



VALENTINA'S

RISTORANTE • BAR • PIZZERIA

MENUS

DINNER

ANTIPASTI

PROSCIUTTO DI PARMA & CHEESE

\$23 Gluten-free Options available

Taleggio, gorgonzola dolce, apricot marmalade, marinated olives

FRITTO MISTO

\$22

calamari, shrimp, artichokes, asparagus, lemon garlic aioli, marinara

SHRIMP OREGANATA

\$19 Gluten-free Options available

confit tomatoes, lemon, herb breadcrumbs

MUSSELS

\$21

white wine garlic sauce, confit tomatoes

FAMOUS BRAISED VEAL MEATBALL

the 8th wonder of the world

\$14

marinara, Parmigiano Reggiano

BEEF CARPACCIO

\$23 Gluten-free Options available

truffle emulsion, shaved cremini, toasted walnuts, EVOO

ARANCINI

\$14

four cheese fried risotto, marinara

BRUSCHETTA

\$16

whipped ricotta, prosciutto spread, Peperonata, aged balsamic

SOUP & SALADS

MINISTRONE

\$5 for cup \$9 for bowl

a nod to nonna

braised pork, orecchiette, kidney beans, Parmigiano Reggiano

TUSCAN TOMATO

\$5 for cup \$9 for bowl Gluten-free Options available

basil pesto, focaccia crumble

PEAR & GORGONZOLA

\$13 Gluten-free Options available

escarole, radicchio, pistachios, poached pear vinaigrette

CAESAR

\$11 Gluten-free Options available

romaine, focaccia croutons, creamy lemon garlic dressing, Parmigiano Reggiano

ITALIAN SALAD

\$13 Gluten-free Options available

salami, pepperoni, olives, provolone, tomato, chickpeas, giardiniera, Pecorino Romano,
red wine vinaigrette

TOMATO PANZANELLA

\$14 Gluten-free Options available

arugula, mozzarella, toasted focaccia, balsamic vinaigrette

MOZZARELLA BAR

Gluten-free Options available

served with sea salt focaccia

MOZZARELLA DI BUFALA

\$13

tomato olive tapenade, arugula, EVOO

STRACCIATELLA

\$12

pistachio, chili apricot jam

BURRATA

\$15

confit tomatoes, basil pesto,
roasted garlic, aged balsamic

SPECIALTIES

CHICKEN PARMESAN

\$26

house-made rigatoni, alfredo, marinara

VEAL MARSALA

\$39 Gluten-free Options available

sautéed mushrooms, prosciutto, fried sage, Tuscan potatoes

CHICKEN MILANESE

\$22

pan-fried, arugula, fennel, red onion, Parmigiano Reggiano, EVOO

SALMON*

\$32 Gluten-free Options available

toasted garlic broccoli rabe, roasted fingerling potatoes, red chili pesto

EGGPLANT PARMESAN

\$24

provolone, ricotta, marinara sauce, garlic spaghetti

GRILLED SWORDFISH

\$39 Gluten-free Options available

lemon caper gremolata, arugula, roasted potatoes, artichokes

LASAGNA

\$24

braised beef and sausage Bolognese, ricotta, red sauce

FEATURES

MONDAY: LOBSTER RAVIOLI for \$31

TUESDAY: CHICKEN GIARDINIERA for \$26

WEDNESDAY: PASTA NORMA for \$21

THURSDAY: CHICKEN MARSALA for \$25

FRIDAY: SHRIMP SCAMPI for \$26

SATURDAY: STEAK & SHRIMP for \$59

SUNDAY: MAFALDA & MEATBALL for \$23

WOOD GRILLED STEAKS

PROUDLY SERVING USDA PRIME BEEF*

Gluten-free Options available

served with roasted garlic butter & your choice of side

6 OZ FILET MIGNON

\$54

8 OZ FILET MIGNON

\$62

12 OZ NEW YORK STRIP

\$60

14 OZ DELMONICO RIBEYE

\$68

SIDES

FINGERLING POTATOES

\$6 Gluten-free Options available

SPAGHETTI

red, white, or garlic evoo

\$6

ESCAROLE & BROCCOLI RABE

\$7 Gluten-free Options available

MUSHROOMS & ONIONS

\$12 Gluten-free Options available

PIZZA

Gluten-free Options available

all pizzas are 14"

PEPPERONI

\$23

house tomato sauce, cherry peppers, Stracciatella

MARGHERITA

\$22

heirloom tomatoes, toasted garlic, mozzarella, EVOO

PORCINI & TRUFFLE

\$26

whipped ricotta, taleggio, fresh herbs

FIVE CHEESE

\$21

mozzarella, Asiago, provolone, Pecorino Romano, robiola

ALLA VODKA

\$22

tomato cream, mushrooms, cipollini onions, crispy prosciutto

SAUSAGE

\$20

Italian sausage, roasted fennel, pecorino

VEGETABLE

\$19

tomato pesto, garlic broccolini, mushrooms, provolone

SICILIAN

\$24

Soppressata, pancetta, Italian sausage, peppadew peppers, Asiago

CHILI ROSSA

\$19

ricotta, rossa sauce, Calabrian hot honey

GIARDINIERA

\$20

sausage, pickled vegetables, pepperoni crumble, house tomato sauce

PROSCIUTTO

\$26

caramelized cipollini, gorgonzola dolce, arugula, apricot marmalade

TOPPINGS

Prosciutto \$7 Sausage \$4 Pepperoni \$4 White Anchovies \$6 Pancetta \$5 | Calabrian hot honey \$2

PASTA

LONG PASTA

Gluten-free Options available

BUCATINI & CLAMS

\$29

pancetta, onion, red chili butter, lemon jus, oreganata crumbs

CACIO E PEPE

\$19

mafalda, tri peppercorn, Pecorino Romano

VEAL PAPPARDELLE

\$31

braised veal, mushrooms, chianti reduction, whipped ricotta

SPAGHETTI & MEATBALL

\$24

marinara, toasted garlic, basil, Parmigiano Reggiano

PESTO SHRIMP

\$25

mafalda, pesto cream, Parmigiano Reggiano

STUFFED PASTA

BRAISED LAMB GNUDI

\$27

porcini mushroom cream, citrus dressed arugula

GOAT CHEESE RAVIOLI

\$24

garlic, lemon, grilled artichoke, broccolini, Pecorino, pistachio

BUTTERNUT SQUASH TORTELLINI

\$25

sage, toasted garlic jus, hazelnuts, Parmigiano Reggiano, lemon oil

SHORT PASTA

Gluten-free Options available

RIGATONI BOLOGNESE

\$26

Italian sausage, braised beef and tomato ragu, basil, burrata

SPICY RADIATORI

\$22

pancetta, roasted Fresno chilis, tomato, Pecorino Romano

CARBONARA

\$25

cresti pasta, pancetta, onion, Pecorino Romano, cream

FUSILLI ALLA VODKA

\$22

San Marzano cream, Calabrian chili, mushrooms, crispy prosciutto

LUNCH

ANTIPASTI

BURRATA

\$15 Gluten-free Options available

confit tomatoes, basil pesto, roasted garlic, aged balsamic

FRITTO MISTO

\$22

calamari, shrimp, artichokes, asparagus, lemon garlic aioli, marinara

SHRIMP OREGANATA

\$19 Gluten-free Options available

confit tomatoes, lemon, herb breadcrumbs

MUSSELS

\$21

white wine garlic sauce, confit tomatoes

FAMOUS BRAISED VEAL MEATBALL

the 8th wonder of the world

\$14

marinara, Parmigiano Reggiano

BEEF CARPACCIO

\$23 Gluten-free Options available

truffle emulsion, shaved cremini, toasted walnuts, EVOO

PROSCIUTTO DI PARMA & CHEESE

\$23 Gluten-free Options available

Taleggio, gorgonzola dolce, apricot marmalade, marinated olives

ARANCINI

\$14

four cheese fried risotto, marinara

BRUSCHETTA

\$16

whipped ricotta, prosciutto spread, Peperonata, aged balsamic

SOUP & SALADS

MINISTRONE

\$5 for cup \$9 for bowl

a nod to nonna

braised pork, orecchiette, kidney beans, Parmigiano Reggiano

TUSCAN TOMATO

\$5 for cup \$9 for bowl Gluten-free Options available

basil pesto, focaccia crumble

PEAR & GORGONZOLA

\$13 Gluten-free Options available

escarole, radicchio, pistachios, poached pear vinaigrette

CAESAR

\$11 Gluten-free Options available

romaine, focaccia croutons, creamy lemon garlic dressing, Parmigiano Reggiano

ITALIAN SALAD

\$13 Gluten-free Options available

salami, pepperoni, olives, provolone, tomato, chickpeas, giardiniera, Pecorino Romano,
red wine vinaigrette

TOMATO PANZANELLA

\$14 Gluten-free Options available

arugula, mozzarella, toasted focaccia, balsamic vinaigrette

ADD TO ANY SALAD

Chicken Milanese \$8

Salmon* \$18 Gluten-free Options available

Prosciutto di Parma \$7 Gluten-free Options available

Grilled Chicken \$8 Gluten-free Options available

Shrimp \$12 Gluten-free Options available

SPECIALTIES

CHICKEN PARMESAN

\$20

house-made rigatoni, alfredo, marinara

CHICKEN MILANESE

\$18

pan-fried, arugula, fennel, red onion, Parmigiano Reggiano, EVOO

EGGPLANT PARMESAN

\$18

provolone, ricotta, marinara sauce, garlic spaghetti

STROMBOLI

\$17

soppressata, pepperoni, ricotta, Pecorino Romano, served with arugula salad

LASAGNA

\$21

braised beef and sausage Bolognese, ricotta, red sauce

SALMON*

\$26 Gluten-free Options available

toasted garlic broccoli rabe, roasted fingerling potatoes, red chili pesto

GRILLED SWORDFISH

\$31 Gluten-free Options available

lemon caper gremolata, arugula, roasted potatoes, artichokes

6 OZ. FILET MIGNON*

\$49 Gluten-free Options available

roasted potatoes, escarole, balsamic

PANINI

served with parmesan garlic fries, cup of soup, or a side Italian Salad

ITALIAN STACK

\$18

salami, pepperoni, cotto ham, mozzarella, sundried tomato pesto, red wine vinaigrette

BRAISED MEATBALL SUB

\$16

marinara, provolone, banana peppers, pesto

FOUR CHEESE

\$15

grilled, ricotta, fontina, mascarpone, robiola, chili apricot

CHEESEBURGER*

\$17

fontina, garlic aioli, lettuce, toasted bun

PIZZA

Gluten-free Options available
all pizzas are 10"
add a side caesar or italian salad \$6

PEPPERONI

\$15

house tomato sauce, cherry peppers, Stracciatella

MARGHERITA

\$14

heirloom tomatoes, toasted garlic, mozzarella, EVOO

PORCINI & TRUFFLE

\$17

whipped ricotta, taleggio, fresh herbs

FIVE CHEESE

\$14

mozzarella, Asiago, provolone, Pecorino Romano, robiola

ALLA VODKA

\$16

tomato cream, mushrooms, cipollini onions, crispy prosciutto

SAUSAGE

\$15

Italian sausage, roasted fennel, pecorino

VEGETABLE

\$14

tomato pesto, garlic broccolini, mushrooms, provolone

SICILIAN

\$15

Soppressata, pancetta, Italian sausage, peppadew peppers, Asiago

CHILI ROSSA

\$14

ricotta, rossa sauce, Calabrian hot honey

GIARDINIERA

\$15

sausage, pickled vegetables, pepperoni crumble, house tomato sauce

PROSCIUTTO

\$16

caramelized cipollini, gorgonzola dolce, arugula, apricot marmalade

TOPPINGS

Prosciutto \$7 Sausage \$4 Pepperoni \$4 White Anchovies \$6 Pancetta \$5 | Calabrian hot honey \$2

FEATURES

MONDAY: LOBSTER RAVIOLI \$26
TUESDAY: CHICKEN GIARDINIERA \$19
WEDNESDAY: PASTA NORMA \$19
THURSDAY: CHICKEN MARSALA \$20
FRIDAY: SHRIMP SCAMPI \$21
SATURDAY: CALZONE \$17
SUNDAY: SUNDAY SALAD \$21

PASTA

LONG PASTA

Gluten-free Options available

BUCATINI & CLAMS

\$23

pancetta, onion, red chili butter, lemon jus, oreganata crumbs

CACIO E PEPE

\$17

mafalda, tri peppercorn, Pecorino Romano

VEAL PAPPARDELLE

\$25

braised veal, mushrooms, chianti reduction, whipped ricotta

SPAGHETTI & MEATBALL

\$19

marinara, toasted garlic, basil, Parmigiano Reggiano

PESTO SHRIMP

\$19

mafalda, pesto cream, Parmigiano Reggiano

STUFFED PASTA

BRAISED LAMB GNUDI

\$24

porcini mushroom cream, citrus dressed arugula

GOAT CHEESE RAVIOLI

\$21

garlic, lemon, grilled artichoke, broccolini, Pecorino, pistachio

BUTTERNUT SQUASH TORTELLINI

\$22

sage, toasted garlic jus, hazelnuts, Parmigiano Reggiano, lemon oil

SHORT PASTA

Gluten-free Options available

RIGATONI BOLOGNESE

\$22

Italian sausage, braised beef and tomato ragu, basil, burrata

SPICY RADIATORI

\$19

pancetta, roasted Fresno chilis, tomato, Pecorino Romano

CARBONARA

\$25

cresti pasta, pancetta, onion, Pecorino Romano, cream

FUSILLI ALLA VODKA

\$18

San Marzano cream, Calabrian chili, mushrooms, crispy prosciutto

DESSERT

TIRAMISU

\$11

mascarpone, espresso

marsala lady fingers

CHOCOLATE EVOO CAKE

\$11

mascarpone cream, orange zest

BRÛLÉED LEMON TART

\$10 Gluten-free Options available
blueberry sauce

SPUMONI SUNDAE

\$12
pistachio gelato, Disaronno
cherries, chocolate

LEMON SORBET

\$9 Gluten-free Options available
strawberry sauce, balsamic, pizzelle

GELATO

\$9 Gluten-free Options available
choice of
chocolate | pistachio | vanilla

ASSORTED ITALIAN COOKIES

\$7

AFFOGATO

CLASSIC

\$5
espresso & vanilla gelato

NOCINO

\$10

vanilla gelato, espresso & Watershed nocino

DESSERT COCKTAIL

ESPRESSO MARTINI

\$16

Ketel One, coffee liqueur,
vanilla foam

CAFFÈ SHAKERATO

\$8

tiramisu-infused espresso shaken with cream

AMARO

AMARO NONINO

\$10

MONTENEGRO

\$10

ANGOSTURA

\$9

DIGESTIF

FERNET-BRANCA

\$10

ROMANA SAMBUCA

\$9

NARDINI GRAPPA

\$10

CAFFÈ

ESPRESSO

single \$4.50 double \$6.50

CAPPUCCINO

\$5.50

LATTE

\$5.50

AMERICANO

\$5.00

CAFFÈ CARAMELLO

\$5.50

sweet cream, espresso, whipped cream

LATTE MACCHIATO

\$5.50

espresso, steamed milk, caramel swirl

NONNA'S CELLOS

we proudly serve our exclusive 'cellos created with Noble Cut Distillery

MEYER LEMON

\$12

MELON BASIL

\$12

MAKE IT A SPRITZ

\$14

Your choice of Noble Cut Cello, citrus, and bubbles

BEVERAGES

COCKTAILS

MI VALENTINI

\$13

Tito's, house made brine, stuffed Castelvetrano olives

LINDA EVANGELISTA

\$14

Il Tramonto amaretto, fresh citrus, cherry foam

TUSCAN LIMONATA

\$15

house limoncello, New Amsterdam vodka, Peroni, Angostura

TRUFFLE OLD FASHIONED

\$18

Buffalo Trace, black truffle honey, citrus essence, Luxardo
Curated with local Watershed Distillery's Bourbon | 19

BRIDGE PARK MANHATTAN

\$17

Old Forester, Noilly Prat vermouth, vanilla, Ay Chico bitters

AN ODE TO PEPE

\$14

pineapple-infused Wheatley vodka, Calabrian chili tincture

ESPRESSO MARTINI

\$16

Ketel One, coffee liqueur, vanilla foam

ITALIAN MARGARITA

\$15

Espolòn reposado, melon basil, agave, Italicus

ITALIAN MARGARITA

spicy with 21 Seeds Jalapeño & Cucumber tequila

\$16

ZERO PROOF

CAFFÈ SHAKERATO

\$8

tiramisu-infused espresso shaken with cream

AMARETTI SOUR

\$9

Lyre's Amaretti, fresh citrus, cherry foam

NOGRONI

\$10

Seedlip Grove, Lyre's Aperitif Rosso, citrus

AMALFI SPRITZ

\$9

Lyre's Italian Orange, grapefruit, bubbles

A'SICILIANA SPARKLING SODA

\$6

lemon or blood orange

DRAUGHTS

ITALO DISCO

\$8

Getaway Brewing Company

Dublin, OH

Italian-style pilsner

PERONI

\$8

Italy

pilsner

COLUMBUS BREWING COMPANY IPA

\$9

Columbus, OH

IPA

NORTH HIGH HONEY WHEAT

\$8

Columbus, OH

lager

ROTATING SELECTION

\$8

SPRITZ

CURATED WITH CINZANO PROSECCO

APEROL

\$14

The classic, but with a twist

MEYER LEMON

\$14

Noble Cut Lemoncello, Angostura

MELON BASIL

\$14

Noble Cut Melon Basil Cello, lime

HUGO

\$13

St-Germain, mint

HAPPY HOUR

3– 6 P.M. MONDAY – FRIDAY

HALF OFF

Cocktails, Select 6 oz Wines, Antipasti, Mozzarella Bar, 10" Pizza

WINE LIST

WINE BY THE GLASS

SPARKLING

PROSECCO

La Gioiosa, Veneto

6 oz. For \$12 | Bottle for \$48

BRUT ROSÉ

Spumante, Scarpetta, "Timido," Italy, NV

6 oz. for \$14 | Bottle for \$56

BRUT

Piper Sonoma, "Select Cuvée," Sonoma County, California, NV

6 oz. for \$13 | Bottle for \$52

WHITE WINE

PINOT GRIGIO

Masi, "Masianco," Delle Venezie, Italy

6 oz. for \$12 | 9 oz. for \$18 | Bottle for \$48

SAUVIGNON BLANC

Emmolo, Napa Valley, California

6 oz. for \$14 | 9 oz. for \$21 | Bottle for \$56

ROSÉ

Aix, Coteaux d'Aix en Provence, Provence, France

6 oz. for \$15 | 9 oz. for \$22 | Bottle for \$60

SANCERRE

Domaine Daniel Reverdy, Loire Valley, France

6 oz. for \$22 | 9 oz. for \$33 | Bottle for \$88

SAUVIGNON BLANC

Wairau River, Marlborough, New Zealand

6 oz. for \$14 | 9 oz. for \$24 | Bottle for \$56

CHARDONNAY

Trefethen, Oak Knoll District, Napa Valley, California

6 oz. for \$15 | 9 oz. for \$22 | Bottle for \$60

CHARDONNAY

Feudo Principi di Butera, Sicily, Italy

6 oz. for \$12 | 9 oz. for \$18 | Bottle for \$48

RED WINE

PINOT NOIR

Cantina Tramin, Alto Adige, Italy

6 oz. for \$14 | 9 oz. for \$21 | Bottle for \$56

CHIANTI

Da Vinci, Tuscany, Italy

6 oz. for \$12 | 9 oz. for \$18 | Bottle for \$48

VALPOLICELLA CLASSICO

Tedeschi, "Lucchine," Veneto, Italy
6 oz. for \$12 | 9 oz. for \$18 | Bottle for \$48

CHIANTI CLASSICO

Rocca delle Macie, "Famiglia Zingarelli," Riserva, Tuscany, Italy
6 oz. for \$19 | 9 oz. for \$28 | Bottle for \$76

MALBEC

Luigi Bosca, Mendoza, Argentina
6 oz. for \$14 | 9 oz. for \$21 | Bottle for \$56

CABERNET SAUVIGNON

Francis Ford Coppola, "Director's Cut," Alexander Valley, California
6 oz. for \$16 | 9 oz. for \$24 | Bottle for \$64

CABERNET SAUVIGNON

Quilt, Napa Valley, California
6 oz. for \$20 | 9 oz. for \$30 | Bottle for \$80

WINE BY THE BOTTLE

SPARKLING

PROSECCO

Riondo, "Giuliana," Veneto, Italy
Bottle for \$60

CHAMPAGNE

Moët & Chandon, Brut, "Impérial," France, NV
Bottle for \$112

BRUT

Franciacorta Ca' Del Bosco, Lombardy, Italy
Bottle for \$90

MOSCATO D'ASTI

Ceretto, "I Vignaioli di S. Stefano," Piedmont, Italy
Bottle for \$43

SELECTED WHITES

RIESLING

Max Ferd. Richter, "Estate," Mosel, Germany
Bottle for \$40

SAUVIGNON BLANC

Stoneleigh, Marlborough, New Zealand
Bottle for \$62

SAUVIGNON BLANC

Chalk Hill, Chalk Hill, California
Bottle for \$45

CHARDONNAY

Celani Family Vineyards, "Legal Pad," by Cameron Mitchell, Napa Valley, California

Bottle for \$64

CHARDONNAY

Flowers, Sonoma Coast, California

Bottle for \$80

ITALIAN WHITES

PINOT GRIGIO

Santa Margherita, Alto Adige, Italy

Bottle for \$60

FIANO/GRECO

Vigneti del Vulture, "Pipoli," Basilicata, Italy

Bottle for \$45

GRECO DI TUFO

Feudi di San Gregorio, Campania, Italy

Bottle for \$52

VERMENTINO

Sella & Mosca, di Gallura, "Monteoro", Superiore, Sardinia, Italy

Bottle for \$40

CHARDONNAY

Scarpetta, Friuli Colli Orientali, Friuli, Italy

Bottle for \$52

ITALIAN REDS

BARBARESCO

Michele Chiarlo, "Reyna," Piedmont, Italy

Bottle for \$120

MONTEPULCIANO D'ABRUZZO

Zonin, Abruzzi, Italy

Bottle for \$40

BARBERA D'ASTI

Damilano, Piedmont, Italy

Bottle for \$49

DOLCETTO D'ALBA

Bruno Giacosa, Piedmont, Italy

Bottle for \$72

BARBERA D'ASTI

Vietti, "Tre Vigne," Piedmont, Italy

Bottle for \$56

CHIANTI CLASSICO

Ruffino, "Ducale Tan Label," Riserva, Tuscany, Italy

Bottle for \$56

ETNA ROSSO

Tornatore, Sicily, Italy

Bottle for \$67

NEBBIOLO D'ALBA

Daniele Conterno, Piedmont, Italy

Bottle for \$96

ROSSO

Masi, "Campofiorin," Verona, Veneto, Italy

Bottle for \$50

BRUNELLO DI MONTALCINO

Castello Banfi, Tuscany, Italy

Bottle for \$183

VINO NOBILE DI MONTEPULCIANO

Torcalvano, Tuscany, Italy

Bottle for \$80

BAROLO

Vietti, "Castiglione," Piedmont, Italy

Bottle for \$140

TOSCANA

Arcanum, "Il Fauno," Tuscany, Italy

Bottle for \$89

TOSCANA

Luce della Vite, "Lucente," Tuscany, Italy

Bottle for \$72

BRUNELLO DI MONTALCINO

Il Poggione, Tuscany, Italy

Bottle for \$220

AMARONE DELLA VALPOLICELLA

Tedeschi, "Marne 180," Veneto, Italy

Bottle for \$145

SELECTED REDS

PINOT NOIR

Rex Hill, Willamette Valley, Oregon

Bottle for \$90

PINOT NOIR

Siduri, Russian River Valley, California

Bottle for \$85

MERLOT

Oberon, Napa Valley, California

Bottle for \$64

PINOT NOIR

Belle Glos, "Dairyman," Russian River Valley, California
Bottle for \$105

MALBEC

Bodega Catena Zapata, Mendoza, Argentina
Bottle for \$49

PETITE SIRAH

Stags' Leap Winery, Napa Valley, California
Bottle for \$96

CABERNET & BIG REDS

CABERNET SAUVIGNON

Joel Gott, "815," California
Bottle for \$62

CABERNET SAUVIGNON

The Fableist, "373," Paso Robles, California
Bottle for \$45

CABERNET SAUVIGNON

Faust, Napa Valley, California
Bottle for \$123

CABERNET SAUVIGNON

Hess Collection, "Allomi," Napa Valley, California

Bottle for \$89

RED

Orin Swift, "Eight Years in the Desert," California

Bottle for \$100

AMARONE DELLA VALPOLICELLA CLASSICO

Zenato, Veneto, Italy

Bottle for \$168

CABERNET SAUVIGNON

Caymus Vineyards, Napa Valley, California

Bottle for \$155

RED

Orin Swift, "Papillon," Napa Valley, California

Bottle for \$140

RED

Orin Swift, "Abstract," California

Bottle for \$90

CABERNET SAUVIGNON

Far Niente, Napa Valley, California

Bottle for \$210

VIA VALENTINA

A curated selection from Marchesi di Barolo

MOSCATO ZAGARA

Piedmont, Italy

6 oz. for \$15 | 9 oz. For \$23 | Bottle for \$60

GAVI

Piedmont, Italy

6 oz. for \$16 | 9 oz. for \$24 | Bottle for \$64

BARBERA DEL MONFERRATO

“Maraia,” Piedmont, Italy

6 oz. for \$14 | 9 oz. for \$19 | Bottle for \$56

BARBERA D’ALBA

“Ruvei,” Piedmont, Italy

6 oz. for \$16 | 9 oz. for \$24 | Bottle for \$64

DOLCETTO

“Madonna del Doto,” Piedmont, Italy

6 oz. for \$18 | 9 oz. for \$27 | Bottle for \$72

BARBARESCO

Piedmont, Italy

Bottle for \$120

BAROLO

Piedmont, Italy

Bottle for \$130