



COCKTAILS AND WHITE WINES

MARTINIS AND COCKTAILS

THE CAMPIELLO MARTINI Bombay Gin, Dry Vermouth, Gorgonzola-Stuffed Olives.	12.00
GIBSON MARTINI Boodles Gin, Dry Vermouth, Holland Olives.	11.50
THE JAMES BOND Beefeater Gin, Absolut Vodka, Lillet, Lemon Twist. Shaken, not stirred.	12.00
THE BELVEDERE MARTINI Belvedere Polish Vodka, Dry Vermouth, Gorgonzola-Stuffed Olive.	13.00
THE METROPOLITAN Absolut Kurant, Lime Juice, Cranberry Juice, Lime Wedge. Shaken.	12.00
BELLINI COCKTAIL — THE CLASSIC FROM VENICE Sparkling Prosecco, White Peaches and a hint of Wild Raspberry.	9.50
THE NEGRONI Equal parts Campari, Sweet Vermouth and Bombay Gin with an Orange Slice.	12.00
THE DRY ROB ROY Cutty Sark Scotch Whiskey, Dry Vermouth, Twist of Lemon.	12.00

SPARKLING

CHAMPAGNE, POMMERY, "POP" NV (187)	20.00
CHAMPAGNE ROSE, POMMERY, "POP" NV (187)	23.00
PROSECCO, ZARDETTO, VENETO NV	48.00
PROSECCO, ZUCCOLO, VENETO NV	54.00
DOMAINE CHANDON, BLANC DE NOIR, CALIFORNIA NV	49.00
CHAMPAGNE, VEUVE CLICQUOT NV (375)	68.00
SCHRAMSBERG, BLANC DE BLANCS, CALIFORNIA 2004	95.00
CHAMPAGNE, VEUVE CLICQUOT NV	120.00
CHAMPAGNE, LAURENT-PERRIER, "GRAND SIECLE" NV	160.00
CHAMPAGNE, DOM PERIGNON 1999/2000	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.

"JAN'S WHITE," AU BON CLIMAT & THE GARDEN OF HOPE AND COURAGE, SANTA MARIA VALLEY, CALIFORNIA 2006 14.00 glass /56.00 bottle



SAUVIGNON BLANC, CAMELOT, CALIFORNIA 2007/08	28.00
VERDICCHIO, UMANI RONCHI, ABRUZZO 2008	30.00
PINOT GRIGIO, RIFF, ALTO ADIGE 2007/08	34.00
SOAVE CLASSICO, INAMA 2007/08	38.00
SAUVIGNON BLANC, MURPHY GOODE, "THE FUMÉ," ALEXANDER VALLEY 2008	38.00
MOSCATO D'ASTI, LA SPINETTA (375) 2007/08	38.00
PINOT GRIGIO, PLOZNER, FRIULI 2007/08	41.00
VERDICCHIO CLASSICO SUPERIORE, LA VITE, "PALLIO DI SAN FLORIANO," MARCHE 2007/08	41.00
SAUVIGNON BLANC, SCHWEIGER, SONOMA 2007/08	44.00
ARNEIS, ASCHERI, PIEDMONT 2007/08	45.00
SOAVE CLASSICO, PRA 2007/08	46.00
PINOT BIANCO, ALOIS LAGEDER, ALTO ADIGE 2007/08	47.00
PINOT GRIGIO, SWANSON, NAPA VALLEY 2007/08	48.00
PINOT GRIGIO, GAIERHOF, TRENTINO 2007/08	50.00
ARNEIS, DAMILANO, PIEDMONT 2007/08	50.00
PINOT GRIS, CHEHALEM, WILLAMETTE VALLEY 2007/08	55.00
PINOT GRIGIO, PIGHIN, FRIULI 2007/08	57.00
FIANO DI AVELLINO, FEUDI DI SAN GREGORIO, CAMPANIA 2006/07	60.00
SAUVIGNON BLANC, TURNBULL, NAPA VALLEY 2007/08	64.00
SAUVIGNON BLANC, ELENA WALCH, "CASTEL RINGBERG," ALTO ADIGE 2005/06	65.00
ARNEIS, BRUNO GIACOSA, PIEDMONT 2007/08	70.00
RIESLING, BRUNO VERDI, "VIGNA COSTA," OLTREPO PAVESE 2006/07	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.

RIESLING, CHATEAU ST. MICHELLE, COLUMBIA VALLEY 2007/08	40.00
CHARDONNAY, ALOIS LAGEDER, ALTO ADIGE 2007/08	44.00
GAVI, MICHELE CHIARLO, PIEDMONT 2007/08	45.00
VERNACCIA DI SAN GIMIGNANO, MORMORAIA, TUSCANY 2007/08	45.00
GAVI, TENUTA MERLASSINO, PIEDMONT 2007/08	48.00
FALANGHINA, FEUDI DI SAN GREGORIO, CAMPANIA 2007	49.00
GAVI DI GAVI, ASCHERI, PIEDMONT 2007/08	51.00
"VILLA GEMMA," MASCIARELLI, ABRUZZO 2008	52.00
SAUVIGNON BLANC/ALBANIA DI ROMAGNA, PARADISO, "STRABISIMO," EMILIA ROMAGNA 2007/08	54.00
"LA SEGRETA," PLANETA, SICILY 2007	61.00
VERNACCIA, TERUZZI & PUTHOD, "TERRE DI TUFU," TUSCANY 2005/06	65.00
VIOGNER, ASCHERI, PIEDMONT 2005	70.00
VIOGNER, STARLITE, SONOMA COUNTY 2007	75.00
GEWURTZTRAMINER, J.HOFSTATTER, "KOLBENHOF," ALTO ADIGE 2002	80.00
VINTAGE TUNINA, JERMANN, FRIULI 2004	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, ANTINORI, "TORMARESCA," PUGLIA 2007/08	30.00
CHARDONNAY, HESS SELECT, MONTEREY 2007/08	32.00
CHARDONNAY, RAYMOND ESTATES, MONTEREY, CALIFORNIA 2007/08	35.00
CHARDONNAY, RUFFINO, "LIBAIO," TUSCANY 2008	38.00
CHARDONNAY, CHATEAU ST. MICHELE, COLUMBIA VALLEY 2007/08	40.00
CHARDONNAY, FRANCIS COPPOLA, "DIAMOND SERIES," CALIFORNIA 2008	44.00
CHARDONNAY, BETHEL HEIGHTS ESTATE, WILLAMETTE VALLEY 2006/07	60.00
CHARDONNAY, SONOMA CUTRER, "RUSSIAN RIVER RANCHES," RUSSIAN RIVER VALLEY 2007	60.00
CHARDONNAY, SAINTSBURY, CARNEROS 2006/07	64.00
CHARDONNAY, CHALONE, MONTEREY 2006/07	65.00
"VINNAE," JERMANN, FRIULI 2006/07	75.00
CHARDONNAY, BERNARDUS, MONTEREY 2006/07	73.00
CHARDONNAY, BRICKHOUSE, RIBBON RIDGE 2006/07	78.00
CHARDONNAY, ZD, NAPA VALLEY 2007	79.00
CHARDONNAY, CHAPPELLET, NAPA VALLEY 2007	80.00
CHARDONNAY, RAMEY, RUSSIAN RIVER VALLEY 2006/07	80.00
CHARDONNAY, JORDAN, RUSSIAN RIVER VALLEY 2006/07	80.00
CHARDONNAY, JERMANN, FRIULI 2007/08	82.00
CHARDONNAY, FIGGE, "PELIO VINEYARD," MONTEREY 2006/07	100.00
CHARDONNAY, FAR NIENTE, NAPA VALLEY 2007	120.00
CHARDONNAY, DOMAINE SERENE, ETOILE VINEYARD, WILLAMETTE VALLEY 2005	125.00
CHARDONNAY, PAHLMAYER, NAPA VALLEY 2006	130.00
CHARDONNAY, KISTLER, "VINE HILL VINEYARD," RUSSIAN RIVER VALLEY 2005	185.00



THE GARDEN OF HOPE AND COURAGE has been a personal crusade of D'Amico & Partners for over 15 years. To benefit this charity, we will donate \$1 for each glass or \$4 for each bottle of Jan's White or Jan's Red sold in our restaurants.



RED WINES

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

"JAN'S RED," AU BON CLIMAT & THE GARDEN OF HOPE AND COURAGE, SANTA MARIA VALLEY, CALIFORNIA 2005 11.00 glass / 44.00 bottle		
BARBERA D'ASTI, MICHELE CHIARLO 2006/07	42.00	
BARBERA D'ALBA, ASCHERI, "FONTANELLE," PIEDMONT 2007	45.00	
BARBERA D'ASTI, RIVETTI, "MARA" 2006/07	46.00	
PINOT NOIR, ERATH, OREGON 2007	52.00	
RUCHE, CANTINE SANT'AGATA, "NA'VOTA," PIEDMONT 2007	60.00	
SALICE SALENTINO, TERRE DEL GRICO, PUGLIA 2003/04	60.00	
PINOT NOIR, BYRON, SANTA MARIA VALLEY 2007	65.00	
PINOT NOIR, AU BON CLIMAT, SANTA BARBARA 2007	68.00	
PINOT NOIR, SAINTSBURY, CARNEROS 2006/07	85.00	
PINOT NOIR, FLOWERS, SONOMA COAST 2007	95.00	
PINOT NOIR, FIGGE, SANTA LUCIA HIGHLANDS 2006	110.00	
PINOT NOIR, LORING WINE COMPANY, "KEEFER RANCH," RUSSIAN RIVER VALLEY 2005/06	115.00	
PINOT NERO, FONTODI, "CASE VIA," TUSCANY 2003	115.00	
PINOT NOIR, BRICKHOUSE, "CUVEE DU TONNELIER," RIBBON RIDGE 2006	125.00	
PINOT NOIR, DOMAINE SERENE, EVANSTAD RESERVE, WILLAMETTE VALLEY 2005/06	125.00	
BARBERA D'ASTI, CHIARLO, "LA COURT" 2003	125.00	
BARBERA D'ASTI, AI SUMA 2004	125.00	
PINOT NERO, FONTODI, "CASE VIA," TUSCANY 1994	155.00	

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 2008	30.00
VALPOLICELLA CLASSICO, BRIGALDARA 2007	43.00
CHIANTI CLASSICO, COLTIBUONO "ROBERTO STUCCI" 2006/07	50.00
VALPOLICELLA, MASI "CAMPOFIORIN," RIPASSO 2005/06	51.00
REFOSCO, ZAMO, FRIULI 2004/05	51.00
NEBBIOLO D'ALBA, "LODALI," VIGNETO BRIC SANT'AMBROGIO 2006	60.00
VALPOLICELLA CLASSICO, ALLEGRINI 2008	60.00
NEBBIOLO D'ALBA, ASCHERI, "BRICCO SAN GIACOMO," PIEDMONT 2006	64.00
VALPOLICELLA, VILLA ERBICE, "MONTE TOMBOLE" 2006	65.00
AMARONE, LUIGI RIGHETTI 2005/06	66.00
VALPOLICELLA, FRANCO CESARI, "MARA," RIPASSO 2006	68.00
CHIANTI CLASSICO, FONTODI 2005/06	78.00
VINO NOBILE DI MONTEPULCIANO RISERVA, CARPINETO 2001/02	79.00
VALPOLICELLA CLASSICO SUPERIORE, L'ARCO 2003/04	95.00
BARBARESCO, BATASIOLO 2005/06	100.00
CHIANTI CLASSICO, DIEVOLE, "NOVECENTO" 1997	100.00
BAROLO, ASCHERI, "VIGNA DEI POLA" 2004	105.00
BAROLO, GIACOMO FENOCCHIO, "CANNUBI" 2003	115.00
AMARONE, VILLA ERBICE 2004	125.00
BAROLO, ASCHERI, "SORANO" 2004	120.00
"PARIO," L'ARCO, VENETO 2001/03	135.00
BAROLO, CONTERNO FANTINO, "SORI GINESTRA" 2003	175.00
BAROLO, ELIO GRASSO, "RUNCOT," 1999	183.00
AMARONE, BRIGALDARA, "CASE VECIE" 2001	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, AVALON, CALIFORNIA 2006/07	30.00
MERLOT, LEYTH, SONOMA 2006/07	32.00
SANGIOVESE, VALLEY OF THE MOON, SONOMA 2006/07	40.00
MERLOT, ALEXANDER VALLEY VINEYARDS, ALEXANDER VALLEY 2006/07	48.00
AGLIANICO "RUBRATO," FEUDI DI SAN GREGORIO, CAMPANIA 2005/06	48.00
NERO D'AVOLA, ENZO, SICILY 2007	49.00
CABERNET FRANC, MUSARAGNO, VENETO 2007	50.00
SYRAH, EBERLE, "STEINBECK VINEYARD," PASO ROBLES 2006	53.00
CABERNET SAUVIGNON, DRY CREEK, SONOMA 2006/07	55.00
SUPER TUSCAN, FONTERUTOLI, "BADIOLA" 2006/07	55.00
MALBEC, MUSARAGNO, VENETO 2006/07	56.00
PRIMITIVO, "OGNISSOLE," FEUDI DI SAN GREGORIO, CAMPANIA 2007	60.00
ROSSO DI MONTALCINO, TERRALSOLE 2007	60.00
SUPER TUSCAN, I GREPPI, "GREPPICANTE," BOLGHERI 2006	64.00
CABERNET SAUVIGNON, JOSEPH CARR, NAPA VALLEY 2006	64.00
ZINFANDEL, MURPHY GOODE, "LIARS DICE," SONOMA COUNTY 2006/07	65.00
SYRAH, ASCHERI, PIEDMONT 2004	75.00
PETIT SYRAH, GIRARD, NAPA VALLEY 2006	77.00
MERLOT, SWANSON, OAKVILLE, NAPA VALLEY 2005	80.00
CABERNET SAUVIGNON, "COUNTERPOINT," SONOMA MOUNTAIN 2005/06	80.00
SUPER TUSCAN, FONTALPINO, "MONTAPERTO" 2005/06	85.00
SUPER TUSCAN, LIANO 2005	89.00
ZINFANDEL, STARLITE, ALEXANDER VALLEY 2005	90.00
SAGRANTINO DI MONTEFALCO, TERRE DE TRINCI, UMBRIA 2003	90.00
SYRAH, FIGGE, ARROYO SECCO 2005/06	98.00
SUPER TUSCAN, ROCCA DELLE MACIE, "ROCCATO" 2003/04	105.00
NERO D'AVOLA, FIRRIATO "HARMONIUM," SICILY 2004	105.00
CABERNET SAUVIGNON, TURNBULL ESTATE, NAPA VALLEY 2005	115.00
"PREVAIL," FERRARI-CARANO, ALEXANDER VALLEY 2005	115.00
CABERNET SAUVIGNON, B.R. COHN, "OLIVE HILL ESTATE," SONOMA VALLEY 2006	115.00
BRUNELLO DI MONTALCINO, CAPANNA 2003/04	120.00
CABERNET SAUVIGNON, JORDAN, ALEXANDER VALLEY 2005	125.00
SUPER TUSCAN, "FONTALLORE," FELSINA 1994	125.00
SUPER TUSCAN, FONTALPINO, "DU UT DES" 2000	135.00
SUPER TUSCAN, "IL BLU," BRANCAIA 2003/05	135.00
SUPER TUSCAN, FONTODI, "FLACIANELLO" 2000	155.00
BRUNELLO DI MONTALCINO, FRIGGIALI 1997	200.00
CABERNET SAUVIGNON, JARVIS RESERVE, NAPA VALLEY 1997	350.00



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ANTIPASTI

HOT

- SPICY FRIED CALAMARI with lemon parsley aioli 15.50
SWEET CORN POLENTA with mushroom fricassee and truffle 12.00
FRIED CAULIFLOWER with anchovy mayonnaise and scallions 9.00
SICILIAN MEATBALLS with tomato conserva 12.00

COLD

- ANTIPASTO of Italian salumi, cheeses and olives 19.50
BRUSCHETTA with tomatoes, basil and extra-virgin olive oil 10.00
CHICKEN LIVER TOSCANNACIO and plum marmellata 9.50
TUNA CRUDO with crispy artichokes and walnut crema 14.00
OIL-BRAISED OCTOPUS with wood-roasted eggplant and cherry tomatoes 13.50

WOOD-FIRE PIZZA

- MARGHERITA with tomatoes, basil and fresh mozzarella 14.00
QUATTRO STAGIONE with artichoke, prosciutto, olive and mushrooms 14.50
SICILIAN SAUSAGE with San Marzano tomatoes and hot Italian peppers 14.50
SPECK with green olives, mozzarella and wild oregano 14.50

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
TOMATO, MOZZARELLA SALAD with basil and extra-virgin olive oil 12.00
APPLE AND CRESS SALAD with roasted beets, pistachio and yogurt 12.00

PASTA

DRY

- LINGUINE
with crab, tomato and basil
26.00
RISOTTO
with sweet Florida gulf shrimp, tomato and thyme
26.00
PENNE
with pulled chicken, gorgonzola and spinach
19.00
SPAGHETTI
with Sicilian meatballs
22.50

FRESH

- PAPPARDELLE
with braised veal, tomato and oregano
23.00
HAND-MADE CAPPELLACCI
OF BUTTERNUT SQUASH
with brown butter, saba and parmigiano
19.00
TAGLIATELLE
with spicy lamb sausage bolognese
23.00
POTATO GNOCCHI
with oxtail ragu, red wine and parmigiano
22.00

ENTREES

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

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| BALSAMIC-GLAZED SHORT RIBS
with smoked tomatoes and Sicilian onions 34.00 | GRILLED SWORDFISH
with Sicilian eggplant caponata 28.00 | SLOW-ROASTED SUCKLING PIG
with roasted beets and grilled red onions 27.00 |
| SEARED KOBE STRIP STEAK with roasted
mushroom, bagna cauda and parsley oil 36.00 | PAN-ROASTED GROUPER
with baby artichokes and potato purée 34.00 | SPIT-ROASTED CHICKEN
with risotto al Parmigiano 23.00 |
| VEAL OSSO BUCO with saffron orzo and
Brussels sprouts 32.00 | BRODETTO OF SEAFOOD ALLA LIGURE
with Key West pink shrimp, scallops and
local whitefish 34.00 | TUSCAN-STYLE GRILLED CHICKEN
"AL DIAVOLO" with rapini
and tomato-anchovy soffritto 23.00 |

SIDES

- CARAMELIZED BRUSSEL SPROUTS
with house-cured pancetta 10.00
SPINACH with toasted pine nuts and golden raisins 9.00
SICILIAN EGGPLANT CAPONATA 9.00
RISOTTO AL PARMIGIANO 10.00

Local organic farm produce grown for us by
Little Cypress Organics and Rabbit Run Farm

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

DESSERT

- BITTERSWEET CHOCOLATE CAKE with raspberry–red wine
compote, vanilla gelato and candied hazelnuts 9.50
APPLE ROSEMARY CROSTATA with orange fior di latte 9.00
ESPRESSO CRÈME BRÛLÉE 9.00
CANNOLI "MODO MIO" with house-made ricotta
and Sicilian candied fruit 9.00
PUMPKIN AND MILK CHOCOLATE
BREAD PUDDING with cinnamon gelato 9.00
GELATI OR SORBETTI with house-made biscotti 8.50



CAMPIELLO
RISTORANTE & BAR

CAPTAIN'S LIST

SWANSON, "ALEXIS," NAPA VALLEY 2005	125.00	CABERNET SAUVIGNON, O'SHAUGHNESSY, HOWELL MOUNTAIN 2005	250.00
PINOT NOIR, PENNER ASH, WILLAMETTE VALLEY, OREGON 2006	125.00	BRUNELLO DI MONTALCINO, CARPINETO 1997	265.00
CABERNET SAUVIGNON, BANFI, "TAVERNELLE" 2004	125.00	CABERNET SAUVIGNON, BUCCELLA, NAPA VALLEY 2003/04	275.00
CABERNET SAUVIGNON, CAYMUS, NAPA VALLEY 2006	135.00	OPUS ONE, NAPA VALLEY 2005	285.00
PINOT NERO, J.HOFFSTATTER, ALTO ADIGE 2000	155.00	BRUNELLO DI MONTALCINO, CASANOVA DI NERI, "CERRETALTO" 2004	300.00
PINOT NOIR, BEAUX FRERES, RIBBON RIDGE 2005	155.00	BARBARESCO, GAUIN MARTINENGA 1997	300.00
AMARONE, "IL BOSCO," FRANCO CESARI 2001	155.00	BARBARESCO, CAMP GROS MARTINENGA 1997	300.00
PINOT NOIR, PENNER ASH, "DUSSIN VINEYARD," WILLAMETTE VALLEY 2006	160.00	"TENUTA DELL'ORNELLAIA," TUSCANY 2004	300.00
PINOT NOIR, ROCHIOLI, RUSSIAN RIVER VALLEY 2004	175.00	"SASSICAIA," TENUTA SAN GUIDO 2004	300.00
CLOUDVIEW, NAPA VALLEY 2002/03	175.00	"CONTESIA," GAJA 2000	400.00
AGLIANICO, "SERPICO," FEUDI DI SAN GREGORIO, CAMPANIA 2001	175.00	CABERNET SAUVIGNON, DUNN, NAPA VALLEY 1994	380.00
PINOT NOIR, PONZI, "ABETINA," WILLAMETTE VALLEY 2005	170.00	CABERNET SAUVIGNON, DUNN, NAPA VALLEY 1997	350.00
"PROPRIETARY RED," PAHLMAYER, NAPA VALLEY 2003	195.00	MONTEBELLO, RIDGE, SANTA CRUZ MOUNTAINS 1996	400.00
VERITE, LA JOIE, NAPA/SONOMA 2000	195.00	MONTEBELLO, RIDGE, SANTA CRUZ MOUNTAINS 1994	550.00
"PROPRIETARY RED," CALDWELL, NAPA VALLEY 2002	197.00	MONTEBELLO, RIDGE, SANTA CRUZ MOUNTAINS 1993	400.00
PINOT NOIR, PISONI ESTATE, SANTA LUCIA HIGHLANDS 2003/05	200.00	MONTEBELLO, RIDGE, SANTA CRUZ MOUNTAINS 1992	450.00
PINOT NOIR, DOMAINE SERENE, "GRACE VINEYARD," WILLAMETTE VALLEY 2003	220.00	MONTEBELLO, RIDGE, SANTA CRUZ MOUNTAINS 1991	550.00
BAROLO, RINALDI, CRU "BRUNATE" 1993	220.00	BAROLO RISERVA, RINALDI, "BRUNATE" 1990	350.00
HARRIS ESTATE, JAKE'S VINEYARD, NAPA VALLEY 2002	220.00	BRUNELLO DI MONTALCINO RISERVA, VALDICAVA, "MADONNA DEL PIANO" 2001	450.00
"DOMINUS," NAPA VALLEY 2005	225.00	"MASSETO," TENUTA DELL'ORNELLAIA 2003	550.00
CABERNET SAUVIGNON, O'SHAUGHNESSY, MT. VEEDER 2005	225.00	BAROLO RISERVA, GIACOMO BORGOGNO & FIGLI 1978	700.00
CABERNET SAUVIGNON, LA SIRENA, NAPA VALLEY 2000	230.00	BAROLO RISERVA, GIACOMO BORGOGNO & FIGLI 1961	750.00
CABERNET SAUVIGNON, SPOTTSWOOD, NAPA VALLEY 2003	250.00	AMARONE, BERTANI 1975	340.00
		AMARONE, BERTANI 1976	600.00
		AMARONE, BERTANI 1967	875.00