

Benvenuti...

Welcome to Peperoncino - our kitchen!

We welcome you to our very own authentic Italian kitchen, the one we grew up in with our nonnas, women of great character blessed with the exquisite and passionate art of cooking La Vera Cucina Italiana, the real Italian cuisine.

With a mixture of the different regions that form Italy, mostly influenced by our beloved Calabria, we bring to you with all our heart, passion, and upmost inspiration LA NOSTRA CUCINA ITALIANA..

Everyday a new menu is created, with the ultimate goal of taking you on a tour through your senses, to discover the feelings and emotions our food can awaken in you..

We thank you beforehand for coming into our kitchen to indulge in our creations, born only out of passion, love, and endless hours enjoying the authentic Italian art of eating!

BUON APPETITO!!!

Grazie,

*Bartolo Alfano and Paolo Martano*

Executive Chefs

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## ANTIPASTI

- Antipasto Misto Della Casa** - Chef's selection of the finest imported Italian cured meats and cheese, spicy pickled peppers, olives, condiments. **\$19 / \$25 \***
- Burratina con Pomodoro Fresco** - Fresh, heavenly, creamy burratina mozzarella with juicy fresh tomatoes, basil, aged balsamic glaze. **\$17**  
(Add Prosciutto Crudo - \$5)
- Carpaccio di Pastrami** - House spiced pastrami thinly sliced with artisan lettuces, parmiggiano shavings, aged balsamic glaze. **\$15**
- Viagra Calabrese** - Spicy spreadable Calabrese sausage-Nduja- known in Calabria as Viagra; served in warmer with bread crostini. **\$15**

## STUZZICHERIA

- Arancini Vari** - Assorted fried risotto balls, pomodoro sauce. **\$12**
- Pecorino Fritto** - Chefs genius dish of fried imported pecorino romano cheese, drizzled with honey, sprinkled with spicy peperocino. **\$10**
- Pitticelle di Melanzane** - Classic Calabrese roasted eggplant croquettes, fried, served with fresh ricotta and roasted peppers. **\$14**
- Crochette Ripiene con Nduja** - Potato croquettes filled with spicy spreadable sausage, fried, served with pomodoro. **\$12**
- Patatine zola e balsamico** - Fries, topped with gorgonzola dolce cheese and aged balsamic glaze. **\$10**

\* choose small or large portion

## ZUPPE E INSALATE - SOUPS AND SALADS

- Saute di Cozze e Vongole** - Fresh clams and mussels, pomodoro. **\$21**
- Minestrone Calabrese** - Classic Calabrese seasonal vegetable soup. **\$6**
- Insalata di patate e tonno** - Potato salad with imported Italian tuna, green peas, red onions, fresh greens, aged balsamic. **\$15**
- Insalata di pollo** - Organic Roasted chicken meat with artisan lettuces, red onions, carrots, celery, raisins, walnuts, light honey mayo dressing. **\$15**
- Soppressa di Polpo** - Pressed octopus sliced thin, topped with greens, capers, lemon vinaigrette. **\$17**
- Insalata della casa** - Our house salad; mixed greens, cherry tomatoes, red onions, Cerignola olives, olive oil and balsamic dressing. **\$8.50**
- Insalata di pomodoro Calabrese** - Juicy tomatoes salad, Calabrese style with red onions, oregano, aged balsamic dressing. **\$9**

## PRIMI - PASTA AND RISOTTO

<b>Lasagna Spaccanapoli</b> - signature lasagna with layers of pasta, bechamel, pomodoro, meatballs, ham, green peas, boiled eggs, mozzarella, pecorino.	<b>\$19</b>	
<b>Cannelloni Alla Bolognese</b> - Fresh pasta sheets filled with Bolognese ragù, topped with bé chamel, pomodoro, and parmiggiano.	<b>\$19</b>	
<b>Linguine ai frutti di mare</b> - Fresh clams, mussels, calamari, shrimp, in pomodoro sauce, tossed with linguine. Choose your spice level.	<b>\$19 / \$25</b>	<b>*</b>
<b>Risotto dell' orto</b> - Assorted vegetable and legumes risotto, finished with pecorino cheese. Choose your spice level. (Add shrimp \$6.00 Add handmade Calabrese HOT or SWEET sausage \$5.00)	<b>\$17 / \$21</b>	<b>*</b>
<b>Bolognese</b> - Chef' s famous beef ragù, tossed with pasta.	<b>\$15 / \$19</b>	<b>*</b>
<b>Fiocchi</b> - Pasta pockets with pear and four cheese, bacon cream sauce.	<b>\$15 / \$19</b>	<b>*</b>
<b>Gnocchi di ricotta alla Sorrentina</b> - Handmade ricotta gnocchi with fresh tomatoes, basil, fresh mozzarella.	<b>\$22</b>	
<b>Vongole al Pesto</b> - Fresh clams, garlic basil pesto sauce	<b>\$26</b>	
<b>Carbonara di Mare</b> - Fun twist on classic carbonara, fresh mussels, clams, shrimp, and calamari in egg yolk and pecorino cheese sauce tossed with pasta.	<b>\$19 / \$25</b>	<b>*</b>
<b>Orecchiette con broccoli salsiccia e pane profumato</b> - Orecchiette pasta, handmade Calabrese pork sausage and broccoli, seasoned herby breadcrumbs	<b>\$19 / \$25</b>	<b>*</b>
<b>Puttanesca</b> - Classic Sicilian dish of anchovies, garlic, fresh tomatoes, and capers, olives, tossed with pasta. Choose your spice level!	<b>\$17 / \$24</b>	<b>*</b>
<b>Paccheri gamberi e porcini</b> - Paccheri pasta, porcini mushrooms, shrimp	<b>\$26</b>	

\* choose small or large portion

## SECONDI - MEAT AND FISH ENTREES

<b>Ossobuco di Maiale</b> - Known as "stincò" in Italy, melt in your mouth wine braised pork shank, over secret risotto.	<b>\$32</b>
<b>Parmiggiana di Pollo con Melanzane</b> - Fried chicken breast cutlet, finished in the oven with roasted eggplant, mozzarella, pecorino, pasta pomodoro	<b>\$22</b>
<b>Cotoletta alla Bolognese</b> - Breaded and fried chicken cutlet topped with prosciutto and creamy pecorino sauce, served with pasta Bianca.	<b>\$24</b>
<b>Polpo Calabrese</b> - Octopus, clams, mussels, cherry tomatoes, basil.	<b>\$28</b>
<b>Tagliata di Wagyu</b> - Boneless wagyu short ribs sliced, served with pasta in basil pesto sauce.	<b>\$28</b>
<b>Anatra Sensuale</b> - Rose wine marinated duck breast atop spicy mushroom risotto with chef' s agrodolce onions.	<b>\$26</b>
<b>Pesce fresco del giorno</b> - Fresh daily fish, please ask your server how chef prepared this dish today!	<b>MP</b>

## CONTORNI - SIDES

<b>Verdure alla griglia con formaggio fuso</b> - grilled assorted vegetables with warm cheese.	<b>\$15</b>
<b>Spinaci Saltati</b> - Sautéed Spinach, with garlic and olive oil.	<b>\$9</b>
<b>Patate e Peperoni</b> - Classic Calabrese dish of potatoes and peppers.	<b>\$9</b>
<b>Parmiggiana di Melanzane</b> - Roasted eggplants layered with pomodoro, mozzarella, and basil.	<b>\$10</b>
<b>Broccoli aglio olio e peperoncino</b> - Broccoli sautéed with garlic, olive oil, spicy peperoncino.	<b>\$9</b>



# PIZZERIA MENU

## SPECIALITÀ - SPECIALTY PIZZAS

<b>Peperoncino</b> - pomodoro, mozzarella, scamorza (smoked mozzarella), “NDUJA” (spicy Calabrese spreadable sausage), arugula, parmiggiano.	<b>\$21</b>
<b>Silana</b> - pomodoro, porcini mushrooms, scamorza, arugula, parmiggiano.	<b>\$21</b>
<b>Frutti di Mare</b> - pomodoro, clams, mussels, shrimp, calamari.	<b>\$26</b>

<b>Margherita</b> - Pomodoro, mozzarella fiordilatte, basil.	<b>\$10</b>
<b>Napoletana</b> - pomodoro, olives, oregano, anchovies.	<b>\$12</b>
<b>Calabrese</b> - Pomodoro, mozzarella, spicy cured sausage, dried black olives.	<b>\$14</b>
<b>Capricciosa</b> - Pomodoro, capers, black olives, artichokes, ham.	<b>\$16</b>
<b>Quattro Stagioni</b> - Pomodoro, mozzarella, ham, artichokes, mushrooms, olives.	<b>\$16</b>
<b>Saracena</b> - Cherry tomatoes, handmade Calabrese sausage, potatoes, pecorino, peperoncino, oregano.	<b>\$18</b>
<b>Primavera</b> - Focaccia base, prosciutto crudo, arugula, cherry tomatoes, buffalo mozzarella, parmiggiano.	<b>\$19</b>
<b>Bufalina</b> - Pomodoro, prosciutto crudo, buffalo mozzarella, basil.	<b>\$17</b>
<b>Tonno e cipolla</b> - pomodoro, mozzarella, imported tuna in olive oil, red onion.	<b>\$16</b>
<b>Quattro formaggi</b> - gorgonzola cheese, pecorino, parmiggiano, emmental.	<b>\$16</b> (red or white base)
<b>Calzone Classico</b> - baked pizza pocket filled with pomodoro mozzarella, mushrooms, ham.	<b>\$16</b>
<b>Panzerotto</b> - Fried calzone filled with pomodoro and mozzarella.	<b>\$12</b>

**\*\*The Consumption of raw or undercooked meat, poultry, seafood, or eggs can increase your risk of food borne illness\*\***

## PANINI “LA PUCCIA” - PIZZA DOUGH SANDWICHES

<b>Mortazza</b> - Pizza dough bread, mortadella, provolone, arugula.	<b>\$12</b>
<b>Crudaiole</b> - Prosciutto crudo, mozzarella, tomato, basil.	<b>\$12</b>
<b>Vegetariano</b> - Assorted roasted vegetables, basil.	<b>\$12</b>
<b>Polpettone</b> - Our classic meatballs in pomodoro, mozzarella.	<b>\$12</b>

**Bambini (kids) can choose from any pizza, kid’ s size, Half price!**

**\*\* Any Additional topping \$3.00 \*\***

Pizza trays available in FULL (12+ slices) or HALF (6+ slices) tray sizes for catering events ONLY  
\$50.00 (full)/ \$25.00 (half)



## SIGNATURE DESSERT AND ITALIAN GELATO

<b>Limoncello Mascarpone Cake</b> - Sponge cake layered with limoncello mascarpone cream.	<b>\$10</b>
<b>Cuore Caldo Peperoncino</b> - Dark chocolate warm heart cake, mascarpone cream.	<b>\$7</b>
<b>Sfogliatelle</b> - Neopolitan pastry with ricotta- candied orange cream.	<b>\$7</b> (Oven Time 45 min)
<b>Tiramisu alla Nutella</b> - Our classic tiramisu, layered savoiardi cookies drenched in coffee, mascarpone cream, nutella!	<b>\$10</b>
<b>Cannoli Siciliani</b> - Cannoli filled with chef' s ricotta filling.	<b>\$9</b>
<b>Coppa Spagnola</b> - Panna gelato layered with Amarene cherries	<b>\$9</b>
<b>Coppa Pistacchio</b> - Layers of pistachio and panna gelato swirled with chocolate, topped with pistachios.	<b>\$9</b>
<b>Coppa Caffè</b> - Panna gelato layered with coffee syrup, topped with powdered coffee and hazelnuts.	<b>\$9</b>
<b>Coppa Stracciatella</b> - Panna gelato layered with dark chocolate topped with nuts and powdered chocolate.	<b>\$9</b>
<b>Tartufo alla Cioccolata</b> - Chocolate truffle gelato with a zavaglione (custard) center, covered with powdered chocolate.	<b>\$9</b>
<b>Tartufo al Limoncello</b> - Lemon gelato truffle with limoncello heart.	<b>\$9</b>
<b>Nutella</b> - Pizza topped with nutella, grand Marnier, nuts.	<b>\$10</b>

- *Fine selection of coffees & tees available - please ask your server.*

## DIGESTIVE & AFTER DINNER SELECTIONS

### AMARO / BITTERS

Del Capo Gaffo - Calabria	\$12
Lucano - Basilicata	\$12
Montenegro - Bologna	\$12
Ramazzotti - Milano	\$12
Fernet Branca - Milano	\$12
Fernet Branca Mint - Milano	\$12
Campari	\$12
Jagermeister	\$12

### GRAPPA

Candolini	\$14
Antinori di Tignanello	\$14
Marolo Camomilla	\$12
Marolo Barolo	\$12
Marolo Brunello	\$12
Marolo Moscato	\$12
Nardini white Label	\$14
Poli Miele	\$12
Poli Barrique	\$12
Poli Pear	\$14

### SAMBUCA

Ramazzotti	\$12
Romana	\$12

### LIMONCELLO

Gaffo - Calabria	\$12
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### COFFEE CHOCOLATE & NUT LIQUORS

Borghetti Caffè Espresso	\$8
Toschi Nocello	\$8
Bailey' s Irish Cream	\$8
Godiva chocolate	\$8

### WHISKY & SCOTCH

Buchanan' s 12 yr	\$12
Black Label 12 yr	\$12
Chivas Regal Scotch 12 yr	\$12
Macallan 12 yr	\$12
Old Parr 12 yr	\$12

### BRANDY

Vecchia Romagna 10yr	\$14
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### COINTREAU

Remy Cointreau	\$9
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### COGNAC

Cognac Accord Royale	\$12
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### GRAND MARNIER

Grand Marnier Cordon Rouge	\$12
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*Thank you for joining us! See you next time!*

**Happy Hour \$4 Bar Food**

**Vongoline Piccanti –**

*Fresh Clams sautéed in olive oil, garlic and  
a hint of spicy peperoncino. \$4.00*

**Ceci Piccanti Fritti –**

*Fried chickpeas with spicy  
crushed peperoncino  
and lemon. \$4.00*

**Bruschetta al Pomodoro –**

*Toasty ciabatta bread with our signature  
pomodoro sauce  
and mozzarella. \$4.00*

**Imported Italian Olives - \$4.00**

**Salumi –**

*Chef's selection of Italian cured meats.  
\$4.00*

**Pizzetta Fritta –**

*Classic Southern Italian fried  
pizza, with tomato and mozzarella.  
\$4.00*

## ***SIGNATURE LUNCH MENU***

### ***Antipasti***

#### ***Antipasto Misto***

*chef's selection of imported Italian cured meats and cheeses served with Italian olives and condiments.*

***\$11 for one \$19 for two \$25 for four***

#### ***Sautè di Cozze e Vongole***

*Fresh clams and mussels, sauteed with aromatics!*

***\$21.00***

#### ***Arancini vari***

*chef's assorted Sicilian fried risotto balls served over pomodoro.*

***\$12***

#### ***Pecorino Fritto***

*Fried imported pecorino romano cheese, drizzled with honey and sprinkled with spicy peperoncino.*

***\$10.00***

#### ***Calamari fritti***

*chef's fried calamari served with pomodoro sauce.*

***\$15***

## **Primi –Pastas and Rice dishes**

### **Carbonara**

*Sautèed bacon tossed with pasta in an egg yolk and pecorino sauce.*  
**\$14.00 Add chicken \$2.00 Add shrimp \$6.00**

### **Amatriciana**

*Classic Roman dish of bacon, onions, fresh tomatoes with black pepper, tossed with pasta and pecorino.*  
**\$15.00**

### **Vongole**

*linguine with fresh clams in your choice of white wine or pomodoro sauce.*  
*Choose your spice level.*  
**\$15.00**

### **Polpette**

*spaghetti with chef's classic beef meatballs simmered in pomodoro.*  
*Choose your spice level.*  
**\$14.00**

### **Aglio e olio**

*spaghetti in olive oil, garlic, anchovies, and spicy peperoncino.*  
*Choose your spice level.*  
**\$12.00**

**Add chicken \$2.00**

**Add shrimp \$6.00**

**Add vegetables \$2.00**

**Add Handmade Calabrese HOT or SWEET sausage \$5.00**

### **Fiocchi**

*Pear and four cheese pasta pockets in bacon and parmiggiano sauce.*  
**\$19.00**

### **Bolognese**

*Chef's signature beef ragù tossed with pasta.*  
*Choose your spice level.*  
**\$19.00**

### **Risotto dell'Orto**

*Assorted vegetable risotto finished with parmiggiano cheese.*  
*Choose your spice level.*  
**\$19.00**

**Add chicken \$2.00**

**Add Shrimp \$6.00**

**Add bacon \$2.00**

**Add Handmade HOT or SWEET Calabrese sausage \$5.00**

***Lasagna Spaccanapoli***

*Our signature lasagna layered with Handmade in the house  
Calabrese mildly spicy sausage, meatballs, ham, green peas, boiled eggs, mozzarella  
pecorino, béchamel, and pomodoro.*

**\$17.00**

***Pranzo Misto***

*choice of chicken or shrimp, sautéed baby artichokes, mushrooms, cherry  
tomatoes, in garlicky olive oil sauce. Choose your spice level. Tossed with spaghetti.*

**Chicken \$14.00 shrimp \$16.00**

***Frutti Di Mare***

*fresh clams, mussels, shrimp, and calamari in pomodoro with linguine, choice of spice level.  
\$25 Add Handmade HOT or SWEET Calabrese sausage \$5.00 Add chicken \$2.00*



## **Secondi – Meat and Fish Entrees**

### ***Parmiggiana di pollo con Melanzane***

*Breaded and fried chicken breast cutlet, topped with roasted eggplant, mozzarella, and pomodoro.*

*Choice of house salad or side pasta pomodoro.*

**\$22.00**

### ***Anatra sensuale***

*Wine marinated duck breast, spicy mushroom risotto, sweet and sour onions.*

**\$26.00**

### ***Ossobuco di maiale***

*wine braised pork shank served with secret risotto recipe.*

**\$32.00**

### ***Pesce fresco del giorno***

*today's fresh fish of the day, ask your server how chef is preparing it today! **MP***

## **Panini –Italian Sandwiches on Ciabatta bread-**

**All Panini are served with side House artisanal salad**

### ***Alla Peperoncino***

*breaded chicken breast, fried, spicy peperoncino mayo, arugula, and tomato.*

**\$10.00**

**Add Mozzarella**

**\$1.00**

### ***Alla Pugliese***

*Imported tuna in olive oil, fresh burrata mozzarella, arugula, aged balsamic glaze.*

**\$13.00**

### ***Alla Emiliana***

*imported prosciutto crudo, fresh mozzarella, tomatoes, and fresh basil.*

**\$11.00**

### ***Alla Calabrese originale***

*Handmade Calabrese sausage, roasted peppers, scamorza-smoked mozzarella*

**\$13.00**

### ***Panino Della Domenica***

*Italian cooked ham, fresh mozzarella, sautéed spinach, and fried egg.*

**\$12.00**

### ***Alla Campagnola***

*Marinated roasted assorted vegetables, and fresh basil.*

**\$9.00 add fresh mozzarella \$1.00**

## **Zuppe - Soups**

### ***Zuppa ai frutti di mare***

*clams, mussels, shrimp, and calamari in pomodoro and fish broth.*

**\$15.00**

### ***Acqua salata***

*traditional southern Italia spicy vegetable soup. Made to order, choose your spice level.*

**\$7.50**

### ***Acqua cotta Marenmana***

*poor man's soup of the Lazial Marenma region, red wine and cheese based, vegetables, finished with an egg.*

**\$9.00 bowl**

## **Insalate- Salads**

### ***Insalata Fiorentina***

*marinated skirt steak lightly dressed arugula, red onion, cherry tomato, with Gorgonzola dolce cheese.*

**\$14.00**

### ***Insalata Eoliana***

*Fresh seared Yellow fin tuna steak, lightly dressed arugula, corn kernels, red onion, cherry tomatoes, boiled eggs, capers, olives, drizzled with lemon mayo home made dressing.*

**\$17.00**

### ***Rucola formaggio e balsamico***

*arugula, balsamic, daily imported cheese.*

**\$9.00**

### ***Insalata Caprese***

*fresh, juicy tomato, fresh mozzarella, fresh basil, balsamic glaze.*

**\$13.00**

## ***Piccini Menu***

### ***Pasta Francesca***

*Pasta with meatballs in pomodoro (tomato) sauce.*

*\$6.00*

### ***Pasta Bianca***

*Pasta with creamy cheese sauce.*

*\$6.00*

### ***Pollo alla Pupellina***

*Lighty breaded chicken breast pieces, fried, served with fries.*

*\$6.00*

### ***Gamberetti***

*Sautèed shrimp in olive oil, garlic, and parsley. Served with pasta.*

*\$6.00*

### ***Pizza Piccini***

*Any pizza from our menu can be made into a kids pizza, half the price!*

*NOTE – Pasta shapes are based on chef's chosen pastas for the day.*

# Wine List

NEGRONI -	Martini Rosso Vermouth, Gin, Campari, Orange.	\$12
AMERICANO -	Campari, Martini Rosso Vermouth, soda.	\$12
SPRITZ -	Prosecco, Aperol, Soda, Orange.	\$12
RUM & COKE -	Rum and coke.	\$7
GIN & TONIC -	Gin and tonic water.	\$7
VODKA & TONIC -	Vodka and tonic water.	\$7
MARTINI COCKTAIL	Vodka, gin, lemon.	\$7

## Bianco



1/2



<b>Prosecco Brut, Il Viaggio</b>	10	22	36
<i>Straw lemon with a fine perlage. Aromas of ripe peach, citrus and tropical fruits (Sparkling)</i>			
<b>Radolfo Cosimi, Le Mie Bollicine</b>			58
<i>Hints of pear, peach and gooseberries, with character of toasted oak, stead taste with hints of sweetness (Sparkling)</i>			
<b>Pinot Grigio, Annalisa</b>	8		30
<i>Vibrant on the palate with fresh fruit aromas of pears and citrus, with balanced, yet zesty acidity</i>			
<b>Chardonnay, San Felo</b>	8		30
<i>Intense, crisp and aromatic with a remarkably broad flavor profile</i>			
<b>Moscato, Lodali</b>	10		33
<i>Fragrant and filled with tropical fruit. Sweet with marked crispness and floral aromatics (Sweet)</i>			
<b>Gavi di Gavi, Marchesa (white label)</b>	10		33
<i>Light straw-yellow in color, aromas of ripe apples and tree fruits complement undertones of wildflowers and herbs</i>			
<b>Chardonnay, Tieffenbruner</b>	12		42
<i>Pale lemon color, aromas of citrus fruits and fresh pears, which give way to subtle herbal and almond notes</i>			
<b>Sauvignon Blanc, Tramin</b>	12		42
<i>Lemon-green in color, this wine exhibits racy aromas of grapefruits, melons, and cut grass</i>			
<b>Sauvignon Blanc, Prodigio</b>			46
<i>Fresh flavors of peach blossom, grapefruit and citrus. Notes of pine &amp; cactus.</i>			
<b>Vernaccia di San Gimignano, San Quirico</b>			40
<i>Aromas of spice, white flowers, dried apricots, fresh peach, and thyme</i>			
<b>Pecorino, Collefrisio</b>	12		42
<i>A well balanced and lasting taste of strong green tea and peach scent.</i>			
<b>Passerina, Terre di Poggio</b>	9		32
<i>Notes of citronella, baked apples &amp; pears. Rich &amp; silky.</i>			
<b>Greco di Tufo, Mastroberardino</b>	12		42
<i>Straw yellow in color with an intense bouquet of tropical fruit and white flowers, fresh and fruity on the palate, with a racy acidity</i>			
<b>Grillo, Disisa - Sicily</b>	10		33
<i>Taste is fresh, very persistent with a fruity bouquet with notes of citrus fruits.</i>			
<b>Biancolella, Muratori Pietra Brox</b>			49
<i>Taste expresses tropical fruit, ripe apricot, floral notes, honey and citrus fruit.</i>			
<b>Biancolella, Muratori Pietra Brox</b>			49
<i>Taste expresses tropical fruit, ripe apricot, floral notes, honey and citrus fruit.</i>			
<b>Pinot Grigio, Pierpaolo Pecorari</b>	14		46
<i>Fresh bouquet with notes of pear, peach, anise and honey. Fruity and crisp to taste.</i>			
<b>Sauvignon Blanc, Pierpaolo Pecorari</b>	14		46
<i>Complex aromas of citrus, fresh cut grass, sage, and mint,</i>			
<b>Ribolla Gialla, Pierpaolo Pecorari</b>	14		46
<i>Floral and exotic, with good acidity to liven the senses</i>			

## Rosato

<b>Rosato, Vitiano</b>	8.5		35
<i>Deep coral-pink in color, this delivers clean, juicy aromas of strawberries, red plums, and cranberries, along with scents of roses and gardenias.</i>			
<b>Brachetto, Bera</b>	13		34
<i>Aromatic and fragrant with notes of sweet plum, blackberries and red cherries (Frizzante, Sweet)</i>			
<b>Ros' Alba, Pierpaolo Pecorari</b>	14		46
<i>fresh, with layers of bright fruit flavor, brisk acidity</i>			

# Rosso

		
	1/2	
<b>Brentino, Maculan</b> <i>55% Merlot, 45% Cabernet – aromas of blackberry, dark cherry &amp; hints of cedar.</i>	11	39
<b>Zenato 'Alanera'</b> <i>Fresh &amp; dried cherries, prunes, sweet spice, and hints of coffee and tobacco.</i>	13	49
<b>2012 Valpolicella Ripasso, Sant Antonio</b> <i>Intense notes of blackberries and currant, pepper, and a hint of raw leather</i>		48
<b>2010 Amarone, Zenato</b> <i>A core of dried fruit, ground spice and herbs mix with earth, hints of treacle and cocoa powder</i>		145
<b>Barbera d Alba, Boroli</b> <i>Soft red fruit, floral notes of rose hip and kirsch. Clean, bright and dry.</i>	11	39
<b>Lambrusco, Chiari Cialdini</b> <i>Made from a single-vineyard, filled with bright blackberry and raspberry fruit. (Sparkling, Dry)</i>		40
<b>Nebbiolo Langhe, Monchiero Carbone 'Sire'</b> <i>Rose and anise aromatics. Deep flavors of cherry, orange peel and subtle green herbs</i>		48
<b>2011 Barbaresco, Lodali</b> <i>Sensations of sweet tobacco, leather and spice. It is fresh, elegant and refined in structure</i>		99
<b>Barolo Bricco Sant'Ambrogio, Lodali</b> <i>Taste is harmonious and well-structured with hints of dried flowers, tobacco and tar.</i>		50 (375ml)
<b>2011 Barolo, Ceretto</b> <i>Elegant with scents of raspberry, licorice &amp; spice box. Bold, extensive and harmonious.</i>		110
<b>Pinot Nero, Tramin</b> <i>Beautiful bouquet reminiscent of violets and raspberry. Medium-bodied, crisp and structured</i>	13	49
<b>Montepulciano d'Abruzzo, Poderi D'Avalos</b> <i>Intense Ruby color, garnet, with a seducing aroma of red fruits</i>	8	30
<b>Chianti, Tiamo</b> <i>Intense bouquet with hints of licorice and soft spice and generous red fruits (Certified Organic)</i>	8	30
<b>Cabernet Sauvignon, Aia 'Lagone'</b> <i>Musky aromas of red cherry, raspberry, tobacco and smoked meat. Round, broad and lush</i>	10	40
<b>2012 Rubio Toscana, San Polo</b> <i>Intense aromas of red cherries, violets and currants, followed by a hint of spice (Super Tuscan)</i>		42
<b>2012 Cabernet Aulus, San Felo</b> <i>Complex and sophisticated scent of ripe red fruits, a soft and smooth taste with velvety tannins</i>		59
<b>2013 Aia Vecchia Sorugo</b> <i>Full bodied, deep &amp; reserved fruit, framed in rich oak (Super Tuscan)</i>		76
<b>2009 Chianti Classico Riserva, Bindi Sergardi</b> <i>Complex layers of plum, blackberry &amp; licorice. Notes of light leather and purple flowers</i>		75
<b>2009 Laureo, Casa di Monte</b> <i>The blending of Sangiovese and Merlot grapes give this wine its intense aroma and combined with a subtle tannin flavor</i>		79
<b>2010 Brunello di Montalcino, Cinelli Colombini</b> <i>Persistent intense spice, vanilla and nuanced ripe berries. Dark and complex.</i>		145
<b>Brunello di Montalcino, Corte dei Venti</b> <i>Taste is very intense and supported by freshness and structure with strong tannins.</i>		69 (375ml)
<b>2011 Tua Rita 'Giusto di Notri'</b> <i>Inky, dark &amp; impenetrable! Black cherry, rum cake, crushed granite, cured meat, leather &amp; exotic spice!</i>		215
<b>Bionasega Rosso, Il Poggiolo</b> <i>Hints of vanilla, ripe fruits &amp; berries with notes of grain tobacco</i>		\$55
<b>Olpaio, Muratori</b> <i>Taste is persistent of an aroma of ripe fruit flavors and floral, balsamic and leather scents.</i>		\$65
<b>Aglianico Riserva, Di Majo Norante Contado</b> <i>Ripe fruit and almonds complement undertones of leather and wood.</i>	12	42
<b>Merlot, Stella</b> <i>Full, ripe fruit flavors and spicy nuances, all framed by soft tannins.</i>	8.5	32
<b>Ciro, Librandi</b> <i>100% Gaglioppo. Spicy, dried fruit and a fine aromatic bouquet and elegant finish</i>	10.5	38
<b>Syrah Adhara</b> <i>100% Syrah. Black currant, Licorice, tanned leather, smoky notes</i>	10.5	38
<b>Nero d'Avola, Fuedo Disisa</b> <i>Black cherry, dark fruits, vanilla, tobacco, and wild herbs.</i>	13	49
<b>2011 Negroamaro, Liveli Pezzo Morgana Riserva</b> <i>Prune and cherry jam, sensations of caramel and pepper. Interesting &amp; powerful.</i>		55
<b>Primitivo, Mocavero</b> <i>Taste has hints of violets with well-balanced tannins and an intense bouquet of jam and fruits.</i>	13	49
<b>Montevetrano Red Blend, Montevetrano</b> <i>Blackberries and spices complement undertones of black currants, licorice, tobacco, earth, and leather</i>		135
<b>Aglianico Radici Taurasi Riserva, Mastroberadino</b> <i>Complex and intense aromas of black fruits and tobacco complement undertones of wild cherries and plum skins</i>		120
<b>Costera Cannanou di Sardegna, Argiolas</b> <i>Flavors of very ripe strawberries, black cherries, herbs, and spices.</i>	13	49
<b>Duca San Felice, Librandi</b> <i>Offers rich aromas of figs, sour cherries, and tobacco with hints of chocolate</i>		50