

appetizers

CALAMARI FRITTI 16 (df)
lightly breaded flash-fried calamari / dipping sauce duo
add gulf shrimp +5

POLIPO ALLA GRIGLIA 20 (gf) (df)
grilled octopus / yukon potato purée / salsa verde / pickled onion
romesco sauce

STUFFED EGGPLANT 16 (v)
spinach / d.o.p. san marzano marinara sauce / blend of 3 cheeses
tomato ragu

POLPETTE DI MANZO 16 (sf)
(3) Prime beef house-made meatballs / d.o.p. san marzano tomato ragu
parggianno reggiano / fresh basil

BRUSCHETTA NAPOLE 10 (v) (sf)
toasted Italian bread / marinated heirloom tomatoes / arugula / shaved
parmesan / cesilian evoo

OYSTERS ON THE HALF 18 (gf) (df)
half dozen raspberry point oysters / mignonette / lemon meyer
horseradish / cocktail sauce

*Consuming raw or undercooked seafood may increase your
risk of foodborne illness.

soup

SOUP OF THE DAY
CREAM OF CRAB

greens

CEASAR 12
hearts of romaine lettuce / parmigiano reggiano / garlic croutons

MEDITERRANEA 14 (gf)
tomato / cucumber / red onion / greek olives / feta cheese / pistachios
red wine vinegarette

ARUGULETTA 14 (gf)
arugula / strawberries / sliced pears / lemon meyer honey dressing
parmigiana reggiano

RICCI WEDGE 15 (gf)
fresh tomatoes / applewood bacon / blue cheese crumbled
creamy citrus vinegarette

ROASTED BEET 16 (gf)
roasted sliced beets / goat cheese / avocado / candied walnuts
mixed greens / confit tangerine / fig balsamic vinaigrette

add: shrimp 10 chicken 8 steak 12 salmon 15
all served with salsa verde garlic sauce

pizza

add gluten free cauliflower crust +5

MARGHERITA 16 (v)
d.o.p. san marzano tomato sauce / fresh mozzarella / fresh basil / evoo

BIANCA NIEVE 18
four cheese white pizza / seasoning tomatoes / topped with arugula
28 mo. prosciutto di parma / evoo

TATO'S 18
tomato confit sauce / peperoni / italian ham / red onion
shredded mozzarella / sicilian oregano

DIAVOLA 18 (sf)
calabrese spicy tomato sauce / salame picante / smoked mozzarella
sicilian oregano / drizzle nduja calabrian oil

WILD MUSHROOM 18 (v)
fontina truffle sauce / wild mushrooms / sauteed spinach / drizzle with
straciatella cheese

ITALIAN GARDEN 18 (df) (sf) (v+)
marinated and grilled eggplant / grilled zucchini / roasted mixed peppers
grilled artichoke hearts / spinach / olive nere di gaeta / tomato confit
pizza sauce / evoo

LA GUCCI 20
d.o.p. san marzano tomato sauce / peperoni / Italian mild sausage
shredded mozzarella / wood fire roasted peppers / onions
sicilian oregano / fresh basil

fresh house-made pasta

RAVIOLI PRADA 26 (v)
house-made ravioli / four cheeses / prosciutto cotto / peas / mushrooms
creamy prada vodka rose sauce

PAPPARDELLE BOLOGNESE 24
house-made wide egg pasta / house-made creamy prime ground beef
bolognese tomato ragu sauce

RAVIOLI VERSACE 29
mezza luna half shape ravioli stuffed with lobster / chives / creamy saffron
shrimp velvety sauce / Maryland crab meat / asparagus tips
cherry tomato confit

TORTELLINI GIANCARLO 26
ravioli / spinach / chicken / smoked bacon / smoked mozzarella
butter sage parmesan sauce / drizzle with pesto sauce

GNOCCHI CAPRESE 22
available three ways in traditional gnocchi pomodoro caprese / pesto
sauce & smoked mozzarella / gorgonzola fondue sauce & walnuts

SACCHETTI PAVAROTTI 26
gorgonzola & pear stuffed house-made pasta pockets / wild mushroom
gorgonzola fondue sauce / truffle oil

farid's kids menu

Kids 9 years & under only

MAC & CHEESE 10 KIDS' CHEESE PIZZA 12

CHICKEN TENDERS w/FRIES 10

PASTA 10

choice of: spaghetti / penne / angel hair
sauce choice of: meat sauce / tomato sauce
meatball tomato sauce / alfredo

IMPEPATA DI COZZE E VONGOLE 17 (df) (gf)
1 lb. mussels / manila clams / white wine marinara sauce/ fresh basil
chili flakes / italian bread

CHESAPEAKE CRAB DIP 20
jumbo lump crab meat / fresh herbs / scallions / cream cheese
aged cheddar cheese / old bay / served with Italian bread

BRUSSELS SPROUT 14 (gf)
bourbon smoked crispy bacon / manchego cheese / fig balsamic glaze
field spinach

BURRATA CAPRESE 15 (sf) (gf)
selection of heirloom tomatoes / tomato confit / ground roasted
pistachios / fresh Italian burrata / fresh basil/ balsamic glaze / evoo
add prosciutto 10

EUROPEA CHARCUTERIE FOR (2) 25 (sf)
prosciutto di parma / salame calabrese / bresaola / creamy brie cheese
cherry amarena / giardiniera pickles / fig jam / manchego cheese roasted
pistachios/ Italian crackers

pasta classica

add gluten free pasta +5
add fresh pasta pappardelle gnocchi & fettuccine +8

ANGEL HAIR "SOPHIA LOREN" 23 (v)
baby spinach / wild mushrooms / wood-fired red peppers ragu sauce
goat cheese / walnuts

LASAGNA 21 (sf)
ricotta / bechamel and bolognese tomato ragu / mozzarella and
parmigiano reggiano cheese

SPAGHETTI AND MEATBALLS 20 (sf)
home-made meatballs / zesty d.o.p. san marzano tomato sauce / fresh basil

PARMIGIANA 25
your choice of chicken, eggplant or veal (+5) / zesty tomato sauce
mozzarella / angel hair pasta

CHICKEN MARSALA 28
chicken breast or veal scallopini (+5) / wild mushroom / pearl onions
marsala wine sauce / angel hair pasta / diced broccolini

CHICKEN PICATTA 28
chicken breast or veal scallopini (+5) / lemon caper wine sauce
angel hair pasta / diced broccolini

PENNE LOUISIANA 29
chicken / louisiana andouille sausage / shrimp / broccoli / creamy spicy
creole sauce

POLLO ALLA VENEZIANA 28
pan seared chicken / capers / wood-fired red peppers / spinach
jumbo lump crab meat / angel hair pasta / white wine lemon sauce
topped with mozzarella cheese / evoo

wood-fire grilled

a small salad + 1 side included (no substitutions)

SALMONE ALLA GRIGLIA 34 (df)
atlantic salmon filet / white wine lemon herb caper sauce

COSTOLETTE DI MAIALE 35 (df)
bourbon marinated 16 oz. bone in prime pork chop / tuscan sweet & sour
glaze sauce

BRANZINO ALLA BRACE 48 (df) (gf)
1 1/2 lb butterfly marinated mediterranean branzino / caper
salmoriglio sauce

FILETTO AI FERRI 48 (df)
8 oz filet mignon / wild mushroom / gorgonzola truffle sauce

BISTECCA FIORENTINA 52
kansas city angus beef ribeye 18oz dry aged / butter herb garlic sauce

from the sea

SEAFOOD MAREBELLA 35
jumbo shrimp / seared scallops / white creamy parmigiano reggiano sauce
crab meat/ house-made fettuccini pasta

BUCATINI AI RICCI DI MARE 38
pan seared scallops / Maryland crab meat / gulf diced shrimp/ sea urchin
maine mussels / manila clams / octopus / pinot grigio lemon mayer zest
wine white garlic sauce

SHRIMP SCAMPI 29
jumbo shrimp / white wine garlic lemon butter sauce / evoo
organic cherry tomatoes / fresh basil / asparagus / linguine pasta

LINGUINI ALLE VONGOLE 28
fresh little manila clams / organic cherry tomatoes / white wine sauce
garlic / sea urchin oil infused

MARYLAND CRAB CAKE 44
(2) 5 oz. maryland crab cakes / garlic mashed potatoes / roasted medley veggies
bistro tartar sauce / mustard aioli

ASTICE E RICCI FRADIAVOLA 45
squid ink / linguine pasta / half fresh lobster / jumbo lump crab meat
sea urchin butter / in spicy cherry tomato white wine sauce .

sides

TRUFFLE POLENTA FRIED 10

PARMESAN ROASTED TOMATOES & ASPARAGUS 10

FRESH VEGETABLE MEDLEY 8

ROASTED GARLIC PARM MASHED POTATOES 8

SAUTEED ROASTED GARLIC SPINACH 10

HOUSE MADE HAND CUT FRIES 8

SMALL HOUSE OR CEASAR 7

(v) vegetarian (v+) vegan (gf) gluten free (sf) shellfish
(df) dairy free (cn) contains nuts

- Maximum number of split checks is 4 per party.
- Substitutions \$2 - of equal or less value

- Gratuity of 20% will be added to parties of 3 or more
- Our food is prepared with the finest ingredients; your patience is greatly appreciated.

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



RICCI

Italian • Wood Fire Steak • Wine Bar

signature drinks

RICCI MARTINI 13

wheatley vodka / olive juice / gorgonzola-stuffed olives

AGED OLD FASHIONED 25

sagmore rye / solerno blood orange liqueur / bitters / orange and cherry

FACCI COSMO 13

wheatley vodka / cointreau / sour mix & agave nectar

THE CELLO'S 13

lemon, orange, or raspberry martini with a sugar rim

THE SANGRIAS 13

red or white

NEGRONI 14

hendricks campari martini sweet vermouth orange twist

FIGGIN' PEACHY 14

figenza fig vodka / de faveri prosecco / peach puree / lime juice / fig

LA VITA E BELLA 14

aperol / solerno sicilian blood orange liqueur / pineapple / lemon

CIAO AMORE 14

the botanist islay gin / blueberry puree / lemon juice / fresh mint

beer

draught

STELLA ARTOIS 6
PERONI 5
SIERRA NEVADA 7
BLUE MOON 7
FLYING DOG 6

bottles

FAT TIRE 7
HEINEKEN 7
BUD LIGHT 6
MORETTI 7
COORS LIGHT 6
CORONA EXTRA 7
CORONA LIGHT 7
GUINNESS 7
MICHELOB ULTRA 6
MILLER LITE 6

vodka

BELVEDERE 11
DEEP EDDY'S GRAPEFRUIT 8
DEEP EDDY'S LEMON 8
GREY GOOSE 11
KETEL ONE 10
ST. GEORGE 10
TITO'S 10
VAN GOGH VANILLA 7
WHEATLEY 7

bourbon

BASIL HAYDEN 14
BLANTON'S 18
MAKERS MARKS 13
JEFFERSON'S OCEAN 15
HIBIKI 25
ELIJAH CRAIG (18yr) 40
ANGELS ENVY 14
KNOB CREEK (12yr) 14
BULLEIT RYE 11
WOODFORD RESERVE 14
GEORGE T STAGG 150
PAPY VAN WINKLE 75
BUFFALO TRACE 18

scotch

BALVENIE (21yr) 35
DEWAR'S 12
GLENFIDDICH (15yr) 14
GLENLIVET (21yr) 30
JOHNNY WALKER BLACK LABEL 12
MACALLAN (12yr) 16
MACALLAN (18yr) 40
LAGAVULIN (16yr) 20
JOHNNY WALKER BLUE 45

whiskey

JACK DANIELS 9
JAMESON 9
CROWN ROYAL 10
SAGAMORE SPIRIT RYE 10
HIBIKI 35
YAMAZAKI 60

gin

THE BOTANIST ISLAY GIN 12
BOMBAY SAPPHIRE 12
HENDRICKS 10
TANQUERAY 10

rum

BACARDI SILVER 8
CAPTAIN MORGAN 8
MALIBU COCONUT 8
MEYER'S 9
FIOR DE CANA (25yr) 25

around the world wines by the glass

bianchi (white)

Bin #	Glass 6oz Bottle
022	Sauvignon Blanc, Matua, New Zealand, 2021 11 44
024	Chardonnay, La Crema, Monterey, California, 2021 12 48
003	Falanghina "Campi Flegrei", Farro, Napoli, Campania, 2021 10 40
004	Pinot Grigio, Alturis, Friuli Venezia Giulia, 2021 11 44
054	Riesling, Chateau Ste Michelle, California, 2021 11 44
006	Chardonnay, Alturis, Friuli Venezia Giulia, 2021 12 48
010	Mare Chiaro, Greco Bianco, Ippolito, Calabria, 2021 11 44

rossi (red)

Bin #	Glass 6oz Bottle
010	Montepulciano d'Abruzzo "Dama", Marramiero, Abruzzo, 2020 11 44
014	Super Lombardy "Curtefranca Rosso", Ricci Curbastro, Lombardia, 2018 9 36
018	Super Tuscan "Mora del Roveto", Usiglian del Vescovo, Toscana, 2019 13 52
017	Chianti Classico, Fattoria San Michele a Torri, Toscana, 2020 14 56
025	Pinot Noir, Joel Gott, California, 2020 13 52
027	Malbec "Natura", Emiliana, Chile, 2020 Organic 10 40
028	Merlot, Alturis, Italy, 2019 10 40
029	Cabernet Sauvignon, Joel Gott, California, 2019 13 52

ASK SERVER FOR FULL WINE LIST.

appetizers

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lightly breaded flash-fried calamari / dipping sauce duo
add gulf shrimp +5

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grilled octopus / yukon potato purée / salsa verde / pickled onion
romesco sauce

STUFFED EGGPLANT 16 (v)

spinach / d.o.p. san marzano marinara sauce / blend of 3 cheeses
tomato ragu

POLPETTE DI MANZO 16 (sf)

(3) Prime beef house-made meatballs / d.o.p. san marzano tomato ragu
parggianno reggiano / fresh basil

BRUSCHETTA NAPOLE 10 (v) (sf)

toasted Italian bread / marinated heirloom tomatoes / arugula / shaved
parmesan / cesilian evoo

OYSTERS ON THE HALF 18 (gf) (df)

half dozen raspberry point oysters / mignonette / lemon meyer
horseradish / cocktail sauce

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risk of foodborne illness.

soup

SOUP OF THE DAY CREAM OF CRAB

greens

CEASAR 12

hearts of romaine lettuce / parmigiano reggiano / garlic croutons

MEDITERRANEA 14 (gf)

tomato / cucumber / red onion / greek olives / feta cheese / pistachios
red wine vinaigrette

ARUGULETTA 14 (gf)

arugula / strawberries / sliced pears / lemon meyer honey dressing
parmigiana reggiano

RICCI WEDGE 15 (gf)

fresh tomatoes / applewood bacon / blue cheese crumbled
creamy citrus vinaigrette

ROASTED BEET 16 (gf)

roasted sliced beets / goat cheese / avocado / candied walnuts
mixed greens / confit tangerine / fig balsamic vinaigrette

add: shrimp 10 chicken 8 steak 12 salmon 15

all served with salsa verde garlic sauce

pizza

add gluten free cauliflower crust +5

MARGHERITA 16 (v)

d.o.p. san marzano tomato sauce / fresh mozzarella / fresh basil / evoo

BIANCA NIEVE 18

four cheese white pizza / seasoning tomatoes / topped with arugula
28 mo. prosciutto di parma / evoo

TATO'S 18

tomato confit sauce / peperoni / italian ham / red onion
shredded mozzarella / sicilian oregano

DIAVOLA 18 (sf)

calabrese spicy tomato sauce / salame picante / smoked mozzarella
sicilian oregano / drizzle nduja calabrian oil

WILD MUSHROOM 18 (v)

fontina truffle sauce / wild mushrooms / sauteed spinach / drizzle with
stracciatella cheese

ITALIAN GARDEN 18 (df) (sf) (v+)

marinated and grilled eggplant / grilled zucchini / roasted mixed peppers
grilled artichoke hearts / spinach / olive nere di gaeta / tomato confit
pizza sauce / evoo

LA GUCCI 20

d.o.p. san marzano tomato sauce / peperoni / Italian mild sausage
shredded mozzarella / wood fire roasted peppers / onions
sicilian oregano / fresh basil

IMPEPATA DI COZZE E VONGOLE 17 (df) (gf)

1 lb. mussels / manila clams / white wine marinara sauce / fresh basil
chili flakes / italian bread

CHESAPEAKE CRAB DIP 20

jumbo lump crab meat / fresh herbs / scallions / cream cheese
aged cheddar cheese / old bay / served with Italian bread

BRUSSELS SPROUT 14 (gf)

bourbon smoked crispy bacon / manchego cheese / fig balsamic glaze
field spinach

BURRATA CAPRESE 15 (sf) (gf)

selection of heirloom tomatoes / tomato confit / ground roasted
pistachios / fresh Italian burrata / fresh basil / balsamic glaze / evoo
add prosciutto 10

EUROPEA CHARCUTERIE FOR (2) 25 (sf)

prosciutto di parma / salame calabrese / bresaola / creamy brie cheese
cherry amarena / giardiniera pickles / fig jam / manchego cheese roasted
pistachios / Italian crackers

panini

served with fries, mixed greens, soup +\$2

GRILLED CHICKEN PESTO 16

seasoned chicken breast / sun-dried tomato / fresh mozzarella
applewood smoked bacon / evoo / basil pesto sauce

PARMIGIANA 15

chicken, meatball (choice of one) / d.o.p. san marzano tomato ragu
melted mozzarella / parmigiano reggiano

RICCI BURGER 18

8oz certified angus beef / smoked ham / tomato / pickle / bourbon bacon
dijonaise aioli / brioche bun

CAPRESE 16

24mo. black label prosciutto / fresh mozzarella / heirloom tomatoes
basil / balsamic glaze / evoo

MARYLAND CRAB CAKE SANDWICH 20

tartar sauce / pickle / lettuce / tomato / brioche bun

farid's kids menu

Kids 9 years & under only

MAC & CHEESE 10 KIDS' CHEESE PIZZA 12

CHICKEN TENDERS w/FRIES 10

PASTA 10

choice of: spaghetti / penne / angel hair

sauce choice of: meat sauce / tomato sauce

meatball tomato sauce / alfredo

sides

TRUFFLE POLENTA FRIED 10

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SAUTEED ROASTED GARLIC SPINACH 10

HOUSE MADE HAND CUT FRIES 8

SMALL HOUSE OR CEASAR 7

(v) vegetarian (v+) vegan (gf) gluten free (sf) shellfish
(df) dairy free (cn) contains nuts

pranzo - lunch

ANGEL HAIR "SOPHIA LOREN" 18 (v)

baby spinach / wild mushrooms / wood-fired red peppers ragu sauce
goat cheese / walnuts

LASAGNA 18 (sf)

ricotta / bechamel and bolognese tomato ragu / mozzarella and
parmigiano reggiano cheese

SPAGHETTI AND MEATBALLS 16 (sf)

home-made meatballs / zesty d.o.p. san marzano tomato sauce
fresh basil

PARMIGIANA 21

your choice of chicken, eggplant or veal (+5) / zesty tomato sauce
mozzarella / angel hair pasta

PAPPARDELLE BOLOGNESE 20

house-made wide egg pasta / house-made creamy prime ground beef
bolognese tomato ragu sauce

PENNE LOUISIANA 24

chicken / louisiana andouille sausage / shrimp / broccoli / creamy spicy
creole sauce

POLLO ALLA VENEZIANA 22

pan seared chicken / capers / wood-fired red peppers / spinach
jumbo lump crab meat / angel hair pasta / white wine lemon sauce
topped with mozzarella cheese / evoo

SALMONE ALLA GRIGLIA 29 (df)

atlantic salmon filet / white wine lemon herb caper sauce

RAVIOLI PRADA 20 (v)

house-made ravioli / four cheeses / prosciutto cotto / peas
mushrooms / creamy prada vodka rose sauce

GNOCCHI CAPRESE 18

available three ways in traditional gnocchi pomodoro caprese / pesto
sauce & smoked mozzarella / gorgonzola fondue sauce & walnuts

SACCHETTI PAVAROTTI 17

gorgonzola & pear stuffed house-made pasta pockets / wild mushroom
gorgonzola fondue sauce / truffle oil

SEAFOOD MAREBELLA 32

jumbo shrimp / seared scallops / white creamy parmigiano
reggiano sauce / crab meat / house-made fettuccini pasta

BUCATINI AI RICCI DI MARE 35

pan seared scallops / Maryland crab meat / gulf diced shrimp
sea urchin maine mussels / manila clams / octopus / pinot grigio
lemon meyer zest wine white garlic sauce

SHRIMP SCAMPI 29

jumbo shrimp / white wine garlic lemon butter sauce / evoo
organic cherry tomatoes / fresh basil / asparagus / linguine pasta

LINGUINI ALLE VONGOLE 25

fresh little manila clams / organic cherry tomatoes / white wine sauce
garlic / sea urchin oil infused

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signature drinks

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wheatley vodka / olive juice / gorgonzola-stuffed olives

AGED OLD FASHIONED 25

sagmore rye / solerno blood orange liqueur / bitters / orange and cherry

FACCI COSMO 13

wheatley vodka / cointreau / sour mix & agave nectar

THE CELLO'S 13

lemon, orange, or raspberry martini with a sugar rim

THE SANGRIAS 13

red or white

NEGRONI 14

hendricks campari martini sweet vermouth orange twist

FIGGIN' PEACHY 14

figenza fig vodka / de faveri prosecco / peach puree / lime juice / fig

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aperol / solerno sicilian blood orange liqueur / pineapple / lemon

CIAO AMORE 14

the botanist islay gin / blueberry puree / lemon juice / fresh mint

beer

draught

STELLA ARTOIS 6
PERONI 5
SIERRA NEVADA 7
BLUE MOON 7
FLYING DOG 6

bottles

FAT TIRE 7
HEINEKEN 7
BUD LIGHT 6
MORETTI 7
COORS LIGHT 6
CORONA EXTRA 7
CORONA LIGHT 7
GUINNESS 7
MICHELOB ULTRA 6
MILLER LITE 6

vodka

BELVEDERE 11
DEEP EDDY'S GRAPEFRUIT 8
DEEP EDDY'S LEMON 8
GREY GOOSE 11
KETEL ONE 10
ST. GEORGE 10
TITO'S 10
VAN GOGH VANILLA 7
WHEATLEY 7

bourbon

BASIL HAYDEN 14
BLANTON'S 18
MAKERS MARKS 13
JEFFERSON'S OCEAN 15
HIBIKI 25
ELIJAH CRAIG (18yr) 40
ANGELS ENVY 14
KNOB CREEK (12yr) 14
BULLEIT RYE 11
WOODFORD RESERVE 14
GEORGE T STAGG 150
PAPY VAN WINKLE 75
BUFFALO TRACE 18

scotch

BALVENIE (21yr) 35
DEWAR'S 12
GLENFIDDICH (15yr) 14
GLENLIVET (21yr) 30
JOHNNY WALKER BLACK LABEL 12
MACALLAN (12yr) 16
MACALLAN (18yr) 40
LAGAVULIN (16yr) 20
JOHNNY WALKER BLUE 45

whiskey

JACK DANIELS 9
JAMESON 9
CROWN ROYAL 10
SAGAMORE SPIRIT RYE 10
HIBIKI 35
YAMAZAKI 60

gin

THE BOTANIST ISLAY GIN 12
BOMBAY SAPPHIRE 12
HENDRICKS 10
TANQUERAY 10

rum

BACARDI SILVER 8
CAPTAIN MORGAN 8
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