

# Wine Menu

Our waiters can recommend a great pairing to go with your meal

## *Whites*

by the glass (6 oz.)

PINOT GRIGIO  
Toninno, 2016 *Italy*

\$13

TREBBIANO  
Cantina Mucci, 2014 *Italy*

\$12

SAUVIGNON BLANC  
Colio Est, 2015 *Canada*

\$12

CHARDONNAY  
Solid Ground, 2016 *United States*

\$14

RIESLING  
Solid Ground, 2016 *Canada*

\$11

## *Reds*

by the glass (6 oz.)

CHIANTI  
Castello Di Querceto, 2015 *Italy*

\$12

CABERNET SAUVIGNON  
Headwind Wines, 2017 *United States*

\$13

AMARONE CLASSICO  
Zardini, 2013 *Italy*

\$21

PRIMITIVO  
Vigneti Del Salento, 2015 *Italy*

\$13

RIPASSO  
Corte Figaretto, 2013 *Italy*

\$17

## *Whites*

by the bottle (750 ml)

PINOT GRIGIO  
Toninno, 2016 *Italy*

\$56

TREBBIANO  
Cantina Mucci, 2014 *Italy*

\$44

## *Reds*

by the bottle (750 ml)

CHIANTI  
Castello Di Querceto, 2015 *Italy*

\$54

CABERNET SAUVIGNON

\$56

# PADELLA

ITALIAN EATERY

Solid Ground, 2015 *United States*

## RIESLING

Solid Ground, 2016 *Canada*

\$48

## VERMENTINO

Castello Di Meleto, 2015 *Italy*

\$57

## VERDICCHIO

Velenosi, 2016 *Italy*

\$51

## GAVI DI GAVI

Bersano, 2016 *Italy*

\$54

## VIOGNIER LA VIOLETTE

Jean Luc Colombo, 2017 *France*

\$68

## PECORINO IGT VILLA

ANGELA

Velenosi, 2016 *Italy*

\$54

Highwind Wines, 2017 *United States*

\$46

## AMARONE CLASSICO

Zardini, 2013 *Italy*

\$54

\$83

## PRIMITIVO

Vigneti Del Salento, 2016 *Italy*

\$51

## RIPASSO

Corte Figaretto, 2015 *Italy*

\$78

## NEGROAMARO

Vigneti Del Salento, 2016 *Italy*

\$52

## PINOT NOIR

Solid Ground, 2015 *United States*

\$56

## LANGHE

Olivero, 2012 *Italy*

\$79

## BAROLO

Olivero, 2013 *Italy*

\$142

## Martinis & Mixes

(2 oz)

### COSMOPOLITAN

Vodka, Cointreau, Cranberry,  
Lime

\$12

### VODKA OR GIN

We proudly serve Grey Goose  
and Hendriks

\$14

### NEGRONI

Gin, Vermouth Rosso, Campari,  
Orange Peel

\$14

### MANHATTAN

Whiskey, Sweet Vermouth,  
Bitters

\$13

## Bourbons & Cognacs

(1 oz)

### WOODFORD RESERVE

Rye, Apple, Sweet Spice, Black  
Pepper

\$14

### ELIJAH CRAIG

Caramel, Malt, Vanilla, Smokey

\$15

### VECCHIA ROMAGNIA

Dried Apricot, Honey, Cinnamon,  
Clove, Coffee

\$11

### REMY MARTIN XO

Cinnamon, Prunes, Orange,  
Hazlenut, Honeysuckle

\$26