

The Enoteca

Campania / Basilicata Flight

\$8.

Villa Raino ~ 'Beneventano'
Falanghina, Campania '04

Terre degli Svevi ~ 'Re Manfredi'
Muller Thurgau/Treminer, Basilicata '05

Veneri Vecchio ~ 'Nigrum'
Aglanico, Campania '01

Terre degli Svevi ~ 'Re Manfredi'
Aglanico, Basilicata '01

Piemonte Flight

\$9.

Scagliola
Chardonnay '05

Palladino ~ 'Gavi di Gavi'
Cortese '05

Rocche Costamagna ~ 'Annunziata'
Barbera d'Alba '01

Bruno Rocca ~ 'Fralu'
Nebbiolo '02

Toscana Flight

\$7.

Sassotondo ~ 'Pitigliano'
Trebbiano/Sauvignon Blanc/Greco '04

Nozzole 'Le Bruniche'
Chardonnay '05

Solo Maremma 'Micante'
Sangiovese Grosso/Cabernet '04

Icaro 'Rubi'
Prugnolo Gentile/Refosco '04

Alto-Adige Flight

\$8.

Valle Isarco ~ 'Aristos'
Veltliner '05

Cantina Cortacca
Gewerztraminer '05

San Michele Appiano
Lagrein '05

Caldero ~ 'Saltner'
Pinot Nero '04

Everyday 4-6 pm

Tasting Plates

Create a unique dining experience by combining your choice of our selected small plates

Olive

a plate of warm seasoned olives 2.

Radiccio e Pere

radicchio, d'anjou pears, fennel, and Asiago cheese 3.

Fegato alla Toscana

crostini spread with liver pate in the Tuscan style 3.

Caprese

tomatoes, fresh mozzarella and basil with olive oil 2.5

Caponata

Sicilian eggplant relish with celery, olives & capers 2.

Patate

crispy deep fried potatoes 2.5

Salsiccia

sauteed spicy sausage, sweet onions and Chianti wine 3.5

Ravioli

ricotta filled pasta pillows with brown butter & sage 3.

Risotto

Arborio rice, white truffle oil, pecorino cheese 3.5

Calamari

pesto coated deep fried squid served with deep fried lemon and lemon aioli 5.

Funghi

grilled portabella mushroom with olive oil, red pepper flakes and mustard aioli 4.5

Pricing available from 4-6 pm everyday in the Enoteca