



# Wine List



## Red Wines

### **19 Crimes Dark Red Blend** 45.00

Rich with a plush finish. Distinctly sweet with notes of dark chocolate, cloves and dark forest fruits

Pairings: Beef, lamb and Poultry

### **Woodbridge Pinot Noir, California** 28.00

Woodbridge by Robert Mondavi Pinot Noir is light-bodied and displays elegant cranberry and black cherry character with complex orange peel, licorice and peppery spice accents

Pairings: Perfect with white meat and light red meat dishes

### **Jam Shed Shiraz** 31.00

Soft and Sweet—smells like cherries and dark fruits with a touch of spice

Pairings: Spicy food , beef, BBQ and pizza

### **Amaranta Merlot.** 6.00 18.00

*La Mancha Spain*

Amaranta is ruby red with garnet reflections; opulent fruit, the bouquet is intense, fruity, persistent, with notes of dried flowers, spice, licorice, marasca cherries. The palate is stylish, velvety, almost creamy, compact with tannic structure that blends nicely with the alcoholic component.

Pairings: Beef & Lamb

### **Woodbridge Cab Sauvignon** 28.00

Rich blackberry and black cherry character with complex hints of dark chocolate, cedar and olive. Oak aging adding a toasty caramelized quality.

Pairings: Beef and Poultry

## Rose- Sparkling

### **Sperone Moscato Rose, Italy** 34.00

A refreshingly sweet sparkling wine made from the Moscato grape.

Pairings: excellent aperitif or accompaniment to food or desserts. Serve cold.



10% Gratuity to be added

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## Sparkling Wine

### **Jean Dorsene Brut** 25.00

Elegant and refreshing with notes of citrus and green apples

Pairings: Appetizers, Poultry and Seafood

### **Cavicchoili Prosecco** 47.00

lively, fine and persistent perlage pale straw yellow color; an intense aroma of candied fruits and sweet flowers; and a fresh and delicate taste with an aromatic finish.

Pairings: Appetizers and Fish dishes

## White Wines

### **Amaranta Chardonnay-Spain** 6.00 18.00

Fresh and high acidity with minerals, green apples and pears.

Pairings: Pork, Salmon, Poultry, Vegetarian Dishes

### **Torresella Pinot Grigio. Italy** 39.00

Pale straw colored wine, with an intense aroma of white-fleshed stone fruits, ripe citrus and a smooth, delicate, well-balanced flavor that lingers on the palate.

Pairings: seafood, white meat, sauced pastas, grilled vegetables

### **Woodbridge Chardonnay** 29.00

This wine displays aromas of tropical fruit with a hint of cinnamon and maple, leading to a rich, toasty finish. Medium bodied

Pairings: appetizers , grilled vegetables, Poultry and Seafood

### **Montes Sauvignon Blanc** 41.00

This wine is very tropical on the nose, offering aromas like peach, pineapple, passion fruit, orange blossom, flinty minerals and a touch of jalapeño pepper (the fragrance, not the heat). That tropical essence continues through the palate,

Pairings: Poultry and Seafood

### **Banrock Moscato,** 7.00 28.00

This Moscato displays fresh summer fruits and grape flavors, with a sweet muscaty character. This wine is lively, grapey and easy to drink. A gentle spritz

Pairings: Perfect as an aperitif, with delicate cheese platters and desserts, or with crisp summer salads.



10% Gratuity to be added