fresh fruit and floral flavors with mild tannins. <i>Perfect match for fresh cheeses and grilled/roasted meat.</i>	\$23	\$6
<b>CHIANTI CLASSICO</b> , Donna Laura “Bramosia” DOCG (Tuscany, Italy) 2006 A blending of old world and new world winemaking techniques produces this balanced Chianti Classico (85% Sangiovese, 15% Merlot) highlighted by accents of wood and spice alongside ripe cherry and red fruit. <i>A great match with roasted meat and pasta dishes.</i>	\$34	
<b>CHIANTI CLASSICO RISERVA</b> , Monsanto DOCG (Tuscany, Italy) 2006 Made with 90% Sangiovese and 10% Canaiolo and Colorino, this Riserva is the most earth-toned and deepest in structure of all our Chianti offerings. Warm, bright cherry and berry fruit accentuate the dry, big tannins. <i>Perfectly matched by our pasta dishes, but it certainly can match up with richer entrées.</i>	\$38	
<b>MALBEC RESERVA</b> , Colores del Sol (Mendoza, Argentina) 2008 This wine showcases the popular varietal of one of the world’s fastest growing wine regions. Blackberry and cherry develop into notes of spice and mocha with sweet tannins. <i>Try with vegetable-based pastas and poultry.</i>	\$25	\$6.5
<b>MALBEC RESERVA</b> , Terrazas de los Andes (Mendoza, Argentina) 2006 More structured and richer than our Malbec offering by the glass, similar fruit notes stand alongside vanilla and caramel aromas. Intense flavor is accented by deep, lively tannins. <i>Enjoy with red meat and hearty pasta dishes.</i>	\$39	
<b>MERLOT</b> , Casa Lapostolle (Rapel Valley, Chile) 2007 Made with a small amount of Cabernet Sauvignon, this medium-bodied wine possesses ripe red fruit aromas and notes of fresh rosemary balanced with soft tannins. <i>Great with chicken or red meat but also light enough to perfectly pair with pasta.</i>	\$27	\$7
<b>MERLOT</b> , Northstar (Columbia Valley, Washington) 2005 Blended with small amounts of Cabernet and Petit Verdot, this bold, medium-bodied wine offers aromas of raspberry, chocolate and clove with a rich, smooth finish. <i>This wine is structured enough to match with any of our entrées, but it would also be great with our pasta dishes, especially with meat.</i>	\$65	
<b>MONTEPULCIANO</b> , La Valentina DOC (Abruzzo, Italy) 2006 An excellent wine blending a classic Italian grape with modern wine making techniques. The wine is vibrant and clean with aromas and hints of red berries, blackberries and black cherries, finishing with rounded tannins. <i>Can easily pair with dishes from pasta to heavier meat entrées.</i>	\$33	\$8.5
<b>PETIT NOIR</b> , Salmon Run (Keuka Lake, New York) nv A smooth, light-bodied wine sourced locally from the Finger Lakes and aged in stainless steel to preserve its fruity – cherry & plum – character. Subtle clove and spices balance this NY red wine with incredible drinkability. <i>Can be enjoyed with or without food, but it is excellent with all of our pasta dishes.</i>	\$23	\$6
<b>PINOT NOIR</b> , King Estate “Acrobat” (Western Oregon) 2008 A delicious Pinot balancing notes of cherry, plum and light spice with hints of caramel and smooth tannins. Very well structured with great acidity. <i>Great with many foods, but try it with fish (salmon or tuna), lamb or poultry.</i>	\$35	\$9
<b>PINOT NOIR</b> , Lyeth (Sonoma County, California) 2006 Coming from the Russian River and Carneros regions, this wine possesses a great combination of fruit, earthiness and fine tannins typical of Sonoma. <i>The excellent fruit complements all foods from pasta to chicken and tuna.</i>	\$44	
<b>PINOT NOIR</b> , Papapietro Perry “Peters Family Vineyards” (Russian River Valley, California) 2006 An excellent medium-bodied Pinot from Sonoma County, this wine has tremendous fruit flavors and a touch of spice with a more complex, subtle structure leading to greater finesse and a lengthy, velvety finish. <i>Pairs well with pasta sauces, blackened fish, beef and poultry.</i>	\$79	

# RED WINE CONT

	Btl	Gls
<b>PINOT NOIR, Wild Rock “Cupids Arrow” (Central Otago, New Zealand) 2007</b> Committed to sustainable growing techniques, Wild Rock’s Pinot has bright aromas of fruit, herbs and wild thyme. Complex flavors of red berry, plum and cherry are lengthened by the fine tannins and supporting acidity. <i>Excellent with a wide variety of dishes, especially chicken, pork or heartier pasta dishes.</i>	\$36	
<b>RIOJA (TEMPRANILLO &amp; GARNACHA/GRENACHE), La Vendimia (Rioja, Spain) 2007</b> A 50/50 blending of these classic grapes creates a medium-bodied, well-rounded wine full of bright red fruit with undertones of jam and fresh herbs. <i>It is a great wine for nearly all menu items, especially with pizza, fish and poultry.</i>	\$31	\$8
<b>RIPASSO (BABY AMARONE), Masi “Campofiorin” IGT (Verona, Italy) 2005</b> Made from the refermentation of Valpolicella wine with a percentage of semi-dried grapes (characteristic of Amarone), this is a rich, full-bodied and velvety wine with hints of bitter cherries and cooked fruit. <i>Try with pasta and meatballs or sausage, or our steak.</i>	\$37	
<b>SANGIOVESE, Bacio Divino Cellars “Pazzo” (Napa Valley, California) 2006</b> The grape made famous for Chianti emerges in this proprietary wine also made with a bit of Petite Sirah, Cabernet and Viognier. Sangiovese puts forth abundant cherry aromas and flavors, and the other varietals balance it with acidity and a bit of wood spice from the barrels. <i>Great with any pasta dish, chicken parmesan or other entrées.</i>	\$44	
<b>SHIRAZ, Henry’s Drive Vignerons “Dead Letter Office” (South Australia) 2006</b> Grapes from vineyards in McLaren Vale and Padthaway mix deep berry fruit, mint freshness and chocolate tones to produce this rich, fruit-driven wine. <i>A great accompaniment to beef, romano and other hard cheeses.</i>	\$52	
<b>SHIRAZ, Razor’s Edge (McLaren Vale, South Australia) 2006</b> From the Australian region famous for high quality Shiraz, this wine exhibits dark, bright fruit and a smoky edge, finishing with light acidity and firm tannins. <i>Excellent with steak, burger, pizza or ribs.</i>	\$35	\$9
<b>SHIRAZ, Two Hand’s “Bella’s Garden” (Barossa Valley, Australia) 2006</b> A robust and rich Shiraz from the heart of South Australia. A ripe bouquet of cherry, mint, clove and chocolate transforms to a firm wine with dry tannins, full flavor and elegant oak. This vintage of Bella’s Garden received a score of 93 in <i>Wine Spectator</i> . <i>A full-bodied wine that deserves a richer dish such as steak or lamb.</i>	\$72	
<b>SYRAH, Kinton (Santa Barbara County, California) 2005</b> Deep flavors of plum and ripe berry – blueberry, blackberry and cherry – are brightened by black pepper and dark chocolate notes. <i>Great with beef or cream sauces and sharp cheeses to balance the firm tannins.</i>	\$36	
<b>TINTO DE TORO (TEMPRANILLO), Numanthia “Termes” (Toro, Spain) 2006</b> Rich and complex aromas, highlighted by fine dark berry notes, blend perfectly with the spice and toasted character of this well-structured and persistent wine. <i>Well suited for many menu items, try with sharp cheeses, pasta or pizza.</i>	\$52	
<b>ZINFANDEL, Bonterra (Mendocino County, California) 2007 <b>**ORGANICALLY GROWN GRAPES**</b></b> Blended with 10% Petite Sirah and some grapes from Amador County, this vineyard committed to organic farming produces a rich Zin full of fruit flavors (raspberry, plum, blackberry), spice (pepper, cedar) and easy tannins. <i>Enjoy with steak, bolognese or chocolate.</i>	\$31	
<b>ZINFANDEL, Earthquake (Lodi, California) 2006</b> A robust wine, this Zin from the heart of California’s Zin growing region brings forth dried plum and deep cocoa mixing with bold tannins. <i>This rich wine deserves a rich steak or bolognese, but it is well suited for chocolate.</i>	\$42	
<b>ZINFANDEL “OLD VINES,” Klinker Brick (Lodi, California) 2006</b> Exceptional flavors of cherries and plums – a result of extra “hang-time” – couple with oak, spice and hints of mint and clove to produce a full, lengthy finish. <i>Exceptional with steak, meatballs, sausage and chicken dishes.</i>	\$35	\$9
<b>ZINFANDEL, Montevina “Terra d’Oro” (Amador County, California) 2005</b> Amador County is known for big, jammy Zins with plenty of concentrated fruit and an earthy/spicy character, and this wine exemplifies the region. Dark berries, vanilla, molasses and cinnamon are all present in this wine that is <i>Excellent with our spicy hot oil, meat ranging from short ribs to steak to an old fashioned burger.</i>	\$44	

# DRINKS

## HOUSE COCKTAILS

<b>Mojito</b>	\$8
Bacardi Limón, Fresh Mint, Lime, Sugar & Splash of Soda	
<b>Pasta's Bloody Mary</b>	\$7
Stoli Vodka, Gary's Famous Bloody Mary Mix, Olive & Lime Wedge	
<b>Maker's Manhattan</b>	\$8
Maker's Mark Bourbon, Sweet Vermouth & Cherry Juice	
<b>Margarita Pasta's</b>	\$8
Hornitos Tequila, Cointreau, Lime, Lemon and Orange Juice with a Lime Wedge	
<b>Pasta's Cosmopolitan</b>	\$8
Svedka Clementine Vodka, Cointreau, Cranberry & Fresh Lime	
<b>Espresso Martini</b>	\$9
Absolut Vanilla, Van Gogh Double Espresso Vodka, Chilled Espresso & Godiva Chocolate Liqueur	
<b>Pears &amp; Prosecco</b>	\$9.5
Mionetto Prosecco Split, Belle de Brillet & Pear Nectar	
<b>Pasta's Caipirinha</b>	\$7
Cachaça, Fresh Lime & Sugar	
<b>Pimm's Cup #7</b>	\$8.5
Pimm's #1, Club Soda, Ginger Ale & Fresh Cucumber	
<b>Beautiful</b>	\$9
Courvoisier & Grand Marnier Served Warm	
<b>Basiltini</b>	\$8.5
Fresh muddled Lemon & Basil, Sugar, Stoli Vodka & Splash of Apple Juice	

## BOTTLED & DRAFT BEERS

### NEW YORK STATE MICRO BREWS

Ithaca Nut Brown	\$3.5
Middle Ages Impaled Ale	\$3.5
Middle Ages Swallow Wit	
<i>Draft</i>	\$4
Saranac Adirondack Lager	\$2.75
Saranac Pomegranate Wheat	\$2.75

### DOMESTIC BOTTLED BEER

Blue Moon	\$4
Budweiser	\$2.75
Bud Light	\$2.75
Coors Light	\$2.75
Magic Hat #9	\$4
Michelob Ultra	\$3
Sierra Nevada	\$4
Sierra Nevada "Celebration Ale"	\$4
Woodchuck Cider	\$3.75

### NON-ALCOHOLIC BOTTLED BEER

Haake Beck	\$3.75
O'Doul's Amber	\$2.75

### IMPORTED BOTTLED BEER

Amstel Light	\$3.75
Corona	\$3.5
Duvel	\$7
Heineken	\$3.75
Heineken Light	\$3.75
Labatt Blue	\$3
Lindeman's Lambic	
Framboise	\$7.5
Molson Canadian	\$3
Peroni	\$4.5
Pilsner Urquell	\$4.5
Stella Artois	\$4

### PINTS ON TAP \$4

Bass Pale Ale
Guinness Stout
Black & Tan
Labatt Blue Light
Middle Ages Swallow Wit
Great Lakes Burning River Pale Ale
Sam Adams Seasonal

## NON-ALCOHOLIC DRINKS

### Cold Drinks

Arizona Bottled Iced Teas	\$2.5
Unsweetened Iced Tea	\$1.5
Saranac Orange Cream Soda	\$2.5
Saranac Rootbeer	\$2.5
Fountain Soda	\$1.5
Nantucket Nectars Lemonade	\$2.5
Saratoga Spring Water (12 oz)	\$2.5
Saratoga Sparkling Water (12 oz)	\$2.5
Saratoga Sparkling Water (24 oz)	\$5

### Hot Drinks

Revolution Tea	\$2.75
Regular or Decafe Coffee	\$1.75
Café au Lait	\$2
Espresso	\$2.75
Macchiato	\$2.75
Latte	\$3.25
Cappuccino	\$3.25
Mochaccino	\$3.75
Hot Chocolate	\$2
<b>Espresso by "Freedom of Espresso"</b>	