

## ● BASTA WHITES ●

### **Pinot Grigio, Bortoluzzi**

*Carefully crafted wine. This is truly elegant wine with aromas hinting of almonds and apricots. Flavors in this Pinot Grigio are complex and deep.*

**ORIGIN**  
Friuli      **GLASS**  
\$9.00      **BOTTLE**  
\$34.00

### **Sauvignon Blanc, Bortoluzzi**

*Giovanni Bortoluzzi, the wine ambassador from Friuli, gives us this refreshing and opulent Sauvignon that pairs nicely with seafood.*

**Friuli**      **\$9.00**      **\$34.00**

### **Vernaccia, Teruzzi & Puthod**

*One of only four DOCG whites in all of Italy, Vernaccia is an ancient white grape from Tuscany. Michelangelo's Favorite!*

**Tuscany**      **\$8.00**      **\$30.00**

### **Gavi DOCG, Vigne Regali "Principessa"**

*Dry, fruity with crisp acidity, great for sipping or with seafood, chicken or veal*

**Italy**      **\$32.00**

### **Chardonnay, Tormaresca**

*Aromas of exotic fruits with flavors of pear and pineapple with balanced acidity and minerals*

**Puglia**      **\$9.00**      **\$34.00**

## ● SPARKLING WINES ●

### **Prosecco, Canella**

*The every day sparkler of the Italians. Smooth with citrus flavors that work together for a long finish.*

**Veneto**      **\$7.00**      **\$28.00**

## ● DESSERT WINES ●

### **Villa La Selva Vin Santo**

*From the "Pope's vines", this delectable dessert wine is the ultimate complement to Italian cookies.*

**Tuscany**      **\$8.00**

## ● BASTA REDS ●

	ORIGIN	GLASS	BOTTLE
<b>Pinot Noir “Red Angel”, Jermann</b> <i>A delicate and light-bodied red. This wine has finesse that makes it a great match to any dish!</i>	Friuli		<b>\$48.00</b>
<b>Pinot Noir, Tolloy</b> <i>Medium-bodied with orange, apple and tomato skin notes, finishes with a fruity, oak tannin fade.</i>	Italy	<b>\$8.00</b>	<b>\$30.00</b>
<b>Sangiovese, Monte Antico</b> <i>The celebrated grape from Tuscany in its finest form - produced to pair with the local cuisine. Delicious!</i>	Tuscany	<b>\$8.00</b>	<b>\$30.00</b>
<b>Barbera/Nebbiolo “Eremo”, Fontanafredda</b> <i>The “Hermit” blends the king and the prince of grapes from the renowned region of Piedmont.</i>	Piedmont	<b>\$8.00</b>	<b>\$30.00</b>
<b>Merlot, Bortoluzzi</b> <i>Made to show soft rich fruit flavors with pleasant touches of spice especially in the lingering finish..</i>	Friuli	<b>\$9.00</b>	<b>\$34.00</b>
<b>Chianti Classico DCG, Toscolo</b> <i>Chewy, abundant fruit, silky texture, good body make this a very food-friendly red.</i>	Tuscany	<b>\$9.00</b>	<b>\$34.00</b>
<b>Campofiorin, Masi</b> <i>Well-balanced, full-bodied and complex with hints of red currant and a touch of vanilla.</i>	Verona	<b>\$8.00</b>	<b>\$30.00</b>
<b>Damilano Barbera d’Alba</b> <i>This red is fruity with lightly spiced, bold inviting taste with a good balance between acidity and softness.</i>	Piedmonte		<b>\$36.00</b>
<b>Brancaia “Tre” Super Tuscan</b> <i>A blend of sangiovese, merlot and cabernet... lots of ripe cherry, blackberry and mineral character; balanced and ready to enjoy.</i>	Tuscany		<b>\$38.00</b>
<b>“Campaccio”, Terrabianca Super Tuscan</b> <i>This “Super Tuscan” has become a cult classic worthy of the accolades and press. An enormous blend of Sangiovese and Cabernet.</i>	Tuscany		<b>\$48.00</b>
<b>Barolo, Marcarini “Brunate”</b> <i>100% Nebbiolo from the Brunate Vineyard.. Assertive, hearty with rich raspberry perfume, intense black currant fruit and deep black color.</i>	Piedmont		<b>\$83.00</b>
<b>Brunello di Montalcino, Poggio Antico</b> <i>Delicious from start to finish. It’s very ripe and rich tasting and velvety smooth, offering tons of plum, red berry and chocolate flavors..</i>	Tuscany		<b>\$149.00</b>
<b>Amarone, Luigi Righetti</b> <i>The highly acclaimed giant from Veneto, its production is characterized by patience and T.L.C. A standout on any list.</i>	Veneto		<b>\$52.00</b>
<b>Amarone della Valpolicella, Speri</b> <i>A great red, concentrated and intense - big powerful wine, supple yet well-structured. A wonderful match for red meats.</i>	Veneto		<b>\$93.00</b>

## • MARTINI LIST •

**Classic Martini . . . . . \$10**

*Plymouth Gin or Grey Goose Vodka  
Dry Vermouth*

**Cosmopolitan . . . . . \$10**

*Grey Goose Vodka  
Triple Sec  
Cranberry Juice  
Squeeze - Lime Wedge*

**Watermelon Martini . . . . . \$10**

*Grey Goose Vodka  
Watermelon Pucker  
Organic Lemon Juice*

**Tropical Martini . . . . . \$10**

*Midori  
Malibu Coconut Rum  
Pineapple Juice*

**Almond Joy Martini. . . . . \$10**

*Malibu Coconut Rum  
Frangelico  
Creme de Cacao*

**Banana Split Martini . . . . . \$10**

*Grey Goose Vodka  
Creme de Cacao  
Creme de Banana*

**Italian Surfer . . . . . \$10**

*Grey Goose Vodka  
Disaronno Amaretto  
Malibu Coconut Rum  
Pineapple and Cranberry Juice*

**Negroni . . . . . \$10**

*Campari  
Sweet Vermouth  
Plymouth Gin  
Served on the rocks*

**Testarossa. . . . . \$10**

*Grey Goose Vodka  
Campari  
San Pellegrino*

**Monte Rosa . . . . . \$10**

*Grey Goose L' Orange Vodka  
Triple Sec  
Campari  
Organic Orange Juice*