

Tocai Friuliano

a medium bodied and aromatic wine with a hint of wildflower and anjou pear

Papacelle pairings: spaghetti nero, scallops, flounder, pumpkin pie, ribollita

302 **Italy Friuli:** Livon

34

Frascati

medium in body with notes of citrus, sweet with an almond finish

Papacelle pairings: cavatelli, penne, scallops, baccala, branzino, flounder, chicken breast, napoleon, pumpkin pie

317 **Italy Lazio:** Porzia "Superiore"

28

Verdicchio

medium bodied, crisp and strong in flavors of lemon and bitter almonds

Papacelle pairings: cavatelli, spaghetti nero, radiatore, all our fish, veal chop, flank steak, chicken breast, ribollita

303 **Italy Marche:** San Lorenzo "Vigna di Gino"

33

Vernaccia di San Gimignano

moderate in body and quite crisp with light citrus fruit

Papacelle pairings: cavatelli, penne, scallops, baccala, branzino, flounder, chicken breast, napoleon, pumpkin pie

306 **Italy Toscana:** Palagetto "Santa Chiara" 2008

42

Falanghina

balanced and savory, heavy in granny smith apples and other green fruit

Papacelle pairings: fusilli, carbonara, penne, all our fish, veal chop, osso buco, chicken breast, napoleon

313 **Italy Campania:** Terredora di Paolo "Irpinia"

37

Gavi

quite dry with fresh acidity, well balanced with notes of white flowers, lemons, green fruit and melon trailing off with almond

Papacelle pairings: cavatelli, penne, scallops, branzino, veal chop, pumpkin pie

305 **Italy Piemonte:** Broglia "La Meirana" 2007

40

Orvieto

mellow and velvety, slightly sweet and "peachy"

Papacelle pairings: cavatelli, radiatore, monk fish, scallops, tenderloin, duck

304 **Italy Umbria:** Campogrande

26

309 **Italy Umbria:** Argillae 2007

34

Pinot Grigio

a mild white wine with slight tropical citrus and melon / pear undertones

Papacelle pairings: fusilli, cavatelli, spaghetti nero, penne, flounder, branzino, pumpkin pie, ribollita

315 **Italy Friuli:** Campanile

27

Sauvignon Blanc

light bodied with notable acidity, hints of grass and herbs with underlying vegetables

Papacelle pairings: fusilli, carbonara, spaghetti nero, penne, all our fish, tenderloin, duck, chicken breast

311 **New Zealand:** Matua

29

312 **New Zealand:** Nobilo Icon

39

318 **USA California Russian River Valley:** Merry Edwards 2009

69

Chardonnay

medium body, the chardonnays we carry tend to be buttery with hints of vanilla, tropical fruit and melon

Papacelle pairings: fusilli, cavatelli, spaghetti nero, penne, radiatore, all our fish, tenderloin, veal chop, flank steak, lamb, chicken breast

307 **USA California, Sonoma:** Joseph Carr "Josh Cellars"

32

314 **USA California, Russian River - Sonoma** Cutrer

50

Wine by the Glass

Red Wines

Merlot <i>USA Washington, Columbia Valley: 14 Hands</i>	8
Cabernet Sauvignon <i>Australia: Jacob's Creek</i>	9
Chianti Classico <i>Italy, Toscana: Banfi</i>	9
Pinot Noir <i>USA, California Angeline 2008</i>	9
Syrah <i>Italy, Sicilia: Duca di Castelmonte</i>	10
Barbera D'Asti <i>Italy, Piemonte: Da Milano 2007</i>	12
Cabernet Sauvignon <i>USA California, Napa Valley: Conn Creek "Limited Release" 2006</i>	12
Super Tuscan <i>Italy, Toscana: (Cabernet,Merlot,Sangiovese) Villa Antinori</i>	13

White Wines

Pinot Grigio <i>Italy, Friuli: Campanile</i>	8
Frascati <i>Italy, Lazio: Porzia "Superiore"</i>	9
Sauvignon Blanc <i>New Zealand: Matua</i>	9
Chardonnay <i>USA California, Sonoma: Joseph Carr "Josh Cellars"</i>	10
Orvieto <i>Italy Umbria: Argillae 2007</i>	10
Chardonnay <i>USA California, Russian River: Sonoma Cutrer</i>	15

Sparkling / Sweet Wine

Riesling <i>Australia: Leasingham "Bin 7"</i>	9
Moscato d'Asti <i>Italy, Piemonte: Piazza 2008</i>	14
Prosecco di Conegliano <i>Italy, Veneto: Malvolti</i>	11
Brachetto d'Acqui <i>Italy, Piemonte: Banfi "Vigne Rossa Regali" 2008</i>	12

Sparkling / Sweet Wine

404 Italy Piemonte: Moscato di Asti Piazza 2008	44
405 Italy Piemonte: Brachetto d'Acqui Banfi "Vigne Rossa Regali" 2008	39
401 Italy Veneto: Prosecco di Conegliano Malvolti	36
301 Australia: Riesling Leasingham "Bin 7"	29
402 USA California, Sonoma: Brut Gloria Ferrer	39
403 France Champagne: Dom Perignon 2000	295

Red Wines

Pinot Noir

mild in tannins and flavor of sweet berries and plums, quite versatile but best suited with lean, mild white meats and lighter dishes

Papacelle pairings: monk fish, tenderloin, chicken breast, fusilli, penne, rib-eye

- 102 USA Oregon:** Willamette Valley Vineyards 44
105 USA California: Angeline 2008 28

Merlot

mild to moderate tannins with flavors of plums, cherries, blueberries, black pepper and cocoa

Papacelle pairings: tenderloin, chicken breast, fusilli, penne, rib-eye, osso buco, lamb chops, flank steak

- 104 USA Columbia Valley:** 14 Hands 26
113 USA Pasa Robles: Wild Horse 44

Barbera

medium bodied and soft tannins with flavors of black cherry and other dark fruit

Papacelle pairings: cavatelli, penne, radiatore, braised fish, veal chop, flank steak, duck, venison stew, osso buco, napoleon, ribollita

- 106 Italy Piemonte:** Barbera D'Alba Pio Cesare "Fides" 2004 55
101 Italy Piemonte: Barbera D'Asti Da Milano 2007 37

Chianti

medium bodied and soft tannins with flavors of tart cherry, rose and violets

Papacelle pairings: fusilli, penne, radiatore, monk fish, braised fish, all our red meats, veal chop, duck, flank steak, lamb chops venison

- 103 Italy Toscana:** Banfi - Classico 31
117 Italy Toscana: Fattoria di Felsina Berardenga Rancia - Classico Riserva 2006 70

Zinfandel

medium bodied and moderate tannins, spicy and peppery with other flavors of Spring berries, raisins and deep cherry

Papacelle pairings: fusilli, radiatore, duck, flank steak, lamb chops, venison, napoleon

- 216 USA California, Dry Creek Valley:** Mauritsen 2008 49
203 USA California, Pasa Robles: Norman Vineyards "The Monster" 57
114 Italy Puglia: Primitivo, Prima Mano "A-Mano" 44

Amarone della Valpolicella

a big wine, full of velvety dark fruit, raisins and raspberries, earthy and spicy with balanced tannins

Papacelle pairings: radiatore, duck, lamb chops, venison, osso buco, ribollita

- 202 Italy, Veneto:** Bruno Coati 2005 89
121 Italy, Veneto: Masi "Costsera" 97

Syrah / Shiraz

slightly spicy with big juicy blackberries and black currants with hints of dark chocolate and licorice

Papacelle pairings: radiatore, duck, lamb chops, venison, osso buco, ribollita

- 110 Italy Sicilia:** Duca di Castelmonte 33
120 USA Washington, Columbia Valley: Long Shadows Winery "Sequel" 72

Super Tuscan

because of their blend, varying in flavor but in general are bold wines with moderate tannins and hints of black pepper with red cherry and red plums

Papacelle pairings: fusilli, carbonara, radiatore, penne, all red meats, duck, lamb, napoleon

- 111 Italy Toscana:** (Cabernet, Merlot, Sangiovese) Villa Antinori 42
201 Italy Toscana: (Cabernet, Merlot, Syrah) Il Bruciato 2007 55
116 Italy Toscana: (Cabernet, Merlot, Syrah, Sangiovese) Argiano "Non Confunditur" 49
212 Italy Toscana: (Colorino, Merlot) Ruffino "Romitorio di Santedame" 2003 70

Red Wines

Malbec

a full bodied wine with heavy jammy plums and dark berries, light on the tannins

Papacelle pairings: fusilli, cavatelli, spaghetti nero, penne, radiatore, all red meats, veal, duck, lamb, braised fish, venison, osso buco

119 Argentina Cuyo: Mapema 95

Cabernet Sauvignon

full flavored with moderate tannins with notes of black currant, chocolate, cedar, and ripe dark berry

Papacelle pairings: cavatelli, radiatore, braised fish, all red meats, lamb chops, napoleon

115 Australia Jacob's Creek "Reserve" 28

206 USA Napa Valley: Conn Creek "Limited Release" 2006 39

118 USA Napa Valley: Clos Pegase 69

204 USA Napa Valley: Silverado 83

205 USA Napa Valley: Stag's Leap Wine Cellars 92

214 USA Napa Valley: Groth Oakville 2006 106

Brunello di Montalcino

the Queen of Italian wines, a huge bold yet delicate "thinker's wine", earthy with berries, plums, truffles, vanilla, cedar, licorice

Papacelle pairings: fusilli, cavatelli, spaghetti nero, penne, radiatore, all red meats, veal, duck, lamb, braised fish, venison, osso buco

208 Italy Toscana: Barbi 2004 92

207 Italy Toscana: Palagetto 2004 110

210 Italy Toscana: Antinori "Pian di Vigne" 1999 225

213 Italy Toscana: Banfi "Poggio alle Mura" 1997 275

215 Italy Toscana: Lisini 1999 200

The "Baby Brunello", Rosso di Montalcino

similar to it's big sister aged less and spends less time in the barrel

112 Italy Toscana: Rosso di Montalcino - Fastelli 2004 65

Barolo

the King of Italian wines, a huge bold wine rich and filled with plums, fennel, truffle, licorice and tar with a hint of violet

Papacelle pairings: fusilli, cavatelli, spaghetti nero, penne, radiatore, all red meats, veal, duck, lamb, braised fish, venison, osso buco

211 Italy Piemonte: Barolo - Piemonte - Ceretto Zonchera 2004 69

209 Italy Piemonte: Barolo Riserva - Piemonte - Piazza 2000 101

The "Baby Barolo", Barbaresco

similar to it's big brother yet lighter and slightly less grand in complexity and body

108 Italy Piemonte: Barbaresco Produttori 2005 57

Other Reds

109 Italy Abruzzi: Montepulciano - Pietra Mujella 21

107 Spain Rioja: Tempranillo - Cueto Seleccion 2006 31

218 USA Cape Cod: Meritage (Cabernet Sauvignon, Cabernet Franc, Merlot) Truro Vineyards 49