

La Strada Ristorante



Lista dei Vini

Wines by the Glass

SPARKLING WINES

Franciacorta Brut, Tenuta Castellino "Bonomi", 1999, Lombardia.....\$9.75

WHITE WINES

Arneis, Cascina Val del Prete, Luet, 2004, Piemonte.....\$10.00
Chardonnay, Nozzole "Le Bruniche", 2004, Toscana.....\$9.50
Chardonnay, Logan "Sleepy Hollow", 2005, Monterey County.....\$10.50
Garganega, Inama, Soave Classico, 2005, Veneto.....\$9.00
Grechetto, Arnaldo Caprai "Grecante", 2005, Umbria.....\$11.00
Pinot Grigio, Cantine Produttori Valle Isarco, 2004, Alto Adige.....\$9.50
Pinot Grigio, Zuc di Volpe, IPSO, Volpe Pasini, 2002, Friuli.....\$12.00
Riesling, Cantine Produttori Valle Isarco "Aristos", 2004, Alto Adige.....\$10.00
Sauvignon Blanc, Lahn, San Michele - Appiano, 2005, Alto Adige.....\$12.00

RED WINES

Barbera d'Alba, Cascina Val del Prete, 2005, Piemonte.....\$9.00
Cabernet Sauvignon, Burrell School, Old School, 2004, Santa Clara Valley.....\$10.00
Cannonau Riserva "Blasio", Cantine di Dolianova, 2002, Sardegna.....\$10.50
Chianti, San Leonino, 2004, Toscana.....\$8.50
Chianti Rufina, Fattoria Selvapiana, 2003, Toscana.....\$12.00
Corvina, Allegrini, Palazzo della Torre, 2003, Veneto.....\$11.00
Merlot, Aia Vecchia, Lagone, 2003, Toscana.....\$10.00
Montepulciano & Sangiovese, Podere San Lazzaro "Podere 72", 2004, Marche.....\$9.00
Montepulciano, San Giovanni, Rosso Piceno Superiore "Axe", 2001, Marche.....\$11.50
Pinot Noir, Clos LaChance, 2004, Santa Cruz Mountains.....\$12.00
Sangiovese & Canaiolo, Lungarotti, Rubesco, 2002, Umbria.....\$9.50

Special Wines by the Glass

BADIA A COLTIBUONO, Chianti Classico Riserva, 2001, Toscana

Half Glass / \$7.00 Full Glass / \$14.00

ALESSANDRO DI CAMPOREALE, Kaid, Syrah, 2002, Sicilia

Half Glass / \$7.50 Full Glass / \$15.00

RONCHI, Barbaresco, 2000, Piemonte

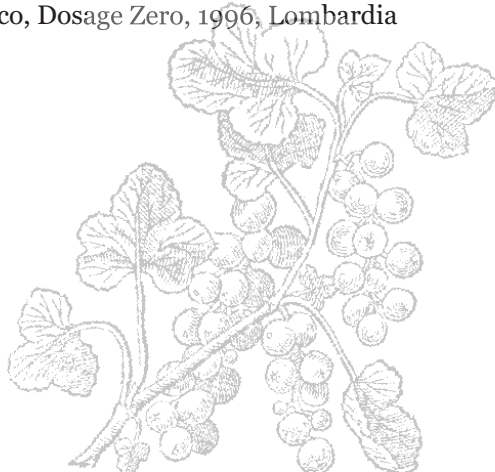
Half Glass / \$9.50 Full Glass / \$19.00

Half Bottles (375 ml)

PINOT GRIGIO, La Boatina, Collio, 2004, Friuli	\$19
GRECO DI TUFO, Dedicato a Marianna, 2004, Campania	\$19
SAUVIGNON BLANC, Selene, 2005, Hyde Vineyard, Carneros	\$28
CHARDONNAY, Ramey, 2004, Russian River Valley	\$33
MONTEFALCO ROSSO, Arnaldo Caprai, 2003, Umbria	\$25
VINO NOBILE DI MONTEPULCIANO, Avignonesi, 2003, Toscana	\$29
BAROLO, Parusso, 2001, Piemonte	\$58
BRUNELLO DI MONTALCINO, Casanuova delle Cerbaie, 1999, Toscana	\$48
AMARONE CLASSICO DELLA VALPOLICELLA, Accordini, 2003, Veneto	\$63
ZINFANDEL, Ridge, Geyserville, 2004, California	\$32
CABERNET SAUVIGNON, Karl Lawrence, 2003, Napa	\$53

Sparkling Wines

PROSECCO DI VALDOBBIADENE, Il Sogno di Annibale, NV, Veneto	\$38
FRANCIACORTA, Tenuta Castellino, Bonomi, Brut, 1999, Lombardia	\$54
FRANCIACORTA, Bellavista, Brut, NV, Lombardia	\$70
FRANCIACORTA, Ca'del Bosco, Dosage Zero, 1996, Lombardia	\$96



Italian White Varietals

ARNEIS *almond & peach*

Cascina Val del Prete, Luet, 2004, Piemonte

\$38

Bruno Giacosa, 2005, Piemonte

\$52

CHARDONNAY *green apple, smoke, unctuous full body*

Nozzole "Le Bruniche", Chardonnay di Toscana, 2004, Toscana

\$37

Valle Dell'Acate "Bidis", Chardonnay & Insolia, 2003, Sicilia

\$48

CORTESE *lemon & stone*

Cortese di Gavi, Pio Cesare, 2004, Piemonte

\$45

GARGANEGA *apricot, nut & creamy texture*

Inama, Soave Classico, 2005, Veneto

\$36

Suavia, Soave Classico, Monte Carbonare, 2004, Veneto

\$52

GRECHETTO *fleshy, crisp & fresh*

Arnaldo Caprai, Grecante, 2005, Umbria

\$38

GEWURZTRAMINER *dry, full & distinctive with rose petal & spice*

Cantina Tramin, Nussbaumer, Gewurztraminer dell'Alto Adige, 2004, Alto Adige

\$64

MULLER THURGAU *mineral, wet stone & steel*

Cantine Produttori Valle Isarco, Aristos, 2005, Alto Adige

\$42

PINOT GRIGIO *fresh & smoky*

Cantine Produttori Valle Isarco, 2004, Alto Adige

\$38

Zuc di Volpe, Ipso, Volpe Pasini, 2002, Friuli

\$46

Jermann, 2005, Friuli

\$56

RIESLING *gentle, floral & lightly grapey*

Cantine Produttori Valle Isarco, Aristos, 2004, Alto Adige

\$38

SAUVIGNON BLANC *mouthwatering, refreshing*

San Michele - Appiano, Lahn, 2005, Alto Adige

\$45

Movia, 2003, Slovenia

\$52

Italian White Varietals

TOCAI FRIULANO light body, floral aroma, soft fruits & almond Zuc di Volpe, Volpe Pasini, 2004, Friuli	\$43
VERDICCHIO delicate & crisp with almond & lime Verdicchio dei Castelli di Jesi Classico Riserva Bucci, Villa Bucci, 2000, Marche	\$48
VERMENTINO mediterranean herb & citrus Canayli, Vermentino di Gallura Superiore, 2004, Sardegna	\$42
WINEMAKER BLENDS & CREATIONS	
Bastianich, Vespa Bianco, Chardonnay, Sauvignon Blanc & Picolit, 2001, Friuli	\$52
Livernano, L'Anima, Chardonnay, Sauvignon Blanc & Gewurztraminer, 2001, Toscana	\$78
Marisa Cuomo, Fiorduva, Costa d'Amalfi, Fenile & Ginestra, 2004, Campania	\$85

Italian Red Varietals

AGLIANI CC tobacco, smokiness

Re Manfredi, Aglianico del Vulture, 2001, Basilicata	\$52
Terredora di Paolo, Taurasi, 2000, Campania	\$71
De Conciliis, Naima, 2002, Campania	\$85

BARBERA hint of bitter chocolate, rich fruit, generous

Cascina Val del Prete, Barbera d'Alba, 2005, Piemonte	\$36
Cascina Ca' Rossa, Mulassa, Barbera d'Alba, 2003, Piemonte	\$49

CABERNET SAUVIGNON black currant, cedar & ci gar box

De Conciliis, Si:Kjube, Paestrum, 2002, Campania	\$68
Gaja, Darmagi, Cabernet Sauvignon, Merlot & Cabernet Franc, 2000, Piemonte	\$228

CORVINA floral, cherr y-like perfume, big & full-bodie d

Allegrini, Palazzo della Torre, 2003, Veneto	\$42
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DOLCETTO youthful, with low acidit y & tannin

Massolino, Dolcetto d'Alba, 2004, Piemonte	\$38
Pecchenino, Siri d'Jermu, Dolcetto di Dogliani, 2004, Piemonte	\$46

GRENACHE earthy & round with red berr y aroma

Cantine di Dolianova, Cannonau Riserva "Blasio", 2002, Sardegna	\$42
Azienda Agricola Gurrada, Victor y, 2002, Sicilia	\$85

LAGREIN plum & chocolate

Sanct Valentin, San Michele - Appiano, Lagrein, 2002, Alto Adige	\$65
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MERLOT smooth & juicy

Aia Vecchia, Lagone, 2003, Toscana	\$38
Zuc di Volpe, Focus, Colli Orientali del Friuli, 2001, Friuli	\$58
Castello di Ama, L'Apparita, 2000, Toscana	\$215

MONTEPULCIANO deep, dark color & ri pe, lush fruit

Nicodemi, Notari, 2003, Abruzzo	\$39
San Giovanni, Rosso Piceno Superiore "Axe", Montepulciano & Sangiovese, 2001, Marche	\$44

Italian Red Varietals

NEBBIOLO perfumed reds, tar, rose & dried cherry

Mamete Prevostini, Sommarovina, Valtellina Superiore Sassella, 2001, Lombardia	\$48
Dessilani, Fara Caramino, Nebbiolo, Bonarda & Vespolina, 2001, Piemonte	\$59
Nino Negri, 5-Stelle Sfursat, Sforzato di Valtellina, 2002, Lombardia	\$98

NERELLO MASCALESE the sicilian burgundy, elegant & complex

Palari, Faro, 2002, Sicilia	\$78
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NERO D'AVOLA robust, lush & smoky

Valle dell'Acate, Il Moro, 2003, Sicilia	\$54
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PINOT NOIR full-bodied & velvety

Cantine Produttori Valle Isarco, 2005, Alto Adige	\$36
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PRIMITIVO full-bodied & ripe, related to zinfandel

Tormaresca, Torcicoda, Primitivo del Salento, 2003, Puglia	\$48
Feudi di San Marzano, Sessantanni, Primitivo di Manduria, 2003, Puglia	\$78

REFOSCO tannic, earthy & smoky

Livon, Riul, Refosco dal Peduncolo Rosso, 2002, Friuli	\$48
La Roncaia, Il Fusco, Refosco, Cabernet Franc, Merlot & Tazzelenghe, 2001, Friuli	\$60

SAGRANTINO intense, robust, monstrous

Arnaldo Caprai, Collepiano, Montefalco Sagrantino, 2003, Umbria	\$88
Arnaldo Caprai, 25 Anni, Montefalco Sagrantino, 2001, Umbria	\$140

SANGIOVESE sour cherry, smoke & herbs

Chianti, San Leonino, 2004, Toscana	\$32
Chianti Rufina, Fattoria Selvapiana, 2003, Toscana	\$46
Chianti Classico Riserva, Badia a Coltibuono, Sangiovese & Canaiolo, 2001, Toscana	\$52
Chianti Classico, Castello di Ama, 2001, Toscana	\$69
Marche Rosso, Podere San Lazzaro, Podere 72, Sangiovese & Montepulciano, 2004, Marche	\$34
Rosso di Torgiano, Lungarotti, Rubesco, Sangiovese & Canaiolo, 2002, Umbria	\$38
Rosso di Montalcino, Pian Cornello di Pierrei Silvana, 2004, Toscana	\$62
Vino Nobile di Montepulciano, Le Berne, 2003, Toscana	\$48
Gagliole Rosso, Gagliole, Sangiovese & Cabernet Sauvignon, 2003, Toscana	\$98

SYRAH spicy, peppery & dark

Alessandro di Camporeale, Kaid, 2002, Sicilia	\$58
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The Classic Wines of Italy

AMARONE

Amarone is a unique wine produced with a blend of three grapes native to the Veneto: Corvina, Rondinella & Molinara. After the harvest, these grapes are left to dry on racks until December, when they are finally vinified. This process concentrates the grapes' flavors and produces a dry wine of great complexity and aroma.

Nicolis, 2000	\$86
Allegrini, 2000	\$125
Stefano Accordini, Vigneto "il Fornetto", 2000	\$248

BRUNELLO DI MONTALCINO

The great wine of Tuscany, produced on the hillsides of Montalcino from a clone of the Sangiovese grape called Sangiovese Grosso. The thicker skin of Sangiovese Grosso bolsters Brunello with more tannin, creating a more powerful and age-worthy wine while preserving the food-friendly aspects of the Sangiovese.

La Rasina, 2001	\$76
Val' di Suga, 2000	\$85
Villa le Prata, 1999	\$110
Caprili Riserva, 1999	\$130
Caprili Riserva, 1998	\$145

BAROLO

Barolo, heralded as "The King of Wines" in Italy, is a full-bodied wine made from the noble Nebbiolo, aptly named after the morning fog - nebbia - that rolls over the vineyards of Piemonte. Aged for at least three years in barrel, Barolo is the quintessence of elegance, featuring a delicate aroma of black cherry reminiscent of Pinot Noir. Supported by a tannic backbone and lush acidity, it is both austere and regal.

Mauro Veglio, Vigneto Arborina, Annunziata, La Morra, 2000	\$85
Cogno, Ravera, Novello, 2001	\$98
Parusso, Mariondino, Manforte d'Alba, 2001	\$134
Einaudi, Costa Grimaldi, 2001	\$145
Gaja, Gromis, La Morra, 2000	\$158

BARBARESCO

If Barolo is the king of wines, then Barbaresco is "The Wine of Kings". Produced in the slightly warmer area of Barbaresco in Piemonte, it features a more pronounced character and fruitier aroma, without compromising the elegance of the Nebbiolo Grape.

Ca' Vergana, 2000	\$58
Ronchi, 2000	\$72
Moccagatta, Basarin, 2001	\$85
Sori' Paitin, Vecchie Vigne, 2001	\$125
Gaja, 1999	\$208

American White Wines

CHARDONNAY, Logan "Sleepy Hollow", 2005, Monterey County	\$40
CHARDONNAY, Kistler, Les Noisetiers, 2004, Sonoma Coast	\$84
SAUVIGNON BLANC, Selene, Hyde Vineyard, 2005, Carneros	\$56
VIOGNIER, San Sakana, Broken Leg Vineyard, 2005, Anderson Valley	\$62

American Red Wines

PINOT NOIR, Clos LaChance, 2004, Santa Cruz Mountains	\$46
PINOT NOIR, Chehalem, Ridgecrest Vineyard, 2002, Oregon	\$65
PINOT NOIR, Thomas Fogarty, 2004, Santa Cruz Mountains	\$78
MERLOT, Gargiulo Vineyard, Money Road Ranch, 2003, Oakville	\$62
SANGIOVESE, Miner, Gibson Ranch, 2004, Mendocino	\$52
SYRAH, San Sakana, Syrah "Trio", 2004, Sonoma Valley	\$75
ZINFANDEL, Ridge, Geyserville, 2003, California	\$58
CABERNET SAUVIGNON, Burrell School, Old School, 2004, Santa Clara Valley	\$38
CABERNET SAUVIGNON, Regusci, 2004, Stags Leap District, Napa Valley	\$82
CABERNET SAUVIGNON, Ridge, MonteBello, 1999, California	\$195

Dessert Wines

Passerina Passito (Passerina & Malvasia), San Giovanni "Offida", 2002, Marche.....	\$8
Vin Santo del Chianti Classico, Badia a Coltibuono, 1999, Toscana.....	\$9
Malvasia delle Lipari, Cantine Colosi, 2003, Sicilia.....	\$10
"Angialis" (Nasco & Malvasia), Argiolas, 2002, Sardegna.....	\$14
Moscato d'Asti, La Spinetta, Bricco Quaglia, 2005, Piemonte (375 ml).....	\$19

Ports

Tawny, Quinta do Noval, 10 years old.....	\$8
Fonseca, LBV, 2000.....	\$10
Tawny, Taylor Fladgate, 20 years old.....	\$15

After Dinner Spirits

GRAPPA

Tagliatella, Nardini (Grappa & Quinine).....	\$8
Ruta, Nardini	\$8
Miele, Poli	\$9
Camomilla, Marolo (Nebbiolo Grappa & Camomile).....	\$10
Merlot, Poli	\$10
Barolo, Luigi Baudana	\$12
Pere, Poli	\$12
Moscato, Michele Chiarlo "Nivole".....	\$13

COGNAC

Cognac, Raynal VSOP	\$7
Cognac, Remy Martin VSOP	\$10
Cognac, Hennessy Privilege VSOP	\$10
Cognac, Hennessy XO	\$18

WHISKEY

Single Malt, Laphroaig 10 years old, Islay	\$9
Single Malt, Springbank 10 years old, Campbell Town	\$9
Single Malt, Dalmore 12 years old, Highland	\$10
Single Malt, Lagavulin 16 years old, Islay	\$11
Single Malt, MacAllan 18 years old, Highland	\$16
Single Malt, Highland Park 25 years old, Highland	\$26
Blend, Johnny Walker Black Label	\$9
Blend, Johnny Walker Gold Label	\$14
Blend, Johnny Walker Blue Label	\$25
Bourbon, Maker's Mark	\$9
Bourbon, Poppy Van Winkle, 20 years old	\$13
Rye, Old Potrero	\$13