



The Rosa

RESTAURANT

Wine

GRAPES ON TAP

SAUVIGNON BLANC / *Volare, Chile* Glass 12 ½ Carafe 24 Carafe 48

PINOT NOIR / *Camarey, France* Glass 12 ½ Carafe 24 Carafe 48

WHITE

RIESLING / *Kung Fu Girl, Washington State* 14 / 43

PINOT GRIGIO / *Luna Nuda, Trentino-Alto Adige, Italy* 11 / 34

PINOT GRIGIO / *iLaur Tavo, Varano, Italy* 40

SOAVE / *Pieropan, Soave, Veneto, Italy* 48

ALBARINO / *Columno, Rias Baixis, Spain* 60

SAUVIGNON BLANC / *Kim Crawford, Marlborough, NZ* 14 / 43

VERMENTINO / *Cecchi Litorale, Tuscany, Italy* 14 / 43

CHENIN BLANC / *Dry Creek, Healdsburg, CA.* 14 / 43

CHARDONNAY / *Cline, Sonoma, CA* 12 / 37

CHARDONNAY / *Artesa, Napa, CA* 60

RED

PINOT NOIR / *Firesteed Willamette, OR.* 14 / 43

SANGIOVESE-CAB / *Castello Banfi "Col Di Sasso," Tuscany Italy* . . 13 / 40

NEGROAMARO SALENTO / *o (Zero) Salento, Italy* 45

ROSSO / *Santa Cristini Toscana, Tuscany, Italy* 45

MERLOT / *J Lohr, Pasa Robles, CA* 15 / 46

MERLOT / *Ferrari Carano, Sonoma, CA* 80

MONTEPULCIANO / *Lunaria Coste Di Moro, D' Abruzzo, Italy* . 15 / 46

CHIANTI CLASSICO D.O.C.G. / *Banfi, Tuscany, Italy* 14 / 43

CHIANTI CLASSICO D.O.C.G. / *Monsanto, Tuscany, Italy* 78

ZINFANDEL / *Earthquake, Lodi, CA.* 80

MALBEC / *The Show, Mendoza, Argentina.* 12 / 37

CABERNET SAUVIGNON / *J Lohr, Paso Robles, CA.* 15 / 46

AMARONE / *Tommasi, Vento, Italy* 120

BAROLO / *Michele Chiarlo, Piedmont, Italy.* 98

ROSÉ & SPARKLING

ROSÉ / *Band of Roses, Prosser, WA* 13 / 40

BRUT PROSECCO / *Maschio, Italy (187 ml bottle)* 13

BRUT PROSECCO / *Caposaldo, Italy* 45

BRUT ROSÉ / *Maschio, Italy* 12 / 45

BRUT / *Mumm, Napa, CA* 65

IMPERIAL BRUT / *Moet & Chandon, Epernay, France* 80

See full descriptions of our Reserve Wine on the back side.

Reserve Wine



iLAURI TAVO PINOT GRIGIO, Varano, Italy / 40

Ripe golden apples, pears & honey. A round, lightly floral wine, gentle acidity, refreshing without minerality.

Pairing; apps, salads, fish, poultry, mushrooms.

COLUMNAL ALBARINO, Rias Baixas, Spain / 60

Orange, pear & peach with a stony element. Tactile & dry, fruity and crisp with dry herbal notes.

Pairing; fish, poultry, pasta dishes, appetizers

MONSANTO CHIANTI CLASSICO DOCG, Tuscany, Italy /

78 Ripe golden apples, pears & honey. A round, lightly floral wine, gentle acidity, refreshing without minerality.

Pairing; apps, salads, fish, poultry, and mushrooms

SANTA CRISTINI TOSCANA ROSSO, Tuscany, Italy / 45

Ripe fruit, tobacco, & earthiness. Medium body, balanced acidity & smooth tannins. Merlot, Syrah, Petit Verdot, Sangiovese, Cabernet blend.

Pairing; pasta dishes, cured meats, aged cheese

O (ZERO) NEGROAMARO, Salento, Italy / 45

Negroamaro is a dark, thick-skinned grape known for producing dense, rich, full-bodied wines. Flavored with spices, figs, black currants, and blackberries with earth tones, dry & firm tannins.

Pairing; aged cheese, pasta dishes, poultry

FERRARI CARANO MERLOT, Sonoma, Ca / 80

Notes of raspberry, plum, cedar. Flavors of cherry, smoky caramel, mocha, espresso. Full generous tannins & elegant finish.

Pairing; beef, vanilla, desserts

EARTHQUAKE ZINFANDEL, Lodi, Ca / 80

Aromas of raspberry & plum. Full-bodied, moderate tannin wine with flavors of cacao, strawberry, butter, & a peppery finish.

Pairing; beef, veal, spicy food

SEA SMOKE PINOT NOIR, Santa Rits Hills, Ca / 179

Enhanced tannins & minerality. Smooth, velvety, savory flavors of dusty red fruit, spices and rose petal. Not too sweet.

Pairing; pork, poultry, mushrooms

MICHELE CHIARLO BAROLO, Piedmont, Italy / 98

Orange, pear & peach with a stony element. Tactile & dry, fruity and crisp with dry herbal notes.

Pairing; fish, poultry, pasta dishes, appetizers

TOMMASI AMARONE, Veneto, Italy / 120

Bold, rich, & dry that is warm and ripe on the nose. A combination of three grapes gives this wine its complex, smooth, full-bodied composure. Flavors of plum, cherry and espresso. Anise & black pepper on the finish.

Pairing; beef, veal, aged cheese, balsamic

CAPOLSADO PROSECCO BRUT, Italy / 40

Bright with persistent bubbles. Elegant, brut-style wine has a pleasant acidity and freshness with a soft, round mouthfeel.

Pairing; cheeses, prosciutto, antipasti, pasta, desserts

MOET & CHANDON IMPERIAL CHAMPAGNE, Epernay, France / 80

Vibrant intensity of green apple, peach, pear, and citrus fruit with fine bubbles. Pinot Noir, Pinot Meunier, Chardonnay grapes.

Pairing; seafood, poultry, desserts

MUMM BRUT, Napa, Ca / 65

Ripe, full & concentrated. Apple, plum, cherry, honeysuckle and vanilla with a long, complex finish. Pinot Noir and Chardonnay.

Pairing; seafood, veal, pork, poultry, beef, desserts