

Angelo's Wine List

Sparkling Wines

Sparkling Wines Pair Well with Everything, But Are Particularly Enjoyable

With Antipasto, Fresh Fish, Chicken, or Fried Foods

	<u>Glass</u>	<u>6oz</u>	<u>9oz</u>	<u>Bottle</u>	
Cielo "7" Prosecco Veneto				\$10 – 13	\$30
Delightfully Frothy With Aromatic Apple & Pear Aromas and Flavors					
Tosti Asti Spumante Piedmont					\$35
Made From Moscato Grapes, Sweet Fruit Flavors					
Cleto Chiarli Rose Brut de Noir, Emilia Romagna					\$40
Made with Grasparrissa Grapes, Tones of Fresh Fruit Cup, Dry Lambrusco					
Barone Pizzini Franciacorta, Lombardy					\$72
Italy's Expression of Champagne					

Light Whites

Food Friendly with Lighter Dishes, Especially Delightfully Paired
with Pasta with Vegetables

	<u>Glass</u>	<u>6oz</u>	<u>9oz</u>	<u>Bottle</u>	
Cielo Pinot Grigio, Delle Venezie				\$10 – 13	\$30
Notes of Apricot & Lemon Zest					
Ruby Donna Moscato d' Asti, Piedmont				\$11 - \$14	\$35
Refreshingly Sweet, Light Frizzante					
Cantina Caldero Pinot Grigio, Alto Adige					\$42
A Fresh Alpine Wine					
Torre di Luna Sauvignon Blanc, Tre Venezie				\$10 - \$13	\$34
Especially for Sauvignon Blanc Lovers, Crisp & Bright					

Medium Bodied Whites

Perfect with Seafood, White Meats, and White Pizza

	<u>Glass</u>	<u>6oz</u>	<u>9oz</u>	<u>Bottle</u>	
Principe Pallavicini Frascati, Lazio					\$36
From Angelo's home! Dry, Fresh, and Easy to Drink					
Las Lastra Vernaccia d'San Gimignano, Tuscany					\$46
Certified Organic, Notes of Juicy Peach & Tangerine					
Brogli Gavi di Gavi "La Meiriana", Piedmont					\$54
Single Vineyard with Elegant Notes of Melon & Lime					

Full Bodied Whites

Beautifully Paired with Cheeses, Chicken, Pasta Alfredo, Pork

	<u>Glass</u>	<u>6oz</u>	<u>9oz</u>	<u>Bottle</u>	
Torre di Luna Chardonnay, Tre Venezie				\$10 – 13	\$34
Notes of Caramelized Apple & Toasted Almond					
Inama Soave Classico, Veneto					\$42
Simply Elegant, Smooth, and Well-Rounded					

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Rose

The Quintessential Food Wine, Pairs Well with Zuppe di Pesce,
Grilled or Fried Fish, & Charcuterie

	<u>Glass</u>	<u>6oz</u>	<u>9oz</u>	<u>Bottle</u>
Leone de Castris Roasato, Puglia				\$10 – 13
Dry, Berry-like, Mouthwatering				\$34

Light Reds

Pairs with Pastaa with Mest Sauce, Veal, Prosciutto Crudo,
Antipasto

	<u>Glass</u>	<u>6oz</u>	<u>9oz</u>	<u>Bottle</u>
Minini Montepulciano Abruzzo				\$10 – 13
Dark Berry Notes with a Hint of Spice				\$30
Guida Berta Barbera d'Asti, Piedmont				\$36
Notes of Tart Cherries and Wild Herbs				\$40
Gaierhof Pinot Noir, Trentino				\$44
Notes of Black Current, Cherry, and Almond				\$44
Pecchenino Dolcetto San Luigi, Piedmont				\$44
Notes of Tobacco & Ripe Plum				

Medium Bodied Reds

Lovely with Red Meats with Sauces, Pork, Fermented Cheeses,
Pizza, & Pescatore

	<u>Glass</u>	<u>6oz</u>	<u>9oz</u>	<u>Bottle</u>
Poggio Salvi Chianti, Tuscany				\$11 – 14
Lots of Dried Cherry Notes, 95% Sangiovese				\$34
Trifula Nebbiolo / Barbera Blend, Piedmont				\$12 - \$15
Flavors of Forest Berry with Notes of Leather				\$36
Purato nero d' Avola, Sicily				\$38
Organic, Notes of Blueberry Jam with a Spicy Finish				\$90
Camigliano Brunello di Montalcino, Tuscany				\$90
A Luscious Expression of Sangiovese; Pure Elegance				

Full Bodied Reds

Beautiful with Dry Cheeses, Osso Bucco, Stews, & Steaks

	<u>Glass</u>	<u>6oz</u>	<u>9oz</u>	<u>Bottle</u>
Rocca del Dragone Aglianico, Campania				\$13 – 16
Forceful and Muscular, Yet Very Drinkable, Daarker Fruits				\$44
Conti di San Bonafacio Super Tuscan, Tuscany				\$49
A Blend of Sangiovese, Syrah, & Cabernet Franc				\$62
San Felice "Il Grigio" Chianti Classico Reserva, Tuscany				\$62
Iconic Wine from a Prestigious Region; Notes of Dark Cherry & Toast				\$75
Cantine Povero "Priore" Barolo, Piedmont				\$75
An Elegant Expression of Nebbiolo; The King of Wine from Piedmont				\$99
Masi Costasera Amarone, Veneto				\$99
A Powerful & Majestic Red Blend				