

\$20

WINES of the WORLD

Smaller Vineyards & Regional Features

WHITE

- Sauvignon Blanc, Santa Digna, CL
Fruity, dry clean finish - no oak
Tierra du Luna, AR
Torrantes & Chardonnay. Beautiful
Chardonnay, Stone Cap, WA
Rich, small amount of spicy oak

RED

- Syrah Blend, Le Campuget, FR
A Bistro wine, blended with Viognier
Tempanilla, Fontana Mesta, SP
Dry, complex and earthy
Altano, PT, Duoro River
Cab-like, big, bold and smooth
Montepulciano D'Abruzzo,
Quattro Mani, IT
The perfect pizza wine, very smooth
Carmenere 120, Santa Rita, CL
Fragrant, light bodied, elegant
Nero D'Avola, Villa Pozzi, IT
Full bodied, spicy
Sangiovese, Primaterra, IT
Medium, body, spicy, nice acidity
Syrah, Stone Cap, WA
Estate grown fruit, smooth, complex

ITALIAN RED

- Chianti
Antinori. Superiore 29
Ruffino 24
Bibbiani, Poggio Vignoso 25
Chianti Classico
RS, Badia a Coltubuno 34
Rocca Della Macie 32
Castello Di Bossi 37
Chianti Classico Riserva
Ducale, Ruffino 45
Rocca Della Macie 39
Frescobaldi Nipozzano, IT 42
Sangiovese Blends
Centine, Castello Banfi 26
Belnero, Toscana, Banfi 49
S.Christina, Antinori 26
Brunello Di Montalcino
Castello Banfi 79
Valpolicella Classico, Zenato 28
Palazzo Della Torre, Allegrini 38
Amarone, Bertani Villa Arvedi 65
Barberesco, Prunotto 62
Barolo
Michele Chiarlo, Tortoniano '01 59
Marchesi Di Barolo 65
"Castiglione", Vieti 62
Barbera, Fontanafredda,
Briccotondo 28
Vitiano, Super Tuscan, Falesco 26
Nero D'Avola, Colosi Rosso 27

WINES by the GLASS

RED

- Lombardi's Private Label,
Yakima Valley Red 6.5
Chianti 6
Merlot 6
Montepulciano 6
Pinot Noir 7.5

WHITE

- Chardonnay 6
Pinot Grigio 6
White Zinfandel 6
Riesling, St Michelle 6

NORTHWEST RED

- Cabernet Sauvignon
14 Hands, Ste. Michelle, WA 25
Ste. Michelle, Columbia Valley, WA 28
Seven Hills, Walla Walla, WA 45
Syrah
Powers, WA 28
Gordon Brothers, WA 38
Merlot
Columbia Crest Grande Estates, WA 27
Indian Wells, Ste. Michelle, WA 37
Blends
Lombardi's Private Label
Yakima Valley Red, WA 24
CMS, Hedges Cellars, WA 28
Col Solare, Red Table, Red Mtn, WA 75
Novelty Hill (Januik), WA 29
Italian Varietal, Columbia Valley
Sangiovese, Zefna, WA 37
Barbera, Barnard Griffin, WA 45
Pinot Noir
Amity "Willamette Valley", OR 36
Firesteed, OR 27

WHITE

- Riesling
Ste. Michelle, WA 24
Pinot Grigio,
Zenato, IT 27
San Angelo, Banfi, IT 36
Marco Felluga, IT 33
Pinot Gris
Ste. Michelle, WA 26
Milbrandt Vineyards, WA 27
Chardonnay
14 Hands Ste. Michelle, WA 27
Barnard Griffin, WA 27

SPARKLING

- Prosecco, IT 26
Rosa Regale, Banfi, IT serves 2 12
Segura Viudas, SP serves 2 7
Brut, Domaine Chandon, CA 36
Cuvee Brut, Ste. Michelle, WA 26

NON-ALCOHOLIC

- San Pellegrino Sparkling Water (500 ml) 3.50
Thomas Kemper Root Beer 3
Lemonade 2.75
Strawberry Lemonade 3
Soda 2.50
Flavored Italian Sodas 3.75
Coffee and Tea 2.50

All of our wines are hand selected by the staff and the owner to pair well with the menu.

BEER

- On tap . . . pint
Manny's Pale Ale 5
Bud Light 4
Widmer Hefeweizen 5
Mac & Jacks 5
Bottled Beer domestic
Budweiser 3.75
Rolling Rock 3.75
Coor's Light 3.75
Bottled Beer Imported
Moretti 4
Heineken 4
Corona 4
Beck's Non-alcoholic 4

MARTINI'S & COCKTAILS

- Italian Margarita 7
Muddled orange, lemon and lime,
Amaretto, Tequila, sweet and sour,
with a splash of Triple Sec and
cranberry on the rocks
Pear-adise Martini 9
Malibu Rum, Absolute Pear Vodka,
Pineapple juice
Pomegranate Martini 7
Pearl Pomegranate Vodka Dekypur
Pomegranate
Key Lime Martini 8
Absolute Vanilla Vodka shaken with
Lime and Pineapple juice
Orange Crush Martini 8
Muddled orange, Triple Sec and
Vodka with sweet and sour
Orange juice and Cranberry juice
Espresso 7
Absolute Vanilla Vodka, Cream de
Cacao, Espresso shaken with ice and
served up
Antipasti Bloody Mary 7
Vodka mixed with Demitri's tomato
juice, garnished with pepperoni,
olives, and cheese
Hot Buttered Rum 7
Captain Morgans Spiced Rum,
Harvey' Rum Batter, hot water,
whipped cream
Coffee Nudge 7
Brandy, Kahlua, White Crème de cocoa,
Italian Roast coffee, whipped cream
Blueberry Tea 7
Amaretto, Grand Marnier, hot tea
Lombardi's Italian Coffee 7
Amaretto and Frangelico with
Italian roast coffee, topped with
whipped cream

DESSERT

- Caramel Orange
Panna Cotta 4-50
With caramel sauce and candied
walnuts
Tiramisu 6
Rum and espresso soaked lady
fingers layers of mascarpone and
cream, with chocolate shavings

- Chocolate Mousse 6
Dark chocolate mousse, hazelnut
syrup, topped with whipped cream
Gelato and Sorbet 5
Ask for today's selections

- Florentine Apple Tart 6
Granny Smith apples with toasted
almonds and candied orange peel
in a custard filling