

Cosimo's On Union

1217 Route 300 12550-5047 · +18455671556 · Updated: Jan 14, 2026

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FAMILY DINNER TUESDAY 1

Party Tray of Featured Pasta of the Week

\$24.95

Served with a Party Tray of House Salad and a Fresh Baked Baguette. Feeds up to 6 people! Offered every Tuesday! Pick up begins at 1pm!

APPETIZERS 11

Basket of Brick Oven Garlic Bread

AVAILABLE OPTIONS

\$6.95

With melted mozzarella-add:

\$1.75

Grilled Tomato Bruschetta

\$7.95

Marinated roma tomatoes on grilled peasant bread with chef's housemade mozzarella & parmigiano

Fried Calamari

\$10.95

Calamari in Cosimo's own special seasoning, served with spicy pomodoro sauce

Antipasto Misto

\$12.95

Provolone Slices, Sopressata, Prosciutto, Olives, Artichoke Hearts, Grilled Vegetables, Housemade Mozzarella & Roasted Peppers over Mesclun Greens

Stuffed Portobello

\$9.95

Roasted Portobello Mushroom topped with Carmelized Shallots, Spinach, Roma Tomatoes & Gorgonzola Cream Sauce

Crispy Mozzarella

\$8.95

Prosciutto wrapped mozzarella coated with herb parmigiano crust & tomato basil sauce

Waffle Potatoes with Gorgonzola

\$8.95

Tuscan style fries with rosemary garlic chips & creamy gorgonzola sauce

Grilled Asparagus

\$9.95

Grana padano parmigiano, thinly sliced prosciutto & balsamic glaze with olive focaccia crisp

Caprese

\$11.95

Sliced housemade fiore di latte mozzarella, vine ripened tomatoes, fresh basil, extra virgin olive oil & brick oven roasted peppers

Risotto Crab Cake

\$10.95

Lightly breaded crab cake blended with creamy herbed risotto served with spicy lemon crema

Vongole Bianco

\$10.95

Baby clams, focaccia crisp, chardonnay broth & a touch of pesto

SOUPS AND SALADS 3

Pasta Fagioli

\$5.95

Hearty tuscan bean soup with Ditali noodles

House Salad

\$4.95

Mixed greens and red onions served with special house balsamic vinaigrette

Caesar Salad

AVAILABLE OPTIONS

Romaine lettuce and seasoned croutons all tossed in a caesar dressing (anchovies optional)

Add grilled chicken breast: \$3.95

Add Salmon: \$6.95

BRICK OVEN FLATBREAD 3

Truffle

\$11.95

Sliced portobello, melted shallots, smoked bacon, mozzarella, goat cheese & truffle oil

Tapenade

\$12.95

Skillet seared shrimp, olive tapenade, zucchini, cherry tomatoes, fontina & parmigiano cheese

Spicy New Yorker

\$10.95

Fiery plum tomato sauce with toasted garlic & fiore di latte mozzarella

ENTREE SALADS 8

Romano Crusted Chicken Salad

\$11.95

Crisp chicken breast seasoned with romano cheese, served over chopped romaine with egg, bacon, chick peas, tomato & creamy parmigiano dressing

Chinois Chicken Salad

\$11.95

Mixed greens, napa cabbage, chives, vegetables, crispy rice noodles in our zesty homemade asian ginger vinaigrette

Cosimo's Chop Shop

\$10.95

Romaine lettuce, crumbled gorgonzola, crispy bacon, red onions, cucumbers, roma tomatoes, tossed in our champagne vinaigrette

Grilled Chicken Paillard

\$11.95

Heart Healthy. Flash grilled pesto basted chicken, topped with baby arugula, red onion, tomatoes, champagne vinaigrette & shaved pecorino, mixed greens with arugula

Spinach Salad

\$12.95

Baby spinach with crumbled goat cheese, candied walnuts, dried cranberries & black currant vinaigrette

Pizza Insalata

\$10.95

Stone fired pizza crust topped with crisp romaine, red onions, bruschetta tomatoes, shaved parmigiano & balsamic vinaigrette

Blackened Steak Salad

\$14.95

Crisp romaine, frizzled onions, cucumbers, cherry tomatoes, creamy blue cheese & blackened beef tenderloin.

L'Arugula

\$9.95

Baby Arugula, Red Onion, Roma Tomatoes, Prosecco Vinaigrette & Shaved Parmigiano

BRICK OVEN PIZZA 15

Margherita

\$8.95

Fresh basil, plum tomato sauce & mozzarella cheese

Grilled Chicken

\$10.95

Caramelized onions, artichoke hearts, calamata olives, topped with fontina & mozzarella cheese

Spicy and Mild Sausage

\$10.95

Hot. Roasted peppers, caramelized onions, tomato basil sauce, provolone & mozzarella cheese

Pesto Chicken or Shrimp

AVAILABLE OPTIONS

Fresh tomatoes, pesto & herbed ricotta, topped with smoked bacon

\$12.95

Mozzarella cheese add:

\$1.75

La Grigliata

AVAILABLE OPTIONS

Heart Healthy. Roasted seasonal vegetables in extra virgin olive oil, Roma tomatoes, fresh herbs & roasted garlic

\$9.50

Add Mozzarella Cheese:

\$1.75

Spinach and Bacon

\$9.95

Herbed ricotta, mozzarella cheese, fresh tomatoes & spinach, topped with smoked bacon & mozzarella cheese

Formaggi

\$11.50

Mozzarella, provolone, fontina, parmigiano & gorgonzola cheese

Quattro Stagioni

\$10.50

Quarters of smoked ham, olives, artichoke hearts, mushrooms, mozzarella cheese & tomato basil sauce

Shrimp Scampi

\$12.95

Chopped arugula, provolone cheese, sundried tomatoes & scallions, roasted garlic spread, topped with shaved parmigiano cheese

Grilled Eggplant

\$9.95

Marinated eggplant, fresh roma tomatoes, calamata olives, roasted garlic, mozzarella & goat cheese

Portobello Mixer

\$10.95

Oak fried portobello mushrooms, sundried tomatoes, fontina cheese topped with roasted peppers

Southwestern

\$10.95

Hot. Chipotle glazed chicken, fresh tomatoes, scallions, roasted red onions, sharp cheddar & mozzarella cheese (sour cream optional)

Broccoli Pie

\$8.95

Marinated broccoli, roasted garlic, mozzarella & herbed ricotta cheese

Mozzarella Fresca

\$10.95

Plum tomato sauce, housemade mozzarella & fresh basil topped with prosciutto slices

Calzone alla Cosimo

\$9.95

Ricotta, mozzarella, provolone & parmigiano cheese, served with our tomato basil sauce

CREATE YOUR OWN PIZZA 2

Toppings A

\$1.75

Pepperoni, Caramelized Onions, Sausage, Fresh Tomatoes, Smoked Ham, Spinach, Smoked Bacon, Roasted Garlic, Roasted Mushrooms, Broccoli, Mozzarella Cheese

Toppings B

\$1.95

Artichoke Hearts, Grilled Eggplant, Herbed Ricotta, Grilled Chicken, Sundried Tomatoes, Calamata Olives, Meatballs, Anchovies, Pesto, Portobella Mushrooms, Italian Long Hot Peppers

ITALIAN CLASSICS 7

Pasta Della Nonna

\$13.95

Our homemade slow cooked meatballs in a tomato basil sauce with rigatoni and melted mozzarella.

Ravioli Con Mozzarella

\$14.95

Oven baked 3 cheese ravioli, tossed in tomato basil sauce, topped with melted mozzarella

Lasagne di Casa

\$15.95

Spinach pasta sheets layered with brick oven roasted vegetables, bechamel, four cheeses & pomodoro sauce.

Seafood Fra Diavolo

\$18.95

Sauteed shrimp, calamari & clams in a fiery plum tomato sauce with linguini pasta.

Eggplant Parmigiana

\$14.95

Herb breaded, lightly sauteed, baked with tomato basil sauce, mozzarella & parmigiano served with penne pomodoro.

White Clam Sauce

\$16.95

Clams sauteed with crisp garlic & white wine broth, finished with fresh herbs, served with linguini pasta. (Also available with plum tomato sauce)

Gnocci

\$14.95

Potato gnocci, rustic plum tomato, fresh basil & shaved ricotta salata

PASTA 5

Al Pomodoro

\$10.95

Heart Healthy. Plum tomatoes, fresh basil, extra virgin olive oil & garlic

Sausage & Broccoli Rabe

\$14.95

Spicy. Fennel sausage, sauteed broccoli rabe, toasted garlic & pepperoncino infused virgin olive oil

Shrimp Sautee

\$16.95

Calamata olives, sauteed shrimp, sundried tomatoes & a touch of pesto topped with shaved parmigiano cheese

Sundried Tomatoes alla Vodka

\$13.95

Sundried tomatoes & mushrooms in a tomato cream sauce with sauteed onions & a touch of vodka

Eggplant Siciliano **\$14.95**
Brick Oven Roasted Eggplant, Pepperoncino Flakes, Plum Tomato Sauce, Toasted Garlic & Fresh Mozzarella

COSIMO'S SIGNATURE PASTAS 7

Shrimp Cappellini **\$18.95**
Pan seared shrimp, toasted garlic, touch of plum tomato sauce & chili oil

Grilled Chicken Penne **\$14.95**
Roma tomatoes, housemade pesto, grilled chicken, fresh mozzarella, arugula & calamata olives

Torelacci **\$16.95**
Slow cooked veal & beef tortelacci, oven roasted shallots cherry tomato-cream sauce & sauteed spinach

Spicy Chicken Fusilli **\$14.95**
Grilled chicken, spicy scallion cream sauce tossed with fontina cheese

Toretllini Boscaiola **\$15.95**
Cheese tortellini, smoked ham, peas, shallots & exotic mushrooms in a parmigiano cream sauce

Rigatoni alla Buttera **\$14.95**
Sweet sausage, peas & rosemary in a tomato-cream sauce

Sausage & Ricotta Fusilli **\$14.95**
Roasted peppers, plum tomato sauce, sauteed onions, spicy & mild sausage topped with herb ricotta

COSIMO'S SIGNATURE ENTREES 11

Herb Roasted Chicken **\$15.95**
Roasted 1/2 chicken. Herbed white wine natural jus, roasted garlic mashed potatoes & vegetable melange (limited availability)

Pollo al Mattone **\$19.95**
Hudson Valley. Wellington Farms all-natural free range chicken "brick pressed" on charbroiler, served with broccoli florets gratinato & skillet potatoes

Chicken Stack **\$18.95**
Hudson Valley. Pan seared chicken breast layered with sopressata, roasted peppers & Modena Farm cacciavalo cheese served with roasted garlic smashed potatoes & sauteed spinach

Slow Roasted Pork **\$15.95**
Herb roasted pork loin, cherry pepper barbecue glaze, risotto cake & brocolli florets gratinato

Tuscan Ribeye **\$23.95**
Flame grilled rosemary scented choice ribeye with Tuscan fries & sauteed broccoli rabe

Veal Scaloppine **\$19.95**
Tender veal, capers, Roma tomatoes & artichoke hearts in a chardonnay wine sauce, served with rosotto cake & sauteed spinach

Mixed Grill **\$23.95**
Grilled ribeye, marinated chicken breast & spicy Italian sausage, served with rosemary roasted potatoes & sauteed broccoli rabe

Citrus Basil Salmon	\$21.95
Heart Healthy. Grilled salmon with a citrus basil emulsion served with roasted garlic mashed potatoes & buttered seasonal vegetables	
Tilapia Piccata	\$17.95
Pan seared tilapia filet topped with sauteed spinach, bruschetta tomatoes & capers. Served with risotto cake & buttered seasonal vegetables	
Skirt Steak	\$19.95
Charbroiled aged Buckhead skirt steak, smoked jalapeno compound butter, skillet potatoes & broccoli florets gratianato	
Atlantic Cod Oreganato	\$19.95
Oven roasted cod, fresh herbed breadcrumbs, skillet roasted potatoes & garlicky sauteed spinach	

COSIMO'S KIDS 5

Creamy Bow Ties	\$5.95
Bow tie pasta, served with creamy butter & grated parmigiano cheese	
Pisketti	\$5.95
Spaghetti with tomato basil sauce	
Crispy Chicken Fingers	\$6.95
Golden fried pieces of chicken breast served with french fries & honey mustard sauce	
Kid's Ravioli	\$6.95
Cheese ravioli with plum tomato basil sauce	
Kid's Sundae	\$3.95

SIDES 6

Balsamic Grilled Vegetables	\$7.95
Broccoli Rabe with Toasted Garlic	\$6.95
Charbroiled Spicy Italian Sausage	\$6.95
"Polpette" Chef's Meatballs	\$5.95
Baby Spinach with Toasted Garlic	\$5.95
Sauteed Italian Long Hot Peppers	\$6.95

DESSERT 10

Apple Pizzette	\$7.95
Amaretto soaked apples baked on pizza dough topped with vanilla ice cream & drizzled with caramel (enough for 2)	
Cappucino Creme Brulee	\$6.95
Spiked with Italian Espresso, topped with Caramelized Sugar	

Tiramisu	\$6.95
Imported ladyfingers layered with espresso, mascarpone, marsala & bittersweet chocolate	
Carrot Cake	\$5.95
Stacked high with cream cheese frosting	
Cheesecake	\$5.95
New York style, creamy with a graham cracker crust & raspberry sauce	
Chocolate Fondant	\$6.95
Layers of chocolate cake & cocoa fondant cream frosting	
Tartufo	\$5.95
Vanilla and chocolate ice cream coated in dark chocolate with a cherry and almond center	
Housemade Cannoli	\$3.95
Flaky shell filled with chocolate chip cannoli cream	
Italian Biscotti Crumble	\$6.95
Crumbled Italian biscotti, imported amarena cherries & vanilla bean ice cream	
Sorbets in Natural Shell	\$5.95
Lemon, Orange, Peach, and Coconut	

BEVERAGES 10

Imported San Pellegrino Lemon or Orange Soda	\$3.25
Mineral Water	AVAILABLE OPTIONS
	\$3.95
	Large San Pellegrino: \$6.95
Saranac Root Beer	\$3.95
Iced Tea/ Soda	\$2.95
Free refills	
Coffee/ Tea	\$2.25
Milk	\$2.95
Espresso	\$2.95
Double Espresso	\$3.95
Cappuccino	\$3.95
Cafe Caramel or Mocha	\$3.95

WHITE WINES 30

White Zinfandel, Bel Arbor (California)	\$24.00
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Chardonnay, Five Rivers (California)	\$28.00
Chardonnay, Casa Lapostolle (Chile)	\$29.00
Chardonnay, Kendall-Jackson "Vintner's Reserve" (California)	\$29.00
Sauvignon Blanc, Night Harvest (California)	\$26.00
Pinot Grigio, Cavit "Collection" (Venezia)	\$26.00
Pinot Grigio, Castello Di Gabbiano (Italy)	\$24.00
Pinot Grigio/Chardonnay, Banfi "Le Rime" (Toscana)	\$27.00
Prosecco, Villa Sandi "Il Fresco" (Italy)	\$30.00
Riesling, Brotherhood (Hudson Valley, NY)	\$30.00
Chardonnay, J. Lohr "Arroyo Vista" (Arroyo Secco)	\$35.00
Chardonnay, William Hill (California)	\$34.00
Chardonnay, Simi Winery (Sonoma)	\$34.00
Colli Di Lapio Fiano Di Avellino (Avelino)	\$36.00
Evolution, Sokol Blosser (Oregon)	\$34.00
Fume Blanc, Chateau St. Jean (Sonoma)	\$34.00
Soave, Gini "La Frosca" Classico Superiore (Veneto)	\$33.00
Sauvignon Blanc, Charles Krug (Napa)	\$33.00
Falanghina, Feudi Di SanGregorio (Campania)	\$39.00
Sauvignon Blanc, Chalk Hill (Sonoma)	\$44.00
Sauvignon Blanc, Honig (Napa)	\$42.00
Pinot Grigio, Santa Margherita (Alto Adige)	\$44.00
Chardonnay, Calera "Central Coast" (California)	\$42.00
Chardonnay, Sonoma-Cutrer "Russian River Ranches" (Sonoma)	\$45.00
Fiano Di Avellino, Mastroberardino (Campania)	\$47.00
Pinot Bianco, St. Michael-Eppan (Alto Adige)	\$40.00
Gruner Veltliner, Sepp Moser (Austria)	\$40.00
hardonnay, Chateau Ste. Michelle (Washington)	\$21.00

Half Bottle Selections (375ml)

Santa Margherita Pinot Grigio (Alto Adige)	\$24.00
Half Bottle Selections (375ml)	
Moscato d'Asti, Ceretto "Santo Stefano"	\$22.00
Half Bottle Selections (375ml)	

RED WINES 43

Montepulciano D'Abruzzo, Pasqua (Italy)	\$25.00
Shiraz, Indaba (Australia)	\$26.00
Cabernet Sauvignon, Colubia Crest "Grand Estate" (WA)	\$28.00
Cabernet/Sangiovese, Banfi "Col-di-Sasso" (Toscana)	\$23.00
Cabernet Sauvignon, Rex Goliath	\$26.00
Sangiovese, Umberto Cesari "Emilia" (Romagana)	\$28.00
Merlot, Stone Cellars by Beringer (California)	\$24.00
Nero D'Avola Porto Del Sole (Sicily)	\$29.00
Shiraz, Roaemount "Diamond Label" (Australia)	\$27.00
Valpolicella, Masi (Veneto)	\$25.00
Super Tuscan, Carpineto Dogajolo (Toscana)	\$25.00
Barbera D' Asti, Michele Chiarlo (Piedmonte)	\$27.00
Zinfandel, Kenwood Yulupa "Old Vines" (California)	\$29.00
Pinot Noir, Mirassou (California)	\$30.00
Pinot Noir, Mark West (California)	\$39.00
Malbec, Alamos (Argentina)	\$32.00
Cabernet Sauvignon, Hess "Select" (California)	\$31.00
Cabernet Sauvignon, Rock River (California)	\$33.00
Merlot, Michael Sullberg (California)	\$32.00
Merlot, Markham (Napa)	\$39.00
Zinfandel, Ravenswood "Old Vines" (Sonoma)	\$31.00
Zinfandel, Cellar #8 (California)	\$32.00
Chianti, Melini (Tuscany)	\$31.00
Primitivo, Castello Monaci (Puglia)	\$35.00

Vitiano Rosso, Falesco (Umbria)	\$32.00
Rosso, Francis Ford Coppola (California)	\$32.00
Cabernet Sauvignon, Beringer "Knight's Valley" (Napa)	\$48.00
Cabernet Sauvignon, Raymond "Reserve" (Napa)	\$49.00
Meritage, Estancia (Alexander Valley)	\$49.00
Siena, Ferrari Carano (Sonoma)	\$48.00
Merlot, Ferrari Carano (Sonoma)	\$42.00
Merlot, Chateau St. Michelle "Indian Wells" (Washington)	\$45.00
Zinfandel, Robert Biale "Appellation Series" (Napa)	\$49.00
Aglianico IGT Mastroberardino (Campania)	\$47.00
Nero D'Avola/ Pinot Nero, Rapitaza (Sicily)	\$40.00
Merlot, Rutherford Hill (Napa)	\$24.00
Half Bottle Selections (375ml)	
Pinot Noir, Steele (Carneros)	\$21.00
Half Bottle Selections (375ml)	
Cabernet Sauvignon, St. Supery (California)	\$25.00
Half Bottle Selections (375ml)	
Cabernet Sauvignon, J. Lohr (California)	\$20.00
Half Bottle Selections (375ml)	
Cabernet Sauvignon, Beaulieu Vineyards "Rutherford" (Napa)	\$23.00
Half Bottle Selections (375ml)	
Cabernet Sauvignon, Hess (Napa)	\$28.00
Half Bottle Selections (375ml)	
Chianti Classico, Castellare Di Castellina (Tuscany)	\$30.00
Half Bottle Selections (375ml)	
Opus One, Robert Mondavi (Napa)	\$110.00
Half Bottle Selections (375ml)	
DESSERT WINES 4	
Passito D. Pantelleria (Sicilia)	\$21.00
Muscat "Vin De Glaciere" Bonny Doon (California)	\$30.00
Ice Wine Riesling, Covey Run (Washington State)	\$32.00

Vin Santo, Villa Puccini (Tuscany) 500ml **\$30.00**

SPARKLING WINES & CHAMPAGNES 11

Jordan "J" Brut (Sonoma) **\$72.00**

Mumm Napa DVX (Napa) **\$82.00**

Banfi Brut "Method Tradizionale Classico" (Italy) **\$38.00**

Martini & Rossi Asti (Italy) **\$29.00**

Villa Sandi "Il Fresco" Prosecco (Italy) **\$31.00**

Mionetto, Prosecco Brut (Italy) **\$39.00**

Banfi Rosa Regale (Italy) **\$36.00**

Veuve Cliquot "Yellow Label" Brut (Champagne) **\$80.00**

Moet & Chandon "Imperial" (Champagne) **\$70.00**

Moet & Chandon "Cuvee Dom Perignon" (Champagne) **\$210.00**

Roederer "Cristal" Brut (Champagne) **\$290.00**

CHARDONNAY 9

Chalk Hill (Sonoma) **\$60.00**

Ferrari-Carano (Alexander Valley) **\$65.00**

Les Noisetiers (Sonoma) **\$170.00**

Mer Soleil "Barrel Fermented" (California) **\$59.00**

Newton "Unfiltered" (Napa) **\$82.00**

Patz & Hall (Napa) **\$62.00**

Talbott "Sleepy Hollow Vineyard" (Monterey) **\$70.00**

Antinori Castello Della Sala "Cervaro" (Friuli) **\$64.00**

Jermann "Dreams" (Friuli) **\$89.00**

PINOT NOIR 9

Flowers "Camp Meeting Ranch" (Sonoma) **\$95.00**

Golden Eye (Anderson Valley) **\$85.00**

Siduri "Archery Summit" (Oregon) **\$110.00**

David Bruce (Central Coast)	\$90.00
Sanford "Sanford & Benedict" (Santa Barbara)	\$94.00
Argyle "Reserve" (Oregon)	\$59.00
Etude (Carneros)	\$65.00
Shea Wine Cellars (Willamette Valley)	\$70.00
Domaine Chandon (Napa)	\$55.00

ZINFANDEL 6

Ravenswood "Dickerson Vineyard" (Napa)	\$55.00
Ridge "Geyserville" (Sonoma)	\$59.00
Ridge "Lytton Springs" (Sonoma)	\$65.00
Seghesio "San Lorenzo" (Alexander Valley)	\$70.00
Turley "Duarte" (Contra Costa)	\$90.00
St. Francis "Pagani Vineyard" Reserve (Sonoma)	\$70.00

BRUNELLO 12

Castello Banfi "Poggio all' Oro" (Toscana)	\$290.00
Ciacci Piccolomini d' Aragona "Vigna di Pianrosso" (Toscana)	\$85.00
Riguardo "Rocca Caselli" (Toscana)	\$89.00
San Filippo "Rossi" (Toscana)	\$210.00
Marchesato Degli Aleramici (Toscana)	\$95.00
Castello Banfi Poggio alle Mura (Toscana)	\$149.00
Casanova di Neri "Tenuta Nuova" (Toscana)	\$175.00
Fattoria di Lecciaia "Riserva" (Toscana)	\$79.00
Greppone Mazzi "Riserva" (Toscana)	\$149.00
Col di Sole "Leonello Marchesi" (Toscana)	\$99.00
Gaja "Rennina" (Toscana)	\$150.00
Villa Poggio Salvi (Toscana)	\$107.00

BAROLO & BARBARESCO 12

Rocca Giovanni "Rocca" (Piedmonte)	\$105.00
Gaja Cerequio Barolo "Gromis" (Piedmonte)	\$160.00
Domenico Clerico Barolo "Bricotto Bussia" Monteforte d'Alba	\$110.00
Parusso Barolo "Bussia Vigna Munie" (Piedmonte)	\$120.00
Cappellano Barolo "Otin Fiorin" (Piedmonte)	\$79.00
Renato Ratti Barolo "Marcenasco" (Piedmonte)	\$69.00
Seghesio Barolo "La Villa" (Piedmonte)	\$102.00
Vietti Barolo "Castiglione" (Piedmonte)	\$89.00
Angelo Gaja Barbaresco (Piedmonte)	\$495.00
Bricco Asili Ceretoo Barbaresco "Faset" (Piedmonte)	\$210.00
Moccagatta Barbaresco "Bric Balin" (Piedmonte)	\$210.00
Tenuta Carretta Barbaresco "Poderi Bordino" (Piedmonte)	\$315.00

OTHER ITALIAN REDS 14

Angelo Gaja "Sitorey" (Piedmonte)	\$250.00
Angelo Gaja "Sito Moresco" (Piedmonte)	\$105.00
Avignonesi Vino Nobile di Montepulciano "Riserva" (Toscana)	\$62.00
Castello di Fonterutoli Rosso di Toscana "Brancaia" (Toscana)	\$97.00
Satori Amarone "Corte-Bra" (Veneto)	\$69.00
Cupinero (Toscana)	\$79.00
Re Manfredi "Aglianico" (Campania)	\$55.00
Deltetto Barbera D'Alba (Piedmonte)	\$50.00
Baron De Ley "Riserva" (Rioja)	\$51.00
Prunotto Barbera "Fiulot DOL (Piedmonte)	\$50.00
Tedeschi Della Amarone "Classico" (Veneto)	\$70.00
Allegrini Della Amarone "D.O.C.G." (Veneto)	\$135.00
Fontodi Chianti Classico "D.O.C.G." (Toscana)	\$70.00
Santi Amarone (Veneto)	\$79.00

OTHER COUNTRIES REDS 5

Mondavi-Chadwick "Sena" (Chile)	\$110.00
Concha Y Toro "Almaviva" (Chile)	\$125.00
IO Syrah (Santa Barbara)	\$80.00
Treana "Proprietary Red" (California)	\$65.00
Elderton Shiraz "Command" (Barossa)	\$95.00

CABERNET SAUVIGNON 44

B.R. Cohn "Olive Hill Vineyards" (Sonoma)	\$90.00
Beaulieu Vineyards "George de Latour" (Napa)	\$150.00
Beringer "Private Reserve" (Napa)	\$210.00
Caymus (Napa)	\$150.00
Chalk Hill "Estate" (Sonoma)	\$115.00
Chappellet "Signature Reserve" (Napa)	\$99.00
Cakebread (Napa)	\$116.00
Chateau Montelena (Napa)	\$100.00
Chateau Potelle "Mount Veeder" (Napa)	\$102.00
Frogs Leap (Rutherford)	\$90.00
Dalla Valle (Napa)	\$320.00
Diamond Creek "Gravelly Meadow" (Napa)	\$330.00
Diamond Creek "Red Rock Terrace" (Napa)	\$360.00
Diamond Creek "Volcanic Hill" (Napa)	\$330.00
Duckhorn (Napa)	\$125.00
Dunn "Howell Mountain" (Napa)	\$270.00
Far Niente (Napa)	\$230.00
Girard "Reserve" (Napa)	\$85.00
Joseph Phelps (Napa)	\$89.00
Kalin Cellars "Reserve" (Sonoma)	\$120.00
Lokoya "Howell Mountain" (Napa)	\$600.00
Long Meadow Ranch (Napa)	\$140.00

Louis M. Martini "Monte Rosso Vineyard" (Napa)	\$80.00
Bond Estate "Pluribus" (Napa)	\$520.00
Pezzi King "Estate" (Napa)	\$105.00
Ristow Estate "Quinta de Pedras Vineyard" (Napa)	\$90.00
Robert Mondavi "Reserve" (Napa)	\$220.00
Shafer (Napa)	\$150.00
Silver Oak "Alexander Valley" (Napa)	\$145.00
Silver Oak "Napa Valley" (Napa)	\$150.00
Simi "Reserve" (Sonoma)	\$100.00
Staglin Family (Napa)	\$190.00
Spottswode (Napa)	\$220.00
Freemark Abbey "Bosche" (Napa)	\$95.00
Stags' Leap "Artemis" (Napa)	\$70.00
Freemark Abbey "Sycamore" (Napa)	\$79.00
Trefethan "Library Selection" (Napa)	\$115.00
Castello Banfi "Tavernelle" (Montalcino)	\$130.00
Giulietto Piona "La Prendina" (Verona)	\$90.00
Guicciardini Strozzi "Sodole" (San Gimignano)	\$79.00
Carpineto "Farnito" (Toscana)	\$79.00
Marchese Antinori "Guado al Tasso" (Toscana)	\$140.00
Penfolds "Bin 707" (Australia)	\$125.00
Lancaster Estate (Alexander Valley)	\$120.00

MERITAGE 15

Beaulieu Vineyards "Tapestry" (Napa)	\$140.00
Cain Vineyard "Cain Five" (Napa)	\$170.00
Chateau St. Jean "Cinq Cepages" (Sonoma)	\$140.00
Justin "Isosceles" (Paso Robles)	\$90.00
Franciscan Estate "Magnificat" (Oakville)	\$105.00

Flora Springs "Trilogy" (Napa)	\$130.00
Joseph Phelps "Insignia" (Napa)	\$350.00
Mondavi-Rothschild "opus One" (Napa)	\$270.00
Peter Michael "Les Pavots" (Knights Valley)	\$185.00
Quintessa (Rutherford)	\$172.00
Ridge "Montebello" (Santa Cruz)	\$260.00
Archipel (Napa)	\$150.00
Marchese Guerrieri Gonzanga "San Leonardo" (Trentino)	\$150.00
Verite La Muse (Sonoma)	\$149.00
Duckhorn "Paraduxx" (Napa)	\$105.00

SUPER TUSCANS 16

Biondi-Santi "Sassaloro" (Toscana)	\$65.00
Castello Banfi "Summus" (Toscana)	\$130.00
Castello di Monsanto "Nemo" (Toscana)	\$70.00
Fattoria Montellori "Salamartano" (Toscana)	\$105.00
Fattoria Viticcio "Monile" (Toscana)	\$77.00
Frescobaldi-Mondavi "Luce della Vita" (Toscana)	\$120.00
Marchesi Antinori "Tenuta del Ornellaia" (Toscana)	\$290.00
Marchesi Antinori "Solaia" (Toscana)	\$275.00
Marchesi Antinori "Tignanello" (Toscana)	\$230.00
Monte Vertine "Il Sodaccio" (Toscana)	\$250.00
Monte Vertine "Le Pergole Torte" (Toscana)	\$240.00
Monte Vertine "Riserva" (Toscana)	\$200.00
Pieve Santa Restituta "Promis" Gaja Selection (Toscana)	\$80.00
Villa Poggio Salvi "Lavischio" (Toscana)	\$75.00
Cecchi "Spargola" (Toscana)	\$75.00
Umberto Cesare, Liano (Toscana)	\$57.00