

# AL FORNO CAFFÈ

BIN

## ITALIAN WHITES BY THE BOTTLE

|     |   |    |
|-----|---|----|
| 082 | CHARDONNAY, TORMARESCA, PUGLIA, 2016 (notes of orange blossom, thyme and rose)          | 24 |
| 004 | ROSATO, VITIANO, UMBRIA, 2014 (strawberries, cranberries, plums)                        | 28 |
| 071 | VERNACCIA, ROCCA DELLE MACIE, TUSCANY, 2016 (intense fruity bouquet, refreshing)        | 29 |
| 065 | LUGANA, ZENATO, VENETO, 2015 (stone fruit, vanilla, white flowers)                      | 29 |
| 062 | GAVI, BANFI PRINCIPESSA, PIEDMONT, 2016 (delicate aroma, crisp flavor, pineapple)       | 29 |
| 081 | CIRO BIANCO, LIBRANDI, CALABRIA, 2015 (peach and citrus aroma with a zesty long finish) | 33 |
| 085 | PINOT GRIGIO, ANTINORI SANTA CRISTINA, VENETO, 2016 (tropical fruit, pear, citrus)      | 34 |
| 060 | ARNEIS LANGHE, DAMILANO, PIEDMONT, 2015 (flowery bouquet, velvety, soft tannins)        | 38 |
| 066 | VERMENTINO DI TOSCANA, MONTERUFOLI, 2016 (exotic fruits, toasted almonds, )             | 39 |
| 059 | FRIULANO, VENICA, FRIULI, 2014 (soft texture, low acidity, hint of almond and walnut)   | 49 |
| 063 | PINOT GIRIGIO, JERMANN, VENEZIA GIULIA, 2015 (great balance, finesse, long finish)      | 49 |
| 034 | PROSECCO, ACINUM, VENETO (green apple, pink grapefruit, smooth, crisp)                  | 32 |

## ITALIAN REDS BY THE BOTTLE

### NORTHERN ITALY

|     |  |    |
|-----|--|----|
| 102 | VALPOLICELLA CLASSICO SUPERIOR RIPASSA SOLANE, SANTI, VENETO, 2013                   | 31 |
| 103 | VALPOLICELLA DOC, ALLEGRINI, VENETO, 2016 (velvety, soft, long finish)               | 32 |
| 104 | PALLAZO DELLA TORRE, ALLEGRINI, VENETO, 2014 (baby Amarone, well balanced)           | 45 |
| 106 | RIPASSA, ZENATO, VENETO, 2013 (harmonious, elegant, intense bouquet)                 | 59 |
| 107 | LA GROLA, ALLEGRINI, VENETO, 2013 (harmonious, elegant, great balance)               | 66 |
| 108 | AMARONE, GIUSEPPE CAMPAGNOLA, VENETO, 2011 (warm, spicy, full, rich)                 | 89 |
| 114 | BARBERA D'ASTI, MICHELE CHIARLO, PIEDMONT, 2015 (elegant & well structured)          | 36 |
| 117 | NEBBIOLO D'ALBA, GIACOSA FRATELLI, PIEDMONT, 2015 (dry, lively and velvety palate)   | 45 |
| 116 | BARBERA D'ALBA, SANTA VITTORIA, PIEDMONT, 2016 (floral, elegant, harmonious, lively) | 39 |
| 123 | GATTINARA, IL CHIOSSO, PIEDMONT, 2010 (spicy, structured, soft tannins)              | 75 |
| 118 | BAROLO, BATASIOLO, PIEDMONT, 2013 (elegant, pleasing, sweet spice, dried fruit)      | 89 |

### CENTRAL ITALY

|     |   |    |
|-----|---|----|
| 019 | RICCO ROSSO, CARLETTO, MARCHE, 2014 (sangiovese, cabernet & merlot blend)             | 25 |
| 098 | CABERNET, PRELIUS, TUSCANY, 2016 (blackberry, blueberry, cinnamon)                    | 32 |
| 110 | LE FOCAIE, ROCCA DI MONTEMMASI, TUSCANY, 2015 (full body, balanced, soft tannins)     | 32 |
| 095 | CHIANTI SUPERIOR, SANTA CRISTINA, TUSCANY, 2015 (cherry, plum, spice)                 | 33 |
| 021 | MONTEPULCIANO D'ABRUZZO, CANTINA ZACCAGNINI, 2015 (full body, robust, oak)            | 35 |
| 091 | IE MAESTRELLE, SANTA CRISTINA, TUSCANY, 2015 (sangiovese, cabernet, merlot)           | 36 |
| 119 | VINO NOBILE DI MONTEPULCIANO, FATTORIA DEL CERRO, TUSCANY, 2013                       | 36 |
| 092 | CHIANTI CLASSICO RISERVA, MONSANTO, TUSCANY, 2014 (strawberry, spice, berries)        | 49 |
| 099 | TURLO, SALVIANO, UMBRIA, 2014 (sangiovese, cab & merlot blend, well balanced)         | 39 |
| 096 | ROSSO DI MONTALCINO, BANFI, TUSCANY, 2015 (red fruit bouquet, gentle long finish)     | 45 |
| 093 | SAGRANTINO DI MONTEFALCO DOCG, COLPETRONE, UMBRIA, 2010                               | 49 |
| 097 | LUCENTE, LUCE, TUSCANY, 2014 (super Tuscan, silky tannins, elegant and well balanced) | 59 |
| 100 | BRUNELLO DI MONTALCINO DOCG, CAMIGLIANO, TUSCANY, 2012 (intense, structured)          | 89 |

### SOUTHERN ITALY

|     |   |    |
|-----|---|----|
| 129 | NEPRICA, TORMARESCA, PUGLIA, 2014 (cabernet blend, violet, black cherry, justly tannic) | 25 |
| 130 | NEGROAMARO DEL SALENTO, 12 E MEZZO, PUGLIA, 2014 (red fruit, vanilla, soft tannins)     | 29 |
| 126 | NERO D'AVOLA, COLOSI, SICILY, 2017 (red cherries, full body, dry)                       | 32 |
| 094 | PRIMITIVO, MASSERIA ALTEMURA, PUGLIA, 2015 (cherry, strawberry, soft sweet tannins)     | 33 |
| 134 | RAMITELLO, DI MAJO NORANTE, MOLISE, 2013 (plums, chocolate, forest fruits)              | 35 |
| 132 | TORCICODA, TORMARESCA, PUGLIA, 2013 (100% red zinfandel, cherry, strawberry)            | 49 |
| 127 | GRAVELLO, LIBRANDI, CALABRIA, 2014 (Cabernet blend, blackberry, cassis, coffee)         | 65 |

## NON ITALIAN WINES

|     |   |    |
|-----|---|----|
| 008 | SAUVIGNON BLANC, PEDRONCELLI, SONOMA, 2016 (lemongrass, green apple, honey)       | 32 |
| 050 | GRENACHE BLANC, CONSILIENCE, SANTA BARBARA, 2013 (green apple, tropical fruits)   | 39 |
| 048 | CHARDONNAY, ANTICA, NAPA, 2015 (peach, nectarine, creamy, structured long finish) | 55 |
| 112 | PINOT NOIR, CARTLIDGE & BROWNE, SONOMA, 2015 (smooth, silky, cherry, strawberry)  | 32 |
| 090 | CABERNET, PEDRONCELLI, SONOMA, 2015 (raspberry, sage, firm tannins)               | 38 |

Corkage fee: \$15

Vintages are subject to change without notice