

### **Vini Frizzanti (Sparkling Wine)**

	<i>glass</i>	<i>bottle</i>
<b>Adami Garbel Prosecco, Veneto, Italy</b>		<b>\$30.00</b>
<b>E. Serafino Alta Langa Brut , Piemonte, Italy</b>		<b>\$49.00</b>
<b>Le Contesse Prosecco, Veneto Italy, (Split)</b>	<b>\$9.00</b>	
<b>Moscato d'Asti Bricco-Riella-Piemonte, Italy</b>	<b>\$8.00</b>	<b>\$28.00</b>
<b>Serena Sweet Red, Piemonte Italy</b>	<b>\$9.00</b>	<b>\$32.00</b>

### **Vini Bianchi/White Wines**

#### **Old World**

<b>Alois Lageder Pinot Grigio, Trentino-Alto Adige Italy</b>		<b>\$34.00</b>
<b>Garofoli Verdicchio, Castelli Jesi, Marche, Italy</b>		<b>\$33.00</b>
<b>Hirschbach Riesling, Germany</b>	<b>\$8.00</b>	<b>\$30.00</b>
<b>La Cappuccina Sauvignon Blanc, Veneto, Italy</b>	<b>\$9.00</b>	<b>\$32.00</b>
<b>Pinot Grigio Santa Margherita Alto Adige, Italy</b>	<b>\$12.00</b>	<b>\$46.00</b>
<b>Rocca Pinot Grigio, Veneto, Italy</b>	<b>\$8.00</b>	<b>\$30.00</b>
<b>San Angelo Pinot Grigio, Tuscany, Italy</b>	<b>\$10.00</b>	<b>\$39.00</b>
<b>Scaia Garganega/Chardonnay Veneto, Italy</b>	<b>\$8.00</b>	<b>\$30.00</b>
<b>Villa Sparina Gavi di Gavi, Piemonte, Italy</b>		<b>\$35.00</b>

#### **New World**

<b>Benovia Chardonnay Russian River, Sonoma</b>		<b>\$85.00</b>
<b>Chappellet Chardonnay, Napa Valley</b>		<b>\$59.00</b>
<b>De Loach Chardonnay, California</b>	<b>\$8.00</b>	<b>\$30.00</b>
<b>Hess Chardonnay California</b>	<b>\$9.00</b>	<b>\$32.00</b>
<b>Raymond Reserve Chardonnay, Napa Valley</b>		<b>\$40.00</b>
<b>Whitehaven Sauvignon Blanc, Marlborough N.Z.</b>		<b>\$32.00</b>

## Vini Rossi / Red Wines

<b>Old World</b>	<i>glass</i>	<i>bottle</i>
<i>Banfi Chianti Classico Riserva, Tuscany</i>	\$10.00	\$38.00
<i>Banfi Brunello di Montalcino, Tuscany DOCG</i>		\$125.00
<i>Blna Barbera d'Asti, Piemonte,</i>		\$30.00
<i>Borgo Scopeto Chianti Classico</i>		\$39.00
<i>Caparzo Brunello di Montalcino, Tuscany</i>		\$83.00
<i>Caparzo Rosso di Montalcino "Baby Brunello" Italy</i>		\$45.00
<i>Caparzo Sangiovese, Tuscany</i>		\$32.00
<i>Carpineto Chianti Classico Riserva Tuscany</i>		\$48.00
<i>Carpineto Vino Nobile di Montepuciano Riserva, Tuscany</i>		\$69.00
<i>Cesari Amarone Della Valpolicella Classico Veneto</i>		\$85.00
<i>Cesari Valpolicella Ripasso "Baby Amarone" Veneto</i>		\$49.00
<i>Dogajolo Super Tuscan, Tuscany</i>	\$9.00	\$34.00
<i>Fabio Motta Bolgheri Super Tuscan, Tuscany</i>		\$49.00
<i>La Valentina Montepuciano, Abruzzo, Italy</i>	\$9.00	\$34.00
<i>Le Bocce Chianti Classico Riserva Tuscany</i>		\$38.00
<i>Liveli Orion Primitivo, Puglia Italy</i>		\$33.00
<i>Liveli Primonero, (Negroamaro/ Primitivo) Puglia</i>	\$9.00	\$34.00
<i>Liveli Salice Salentino Riserva, Puglia, Italy</i>		\$45.00
<i>Rocca Nero D'Avola, Sicily</i>	\$9.00	\$34.00
<i>Scialo Nero d' Avola/Syrah, Sicily</i>	\$10.00	\$38.00
<i>Stefano Farina Barolo DOCG, Piemonte, Italy</i>		\$75.00
<i>Terre Dell'Etna Nerello Mascalese, Sicily</i>		\$39.00
<i>Vietti Nebbiolo Langhe "Baby Barolo" Piemonte</i>		\$59.00
 <b>New World</b>		
<i>Artezin Zinfandel, Mendocino California</i>		\$34.00
<i>Cakebread Cabernet Sauvignon, Napa Valley</i>		\$125.00
<i>Castle Rock Cabernet Sauvignon, Paso Robles</i>	\$9.00	\$34.00
<i>Castle Rock Pinot Noir Willamette Valley, Oregon</i>	\$10.00	\$38.00
<i>Clos La Chance Meritage California</i>		\$30.00
<i>Don Miguel Gascon Malbec Riserva, Argentina</i>		\$45.00
<i>Jayson by Pahlmeyer Meritage, Napa</i>		\$95.00
<i>La Crema Pinot Noir, Sonoma Coast</i>		\$39.00
<i>Milbrandt Merlot, Washington State</i>	\$8.00	\$30.00
<i>Montoya Pinot Noir Monterey, CA</i>	\$10.00	\$36.00
<i>Oberon Cabernet Sauvignon, Napa Valley</i>		\$65.00
<i>Raymond Cabernet Sauvignon, Napa Valley</i>		\$55.00
<i>Silver Oak Cabernet Sauvignon, Alexander Valley</i>		\$130.00
<i>Sebastiani Merlot, Sonoma</i>		\$48.00
<i>Tintonegro Malbec, Mendoza Argentina</i>	\$9.00	\$32.00
<i>Twomey Pinot Noir by Silver Oak , Sonoma</i>		\$82.00

## Martinis

### **Basil Gimlet**

*Ketel One Vodka, Fresh Lime Juice,  
Simple Syrup & Fresh Basil*

### **Blood Orange Bellini**

*Prosecco with Blood Orange Liqueur*

### **Il Bacio**

*Prosecco with Galliano Autentico*

### **Italian Ice**

*Choice of Liqueur: Limoncello, Tuaca or  
Pear Liqueur topped with soda water*

### **Italian Margarita**

*Don Julio Blanco Tequila, Galliano Autentico,  
Fresh Lime Juice & Milagro Agave Nectar*

### **La Notte-Tini**

*Grey Goose Vodka, our homemade Limoncello,  
sweet and sour with a sugar rim*

### **Mediterranean Manhattan**

*Woodford Reserve, Tuaca Italian Liqueur,  
Sweet Vermouth & bitters*

**Apple Martini, Chocolate Martini, French Kiss  
And Many More!!!**

## After Dinner Cordials

*Amaretto Disaronno, Averna,  
Bailey's Original Irish Cream,  
B&B, Campari, Chambord, Drambuie  
Frangelico, Grappa, Grand Marnier  
Godiva White Chocolate Liqueur  
Godiva Original Chocolate Liqueur  
Romana White Sambuca*

**Cognacs**

*Courvoisier VSOP  
Hennessey VS, Hennessey Privilege  
Remy Martin VSOP*

**Ports**

*Dows 20yr  
Fonseca 10yr, Fonseca 20yr,  
Graham's 10yr, Graham's 20yr,  
Noval Black  
Warre's OTIMA 10yr, Warre's OTIMA 20yr*

**More choices available, please ask your server**

**La Notte Beer List**

*Blue Moon (Seasonal)  
Moretti La Rossa (Red)  
Moretti Light  
Peroni  
Miller Lite  
Sam Adams Boston Lager  
Stella Artois  
Revolution Antihero IPA  
Revolution Eugene Porter*