

ANTIPASTI

HOT

- SPICY FRIED CALAMARI with Lemon Parsley Aioli 15.50
CREAMY POLENTA with Guanciale, Hot Chile, Fried Egg and Chive Mollica 13.50
UMBRIAN VEGETABLE MINISTRONE with Pecorino Romano and Parsley 10.00
SICILIAN MEATBALLS with Marinara, Basil and Pecorino 13.50

WOOD-OVEN PIZZA

- MARGHERITA with Tomatoes Basil and Fresh Mozzarella 14.75
SLOW-COOKED RAPINI with Bacon, Creamy Mozzarella, Garlic and Chile Oil 14.75
SICILIAN SAUSAGE with Wood-Roasted Mushrooms and Caramelized Onions 14.75
SOPPRESSATA with Fresh Mozzarella and Fresh Oregano 14.75
WINTER PEARS with Toasted Pine Nuts, Gorgonzola Picante and Mozzarella 14.75

COLD

- ANTIPASTO OF MIXED SALUMI 18.00
BRUSCHETTA Tomatoes, Basil and Extra-Virgin Olive Oil 10.00
BEEF CARPACCIO with White Anchovies, Scallion and Pine Nuts 14.00

SALAD

- CAMPIELLO HOUSE SALAD with Tomatoes Feta, Black Olives, Hard-Boiled Egg, Cucumber and Red Wine Vinaigrette 9.75
CAESAR SALAD with Semolina Croutons 9.75
LOCAL TOMATO AND BURRATA CAPRESE with Olive Oil and Sweet Basil 16.00
FIELD GREENS with Pears, Gorgonzola Picante and Candied Walnuts 12.00

PASTA

- LINGUINE with Crab, Tomato and Basil 28.00
BUTTERNUT SQUASH CANNELLONI with Milk Ricotta, Swiss Chard, Brown Butter and Toasted Hazelnuts 22.00
PASTA AL CEPPO with Chicken, Sicilian Sausage and Leeks 21.00
SPAGHETTI with Sicilian Meatballs 24.00
PAPPADELLE with Braised Veal, Tomato and Oregano 24.00
TAGLIATELLE with Spicy Lamb Sausage Bolognese 24.00
POTATO GNOCCHI with Slow-Braised Rabbit Ragu, Tomato and Rosemary 23.00

ENTRÉES

Our meats and fish are grilled or roasted in the Tuscan tradition – over a crackling hardwood fire that imparts intense flavor and tenderness

- BALSAMIC-GLAZED SHORT RIBS with Smoked Tomatoes and Sicilian Onions 35.00
SPIT-ROASTED CHICKEN with Risotto al Parmigiano 24.00
PAN-ROASTED GROUPER with Baby Artichokes and Potato Purée 35.00
GRILLED ATLANTIC SWORDFISH with Stewed Sweet Peppers, Salmoriglio and Pistacchio 29.00
PORK TENDERLOIN with Speck, Herbed Spaetzle, Roasted Butternut Squash and Saporoso Vinegar 25.00
GRILLED WAGYU NEW YORK STRIP STEAK with Fried Buttermilk Onions and Salsa Agrodolce 48.00
WOOD-GRILLED TUSCAN-STYLE CHICKEN with Sautéed Escarole, Rosemary Potatoes and Toasted Garlic 25.00
BRAISED HERITAGE PORK OSSO BUCO with Risotto Milanese and Cavolo Nero 27.00
GRILLED BEEF TENDERLOIN with Wood-Roasted Mushrooms, Cavolo Nero and Creamy Polenta 38.00

CUCINA DELL'ARTE

WOOD-ROASTED SCALLOPS
with Porcini Mushrooms,
Celery Root Purée and Truffle 40.00

BURRATA RAVIOLI
with Buttered Lobster, Local Corn
and Crispy Pancetta 38.00

SEARED KOBE FILET "ROSSINI"
with Foie Gras, Slow-Stewed Swiss Chard
and Black Truffle Veal Sauce 52.00

SIDES & VEGETABLES

- CARAMELIZED BRUSSELS SPROUTS with House-Cured Pancetta 12.00
SPINACH with Toasted Pine Nuts and Golden Raisins 10.00
FETTUCINE with Melted Butter and Parmigiano 10.00
RISOTTO AL PARMIGIANO 10.00

DESSERT

- CARAMEL WALNUT DATE CAKE
Rum Butter Sauce, Cinnamon Coffee Gelato 10.00
BUTTERSCOTCH BUDINO
with Hazelnut Toffee and Sea Salt 10.00
WARM BOMBOLINI with Cider Honey
and Whipped Mascarpone Cheesecake 10.00
SICILIAN CANNOLI with Gianduja Ricotta,
Chili-Spiced Almonds, Chantilly Cream and Chocolate 10.00
BITTERSWEET CHOCOLATE MOUSSE CAKE with Caramel Sauce,
Salted Caramel Gelato and Peanut Croquant 10.00
GELATI OR SORBETTI with House-made Biscotti 9.00

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions



LOCAL VINTNERS

WHITE WINES

PINOT GRIGIO, ESPERTO, "ROBERT RAUSCHENBERG," VENETO 2010/11	36.00
PINOT GRIGIO, SWANSON, NAPA VALLEY 2009/10	50.00
CHARDONNAY, FIGGE, "PELIO VINEYARD," MONTEREY 2007/08	100.00
CHARDONNAY, DOMAINE SERENE, ETOILE VINEYARD, WILLAMETTE VALLEY 2005	125.00
CHARDONNAY, TROUT STREET, "DURELL VINEYARD," SONOMA 2009/10	130.00

RED WINES

MERLOT, SWANSON, OAKVILLE, NAPA VALLEY 2007/08	72.00
PINOT NOIR, DOMAINE SERENE, EVANSTAD RESERVE, WILLAMETTE VALLEY 2006/07	101.00
MERLOT, GARGIULO, "MONEY ROAD," NAPA VALLEY 2006	102.00
PINOT NOIR, FIGGE, SANTA LUCIA HIGHLANDS 2007/08	110.00
SWANSON, "ALEXIS," NAPA VALLEY 2006/07	125.00
PINOT NOIR, TROUT STREET, "SPLIT ROCK VINEYARD," SONOMA 2009/10	130.00
CABERNET SAUVIGNON, GARGIULO, "MONEY ROAD," NAPA VALLEY 2006	158.00
PINOT NOIR, DOMAINE SERENE, "GRACE VINEYARD," WILLAMETTE VALLEY 2005	220.00

SPARKLING & WHITE

SPARKLING

CHAMPAGNE, POMMERY, "POP" NV (187ML)	20.00
CHAMPAGNE ROSE, POMMERY, "POP" NV (187ML)	23.00
PROSECCO, RIONDO, VENETO NV	36.00
PROSECCO, ZARDETTO, VENETO NV	48.00
DOMAINE CHANDON, BLANC DE NOIR, CALIFORNIA NV	49.00
DOMAINE CHANDON ROSE, CALIFORNIA NV	50.00
PROSECCO, ZUCCOLO, VENETO NV	54.00
CHAMPAGNE, VEUVE CLICQUOT NV (375ML)	68.00
SCHRAMSBERG, BLANC DE BLANCS, CALIFORNIA 2007/08	95.00
CHAMPAGNE, VEUVE CLICQUOT NV	120.00
CHAMPAGNE, DOM PERIGNON 2002	230.00

WHITE WINES

CRISP AND BRACING describes a wine that has fresh, lively acidity and clean flavors. The color is pale with green or yellow tints. These wines are light in body and intensity, exhibiting green apple, citrus fruit, grassy and mineral notes.

GRAVINA, BOTROMAGNO, PUGLIA 2010	36.00
FUME BLANC, DRY CREEK, SONOMA 2010/11	36.00
PINOT GRIGIO, RIFF, ALTO ADIGE 2010/11	36.00
PINOT GRIGIO, ALLEGRINI, CORTE GIARA, VENEZIE 2009/10	38.00
SOAVE CLASSICO, INAMA 2009/10	38.00
SAUVIGNON BLANC, MURPHY GOODE, "THE FUMÉ," ALEXANDER VALLEY 2009/10	38.00
ARNEIS, ASCHERI, PIEDMONT 2009/10	45.00
SOAVE CLASSICO, PRA 2009/10	46.00
PINOT BIANCO, ALOIS LAGEDER, ALTO ADIGE 2009/10	47.00
MULLER THURGAU, ALOIS LAGEDER, ALTO ADIGE 2010	48.00
SAUVIGNON BLANC, HONIG, NAPA VALLEY 2010/11	50.00
PINOT GRIGIO, GAIERHOF, TRENTINO 2009	50.00
ARNEIS, DAMILANO, PIEDMONT 2009/10	50.00
VERMENTINO, LA SPINETTA, TUSCANY 2009/10	50.00
SAUVIGNON BLANC, BRANKO, COLLIO 2010	54.00
PINOT GRIS, CHEHALEM, WILLAMETTE VALLEY 2009/10	55.00
PINOT GRIGIO, PIGHIN, FRIULI 2010	57.00
ARNEIS, CERETTO, "BLANGE," PIEDMONT 2009/10	60.00
FIANO DI AVELLINO, FEUDI DI SAN GREGORIO, CAMPANIA 2009	60.00
SAUVIGNON BLANC, TURNBULL, NAPA VALLEY 2009/10	64.00
SAUVIGNON BLANC, ELENA WALCH, "CASTEL RINGBERG," ALTO ADIGE 2009/10	65.00
ARNEIS, BRUNO GIACOSA, PIEDMONT 2009/10	70.00
RIESLING, BRUNO VERDI, "VIGNA COSTA," OLTREPO PAVESE 2009	70.00

LUSH AND FRUITY wines display a good balance between acidity and fruit. These wines can exude melon, banana, tropical fruit, nuts, as well as apricot, honey and beeswax.

ORVIETO, SALVIANO, UMBRIA 2009/10	39.00
RIESLING, CHATEAU ST. MICHELLE, COLUMBIA VALLEY 2009/10	40.00
CHARDONNAY, ALOIS LAGEDER, ALTO ADIGE 2009/10	44.00
GAVI, MICHELE CHIARLO, PIEDMONT 2010	45.00

LUSH AND FRUITY, continued

VERNACCIA DI SAN GIMIGNANO, MORMORAIA, TUSCANY 2008/09	45.00
FALANGHINA, FEUDI DI SAN GREGORIO, CAMPANIA 2009/10	49.00
GAVI DI GAVI, ASCHERI, PIEDMONT 2010	51.00
"CONUNDRUM," CAYMUS, CALIFORNIA 2009/10	52.00
"VILLA GEMMA," MASCIARELLI, ABRUZZO 2009/10	52.00
PINOT BIANCO, J. HOFSTATTER, ALTO ADIGE 2008/09	54.00
SAUVIGNON BLANC/ALBANIA DI ROMAGNA, PARADISO, "STRABISIMO," EMILIA ROMAGNA 2007/08	54.00
CHARDONNAY, DE FORVILLE, PIEDMONT 2009/10	52.00
LACRYMA CHRISTI DEL VESUVIO BIANCO, MASTROBERARDINO, CAMPANIA 2008/09	58.00
"LA SEGRETA," PLANETA, SICILY 2009/10	61.00
VERMENTINO DI GALLURA, JANKARA, SARDINIA 2010	64.00
VERNACCIA, TERUZZI & PUTHOD, "TERRE DI TUFI," TUSCANY 2009/10	65.00
VIOGNER, ASCHERI, PIEDMONT 2005/06	70.00
VINTAGE TUNINA, JERMANN, FRIULI 2007	115.00

BIG AND RICH wines are the most full-bodied of the whites. They are big and rich in character and intense in concentration, exhibiting coconut, vanilla, toasted brioche, pie crust and roasted tropical nuts.

CHARDONNAY, KENWOOD, SONOMA 2009/10	36.00
CHARDONNAY, HESS SELECT, MONTEREY 2009/10	36.00
CHARDONNAY, RAYMOND ESTATES, MONTEREY, CALIFORNIA 2009/10	37.00
CHARDONNAY, RUFFINO, "LIBAIO," TUSCANY 2009/10	38.00
CHARDONNAY, CHATEAU ST. MICHELE, COLUMBIA VALLEY 2009/10	40.00
CHARDONNAY, FRANCIS COPPOLA, "DIAMOND SERIES," CALIFORNIA 2009/10	44.00
CHARDONNAY, SANFORD, SANTA BARBARA 2008/09	50.00
CHARDONNAY, TALLEY, EDNA VALLEY 2008/09	55.00
CHARDONNAY, SONOMA CUTRER, "RUSSIAN RIVER RANCHES," RUSSIAN RIVER VALLEY 2009/10	60.00
CHARDONNAY, SAINTSBURY, CARNEROS 2008/09	64.00
CHARDONNAY, CHALONE, MONTEREY 2009/10	65.00
CHARDONNAY, FRANK FAMILY, NAPA VALLEY 2008/09	72.00
CHARDONNAY, BERNARDUS, MONTEREY 2009/10	73.00
"VINNAE," JERMANN, FRIULI 2009/10	75.00
CHARDONNAY, ZD, NAPA VALLEY 2009/10	79.00
CHARDONNAY, CHAPPELLET, NAPA VALLEY 2009/10	80.00
CHARDONNAY, RAMEY, RUSSIAN RIVER VALLEY 2008/09	80.00
CHARDONNAY, JORDAN, RUSSIAN RIVER VALLEY 2009/10	80.00
CHARDONNAY, JERMANN, FRIULI 2009/10	82.00
CHARDONNAY, FAR NIENTE, NAPA VALLEY 2009/10	120.00
CHARDONNAY, PAHLMAYER, NAPA VALLEY 2009	130.00
CHARDONNAY, KISTLER, "LES NOISETIERS," RUSSIAN RIVER VALLEY 2008/09	130.00



RED

LIVELY AND AROMATIC reds are light- to medium-bodied with flavors of cherry, black cherry, pomegranate, raspberry, spices, and tobacco.

PINOT NOIR, LUCKY STAR, CALIFORNIA 2009/10	36.00
BARBERA D'ASTI, MICHELE CHIARLO 2008/09	44.00
BARBERA D'ALBA, ASCHERI, "FONTANELLE," PIEDMONT 2009	45.00
BARBERA D'ASTI, RIVETTI, "MARA" 2008/09	46.00
PINOT NOIR, ERATH, OREGON 2009/10	52.00
PINOT NOIR, BELLE GLOS, "MEIOMI," CENTRAL COAST 2010	60.00
PINOT NOIR, BRANDBORG, "BENCHLANDS," UMPQUA VALLEY 2007/08	64.00
PINOT NOIR, BYRON, SANTA MARIA VALLEY 2009/10	65.00
PINOT NOIR, AU BON CLIMAT, SANTA BARBARA 2009/10	68.00
BARBERA D'ALBA, E. PIRA 2008/09	81.00
PINOT NOIR, SAINTSBURY, CARNEROS 2008/09	85.00
PINOT NOIR, THISTLE, DUNDEE HILLS 2006/07	90.00
PINOT NOIR, FLOWERS, SONOMA COAST 2009	95.00
PINOT NOIR, LORING WINE COMPANY, "KEEFER RANCH," RUSSIAN RIVER VALLEY 2009	115.00
PINOT NOIR, PENNER ASH, WILLAMETTE VALLEY, OREGON 2009	115.00
BARBERA D'ASTI, CHIARLO, "LA COURT" 2006/07	125.00
PINOT NERO, FONTODI, "CASE VIA," TUSCANY 1994	125.00

SOFT AND SUPPLE reds are medium to full-bodied wines with soft tannins, a velvety texture and mouthfeel. These wines have an earthy characteristic to them, with notes of cinnamon, clove, tobacco, mushrooms, black cherry, crushed violets, and dried fruit.

MONTEPULCIANO D'ABRUZZO, UMANI RONCHI 2009/10	36.00
VALPOLICELLA CLASSICO, BRIGALDARA 2009	43.00
CHIANTI CLASSICO, COLTIBUONO "ROBERTO STUCCI" 2008/09	50.00
VALPOLICELLA, MASI "CAMPOFIORIN," RIPASSO 2007/08	51.00
VINO NOBILE DI MONTEPULCIANO, FOSSI 2006/07	54.00
CHIANTI CLASSICO, VILLA CAFAGGIO 2007/08	54.00
ROSSO DI MONTEPULCIANO, DEI 2008/09	55.00
NEBBIOLO, MARCHESI DI GRESY, "MARTINENGA," BARBARESCO, PIEDMONT 2010	56.00
VALPOLICELLA CLASSICO, ALLEGRINI 2010	60.00
NEBBIOLO D'ALBA, ASCHERI, "BRICCO SAN GIACOMO," PIEDMONT 2008/09	64.00
VALPOLICELLA, VILLA ERBICE, "MONTE TOMBOLE" 2006/07	65.00
AMARONE, LUIGI RIGHETTI 2007/08	66.00
CHIANTI CLASSICO, RICASOLI, "BROLIO" 2007/08	66.00
NEBBIOLO, GIACOMO FENOCCHIO, LANGHE, PIEDMONT 2009/10	67.00
NEBBIOLO, LA SPINETTA, LANGHE, PIEDMONT 2008/09	68.00
VALPOLICELLA, FRANCO CESARI, "MARA," RIPASSO 2008/09	68.00
CHIANTI CLASSICO, ISOLE E OLENA 2008/09	68.00
VALTELLINA SUPERIORE, CAVEN, "AL CARMINE," LOMBARDIA 2001	74.00
BAROLO, NIERANO 2005/06	76.00
CHIANTI CLASSICO, FONTODI 2007/08	78.00
VINO NOBILE DI MONTEPULCIANO RISERVA, CARPINETO 2004/05	79.00
BARBARESCO, BATASIOLO 2007/08	100.00
BAROLO, ASCHERI, "PISAPOLA" 2006/07	105.00
BAROLO, AURELIO SETTIMO, "ROCCHIE" 2004/05	110.00
BAROLO, GIACOMO FENOCCHIO, "CANNUBI" 2004/05	115.00
BAROLO, BROVIA 2005/06	123.00
AMARONE, VILLA ERBICE 2005/06	125.00
BAROLO, ASCHERI, "SORANO" 2004/05	120.00
BARBARESCO, LA SPINETTA, "BORDINI" 2006	140.00
BAROLO, CONTERNO FANTINO, "SORI GINESTRA" 2004	175.00
AMARONE, BRIGALDARA, "CASE VECIE" 2004	195.00

RICH AND RIPE reds are full-bodied wines that are rich with sweet tannin and spicy character. On the nose, berries, eucalyptus, sage, pepper, tobacco, coconut, dark chocolate, and leather may be found.

CABERNET SAUVIGNON, WILY JACK, CALIFORNIA 2009/10	36.00
MERLOT, LEYTH, SONOMA 2008/09	36.00
MERITAGE, STERLING, "VINTNERS COLLECTION," CENTRAL COAST 2008/09	36.00
SANGIOVESE, VALLEY OF THE MOON, SONOMA 2007/08	40.00
NERO D'AVOLA, REGALEALI, SICILY 2009/10	40.00
MERLOT, ALEXANDER VALLEY VINEYARDS, ALEXANDER VALLEY 2008/09	48.00
AGLIANICO "RUBRATO," FEUDI DI SAN GREGORIO, CAMPANIA 2007/08	48.00
"RUBIO," SAN POLO, MONTALCINO, TUSCANY 2009	50.00
SYRAH, EBERLE, "STEINBECK VINEYARD," PASO ROBLES 2008/09	53.00
CABERNET SAUVIGNON, DRY CREEK, SONOMA 2007/08	55.00
SUPER TUSCAN, FONTERUTOLI, "BADIOLA" 2008/09	55.00
LACRYMA CHRISTI DEL VESUVIO ROSSO, MASTROBERARDINO, CAMPANIA 2008	58.00
PRIMITIVO, "OGNISSOLE," FEUDI DI SAN GREGORIO, CAMPANIA 2008/09	60.00
ROSSO DI MONTALCINO, MOCALI 2009	60.00
CABERNET SAUVIGNON, JOSEPH CARR, NAPA VALLEY 2009	64.00
ZINFANDEL, MURPHY GOODE, "LIARS DICE," SONOMA COUNTY 2008/09	65.00
SUPER TUSCAN, I GREPPI, "GREPPICANTE," BOLGHERI 2009	66.00
AGLIANICO, MASTROBERARDINO, CAMPANIA 2007/08	70.00
MALBEC, GIFFORD HIRLINGER, WALLA WALLA, WASHINGTON 2008	76.00
PETIT SYRAH, GIRARD, NAPA VALLEY 2008/09	77.00
CABERNET SAUVIGNON, "COUNTERPOINT," SONOMA MOUNTAIN 2006/07	80.00
CABERNET SAUVIGNON, "CARAVAN" BY DARIOUSH, NAPA VALLEY 2009	84.00
SUPER TUSCAN, LIANO 2008	89.00
ZINFANDEL, STARLITE, ALEXANDER VALLEY 2006	90.00
SAGRANTINO DI MONTEFALCO, TERRE DE TRINCI, UMBRIA 2004/05	90.00
CABERNET SAUVIGNON, O'SHEA SCARBOROUGH, "THE MAIN EVENT," YAKIMA VALLEY 2008	99.00
MERLOT, GARGIULO, "MONEY ROAD," NAPA VALLEY 2006	102.00
SUPER TUSCAN, ROCCA DELLE MACIE, "ROCCATO" 2005/06	105.00
BRUNELLO DI MONTALCINO, CIACCI PICCOLOMINI 2005	112.00
CABERNET SAUVIGNON, TURNBULL ESTATE, NAPA VALLEY 2008	115.00
"PREVAIL," FERRARI-CARANO, ALEXANDER VALLEY 2006/07	115.00
CABERNET SAUVIGNON, B.R. COHN, "OLIVE HILL ESTATE," SONOMA VALLEY 2007	115.00
BRUNELLO DI MONTALCINO, CAPANNA 2005/06	120.00
CABERNET SAUVIGNON, JORDAN, ALEXANDER VALLEY 2006/07	125.00
SUPER TUSCAN, FONTALPINO, "DU UT DES" 2004	125.00
SUPER TUSCAN, "IL BLU," BRANCAIA 2007	135.00
"TERRA DI LAVORO," GALARDI, CAMPANIA 2008	190.00
CABERNET SAUVIGNON, JARVIS RESERVE, NAPA VALLEY 1997	350.00



CAPTAIN'S LIST

SWANSON, "ALEXIS," NAPA VALLEY 2006/07	125.00
CABERNET SAUVIGNON, BANFI, "TAVERNELLE" 2006	125.00
"PARIO," L'ARCO, VENETO 2003/04	135.00
CABERNET SAUVIGNON, CAYMUS, NAPA VALLEY 2008/09	135.00
PINOT NOIR, PONZI, "ABETINA," WILLAMETTE VALLEY 2005	145.00
PINOT NERO, J. HOFFSTATTER, ALTO ADIGE 2000	155.00
AMARONE, "IL BOSCO," FRANCO CESARI 2005	155.00
CABERNET SAUVIGNON, GARGIULO, "MONEY ROAD," NAPA VALLEY 2006	158.00
BRUNELLO DI MONTALCINO RISERVA, CAPANNA 2004	165.00
MONTEFALCO ROSSO RISERVA, PAOLO BEA, "PIPPARELLO" 2004	165.00
"PROPRIETARY RED," PAHLMAYER, NAPA VALLEY 2006	195.00
VERITE, LA JOIE, NAPA/SONOMA 2004	195.00
PINOT NOIR, PISONI ESTATE, SANTA LUCIA HIGHLANDS 2003/05	200.00
HARRIS ESTATE, JAKE'S VINEYARD, NAPA VALLEY 2002	220.00
"DOMINUS," NAPA VALLEY 2005	225.00
CABERNET SAUVIGNON, O'SHAUGHNESSY, MT. VEEDER 2005	225.00
CABERNET SAUVIGNON, LA SIRENA, NAPA VALLEY 2000	230.00
CABERNET SAUVIGNON, O'SHAUGHNESSY, HOWELL MOUNTAIN 2005	225.00
OPUS ONE, NAPA VALLEY 2007	285.00
BAROLO RISERVA, RINALDI, "BRUNATE" 1990	300.00
BARBARESCO, GAUIN MARTINENGA 1997	300.00
BARBARESCO, CAMP GROS MARTINENGA 1997	300.00
"TENUTA DELL'ORNELLAIA," TUSCANY 2007	300.00
"SASSICAIA," TENUTA SAN GUIDO 2007	300.00
"CONTESIA," GAJA 2000	400.00
CABERNET SAUVIGNON, DUNN, NAPA VALLEY 1994	380.00
MONTEBELLO, RIDGE, SANTA CRUZ MOUNTAINS 1996	300.00
MONTEBELLO, RIDGE, SANTA CRUZ MOUNTAINS 1994	450.00
MONTEBELLO, RIDGE, SANTA CRUZ MOUNTAINS 1993	300.00
MONTEBELLO, RIDGE, SANTA CRUZ MOUNTAINS 1992	350.00
MONTEBELLO, RIDGE, SANTA CRUZ MOUNTAINS 1991	450.00
BRUNELLO DI MONTALCINO RISERVA, VALDICAVA, "MADONNA DEL PIANO" 2001	450.00
"MASSETO," TENUTA DELL'ORNELLAIA 2005	550.00
BAROLO RISERVA, GIACOMO BORGOGNO & FIGLI 1978	700.00
BAROLO RISERVA, GIACOMO BORGOGNO & FIGLI 1961	750.00
AMARONE, BERTANI 1976	600.00

Many wines are made in limited quantities and are difficult to procure on a consistent basis.
We sincerely apologize if your selection or vintage is not available.