

# La Vera Cucina II



## Specially Selected House Wines

\$5.00 Glass

Forestville Chardonnay (California)

La Francesca Pinot Grigio (Italy)

Piccini Chianti (Italy)

Stimson Estate Cabernet Sauvignon (Washington State)

Stimson Estate Merlot (Washington State)

Beringer White Zinfandel (California)

### Reds – Domestic

<u>Bin</u>		<u>Bottle</u>
1	Chateau Sovereign (Alexander Valley) <i>A velvety tannin structure, luscious middle palate and a long, lingering finish.</i>	46-



2	Sterling Cabernet Sauvignon Estate Bottled (California) <i>Full in body yet different in flavors, hints of nutmeg and cumin as well as black peppers dance around a strong finish...chew before swallowing.</i>	46-
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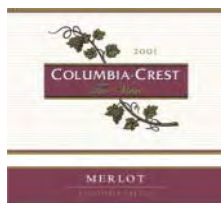
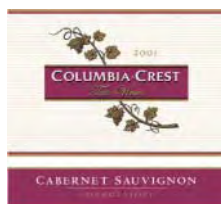
3	Simi Cabernet Sauvignon (Sonoma) <i>Remarkable intensity, richness, depth and concentration, this is a big, yet elegant wine stuffed with complex currant, leather, spice, sage and cedar flavors that fan out on the palate.</i>	39-
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4	J.Lohr "Seven Oaks" Cabernet Sauvignon (California) <i>Dark berry flavors are balanced by vanilla and oak accents. Match it with hearty pasta, pork and roast beef.</i>	33-
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## Reds – Domestic

- | <u>Bin</u> |   | <u>Bottle</u> |
|------------|---|---------------|
| 5          | Columbia Crest<br>Cabernet Sauvignon (Washington State)<br><i>A great medium-bodied Cabernet that is smooth and fruity yet not too dry. Goes well with most heavier styled entrees.</i>   | 20-           |
| 6          | Forestville Cabernet Sauvignon (California)<br><i>Heavy bodied and rich. Full of fruit flavors, spices, peppery flavors and a hint of oak. Delicious with a steak.</i>  | 18-           |
| 7          | Estancia Merlot (California)<br><i>A bright ruby red wine with aromas of cherry and plum. A complex blend of toast and smoke complements the cherry and plum fruit. The ripe structure and silky texture round the wine out beautifully.</i>  | 33-           |
| 8          | Kendall-Jackson “Vintner’s Reserve” Merlot (California)<br><i>Black cherry and dark chocolate aromas precede a palate with striking berry nuances. Underlying cedar notes reflect the wine’s delicate aging. The result is a velvety tannin structure, luscious middle palate and a long, lingering finish.</i> | 35-           |
| 9          | Columbia Crest Merlot (Washington State)<br><i>A distinctive supple Merlot, characterized by fruit concentration and elegance. Blended for complexity and depth. Smooth, plump mouthfeel of lively berry and tobacco flavors with balanced tannins and acid.</i>  | 20-           |
| 10         | Renwood “Old Vines” Zinfandel (California)<br><i>Hearty, robust with jammy berry-like flavors and a touch of pepper and spice.</i>  | 35-           |
| 11         | Esser Vineyards Pinot Noir (California)<br><i>Luscious red and black cherry flavors with undertones of black pepper, tobacco, leather and mint. Great with roast chicken or grilled turkey breast, lasagna, pizza, beef brochette or stir-fry.</i>  | 24-           |



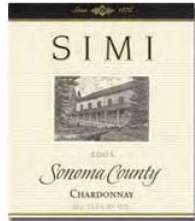
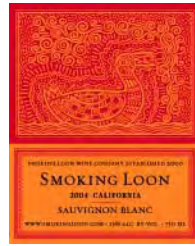
## Reds – Imported

- | <u>Bin</u> |   | <u>Bottle</u> |
|------------|---|---------------|
| 12         | Ruffino Reserva Chianti<br>“Tan Label” (Italy)<br><i>A fresh, straight forward wine meant to be enjoyed with food, especially pasta, grilled dishes and tomato based sauces. Tight, vivid, firm with cherry and almond flavors.</i> | 35-           |
| 13         | Via Firenze Classico Chianti D.O.C.G. (Italy)<br><i>Light and simple, a fully matured wine with plummy red fruit and character.</i>   | 19-           |
| 14         | Zonin Montepulciano d’ Abruzzo (Italy)<br><i>Delightful medium-bodied with a velvety finish and soft tannins. A natural accompaniment to hearty fare, pasta, cheese and spicier foods.</i>  | 18-           |
| 15         | [yellow tail] Shiraz (Australia)<br><i>Smooth, velvety, warm and satisfying. Very versatile in pairing with food and goes especially well with lamb, duck, pasta and peppered steak.</i>  | 18-           |
| 16         | Santa Cristina Sangiovese Centinori (Tuscany)<br><i>A beautiful blend of the earthy, romantic sangiovese grape with the smoothness of merlot.</i>   | 23-           |



## White Wines – Domestic

- | <u>Bin</u> |  | <u>Bottle</u> |
|------------|--|---------------|
| 17         | Smoking Loon<br>Sauvignon Blanc (California)<br><i>This “bleached blonde” beauty is reminiscent of fresh green apples, pineapple and has hints of hibiscus blossoms. The concentration of zesty lemon and gooseberry fills your mouth leaving notes of thyme and melon behind.</i> | 23-           |
| 18         | Estancia Pinot Grigio (California)<br><i>This distinct pinot grigio is fresh, youthful and has pear, apple and creamy citrus flavors with a lingering, crisp mineral finish.</i>   | 30-           |
| 19         | Simi Chardonnay (Sonoma)<br><i>A California classic! This wine is quite dry and full flavored with hints of oak, vanilla, tropical fruit and butter. It is smooth and easy to drink and enjoyed with pasta and grilled foods.</i>  | 35-           |
| 20         | Kendall-Jackson “Vintner’s Reserve”<br>Chardonnay (California)<br><i>Subtle aromas of pineapple, banana and honey with a kiss of oak. Soft and inviting in the mouth. Flavors of honey and toast. Medium-bodied with a lingering finish.</i>                                       | 28-           |
| 21         | Pepperwood Grove Chardonnay<br>Don Sebastiani (California)<br><i>Aromas of pineapple, citrus and pear. Flavors of tropical fruit, crisp apples and vanilla oak. This wine is well balanced with soft textures, and a lush creamy finish.</i>                                       | 21-           |



## White Wines – Imported

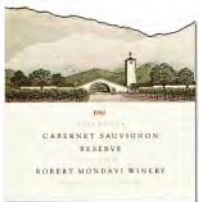
- | <u>Bin</u> |   | <u>Bottle</u> |
|------------|---|---------------|
| 22         | Santa Margherita Pinot Grigio (Italy)<br><i>Remarkable freshness and vitality and an underlying acidity.</i>  | 45-           |
| 23         | Ca Montini Pinot Grigio (Italy)<br><i>Rated #1 by the NY Times. A perfect complement to seafood and lighter dishes. This wine begins with a delicately scented rose nose of apple blossoms and pear. On the palette the wine is subtly layered with pear, honey and apple flavors, with a slight nutty character.</i> | 34-           |
| 24         | Morasutti Pinot Grigio (Italy)<br><i>Light, crisp and refreshing. A perfect wine for food, particularly spicy or fried foods. Goes well with light style foods also.</i>  | 16-           |
| 25         | Luna di Luna<br>Chardonnay/Pinot Grigio (Italy)<br><i>The best of both worlds...the crisp, light and refreshing characteristics of Pinot Grigio and great Chardonnay flavor and body. This comes in the famous blue bottle.</i>   | 21-           |
| 26         | Nobilo Sauvignon Blanc (New Zealand)<br><i>Rated #1 from New Zealand.</i>   | 23-           |
| 27         | [yellow tail] Chardonnay (Australia)<br><i>Very appealing, lively and fruity, accented by butterscotch and toffee notes. This is a fuller bodied Chardonnay that would go well with grilled foods.</i>  | 18-           |
| 28         | La Francesca Frascati (Italy)<br><i>Pale straw colored, open, fresh with hints of vanilla. Soft and round in the mouth.</i>   | 18-           |
| 29         | La Scolca Gavi White Label (Italy)<br><i>Smooth fruity banana and dry flavoring.</i>  | 39-           |
| 30         | Antinori Orvieto Classico<br>Campo Grande (Italy)<br><i>Tart, lean, earthy wine with crisp balance.</i>   | 25-           |



## Blush

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|----|--|-----|
| 31 | Beringer White Zinfandel (California)<br><i>California's #1 White Zinfandel, semi-sweet.</i> | 20- |
|----|--|-----|

*Specially Selected Wines  
by the Bottle*



- | <u>Bin</u> |   | <u>Bottle</u> |
|------------|---|---------------|
| 32         | Travaglini Gattinara (Italy)<br><i>You can almost taste the tradition and mystic of Italy in this smooth bottle of wine.</i>  | 60-           |
| 33         | Ruffino Reserve du cal<br>Gold Label Chianti (Italy)  | 75-           |
| 34         | Ceretto Barolo (Italy)<br><i>Spicy aromas, rich and meaty flavors.</i>  | 78-           |
| 35         | Stags Leap<br>Cabernet Sauvignon (California)<br><i>A luscious middle palate and a long lingering finish.</i>   | 79-           |
| 36         | Santa Sofia Amarone (Italy)   | 90-           |
| 37         | Biondi-Santi Poggio Salvi<br>Brunello di Montalcino (Italy)<br><i>Very fresh with easy, soft tannins, and loosely berry fruit.</i>  | 110-          |
| 38         | Robert Mondavi Reserva<br>Cabernet Sauvignon (California)<br><i>An array of fruit from red berries and cassis to the elegant aromas of licorice.</i>                              | 195-          |
| 39         | Cake Bread Cellars Reserve Three Sisters<br>Cabernet Sauvignon (California)<br><i>The color is dark, the wine is rich and the finish is long. A great pair to hearty entrees.</i> | 195-          |
| 40         | Biondi-Santi Brunello di Montalcino (Italy)<br><i>It's lean consistency is accented by crispness and a fruit driven finish.</i>   | 245-          |
| 41         | Bertani Amarone (Italy)   | 150-          |

*Champagnes and Sparkling*

- |   |      |
|---|------|
| Dom Perignon (France)   | 200- |
| Moet Chandon White Star (France)                                | 65-  |
| Piper Sonoma Brut (California)                                  | 29-  |
| Martini & Rossi Asti Spumante (Italy)                           | 25-  |
| Mionetto Prosecco (Italy)<br><i>Dry Italian sparkling wine.</i> | 30-  |



*International Coffees*

*\$5.50*

- Topped with Whipped Cream and Nutmeg
- Café Bucca/Sambuca Romano
  - Mexican Coffee/Kahlua
  - French Coffee/Cointreau
  - Monks Coffee/B&B
  - Café Amaretto/DiSarono
  - Café Frangelico/Frangelico
  - Café Americano/Original Starbucks™
  - Coffee Liqueur



*Single Malt Scotches*

- |                  |     |
|------------------|-----|
| McCallums 12 Yr. | 10- |
| McCallums 18 Yr. | 18- |
| Dewars 12 Yr.    | 7-  |
| Highland Park    | 10- |
| Glenlivet        | 7-  |
| Glenfiddich      | 7-  |

**Dewar's**



*Cognacs*

- |                      |     |
|----------------------|-----|
| Remy Martin V.S.O.P. | 12- |
| Hennessey V.S.       | 8-  |
| Courvoisier V.S.     | 8-  |

*Bourbons*

- |                           |    |
|---------------------------|----|
| Knob Creek, Small Batch   | 8- |
| Basil Hayden, Small Batch | 8- |
| Makers Mark               | 7- |
| Wild Turkey               | 8- |
| Jim Beam                  | 6- |





*Martini List*

**Watermelon Martini**

*Vodka, DeKuyper Watermelon Schnapps,  
Triple Sec and Peach Schnapps*

**Original Appletini**

*VOX Vodka, DeKuyper Sour Apple Schnapps*

**Georgian Peachtini**

*Absolut Vodka, DeKuyper Peachtree Schnapps,  
orange juice, garnished with a peach slice*

**Cosmopolitan**

*Grey Goose Le Citron Vodka, Cointreau,  
cranberry juice and a lime*

**Sunset Martini**

*Stoli Raspberry Vodka, Triple Sec, pineapple juice  
and a splash of Grenadine.*

**South Beach Martini**

*Grey Goose L'Orange Vodka, lime juice,  
garnished with an orange peel and  
fresh coconut around the rim*



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