

Francesco's Wine List

House Wines From Folonari

Pinot Grigio, Soave, Lambrusco, Bardolino, Merlot

By the glass: 1/2 Carafe: Carafe:
\$5.50 \$14.00 \$25.00

Red Wines

Jewell Firma \$25.00

*Aromas of iris and violets with a ripe
raspberry finish.*

Made for the Carbonara.

Mezza Corona Cabernet Sauvignon \$27.00

*Rich and dry, with engaging dark fruit
flavors.*

Perfect with the Ribeye.

Librandi Giro Rosso Classico \$30.00

Dry taste, with a vinous, spicy aroma.

Made for the Pasta Calabrese.

Melini Straw Chianti \$34.00

*Soft and mellow, with fruit and raisin
undertones.*

Classic with Marinara and Meatballs.

Michele Chiarlo Barbera d'Asti \$34.00

*Marked ripe fruit on the nose with a
marked elegance on the palate.*

Wonderful with the Veal.

Librandi Ciro Duca San Felice Reserva \$35.00

*Full bodied with a perfume of dates and
figs, followed by hints of chocolate with
a spicy finish.*

Compliments the Veal perfectly.

Kris "Hart" Merlot \$35.00

*Italian soils and climate are perfect for
this popular wine.*

*Dry and well balanced, hints of cherry
and violets.*

Great with the Ribeye.

Hahn Monterey Pinot Noir \$37.00

*Rich fruits and earthy aromas combine
with low tannins for an easy drinking
wine.*

Great with the Mialli.

Querceto Chianti Clissio Riserva \$47.00

*The essence of Tuscany, this fine Chianti
has a brilliant ruby red color and a soft,
velvety finish.*

Made for the Pasta and Meatballs.

Librandi Ciro Duca San Felice Reserva \$50.00

*Almost port like with its pruney and
peppery tones and modest tannins.*

Great with the Ribeye.

White Wines

Fontana Cabdida Frascati \$29.00

*"The white wine of Rome" is light, dry,
and refreshingly crisp.*

Great with the Farfalle.

Bollini Pinot Grigio \$29.00

*Aromas of citrus, with a bit of smoke and
a crisp, zesty finish.*

Perfect with the Scallopinni Scampi.

Chateau Ste. Michelle Riesling \$30.00

*Aromas of apricot and tangerine, slightly
sweet, with a clean, crisp finish.*

Goes great with the Mialli.

Robert Mondavi Private Selection
Chardonnay \$35.00

*Apple and citrus aromas are
complimented by buttery toasted oak
complexity.*

Pairs well with the Mare e' Monte.

Harlow Ridge Chardonnay \$34.00

Apple and citrus aromas and flavors are complimented by buttery toasty oak complexity.

Try with the Mediterranean Grouper.

Tiefenbruner Pinot Grigio \$35.00

Crisp, clean, medium bodied with great acidity and fruit flavors.

The acidity compliments the Fruitti di' Mare.

Robert Mondavi Carneros Chardonnay \$53.00

Tropical fruit dominates the nose. The rich palate leads to a crisp, lingering finish

Great with the Saltimbocca.

Blush Wines

Robert Mondavi's Woodbridge White Zinfandel glass: \$4.50

Vibrant apple and strawberry aromas lead to a hint of orange blossom. bottle: \$25.00

Forrest Glen Winery "Forrwst Fire" White Merlot glass: \$4.50

This white merlot displays aromas of watermelon with flavors of raspberry and cream. bottle: \$23.00

Sparkling Wines

Martini& Rossi Asti \$31.00

Sweet, creamy, and smooth with great effervescence and a crisp finish.

Villa Spinelli Asti Spumante \$27.00

Light, clean and crisp, with nice bubbles.

Korbel Extra Dry California Champagne \$30.00

Semi-dry, with nice bubbles and citrus aromas.

Francesco's Best

Luigi Righetti Amorone \$65.00

Only individually handpicked grapes are used to produce this rich, well rounded vapollicella.

<u>Falesco Montiano</u>	\$70.00
<i>Full bodied with layers of jam and sweet spices; finishing round, soft and elegantly.</i>	
<u>Michele Chiarlo Barolo</u>	\$100.00
<i>Smoky, spicy with pure red berry and blackberry fruit.</i>	
<u>Altesino Brunello di Montalcino</u>	\$100.00
<i>Ample aromas of violets and vanillas; rich and velvety with optimal balance of fruit, acidity and tannin.</i>	