

# VINO



## *Featured Wines of Campania*

WHITE GLASS  
Falanghina, Rocca del Dragone, Campania 2013 10.75

RED  
Aglianico, Terredora di Paolo, Campania 2012 10.25

### *white*

Prosecco, Astoria Lounge, Veneto Italy NV 9.00

Pinot Grigio, La Vis Simboli, Trentino 2013 9.00

Pinot Gris, Duck Pond, Oregon 2013 10.00

Pinot Grigio, Barone Fini, Alto Adige 2013 11.00

Insolia, Feudo Principi di Butera, Sicily 2013 12.00

Sauvignon Blanc, Rodney Strong, Sonoma County 2013 10.00

Sauvignon Blanc, Bianchi, Signature Selection, Monterey 2012 12.00

Arneis, Paitin, Langhe, Piedmont 2013 14.00

Riesling, Barnard Griffin, Columbia Valley 2013 8.00

Caymus, "Conundrum," California 2013 13.00

Chardonnay, Compass by Dreyer Sonoma, Sonoma County 2013 9.00

Chardonnay, Dreyer Sonoma, Sonoma County 2013 12.00

Chardonnay, Trefethen, Napa Valley 2013 16.00

### *red*

Pinot Noir, Murphy-Goode, California 2013 9.00

Pinot Noir, Montoya, California 2012 10.00

Pinot Noir, Portlandia, Willamette Valley 2013 13.00

Barbera d'Alba, Pertinace, Piedmont 2011 13.00

Chianti, Castello d'Albola, Tuscany 2013 9.00

Chianti Classico, Villa Cafaggio, Tuscany 2011 13.00

Malbec, Enrique Foster, IQUE, Mendoza 2013 9.00

Merlot, Boomtown by Dusted Valley, Columbia Valley 2012 10.00

Cabernet Sauvignon, Avalon, California 2012 9.00

Cabernet Sauvignon, Route Stock, Napa Valley 2012 14.00

Cabernet Sauvignon, Buehler Vineyards, Napa Valley 2013 16.00

Petite Sirah, Pierano Estate Vineyards, Lodi 2012 10.00

Zinfandel Old Vines, "Three," Contra Costa County 2013 10.00

Zinfandel, Hook & Ladder, "Station Ten," Russian River Valley 2011 13.00

Super Tuscan, Antonio Sanguinetti, "Nessun Dorma" 2013 14.00

Nebbiolo, Villadoria, "Bricco Magno," Langhe, Piedmont 2010 15.00

## *Martinis*

<b>Campiello Martini</b> Bombay Sapphire Gin, Dry Vermouth, dash of Balsamic Vinegar, with Kalamata Olive and an Orange Twist	10.25
<b>The Cosmopolitan</b> Stolichnaya Vodka, Cointreau, Cranberry Juice, with Lime and Sour Cherries	10.25
<b>The Georgetown</b> Ketel One Vodka, Grand Marnier and an Orange Slice	10.50
<b>The Red Stag</b> Jim Beam Black Cherry Bourbon, Contratto Spiced Vermouth, Plum Flavored Bitters, with a Sour Cherry	10.25
<b>The French Connection</b> Hennessy VS Cognac, Grand Marnier, served with an Orange Twist	11.00
<b>The Spiced Cranberry</b> Stoli Cranberi, Captain Morgan Rum, Cranberry Juice, Fresh Cloves, Orange Slice	10.75
<b>The Metropolitan</b> Stoli Razberi Vodka, Lime Juice, Cranberry Juice, Lime	9.75
<b>Key Lime Pie</b> Stoli Vanil Vodka, Pineapple Juice and Sweet and Sour	10.00
<b>The Margatini</b> Sauza Conmemorativo, Grand Marnier, Sweet & Sour, Lime, served in a salt-rimmed glass	10.25
<b>The Pear Martini</b> Grey Goose La Poire, Pear Nectar and a splash of Sprite	10.50
<b>The Bulleit</b> Bulleit Rye Whiskey, Peach Purée and Black Walnut Bitters	10.50
<b>The Big Ginger</b> 2 Gingers Irish Whiskey and Ginger Ale with wedges of Lemon and Lime	9.75
<b>American Honey Old Fashioned</b> Wild Turkey American Honey, Muddled Lemon, Orange, Sour Cherry and Black Walnut Flavored Bitters, served on the rocks with a splash of Grand Marnier	10.25

## *Classic Cocktails*

<b>The Dry Rob Roy</b> Cutty Sark Scots Whisky, Dry Vermouth, Twist of Lemon	9.75
<b>The Classic Manhattan</b> Maker's Mark Small Batch Bourbon, Sweet Vermouth, Maraschino Cherry	10.00
<b>The Campiello Old Fashioned</b> Christian Brothers Brandy, Sugar Cube, dash of Bitters, Muddled Orange Slice, splash of Soda, served on the rocks with a Maraschino Cherry	9.50
<b>The Sidecar Cocktail</b> Christian Brothers Brandy, Triple Sec, Sweet & Sour, served straight up in a sugar-rimmed glass	9.75
<b>The Negroni</b> Equal parts Campari, Sweet Vermouth and Bombay Gin, with a slice of Orange	9.75
<b>The Bellini</b> Prosecco and Peach Purée	9.75