

'mina

'mina is an Italian restaurant with a Sicilian soul, shaped by a love of food, hospitality, and the joy of gathering around a table. Our name comes from Taormina, the seaside town in Sicily where Giro grew up, a place where meals linger, stories unfold, and generosity is a way of life.

SFIZI

Pane di Casa 8

48-hour sourdough focaccia, blood orange butter

Trio di Arancini 18

Ragú Bolognese - Saffron with mushroom & truffle,
Squid ink with shrimp, ricotta, zucchini

Prosciutto e Pesche 26

Prosciutto di Parma 18-month aged, burrata cheese,
grilled peaches, radish, arugula, almonds,
honey balsamic reduction

INSALATE

Cesarona 18

Baby gem hearts, house Caesar dressing, polenta crisp, white anchovies, 24-months aged Parmigiano Reggiano

Arancia Sanguinella e Finocchi 18

Blood orange and fennel Salad with Castelvetro olives,
pickled red onion, orange vinaigrette

Verde Bianco Rosso 16

Roasted & pickled beets, peppery greens, lemon ricotta,
Champagne vinaigrette, toasted almonds and sunflower seeds

CAVIALE

A curated expression of Astra's finest Ossetra. Luminous pearls unfold with delicate salinity, evolving into notes of sweet cream and toasted hazelnut, with a long, elegant finish

Premier Ossetra 125

1 oz

Golden Ossetra 250

1 oz

ANTIPASTI

Mozzarella al Tavolo 46

Mozzarella made to order, heirloom tomato, white balsamic vinaigrette, Maldon smoked sea salt, fresh basil, cracked pepper, E.V.O.O

Carpaccio di Wagyu 38

Thinly sliced local UT47 Wagyu beef, dressed with E.V.O.O & lemon, arugula, aged Parmigiano Reggiano, fried Nonpareil capers, fresh herbs

Tartare di Tonno Rosso Ducati 28

Yellowfin tuna, sumac-dusted watermelon radish, red beet, pomegranate molasses, swirl of stracciatella, anchovy-citrus oil

Gnocco Fritto Ripieno 20

Warm fried dough, filled with cold stracciatella, hand folded mortadella, 24-month aged Parmigiano Reggiano, sweet drops

Gazpacho Bianco Siciliano 18

Chilled almond soup, apple crisp, cucumber pearls, burrata snow, basil oil, Castelvetro olives



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses.

PASTA FATTA IN CASA

Lasagna Tradizionale 30

Layered fresh pasta, three-meat slow-simmered Bolognese, béchamel, 24 month aged Parmigiano Reggiano tuile

Norma 26

Rigatoni glazed in slow-simmered tomato sugo, golden eggplant, hard ricotta cheese snow, and onion ash

Bolognese 28

Fresh egg tagliatelle, slow-braised beef & pork ragù, 24-month aged Parmigiano Reggiano

Pistacchio e Speck (Add grated Bottarga 10) 32

Fusilli al ferretto, Sicilian pistacchio, smoked mountain speck, mascarpone, 24-month aged Parmigiano Reggiano, lemon zest

Pesto Trapanese Rosso 26

Fusilli al ferretto, slow-roasted Sicilian tomato pesto, lemon ricotta, almonds, crispy basil

Risotto Cacio & Pepe 28

Carnaroli rice, Pecorino D.O.P., infused trio of peppers, sheep's milk crema

Pesce Spada 34

Mezzi rigatoni, swordfish, slow-simmered sugo, mint, golden eggplant, almond crunch, crispy Nonpareils

Gnocchi di Ricotta al Tartufo 46

Feather-light ricotta gnocchi in a porcini butter, enriched with 24-month aged Parmigiano Reggiano, shaved black truffle, and a touch of lemon zest

SECONDI

Filetto al Pistacchio 62

Center-cut beef tenderloin, pistacchio crust, charred asparagus, asparagus soubise

Pollo alla Diavola 32

Crisp-skinned chicken, glazed with Calabrian chili and citrus, served with Parmigiano smashed fingerling potatoes

Tonno Scottato 38

Seared Yellowfin tuna, sesame and pink peppercorn crust, white anchovy oil, fennel, arugula, enriched by Sicilian citrus

Maiale alla Milanese 40

Bone-in Duroc pork chop, breaded & fried, truffle mayo, arugula, heirloom tomatoes, white balsamic, Parmigiano Reggiano

Cuore di Salmone Mediterraneo 36

Faroe Islands salmon, with blistered cherry tomatoes, Castelvetrano olives, capers, and melting garlic confit

Porterhouse 30 days dry-aged 185

UT47 local dry-aged 36 oz. porterhouse, Italian salsa verde, lemon, parmesan smashed fingerling potatoes

CONTORNI

Patate Schiacciate al Tartufo 20

Smashed fingerling potatoes, shaved black truffle, white truffle oil, aged Parmigiano Reggiano, thyme

Verdure Grigliate 12

Seasonal Grilled Vegetables

Asparagi (add on of truffle or bottarga) 14

Charred asparagus, garlic confit, aged Parmigiano, lemon



DOLCI

Sweetness, craft, and celebration.

Pastry chef **Francesco Biondo** of Palermo brings Sicily's rich pastry tradition to 'mina, preparing desserts with Italian flours, treasured Sicilian ingredients, and a deep respect for craft.

Sicilian Granita 8

Lemon or Strawberry

A beloved Sicilian classic of delicate frozen fruit crystals.

Sicilian Olive Oil Cake 18

Extra-virgin olive oil cake, zabaglione, olive oil gelato, orange glaze, Maldon sea salt

A tender olive oil cake scented with citrus, served with zabaglione and olive oil gelato.

Setteveli 22

Chocolate génoise, pistacchio mousse, hazelnut mousse, crunchy praline

Seven-layer Sicilian cake.

Tiramisu Sphere 18

Savoardi, espresso chocolate heart, mascarpone mousse, cocoa

A playful take on the Italian classic with a warm espresso center.

Cannoli Tableside 12 per cannolo

Sweet sheep's milk ricotta, crisp shell, toppings

A Sicilian classic filled to order at your table with lightly sweetened sheep's milk ricotta.

Affogato Tableside 14

Traditional moka pot espresso, house-made gelato

Fresh moka pot espresso poured tableside over house-made gelato.

House-Made Gelato 12

Vanilla - Chocolate - Pistachio - Hazelnut

Churned fresh daily.

AMARI

Bitterness, balance, and a sense of home.

In Sicily, amaro is part of everyday life. It is often shared at the end of a meal as a small gesture of hospitality.

These bottles reflect a long tradition and were chosen for their balance, character, and sense of place.

Enjoy neat or with a single cube of ice.

Amaro Montenegro	Orange, coriander, vanilla, rose water	14
Amaro Averna	Sicilian herbs, orange, licorice, myrtle	14
Amaro Nonino	Orange, thyme, Grappa, gentian, rhubarb	18
Fernet Branca	Saffron, chamomille, aloe, liquorice	12
Amaro Dell'Etna	26 herbs from Etna, fruits, roots, flowers	13
Amaro Pellegrino	Marsala, Sicilian herbs, dried fruit, caramel	10
Citrange Mandarino	Organic Etna Mandarin	16
Citrange Limone	Organic Etna Lemon	16
Amaro Unico	Sicilian avocado, Sicilian Citrus, Sicilian herbs	16
Amaro Amara	Etna's organic orange, Etna spring water	15
Nepèta - Timous	Sicilian thyme, bergamot, helichrysum	15
Nepèta - Majora	Sicilian Marjoram, Sicilian Orange	15
Nepèta - Nepèta	Wild Nepitella mint, Sicilian Lemons	15

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BEVERAGE LIST



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BEFORE THE POUR

At 'mina, wine isn't a pairing; it's a participant.

In Sicily, bottles are opened to mark arrival, invite conversation, and bring people together at the table.

Many of the wines you'll find here come from places we love deeply—volcanic slopes, seaside vineyards, and family cellars—chosen not for prestige, but for how they feel when shared.

Some bottles are rare. Some are familiar.
All are meant to be enjoyed.

If something catches your eye, ask us why we love it.
We are happy to share the story.

*Corkage Fee | \$30 per 750ml bottle
Limited to two bottles per party.*

Corkage is graciously waived with the purchase of a bottle from our cellar.

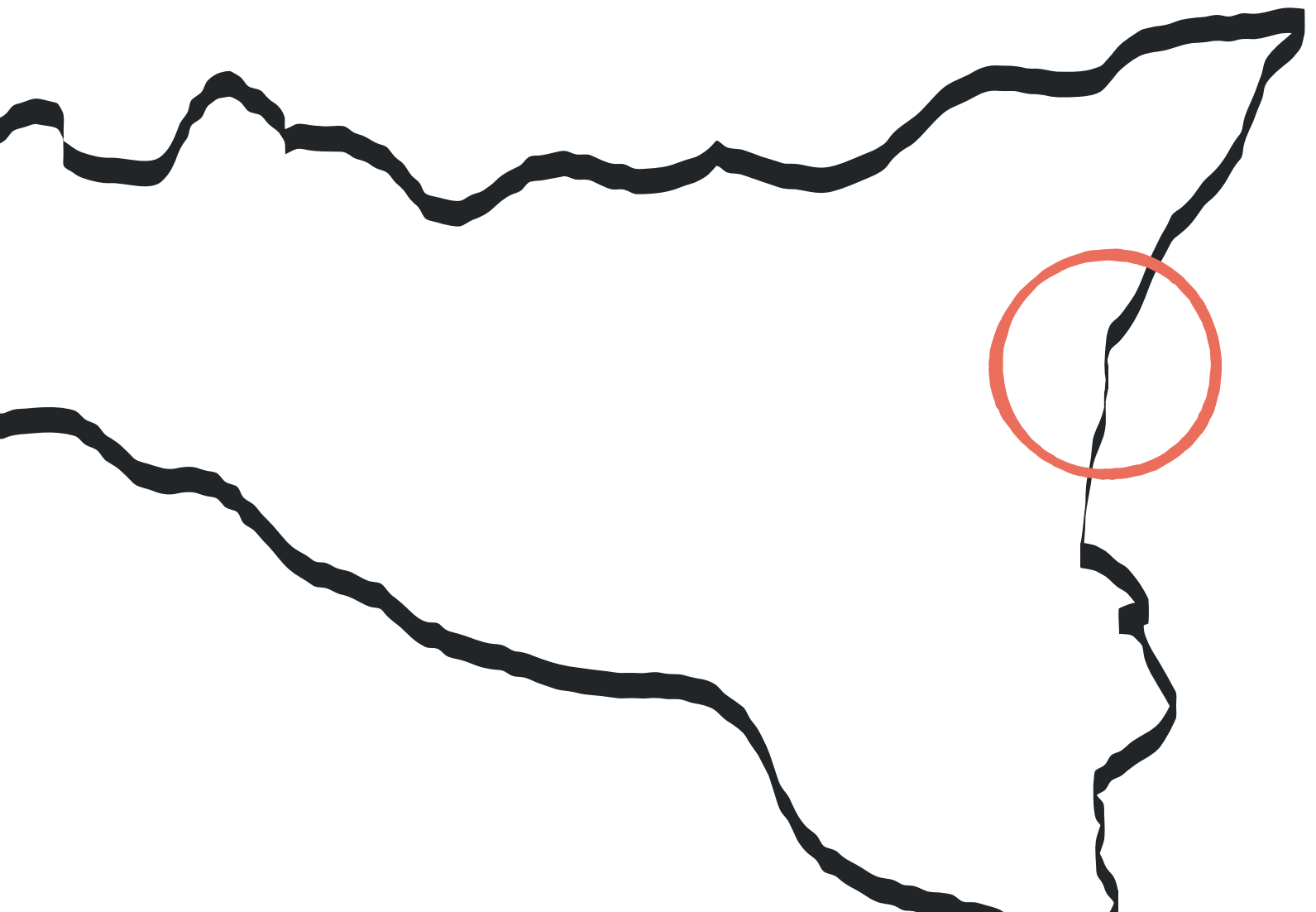
To preserve the integrity and thoughtfulness of our wine program, we kindly ask that guests refrain from bringing wines currently represented on our list.

"Il vino è la poesia della terra."
Wine is the poetry of the earth

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WHERE THE EVENING BEGINS

Cocktails are crafted by our team in collaboration with **Daniele La Corte**, a mixologist from Taormina, Sicily—and one of Giro's classmates growing up. A shared history, brought to the glass.



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COCKTAILS

\$22

GREEK SPRITZ

ST. GERMAINE, ROSE, GRAPEFRUIT, PROSECCO, SALTWATER AIR

ISOLA BELLA

XICARU MEZCAL, BLACK PEPPER, GRAPEFRUIT AND MANGO CORDIAL, LEMON

BELVEDERE

BELVEDERE VODKA, OLIVE OIL, ROSEMARY

4 FONTANE

KRAKEN DARK RUM, GINGER, KIWI CORDIAL, LEMON

9TH APRILE

PISCO, GRAPE CORDIAL, PALE ALE

MONGIBELLO

KNOB CREEK RYE WHISKEY, BLACK PEPPER SYRUP, RED WINE FLOAT

MONTE VENERE

TITO'S VODKA, TONKA BEAN, APEROL, PASSIONFRUIT, LEMON

SIGNOR. MESSERI

HIGH WEST BOURBON, CINNAMON, GINGER AND APPLE CORDIAL, LEMON, SMOKE

NAUMACHIE

TANQUERAY GIN, COCONUT, KUMQUAT CORDIAL, LEMON, BASIL

SPIRIT FREE COCKTAILS

\$18

CONCA D'ORO

SEEDLIP 42, LEMON, MAGIC VELVET

TIMEO

POMEGRANATE, LIME, BLACK PEPPER FOAM

MADRE ROCCA

CUCUMBER CORDIAL, LEMON JUICE, HOMEMADE GINGER ALE, TABASCO

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BEER

Thoughtfully chosen—from friends near and far—Italian and local,
and easy to enjoy at the table.

BIRRIFICIO MONTEGIOCO - LA MUMMIA <i>Italian sour ale - 11.2oz - 5%</i>	19
BIRRIFICIO BALADIN - NAZIONALE <i>Italian farmhouse ale barrel aged- 11.2oz - 6.5%</i>	14
BIRRIFICIO BALADIN - L'IPPA <i>Italian IPA barrel aged- 11.2oz - 6.5%</i>	14
BIRRIFICIO DEL DUCATO - VERDI STOUT <i>Italian stout- 11.2oz - 8.2%</i>	15
ROHA - FALSE PROPHET <i>Hazy IPA - 16oz - 7%</i>	9
PERONI - NASTRO AZZURRO <i>Italian lager- 12oz - 5%</i>	7
PROPER BREWING CO. - CZECH YOUR HEAD <i>Pilsner- 16oz - 6%</i>	9
EPIC BREWING - 825 STATE <i>Stout- 22oz - 6%</i>	10
TF BREWING - FERDA <i>Double IPA- 11.2oz - 5%</i>	9
PERONI - NASTRO AZZURRO - NON ALCOHOLIC <i>italian lager- 12oz - 0.0%</i>	7

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VINI AL CALICE



The first pour sets the tone.

SPARKLING

Bright, celebratory, and perfect for arriving—whether you're starting with a toast or simply easing into the evening.

BISOL, JEJO, PROSECCO, VENETO, ITALIA	N.V.	19
MURGO, BRUT, NERELLO MASCALESE ETNA, SICILIA	N.V.	26
VEUVE CLICQUOT, BRUT, YELLOW LABEL, CHAMPAGNE, FRANCE	N.V.	30

ROSE

Fresh, expressive wines that shine at the table. Easy to love, serious enough to linger with food.

CALCALNEUS ETNA ROSATO	2024	22
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WHITE

From crisp and mineral-driven to richer, more textured styles. These are wines we love for how they move through a meal.

ELIO PERRONE MOSCATO D'ASTI, PIEMONTE	2023	18
PLANETA CHARDONNAY, MENFI, SICILIA	2023	32
LA SALITA CHARDONNAY, LANGHE, PIEMONTE	2024	15
BENANTI ETNA BIANCO, SICILIA	2023	27
COSTANTINO BLANDANO, ETNA BIANCO SUPERIORE, SICILIA	2021	30
ELENA WALCH PINOT GRIGIO, ALTO ADIGE, ITALIA	2024	22
FERTUNA VERMENTINO, MAREMMA TOSCANA	2021	14
RONC DEL DIAUL MALVASIA ISTRIANA, FRIULI, ITALIA	2021	15

RED

Balanced, expressive reds, some light and lifted, others deeper and more structured, all chosen to complement the table, not overpower it.

FEUDO MONTONI NERO D'AVOLA, LAGNUSA, SICILIA	2022	22
CALCANEUS ETNA ROSSO, SICILIA	2022	28
ALTA MORA, ETNA ROSSO, SICILIA	2022	30
VIETTI, TRE VIGNE, BARBERA D'ASTI, PIEMONTE	2019	19
LA SALITA BAROLO, PIEMONTE	2022	30
TENUTA DI TRINORO, LE CUPOLE, SUPERTUSCAN	2021	38
CASTELLO DI AMA CHIANTI CLASSICO, TOSCANA	2022	32
MARCHESI DI BAROLO, BAROLO, CANNUBI, PIEMONTE	2018	60
VIETTI BAROLO, MONVIGLIERO, PIEMONTE	2020	95
GAJA BARBARESCO, PIEMONTE	2020	135

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VINI IN BOTTIGLIA

Wines by the Bottle

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VINI IN
BOTTIGLIA
BIANCO

White Wines Wines by the Bottle

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ETNA BIANCO — NORTHERN SLOPE

Where Etna's most defined expressions take shape.

The northern slope of Mount Etna is home to its most celebrated vineyards. Younger volcanic soils and cooler temperatures give these wines tension, clarity, and balance.

The whites here are structured and mineral-driven—focused, expressive, and never heavy.

CARRANCO	2020	110
GRACI ETNA BIANCO	2024	115
FRANK CORNELISSEN MUNJEBEL BIANCO	2022	145
PLANETA ERUZIONE, RIESLING	2021	150
PLANETA TACCIONE	2024	145
PIETRADOLCE ARCHINERI	2023	200
SANTA MARIA LA NAVE MILLESULMARE	2016	240
TORNATORE PIETRARIZZO	2022	150



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ETNA BIANCO — EASTERN SLOPE

Where Mount Etna meets the Ionian Sea.

The eastern side of Etna is cooler and greener, shaped by sea air and rain. The vineyards look toward the water—and you can taste it: vibrant, mineral-driven wines with quiet power.

This is home to Etna Bianco Superiore from Milo, where Carricante finds its most expressive voice—whites marked by energy, salinity, and a structure that rewards patience.

ALTA MORA	2023	105
BENANTI ETNA BIANCO	2023	120
BENANTI PIETRAMARINA	2020	290
BARONE DI VILLAGRANDE, SUPERIORE	2024	105
CALCANEUS GINESTRA	2023	105
I VIGNERI DI SALVO FOTI PALMENTO CASELLE	2022	290
IL VULCANO DI ELISA	2024	90
TERRA COSTANTINO BLANDANO, SUPERIORE	2021	150



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ETNA BIANCO — SOUTH-WESTERN SLOPE

Where the mountain softens.

The south-western slope of Etna is shaped by older, decomposed volcanic soils and gentle alluvial influence. These vineyards see more warmth and less severity, producing whites that are aromatic, expressive, and inviting.

The wines lean floral and open, with a relaxed energy—joyful without being simple.

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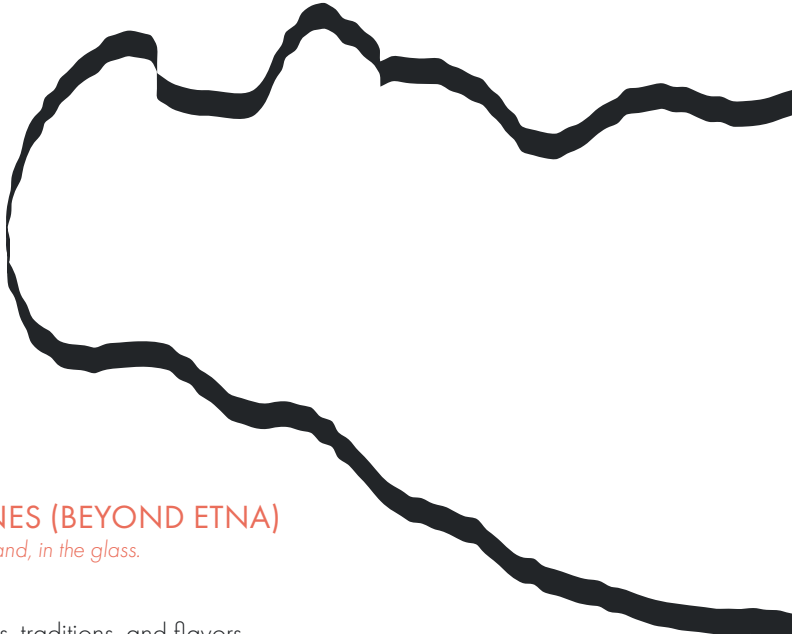
2024

165

TERRE NERE MONTALTO

2023

180

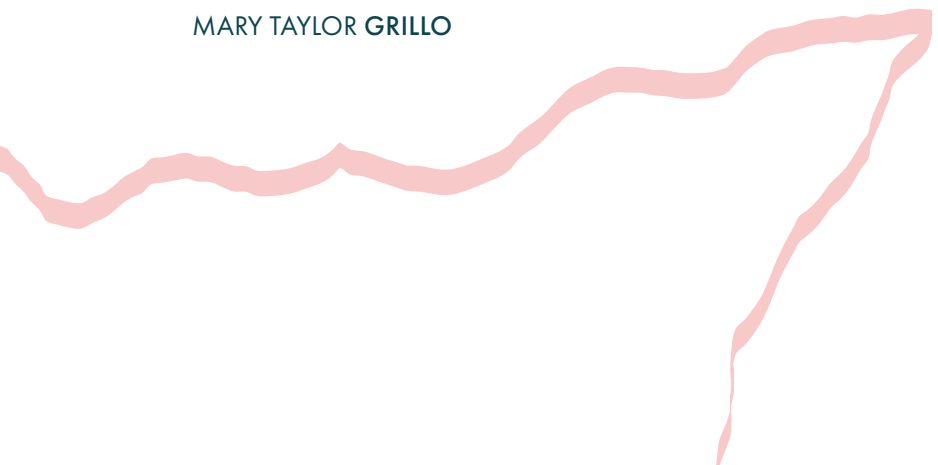


WHITE SICILIAN WINES (BEYOND ETNA)
The rest of the island, in the glass.

Sicily is a mosaic of climates, traditions, and flavors. Beyond Mount Etna, white wines take on a sunlit, expressive character—deeply tied to everyday life.

These are some of our favorite whites from across the island, chosen for their balance and sense of place, meant to be shared and returned to often.

OCCHIPINTI, CONTRADA SM, GRILLO	2024	190
PLANETA CHARDONNAY	2023	150
IL CENSO, CATARRATTO	2021	110
FEUDO MONTONI CATARRATTO	2024	85
PLANETA CHARDONNAY	2022	150
REGALEALI LEONE, PINOT BIANCO, TRAMINER, SAUVIGNON BLANC	2023	95
VALDIBELLA ZIBIBO	2021	85
DONNAFUGATA LIGHEA, ZIBIBBO	2024	110
MARY TAYLOR GRILLO	2024	70



ITALIAN WHITES

Beyond Sicily, the same values.

Across Italy, great white wines share a common thread—clarity, balance, and a deep connection to food.

These bottles come from producers we admire for their integrity and restraint, making wines that evolve and reward attention.

ALOIS LAGEDER MISTO MARE, WHITE BLEND, ALTO ADIGE	2025	85
TERRA ALPINA BY ALOIS LAGEDER PINOT BIANCO, ALTO ADIGE	2025	80
ELENA WALCH PINOT GRIGIO, TRENTINO ALTO ADIGE	2025	95
TERLANO PINOT GRIGIO, ALTO ADIGE	2024	98
RONCO DEL GNEMIZ SAUVIGNON BLANC, PERI, FRIULI	2024	200
LA SALITA CHARDONNAY, LANGHE, PIEMONTE	2025	65
ZAMPATO SAUVIGNON BLANC, FRIULI	2024	65
TIBERIO PECORINO, ABBRUZZO	2024	100
TIBERIO TREBBIANO D'ABRUZZO	2025	90
PRELIUS VERMENTINO, MAREMMA TOSCANA	2024	100
TENUTA FERTUNA VERMENTINO, MAREMMA TOSCANA	2021	65
LA LECCIAIA, ORVIETO CLASSICO, TOSCANA	2022	50
VILLA ANTINORI TOSCANA BIANCO	2024	65
MASTROBERARDINO FALANGHINA DEL SANNIO, CAMPANIA	2022	70
TERREDORA FALANGHINA, CAMPANIA	2023	55
PETILIA FALANGHINA, CAMPANIA	2024	65
MARISA CUOMO, RAVELLO, COSTA D'AMALFI	2024	150
PIAN DI STIO FIANO DI PAESTUM, TRENTEGRO, CAMPANIA	2025	110
LA SORTE QUADRA, SILOS BIANCO VALLE D'ITRIA, PUGLIA	2021	95
PAOLO BEA, SANTA CHIARA, UMBRIA	2021	160

INTERNATIONAL WHITES

Familiar grapes, thoughtful expressions.

These wines come from outside Italy, but share the same philosophy we value—clarity, energy, and balance.

Familiar varieties, interpreted with care.

DUCKHORN SAUVIGNON BLANC, NAPA VALLEY, CALIFORNIA	2024	70
DIATOM CHARDONNAY, SANTA BARBARA, CALIFORNIA	2024	80
TYLER CHARDONNAY, SANTA BARBARA, CALIFORNIA	2022	115
PRAGER STEINRIEGL RIESLING, FEDERSPIEL, WACHAU, AUSTRIA	2023	145
DEICAS CRU D'EXCEPTION ALBARIÑO, URUGUAY	2022	150
DOMAINE LAROCHE CHABLIS, FRANCE	2022	130
CLOUDY BAY SAUVIGNON BLANC, MARLBOROUGH, N.Z.	2024	150
MARJAN SIMCIC PINOT GRIGIO, BRDA, SLOVENIA	2023	100

SICILIAN SPARKLING

Volcanic bubbles, meant to be shared.

Bright and expressive, shaped by sun and volcanic soil,
Sicilian sparkling wines bring energy to the moment—easy to open, easy to enjoy.
All made in the traditional method.
Celebratory without being precious. Open one early. Enjoy it slowly.

MURGO BRUT	N.V.	90
MURGO BRUT ROSE	N.V.	115
BENANTI NOBLESSE 48 MONTHS	2022	180
TERRAZZE DELL'ETNA BRUT ROSE	N.V.	125

ROSÉ

Bright, food-friendly, and always welcome.

In Sicily, rosé is about ease—fresh, expressive wines that belong at the table.
Vibrant and balanced, they move effortlessly through the meal.

CALCANEUS	2024	95
I VIGNERI, VINUDILICE	2022	120
GRACI	2022	85
TERRE NERE	2022	105
FRANK CORNELISSEN, SUSUCARU	2024	80

ORANGE

White wine, with a little more depth.

White wine, with a little more depth.

Fermented with their skins, these wines gain texture and gentle grip—fresh yet layered,
and quietly compelling at the table.

GIOVENTU MACERATO, TERRE SICILIANE	2022	80
CARUSO E MINNINI, ARANCINO, TERRE SICILIANE	2024	95

CHAMPAGNE & ITALIAN SPARKLING

For moments worth pausing for.

Some bottles don't need an introduction—but they do deserve the right setting.
Chosen for their elegance and precision, these sparkling wines elevate the table without taking it over.

They bring energy and a sense of occasion—without formality.

Open one when it feels right.

VEUVE CLICQUOT YELLOW LABEL BRUT, CHAMPAGNE	N.V.	210
LARMANDIER BERNIER LONGITUDE EXTRA BRUT BLANC DE BLANCS	N.V.	225
CLOUET GRAN RESERVE BRUT, BLANC DE NOIRS, CHAMPAGNE	N.V.	185
DOM PERIGNON, BRUT, CHAMPAGNE	2015	490
KRUG GRAND CUVEE, BRUT, CHAMPAGNE	N.V.	450
FERRARI BRUT ROSE, TRENTO DOC, ITALIA	N.V.	165
MONTEROSSA CABOCHON, FRANCIACORTA, ITALIA	N.V.	225

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VINI IN BOTTIGLIA ROSSO



Red Wines Wines by the Bottle



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ETNA ROSSO — NORTHERN SLOPE

Where Etna's most precise reds take shape.

The northern slope of Mount Etna is home to the mountain's most celebrated vineyards. Younger volcanic soils, shaped by recent lava flows, give these wines tension, minerality, and fine-grained structure.

The reds here are focused and expressive, with elegant tannins and remarkable balance—often compared to Burgundy or Barolo, not for power, but for precision.

They age beautifully and pair effortlessly with food.

ALTA MORA	2022	145
FRANCHETTI PASSOPISCIARO "R", CONTRADA RAMPANTE	2022	250
CARRANCO	2019	125
GULFI, RESECA	2019	95
GRACI, ARCURIA	2021	220
GRACI	2023	120
I CUSTODI DELL'ETNA NERELLO CAPPUCCIO	2020	120
I VIGNERI (SALVO FOTI) VINUPETRA ROSSO	2023	210

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CALCANEUS	2022	100
TERRAZZE DELL'ETNA CARUSU	2022	95
TENUTE BOSCO VICO PREPHYLOXERA	2016	230
CALABRETTA, PINOT NOIR	2020	140
CALABRETTA, PIEDE FRANCO	2021	195
BENANTI, CALDERARA SOTTANA	2022	185

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ETNA ROSSO — SOUTH-EASTERN SLOPE

Where Etna shows its warmth.

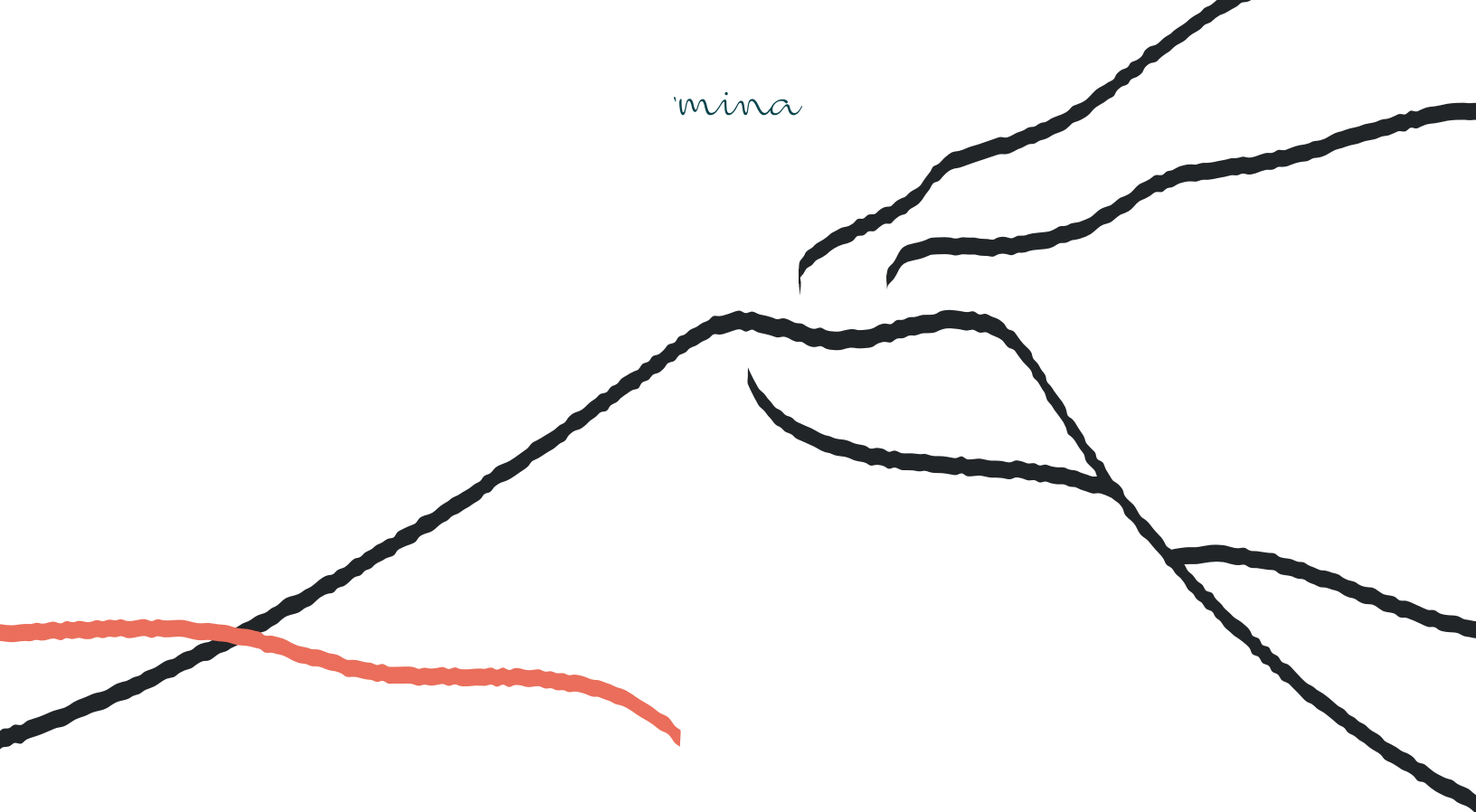
The south-eastern slope of Mount Etna receives the most sun, creating a warmer, drier growing environment.

Reds from this side of the mountain are deeper and more expressive, with firmer tannins and a generosity shaped by extended sunlight.

These wines carry more weight on the palate, yet remain balanced by altitude and volcanic soils—powerful without being heavy.

BARONE DI VILLAGRANDE	2023	105
BENANTI SERRA DELLA CONTESSA RISERVA	2017	280
COSTANTINO DE AETNA	2023	105
BENANTI	2023	115

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ETNA ROSSO — SOUTH-WESTERN SLOPE

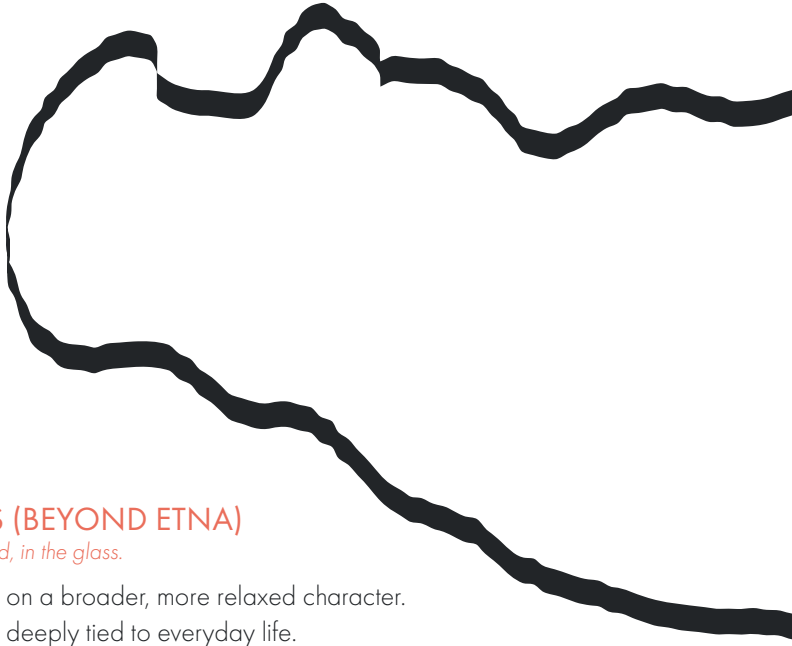
Where altitude brings balance.

The south-western slope of Mount Etna is defined by high-altitude vineyards, many rising above 3,000 feet.

Older, decomposed volcanic soils and cooler air temper the sun, resulting in wines with balance, aromatics, and a softer expression of tannin.

These reds are elegant and approachable, offering lift and freshness alongside depth—composed rather than forceful, and well suited to long meals.

IL VULCANO DI ELISA	2024	95
BENANTI CONTRADA CAVALIERE	2022	190
IDDA BY GAJA	2022	200



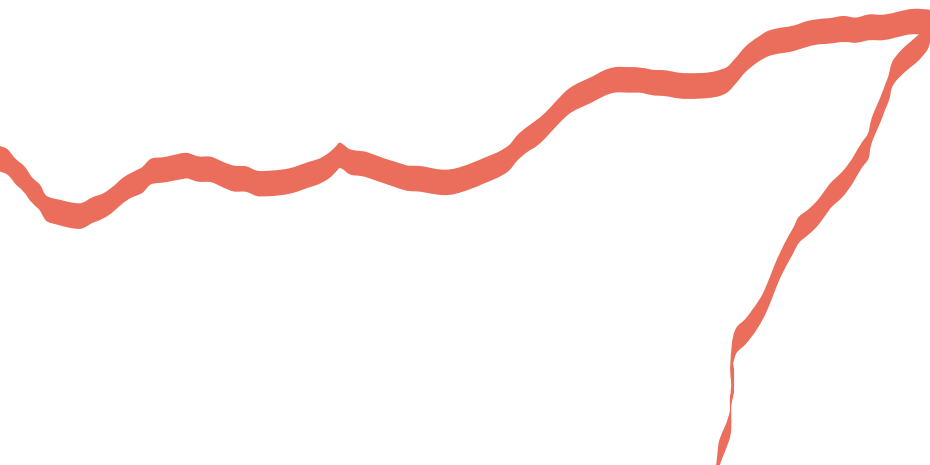
RED SICILIAN WINES (BEYOND ETNA)

The rest of the island, in the glass.

Beyond Mount Etna, Sicilian red wines take on a broader, more relaxed character. Expressive and grounded, they're deeply tied to everyday life.

These are some of our favorite reds from across Sicily, chosen for their warmth and their ability to bring people together.

STEMMARI PINOT NOIR	2023	65
FEUDO MONTONI LAGNUSA, NERO D'AVOLA	2022	85
FEUDO MONTONI PERRICONE	2020	90
FEUDO MONTONI VRUCARA NERO D'AVOLA	2018	210
BONAVITA NERELLO MASCALASE, FARO DOC	2017	150
REGALEALI ROSSO DEL CONTE, NERO D'AVOLA - PERRICONE	2019	175
MARY TAYLOR NERO D'AVOLA	2024	70



ITALIAN REDS

Tradition, depth, and time at the table.

Across Italy, great red wines are shaped by patience—long growing seasons, thoughtful farming, and a deep respect for terroir.

These bottles come from regions and producers we admire for their balance, integrity, and ability to evolve over a meal.

Some are powerful, some restrained—each chosen for how it rewards food, conversation, and unhurried evenings.

ZYME VALPOLICELLA SUPERIORE, VENETO	2018	95
SCAIA CORVINA ROSSO, VENETO	2022	65
VAL DI SUGA ROSSO DI MONTALCINO, TOSCANA	2023	120
CASTELLO DI AMA CHIANTI CLASSICO, TOSCANA	2023	140
GAJA BARBARESCO, PIEMONTE	2020	650
BORGOGNO NO NAME, NEBBIOLO, PIEMONTE	2022	155
G.D. VAJRA ALBE BAROLO, PIEMONTE	2021	130
LA SALITA BAROLO, PIEMONTE	2021	110
LA SALITA BARBERA D'ASTI, PIEMONTE	2021	65
VIETTI, TRE VIGNE, BARBERA D'ASTI, PIEMONTE	2022	100
LE STRETTE PALLARETTA BAROLO RISERVA, PIEMONTE	2015	180
VIETTI PERBACCO NEBBIOLO, PIEMONTE	2022	100
VIETTI, VIGNA SCARRONE, BARBERA D'ALBA, PIEMONTE	2021	235
VIETTI, CASTIGLIONE, BAROLO, PIEMONTE	2021	200
VIETTI, MONVIGLIERO, BAROLO, PIEMONTE	2019	450
MARCHESI DI BAROLO, CANNUBI, BAROLO, PIEMONTE	2021	290
GAJA DA GROMIS, BAROLO, PIEMONTE	2021	300
MASTROBERARDINO, RADICI, TAURASI DOCG, CAMPANIA	2019	180

TERREDORA LACRYMA CHRISTI, CAMPANIA	2021	100
PODERE LE RIPI LUPI E SIRENE BRUNELLO DI MONTALCINO RISERVA	2018	250
PODERE LE RIPI, SOGNI E FOLLIA, SANGIOVESE-SYRAH, TOSCANA	2019	100
PODERE LE RIPI, LUPI E SIRENE, BRUNELLO DI MONTALCINO 1.5L	2003	650
PODERE LE RIPI, BONSAI, SUPER TUSCAN	2022	700
FULIGNI BRUNELLO DI MONTALCINO, TOSCANA	2019	250
LA LECCIAIA BRUNELLO DI MONTALCINO, TOSCANA	2018	180
GUCCIARDINI - KUHL CHIANTI, TOSCANA	2022	100
LA MOZZA CABERNET SAUVIGNON, TOSCANA	2021	95
VILLA ANTINORI TOSCANA ROSSO	2022	70
CETAMURA, CHIANTI, TOSCANA	2022	65
ANTINORI, SANGIOVESE - CABERNET, TIGNANELLO, TOSCANA	2022	400
SASSICAIA, CABERNET SAUVIGNON - CABERNET FRANC, TOSCANA	2022	650
ANTINORI, CABERNET-SANGIOVESE, SOLAIA, TOSCANA	2019	750
TRINORO LE CUPOLE, SUPER TUSCAN TOSCANA	2021	155
RONC DEL DIAUL, SCHIOPPETTINO, FRIULI	2021	60

UNITED STATES

Clarity, generosity, and expression.

These American wines favor restraint and balance—expressive without excess.
From coastal Pinot Noir to structured Cabernet, they're chosen for how naturally they sit at the table.

TURLEY PESENTI VINEYARDS ZINFANDEL, PASO ROBLES, CALIFORNIA	2023	140
ARNOTT ROBERTS, SYRAH, SONOMA COAST, CALIFORNIA	2016	150
ALEXANDER VALLEY CABERNET SAUVIGNON, CALIFORNIA	2022	90
MY FAVORITE NEIHBORS CABERNET SAUVIGNON, CALIFORNIA	2021	180
PENFOLDS, BIN 600, CABERNET SAUVIGNON, NAPA, CALIFORNIA	2021	150
TERRA 5047 CABERNET SAUVIGNON, ST. GEORGE, UTAH	2023	135
EMMOLO MERLOT, NAPA VALLEY, CALIFORNIA	2023	120
MARTIN WOODS JESSIE JAMES PINOT NOIR, WILLAMETTE, OREGON	2022	155
ALMA DE CATTLEYA PINOT NOIR, SONOMA COUNTY, CALIFORNIA	2022	90

SPAIN

Tradition, tension, and time.

Spanish reds carry a deep sense of history—shaped by patience, long aging, and an instinct for balance.
They offer intensity without excess, structure softened by time, and a natural rhythm at the table.

RAUL PEREZ ULTREIA, BIERZO TINTO, MENCIA	2022	80
LOPEZ DE HEREDIA BOSCONIA, RIOJA RESERVA	2014	175

REST OF THE WORLD

Different landscapes, familiar intentions.

These wines come from diverse places, but share a common pursuit—clarity, balance, and expression rooted in terroir.

Chosen for how they sit at the table rather than sheer power, they offer a thoughtful perspective beyond Europe.

EL ENEMIGO MALBEC, MENDOZA, ARGENTINA	2022	100
FAMILIA DEICAS PRELUDIO, TANNAT BLEND, URUGUAY	2018	140
REMOISSENET PERE ET FILS, BOURGOGNE, FRANCE	2023	165

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AFTER DINNER AND DIGESTIFS

For the moment after the meal.

DESSERT

		G	B
DONNAFUGATA BEN RYE PASSITO DI PANTELLERIA, SICILIA	2023	50	240
NIKA PASSITO DELLE LIPARI, SICILIA	2019	29	140
CHAT. D'YQUEM SAUTERNES, FRANCE	2014	230	800
ROYAL TOKAJ, RED LABEL, HUNGARY	2014	30	135
PELLEGRINO PASSITO DI PANTELLERIA	2023	18	85
PAOLO BEA PASSITO, UMBRIA	2011	14	65

MARSALA

Sicily, distilled and unhurried.

FLORIO MARSALA		14	65
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GRAPPA

Clear, expressive, and rooted in tradition.

POLI , BARRIQUE DI FAMIGLIA		24	
LEVI, STRAVECCHIA		14	
RANSOM, UTAH		8	

AMARI

Bitterness, balance, and a sense of home.

In Sicily, amaro is more than a digestif—it's part of daily life, shared at the end of a meal as a quiet gesture of care. These bottles reflect a long tradition, chosen for their balance, character, and sense of place.

AMARO DELL'ETNA		13	
AMARO NONINO		18	
AMARO AMARA		15	
CITRANGE MANDARINO		16	
CITRANGE LIMONE		16	
AMARO AVERNA		14	
AMARO MONTENEGRO		14	

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GIN, VODKA AND SCOTCH

GIN

MALFY BLOOD ORANGE 10

GIN MARE 13

ROKU 12

MONKEY 47 15

HENDRICK'S 13

TANQUERAY TEN 13

MOLETTA ITALIAN TOMATO 13

DRUMSHANBO ITALIAN FIG 11

NEIGE DE NOIR 25

ELENA GIN 9

VODKA

VULCANICA SICILIANA 14

GREY GOOSE 10

TITO'S 8

KETEL ONE 8

VERITÀ VODKA ITALIANA 7

SCOTCH

MACALLAN D. CASK 12 YR 20

LAGAVULIN DISTILLER'S ED. 25

GLENFIDDICH 16 YR 23

LAGAVULIN 16 YR 18

JOHNNY WALKER BLACK 14

LAPHROAIG 10 YR MALT 18

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WHISKEY, RUM AND TEQUILA

WHISKEY

HEAVEN HILL 20YR BOURBON 160

RUSSELL'S RESERVE 13 YR 35

BLOOD OATH PACT 4 35

STAGG BOURBON 35

ELMER T. LEE BOURBON 30

E.H. TAYLOR SMALL BATCH 25

HIGH WEST PRISONER'S SHARE 38

HIGH WEST DOUBLE RYE 12

HIGH WEST MIDWINTER 35

HIGH WEST BOURBON 12

JACK DANIEL'S 10YR 35

JACK DANIEL'S 12YR 39

JACK DANIEL'S 14YR 45

YAMAZAKI 12YR 50

RED BREAST 20

WOODFORD RESERVE 13

WIDOW JANE DECADENCE 25

WELLER'S SINGLE BARREL 50

WELLER'S FULL PROOF 30

WELLER'S ANTIQUE 107 25

RUM

PLANTATION OFTD 10

ZACAPA 23 YR 15

BACARDI SILVER 8

TEQUILA & MEZCAL

LALO BLANCO 15

CLASE AZUL REPOSADO 40

G4 TEQUILA 108 PROOF 20

DON JULIO 70 CRISTALINO 20

OLMECA ALTOS BLANCO 10

VOLCAN REPOSADO 21

FORTALEZA BLANCO 20

FORTALEZA REPOSADO 25

ALIPUS XX MEZCAL 30

MEZCALERO 26 MEZCAL 25

XICARU MEZCAL 9

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