

# paesano

restaurant - wine bar

## Red Wine:

	glass	bottle
<b>'06 "Paesano's Chianti"</b>	7.95	30.00

Earthy and racy, with bold flavors, Il Volano by Molino di Grace is all Sangiovese, crafted for real wine mavens. 13.5% (Toscana)

<b>'06 Zaccagnini Montepulciano d'Abruzzo Riserva</b>	8.50	33.00
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Ripe red cherry and warm, brown spice mingle in this beautiful example. Grippy and juicy, with easygoing tannins, it's great for a wide range of dishes. 13% (Abruzzo)

<b>'06 Lagone Toscana Rosso</b>	10.00	38.00
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This Super Tuscan is 60% Merlot, 35% Cab and 5% Cab Franc...for you that means a well-rounded wine with dark berry notes and soft tannins. 14% (Toscana)

<b>'07 La Sera Barbera</b>	8.50	32.00
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Piedmont's "farmhouse red" is typically more rustic but it charms new world wine lovers with bright cherry notes. 12.5% (Piemonte)

<b>'07 Kris Pinot Nero</b>	8.50	32.00
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This one is for the Francophiles... a spot-on Pinot from the gorgeous color to the elegant forest fruit notes and subtle, framing tannins. 13% (Alto Adige)

<b>'07 L' Astore Masseria Primitivo "Jema"</b>	7.95	30.00
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Puglia, the heel of Italy's "Boot," is the home to the ancient wine variety Primitivo, which we call Zinfandel. This juicy, plummy, jammy glass is ripe and ready to rival California. 14.5% (Puglia)

<b>'07 Renato Ratti "Ochetti" Nebbiolo</b>	11.00	42.00
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A beautiful 'Baby Barolo' with a rich palate of dark fruit and earth. Well structured and delicious! 14% (Piemonte)

<b>'08 Villa Pozzi Nero d'Avola</b>	7.95	30.00
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The famous grape of Sicily displayed here with black cherry, a little spice, and a satisfying richness. This little wine packs loads of character. 13.5% (Sicilia)

<b>NV Santa Giustina Rosa d'Inverno</b>	10.00	38.00
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Marmalade, cedar and lilac aromatics highlight this gorgeous "winter rose," a Cab/Merlot blend. 14% (Emilia-Romania)

<b>'06 Rocca delle Macie SaSyr</b>	8.00	30.00
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You might as well just get the bottle because this is tasty stuff! A perfect balance of Sangiovese and Syrah-think of it as Chianti with a welcome boost of jammy fruit. 13.5% (Toscano)

White Wine	glass	bottle
<b>'08 Feudo d'Elimi Grillo</b>	7.95	30.00

Indigenous Sicilian grape blends citrus and tropical fruit profiles for a taste that is as charming as the price. Skip Pinot Grigio for this. 13% (Sicilia)

<b>'08 L'Astore Chardonnay-Malvasia "Krita"</b>	8.00	30.00
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No oak or butter here! The Krita is an aromatic southern take on two classic grapes, with charming banana notes. 13.5% (Puglia)

<b>'07 Alois Lageder Pinot Bianco</b>	9.00	34.00
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Clean minerality and balanced acidity. Subdued fruit finishes this very elegant wine that possesses a surprising amount of complexity. 13% (Alto Adige)

<b>'08 Rondineto Pinot Grigio</b>	7.95	30.00
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Unlike its lean northern cousins, the Rondineto is a riper and fleshier (and we think better) way to do Pinot Grigio. 13% (Abruzzo)

<b>'07 Tenuta Rovaglia Lugana</b>	9.00	34.00
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This wine is made from Trebbiano grapes, with aromas of pineapple, peach, ripe citrus, and a touch of minerality on the palate. A nice substitute for a Rieseling. 12.5% (Veneto) ← Great

<b>'08 Bigi Orvieto Classico Amabile</b>	9.00	36.00
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'Amabile' refers to the sweeter style of this wine, reminiscent of pear nectar with a ripe citrus character. Sweet and flavorful, but with a light and refreshing body. 12% (Umbria)

Sparkling Wine	glass	bottle
<b>nv Giuseppe Savini Prosecco "Lellé"</b>	8.50	34.00

Prosecco is what Italians order when they are thinking about what to drink with dinner; a fruity, dry sparkling staple! 11.5% (Abruzzo)

<b>'08 Cascinetta Vietti Moscato d' Asti</b>	7.50	27.00/1/2bt.
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We're pleased to pour one of the world's most loved wines from our friend Luca Currado. 5.5% (Piemonte)

<b>'07 La Sera Red Ambrosia</b>	7.50	27.00
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Sweet and slightly spritzy Red Malvasia. Full of fruity character, it works as a sweeter wine for dinner, or an amazing accompaniment to dessert. 13.5% (Trentino)

Dessert Wines	glass	bottle
'01 Geografico Vin Santo	8.95 (3oz)	45.00
'06 Maculan Dindarello	8.95 (3oz)	
'82 Don Pedro Ximenez Gran Reserva Dry Sherry	11.50 (3oz)	
JP Perez Cream Sherry	7.50	
Sandeman Founder's Reserve Port	8.50	
Warre's Fine White Port	6.50	
Smith Woodhouse Colheita Tawny Port	11.50	
Warre's 20 Year Tawny Port	14.50	
Graham's 10 Year Port	8.75	

## Grappa

These classic Italian distillates are the traditional end to sumptuous feasts! Please ask your server for current offerings!

## Imported Beer

Labatt's Blue	4.50 btl
Heineken	4.95 btl
Peroni	4.95 btl
Moretti la Rossa (dark)	4.95 btl
Amstel Light	4.95 btl
Stella Artois, Pilsner Urquell,	5.25 btl
Hacker-Pschorr Weiss	5.25 btl
Guinness (draft can)	5.50 btl

## Domestic Beer

Budweiser	3.95btl
Bud Light	3.95btl
Leinenkugel Red	3.95btl
Kaliber N/A	3.95btl
Sierra Nevada Pale Ale	4.25 btl
Special Seasonal Micro Brew (ask your server)	

## Soft Drinks & Other

San Pellegrino 750ml  
 San Pellegrino 250ml  
 Panna Mineral Water 500ml  
 San Pellegrino Aranciata  
 San Pellegrino Aranciata Limonata  
 Sanbitter  
 IBC Root Beer  
 Assorted Juices

**We have special pricing on our entire selection of fine Italian WINE TO-GO. Ask your server for our seasonal picks retail catalog. ENJOY!**

## Red Wine by the Bottle

### • SOUTHERN ITALY •

#### '03 Odoardi Scavigna "Vigna Garrone"

Supple, thick, dense and plush, with plenty of sexy, smoky oak, this primarily Galioppo blend is at the leading edge of the new school winemaking in the region. Impressive. 13.5% (Calabria) 95.00

#### '06 Feudo di San Nicola Negroamaro

Chocolate covered raisins and jam abound in this "Southern wine with a Northern accent" from one of our new favorite producers. 13.5% (Salento Puglia) 32.00

#### '03 Li Veli Salento Rosso "Passamante"

Negroamaro "in purezza," this lush, juicy red speaks clearly of the regional climate, i.e. hot & dry. It's very ripe, full, and soft on the palate, flooding the senses with sweet, succulent fruit. 14% (Puglia) 36.00

#### '01 Shardana Valli di Porto Pino Rosso

From the island of Sardinia, this pure carignane wine is deep and rich with plum, licorice, leather and black pepper. It's big and rustic, and a uniquely styled wine. 14% (Sardegna) 60.00

#### '01 Scilio Etna Rosso "Phiale" *CUSTOMER FAVORITE!*

Supple and well integrated, this is a blend of Nerello Mascalese and Nerello Mantellato—both native varieties—from the slopes of Mt. Etna. Woodsy, dark berries, tons of detail, and very aristocratic and refined. 14% (Sicily) 45.00

#### '05 Passopisciaro Rosso

Sporting ripe, red toned fruit around a firm core of savory acidity, the fine tannins give grip to this elegant, complex red made entirely of Nerello Mascalese from Italy's great Mt. Etna zone. 13.5% (Sicily) 75.00

#### '00 Basilisco Aglianico del Vulture "Basilisco"

This elegant red is a model of balance, showing ripe, spicy fruit, grip, and acidity. Long and richly flavored, it really shows the character of this outstanding grape, and the potential of the region. 14.5% (Basilicata) 70.00

#### '05 Sella & Mosca Cannonau Riserva

This unique red, made from Grenache, is rustic yet supple, with cranberry, plum, leather and earth. 13.5% (Sardegna) 32.00

#### '06 L' Astore

In the south, Aglianico reigns supreme; here, winemaker Cotarella boldly blends it with Petit Verdot to create a supple but strong wine with lavish dark fruit and a persistent fine tuned finish. 14% (Puglia) 65.00

#### '06 Terredora Di Paolo Lacryma Christi

This wine is called "Tears of Christ," and is highly sought after for its terroir. The grape is Piedrosso, with notes of new leather, cherry, light smoke and spice. 13% (Campania) 50.00

### • CENTRAL ITALY •

#### '05 Avignonesi Vino Nobile di Montepulciano

Tuscan classic, made of Prugnolo Gentile (mostly), aged for two years in oak to refine the style and integrate the rich, ripe fruit. It's an elegant, but modern expression of Sangiovese. 13% (Toscana) 80.00

#### '07 Argentiera "Poggio ai Ginepri"

Half cab sauv, 25% each syrah and merlot, vinified separately, and aged judiciously in oak. Spicy, complex, and exceptionally elegant, this new winery is putting in a great show from Bolgheri. 14% (Toscana) 56.00

#### '04 Dievole Novecento Chianti Classico Riserva

Hand harvested, hand pressed the old way, they use their best grapes from their best vineyards. 13.5% (Toscana) 65.00

#### '05 Rocca di Castagnoli Chianti Classico

Classic proportions and modern ripeness define this Chianti, which walks the line between the old and the new most wonderfully. Nice dark fruit, balanced acidity, and touches of earthiness. 13.5% (Toscana) 42.00

#### '04 Capezzana Carmignano

Carmignano, an area just outside Chianti, has been blending Cabernet with Sangiovese since the late 1800s. Believe me, this winery has mastered the art, and if only Chianti were this good! 14% (Toscana) 64.00

#### '05 Terrabianca Campaccio Cellar Riserva

Consistently rated in the 90's by wine experts, this Sangiovese/Cab blend is a super Tuscan all-star. 13% (Toscana) 70.00

#### '04 Fonterutoli Chianti Classico

French oak gives this gem an aristocratic posture and full mouthfeel, while the finest vineyard selection exalts the perfectly ripened fruit. Absolutely first class Chianti. 13.5% (Toscana) 52.00

#### '05 San Polo Mezzopane

Sangiovese and Merlot combine harmoniously to display the best of their respective expressions in this Tuscan blend, a house favorite. 14% (Toscana) 56.00

#### '04 Poggio Scalette il Carbonaione

From the 70 year old vines to the year in barrique, this is the perfect Sangiovese that rivals the best of Brunellos. 13.5% (Toscana) 64.00

#### '05 Corte alla Flora Rosso di Montepulciano

A new estate, this sangiovese/canaiole blend is well-formed with classic style and ripe, woodsy berry. Great finish, too. 13% (Toscana) 36.00

#### '04 Guado al Melo "Bolgheri" *Daddy choice*

New Super Tuscan blend of cab and merlot, from Italy's hottest area - Tuscany's Alta Maremma. 13% (Toscana) 65.00

#### '04 Tenuta di Sesta Brunello di Montalcino

On a Tuscan hill in the Chianti region lies one of Italy's most sought-after reds. We found this Brunello to encapsulate the taste, but not the price. 14.5% (Toscana) 65.00

#### '03 Goretti Merlot "L'Arringatore"

This small estate is making a good impression with this buff, slightly rustic Merlot. Blended with a bit of Canaiolo, it's deep and powerful, but still has lots of Italian flair. 13.5% (Umbria) 65.00

#### '06 Tenuta di Biserno Insoglio del Cinghiale

Syrah, Cabernet Franc, Merlot, and Petit Verdot make up this robust Tuscan red. A great balance of earthy fruit, body, alcohol, and spice. 14% (Toscana) 52.00

#### '03 Paolo Bea Sagrantino di Montefalco

One of the prized producers among the cognoscenti! The Bea style is hedonistic but complex, ripe and powerful. Berry, cherry, tobacco and spice commingle with harmony and intensity. 14.5% (Umbria) 95.00

#### '04 Castello di Magione "Carpaneto"

Made by the descendents of crusaders, this is a very unique blend: sangiovese, cabernet, merlot and gamay! The gamay gives a lift and a distinctly fresh face to the mixed berry profile. 13.5% (Umbria) 38.00

#### '06 Badia Coltibuono Chianti Classico RS

Styled for the American palates. Smooth, flavorful Chianti from friend Roberto Stucchi. 13% (Toscana) 42.00

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**WINE EVENTS - We're excited about wines here at Paesano's, and share our enthusiasm in a variety of ways: technical component tastings, wine education classes, winemaker dinners, and special promotions, just to name a few. Be sure to sign up below for the e-mails, which are the first announcement outlet for what are often quickly-filled events. And when you're in the restaurant, be sure to ask about our next wine event.**

## Red Wine by the Bottle • NORTHERN ITALY •

### '06 Ca' Ronasca Pinot Noir "Fab 4"

An homage to the Beatles and the exceptional vintage, this is a powerhouse pinot, with French oak, spirituous cherry, and alcohol to impress. The premier vintage for this wine. 15% (Friuli) 73.00

### '05 Beni di Batasiolo Barbaresco

Young yet fleshy and approachable, this is a great intro to the famed nebbiolo grape of Piedmont, with the mushroom, soil, cherry, rose and tar notes that has made the grape, the grape! 13.5% (Piemonte) 35.00

### → '03 Einaudi Rosso *MIKEY-LIKEY*

Luigi Einaudi, beloved politico of Italy after WWII, is the namesake of this vineyard. producing a full-bodied Nebbiolo wine blended with Cabernet, Merlot, and Barbera. 14% (Piemonte) 95.00

### '06 di Lenardo "Just Me" Merlot

Not your typical Merlot! This is rich and intense with loads of dark fruit and spice. The grapes are dried on racks for a month, and this adds to the intensity of the fruit. Notes of vanilla and oak give the palate a cohesive and concentrated profile. 14% (Friuli) 65.00

### '03 Il Roverone Amarone Classico

Powerful wine made from partially dried grapes that impart bittersweet chocolate and raisiny notes. This is firing on all cylinders, and is everything Amarone should be! 15% (Veneto) 89.00  
Now available as 1/2 bottle for 2 1/2 glasses 45.00

### '02 Loredan Gasparini "Capo di Stato"

Enjoying cult status, one of Italy's earliest Bordeaux styled wines. Traditional blend of Cab Sauv, Cab Franc, Merlot, and Malbec, concentrated and refined in oak barrel. A ringer for the original! 13% (Veneto) 75.00

### '05 Allegrini Palazzo della Torre

Continually rated as one of the top 100 wines. Dried and aged Valpolicella grapes (Ripasso) add richness to this wonderful wine. 13.5% (Veneto) 45.00

### '07 Anime Valpolicella

Juicy and lively, this is a textbook Valpolicella, bursting with the ripe, zingy cherry and freshness that has made the wine so popular through the years. A small producer, but big quality. 12.5% (Veneto) 29.00

*CUSTOMER FAVORITE!*

### '04 Ceretto Barolo "Zonchera"

Textbook tar and roses from this king of Italian reds. Delivers so much complexity so effortlessly. Beautiful, and from a "restaurant ready" vintage. 14% (Piemonte) 80.00

### '05 Inama Carmenere "Piu"

Carmenere is a French grape that has had great success, the "piu" (or more) here is 30% merlot and 10% Raboso Veronese. Earthy, with tastes of vanilla, cocoa and bell pepper 13.5% (Veneto) 50.00

### '05 Boroli "Anna"

A blend of cab sauv, nebbiolo, merlot, & barbera, this is one punchy, lively red, that offers both a good dose of red cherry and some kick behind it, too! Friendly, but doesn't give up on character, and versatile to boot. 13% (Piemonte) 40.00

### '06 Vigna Traverso Schioppettino

Schioppettino is a grape known to be grown only by 23 producers in Friuli. The name means "Gunshot," and you'll taste flint, spicy jerky, and dense berry in this masculine wine. 13% (Friuli) 49.00

### '01 Conterno Fantino "Monpra"

50% Nebbiolo, 40% Barbera, 10% Cabernet; this acclaimed "Super Piemontese" is a tight, fine mesh of complexity. Sleek and sexy, this wine oozes with flair and unmistakable luxury. 14% (Piemonte) 95.00

### '03 Travaglini Gattinara

Full-bodied, grippy, and ripe, this old favorite has returned in grand style with cocoa, smoke and dried fruit notes. 13.5% (Piemonte) 60.00

### '04 Renato Ratti Barolo "Marcenasco"

A beautifully refined Barolo with gorgeous structure, this shows plenty of supple fruit and good scale. From a perfect vintage, this is everything you could want in this prestigious Italian red. 14% (Piemonte) 85.00

### '07 Castello di Luzzano Bonarda "Carlino"

If you're hankering for traditionally styled red, this Bonarda from Oltrepo Pavese shows woody strawberry, raspberry and cherry fruit. Well executed, unpretentious, & satisfying. 13.5% (Emilia-Romagna) 42.00

### '06 La Spinetta Barbera d'Asti "Ca' di Pian"

Characterized by power and elegance, this acclaimed Barbera is oak aged and supremely voluptuous. La Spinetta make bigger, bolder wines, but the charm of this more traditionally styled red is ample. 13.5% (Piemonte) 48.00

### '01 Vajra Freisa "Kye"

Freisa is a rare grape grown only in the Piedmont, and it shares its firm, mineral tang and acidity with the region's more famous grapes. Fruit is akin to blueberry, with leather and cedar highlights. 13% (Piemonte) 59.00

### '06 Vietti Dolcetto d'Alba "Tre Vigne"

Dolcetto shows its gloriously fruity potential at the hands of this renowned producer. A ripe, cherry bomb with plenty of grip! Luca Currado is one of Italy's top, young winemakers. 14.5% (Piemonte) 46.00

### '04 Giran Lagrein "Laurin"

Unique to northern Italy, Lagrein can be massive and chunky, but this is finely crafted, oak aged, and sophisticated for it. Pretty floral aromas introduce silky, fresh wildberry fruits on the palate. 13% (Alto Adige) 42.00

### '05 La Tunella Refosco

Dark and deeply flavored, this is one of the most serious refoscos about, with sweet cherry, cocoa, and round mouthfeel. 13% (Friuli) 49.00

### '03 Einaudi Dolcetto di Dogliani "I Filari"

Gorgeous, Dolcetto, offering profound masses of fruit and exceptional concentration. Beautifully sculpted, with perfect oak toning. One of the best Dolcettos available. 14% (Piemonte) 69.00

### '03 Vietti Barolo "Lazzarito"

This is a wickedly complex Barolo, fully structured and deeply concentrated with flavor. It's very tarry, lavishly fruity, all with plenty of youthful vigor. Outstanding! 14.5% (Piemonte) 145.00

**Ask about private wine parties -  
at your place or ours!**

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restaurant - wine bar

# WINE AWARDS

We're proud to have had our wine list recognized by our industry peers and national wine experts.

Awards that our list has received over the past few years include:

- WINE SPECTATOR magazine's Award of Excellence
- SANTE MAGAZINE'S top award for Wine Hospitality in a Fine Dining Restaurant
- RESTAURANT HOSPITALITY magazine's Grand Prize in the Short List Category of the Best Wine List in America Awards
- METRO TIMES Best Wine List
- WINE ENTHUSIAST magazine's one of America's Best Wine Driven Restaurant

## White Wine by the Bottle

### • NORTHERN ITALY •

#### '07 Perusini Ribolla Gialla

Ribolla Gialla is the grape, and it shows a fresh acidity and distinctly nutty quality. Aged in stainless steel, but with a richness that would make you think this wine had seen some oak. A great alternative to Chardonnay. 12.5% (Friuli) 36.00

#### '06 Zyme "From Black to White"

The only wine of white rondinella grapes in the world! Berry tones reveal its genetic "redness," while additions of golden traminer, kerner, and Incrocio Manzoni add aromatic lavishness. 13% (Veneto) 54.00

#### '07 Vietta Roero Arneis

A beautiful dry white wine with soft tropical aromas. A hint of coconut on the nose leads into a palate of fresh fruit with notes of citrus. 13% (Piemonte) 48.00

#### '07 Olim Bauda Gavi di Gavi

Full bodied white, lots of mouth feel. A hint of citrus with a great long finish. Small producer. 12.5% (Piemonte) 34.00

#### '07 Inama Soave Classico

A great example of Soave- this is made from Garganega, and shows characteristic richness with a toasty quality and ripe fruit, but a zesty citrus that keeps things in perspective. 12.5% (Veneto) 44.00

*try it!*

#### '07 Ornella Molon Sauvignon Blanc

Fresh and fruity style with a grassy quality that makes this reminiscent of a Classical-style Sauvignon Blanc. 13% (Veneto) 44.00

#### '07 di Lenardo TOH! Tocai Friulano

Wonderfully aromatic with notes of melon and pear. Clean acidity and plenty of ripe fruit round out the palate, and make for a very balanced and refreshing wine. 13% (Friuli) 35.00

#### '07 Santa Giustina "Annicus"

This is a blend of Sauvignon Blanc, Ortrugo, and Malvasia. The characteristics of these grapes really show through with an aromatic nose, fresh grassy notes with clean citrus, and a distinct dryness on the finish. Very refreshing! 12.5% (Emilia Romagna) 28.00

### • CENTRAL ITALY •

#### '07 Corte alla Flora Giuglio

Our newest find from our friend Andrea Cragnotti. A rare Tuscan white, a blend of Chardonnay, Sauvignon Blanc, and the rare Incrocio Manzoni. 12% (Toscana) 35.00

#### '07 Banfi Pinot Grigio "San Angelo"

The pronounced tropical fruit and citrus aromas let you know right off that this wine goes beyond the average! Lush and ripe with tropical fruit. 12.5% (Toscana) 35.00

#### '08 Rufino Chardonnay Libaio

Tuscany makes chardonnay as a refreshing, unoaked wine with delicate aroma and a hint of apple. 12.5% (Toscana) 35.00

#### '06 Palazzone Viognier "L'Ultima Spiaggia"

Like a beautiful thoroughbred, this partially barrel fermented wine has awesome power and profound elegance. The texture is just starting to get oily, and it has lovely, perfumed, figgy fruit. 14.5% (Umbria) 50.00

#### '06 Bucci Verdicchio

A clean and crisp white with an elegant balance of fruit and mineral notes, along with aromas of lemon and fresh herbs. 13.5% (Marche) 46.00

*Great!*

#### '08 Costamolino Pecorino

This crowd-pleasing white isn't a cheese, but a little known grape variety from Abruzzi! Steel-aged, soft, tropical and delicious! 12.5% (Abruzzi) 28.00

### • SOUTHERN ITALY •

#### '07 Sella & Mosca Vermentino "La Cala"

The best Vermentino in the world is grown on the island of Sardinia. Bright, with green apple and mango notes, this is an uncommonly ripe vintage, but one that suits the grape just fine! 12.5% (Sardegna) 29.00

#### '07 Torricino Greco di Tufo

Greek in origin, this firm white has mouth watering acidity and minerality; a natural pairing for seafood. 13.5% (Campania) 44.00

#### '06 Vesevo Falanghina

One of Italy's most aromatic whites, redolent of tropical fruits, maybe a touch of bubblegum. It's explosive on the palate, too, sporting tons of fruit and definite freshness. No oak here. 13% (Campania) 33.00

**WINE MAKER DINNERS -**  
Quarterly we host a  
dinner extravaganza featuring  
distinguished winery owners, winemakers,  
and importers, who share their  
"straight from the vine"  
insight on Italian wine.



**GREAT DATE IDEA:**  
**Attend a Weekly Wednesday Wine Tasting. 6 - 7pm**

*End the need for parlor tricks, burping the alphabet.  
Impress friends and family with newly acquired information on wine!*

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