



## 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

PROSECCO, FOSS MARAI, VENETO NV (187)	12.00
CHAMPAGNE, POMMERY, "POP" NV (187)	20.00
CHAMPAGNE ROSE, POMMERY, "POP" NV (187)	23.00
PROSECCO, ZARDETTO, VENETO NV	40.00
PROSECCO, ZUCCOLO, VENETO NV	42.00
DOMAINE CHANDON, BLANC DE NOIR, CALIFORNIA NV	48.00
CHAMPAGNE, VEUVE CLICQUOT NV (375)	68.00
SCHRAMSBERG, BLANC DE BLANCS, CALIFORNIA 2004	85.00
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 2006/07	28.00
PINOT GRIGIO, RIFF, ALTO ADIGE 2007/08	34.00
SOAVE CLASSICO, INAMA 2007	38.00
SAUVIGNON BLANC, MURPHY GOODE, "THE FUMÉ," ALEXANDER VALLEY 2007	38.00
ARNEIS, ASCHERI, PIEDMONT 2007	40.00
PINOT GRIGIO, PLOZNER, FRIULI 2006/07	41.00
VERDICCHIO CLASSICO SUPERIORE, LA VITE, "PALLIO DI SAN FLORIANO," MARCHE 2007	41.00
SAUVIGNON BLANC, SCHWEIGER, SONOMA 2007	44.00
MOSCATO D'ASTI, LA SPINETTA (375) 2007	45.00
SOAVE CLASSICO, PRA 2006/07	46.00
PINOT BIANCO, ALOIS LAGEDER, ALTO ADIGE 2007	47.00
PINOT GRIGIO, SWANSON, NAPA VALLEY 2007	48.00
PINOT GRIGIO, GAIERHOF, TRENTINO 2007	50.00
ARNEIS, DAMILANO, PIEDMONT 2006/07	50.00
PINOT GRIS, CHEHALEM, WILLAMETTE VALLEY 2007	55.00
PINOT GRIGIO, PIGHIN, FRIULI 2007	57.00
PINOT GRIGIO, ZAMO, FRIULI 2005/06	60.00
FRIULANO, ZAMO, FRIULI 2005/06	60.00
FIANO DI AVELLINO, FEUDI DI SAN GREGORIO, CAMPANIA 2005	60.00
SAUVIGNON BLANC, TURNBULL, NAPA VALLEY 2007	64.00
SAUVIGNON BLANC, ELENA WALCH, "CASTEL RINGBERG," ALTO ADIGE 2005/06	65.00



### CRISP AND BRACING continued

ARNEIS, BRUNO GIACOSA, PIEDMONT 2006/07	65.00
FRIULANO, BRANKO, COLLIO 2006	67.00
RIESLING, BRUNO VERDI, "VIGNA COSTA," OLTREPO PAVESE 2006/07	70.00
SAUVIGNON BLANC, ROCHIOLI, RUSSIAN RIVER VALLEY 2007	75.00

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	40.00
CHARDONNAY, ALOIS LAGEDER, ALTO ADIGE 2007	42.00
GAVI, MICHELE CHIARLO, PIEDMONT 2007	45.00
VERNACCIA DI SAN GIMIGNANO, MORMORAIA, TUSCANY 2007	44.00
GAVI, TENUTA MERLASSINO, PIEDMONT 2006/07	48.00
GAVI DI GAVI, ASCHERI, PIEDMONT 2007	49.00
FALANGHINA, FEUDI DI SAN GREGORIO, CAMPANIA 2006	49.00
SAUVIGNON BLANC/ALBANIA DI ROMAGNA, PARADISO, "STRABISIMO," EMILIA ROMAGNA 2007	50.00
"LA SEGRETA," PLANETA, SICILY 2005/06	61.00
VERNACCIA, TERUZZI & PUTHOD, "TERRE DI TUFI," TUSCANY 2005/06	65.00
VIOGNER, ASCHERI, PIEDMONT 2005	70.00
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	30.00
CHARDONNAY, HESS SELECT, MONTEREY 2007	32.00
CHARDONNAY, RUFFINO, "LIBAIO," TUSCANY 2007	35.00
CHARDONNAY, RAYMOND ESTATES, MONTEREY, CALIFORNIA 2007	35.00
CHARDONNAY, CHATEAU ST. MICHELE, COLUMBIA VALLEY 2007	40.00
CHARDONNAY, PLOZNER, FRIULI 2006/07	44.00
CHARDONNAY, FRANCIS COPPOLA, "DIAMOND SERIES," CALIFORNIA 2007	44.00
CHARDONNAY, BETHEL HEIGHTS ESTATE, WILLAMETTE VALLEY 2006	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	70.00
CHARDONNAY, BERNARDUS, MONTEREY 2006/07	73.00
CHARDONNAY, CHAPPELLET, NAPA VALLEY 2007	75.00
CHARDONNAY, BRICKHOUSE, RIBBON RIDGE 2006/07	78.00
CHARDONNAY, ZD, NAPA VALLEY 2007	79.00
CHARDONNAY, RAMEY, RUSSIAN RIVER VALLEY 2006	80.00
CHARDONNAY, JORDAN, RUSSIAN RIVER VALLEY 2006	80.00
CHARDONNAY, JERMANN, FRIULI 2007	82.00
CHARDONNAY, FIGGE, "PELIO VINEYARD," MONTEREY 2006	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



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## 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	40.00
BARBERA D'ALBA, ASCHERI, "FONTANELLE," PIEDMONT 2007	42.00
BARBERA D'ASTI, RIVETTI, "MARA" 2006/07	44.00
PINOT NOIR, ERATH, OREGON 2007	52.00
RUCHE, CANTINE SANT'AGATA, "NA'VOTA," PIEDMONT 2007	60.00
SALICE SALENTINO, TERRE DEL GRICO, PUGLIA 2003	60.00
PINOT NOIR, BYRON, SANTA MARIA VALLEY 2007	63.00
PINOT NOIR, AU BON CLIMAT, SANTA BARBARA 2007	66.00
PINOT NOIR, SAINTSBURY, CARNEROS 2006/07	78.00
PINOT NOIR, FLOWERS, SONOMA COAST 2007	95.00
PINOT NERO, JERMANN, "RED ANGEL ON MOONLIGHT," FRIULI 2005/06	100.00
PINOT NOIR, FIGGE, SANTA LUCIA HIGHLANDS 2006	110.00
PINOT NOIR, LORING WINE COMPANY, "KEEFER RANCH," GREEN VALLEY, SONOMA 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	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.	
MONTAPULCIANO D'ABRUZZO, MASCIARELLI 2006	30.00
VALPOLICELLA CLASSICO, BRIGALDARA 2007	43.00
CHIANTI CLASSICO, COLTIBUONO "ROBERTO STUCCI" 2006	49.00
VALPOLICELLA, MASI "CAMPOFIORIN," RIPASSO 2005/06	49.00
REFOSCO, ZAMO, FRIULI 2004/05	50.00
NEBBIOLO D'ALBA, "LODALI," VIGNETO BRIC SANT'AMBROGIO 2005/06	56.00
VALPOLICELLA CLASSICO, ALLEGRINI 2007	60.00
CHIANTI CLASSICO, VILLA CAFAGGIO 2005/06	62.00
NEBBIOLO D'ALBA, ASCHERI, "BRICCO SAN GIACOMO," PIEDMONT 2006	64.00
AMARONE, LUIGI RIGHETTI 2005	66.00
CHIANTI CLASSICO RISERVA, TERRENO 1997	72.00
VALPOLICELLA, FRANCO CESARI, "MARA," RIPASSO 2006	68.00
CHIANTI CLASSICO, FONTODI 2005	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, ASCHERI, "SORANO" 2004	120.00
NEBBIOLO/BARBERA, PELESSERO, "LONG NOW," PIEDMONT 2001	130.00
"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" 2000/01	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	40.00
MERLOT, ALEXANDER VALLEY VINEYARDS, ALEXANDER VALLEY 2006	48.00
AGLIANICO "RUBRATO," FEUDI DI SAN GREGORIO, CAMPANIA 2005/06	48.00
NERO D'AVOLA, FIRRIATO, "CHIARAMONTE," SICILY 2006	49.00
CABERNET FRANC, MUSARAGNO, VENETO 2005	50.00
SYRAH, ROBERT PECOTA, MONTEREY COUNTY 2004/05	53.00
CABERNET SAUVIGNON, DRY CREEK, SONOMA 2005/06	55.00
SUPER TUSCAN, FONTERUTOLI, "BADIOLA" 2006	55.00
MALBEC, MUSARAGNO, VENETO 2006/07	56.00
PRIMITIVO, "OGNISSOLE," FEUDI DI SAN GREGORIO, CAMPANIA 2006/07	60.00
ROSSO DI MONTALCINO, TERRALSOLE 2005	60.00
CABERNET SAUVIGNON, B.R. COHN, SILVER LABEL, CALIFORNIA 2006	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	65.00
SUPER TUSCAN, VILLA LA SELVA, "FELCIAIA" 2003/04	73.00
SYRAH, ASCHERI, PIEDMONT 2004	75.00
SUPER TUSCAN, BRANCAIA, "TRE" 2005/06	76.00
PETIT SYRAH, GIRARD, NAPA VALLEY 2006	77.00
MERLOT, SWANSON, OAKVILLE, NAPA VALLEY 2005	80.00
CABERNET SAUVIGNON, "COUNTERPOINT," SONOMA MOUNTAIN 2005	80.00
SUPER TUSCAN, FONTALPINO, "MONTAPERTO" 2005	85.00
SUPER TUSCAN, LIANO 2005	89.00
OMAGGIO, SEGHESSIO, SONOMA 2004	95.00
SYRAH, FIGGE, ARROYO SECCO 2005/06	98.00
MERLOT, SCHWEIGER VINEYARDS, SPRING MOUNTAIN, NAPA VALLEY 2001/02	100.00
SUPER TUSCAN, ROCCA DELLE MACIE, "ROCCATO" 2003	105.00
NERO D'AVOLA, FIRRIATO "HARMONIUM," SICILY 2004	105.00
CABERNET SAUVIGNON, TURNBULL ESTATE, NAPA VALLEY 2005	115.00
BRUNELLO DI MONTALCINO, CAPANNA 2003	120.00
CABERNET SAUVIGNON, JORDAN, ALEXANDER VALLEY 2004	125.00
SUPER TUSCAN, "FONTALLORO," FELSINA 1994	125.00
SUPER TUSCAN, FONTALPINO, "DU UT DES" 2000	135.00
SUPER TUSCAN, "IL BLU," BRANCAIA 2003/05	135.00
CABERNET SAUVIGNON, ALTAMURA, NAPA VALLEY 2005	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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# CAMPIELLO

EAT WELL · LAUGH OFTEN · LIVE LONG

## *Appetizers*

- ANTIPASTI PLATTER with sliced Rotisserie Meats, Prosciutto di Parma, Imported Cheese, Roasted Vegetables, Olives and Grissini 19.50
- BRUSCHETTA with Tomatoes, Basil and Extra-Virgin Olive Oil 9.75
- SPICY FRIED CALAMARI with Lemon Parsley Aioli 15.50
- WARM HOUSEMADE RICOTTA with Herbs and Extra-Virgin Olive Oil 9.00
- GRILLED LAMB SAUSAGE ALL'ARRIBBIATA with Fried Egg 10.00
- SICILIAN MEATBALLS with Tomato Conserva 12.00
- CRISP FRIED ARTICHOKEs with Pecorino and Lemon 16.00

## *Salads*

- 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
- VENETIAN-STYLE CHILLED SEAFOOD SALAD with Pickled Vegetables 12.50

## *Wood Oven Pizza*

Our classic thin-crust pizzas are prepared in accordance with Neapolitan methods and finished in an oak-fired oven.

- MARGHERITA with Tomatoes, Basil and Fresh Mozzarella 14.50
- QUATTRO STAGIONE with Artichoke, Prosciutto, Olive and Mushroom 14.75
- SICILIAN SAUSAGE with San Marzano Tomatoes and Hot Italian Peppers 14.75
- SPECK with Green Olives, Mozzarella and Wild Oregano 14.75
- PROSCIUTTO COTTO with Arugula and Brandy Mayonnaise 15.00

## *Pasta*

- LINGUINE with Crab, Tomato and Basil 25.00
- PAPPARDELLE with Braised Veal, Tomato and Oregano 22.75
- PENNE with Pulled Chicken, Gorgonzola and Spinach 19.75
- TAGLIATELLE with Spicy Lamb Sausage Bolognese 22.50
- POTATO-LEEK TORTELLI with Gulf Shrimp, Sweet Peas and Basil 23.00
- CARNAROLI RISOTTO with Asparagus, Shell Peas and Fontina 18.75
- GARGANELLI CARBONARA with House-cured Pancetta and Fresh Fava Beans 19.75

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

## *Rotisserie, Grill and House Specialties*

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

- SPIT-ROASTED CHICKEN with Risotto al Parmigiano 23.00
- SLOW-ROASTED SUCKLING PIG with Roasted Beets and Grilled Red Onions 27.00
- WOOD-GRILLED MARINATED CHICKEN with Fingerling Potatoes and Sweet Peppers 25.00
- SEARED FILET OF BEEF with Porcini Mustard and Sugar Snap Vignarola 38.50
- BRAISED LAMB SHANK and Sardinian Style Couscous with Saffron 28.00
- BALSAMIC-GLAZED SHORT RIBS with Smoked Tomatoes and Sicilian Onions 32.00
- GRIGLIATO MISTO DI MARE with Grilled Vegetables 30.00
- PAN-ROASTED GROUPER with Baby Artichokes and Potato Purée 34.00
- GRILLED SALMON with Sicilian Eggplant Caponata and Toasted Pine Nut Fregula 23.50

## *Sides*

- SUGAR SNAP VIGNAROLA with Sausage and Sweet Onions 9.00
- SPINACH with Garlic, Golden Raisins and Pine Nuts 9.00
- SICILIAN EGGPLANT CAPONATA 9.00
- RISOTTO AL PARMIGIANO 10.00

## *Desserts*

- BITTERSWEET CHOCOLATE CAKE with Caramel Sauce, Vanilla Gelato and Salted Peanut Croquant 9.50
- BAKED ALMOND FRANGIPANE CREPES with Sweetened Mascarpone 9.00
- LEMON CHEESECAKE BRULÉE with Fresh Berries 9.00
- BLUEBERRY JAM TART with Pistachio Semifreddo 9.00
- GELATI OR SORBETTI with Housemade Biscotti 8.50

## *Beverages*

- |                           |      |
|---------------------------|------|
| ESPRESSO                  | 3.50 |
| CAPPUCCINO                | 3.75 |
| CAFFÉ LATTE               | 3.75 |
| SAN PELLEGRINO half liter | 3.50 |
| SAN PELLEGRINO liter      | 6.50 |
| PANNA half liter          | 3.50 |
| PANNA liter               | 6.50 |
| COCA-COLA in bottle       | 3.50 |



CAMPIELLO  
RISTORANTE & BAR

*Captain's List*

SWANSON, "ALEXIS," NAPA VALLEY 2005	125.00	BAROLO, RINALDI, CRU "BRUNATE" 1993	220.00
PINOT NOIR, PENNER ASH, WILLAMETTE VALLEY, OREGON 2006	125.00	HARRIS ESTATE, JAKE'S VINEYARD, NAPA VALLEY 2002	220.00
CABERNET SAUVIGNON, BANFI, "TAVERNELLE" 2004	125.00	"DOMINUS," NAPA VALLEY 2005	225.00
CABERNET SAUVIGNON, CAYMUS, NAPA VALLEY 2006	135.00	CABERNET SAUVIGNON, LA SIRENA, NAPA VALLEY 2000	230.00
PINOT NOIR, DOMAINE SERENE, "JERUSALEM HILL," WILLAMETTE VALLEY 2004	145.00	CABERNET SAUVIGNON, SPOTTSWOOD, NAPA VALLEY 2003	250.00
SYRAH, LUCIA, "SUSAN'S HILL," SANTA LUCIA HIGHLANDS 2005	150.00	PINOT NOIR, DOMAINE SERENE, "GRACE VINEYARD," WILLAMETTE VALLEY 2003	250.00
SYRAH, LUCIA, "GARY'S VINEYARD," SANTA LUCIA HIGHLANDS 2005	150.00	BRUNELLO DI MONTALCINO, CARPINETO 1997	265.00
PINOT NERO, J.HOFFSTATTER, ALTO ADIGE 2000	155.00	CABERNET SAUVIGNON, BUCCELLA, NAPA VALLEY 2003/04	275.00
PINOT NOIR, BEAUX FRERES, RIBBON RIDGE 2005	155.00	OPUS ONE, NAPA VALLEY 2005	285.00
AMARONE, "IL BOSCO," FRANCO CESARI 2001	155.00	BARBARESCO, GAUIN MARTINENGA 1997	300.00
PINOT NOIR, PENNER ASH, "DUSSIN VINEYARD," WILLAMETTE VALLEY 2006	160.00	BARBARESCO, CAMP GROS MARTINENGA 1997	300.00
CABERNET SAUVIGNON, CASANOVA DI NERI, "PIETRADONICE," TUSCANY 2004	170.00	"TENUTA DELL'ORNELLAIA," TUSCANY 2004	360.00
PINOT NOIR, ROCHIOLI, RUSSIAN RIVER VALLEY 2004	175.00	"CONTESIA," GAJA 2000	400.00
CLOUDVIEW, NAPA VALLEY 2002/03	175.00	CABERNET SAUVIGNON, DUNN, NAPA VALLEY 1994	380.00
AGLIANICO, "SERPICO," FEUDI DI SAN GREGORIO, CAMPANIA 2001	175.00	CABERNET SAUVIGNON, DUNN, NAPA VALLEY 1997	350.00
PINOT NOIR, PONZI, "ABETINA," WILLAMETTE VALLEY 2005	170.00	MONTEBELLO, RIDGE, SANTA CRUZ MOUNTAINS 1996	400.00
BRUNELLO DI MONTALCINO, CASANOVA DI NERI, 2001	195.00	MONTEBELLO, RIDGE, SANTA CRUZ MOUNTAINS 1994	550.00
"PROPRIETARY RED," PAHLMAYER, NAPA VALLEY 2003	195.00	MONTEBELLO, RIDGE, SANTA CRUZ MOUNTAINS 1993	400.00
VERITE, LA JOIE, NAPA/SONOMA 2000	195.00	MONTEBELLO, RIDGE, SANTA CRUZ MOUNTAINS 1992	450.00
"PROPRIETARY RED," CALDWELL, NAPA VALLEY 2002	197.00	MONTEBELLO, RIDGE, SANTA CRUZ MOUNTAINS 1991	550.00
PINOT NOIR, PISONI ESTATE, SANTA LUCIA HIGHLANDS 2003/05	200.00	BAROLO RISERVA, RINALDI, "BRUNATE" 1990	350.00
BARBARESCO, LA SPINETTA, "GALINA" 2001	205.00	BRUNELLO DI MONTALCINO RISERVA, VALDICAVA, "MADONNA DEL PIANO" 2001	450.00
		BAROLO RISERVA, GIACOMO BORGOGNO & FIGLI 1978	700.00
		AMARONE, BERTANI 1975	340.00
		AMARONE, BERTANI 1976	600.00
		AMARONE, BERTANI 1967	875.00