

Spring 2019

*ANTHONY'S TRATTORIA WINE LIST*

\*\*\* RED WINES BY THE BOTTLE \*\*\*

<b>Straccali Chianti</b>	<b>28.00</b>
beautiful expression of the Sangiovese grape	
<b>Antinori Santa Cristina Sangiovese 2010</b>	<b>30.00</b>
a touch of Merlot adds breed	
<b>Col di Sasso Castello Banfi "Super Tuscan"</b>	<b>35.00</b>
Cabernet Sangiovese blend	
<b>Costera Cannonau di Sardegna 2013</b>	<b>36.00</b>
well-structured with a full body characteristic. a nose of wild berries and flowers. tannins are not overpowering as one might expect for Cannonau	
<b>Cantina Zaccagnini Montepulciano d'Abruzzo 2011</b>	<b>38.00</b>
beautifully crafted red wine that pairs very well with food.	
<b>Zenato Valpolicella Superiore 2015</b>	<b>40.00</b>
ruby red in color, this Valpolicella Superiore offers fleshy aromas of wild berries, black currants, black cherries, and spices, with hints of chocolate. on the palate, the wine is dry and robust with velvety texture.	
<b>Tenuta Della Terre Nere Etna Rosso 2016</b>	<b>45.00</b>
grown in the volcanic soils of Mt. Etna, this lighter-bodied Sicilian red offers subtle floral aromas, flavors of red fruit, food-friendly acidity, and a complex, mineral-driven finish to stand up to heartier dishes. delicious!	
<b>Renato Ratti Marcenasco Barolo 2014</b>	<b>95.00</b>
aromas of wild berry, pressed rose, ground clove and a balsamic note of menthol. precise palate delivers cherry, cranberry, star anise and crushed mint while bright acidity and tightly wound tannins	
<b>Sori Paitin Barbaresco 2014</b>	<b>95.00</b>
lovely fruit, red cherry with a big finish and mild tannins	
<b>Poggio Brunello di Montalcino 2013</b>	<b>95.00</b>
exudes earthy notes of espresso and tilled soil along with mouth-gripping tannins. high acidity and ends on a tart note	
<b>Col D'orcia Brunello di Montalcino 2012</b>	<b>100.00</b>
complex and fresh with inviting fruit aromas balanced by oak-imparted spices. well-structured and full-bodied on the palate with fine tannins that promise great aging capacity; long and impressive finish	

\*\*\* WHITE WINES BY THE BOTTLE \*\*\*

<b>Illuminati Campirosa Cerasuolo Rosé 2017</b>	<b>30.00</b>
pretty floral and berry aromas follow through to the palate. dry and fresh with a good finish. pairs well with appetizers, seafood dishes, and grilled poultry	
<b>Terre Stregate Svelato Falanghina 2017</b>	<b>30.00</b>
honeysuckle and yellow stone fruit aromas meld with a whiff of Mediterranean herb. the bright palate doles out ripe yellow peach, pineapple, and crushed sage alongside bright acidity	
<b>White Hills Sauvignon Blanc New Zealand 2013</b>	<b>36.00</b>
lite. crisp. white with lots of tropical fruit flavor	
<b>Banfi San Angelo Pinot Grigio 2012</b>	<b>38.00</b>
clean, smooth and very popular Tuscan Pinot Grigio with a hint of pear	
<b>Sonoma-Cutrer Chardonnay 2010</b>	<b>50.00</b>
with the aroma of fresh sliced apple and lush taste on the palate with a finish of toasty oak	

\*\*\* SPARKLING WINES BY THE BOTTLE \*\*\*

<b>Veuve Cliquot Brut 100.00</b>	<b>Moet e Chandon 80.00</b>
<b>Veuve Cliquot Rosé 100.00</b>	<b>La Marca Prosecco 35.00</b>
<b>Barone Pizzini Rosé Franciacorta 80.00</b>	