

# Ghidotti's

6030 Market St Redstone Village 84098-7927 · +14356580669 · Updated: Jan 14, 2026

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## APPETIZERS 8

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### Burrata & Apples \$16.00

crispy prosciutto, honey poached apple, pistachios

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### Crispy Shrimp Cakes \$16.00

romesco sauce, lemon

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### Mussels\*\* \$18.00

maine mussels, sourdough baguette, fines herbes, buttery white wine brodo, lemon confit

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### Meatballs \$16.00

marinara, mozzarella, pecorino, grilled sourdough

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### Carpaccio\*\* \$18.00

caramelized onion aioli, parsley, capers, shallot

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### Calamari Fritti \$16.00

parmesan, parsley, pepperoncini remoulade

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### Arancini \$16.00

crispy risotto, marinara, bacon, gruyere, pecorino

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### Lamb Ribs \$16.00

balsamic agrodolce, wine soaked cherries, herb & parmesan salad

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## PIZZA 5

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### Spinach & Artichoke \$14.00

white sauce, parmesan

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### Margherita \$14.00

burrata, basil, olive oil

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### Italian Sausage \$15.00

grilled onions & peppers, mozzarella, pecorino

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### Pepperoni \$15.00

taggiasca olive, shallot, mozzarella, pecorino, oregano

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### Wild Mushroom \$14.00

garlic cream sauce, sautéed mushrooms, mozzarella, pecorino, arugula, spinach

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## SOUP & SALAD 6

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<b>Beet Panzanella Salad**</b>	<b>\$14.00</b>
house-made lemon ricotta, charred croutons, sweet roasted beets, pickled beets, arugula, dill vinaigrette	
<b>Caesar Salad**</b>	<b>AVAILABLE OPTIONS</b>
traditional caesar salad	Small: \$12.00
	Large: \$15.00
<b>House Salad**</b>	<b>AVAILABLE OPTIONS</b>
parmesan, pinot grigio vinaigrette	Small: \$12.00
	Large: \$15.00
<b>Grapes &amp; Gorgonzola Salad**</b>	<b>\$14.00</b>
sweet red grapes, greens, gorgonzola, roasted almonds, red wine vinaigrette	
<b>Minestrone Soup**</b>	<b>\$8.00</b>
house-made italian sausage, prepared vegan upon request	
<b>Mamma's Chicken Soup</b>	<b>\$8.00</b>
parmesan dumplings	
<b>PASTA</b> 9	
<b>Cannolicchi &amp; Sausage</b>	<b>\$26.00</b>
creamy sausage ragù, spinach, pecorino	
<b>Pappardelle Bolognese**</b>	<b>\$26.00</b>
hand cut pasta, classic pork & beef ragù, mascarpone	
<b>Lasagne al Forno</b>	<b>\$26.00</b>
hand rolled pasta, rich meat ragù, mozzarella, ricotta, spinach	
<b>Spaghetti &amp; Meatballs</b>	<b>\$24.00</b>
mamma ghidotti's meatballs, house-made pasta, garlic bread	
<b>Fettucine Alfredo</b>	<b>\$17.00</b>
house-made pasta, creamy alfredo sauce	
<b>Linguine alle Vongole**</b>	<b>\$32.00</b>
littleneck clams, fresh pasta, white wine butter sauce	
<b>Pesto Linguine**</b>	<b>\$25.00</b>
basil & pine nut pesto, oyster mushrooms, house roasted tomatoes, parmesan	
<b>Blue Cheese Agnolotti</b>	<b>\$26.00</b>
tarragon, hazelnuts, pecorino, creamy butternut squash sauce	
<b>Cacio e Pepe</b>	<b>\$17.00</b>
house-made spaghetti, pecorino, fresh cracked black pepper	

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**ENTREES** 9

<b>Pork Osso Bucco</b>	<b>\$34.00</b>
niman ranch heritage pork, creamy polenta, red wine jus, butternut squash, pine nut gremolata	
<b>Grilled Salmon Piccata* **</b>	<b>\$32.00</b>
house-made fettuccine, lemon, capers, parsley, white wine butter sauce	
<b>Chicken Parmigiano</b>	<b>\$32.00</b>
golden brown chicken breast, marinara, basil, fettuccine	
<b>Chicken Cacciatore**</b>	<b>\$32.00</b>
pan seared 1/2 chicken, tomato & olive ragù, creamy polenta	
<b>Grilled Filet Mignon* **</b>	<b>\$42.00</b>
truffle fingerling potatoes, creamed spinach, fried shallot, chianti demi	
<b>Veal Marsala</b>	<b>\$32.00</b>
scallopini of veal, caramelized mushrooms, fennel & arugula salad, parmesan, marsala sauce	
<b>Cioppino</b>	<b>\$36.00</b>
mussels, manila clams, rock fish, shrimp, rich seafood & tomato broth, grilled bread	
<b>Veal Piccata</b>	<b>\$32.00</b>
house-made fettuccine, lemon, capers, parsley, white wine butter sauce	
<b>Chicken Marsala</b>	<b>\$32.00</b>
golden brown chicken breast, caramelized mushrooms, fennel & arugula salad, parmesan, marsala sauce	

## DOLCI - DESSERTS 5

<b>Tiramisu</b>	<b>\$10.00</b>
espresso sponge, mascarpone mousse, dark chocolate cream, espresso granita	
<b>Chocolate Pistachio Bombe</b>	<b>\$10.00</b>
chocolate mousse, pistachio panna cotta amerena cherries	
<b>Housemade Gelato</b>	<b>\$13.00</b>
sampling of today's gelato flavors, hand-made vanilla waffle cones	
<b>Pumpkin Hazelnut Pot de Cream</b>	<b>\$13.00</b>
Nutella panna cotta, white chocolate pumpkin ganache, toasted hazelnut meringue. Contains nuts, eggs, dairy, soy	
<b>Apple Torte</b>	<b>\$12.00</b>
Warm apple custard, burnt caramel, oat crumble, brown butter ice cream. Contains gluten, dairy, soy eggs	

## FRENCH PRESS COFFEE 2

### French Press Coffee

#### AVAILABLE OPTIONS

Small Press | Serves One: \$5.00

Medium Press | Serves One-Two: \$8.00

Large Press | Serves Two-Four: \$13.00

## From the Barista

## AVAILABLE OPTIONS

Cappuccino | Latte | Mocha: \$7.00

Espresso: \$5.00

## ORGANIC HOT TEA BY RISHI TEA & BOTANICALS 6

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<b>Earl Grey</b>	<b>\$4.00</b>
full bodied & smooth with the enlivening floral character of real bergamot citrus	
<b>Masala Chai</b>	<b>\$4.00</b>
strong, full bodied black tea layered with deeply aromatic, traditional chai spices	
<b>Matcha Super Green</b>	<b>\$4.00</b>
our greenest green, with vibrantly fresh matcha & deeply sweet sencha	
<b>Blueberry Hibiscus</b>	<b>\$4.00</b>
vibrant, refreshingly tart herbal blend featuring luscious forest berries	
<b>Chamomile Medley</b>	<b>\$4.00</b>
calming herbal ensemble with hints of lemongrass & mint	
<b>Peppermint</b>	<b>\$4.00</b>
revered pacific northwest peppermint varietal offering cooling, candy cane-like sweetness	

## GRAPPA 3

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<b>Torre di Luna Grappa</b>	<b>\$8.00</b>
<b>Grappa Alexander</b>	<b>\$9.00</b>
<b>Jacopo Poli Miele, Honey</b>	<b>\$12.00</b>

## BRANDY & COGNAC 3

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<b>Courvoisier VS</b>	<b>\$10.00</b>
<b>Hennessey VSOP 6-8 Years</b>	<b>\$13.00</b>
<b>Remy Martin VSOP 6-8 Years</b>	<b>\$12.00</b>

## PORT, SHERRY & DESSERT WINE 5

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<b>Fonseca Porto "Bin 27"</b>	<b>\$11.00</b>
<b>Saracco Moscato d'Asti</b>	<b>\$13.00</b>
<b>Graham's 10 Year Tawny</b>	<b>\$18.00</b>
<b>Pacific Rim "Vin de Glacier" Riesling</b>	<b>\$13.00</b>
<b>Emilio Lustau "Don Nuno" Solera Reserva Dry Oloroso Sherry</b>	<b>\$15.00</b>

## CORDIALS 18

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<b>Peppermint Schnapps</b>	<b>\$8.00</b>
<b>Kahlua</b>	<b>\$8.00</b>
<b>Godiva</b>	<b>\$8.00</b>
<b>Frangelico</b>	<b>\$8.00</b>
<b>Bailey's Irish Cream</b>	<b>\$8.00</b>
<b>Amaretto di Saronno</b>	<b>\$8.00</b>
<b>Caravella Limoncello</b>	<b>\$8.00</b>
<b>Romana Sambuca</b>	<b>\$8.00</b>
<b>Tuaca</b>	<b>\$8.00</b>
<b>Romana Black Sambuca</b>	<b>\$8.00</b>
<b>Aperol</b>	<b>\$9.00</b>
<b>Chambord</b>	<b>\$9.00</b>
<b>Drambuie</b>	<b>\$10.00</b>
<b>Grand Marnier</b>	<b>\$10.00</b>
<b>B&amp;B</b>	<b>\$10.00</b>
<b>Fernet Branca</b>	<b>\$10.00</b>
<b>Averna Amaro</b>	<b>\$12.00</b>
<b>Green Chartreuse VEP</b>	<b>\$22.00</b>

## LIQUID DOLCI - FROM THE BAR 8

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<b>Ghidotti's Godiva Chocolate Martini</b>	<b>\$14.00</b>
godiva chocolate liqueur   grey goose vodka   fresh cream	
<b>Nutty Alexander</b>	<b>\$12.00</b>
brandy   creme de cacao   frangelico   served up	
<b>Fernet Hot Chocolate</b>	<b>\$10.00</b>
fernet branca   hot chocolate   whipped cream	
<b>Peppermint Patty</b>	<b>\$10.00</b>
hot chocolate   peppermint schnapps   whipped cream & candy cane sprinkles	
<b>Alpine Hot Toddy</b>	<b>\$12.00</b>
alpine spur whiskey   alpine preserve   utah honey   orange cinnamon	

<b>Espresso Martini</b>	<b>\$15.00</b>
grey goose vodka   kahlua   lavazza espresso	
<b>Old Fashioned Hot Buttered Rum</b>	<b>\$11.00</b>
captain morgan spiced rum   house blend of molasses   brown sugar   honey, butter spices   hot water	
<b>Apple-Jack's Hot Cider</b>	<b>\$11.00</b>
hot cider   jack daniel's whiskey	

## SALAD 2

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House

Caesar

## ENTRÉE 5

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<b>Vegetable Farfalle</b>	<b>\$26.95</b>
fresh basil + marinara	
<b>Farfalle Alfredo</b>	<b>\$29.95</b>
grilled chicken + spinach	
<b>Baked Penne</b>	<b>\$29.95</b>
bolognese sauce + mozzarella	
<b>Chicken Parmesan</b>	<b>\$29.95</b>
bowtie pasta + marinara	
<b>Grilled Salmon Penne</b>	<b>\$34.95</b>
lemon butter + tomatoes	

## INTENT TO DINE - BAR SNACKS 2

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<b>Mixed Bar Olives</b>	<b>\$1.00</b>
<b>Garlic Bread with Marinara</b>	<b>\$2.00</b>

## BOTTLED WATER 2

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<b>San Pellegrino</b>	<b>\$7.00</b>
<b>Acqua Panna</b>	<b>\$7.00</b>

## COCKTAILS 9

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<b>Bellini</b>	<b>\$13.00</b>
white peach purée, prosecco	

<b>Preserve Martini</b>	<b>\$13.00</b>
hendrick's gin, alpine preserve, lemon juice, cherry bitters, orange twist	
<b>Negroni Sbagliato</b>	<b>\$18.00</b>
alpine gin, campari, elena vermouth di torino superior, prosecco, orange twist	
<b>Italian Manhattan</b>	<b>\$15.00</b>
basil hayden 8 year bourbon, elena vermouth di torino superior, orange bitters, orange peel, cherry	
<b>Cucumber Gin Fizz</b>	<b>\$14.00</b>
hendrick's gin, elderflower liqueur, cucumber, lemon juice, soda water	
<b>Paper Plane</b>	<b>\$15.00</b>
knob creek bourbon, aperol, nonino amaro, lemon juice, served up	
<b>Mama G's Gin Margarita</b>	<b>\$15.00</b>
alpine gin, alpine preserve liqueur, lime, oj & cranberry juices, muddled cucumber, salted rim	
<b>Limon Drop Martini</b>	<b>\$13.00</b>
alpine persistent vodka, limoncello, lemon juice, simple syrup, sugar rim, lemon wheel	
<b>Americano</b>	<b>\$14.00</b>
campari, elena vermouth di torino superiore, soda water, orange peel	

## **GHIDOTTI'S SPRITZES** 5

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<b>Aperol Spritz</b>	<b>\$13.00</b>
aperol, prosecco, soda water, orange twist	
<b>Campari Spritz</b>	<b>\$13.00</b>
campari, prosecco, soda water, orange peel, cherry	
<b>Limoncello Spritz</b>	<b>\$13.00</b>
limoncello, prosecco, soda, water, lemon wheel	
<b>Elderflower Spritz</b>	<b>\$13.00</b>
elderflower liqueur, prosecco, soda water, lemon wheel, basil leaf	
<b>Zenzaro Spritz</b>	<b>\$13.00</b>
ginger liqueur, prosecco, lemon juice, soda water, basil, lemon wheel	

## **REGIONAL CRAFT** 9

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<b>Bohemian Czech Pilsner, SLC</b>	<b>\$7.00</b>
<b>KiiTOS Blonde Ale, SLC</b>	<b>\$6.00</b>
<b>Squatters Hefeweizen, SLC</b>	<b>\$6.00</b>
<b>Offset Dopo IPA, Park City</b>	<b>\$11.00</b>
<b>Wasatch Polygamy Porter, Park City</b>	<b>\$6.00</b>

<b>Big Sky Moose Drool Brown Ale, Missoula, MT</b>	<b>\$6.00</b>
<b>Squatters Hop Rising Double IPA, SLC</b>	<b>\$8.00</b>
<b>Red Rock Elephino Double IPA, SLC</b>	<b>\$13.00</b>
<b>Incline Marionberry Hard Cider, Tacoma, WA</b>	<b>\$9.00</b>

## **IMPORTED** <sup>2</sup>

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<b>Peroni Lager</b>	<b>\$7.00</b>
<b>Clausthaler</b>	<b>\$5.00</b>
non-alcoholic	

## **DOMESTIC** <sup>3</sup>

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<b>Miller Lite</b>	<b>\$5.00</b>
<b>Bud Light</b>	<b>\$5.00</b>
<b>Stella Artois Lager</b>	<b>\$7.00</b>

## **VODKA** <sup>8</sup>

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<b>Alpine Persistent</b>	<b>\$9.00</b>
<b>Tito's</b>	<b>\$10.00</b>
<b>Absolut</b>	<b>\$10.00</b>
<b>Absolut Vanilla</b>	<b>\$10.00</b>
<b>Belvedere</b>	<b>\$11.00</b>
<b>Ketel One</b>	<b>\$10.00</b>
<b>Grey Goose</b>	<b>\$11.00</b>
<b>Grey Goose Le Citron</b>	<b>\$11.00</b>

## **RUM** <sup>4</sup>

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<b>Myers Dark</b>	<b>\$9.00</b>
<b>Captain Morgan</b>	<b>\$9.00</b>
<b>Bacardi Superior</b>	<b>\$9.00</b>
<b>Malibu Coconut</b>	<b>\$9.00</b>

## **TEQUILA** <sup>5</sup>

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<b>Patron Silver</b>	<b>\$13.00</b>
<b>Casamigos Blanco</b>	<b>\$13.00</b>
<b>Don Julio Blanco</b>	<b>\$13.00</b>
<b>Espolon Reposado</b>	<b>\$10.00</b>
<b>Wahaka Mezcal</b>	<b>\$10.00</b>

#### **GIN** 4

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<b>Alpine</b>	<b>\$10.00</b>
<b>Tanqueray</b>	<b>\$10.00</b>
<b>Bombay Sapphire</b>	<b>\$10.00</b>
<b>Hendricks</b>	<b>\$11.00</b>

#### **WHISKEY** 6

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<b>Jack Daniels</b>	<b>\$9.00</b>
<b>Crown Royal</b>	<b>\$10.00</b>
<b>High West Rendezvous Rye</b>	<b>\$16.00</b>
<b>High West Double Rye</b>	<b>\$11.00</b>
<b>Jameson Irish</b>	<b>\$10.00</b>
<b>Alpine Spur</b>	<b>\$9.00</b>

#### **BOURBON** 9

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<b>Bulleit</b>	<b>\$10.00</b>
<b>Knob Creek</b>	<b>\$11.00</b>
<b>Maker's Mark</b>	<b>\$10.00</b>
<b>Woodford Reserve</b>	<b>\$10.00</b>
<b>Basil Hayden 8 Year</b>	<b>\$11.00</b>
<b>Bookers</b>	<b>\$20.00</b>
<b>Elijah Craig 12 Year</b>	<b>\$11.00</b>
<b>Yellowstone Select</b>	<b>\$13.00</b>
<b>Alpine Bill White Select Bourbon</b>	<b>\$14.00</b>

## SINGLE MALT SCOTCH 5

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<b>The Macallan 12 Year</b>	<b>\$18.00</b>
<b>Glenfiddich 12 Year</b>	<b>\$12.00</b>
<b>The Glenlivet 15 Year</b>	<b>\$16.00</b>
<b>The Balvenie 12 Year</b>	<b>\$14.00</b>
<b>Lagavulin 16 Year</b>	<b>\$20.00</b>

## BLENDED SCOTCH 3

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<b>Chivas</b>	<b>\$10.00</b>
<b>Johnnie Walker Black</b>	<b>\$11.00</b>
<b>Dewars White Label</b>	<b>\$10.00</b>

## CHARDONNAY 9

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<b>Josh, California</b>	<b>AVAILABLE OPTIONS</b> Glass: \$10.00 Bottle: \$48.00
<b>Vosca, Friuli Isonzo</b>	<b>\$58.00</b>
<b>Wente "Riva Ranch", Monterey</b>	<b>AVAILABLE OPTIONS</b> Glass: \$13.00 Bottle: \$58.00
<b>Schug, Sonoma</b>	<b>\$62.00</b>
<b>Chalk Hill "Sonoma Coast", Sonoma Coast</b>	<b>\$62.00</b>
<b>Selby, Russian River</b>	<b>\$68.00</b>
<b>Mer Soleil Reserve, Santa Lucia Highlands</b>	<b>AVAILABLE OPTIONS</b> Glass: \$16.00 Bottle: \$78.00
<b>Landmark "Overlook", California</b>	<b>\$88.00</b>
<b>Cakebread Cellars, Napa</b>	<b>\$110.00</b>

## SAUVIGNON BLANC 5

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<b>Hay Maker Sauvignon Blanc, New Zealand</b>	<b>AVAILABLE OPTIONS</b> Glass: \$10.00 Bottle: \$48.00
<b>Zampato Sauvignon Blanc, Vipava, Slovenia/Italy</b>	<b>\$52.00</b>

<b>Loveblock, New Zealand</b>	<b>\$68.00</b>
<b>St. Supery, Napa</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$14.00
	Bottle: \$68.00
<b>Cakebread, Napa</b>	<b>\$88.00</b>

## OTHER VARIETALS <sup>4</sup>

<b>Atrea "The Choir" Blend, Mendocino</b>	<b>\$48.00</b>
Viognier, Roussanne	
<b>Conundrum, California</b>	<b>\$68.00</b>
<b>Dr. Hermann H Riesling, Mosel, Germany</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$11.00
	Bottle: \$48.00
<b>King Estate, Pinot Gris, Willamette Valley</b>	<b>\$58.00</b>

## PINOT GRIGIO <sup>4</sup>

<b>Alois Lageder "Riff", Veneto</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$11.00
	Bottle: \$42.00
<b>Tiefenbrunner, Delle Venezie</b>	<b>\$58.00</b>
<b>Marco Felluga "Mongris" Collio</b>	<b>\$68.00</b>
<b>Santa Margherita, Alto Adige</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$15.00
	Bottle: \$78.00

## SPARKLING WINE <sup>7</sup>

<b>Schramsberg Blanc de Blancs, North Coast</b>	<b>\$48.00</b>
<b>Ruffino Prosecco Extra Dry N.V., Italy</b>	<b>\$48.00</b>
<b>Adami "Garbel" Prosecco N.V., Italy</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$13.00
	Bottle: \$58.00
<b>Saracco Moscato d'Asti, Italy</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$13.00
	Bottle: \$58.00
<b>Roederer Estate Brut N.V., Mendocino</b>	<b>\$68.00</b>
<b>Schramsberg Brut Rose, California</b>	<b>\$120.00</b>

**Veuve Clicquot Brut "Yellow Label" N.V., Reims, France**

**\$150.00**

**PINOT NOIR** 10

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**Heron, California** **\$52.00**

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**Kenwood, Sonoma County** **\$52.00**

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**Planet Oregon by Soter, Oregon** **AVAILABLE OPTIONS**  
Glass: \$13.00  
Bottle: \$58.00

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**Talbott "Kali Hart", Monterey** **\$64.00**

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**Longoria, Lovely Rita, Sta. Rita Hill** **AVAILABLE OPTIONS**  
Glass: \$16.00  
Bottle: \$78.00

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**Elk Cove, Willamette, Oregon** **\$82.00**

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**Calera, Central Coast** **\$88.00**

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**Adelsheim, Willamette, Oregon** **\$98.00**

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**Migration, By Duckhorn, Sonoma Coast** **\$98.00**

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**Robert Sinskey, Los Carneros-Napa** **\$130.00**

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**MERLOT** 4

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**H3, Horse Heaven Hills, WA** **AVAILABLE OPTIONS**  
Glass: \$12.00  
Bottle: \$52.00

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**Rutherford Ranch, Napa Valley** **\$58.00**

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**Ferrari-Carano, Sonoma County** **\$82.00**

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**Frog's Leap, Rutherford-Napa Valley** **\$98.00**

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**ZINFANDEL** 4

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**Cline "Ancient Vines", Contra Costa County** **\$52.00**

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**Seghesio "Sonoma", Sonoma County** **AVAILABLE OPTIONS**  
Glass: \$13.00  
Bottle: \$58.00

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**Ridge, Three Valleys, Sonoma County** **\$88.00**

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**Marietta "Angeli", Alexander Valley** **\$98.00**

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**SYRAH** 2

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Michael David, Sixth Sense, Lodi

AVAILABLE OPTIONS

Glass: \$11.00

Bottle: \$48.00

Stolpman, Crunchy Roastie, Ballard Canyon-Santa Ynez Valley

**\$88.00**

**CABERNET SAUVIGNON** 16

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Sean Minor, Paso Robles, California

**\$52.00**

Rodney Strong, Sonoma County

**\$58.00**

Bonanza, California

AVAILABLE OPTIONS

Glass: \$13.00

Bottle: \$58.00

RouteStock, Napa Valley

**\$68.00**

Alexander Valley Vineyards, Alexander Valley

AVAILABLE OPTIONS

Glass: \$16.00

Bottle: \$78.00

Browne, Bitner Estate, Columbia Valley

**\$88.00**

Charles Krug, Napa Valley

**\$98.00**

B.V. "Napa Valley", Napa Valley

**\$98.00**

Judd's Hill, Napa Valley

**\$110.00**

Honig, Napa Valley

**\$120.00**

Jordan, Alexander Valley

**\$130.00**

Faust, Napa Valley

**\$150.00**

Joseph Phelps, Napa Valley

**\$190.00**

Paul Hobbs, Napa Valley

**\$280.00**

Silver Oak "Napa Valley", Napa Valley

**\$380.00**

Shafer "Hillside", Stags' Leap District

**\$700.00**

**MALBEC** 1

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Gascon, Mendoza, Argentina

AVAILABLE OPTIONS

Glass: \$11.00

Bottle: \$48.00

**RED BLENDS** 3

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Saracina Old Soul Red, Mendocino County

**\$58.00**

**Bucklin "Old Hill Ranch" Ancient, Sonoma County** **\$82.00**

**The Prisoner Wine Co, The Prisoner, California** **\$130.00**

## CALIFORNIA GROWN ITALIAN VARIETALS <sup>2</sup>

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**Ferrari-Carano Sienna, Sonoma County** **\$68.00**

**Mora Estate, Valporone, Sonoma County A Traditional Amarone-Style Blend** **\$140.00**

## CHIANTI <sup>6</sup>

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**Cultusboni "RS" Classico** **\$52.00**

**Renzo Masi Rufina Riserva** **AVAILABLE OPTIONS**

Glass: \$13.00

Bottle: \$58.00

**Frescobaldi "Nipozzano" Rufina Riserva** **\$68.00**

**Badia a Coltibuono Classico** **AVAILABLE OPTIONS**

Glass: \$15.00

Bottle: \$72.00

**Monsanto Classico Riserva** **\$82.00**

**Selvapiana Rufina Riserva Bucerchiale** **\$92.00**

## TUSCAN BLENDS <sup>9</sup>

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**Aia Vecchia Lagone Rosso** **\$58.00**

50% Merlot, 40% Cab. Sauv., 10% Cab. Franc

**Casanova di Neri "Irosso"** **AVAILABLE OPTIONS**

90% Sangiovese, 5% Cabernet Sauvignon, 5% Petit Verdot

Glass: \$15.00

Bottle: \$72.00

**Banfi Aska Bolgheri Rosso** **\$78.00**

Cabernet Sauvignon, Cabernet Franc

**Campo al Mare Rosso** **\$88.00**

Merlot, Petite Verdot, Cabernet Sauvignon, Cabernet Franc

**Banfi Cum Laude** **\$110.00**

Cabernet Sauvignon, Merlot, Sangiovese, Syrah

**Gaja Promis** **\$130.00**

55% Merlot, 35% Syrah, 10% Sangiovese

**Gaja, Ca' Marcanda Magari** **\$210.00**

Cabernet Franc, Cabernet Sauvignon, Petite Verdot

<b>Antinori Tignanello</b>	<b>\$350.00</b>
Sangiovese, Cabernet Sauvignon, Cabernet Franc	
<b>San Guido Sassicaia</b>	<b>\$550.00</b>
Cabernet Sauvignon, Cabernet Franc	

## TUSCANY <sup>6</sup>

<b>Bibi Graetz Casamatta Red</b>	<b>\$52.00</b>
<b>Poliziano Vino Nobile di Montepulciano</b>	<b>\$92.00</b>
<b>Banfi Brunello di Montalcino</b>	<b>\$160.00</b>
<b>Fattoria dei Barbi Brunello di Montalcino</b>	<b>\$170.00</b>
<b>Argiano Brunello di Montalcino</b>	<b>\$170.00</b>
<b>Il Poggione Brunello di Montalcino</b>	<b>\$210.00</b>

## PIEMONTE <sup>9</sup>

<b>Vietti Barbera d'Asti "Tre Vigne"</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$13.00
	Bottle: \$58.00
<b>Vietti Nebbiolo "Perbacco"</b>	<b>\$88.00</b>
<b>Sandrone Barbera d'Alba</b>	<b>\$98.00</b>
<b>Castello di Neive Barbaresco</b>	<b>\$120.00</b>
<b>Enrico Serafino Barolo</b>	<b>\$120.00</b>
<b>Damilano Barolo "Lecinquevigne"</b>	<b>\$120.00</b>
<b>Fantanafredda Barolo di Serralunga d'Alba</b>	<b>\$130.00</b>
<b>Marchesi di Gresy Barbaresco "Martinenga"</b>	<b>\$150.00</b>
<b>Pio Cesare Barbaresco</b>	<b>\$180.00</b>

## OTHER NOTABLE WINES & REGIONS <sup>9</sup>

<b>Roscato Rosso Dolce, Trentino</b>	<b>\$48.00</b>
a sweet red	
<b>Stemmari Nero d'Avola, Sicily</b>	<b>\$48.00</b>
<b>Cantina Valle Tritana Montepulciano d'Abruzzo, Abruzzo</b>	<b>\$48.00</b>
<b>Zampato Cabernet Sauvignon, Vipava, Slovenia/Italy</b>	<b>\$52.00</b>

<b>Fatalone Primitivo Riserva, Apulia</b>	<b>\$62.00</b>
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<b>Zenato Valpolicella Ripasso Superiore</b>	<b>\$88.00</b>
Corvina, Rondinella, Molinara	
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<b>Dolfo Cabernet Sauvignon, BRDA, Slovenia</b>	<b>\$110.00</b>
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<b>Tenuta Sant'Antonio Amarone, Castagne, Veneto</b>	<b>\$110.00</b>
Corvina, Rondinella, Molinara	
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<b>Bussola Amarone della Valpolicella Classico, Veneto</b>	<b>\$160.00</b>