

Vini

VINI DEL NORD •

The north of Italy is a cooler climate, and due to glacial movement, the soils are compact—yielding more elegant and structured wines such as Nebbiolo from Barolo.

SPUMANTE SPARKLING	GL/BTL
Prosecco Treviso “Phoja” 2020	16/64
Massimo Coletti Veneto	
Trento DOC Brut, Ferrari	18/72
Trentino	
BIANCHI WHITES	GL/BTL
Timorasso 2019	18/72
Daniele Ricci Piemonte	
Erbaluce 2019, Favaro	18/72
Piemonte	
Friulano “No Name” 2019	18/72
Le Vigne di Zamo Friuli-Venezia Giulia	
ROSSI REDS	GL/BTL
Dolcetto d’Alba 2020	16/64
Borgogno, Piemonte	
Barbera d’Asti 2019	16/64
Cascina Valle Asinari Piemonte	
Schioppettino 2020	18/72
I Clivi Friuli-Venezia Giulia	
Sassella “Le Tenze” 2017	18/72
Nino Negri Lombardia (Nebbiolo)	

VINI DEL CENTRO •

The clay soils, rolling hills, and lush greenery of the central regions create dry and earthy wines such as Sangiovese from Chianti and Montalcino.

SPUMANTE SPARKLING	GL/BTL
Lambrusco di Sorbara Rosato	16/64
“Radici” 2021, Paltrinieri Emilia-Romagna	
ARANCIO ORANGE	GL/BTL
Bianco di Ampelaia 2020	18/72
Ampelaia Toscana (Trebiano, Malvasia, Ansonica)	
Malvasia “Vallecaia” 2020	18/72
Terracanta Lazio	
ROSATI ROSÉ	GL/BTL
Cersuolo 2021	16/80 LL
Sfera Abruzzo (Montepulciano)	
Sangiovese Rosato 2020	20/80
Istine Toscana	
ROSSI REDS	GL/BTL
Montepulciano d’Abruzzo 2019	15/60
Fontezoppa Abruzzo	
“Benedic” 2019, Monastero Suore	16/64
Cistercensi Lazio (Sangiovese)	
Alicante 2018	18/72
Ampelaia Toscana (Grenache)	

VINI DEL SUD E ISOLE •

Rich and ripe because of the tropic weather and volcanic soil, signature wines of the South include Aglianico, Primitivo, Nerello Mascalese, and Gaglioppo.

BIANCHI WHITES	GL/BTL
Vermentino 2020, Mancini	14/56
Sardegna	
Etna 2020, Fessina	16/64
Sicilia (Carricante)	
Zibbibo “Integer” 2016	23/92
Marco de Bartoli Sicilia (Dry Moscato)	
Fiano 2016, Il Tufiello	30/120
Campania	
ROSATO ROSÉ	GL/BTL
Vino di Anna Etna Rosato	18/72
“Jeudi 15” 2020 Sicilia (Nerello Mascalese)	
ROSSI REDS	GL/BTL
Etna Rosso “Erse” 2020	16/64
Tenuta di Fessina Sicilia	
Sicilia “SP68” 2020	22/88
Arianna Occhipinti Sicilia	
AGLIANICO ROSSO	
Guastaferro 2018	20/80
Campania	
Elena Fucci 2019	22/88
Basilicata	
Tormaresca 2013	38/150
Puglia	
Flight of All Three (3 oz pours each)	50

Quartini

The Quartino is a small carafe, measuring 8.5 ounces, that allows you the opportunity to try some of Italy’s best wines without purchasing a bottle.

ROSSI DEL NORD •

Barbera d’Alba “Ciabot del Fi” 2019	44
Brovia Piemonte	
Fumin 2015, Chateau Feulliete	44
Valle d’Aosta	
Barolo Serralunga 2015	55
Fontanafredda Piemonte (Nebbiolo)	

ROSSI DEL CENTRO •

Sangiovese Riserva 2004	35
Paradiso Emilia-Romagna	
Brunello di Montalcino 2015	35
La Togata Toscana	
Colline Lucchese “Palistorti” 2005	45
Tenuta di Valgiano Toscana	
(Sangiovese, Merlot, Syrah)	

ROSSI DEL SUD E ISOLE •

Etna Rosso “Purgatorio” 2016	40
Federico Curtaz Sicilia (Nerello Mascalese)	
Isola dei Nuraghi “Barrua” 2016	48
Punica Sardegna (Carignano, Cabernet Sauvignon, Merlot)	
Nero d’Avola “Siccagnano” 2019	50
Occhipinti Sicilia	

Architettura dei Sapori

The architecture of flavor: Each ingredient in this month's featured dishes contributes a specific aromatic profile to the end result. Our beverage director has curated a unique wine pairing to complement the individual flavors of each ingredient and enhance the flavor of the dish as a whole.

WINE FLIGHT for Fileja con Ragù di Ceci 40

3 ounce pours of four wines:

- Fiano "Monte Mattina" 2016, Il Tufiello | Campania
- Trebbiano 2020, Montozzi | Toscana
- Greco di Tufo 2005, Pietracupa | Campania
- Bianco "Leuko" 2020, 'A Vita | Calabria (Greco Bianco, Gaglioppo)

WINE FLIGHT for Fileja con 'Nduja 40

3 ounce pours of four wines:

- Schioppettino 2020, I Clivi | Friuli-Venezia Giulia
- Sangiovese "Bulgarelli" 2019, Ficomontanino | Toscana
- Isola dei Nuraghi "Barrua" 2016, Punica | Sardegna
- Rosso "Tathagata" 2019, Menat | Calabria

Specialità del Mese UMBRIA: Hidden Treasures of Italy

Landlocked between Lazio and Abruzzo is one of Central Italy's most exciting places for wine: Umbria. Here, the whites of Grechetto are bright and refreshing, and the reds of Sangiovese and Sagrantino make for some of the most underappreciated wines in all of Italy.

BARBERANI

Since 1961, the Barberani family have followed the ancient rite of the harvest, with skilled hands, turning the grapes into a symphony of aromas and flavors, in total respect for the land and tradition.

Grechetto 2018	16/64	Rosato 2021	16/64
Orvieto Classico Superiore "Luigi e Giovanna" 2015 (Grechetto, Trebbiano, Procanico)	35/140	Lago di Corbara Villa "Monticelli Rosso" 2001 (Sangiovese, Cabernet Franc, Cabernet Sauvignon)	35/140

Discover these featured wines—and hundreds more—at our wine shop next door and online at EatalyVino.com.

Birre

Bottled & canned beer from Italy
and the United States

Peroni Nastro Azzurro Lager, 5.1% abv, 12 fl oz Lombardia, Italy	8
Menabrea Bionda Blonde Ale, 4.8% abv, 11.2 fl oz Piemonte, Italy	9
Baladin Wayan Saison, 5.8% abv, 11.2 fl oz Piemonte, Italy	10
Wild East "Excelsior" New York Pale Lager, 4.6% abv, 16 fl oz Brooklyn, NY	10
Catskill Brewery "Ball Lightning" Pilsner, 5.0% abv, 16 fl oz New York, NY	10

Cocktails

Negroni Portofino Gin, Campari, Scarpa Vermouth di Torino Rosso	15	Vino Spritz Cappelletti Vino Apertivo, Prosecco Col Fondo, Sparkling Water	16
Il Specialino Spritz Cappelletti Apertivo, Prosecco, Soda Water, Orange	16	Manhattan High West Rendezvous Rye, Carpano Antica Formula Vermouth, Bitters	16
Boulevardier High West Rendezvous Rye, Forthave Spirits Bitters, Scarpa Vermouth di Torino Rosso	16	Mocktail Fever Tree Citrus, Lemon, Lavender	12

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• WINE FLIGHT • Fileja con Ragù di Ceci

Fiano “Monte Mattina” 2016, Il Tufiello | *Campania*

with: CHICKPEA, this luscious and full flavored bean calls for the honeyed, apricot full flavors of Fiano, especially from this area of Campania.

Trebbiano 2020, Montozzi | *Toscana*

with: CACIOCAVALLO, this classic, salty cheese from Calabria is truly a unique cheese and requires a wine that has enough texture and grip to match it like trebbiano with skin contact from Toscana.

Greco di Tufo 2005, Pietracupa | *Campania*

with: SPRING ONION, this seasonal spicy vegetable needs a wine with elements of green and herbs and some full-bodied notes similar to the soft mineral and salty flavors of Greco from Tufo in Campania.

Bianco "Leuko" 2020, 'A Vita | *Calabria*

PIATTO COMPLETO: *When this dish is composed, the elements are delicately delicious – soft chickpeas, salty caciocavallo, bright lemon and spicy spring onions can only be enhanced by the minerality and amazing texture and complexity of Greco and Gaglioppo in bianco.*

updated 05.16.2022

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• WINE FLIGHT • Fileja con 'Nduja

Schioppettino 2020, I Clivi | *Friuli-Venezia Giulia*

with: BASIL, this famous spicy and green herb is a tricky one to pair but we find it calls for the fresh and mineral notes of Schioppettino, especially from the area Friuli famous for great terroir.

Sangiovese “Bulgarelli” 2019, Ficomontanino | *Toscana*

with: CHERRY TOMATO, this bright and acidic fruit is a nice companion to the dry, earthy flavors and grip to match it like Tuscan Sangiovese.

Isola dei Nuraghi “Barrua” 2016, Punica | *Sardegna*

with: 'NDUJA, this traditional sausage made with spicy peppers needs a full and robust wine like this blend of Carignano, Cabernet Sauvignon, and Merlot from the beautiful island of Sardegna.

Rosso “Tathagata” 2019, Menat | *Calabria*

PIATTO COMPLETO: *When all the flavors combine this dish is unique, just like the expression of Gaglioppo, known as the black prince from the rugged terrain of Calabria. An earthy and wild wine with notes of tobacco and leather pairs perfectly with this dish.*

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