

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 Delightfully Frothy With Aromatic Apple & Pear Aromas and Flavors		\$11 - \$16		\$35
Cleto Chiarli Lambrusco Lightly Effervescent, Off-Dry, Very Well Balanced		\$11 - \$16		\$35
Tosti Asti Spumante, Piedmont Made From Moscato Grapes, Sweet Fruit Flavors				\$35
Cleto Chiarli Rose Brut de Noir, Emilia Romagna Made with Grasparossa Grapes, Tones of Fresh Fruit Cup, Dry Lambrusco				\$40
Barone Pizzini Franciacorta, Lombardy Italy's Expression of Champagne				\$72

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 Notes of Apricot & Lemon Zest		\$11 - \$16		\$35
Ruby Donna Moscato d' Asti, Piedmont Refreshingly Sweet, Lightly Frizzante		\$11 - \$16		\$35
Cantina Caldero Pinot Grigio, Alto Adige A Fresh Alpine Wine				\$42
Torre di Luna Sauvignon Blanc, Tre Venezie Especially for Sauvignon Blanc Lovers, Crisp & Bright		\$11 - \$16		\$35

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 From Angelo's home! Dry, Fresh, and Easy to Drink				\$36
Las Lastra Vernaccia d' San Gimignano, Tuscany Certified Organic, Notes of Juicy Peach & Tangerine				\$46
Broglia Gavi di Gavi "La Meiriana", Piedmont Single Vineyard with Elegant Notes of Melon & Lime				\$54

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 Notes of Caramelized Apple & Toasted Almond		\$11 - \$16		\$35
Inama Soave Classico, Veneto Simply Elegant, Smooth, and Well-Rounded				\$42

Rose

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

	Glass	6oz	9oz	Bottle
Cantele Rosato, Puglia Dry, Berry-like, Mouthwatering		\$11	\$16	\$35

Light Reds

Pairs with Pasta with Meat Sauce, Veal, Prosciutto Crudo,

	Glass	6oz	9oz	Bottle
Spinelli Montepulciano d'Abruzzo Dark Berry Notes with a Hint of Spice		\$11	\$16	\$35
Marco Porello Langhe Nebbiolo Piedmont Notes of Tart Cherries and Wild Herbs				\$45
Gaierhof Pinot Noir, Trentino Notes of Black Current, Cherry, and Almond				\$40
Pecchenino Dolcetto San Luigi, Piedmont Notes of Tobacco & Ripe Plum				\$44

Medium Bodied Reds

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

	Glass	6oz	9oz	Bottle
Poggio Salvi Chianti, Tuscany Lots of Dried Cherry Notes, 95% Sangiovese		\$11	\$16	\$35
Antico Fuoco Merlot / Corvina Blend Veneto Flavors of Forest Berry with Notes of Leather		\$11	\$16	\$35
Purato Organic Nero d' Avola, Sicily Notes of Blueberry Jam with a Spicy Finish		\$11	\$16	\$35
Cent' Anni Valpolicella Ripasso Aromas of Cherries and Plums; Fruity and Spiced Finish				\$45
Camigliano Brunello di Montalcino, Tuscany A Luscious Expression of Sangiovese; Pure Elegance				\$90

Full Bodied Reds

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

	Glass	6oz	9oz	Bottle
Rocca del Dragone Aglianico, Campania Forceful and Muscular, Yet Very Drinkable, Darker Fruits		\$13	\$18	\$45
Cantina Castiadas Cannonau, Sardegna Savory, Velvety, Appropriately Tannic				\$40
Conti di San Bonafacio Super Tuscan, Tuscany A Blend of Sangiovese, Syrah, & Cabernet Franc				\$49
San Felice "Il Grigio" Chianti Classico Reserva, Tuscany Iconic Wine from a Prestigious Region; Notes of Dark Cherry & Toast				\$68
Cantine Povero "Priore" Barolo, Piedmont An Elegant Expression of Nebbiolo; The King of Wine from Piedmont				\$75
Masi Costasera Amarone, Veneto A Powerful & Majestic Red Blend				\$99