

Week of March 3, 2010

2008 Attems Pinot Grigio

Friuli Venezia Giulia
100% Pinot Grigio

PAIRED WITH: Roasted Chicken Stuffed w-Prosciutto & Leeks, Red Pepper Coulis



2005 Caparzo Rosso di Montalcino

Montalcino
100% Sangiovese

PAIRED WITH: Veal & Porcini Mushroom Baci, Sweet Peas, Sun Dried Tomatoes, Spicy Tomato and Vodka Cream Sauce



2007 Castello Romitorio

Morrelino di Scansano, Tuscany
95% Sangiovese, 15% Cabernet Sauvignon

PAIRED WITH: Mini Grilled Soppresatta Pizza with Asiago Cheese

Week of March 10, 2010

2007 Brancaia Tre

Tuscany
80% Sangiovese, 10% Merlot, 10% Cabernet Sauvignon

PAIRED WITH: Duck Ravioli with Mushrooms, Marsala Cream Sauce



2007 Colomé Estate Malbec

Calchaqui Valley, Argentina
85% Malbec, 8% Tannat, 5% Cabernet Sauvignon, 2% Syrah

PAIRED WITH: Chicken Cacciatore with Saffron Risotto



2006 Brancaia Chianti Classico

Tuscany
85% Sangiovese, 15% Merlot

PAIRED WITH: Braised Lamb Shank, Herbed Puffed Pastry, Diced Vegetables

\$18 per flight * \$9 per glass * \$6 per tapas * \$12 per wine/tapas pairing

Week of March 17, 2010

2007 Degli Azzoni Grechetto

Marche
100% Grechetto

PAIRED WITH: Warm Olive Oil Poached Shrimp, Orange Supreme Salad



2006 Dante Rivetti "Mara" Barbera d'Alba

Piedmont
100% Barbera

PAIRED WITH: Braised Beef Risotto, Sun Dried Tomatoes, Arugula, Fontina Cheese



2007 Tenuta Dell Ornellaia Le Volt

Tuscany
51% Sangiovese, 34% Merlot, 15% Cabernet Sauvignon

PAIRED WITH: Veal Parmigiana, Grilled Romaine Lettuce, Balsamic Vinegar

Week of March 24, 2010

2008 San Quirico Vernaccia

San Gimignano, Tuscany
100% Vernaccia

PAIRED WITH: Baby Shrimp Ravioli, Roasted Peppers, Basil-Pistachio Cream



Sant'Antonia Valpolicella Superiore Ripasso "Monti Garbi"

Veneto
70% Corvina, 20% Rondinella, 10% Croatina and Oseleta

PAIRED WITH: Duck and Mushroom Ragout with Pappardelle Pasta and Truffle Oil



2007 Frescobaldi Tenuta Di Castiglioni

Tuscany
50% Cabernet Sauvignon, 30% Merlot, 10% Cabernet Franc, 10% Sangiovese

PAIRED WITH: Roasted Berkshire Pork, Ricotta Gnocchi, Cherry-Laced Jus