



Wine List

Dry White

☐ **Pinot Grigio** \$21

Half bottle: \$12

*Gold Medal-2015 San Francisco Chronicle Competition
Best Pinot & Double Gold—2014 Indy Int'l Wine Competition
Best Pinot & Double Gold—2013 Indy Int'l Wine Competition*
Light-bodied and dry, a food-friendly Pinot Grigio.

Pairing: Pollo or Vitello Piccata

☐ **Barrel Reserve Chard** \$30

Half bottle: \$16

Gold Medal-2014 San Francisco Chronicle Wine Competition
Reserve Chardonnay is made from our finest grapes, fermented and *sur lies* aged in premium American oak barrels

Pairing: Salmon A la Olga

Dry Red

☐ **Cabernet Franc** \$30

*Gold Medal—2012 Atlantic Seaboard Wine Comp.
Double Gold Medal—2010 Finger Lakes International
Gold Medal—2010 San Francisco Chronicle*
Cool fermented to maintain the red currant and black cherry flavors. Aged in American oak, this is one great wine.

Pairing: Mannino's Cioppino

☐ **Cabernet Sauvignon** \$30

Half bottle \$16

Silver Medal-2012 Beverage Testing Institute
Deep cherry red in color with black currant, eucalyptus and vanilla aromas, it has a firm tannic structure.

Pairing: Rigatoni Bolognese

☐ **Merlot** \$30

Silver Medal—2012 Atlantic Seaboard Wine Comp.
Dry, smooth and flavorful. A delightful food wine.

Pairing: Lasagna Di Carne

☐ **Chambourcin** \$30

*Gold Medal -2015 World Wine Championships
Gold Medal & Best in the Northeast-2012 Beverage Testing Institute*
Our Chambourcin is a dark rich bold wine. Spicy with a long finish. Just delicious.

Pairing: Linguini Polpette e Salsiccia

Semi & Sweet Wines

☐ **Vignoles** \$21

*Governor's Cup—Best Wine—2014 NJ Wine Competition
Double Gold Medal—2014 Finger Lakes Int'l Competition*
Wonderful honeyed/golden color. Its slight sweetness complements the natural character of our fruit with aromas of apricot and honey.

Pairing: Pollo or Vitello Saltimbocca

☐ **Riesling** \$21

*Silver Medal-2015 San Francisco Wine Competition
Silver Medal—2011 San Francisco Chronicle Comp.
Silver Medal—2015 Finger Lakes International Comp.*
Our Riesling is a semi-sweet aromatic wine that is a delight with food or by itself. Fermented at low temperatures to retain the wonderful fruit aromas. Smooooth.

Pairing: Gamberi Scampi

☐ **Crimson Sky** \$19

*Best in Class-2010 Indy Internat'l Wine Competition
Gold Medal-2010 Atlantic Seaboard Wine Competition
Silver Medal-2009 Atlantic Seaboard Wine Competition*
Our Crimson Sky is a lightly sweet yet refreshing red wine. A great easy drinking wine that you will enjoy anytime.

Pairing: Paccheri Ripieni

Dessert Wines

☐ **Wicked** \$30

*Governor's Cup—Best Wine-2015 New Jersey Wine Competition
Silver Medal-2015 San Francisco Wine Competition*
Our Port style wine. Sweet with flavors of cherry and dark chocolate. A perfect way to end a meal. Wicked good.