



We recognize the tastes of our diverse clientele, we bring both the best of Italy’s wine producers and the world’s wines to Columbus Park: some of you naturally want to experience excellent wines that are linked by history and flavors to the styles of our cuisine; others feel a kinship to the “little” New

World wine producing regions, like Napa Valley. We have recently revised our wine list from organizing by regions to a more contemporary format of highlighting the varietals, with background history on these different grapes and how they pair with our menu. We hope this gives you a greater understanding of why we have chosen these wines: their compatibility to our cuisine, their quality related to value and for some, their very limited availability.

The Marchetti-Tarantino Family

\*\* Indicates wines that we have under 6 bottles left in inventory

## WHITES

### CHAMPAGNE & SPARKLING WINES

1999	Ferrari Perle	Trentino	55
N.V.	Rotari Brut Arte Italiano	Trentino	45
N.V.	Carpene Malvolti Prosecco di Conegliano Cuvee	Veneto	40
N.V.	Moet & Chandon Imperial	France	70
N.V.	Veuve Cliquot Ponsardin Brut	France	95
1999	Dom Perignon	France	250

### ITALIAN VARIETALS:

The following are native Italian varietals that represent the style of wines that pair beautifully with seafood, hard cheeses, and light pasta sauces. Some of these are not well known but they represent a delightful alternative to Pinot Grigio. They are crisp and refreshing with mineral, peach, apple, and lemon notes.

### CORTESE, VERNACCIA, CODA di VOLPE del VESUVIO, ARNEIS, GRECO,

2008	La Battistina (Cortese)	Gavi	35
2010	Frascati Superiore Casale Marchese	Frascati	40
2007	Panizzi, Vernaccia di San Gimignano	Toscana	60

**SAUVIGNON BLANC:** Crisp, high in acidity and light to medium-bodied, Sauvignon Blanc is recognizable for its grassy, herbaceous flavor and aroma. When grown in warmer climates the flavors are more fruity and melon-like. We have chosen to highlight the style of this grape when grown in California, New Zealand and Northeastern Italy. When pairing this wine think acid, such as salads (dressings), lemon or citrus sauces, spicy dishes, and grilled fish.

2010	Oyster Bay	Marlborough	35
2009	St. Supery	Napa Valley	35
2009	Whitehaven	Marlborough	38
2008	Sauvignon Blanc “Rosacroe” Midolini	Friuli	50
2009	Kurtatsch Cortaccia	Alto Adige	40
2008	Gary Farrell, Redwood Ranch	Sonoma	40



**PINOT GRIS/ PINOT GRIGIO, TOCAI:** Pinot Gris is a darkly colored white wine grape that evolved from the Pinot Noir grape. Originally a popular wine from Alsace (where it was once labeled Tokay) and northeastern Italy (where it is called Pinot Grigio), it has become one of the most successful wines grown in Oregon. Most versions are quite dry, but Pinot Gris wines can range from light and delicate to fairly full-bodied. Pair this wine with salmon, shrimp, calamari, cockles, and our goat cheese stuffed chicken breast. We have included TOCAI in this category because it is also native to the Friuli. These wines also have wonderful floral and light citrus flavors but tend to have a fuller, richer body and more spicy notes.

2007	Willakenzie Estate (Pinot Gris)	Willamette Val.	37
2009	Pinot Grigio “Rosacroe”, Midolini	Friuli	50
2008	Kurtatsch Cortaccia Pinot Grigio	Alto Adige	40
2009	Livon “Braide Grande” (Pinot Grigio)	Friuli	50

**CHARDONNAY:** Chardonnay is to white wine what Cabernet is to red wine. It is used to produce France’s magnificent White Burgundies and is the main grape in Champagne. When chardonnay wines are made well, they are bold, rich, and complex and taste of ripe figs, peaches, honey and butter, hazelnuts and spice. The best are medium-bodied, medium dry and high in acidity. Chardonnays, more than any other white wine, love to be aged in oak. Pair with gnocchi, spinach ravioli, and most fish.

2009	Antinori, “Castello della Sala”	Umbria	40
2007	Bel Colle, “Le Masche”	Piemonte	40
2008	Sonoma Cutrer, “Russian River Ranches”	Sonoma	42
2009	Stags’ Leap Winery	Napa Valley	48
2008	Chalone Vineyard Estate Grown	Napa Valley	60

**A TASTE OF TERRIOR:** Terrior? In short, when wine geeks say “terrior”, we mean you can actually taste the land, the soil, and the style. The “earth” comes through in every sip and there is a true sense of place. Nothing is more beautiful than tasting the essence of where the grapes come from. In fact, this is often the case for most Italian wines and that is why we get so specific with regions. In this case we have highlighted a few varietals and styles that are simply unique and deserve their own space or “terrior”, if you will!

**CABERNET FRANC, CORVINA, MONTEPULCIANO, NEGRO AMARO, SAGRANTINO**

2009	Malbec, “Diamond Collection” Francis Ford Coppola	Sonoma	45
2009	Malbec Masi “Paeso Doble”	Argentina	40
2006	Valpolicella Ripasso, Villabella, Classico Superiore	Veneto	55
2007	Bertani Amarone, “Villa Arvedi”	Veneto	90
2007	Zinfandel Michael~David, “Sloth”	Mendocino	95
2004	Castellani, “Monte Cristi” Amarone (Corvina)	Veneto	110



**NEBBIOLO:** This varietal is named for the dense fogs prevalent in the vineyards of Piemonte, in northern Italy where it is almost exclusively grown. Nebbiolo is responsible for some of the worlds finest and longest-lived wines. These Nebbiolo based wines are known by the areas in Piemonte where they are grown: Barolo, Barbaresco, and to a lesser extent Ghemme and Gattinara. Nebbiolo generally makes powerful and intense wines, although generally with medium body and color. They often have aromas and flavors of raspberries, plums, earth tones, roses, and tar. Pair with prosciutto, veal shank, rosemary lamb, or broccoli rape.

2006	Barbaresco “Reyna”, Michele Chiarlo	Barbaresco	65
2006	Barbaresco Piazza	Barbaresco	75
2006	Barolo Massolino	Serralunga D’Alba	90
2005	Barolo Bel Colle Monvigliero	Barolo	90
2006	Barolo Renato Ratti, “Marcenasco”	La Morra	95

**BARBERA:** This Italian varietal is planted primarily in Piemonte, but has traveled widely, primarily to California. Barbera can be used to make an incredible range of styles, ranging from young and spritzy to powerful and intense wines that need extended cellaring. It is a deep ruby color, full bodied, with low levels of tannins balanced by higher levels of acidity. Barbera is characterized by bright berrylike flavors and is one of the best alternatives to Merlot. Pair this with veal, vodka cream sauces, wild mushrooms or lamb.

2006	Barbera D’Asti Superiore “Bricco del Perg”	Asti	48
2009	Barbera D’Alba Massolini Serralunga	Alba	50

**PINOT NOIR:** To grape growers and winemakers, Pinot Noir presents both the ultimate challenge and the ultimate reward. At their best, Pinot Noir grapes produce wines that are rich and complex, tasting of black cherries, red berries, earth tones and spice, with an aroma that's been likened to everything from herbs and cola, to bacon and roses. One of the most exciting developments in the world of wine is the recent advances Oregon and California winemakers have made in producing first rate Pinot Noirs. Pair with mushroom pasta, grilled fish, salmon, and veal.

2007	Pinot Noir "Reliz Creek", Wente Vineyards	Monterey	45
2008	Pinot Noir Robert Mondavi Winery Carneros	Carneros	52
2005	Pinot Nero Castel Sallegg Riserva	Alto Adige	55
2007	Pinot Noir "Anniversary Vintage", Davis Family Vineyards	Sonoma	60
2008	Pinot Noir Rodney Strong Reserve Russian River Valley	Sonoma	70



**SANGIOVESE:** Sangiovese along with the Nebbiolo, is one of the most important grapes in all of Italy. It flourishes in central Italy but is best known in Tuscany. Like Nebbiolo, Sangiovese is responsible for some of the finest wines in the world, including Chianti, Vino Nobile, and Brunello. Along the way there are numerous iteration of this grape. Depending on where in Tuscany you are, whether you are north or south of the Arno, closer to Florence or down the valley nearer Siena. Whatever the case, most will agree that Sangiovese is unique in its aroma and flavor which undeniably root this grape in Tuscany. The wines that it produces have a natural austerity from the high acidity and tannin. A good Chianti, Brunello, or Vino Nobile evokes a smoky, foresty quality which mingles the sweetness of the fruit along with spicy herbal undertones. Pair with roasted meats, rich pastas, and cheeses.

2006	Chianti Classico Riserva Carpineto,	Chianti	50
2007	Chianti Classico Riserva Felsina Berardenga	Chianti	55
2008	Rosso di Montalcino Ciacci Piccolomini	Montalcino	55
2007	Rosso di Montalcino "Coldisole", Marchesi	Montalcino	65
2005	Vino Nobile di Montepulciano Riserva, Carpineto	Montepulciano	65
2005	Rosso di Montalcino "Pertimali", Livio Sassetti	Montalcino	65
2006	Brunello di Montalcino Ciacci Piccolomini	Montalcino	85
2003	Brunello di Montalcino Riserva, Fattoria La Lecciaia	Montalcino	75
2004	Brunello di Montalcino Croce di Mezzo	Montalcino	95
2003	Brunello di Montalcino Livio Sassetti, "Pertimali"	Montalcino	95
2006	Brunello di Montalcino Fossacolle	Montalcino	115

**SUPER TUSCAN:** In the 1970's, certain progressive winemakers decided to push the traditional barriers and experiment with blending different varietals to make wine greater in structure and complexity. These wines typically blend Cabernet Sauvignon, Merlot, and Sangiovese, but do not exclude other varietals. The following are wines that we feel represent the intent beautifully.

2007	Lucente "La Vite"	40
2008	La Maialina "Gertrude"	40
2008	Guado al Tasso, "Il Bruciato"	60
2006	La Cappuccina "Campo Buri"	70
2008	Gaja, Ca' Marcanda "Promis"	85
2007	Antinori, Tignanello	200
2007	Villa Antinori, "Guado al Tasso"	190
2003	Agricola Querciabella, "Camartina"	215
2003	Tenuta dell'Ornellaia, Ornellaia	290
2004	Tenuta dell'Ornellaia, Ornellaia	290
2004	Tenuta San Guido "Sassicaia" Rosso di Bolgheri	355
2003	Antinori, "Solaia"	400
2004	Antinori, "Solaia"	400
2005	Antinori, "Solaia"	425



**SYRAH:** Syrah is a rich, full-bodied, complex, spicy, long-lived wine that thrives in warm regions. American Syrahs can be full bodied wines but often show more spice elements and less berry-like fruit than a Zinfandel for example. We have also included Petite Syrah in this category. Some 200 or so years ago the In this group, along with one American Syrah, you will find an Australian as well as two Italian wines that are Syrah blends. Try them all and taste the similarities as well as the differences.

2009	Syrah "6 Sense", Michael-David Winery	Lodi	45
2004	Dutschke, "St. Jakobi"	Barossa Valley	70
2007	Petite Syrah, Stags' Leap	Napa Valley	70

**CABERNET SAUVIGNON:** This is the grape responsible for some of the finest wines in the world. It produces wines that astonish with their richness and complexity. The classic Cabernet flavor is one of deep, dark fruits, primarily black currant (cassis) and the best are medium to full-bodied, intense and firm. These wines are rich, and therefore need food equally as rich, such as stews, red meats, salty items like prosciutto or pancetta to help mellow the tannins.

2009	Cabernet Sauvignon Francis Ford Coppola, "Claret"	Napa	45
2008	Cabernet Sauvignon "Earthquake", MichaelDavid	Lodi	50
2007	Chateau Ste. Michele "Cold Creek Vineyard"	Colmb. Valley	58
2007	Cabernet Sauvignon Robert Mondavi	Napa	55
2008	Cabernet blend Chappellet, Mountain Cuvee	Napa Valley	60
2007	Stags' Leap	Napa Valley	90
2001	Cabernet Sauvignon Bertani, "Villa Novare Albion"	Veneto	90
2008	Justin, "Savant" (Cabernet Sauvignon, Syrah)	Paso Robles	90
2006	Jordan Cabernet Sauvignon	Alex. Valley	110
2007	Justin, "Isosceles" (Cab. Sav., Cab. Franc., Merlot)	Paso Robles	110
2006	Hewitt Vineyard	Rutherford	160
2007	Wente Karl Wente, "Nth Degree"	Livermore	100
2006	Silver Oak	Alex. Valley	125
2007	Domaine Pierre Usseglio Chateauneuf du Pape	Rhone	100

**MERLOT:** Merlots are often less tannic and fruitier than Cabernets, though still full bodied, deep in color and fairly high in alcohol. Typically merlots are ripe with flavors of cherry, plum, and chocolate. Merlot is very often blended with Cabernet Sauvignon at almost all of the great estates. In doing so, the wines become substantially richer and elegant and more importantly it renders the wine much more complex. Areas where Merlot has been successfully grown and blended into the Cabernet grape include; Northern Italy, California, Washington State, and the Rogue Valley region of Oregon. Pair with rib-eye steaks, filet mignon, and other braised meats.

2006	Merlot Chateau St. Jean	Sonoma	45
2006	Merlot Swanson	Napa Valley	55
2001	Cennatoio, "Mammolo"	Toscana	70
2007	Justin, "Justification" (Merlot, Cabernet Franc)	Paso Robles	90