

## Wine list



### Cocktails

#### St. Germain

St. Germain, Prosecco, fresh lemon-lime juice, club soda.

#### Negroni

Campari, Tanqueray Gin, Martini & Rossi sweet vermouth.

#### Bellini

Prosecco, peach puree, Marie Brizard peach liqueur.

#### Manhattan

Wild Turkey Rye Whiskey, Maurin Red Vermouth.

#### French Martini

Grey Goose Vodka, Chambord, pineapple juice.

### Birra

Peroni  
Moretti  
Amstel Light  
Moretti Rosso

### Water

San Pellegrino  
Aqua Panna

### Coffee

Cappuccino  
Espresso  
Italian Roast Coffee

All coffees available in either regular or decaf.

### Spirits

#### Gin

Beefeater, Bombay Sapphire, Hendrick's, Tanqueray.

#### Vodka

Absolut, Absolut Citron, Belvedere, Grey Goose, Ketel One, Smirnoff, Stoli Vanilla, Stoli Raspberry, Stolichnaya, Tito's.

#### Rum

Bacardi, Captain Morgan's, Gosling's, Malibu, Myer's.

#### Bourbon

Jim Beam, Knob Creek, Maker's Mark, Wild Turkey, Woodford Reserve.

#### Scotch

Chivas Regal, Dewar's, Glenfiddich, Glenlivet, J&B, Johnnie Walker, The Macallan 12, Oban 14, Jameson.

#### Rye / Canadian

Jim Beam, Wild Turkey / Canadian Club, Crown Royal, Seagram's.

#### Tequila

Jose Cuervo, Patron Anejo, Patron Reposado.

#### Cognac

Courvoisier VSOP, Hennessy.

#### Port

Quinta Do Noval Vintage '11, Ferrerira Tawny 10 years.

#### Liqueurs

Amaretto Di Saronno, Aperol, Bailey's, Chambord, Cointreau, Frangelico, Godiva White, Godiva Chocolate, Grand Marnier, Grappa, Kahlua, Limoncello, Pama, Patron XO Cafe, Sambuca, St. Germain, Vin Santo.

## Il Vino Della Casa

Once upon a time, house wines served in the restaurants located in the wine-growing areas were the ones produced by the host, the ones that owners were proud of sharing with their guests. Our Sommelier has selected six boutique wines to honor this old Italian tradition. Salute!

Served by the glass only \$7

Pinot Grigio  
Chardonnay  
Sauvignon Blanc  
Chianti  
Pinot Noir  
Cabernet Sauvignon

## White Wines

### Prosecco - Victoria \$8/32

Refined carbonation. Wonderful palate of green apples & pears.

### Moscato - G.D. Vajra \$35

Delicate & creamy with aromas of sage, apricots & peaches.

### Arneis - Bruno Giacosa

\$42

Intense, fine & elegantly fruity bouquet reminiscent of peach, apricot, citrus and acacia flowers. Fresh with soft plentifulness.

### Gavi - The Marchesa Gavi

\$11/39

Soft and harmonical with hints of flowers and peach.

### Cortese - Pio Cesare \$42

(Unoaked)

Lovely notes of flowers, white peaches and minerals lead to a rich long finish.

### Orvieto Amabile - Bigi

\$9/32

Light, semi-sweet and soft with orange blossom honey tones.

### Falanghina - Villa Matilde

\$10/36

Bright and tonic with notes of kiwi, pineapple and peach. A great balance of citrus flavors and mineral aromas.

### Albana Di Romagna -

U. Cesari \$9/32

Dry style wine featuring a bouquet of freshly picked apricots.

### Sauvignon Blanc - Nim

Crawford \$35

(Marlborough, New Zealand) Crisp with hints of passionfruit citrus and stone fruit flavors.

### Pinot Grigio - Santa Elena

\$42

Apricot, peach, ripe pear, a nice hint of rose, and orange zest wrapped in a silky body with a moderate finish.

### Dragon - Luigi Baudana

\$38

A blend of Chardonnay, Sauv. Blanc, Nascetta & a tiny amount of Riesling. An admirable alternative to white Burgundy.

### Chardonnay - Pio Cesare

\$39

Elegant yet spicy w/ notes of pear, apple and minerality.

### Chardonnay - Groth \$44

(Napa, California)

Toasty and creamy with fruit ending in a rich finish.

### Greco Di Tufo -

Mastroberardino \$34

(Unoaked)

Fresh and lively with tropical fruit with white flowers.

### Lacryma Christi Del

Vesuvio - Mastroberardino

\$36

Pear, white peach and licorice with an intriguing minerality.

## Red Wines

### Enamore - Allegrini \$52

Full bodied, rich, silky and velvety with aromas of dried figs and raisins, and notes of vanilla, cocoa and sweet tobacco.

### Valpolicella - Bertani \$9/32

Deep, warm, ruby red in color with lush aromas of plum, cherry and spices.

### Ripasso - Nicolis \$48

An sleek and polished red. Blackberry and black fruit flavors, backed by refined tannins and well-integrated acidity.

### Amarone - La Giaretta \$58

An intense bouquet of cherries & of morello cherries preserved in alcohol, robust body and a particularly well-balanced flavor.

### Amarone - Nicolis \$94

Full bodied wrapped in a silky texture. Hints of blackberry candy and espresso with supple tannins and ripe acidity.

### Cabernet Sauvignon - Groth \$72 (Napa, Calif.)

A Classic Napa Cabernet with notes of blackberry, black cherry and a touch of vanilla on the finish

### Cabernet Sauvignon - Terra Valentine \$54

(Spring Mountain, California)

Black currants and cedar mingled with loamy earth and sage on the nose followed by bright fruit on the palate with a smooth and rich mocha finish.

### Pinot Noir - Bouchaine (Carneros, Calif.)

\$54

Pomegranate, plum & cherry fruit flavors, balanced by nuances of coffee & toffee. Silky finish that lingers on the palate.

### Pinot Noir - F. Lohr \$32 (Monterrey, Calif.)

Cherry, violets, dried herbs with vanilla and spice.

### Nero D'Avola - Regaleali \$10/36

Hints of blackberry & spice w/ a long finish & soft tannic edge.

### Aglianico - Mastroberardino \$10/36

Firm yet yielding with notes of strawberry and cherry.

### Primitivo (Zinfandel) - Vecchia Torre \$32

Dry, warm & balanced with hints of cherry, plums & pepper.

### Montepulciano D'Abruzzo - Masciarelli \$32

Dry with a floral bouquet and hints of raspberries. On the palate, it is medium-bodied with soft fruit flavors.

### Merlot - Venica \$38

Dry, silky but sturdy. Lots of earthy dark fruit on the nose with notes of black spice and coffee grounds.

### Chianti Classico - Carpineto \$46

Medium bodied, velvety w/aromas of violets, berries & cherries.

### Sangiovese - Il Poggio \$42

Bouquet of flowers and berries, dry yet round & smooth.

### Sangiovese/Cabernet - Coppai \$9/34

Soft on the palate w/ a lingering nose of cherry & wild flowers.

### Sangiovese/Cabernet - Dogajolo \$38

Soft on the palate w/ aromas of cherries, coffee, vanilla & spice.

### Sangiovese/Syrah - Sasyr \$10/38

Smooth & spicy with hints of blackberry, raspberry & cherry.

### Super Tuscan - Tua Rita Perlatto \$65

Currents plum and tea leaves with leather and exotic spices.

### Super Tuscan - Ornellaia Le Volte \$48

Dark berry violets & spice w/ a well developed & velvety finish.

### Super Tuscan - Castello Di Bossi Corbaia

\$94

A robust Super Tuscan. Black cherries, currents and cassis with tobacco, mocha and vanilla.

### Rosso Di Montalcino - Campogiovanni \$46

Well structured, smooth and full-fruited with aromas of dark cherries over suggestions of pungent cedar wood.

### Brunello di Montalcino - Mocali \$65

An elegant red, with soft tannins and a supple texture matched to cherry, strawberry and leather notes.

### Brunello Di Montalcino - Campogiovanni

\$80

Full bodied, rounded and smooth on the palate. Distinctive aromas of ripe red berry enriched with notes of tobacco leaf, tanned leather, rosemary, and blackberry preserves.

### Barbaresco - Produttori \$68

Cherry liquor, wild flowers, mint, plum and marzipan.

### Barolo - Damilano \$70

Well structured and elegant with aromas of rose petals, leather, tobacco and violet.

### Barbera D'Alba - G.D. Vajra \$48

Powerful and rich on the nose, it is concentrated and smooth: floral and fruity while leaving room for hay, tobacco and spices. On the palate are black fruits layered over mineral graphite notes.

### Dolcetto D'Alba - G.D. Vajra \$42

Vibrant and fresh. Aroma and flavors of violets, red fruits and berries, marasca cherries and hay. Smooth and open on the palate, it is balanced with refined tannins and lightened by a fresh acidity.

### Langhe DOC Rosso - G.D. Vajra \$40

A blend of Nebbiolo, Dolcetto, Barbera & Pinot Noir.

### Opening Hours

#### Lunch

Monday - Saturday

11:30am - 2:30pm

Sunday  
closed

#### Dinner

Sunday - Thursday

5pm to 10pm

Friday and Saturday

5pm to 11pm

### Contact Details

2418 Park Rd.  
Charlotte, NC 28203

Telephone: (704) 333-3062

Fax: (704) 333-3096

### Like us on Facebook!

Like 36 people like this. Be the first of your friends.

### Book Your Events

Book your private dinner or events.

We will create a personalized menu according to your needs.

Menu Peek

Contact Us

Book your Events