



- APPETIZERS -



Milano's Old Fashioned

\$20
rye whiskey, amaro, demerara syrup, angostura bitters, orange peel, cherry

Dirty Job Martini



\$20
choice of gin or vodka, dry vermouth, olive juice, blue cheese olives



Clementine Negroni

\$20
gin, campari, vermouth, clementine liquor

Frozen Blood Orange Amaretto Sour



\$20
amaretto, salerno blood orange liq, lemon juice

CALAMARI FRITTA \$20.95
crispy fried calamari rings with our signature sauces


ITALIAN FRIED CLASSICS \$17.95
fried mozzarella sticks and cheese ravioli with marinara

EGGPLANT ROLATINI \$17.95
eggplant rolls stuffed with ricotta, topped with mozzarella in marinara

MAMAS MEATBALLS \$18.95
4 beef meatballs baked in a zesty marinara sauce, melted mozzarella

MUSSELS \$18.95
steamed mediterranean mussels in garlic white wine or spicy tomato

SAUSAGE & PEPPERS \$18.95
grilled sweet italian sausage, garlic vinegar italian peppers

SCAMPI CALABRESE \$20.95
 5 grilled shrimp over lemon oregano *calabrese* sauce with garlic crostini

DEEP FRIED 4 CHEESE Famous! LASAGNA \$20
FUNGEDDABOUTIT
breaded and deep fried 4 cheese lasagna served with *spicy vodka sauce*

- SALADS -

MISTA \$12.95
lettuce mix, sliced tomato, mozzarella, olives, italian dressing

CAPRESE \$16.95
sliced tomato, fresh mozzarella, basil, spring mix, balsamic glaze & extra virgin olive oil

CAESAR \$12.95
romaine tossed with caesar dress croutons, parmigiano romano

ADD: Chicken or (2) Meatballs - 7.95
Shrimp (4) | 12.95 - Salmon (6oz) - 14.95

1/2 dz. Garlic Rolls with Marinara \$15

- PASTA -

TORTELLINI CARBONARA \$27.95
ricotta tortellini, mushrooms, peas prosciutto in *parmesan cream sauce*

PENNE SAUSAGE VODKA \$26.95
penne, italian sausage, laced with *vodka tomato-mascarpone sauce*

PAPPARDELLE BOLOGNESE \$27.95
pappardelle pasta served with homemade *ground beef ragu*

CHICKEN PESTO LINGUINE \$27.95
linguine, chicken, sun dried tomatoes, mushrooms, *basil pesto creamy sauce*

GNOCCHI GORGONZOLA \$26.95
gnocchi, sage, pancetta, pecans, mushrooms, *gorgonzolla cream*

FETTUCCINE ALFREDO \$26.95
fettuccine pasta served in rich *parmesan cream sauce*

NONNAS BEEF LASAGNA \$27.95
housemade beef & cheese lasagna, baked in *marinara*

STUFFED SHELLS \$26.95
four jumbo ricotta stuffed shells, baked in *vodka sauce*

EGGPLANT ROLATINI \$25.95
ricotta stuffed breaded eggplant, baked, side spaghetti in *marinara*

RAVIOLI GENOVESE \$25.95
cheese ravioli, garlic artichokes, genovese *basil pesto sauce*

- SEAFOOD PASTA -

Must Try!
GIOPPINO \$34.95
linguine with calamari, clams, shrimp, mussels, scallops & cod, *spicy lobster base tomato sauce*

LOBSTER RAVIOLI \$29.95
five jumbo lobster stuffed raviolis, with onion, mushroom, in *champagne pink sauce*

LINGUINE FRA DIAVOLO \$29.95
linguine pasta, five (5) shrimp, spicy *san marzano sauce*, *calabrese*

LINGUINE CLAMS \$28.95
linguine, clams, garlic, scallions *white wine or spicy tomato*

- SIGNATURE | 20 -
SICILIAN MARGARITA
tequila, amaretto, frangelico, rosemary lemon tajin
THE GODFATHER
scotch, amaretto, angostura
LEMON SORBETINI
lemon vodka, lemoncello, sour, lemon sorbet foam
ESPRESSO MARTINI
espresso vodka, coffee liquor, cold brew, coffee foam
LEMONCELLO SPRITZ
lemoncello, elderflower liquor, prosecco, tonic water
APEROL SPRITZ
aperol, prosecco, seltzer, orange



20% service charge will be applied to parties of 6 and parties of 4 w/ich checks are greater than \$200 - \$5 charge for splitting dishes
Payment is due at time of service and CREDIT CARD REQUIRE A CHIP
our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat.



- STEAKS -

all steaks are served with our signature spaghetti truffle vodka sauce

FILLETTO TOSCANO \$49.95 *Chefs Choice!*
espresso rubbed 8oz center cut Filet Mignon, grilled and served over brandy mushrooms sauce

 **RIBEYE DELMONICO \$55.95** 
 22-24oz boneless RibEye, grilled and served over cognac peppercorn sauce

NEW YORK STRIP \$49.95
 16oz New York Strip grilled & finished with mushrooms, scallions in cognac peppercorn sauce

KANSAS CITY STRIP \$49.95
 16oz Kansas City Strip, grilled, topped with blue cheese, served in mushrooms brandy sauce

BISTECCHA alla FIORENTINA \$59.95 *Signature!*
 28oz porterhouse, 7 spice seasoned and grilled "till perfection, garlic spinach, double cooked tuscan potato wedges, *lemon oregano sauce*

- FISH -


SALMON PORTOFINO \$34.95
 pistachio crusted salmon, fresh baby spinach, tomatoes, onion, drizzled with *citrus texas honey*

LEMON SOLE \$29.95
 parmesan crusted sole, with capers in *lemon butter white wine sauce*, served over garlic spinach

- OUR FAMOUS -

Giuliano Style!
VEAL CHOP VALDOSTANA \$49.95
 16oz veal chop, breaded, panfried & oven finished, topped with smoked parma ham and fontinella cheese, tuscan potatoe wedges in *lemon oregano sauce*

Sinatra's Way!
VEAL CHOP PARM \$49.95
 16oz veal chop, breaded, panfried & oven finished, topped melted parm cheese and sliced pepperoni finished in *signature vodka sauce*

PORK CHOP CALABRESE \$39.95
 two 8oz Pork Chops, grilled and served with potatoe wedges, in  *calabrese peppers lemon oregano sauce*

Delicious!
OSSO BUGO \$37.95
 veal shank, overnite braised in *barolo reduction*, over tuscan spiced mashed potatoes

- OLD SCHOOL ITALIAN -

Best in Town!
CHICKEN PARM \$32.95
 breaded and pan fried, covered with melted parmigiano, baked in *marinara sauce*

VEAL DI NAPOLI \$34.95 
 breaded and pan fried, layered with eggplant & melted parm served in *spicy vodka sauce*

CHICKEN MARSALA \$32.95
 pan seared with mushrooms and served in rich *mushrooms marsala sauce*

CHICKEN OPICATTA \$32.95
 pan seared with capers and served in zesty *lemon garlic white wine sauce*

- RISOTTO -

SHRIMP PESTO \$29.95 
 italian rice dish with sun dried tomatoes, mushrooms, 5 shrimp, served in *basil pesto sauce*

Must Try!
NONNA'S FAMOUS \$27.95
 iltalian rice with mushrooms, onions, sliced italian sausage in *peppercorn cognac sauce*



*Elegant
 Reds & Whites
 by the Glass*

*Bold Reds
 by the
 Bottles*



*Red
 Sangria*

\$12

REDS by GLASS

- GAETANO Chianti - \$14-\$70
- LA FINCA. Malbec \$14-\$70
- SILVER GT. Cabernet \$14-70
- TNT. Pinot Noir - \$14 - \$70

WHITES by GLASS

- ANTERRA. Pinot Grigio - \$12-60
- LA TERRE. Chardonnay \$12-60
- BERINGER. Sauv. Blanc \$12-60
- MONDAVI. Moscato - \$12-\$60
- UNAR HARVEST. Riesling-\$12-\$6

- BEER ON TAP -

- PERONI ITALIAN LAGER 9
- BROOKLYN LAGER 9
- GOOS ISLAND IPA 9
- BLACK BUTTE PORTER 9
- KARBACH WHEAT ALE 9

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- RED WINES \$75 -

- Querceto. Chianti. Tuscany** - delicious, exotic spice, white pepper, mid-bodied
CLASSIC TUSCAN WINE FOR EVERY OCCASION
- Bricco Magno. Nebbiolo. Piedemonte** - mid-bodied, forest spice, menthol
NEIGHBORHOOD'S FAVORITE! PERFECT WITH HEARTY DISHES & RED MEATS.
- Browne Heritage. Cabernet Sauvignon. Oregon** - black pepper, marion barry
BOLD BOURDOUX STYLE FULL BODY CABERNET FROM COLUMBIA VALLEY. GREAT WINE
- Four Graces. Pinot Noir. Oregon** - elegant, pomegranate, moderate tannis
HIGHLY RECOMMENDED-94 PTS AND RATED #29 BY WINE SPECTATOR TOP 100 WINES
- Cantodoro. Nero D'Avola. Sicily, Italy** - smoothe, all spice, kola
SICILIAN STAPLE! HIGHLY RECOMMENDED WITH OUR SIGNATURE VEAL CHOP PARM
- Casa Madero. Cabernet Sauvignon. Mexico** rich, full-bodied, dark chocolate
OUTSTANDING WINE FROM THE OLDEST WINERY IN THE AMERICAS. HIGHLY RECOMMENDED

- RED WINES \$80 -

- Castello Sonnino. Chianti Reserva. Tuscany** - fine, elegant, wild berries
TRUE TUSCAN "UNDERDOG"! RECOMMENDED WITH OUR SIGNATURE "BISTECCA LA FIORENTINA"
- Pio Cesare. Barbera D'Alba. Piedemonte** - spicy ripe fruits, toasted tobacco
BEAUTIFUL FULL BODIED BARBERA FROM THE ITALIAN COWBOY REGION
- Cecilia Baretta. Valpolicella Ripasso. Veneto** - balanced, maraschino jam, vanilla
VERY NICE YOUNG MEDIUM BODIY WINE, GREAT WITH RED SAUCE DISHES
- Mongrana. Super Tuscan. Tuscany** - chocolate, hints of walnut, medium-bodied
"THE STEAK" WINE! PERFECT PAIR WITH OUR FILET MIGNON.
- Joseph Carr. Cabernet Sauvignon. Nappa. CA** - ripe black plum, violet, hazelnut
CALIFORNIAN STAPLE, MEIUM-FULL BODY, GREAT WITH KANSAS STRIP
- Bear Flag. Cabernet Sauvignon. Sonoma. CA** - bold, black raspberry jam, cloves
DIG DEEPER! AWESOME "TRAILBLAZER" WINE... 93 POINTS.

\$20

Milano's Old Fashioned

rye, whiskey, amaro, demerara syrup, angostura bitters, orange peel, cherry

Dirty Job Martini

\$20

choice of gin or vodka, dry vermouth, olive juice, blue cheese olives

\$20

Clementine Negroni

gin, campari, vermouth, clementine liquor

Frozen Blood Orange Amaretto Sour

\$20

amaretto, salerno blood orange liq, lemon juice

- SOMETHING SPECIAL \$85 -

- Petra Potenti. 100% Cabernet Super Tuscan** - full-body, elegant, cherry
PORK, MEAT SAUCE, BEEF...THE REAL DEAL
- Rnieri. Rosso Di Montalcino. Tuscany** - smooth, velvety, spicy fruit
TUSCAN CLASSIC! GREAT FOR ROASTED MEATS AND CREAMY PASTAS
- Cecilia. Amarone dela Valpolicella. Veneto** - full-bod, velvety, spicy fruit
MILANS FAVORITE! 15 % vol. GREAT TO BE ENJOYED WITH OLD FRIENDS.
- Perla Terra. Barolo. Piedemonte** - big red fruits, great finish
THE "ITALIAN KING" OF THE WINES, 18 MONTHS AGED IN WOOD
- Juggernaut. Cabernet Sauvignon. CA** - full-bodied, french oak, black fruit
DELICIOUS, DRY, BOLD & SMOOTH. 14.5% ALC
- Justin. Cabernet Sauvignon. Paso Robles. CA** - full-bodied, french oak, nuts
EXEPTIONAL BORDEAUX STYLED CABERNET. VANILLA, CINNAMON, OAK, LEATHER. 15%ALC

- WHITE WINE -

- Dalila. Grillo-Viogner. Sicily** - elegant, rich, tropical fruits **60**
- Pieropan. Soave Classico. Veneto** - elegant, elderberry, apple **62**
- Chalk Hill. Chardonnay. Sonoma. CA** - bold, oaky, green apple **69**
- Maso Canali. Pinot Grigio. Trentino** - elegant, floral, lemon & apple **64**

- SIGNATURE | 20-**
- SICILIAN MARGARITA**
tequila, amaretto, frangelico, rosemary lemon tajin
 - THE GODFATHER**
scotch, amaretto, angostura
 - LEMON SORBETINI**
lemon vodka, lemoncello, sour, lemon sorbet foam
 - ESPRESSO MARTINI**
espresso vodka, coffee liquor, cold brew, coffee foam
 - LEMONCELLO SPRITZ**
lemoncello, elderflower liquor, proseco, tonic water
 - APEROL SPRITZ**
aperol, prosecco, seltzer, orange

-DIGESTIVOS \$16-

- LIMONCELLO
- AMARO
- SAMBUCA
- GRAPPA

-LIQUERS \$16-

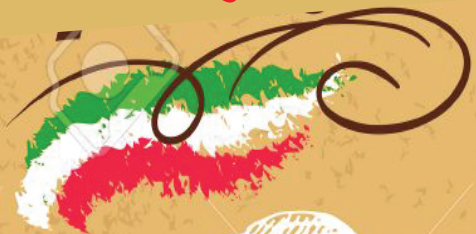
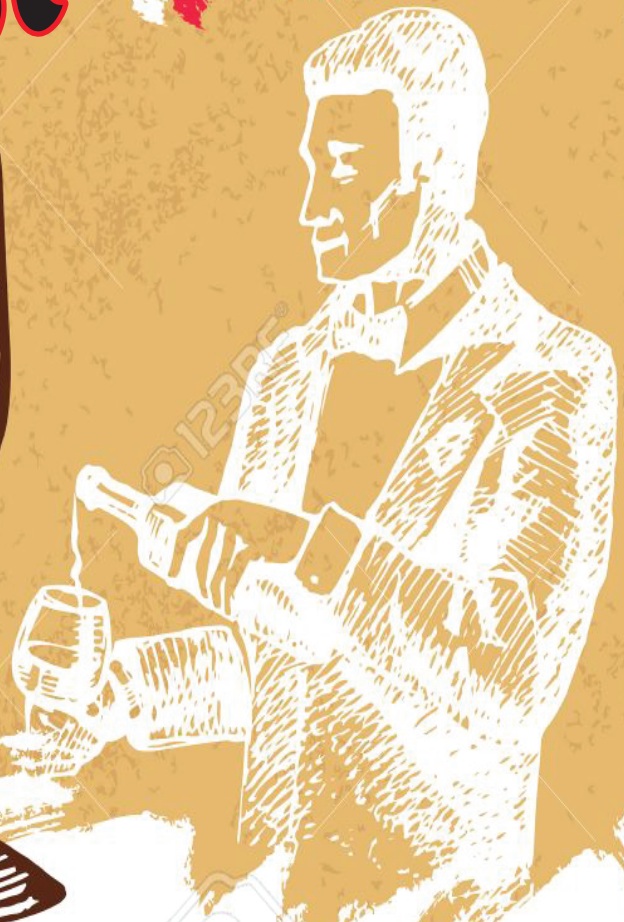
- GRAND MARNIER
- FRANGELICO
- AMARETTO
- B & B

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Ravenna

trattoria

**Wine & Cocktails
List**





 *House*
\$10 *Reds & Whites*
by the Glass

House Red
& White
by the **\$50**
Bottle



 *Red*
\$10 *Sangria*

-APERATIVO \$12-
GARIBALDI
campari, orange juice
AMERICANO
campari, red vermouth, seltzer

-BEER ON TAP-
PERONI ITALIAN LAGER 6
BROOKLYN LAGER 6
GOOS ISLAND IPA 6
BLACK BUTTE PORTER 6
KARBACH WHEAT ALE 6

-LIQUERS \$12-
GRAND MARNIER
FRANGELICO
AMARETTO
B & B
TIRAMISU CREAM

-DIGESTIVOS \$12-
LIMONCELLO
ORANCELLO
AMARO
SAMBUCA
GRAPPA

-REDS by the GLASS-

RUFFINO. Chianti Classico. Tuscany med-bodied, dry **15 - 70**
CK MONDAVI. Cabernet Sauvignon. CA medium, cherry, **12 - 60**
LA FINCA. Malbec. Argentina full bodied, chocolate, berry **14 - 65**
TNT. Pinot Noir. CA light body, strawberry, forest spices **12 - 60**

-WHITES by the GLASS-

ANTERRA. Pinot Grigio. Veneto med-bodied, citrus, dry **12 - 60**
LA TERRE. Chardonnay. CA medium bodied, oak, apple **12 - 60**
BERINGER. Sauvignon Blanc. C tequila barrel aged **12 - 60**
CK MONDAVI. Moscato. CA sweet white wine **12 - 60**
LUNAR GARVEST. Riesling. CA medium bodied, sweet, peach **12 - 60**

- RED WINES \$65 -

QUERGETTO. Chianti. Tuscany - delicious, exotic spice, white pepper
 CLASSIC MEDIUM BODIED TUSCAN WINE FOR EVERY OCCASION
BRICCO MAGNO. Nebbiolo. Piedemonte medium, forest spice, menthol
 NEIGHBORHOOD'S FAVORITE! PERFECT WITH HEARTY DISHES & RED MEATS.
BROWNE HERITAGE. Cab.Sauv. Oregon- black pepper, marion barry
 BOLD BOURDOUX STYLE FULL BODY CABERNET FROM COLUMBIA VALLEY. GREAT WINE
FOUR GRACES. Pinot Noir. Oregon elegant, pomegranate, moderate tannis
 HIGHLY RECOMMENDED-94 PTS AND RATED #29 BY WINE SPECTATOR TOP 100 WINES
CANTODORO. Nero D'Avola. Sicily, italy smooth, all spice, kola-nut
 SICILIAN STAPLE! HIGHLY RECOMMENDED WITH OUR SIGNATURE VEAL CHOP PARM
CASA MADERO. Cabernet Sauv. Mexico rich, full-bodied, dark chocolate
 OUTSTANDING WINE FROM THE OLDEST WINERY IN THE AMERICAS. HIGHLY RECOMMENDED

- RED WINES \$75 -

CASTELLO Sonnino. Chianti Reserva. Tuscany-fine, elegant, wild berries
 TRUE TUSCAN "UNDERDOG"! RECOMMENDED WITH OUR SIGNATURE "BISTECCA LA FIORENTINA"
PIO CESARE. Barbera D'Alba. Piedemonte spicy fruits, toasted tobacco
 BEAUTIFUL FULL BODIED BARBERA FROM THE ITALIAN COWBOY REGION
SPARMAN-HOLLER. Cabernet Sauv. CA-espresso herbes de Provence
 "AMONG TOP 3% PF ALL WINES IN THE WORLD-94 POINTS BY WINE SPECTATOR".
LE RAGOSE. Valpolicella. Veneto - balanced, maraschino jam, vanilla
 VERY NICE YOUNG MEDIUM BODIY WINE, GREAT WITH RED SAUCE DISHES
BIRILO. Super Tuscan. Tuscany - chocolate, walnut, medium-bodied
 "THE STEAK" WINE! PERFECT PAIR WITH OUR FILET MIGNON.
JOSEPH CARR. Cabernet Sauv. Nappa- black plum, violet, hazelnut
 CALIFORNIAN STAPLE, MEIUM-FULL BODY, GREAT WITH KANSAS STRIP
FINCA "EL ORIGEN" Gran Reserva. Malbec. Argentina cherries, figs
 ARGENTINIAN CLASSIC "CHURRASCO" full-BODIED WINE, GREAT WITH KANSAS STRIP
BEAR FLAG. Cabernet Sauv. Sonoma- black raspberry jam, cloves
 DIG DEEPER! AWESOME "TRAILBLAZER" WINE... 93 POINTS.

- SOMETHING SPECIAL -

PETRA POTENTI. 100% Cabernet Super Tuscan- elegant, black cherry **85**
 PORK, MEAT SAUCE, BEEF...THE REAL DEAL. FULL BODIED
IL PIOGGIONE. Rosso Di Montalcino. Tuscany- smooth, velvety, **77**
 TUSCAN CLASSIC! GREAT FOR ROASTED MEATS AND CREAMY PASTAS
CASAFORTE. Amarone Valpolicella. Veneto- full-bod, spicy fruit **88**
 MILANS FAVORITE! 15 % vol. GREAT TO BE ENJOYED WITH OLD FRIENDS.
ROCCHIE Costamagna. Barolo. Piedemonte red fruits, great finish **82**
 THE "ITALIAN KING" OF THE WINES, 18 MONTHS AGED IN WOOD
JUGGERNAUT. Cabernet Sauvignon. CA french oak, black fruit **79**
 STEVEN'S FAVORITE! DELICIOUS, FULL BODIED, DRY, BOLD & SMOOTH. 14.5% ALC
JUSTIN. Cabernet Sauvignon. Paso Robles. CA french oak, nuts **85**
 EXEPTIONAL BORDEAUX STYLED CABERNET. VANILLA, CINNAMON, OAK, LEATHER. 15%ALC

- WHITE WINE -

DAULA. Grillo-Viogner. Sicily - elegant, rich, tropical fruits **60**
PIEROPAN. Soave Classico. Veneto elegant, elderberry, apple **62**
CHALK HILL. Chardonnay. Sonoma. CA bold, oaky, green apple **69**
MASO CANALI. Pinot Grigio. Trentino elegant, floral, lemon & apple **64**
SIMI. Chardonnay. Sonoma. CA - buttery, tropical, balanced **66**

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Red Sangria

-SIGNATURE | 16-

DIRTY JOB

gin or vodka, olive juice, blue cheese stuffed olives

APEROL SPRITZ

aperol, prosecco, seltzer, orange

LEMON SORBETINI

lemon vodka, lemoncello, sour, lemon sorbet foam

ESPRESSO MARTINI

espresso vodka, coffee liquor, cold brew, coffee foam

MILANO'S OLD FASHION

rye, amaro, demerera, angustura, orange

CLEMENTINE NEGRONI

gin, campari, vermouth, clementine liquor

LEMONCELLO SPRITZ

lemoncello, elderflower liquor, prosecco, tonic water

FROZEN AMARETTO SOUR

amaretto, bourbon, sour

THE GODFATHER

scotch, amaretto, angustura

SICILIAN MARGARITA

tequila, amaretto, frangelico, rosemary lemon tajin

-BEER ON TAP-

PERONI ITALIAN LAGER 8

BROOKLYN LAGER 8

GOOS ISLAND IPA 8

BLACK BUTTE PORTER 8

KARBACH WHEAT ALE 8

-REDS by the GLASS-

- RUFFINO. Chianti Classico. Tuscany** med-bodied, dry | 5 - 70
- CK MONDAVI. Cabernet Sauvignon. CA** medium, cherry, | 2 - 60
- LA FINCA. Malbec. Argentina** full bodied, chocolate, berry | 4 - 65
- TNT. Pinot Noir. CA** light body, strawberry, forest spices | 2 - 60

-WHITES by the GLASS-

- ANTERRA. Pinot Grigio. Veneto** med-bodied, citrus, dry | 2 - 60
- LA TERRE. Chardonnay. CA** medium bodied, oak, apple | 2 - 60
- BERINGER. Sauvignon Blanc. C** tequila barrel aged | 2 - 60
- CK MONDAVI. Moscato. CA** sweet white wine | 2 - 60
- LUNAR GARVEST. Riesling. CA** medium bodied, sweet, peach | 2 - 60

- RED WINES \$65 -

- QUERCETTO. Chianti. Tuscany** - delicious, exotic spice, white pepper
CLASSIC MEDIUM BODIED TUSCAN WINE FOR EVERY OCCASION
- BRIGCO MAGNO. Nebbiolo. Piedemonte** medium, forest spice, menthol
NEIGHBORHOOD'S FAVORITE! PERFECT WITH HEARTY DISHES & RED MEATS.
- BROWNE HERITAGE. Cab.Sauv. Oregon**- black pepper, marion barry
BOLD BOURDOUX STYLE FULL BODY CABERNET FROM COLUMBIA VALLEY. GREAT WINE
- FOUR GRACES. Pinot Noir. Oregon** elegant, pomegranate, moderate tannis
HIGHLY RECOMMENDED-94 PTS AND RATED #29 BY WINE SPECTATOR TOP 100 WINES
- CANTODORO. Nero D'Avola. Sicily. italy** smooth, all spice, kola-nut
SICILIAN STAPLE! HIGHLY RECOMMENDED WITH OUR SIGNATURE VEAL CHOP PARM
- CASA MADERO. Cabernet Sauv. Mexico**rich, full-bodied, dark chocolate
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- PIO CESARE. Barbera D'Alba. Piedemonte** spicy fruits, toasted tobacco
BEAUTIFUL FULL BODIED BARBERA FROM THE ITALIAN COWBOY REGION
- SPARMAN-HOLLER. Cabernet Sauv. CA**-espresso herbes de Provence
"AMONG TOP 3% PF ALL WINES IN THE WORLD-94 POINTS BY WINE SPECTATOR "
- LE RAGOSE. Valpolicella. Veneto**- balanced, maraschino jam, vanilla
VERY NICE YOUNG MEDIUM BODIY WINE. GREAT WITH RED SAUCE DISHES
- BIRILO. Super Tuscan. Tuscany** - chocolate, walnut, medium-bodied
"THE STEAK" WINE! PERFECT PAIR WITH OUR FILET MIGNON.
- JOSEPH CARR. Cabernet Sauv. Nappa**- black plum, violet, hazelnut
CALIFORNIAN STAPLE. MEIUM-FULL BODY. GREAT WITH KANSAS STRIP
- FINCA "EL ORIGEN" Gran Reserva. Malbec. Argentina** cherries, figs
ARGENTINIAN CLASSIC "CHURRASCO" full-BODIED WINE, GREAT WITH KANSAS STRIP
- BEAR FLAG. Cabernet Sauv. Sonoma**- black raspberry jam, cloves
DIG DEEPER! AWESOME "TRAILBLAZER" WINE... 93 POINTS.

- SOMETHING SPECIAL -

- PETRA POTENTI. 100% Cabernet Super Tuscan**- elegant, black cherry 85
PORK, MEAT SAUCE, BEEF...THE REAL DEAL. FULL BODIED
- IL PIOGGIONE. Rosso Di Montalcino. Tuscany**- smooth, velvety, 77
TUSCAN CLASSIC! GREAT FOR ROASTED MEATS AND CREAMY PASTAS
- CASAFORTE. Amarone Valpolicella. Veneto**- full-bod, spicy fruit 88
MILANS FAVORITE! 15 % vol. GREAT TO BE ENJOYED WITH OLD FRIENDS.
- ROCCHE Costamagna. Barolo. Piedemonte** red fruits, great finish 82
THE "ITALIAN KING" OF THE WINES, 18 MONTHS AGED IN WOOD
- JUGGERNAUT. Cabernet Sauvignon. CA** french oak, black fruit 79
STEVEN'S FAVORITE! DELICIOUS, FULL BODIED, DRY, BOLD & SMOOTH. 14.5% ALC
- JUSTIN. Cabernet Sauvignon. Paso Robles. CA** french oak, nuts 85
EXEPTIONAL BORDEAUX STYLED CABERNET. VANILLA, CINNAMON, OAK, LEATHER. 15%ALC

- WHITE WINE -

- DALLA. Grillo-Viogner. Sicily** - elegant, rich, tropical fruits 60
- PIEROPAN. Soave Classico. Veneto** elegant, elderberry, apple 62
- CHALK HILL. Chardonnay. Sonoma. CA** bold, oaky, green apple 69
- MASO CANALI. Pinot Grigio. Trentino** elegant, floral, lemon & apple 64
- SIMI. Chardonnay. Sonoma. CA** - buttery, tropical, balanced 66

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