

<u>Sparkling</u>	<u>Glass</u>	<u>Bottle</u>
Segura Viudas Ex Dry <i>Fruity and soft with an elegant, exceedingly fresh floral quality followed by a burst of vibrant acidity on the palate</i>	4.50	16.00
Zonin Prosecco <i>very fruity and aromatic, well-balanced and appealing, with extremely delicate almond notes.</i>	5.00	22.00
Santa Margherita Prosecco <i>pleasantly dry with a well-balanced acidity, which makes the wine fresh and lively</i>	6.00	30.00

White Wines

LaTerre Chardonnay <i>Nice citrus fruit with a touch of green apple</i>	4.50	16.00
Tormaresca Chardonnay <i>Fruity, fresh and flavorful, with a soft entrance and nice, balanced acidity.</i>	5.00	20.00
Clos Du Bois Chardonnay <i>Exhibits ripe fruity flavors of pear, crisp green apple, vanilla and toasty caramel. A medium-bodied wine.</i>		35.00
Kendall Jackson Chardonnay <i>Tropical flavors such as mango and pineapple dance with aromas of peach, apple and pear. Lightly buttered toast headlines the indulgent, lingering finish</i>	6.00	30.00
Simi Chardonnay <i>Lemon, hazelnut and apple pie spice characteristics lead to palate-cleansing acidity complemented by a silky texture.</i>		35.00
Principato Pinot Grigio <i>Floral and white peach aromas followed with clean, crisp green apple and citrus fruit flavors.</i>	4.50	16.00
Sartori Pinot Grigio <i>Delicate tropical fruit flavors, with a crisp clean and well-balanced finish.</i>	5.50	21.00
Santa Margherita Pinot Grigio <i>Fresh, harmonious fruit set off by slight sweetness with a long finish full of delicate, tangy flavor.</i>		34.00
Montevina Sauvignon Blanc <i>Aromas of fresh cut grass and citrus zest and cool melon flavors balanced by racy acidity.</i>		26.00
Simi Sauvignon Blanc <i>A stylish balance of vibrancy and creamy elegance, exhibiting grassy notes, citrus, melon and spice, add to snappy acidity</i>	6.00	28.00

Italian Whites

Bertani Due Uve <i>Nuances of elderflower combined with peach and apricot . Nice acidity with</i>	6.00	26.00
Banfi Principessa Gavi <i>Fruity, fresh and crisp with gentle acidity and balanced finish.</i>		28.00
Marchesi di Barolo Gavi Lalune <i>Scents of golden apples and green almonds, lead to a full-bodied and harmonious finish.</i>	6.00	24.00
Antinori Campogrande Orvieto Classico <i>Intensely fruity but still elegant, dry and light with nice length and structure.</i>	6.00	23.00
Campo al Mare Vermintino <i>White and delicate tropical fruits set off by notes of herb and sage which lead into a crisp, clean palate of finely tuned acidic balance.</i>	7.00	33.00
Planeta La Segreta Bianco <i>Fresh, floral, white fruit with a clean and balanced finish.</i>		25.00

<u>Red Wines</u>	<u>Glass</u>	<u>Bottle</u>
La Terre Merlot <i>Nice and soft, fruit forward with a nice finish and smooth tannins</i>	4.50	16.00
Bogle Merlot <i>Bright summer cherries greet the nose and palate, while touches of tea and rich red fruit are mouth-filling and lingering</i>	5.50	22.00
Trinchero Merlot <i>Juicy black cherry and plum flavors and just a hint of vanilla and cedar on the finish.</i>	6.00	26.00
Chalk Hill Merlot <i>Aromas of summer brush, huckleberry, eucalyptus and a slight smokiness are matched on the palate with violets, blueberry fruit, milk chocolate and moist earth.</i>		60.00
Rothchild Pinot Noir <i>Bright juicy red berries and bing cherry, followed by a smooth finish with soft tannins.</i>	5.50	22.00
Concannon Pinot Noir <i>Displays vibrant aromas of red cherry and ripe strawberry. Balanced with warm spice, accents of cloves and cinnamon.</i>		22.00
Sartori Pinot Noir <i>Black-cherry jam, black pepper, cloves, and chocolate, accompanied by spice notes and vanilla. On the palate, the wine is elegantly well-balanced with a fine vein of acidity.</i>	5.50	22.00
La Terre Cabernet <i>Bright red fruit and medium tannins make this wine very easy drinking.</i>	4.50	16.00
Trinchero Cabernet <i>A powerful wine that is deep, dense, and ripe with opulent flavors of black cherry, plum, and a hint of earthiness.</i>		26.00
Villa Mount Eden Grand Reserve Cabernet <i>Spiced black plum aromas mixed with caramel cherry flavors are generously displayed and earthy currant characters combine to present a richly textured full bodied wine.</i>	6.00	26.00
Santa Margherita Cabernet <i>On the palate, it displays admirable balance, its refreshing acidity set off by good fruit and gentle tannins that merely enhance the wine's roundedness.</i>		32.00
Faust Cabernet <i>A core of sweet, juicy black fruit, classic black cherry and blackberry flavors pick right up right on the palate where the aromas leave off."</i>		
Black Opal Shiraz <i>Aromas of blackberry, pepper and spice followed with rich plum flavors round out the palate.</i>	6.00	26.00
Tintara Shiraz <i>peppery-spice, blueberry and blackberry fruit flavors are further enhanced by fine tannins and a silky texture.</i>		31.00
Napa Cellars Zinfandel <i>intense, sweet ripe berries, cinnamon and black pepper spice with elements of sun-baked earth.</i>	6.00	27.00
Terra d'Oro Forte <i>This Sangiovese /Cabernet blend offers a sophisticated palate that is dominated with cherries apple and rhubarb. The fruit is spiced with orange peel and Vanilla</i>		30.00
Robert Mondavi, Opus One <i>Offers aromas of sandalwood and caramel while showing off flavors of blackberries and herbs, with sweet tannins and a long finish.</i>		185.00
Quintessa <i>A wine that coats the mouth with rich black fruit laced with a touch of mocha, licorice, sandalwood and vanilla spice .With tremendous density, concentration and ample fine tannins.</i>		160.00

<u>Italian Reds</u>	<u>Glass</u>	<u>Bottle</u>
Straccali Chianti <i>Intense and persistent violet notes mingle with cherry. Well-structured with a firm, polished finish.</i>	5.00	22.00
Banfi Chianti Classico <i>Rich bouquet of cherries, plums, and iris. Deep cherry and leather flavors with subtle wood notes. Supple tannins, good acidity, and a lingering finish.</i>	6.00	28.00
Santa Margherita Chianti Classico <i>Sensations of ripe, sweet fruit lead into a spicy aftertaste with a nice roundness and gentile tannins.</i>		36.00
Falesco Sangiovese <i>Cherry-berry aromas. Excellent balance between fruit and acidity, and slightly spicy notes on the finish.</i>	6.00	26.00
Regaleali Nero D' Avola <i>Bright ruby red in color, the nose reveals aromas of cherry, blackberry, mulberry, vanilla, cinnamon, mint and sage. It is rich and pleasant in the mouth with an aftertaste of ripe fruit.</i>	6.00	28.00
Lucente <i>With clear notes of blackcurrant and blueberry, as well as dried plum and wild cherry, nicely complemented by spicy nuances of liquorice and cinnamon, and a subtle touch of chocolate that develops nicely on the palate.</i>		40.00
Tormaresca Neprica <i>Ripe berry notes, cassis, molasses and cola serve as a preface for the chewy texture and smooth density</i>		23.00
Masi Valpolicello Classico <i>Bright ruby red with violet tinges on the edges. Young and vibrant on the nose with typical cherry aromas to the fore and a distinct hint of cloves. Good structure on the palate; ripe cherry is still the dominant flavor with cooked plums and touches of sweet cinnamon spice.</i>		30.00
Masi Amarone <i>This expansive, generous red possesses beautiful layers of dark plums, prunes, leather, coffee beans and grilled herbs with superb density and fine overall balance.</i>		60.00
Marchesi Barbera Ruvie <i>Clean scents of wild berries and hints of vanilla. The flavor is warm and robust, pleasant and balanced</i>		33.00
Marchesi Barolo <i>Deep ruby red with orange highlights. An intense rose bouquet with scents of liquorice and spice.</i>		70.00
Tassinaia <i>Deep, vibrant, strawberry-red colour. The nose has layers of classic and raspberry gently interwoven with tobacco. The pleasant acidity of the Sangiovese, combined with a firm tannic structure, create a well-balanced and intense wine, with good ageing potential.</i>		80.00
Banfi Brunello di Montalcino <i>Aromas of violets and vanilla, with hints of licorice. Velvety palate, with tart-cherry flavors and traces of spice. Well structured with supple tannins.</i>		95.00

Sweet Wines

A Mano Moscato <i>Aromas of apricot and honey lead to a fruity, sweet, honeysuckle like finish.</i>		21.00
Montevina White Zinfandel <i>Bursting with flavors of juicy peach and watermelon with just a touch of sweetness.</i>	5.00	22.00

<u>Local Virginia Wines</u>	<i>Glass</i>	<i>Bottle</i>
<p>Ingleside Merlot <i>An elegant wine made in the finest European tradition it has hints of strawberry, black cherry, currant, and tobacco aromas with a balanced oak finish. The firm, ripe tannins provide aging potential without being overly astringent</i></p>	5.50	26.00
<p>Ingleside Chardonnay <i>A classic dry wine with clean, rich, generous fruit. It has a lovely bouquet and well-balanced, delicate flavors of pear, peach, and vanilla that end with a subtle hint of oak</i></p>	5.50	26.00
<p>Ingleside Pinot Grigio <i>A dry white wine with delicate fruitiness and hints of citrus and peach.</i></p>		25.00
<p>Ingleside Syrah 35.00 <i>This Syrah is done more in the French style of the Rhone Valley. There is nice spice in the flavour and it finishes with a bit of pepper. While enjoyable now, this wine will continue to improve as it ages.</i></p>		
<p>Port Kinsale Cab/Merlot Blend <i>The way to spice up an evening. Fruit in the bouquet gives way to a soft, smooth finish.</i></p>	5.00	20.00
<p>Vault Field Chardonnay <i>Toasted Oak with citrus aroma, followed by a buttery mouth feel</i></p>	5.50	25.00
<p>Vault Field Red Reserve <i>Full bodied, rich and chewy with aromas of cherry, currants, plum, leather and tobacco</i></p>	6.00	30.00
<p>Albemarie Estate Simply Red <i>A Bordeaux-style blend. It is a wine with medium density and complex mineral expression. There are nuances of blackberry, black currant with delicate licorice, vanilla smoky and spicy notes.</i></p>		26.00
<p>Kluge Estate New World Red <i>Smooth, round and soft, with notes characterized by toasted oak, currant and black cherry. The finish delivers a flourish of mocha and coffee.</i></p>		30.00

Dessert Wine

<p>Michelle Chiarlo Nivole <i>Sweet and smooth with a little bit of effervescence, hints of honey suckle and peaches</i></p>		16.00
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