### Italian White Wine

# PINOT GRIGIO, ECCO-DOMANI (Italy)

20

Wine Spectator® Award Winning white wine from Italy. Bold and dry, with apricot, melon and a crisp finish, this authentic Italian table white pairs with spicy meat and seafood dishes.



PINOT GRIGIO, BANFI SAN ANGELO (Italy)

24

Bright straw yellow. Elegant, dry and exotic fruit. Excellent match with antipasti, seafood, refined first courses and salads.

# Domestic/Imported White Wine



## RIESLING, BAUER HAUS (Austria)

18

Intense flavors of fresh peaches, apples, and pear.
Perfect with seafood, chicken, pasta and lightly spiced cuisine.

### RIESLING, ST. CHRISTINA (Germany)

22

Exhibits a fine delicacy with flavors of apple and citrus fruit and is suited to lighter styled foods such as shrimp and poultry.

## WHITE ZINFANDEL, BERINGER (California)

18

Boasts a lovely, light pink color, an appealingly fresh aroma of strawberries and watermelon, and delicately fruity, strawberry and pink grapefruit flavors that turn dry and crisp on the finish.



### CHARDONNAY, KENDALL JACKSON (California)

24

Bursting with tropical fruit such as mango and pineapple. Creamy lush, yet dry and balanced. This fine white complements even the raciest of foods.

# Italian Red Wine

CENTINE, BANFI (Italy) Well balanced and complex in a classic style. Aged in oak for one year. Warm and generous with ripe plum and elegant herbal flavors. Good acidity, pleasing bouquet and long flavorful finish.	24
LAMBRUSCO, RIUNITE (Italy) Light red in color and teaming with fruit flavor. Enjoy on the rocks!	15
PINOT NOIR, BOLLA (Italy) From the Veneto region Pinot grapes provide, a red wine of irresistible character, full bodied and robust with a capacity to age, yet with such supple smoothness that it can be eminently drinkable.	20
ROSSO DI MONTALCINO, BANFI (Italy) Rosso di Montalcino belongs to the family of "Light Red Wines" of Italy. A wine of immediate appeal, its color is a sparkling light ruby red, while the most endearing feature of this wine is its vivacious natural fruitiness. The bouquet is delicate, and the aftertaste ends with a suggestion of almonds.	35
TOSCANA, VILLA ANTINORI (Italy)	38
Intense ruby red color with purple hues. The nice hints of red berries and vanilla aromas from the oak are accomp by good structure. 55% Sangiovese, 25% Cabernet Sauvignon, 15% Merlot, 5% Syrah	panied
CHIANTI, MELINI (Italy) Complex blueberry and bing cherry fruit flavors blend with a touch of vanilla and licorice.	24
CHIANTI CLASSICO, DA VINCI (Italy) A wonderful full-bodied dark cherry flavor dominates this wine and enhances the smooth structured finish	32
MARCHESI DE BAROLO (Italy)  Ruby red with garnet hues, this wine is inviting with notes of violet, red, and black berries. It is aged in French oak for 30 months and further refined for a minimum of 6 months after bottling.	55
CHIANTI CLASSICO RESERVA, BANFI (Italy) The Banfi family vineyard which is perfectly situated in the most prestigious hills of the region, produces what may be the best grapes for the production of big and bold Chianti Classico Reserva.	32
VALPOLICELLA, BOLLA (Italy) The dry sensation of Valpolicella is softened by a fruit-sweet flavor and a velvety smooth finish achieved through several years of aging.	24
BRUNELLO DI MONTALCINO, BANFI (Italy) Brunello di Montalcino is a wine that shines a spotlight on the essence Sangiovese as a varietal. It is a well balan opulent wine, with soft flowing tannins that gives a multi-layered sensory experience. This wine is a pleasure from the first opening note to its exuberant grand finale-truly a symphony in a glass!	75 ced 1

# Domestic/Imported Red Wine

## CABERNET SAUVIGNON, STIMSON CELLARS (Washington)

18

A well balanced introduction into the world of Cabernet Sauvignon. Refreshing and bold, this Cab delivers solid structure with a balance of berry and earth tones.



# MERLOT, CELLAR NO 8 (California)

24

Our wine captures the essence of Merlot with berry and, black cherry fruit flavors and a silky smooth texture. With a light medium body and a low tannin content, it goes well with salmon, swordfish and tuna as well as with chicken and pasta.



## MERLOT, COLUMBIA CREST (Washington)

22

This Columbia Valley red has ripe mulberry and peppery flavors dominating the plate. The lingering flavors are velvety and smooth with well-integrated vanilla spiciness.



# CABERNET SAUVIGNON, CHATEAU STE. MICHELLE (Washington)

28

Award winning Cabernet is sure to sit you in your seat. Firm tannins and fruit forward style, the Hogue winery produces this gem to be enjoyed with meat, fish, or pasta.

# SHIRAZ, JACOB'S CREEK (Australia)

22

Fresh, jammy aromas of ripe black fruit and a dash of pepper, with forward fruit and spice flavors in the glass, finishing with soft tannins.

# ZINFANDEL, HAYMAN & HILL (California)

24

From very first sniff on through to its lengthy and characterful finish, this deep, exceptionally well-fined Zinfandel is both very long on handsome berry like fruit and crafted to vinuous perfection.

# DORNFELDER, BAUER HOUSE (Germany)

20

A delightful non oaky fruity red wine with flavor of cherries and blackberries. A great wine for beginners.

# **WINES BY THE GLASS**

WHITE/BLUSH WINE		<u>RED WINE</u>	
RIESLING, BAUER HAUS (Austria)	4.5	MERLOT, STIMSON CELLARS (Washington)	4.5
RIESLING, ST. CHRISTINA (Germany)	5.5	MERLOT, CELLAR 08 (California)	6.5
CHARDONNAY, SUTTER HOME (California)	4.5	CABERNET SAUVIGNON, STIMSON (Washington)	4.5
CHARDONNAY, KENDALL JACKSON (California)	5.5	LAMRUSCO, RIUNITE (Italy)	4.5
PINOT GRIGIO, ECCO-DOMANI (Italy) SAUVIGNON BLANC, MURPHY GOODE (Cali)	5 5.5	CABERNET SAUVIGNON, CHATEAU STE. MICHELLE (Washington) SHIRAZ, JACOBS CREEK (Australia)	7.25
WHITE ZINFANDEL, INGLENOOK (Cali)	4.5		5
CHABLIS, INGLENOOK (California)	4.5	CHIANTI, MELINI (Italy)	5.25
RHINE, INGLENOOK (California)	4.5	CHIANTI CLASSICO, BANFI (Italy)  ZINFANDEL, HAYMAN & HILL (California)	8
		VALPOLICELLA, BOLLA (Italy)	5.5
		PINOT NOIR, BOLLA (Italy)	5
		CENTINE, BANFI	6
		DORNFELDER, BAUER HAUS	4.5
СНАМРАС	SNE & SP	ARKLING WINE	
ASTI SPUMANTE, FOLONARI (Italy) A fruity sparkling wine bade from the finest 'Mosca Italian DOCG area. Top quality grapes from a sin	ato Bianco' g gle variety a	rapes grown in the heart of the prestigious	15
CHARDONNAY CHAMPAGNE, KORBEL (California) In keeping with the style established at Korbel more than a quarter of a century ago, this Classic is a traditional blend of red and white grapes. Crisp clean and smooth.			



## CHAMPAGNE, MOET & CHANDON (France)

A beautiful shade of yellow, with touches of pink and gold. The bubbles are fine and very effervescent. On the nose, the White Star is soft and pleasingly mature, reminiscent of crystallized fruit and patisserie.

## **BOTTLED & TAP BEER**

#### **BOTTLED BEER**

TAP BEER

Amstel Light

Becks

Blue Moon

Budweiser

**Bud Lime** 

Bud Light

Coors Light

Corona

Dos XX

Guiness

Heineken

MGD 64

MGD Light

Michelob

Michelob Ultra

Miller Chill

Miller High Life

Miller Lite

Sam Adams Boston Lager

**Bud Light** 

Capitiol Brewery Amber Ale

Miller Lite

New Glarus Spotted Cow

Peroni

### NON-ALCOHOLIC

Fre White Zinfandel
Italian Sodas – Seltzer and your choice of flavored Syrup
Odoul's Regular Alcohol Free Beer
Pina Colada
Strawberry Daiquiri or Margarita
NA Tini – An all NA Martini - Espresso, Chocolate Syrup, Flavored Syrup, Cream

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### **HOT DRINKS**

Bailey's & Coffee or Hot Chocolate

Irish Coffee – Irish Whiskey with regular or decaf coffee

Italian Coffee – Amaretto with regular or decaf coffee

Kahlua & Coffee or Hot Chocolate

Frangelico & Coffee or Hot Chocolate— Hazelnut Liqueur

Peppermint Hot Chocolate – Peppermint Schnapps

Cappuccinos - Decaf or Regular

(choice of Macadamia, Vanilla, Raspberry, Irish Cream, Almond, Amaretto or plain)

## ICE CREAM DRINKS

Brandy Alexander – Brandy, Dark Crème de Cacao, Cream, Topped with Nutmeg if desired

Godiva Chocolate Cream – Godiva, Bailey's Irish Cream, Crème de Cacao, Cream

Golden Cadillac – Galliano, White Crème de Cacao, Cream

Grasshopper – Crème de Menthe, White Crème de Cacao, Cream

Pink Squirrel – Crème de Noyaux, White Crème de Cacao, Cream

Peaches n Cream — Peach Schnapps, Orange Juice, Triple Sec, Cream

Strawberries n Cream – Vanilla Schnapps, Strawberry Mix, Cream

Sunny Dream — Brandy, Orange Juice, Grand Marnier, Cream

White Dove – Amaretto, White Cream de Cacao, Cream