

Wine List

Sparkling

CHAMPAGNE, Veuve Clicquot NV | \$160

Known for its richness, this Champagne offers layers of brioche, peach, and lemon zest, balanced by a creamy texture and vibrant acidity. Veuve Clicquot's signature style makes it an excellent pairing with seafood or creamy dishes

CHAMPAGNE, Moët Chandon NV, France | \$145

A classic Champagne, Moët and Chandon showcases notes of green apple, citrus, and a subtle toasty flavors. Its delicate bubbles and balanced acidity make it perfect for toasting, with a lively, refreshing finish.

CHANDON NV, Napa | \$86

This vibrant sparkling wine blends French tradition with California grapes. Crafted using the méthode traditionnelle, it offers crisp, fruit-forward flavors. Chandon is a refreshing choice for casual sipping or festive celebrations.

FRANCIACORTA, Ca del Bosco, NV, Italy | \$80

This Franciacorta is rich and complex, with flavors of ripe pear, citrus, and a hint of almond. Made in the traditional method, it offers a creamy texture and a refined minerality.

TRENTO DOC FERRARI NV, ITALY | \$76

Bright and elegant, this Italian sparkling wine offers vibrant notes of green apple, white flowers, and a touch of brioche. It has a fine, persistent mousse and clean, crisp finish.

Rose Sparkling

DOMAINE CARNEROS ROSE' NV, California | \$85

This refined sparkling wine offers vibrant notes of wild strawberry, tangerine, and rose petals, complemented by a delicate mousse and a dry, elegant finish. Produced using the traditional méthode champenoise, this wine is both food-friendly and perfect for celebratory occasions.

FRANCIACORTA FERRARI ROSE' NV, Italy | \$78

Elegant and expressive, this rosé offers notes of wild berries, rose petals, and a hint of toasted almond. The fine bubbles and delicate pink hue make it both visually appealing and deliciously refreshing, perfect for any special occasion.

LAMBRUSCO TERRE DI CASATICO NV, ITALY | \$52

Dry, sparkling red wine from Emilia-Romagna, Italy. Made from Lambrusco Maestri grapes, it has bold berry flavors and lively bubbles. It's smooth yet slightly tannic, with a fresh, juicy finish. Perfect with cured meats and pasta

White

CHARDONNAY, Jordan '23, California | \$90

Aged in French oak, it has a delicate aroma of Fuji apple, Asian pear, freshly cut persimmon, and citrus blossom. Pair: spicy food and pastas.

CHARDONNAY, Antinori Bramito '23, Tuscany | \$75

Bright, intense straw yellow color. Notes of white flower blossoms and hints of chamomile, notes of Golden apples and hints of vanilla.

CHARDONNAY, Roco '22, Oregon | \$68

Ripe notes of honeyed cassava melon with ground cherry, yellow plum, and rich honeycomb and vanilla spice.

ETNA BIANCO, Planeta '22, Sicily | \$72

Carricante grapes grown on Mount Etna's mineral-rich volcanic slopes. Aromas of white acacia flowers, almonds, and peaches, with notes of green apple, and pear.

FALANGHINA, Svelato '23, Campania | \$58

Light-medium bodied crispy wine. Pale yellow color with greenish reflections, fruity aroma of apple, pineapple, wildflowers with mineral tones.

GRECO DI TUFO, D'antiche Terre '23, Campania | \$68

Medium body wine with notes of nectarine on the nose. Grapefruit, ripe peach and mineral on the mouth. Great acidity and balanced wine.

MONFERRATO, Tenuta Montemagno '23, Piemonte | \$67

A blend of Sauvignon Blanc and Timorasso, this wine combines bright citrus and tropical flavors with subtle minerality, lush texture and balanced acidity.

PECORINO, Umani Ronchi '24, Abruzzo | \$64

Vibrant and Aromatic, with Notes of nectarine, passionfruit, lime, grapefruit, peach, and guava with a distinctive flinty minerality

PINOT GRIGIO RAMATO, Specogna '23, Trentino | \$66

72-hour skin contact, Organic orange wine, light pink coppery color. Elegant, smooth, with sweet and creamy notes, intense and persistent fruity sensation

PINOT BIANCO, Kettmeir '23, Friuli | \$62

Straw yellow with greenish reflections, floral scents, fruity notes of green apple. Dry palate with good acidity, persistent and delicate minerality.

ROERO ARNEIS, Ermanno Costa '23, Piemonte | \$72

Crisp, dry white wine offering delicate floral and herbal aromas. Its vibrant acidity and saline minerality make it an ideal pairing for seafood and light pasta dishes.

SAUVIGNON BLANC, Cloudy Bay '24, Marlborough | \$64

Vibrant and Aromatic, with Notes of nectarine, passionfruit, lime, grapefruit, peach, guava with a distinctive minerality

Red

AGLIANICO, D'Antiche Terre '18, Campania | \$60

Medium bodied with high acidity and high tannicity. Classic volcanic Aglianico character with blackberry, dark chocolate, smoke, and savory depth.

AMARONE, Bertani '21, Veneto | \$160

Full bodied with medium acidity and moderate tannicity. Rich and layered with dried cherry, plum, licorice, spice, and a long, warming finish.

AMARONE DELLA VALPOLICELLA, Parolvin '20, Veneto | \$140

Full-bodied with medium acidity and moderate tannicity. Intense concentrated with dried red fruit, cherry, spice, and classic appassimento richness.

BARBARESCO, Tenuta di Neirano '19 | \$90

Medium-full bodied with high acidity and high tannicity. Elegant Nebbiolo expression with cherry, raspberry, rose petal, tobacco, and white pepper notes.

BARBERA D'ASTI SUPERIORE, Mysterium '19, Piemonte | \$75

Medium-bodied with high acidity and low tannicity. Rich and expressive with ripe cherry, earthy undertones, cocoa, and licorice.

BAROLO, Fontanafredda Serralunga '17, Piemonte | \$160

Nebbiolo, full-bodied with high acidity and high tannicity. Classic Barolo profile with red fruit, floral notes, pine resin, camphor, and earthy complexity.

BAROLO RISERVA, Cantina Terre del Barolo '16, | \$125

Full-bodied with high acidity and high tannicity. Traditional and complex with rose petals, forest floor, tobacco, crushed raspberry, and clove. Nebbiolo 100%

BRUNELLO DI MONTALCINO, Innocenti '19, Tuscany | \$120

Full-bodied with medium-high acidity and high tannicity. Elegant and age-worthy with ripe red fruit, oak spice, and a long, persistent finish.

BRUNELLO DI MONTALCINO, Conforti '19, Tuscany | \$88

Full-bodied with medium-high acidity and high tannicity. Classic Sangiovese character with ripe cherry, dried herbs, tobacco, and earthy notes.

CABERNET, Silver Oak '20, Napa | \$160

Full-bodied with medium acidity and high tannicity. Polished and expressive with plum, cherry, spice, and signature oak influence.

CABERNET, JORDAN '20, Napa | \$150

Full-bodied with medium acidity and moderate tannicity. Refined and balanced with ripe black cherry, blackberry, and subtle floral notes.

CABERNET, Oakville Ridge '19, Napa | \$94

Full-bodied with medium acidity and high tannicity. Layered and powerful with dark stone fruit, spice, and a long, savory finish.

CABERNET, DAOU '22, Sonoma | \$64

Full-bodied with medium acidity and moderate tannicity. Smooth and approachable with black cherry, black currant, plum, and toasted caramel notes.

CRIGNANO, BUIO, CANTINA MESA '21, SARDINIA | \$68

Medium-bodied with medium acidity and moderate tannicity. Mediterranean in style with dark berries, herbal notes, spice, and a savory, food-friendly finish.

CHIANTI RISERVA, Tenuta Di Arceno '22, Tuscany | \$75

Medium-bodied with medium-high acidity and moderate tannicity. Elegant and aromatic with cedar, rose, raspberry, vanilla, and balanced red fruit.

CHIANTI CLASSICO, Lamole '22, Tuscany | \$70

Medium-bodied with high acidity and moderate tannicity. Fresh and lifted with cherry, blue flowers, clove, and subtle spice.

ETNA ROSSO, Planeta '21, Sicily | \$89

Nerello Mascalese, medium bodied with high acidity, low tannicity. Vibrant and mineral driven with bright red fruit, floral notes, and volcanic character.

MONTEPULCIANO, Scarpone '22, Abruzzo | \$58

Medium-bodied with medium acidity and moderate tannicity. Easy drinking and fruit forward with dried plum, cherry, and herbal notes.

PINOT NOIR, King Arthur '22, Sonoma | \$78

Light-to medium-bodied with high acidity and low tannicity. Elegant and balanced with red fruit, cranberry, spice, and a refined finish.

PINOT NOIR, Flowers '23, Napa | \$95

Light- to medium-bodied with high acidity and low tannicity. Delicate and expressive with dried currant, rose petal, and black tea notes.

ROSSO DI MONTALCINO, Innocenti '22, Tuscany | \$76

Medium-bodied with medium-high acidity and moderate tannicity. Vibrant and youthful with blackberry, black cherry, and subtle oak spice.

SAGRANTINO, Lunelli '18, Umbria | \$110

Full-bodied with high acidity and high tannicity. Deep and powerful with blackberry jam, blueberry, rose petal, licorice, and chocolate.

SUPERTUSCAN, Promis, Gaja '22, Tuscany | \$150

Full-bodied with medium acidity and moderate tannicity. Merlot, Syrah and Sangiovese with red fruit, spice, cinnamon, star anise, and refined balance.

SUPER TUSCAN, Ornellaia le Volte '22, Tuscany | \$95

Full-bodied with medium acidity and moderate tannicity. Dark cherries, cassis, spices, polished structure. Bland of Merlot, Sangiovese and Cabernet Sauvignon.

TROIONE, Gelso Nero '22, Puglia | \$88

Nero di Troia grapes, full-bodied with medium acidity and high tannicity. Bold character with red fruit, fig, black pepper, clove, and floral notes.

VALPOLICELLA RIPASSO SUPERIORE, Villa Marin '19, Veneto | \$82

Medium-full bodied with medium acidity and moderate tannicity. Rich and harmonious with underbrush, red berries, and classic Ripasso depth.

VINO NOBILE DI MONTEPULCIANO, Castellani '21, Abruzzo | \$60

Sangiovese & Canaiolo, medium-bodied with medium acidity and moderate tannicity. Elegant and savory with ripe plum, cherry, strawberry, leather.

VINO NOBILE DI MONTEPULCIANO, Castellani '21, Abruzzo | \$60

Medium-bodied with medium acidity and moderate tannicity. Elegant and savory with ripe plum, cherry, strawberry, leather, and subtle spice.