

# MARTINIS

## METRO

*Stoli Razberi, Chambord, Cranberry & Lime.*

## SUNRISE TINI

*Grey Goose L' Orange, Orange Juice & Sour.*

## ESPRESSO GRAN

*Stoli Vanil, Kahlua, Frangelico & Espresso.*

## TROPICAL

*Malibu Rum, Blue Curacao & Pineapple Juice.*

## STRAWBERRY SMASH

*Strawberry Vodka, Berry Schnapps & Cranberry Juice.*

## STARLIGHT TINI

*Absolut Citron, Cointreau & Sour.*

## JADE TINI

*Malibu Rum, Midori & Pineapple Juice.*

## THE STANDARD APPLE MARTINI

*Stoli O, Apple Pucker, Lime Juice & Apple Juice.*

# SANGRIA

*by the Pitcher*

## SANGRIA GIA

*A perfect blend of Burgundy wine, Cointreau, Triple Sec & Pineapple Juice merged with Bananas and Cherries.*

## THE METROPOLITAN

*A medley of Red Wine, Apricot Brandy, Sweet Vermouth & Orange Juice accompanied by chunks of Apples and Oranges.*

## LA FRAGOLA BELLA

*A Unique and Refreshing Cluster of Strawberries in White Wine combined with Sparkling Champagne, Chambord, Fresh Mint Leaves & Lime Juice*

## CITRUS SANGRIA

*Mixed with Champagne, Chablis White Wine, Lime Juice, Limoncello & Bacardi Limon with slices of Orange, Lemon & Lime*

# COCKTAILS

## THE BELLINI PUNCH

*Sparkling Wine, Peach Schnapps, Chambord & Pineapple Juice.*

## DOWNTOWN NEGRONI

*Campari, Tanqueray, Sweet Vermouth & Club Soda.*

## MOJITO METRO

*Mint, Bacardi, Lime Juice, Sugar & Club Soda.*

## ICED TEA (201)

*Top Shelf Tequila, Gin, Vodka & Rum with Sour, Triple Sec & Coke*

## PREMIUM WINES BY THE GLASS

<b>CONCILIO PINOT GRIGIO (TRENTINO)</b> <i>Dry, Crisp, Clean, Rich Fruit, Pear. Best with Baked Clams, Broiled Snapper, Chicken Luis, Pasta al Pesto.</i>	\$7.50
<b>RUFFINO PINOT GRIGIO (VENEZIA GIULIA)</b> <i>Medium Body, Full Aroma, Citrus, Apple. Best with Garlic Shrimp Scampi Appetizer, Broiled Jumbo Scallops, Chicken Picata</i>	\$9.50
<b>PRINCIPESSA GAVI, GAVI (PIEDMONT)</b> <i>Fruity, Fresh, Crisp, Gentle Acidity. Best with Mussels Bianco, Chicken Scarpariello, Seafood Salad, Grilled Salmon.</i>	\$8.50
<b>LA CALA VERMENTINO (SARDINIA)</b> <i>Elegant, Supple, Citrus, Crisp Acidity. Best with Stuffed Mushrooms, Quattro Formaggi Pizza, Shrimp Scampi.</i>	\$8.00
<b>SEBASTIANI CHARDONNAY (SONOMA)</b> <i>Crisp, Buttery, Fresh Citrus Aroma. Best with Fried Shrimp, Cavatelli Chicken, Broccoli, Garlic &amp; Oil, Arugula, Spinach &amp; Roasted Pepper Salads</i>	\$7.50
<b>REDCLIFFE SAUVIGNON BLANC (NEW ZEALAND)</b> <i>Semi-Dry, Fresh Herbs, Lemons. Best with Broccoli Rabe, Chicken Luis, Linguini Primavera</i>	\$8.00
<b>DEINHARD PIESPORTER RIESLING (GERMANY)</b> <i>Sweet not Sugary, Smooth, Fresh Berries. Best with Tomato Bruschetta, Hot Pepper Pizza, Shrimp Cocktail</i>	\$8.00
<b>NANDO, CHIANTI CLASSICO (TUSCANY)</b> <i>Dry, Soft Tannins, Cherries. Best with Pasta Fagioli, Hot Antipasto, Steak Contadina.</i>	\$7.50
<b>DOMAINE ST. GEORGE, BARREL RESERVE CABERNET (SONOMA)</b> <i>Full/Fruity/Smooth/Black Cherry Best with Garlic Bread, Spaghetti Molto Marinara, Pork Braciola.</i>	\$7.50
<b>NORTH COAST, PINOT NOIR (CALIFORNIA)</b> <i>Medium Body, Red Fruit, Spices. Best with Chicken Cacciatore, Sausage &amp; Peppers, Eggplant Rollatine.</i>	\$8.00
<b>MARCHESE DI BAROLO, BARBERA (MONFERATTO)</b> <i>Full Body, Bursting Fruit, Smooth Finish. Best with Baked Meat Lasagna, Matrigiana Sauce, Chicken Parmigiana.</i>	\$8.50
<b>RAVENSWOOD, VINTNER'S BLEND SHIRAZ (AUSTRALIA)</b> <i>Deep Flavor, Rich Body, Black Cherry, Leather. Best with Filetto di Pomodoro Sauce, Rack of Lamb, Red Snapper Brodetto.</i>	\$8.50
<b>FIVE RIVERS, MERLOT (CENTRAL COAST)</b> <i>Dry, Smooth, Crisp. Best with Fried Calamari, Tomato &amp; Mozzarella Salad, Zuppa di Mussels.</i>	\$7.00
<b>DI MAJO, SANGIOVESE (MOLISE)</b> <i>Dry, Fresh Fruit, Licorice. Best with Margherita Brick Oven Pizza, Puttanesca Sauce, Red Clam Sauce.</i>	\$8.50

## HOUSE WINES BY THE GLASS - \$6.00

Ck Mondavi Cabernet Sauvignon

Ck Mondavi White Zinfandel

Fabiano Pinot Grigio

Straccali Chianti

Santa Lucia Chardonnay

Santa Lucia Merlot

# WHITE WINES

<u>Bin#</u>		<u>Bottle</u>
<b><u>ITALY</u></b>		
001	SANTA MARGHERITA, Pinot Grigio ( <i>Alto Adige</i> )	\$38.00
003	CONCILIO, Pinot Grigio Riserva ( <i>Trentino</i> )	\$26.00
005	FABIANO, Pinot Grigio ( <i>Veneto</i> )	\$22.00
006	FALESCO EST! EST! EST! ( <i>Lazio</i> )	\$25.00
008	RUFFINO, Pinot Grigio "Lumina" ( <i>Venezia Giulia</i> )	\$31.00
116	LA CALA VERMENTINO ( <i>Sardinia</i> )	\$23.00
135	PRINCIPESSA GAVI, GAVI ( <i>Piedmont</i> )	\$26.00

## **WORLD**

002	LUIGI BOSCA, Sauvignon Blanc Reserva ( <i>Argentina</i> )	\$29.00
007	REDCLIFFE SAUVIGNON BLANC ( <i>New Zealand</i> )	\$28.00
009	SIMI, Chardonnay ( <i>Sonoma</i> )	\$32.00
011	SEBASTIANI, Chardonnay ( <i>Sonoma</i> )	\$24.00
013	KENDALL-JACKSON, Chardonnay ( <i>Napa</i> )	\$26.00
015	DEINHARD, PIESPORTER RIESLING ( <i>Germany</i> )	\$24.00
150	CAYMUS, CONUNDRUM ( <i>Napa</i> )	\$52.00

# RED WINES

## **ITALY**

100	DI MAJO SANGIOVESE ( <i>MOLESE</i> )	\$27.00
101	NANDO, CHIANTI CLASSICO ( <i>TUSCANY</i> )	\$27.00
105	RUFFINO, CHIANTI CLASSICO RISERVA DUCALE TAN LABEL ( <i>TUSCANY</i> )	\$39.00
109	BOLLA AMARONE DELLA VALPOLICELLA ( <i>VENETO</i> )	\$59.00
111	BOLLA SANGIOVESE ( <i>ROMA</i> )	\$24.00
200	MARCHESI DI BAROLO, BARBERA ( <i>MONTEFERATTO</i> )	\$23.00
201	MARCHESI DI BAROLO, BAROLO ( <i>PIEDMONTE</i> )	\$62.00

## **WORLD**

107	CASA LAPOSTOLLE CUVÉE ALEXANDRE CABERNET SAUVIGNON ( <i>CHILE</i> )	\$33.00
115	FIVE RIVER RANCH, MERLOT ( <i>CENTRAL COAST</i> )	\$26.00
117	KENDALL-JACKSON, MERLOT ( <i>CALIFORNIA</i> )	\$27.00
119	RUTHERFORD HILL, MERLOT ( <i>NAPA VALLEY</i> )	\$38.00
121	RAVENSWOOD VINTNERS BLEND SHIRAZ ( <i>AUSTRALIA</i> )	\$26.00
123	SEBASTIANI, CABERNET SAUVIGNON ( <i>SONOMA</i> )	\$27.00
127	STERLING, CABERNET SAUVIGNON VINTNER'S COLLECTION ( <i>NORTH COAST</i> )	\$32.00
129	FREEMARK ABBEY, CABERNET SAUVIGNON ( <i>NAPA VALLEY</i> )	\$54.00
131	VALENTIN BIANCHI FAMILIGIA MALBEC ( <i>ARGENTINA</i> )	\$28.00
136	DOMAINE ST. GEORGE BARREL RESERVE CABERNET SAUVIGNON	\$28.00
113	ALEXANDER VALLEY VINEYARDS PINOT NOIR ( <i>SONOMA</i> )	\$32.00

# SPARKLING/CHAMPAGNE

210	MIONETTO PROSECCO BRUT ( <i>Italy</i> )	\$18.00
215	CHANDON BRUT CUVÉE ( <i>California</i> )	\$29.00