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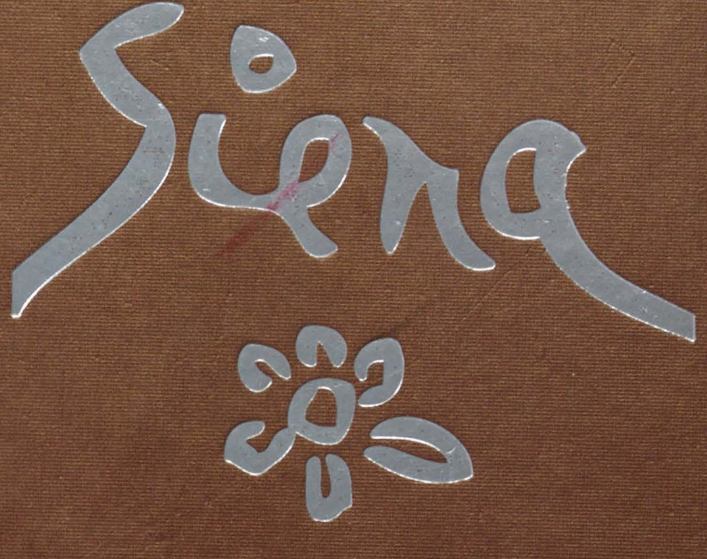
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BIN#

BUBBLES

BELLINI COCKTAIL 7
PROSECCO ASTORIA,ITALY 7
PIPER HEIDSIECK BRUT,FRANCE,SPLIT 18
FREIXENET NEGRO BRUT,SPAIN,SPLIT 8
102 VEUVE CLICQUOT,FRANCE,HALF BOTTLE 62
104 BANFI BRUT,ITALY 41
106 SANTA MARGHERITA PROSECCO, ITALY 44
108 RUINART BRUT ROSE, FRANCE 145
110 RUINART BLANC DE BLANC, FRANCE 145
112 VEUVE CLICQUOT,FRANCE 98

GLASS /QUARTINO /BOTTLE

114 CHARDONNAY CLOS DU BOIS 09, RUSSIAN RIVER VALLEY 9.50 /14.00 /38
116 CHARDONNAY BERRO PICO MACCARIO 10, PIEMONTE 7.25 /10.75 /29
118 PINOT GRIGIO ZONIN 09, DELLE VENEZIE 6.50 /9.75 /24
120 PINOT GRIGIO SANTA MARGHERITA 09, ALTO ADIGE 13.50 /20.25 /54
124 SAUVIGNON BLANC FOPPIANO 09, RUSSIAN RIVER VALLEY 9.50/14.25/38
126 REISLING DR THANISCH 08, MOSEL GERMANY 9.75 /14.50 /39
128 MONTE CASTRILLO, RIBERA DEL DUERO 08 SPAIN 9.00/13.50/36
130 ZINFANDEL RAVENSWOOD LODI OLD VINE 08, CALIFORNIA 9.00 /13.50 /36
132 MERLOT RODNEY STRONG 07, SONOMA COUNTY 9.50 /14.25 /38
134 PINOT NOIR CAMBRIA JULIA'S VINEYARD 08, SANTA MARIA VALLEY 10.50 /15.75 /42
136 CABERNET SAUVIGNON BERINGER FOUNDERS ESTATE 08, NAPA 6.95 /10.25
138 CABERNET SAUVIGNON MONDAVI 07, NAPA VALLEY 12.25 /18.25 /49
140 SIENA FERRARI CARANO 09, SONOMA COUNTY 12.75/19.00/51
142 BARBERA D ASTI IL CASCINONE RIVE 07, PIEDMONT 11.25 /16.75 /45
144 BAROLO DAMILANO 04, LECINQUEVIGNE 16.50 /24.75 /66
146 CHIANTI PIAZZANO 08, TUSCANY 8.50 /12.75 /34
148 DOLCETTO DI DOGLIANI LUIGI EINAUDI 09 PIEMONTE 9.75/14.50/39
150 LE SUGHERE DI FRASSINELLO 08, TOSCANA 13.75 /20.50 /55

CHARDONNAY

152 BERINGER 08, NAPA VALLEY VINEYARDS 32
154 BERNARDUS 08, MONTEREY COUNTY 40
158 CUSUMANO AGNIMBE 07, SICILY 32
160 ESTANCIA PINNACLES 08, MONTERY COUNTY 28
162 FERRARI CARANO 07, ALEXANDER VALLEY 71
164 COPPOLLA DIAMOND COLLECTION 09, MONTEREY COUNTY 30
166 RAYMOND RESERVE 07, NAPA VALLEY 36
168 STERLING VINTNERS COLLECTION 09, CENTRAL COAST 29
170 KISTLER VINE HILL VINEYARD 07, RUSSIAN RIVER VALLEY 105

ITALIAN WHITES

172 PINOT GRIGIO LIVIO FELLUGA 09, COLLIO 46
174 PINOT GRIGIO/VENDEMMIA MASI MASSIANCO 09, FRIULLI 25
176 GRECO DI TUFO TERREDORA DIPAOLO 08, CAMPAGNA 40
180 GAVI BROGLIA LA MEIRANA 09, PIEDMONT 37
182 MANTONICO STATTI 07, CALABRIA 45
184 ORVIETO ARGILLAE 09, UMBRIA 32
186 VERDICCHIO TRALIVIO SARTARELLI 07, MARCHE 34

SAUVIGNON BLANC AND REISLING

188 SAUVIGNON BLANC MARKHAM 08, NAPA VALLEY 30
190 SAUVIGNON BLANC CARLO DI PRADIS 09, FRIULI 32
192 SAUVIGNON BLANC NATURA ORGANIC 10, CHILE 27
194 REISLING CHATEAU STE MICHELLE 09, COLUMBIA VALLEY WASHINGTON 24

SPANISH AND SOUTH AMERICAN REDS

200 MALBEC RESERVA TERRAZAS 09, ARGENTINA 33
202 MALBEC BROQUEL 08, MENDOZA ARGENTINA 33

ZINFANDEL

204 BEAULIEU VINEYARDS 07, NAPA VALLEY 34
208 RENWOOD OLD VINE 06, AMADOR COUNTY 41

MERLOT

210 ST FRANCIS 06, SONOMA COUNTY 46
212 CHALONE 06, MONTEREY COUNTY 37

PINOT NOIR

214 DAVID BRUCE 07, SONOMA COAST 70
216 KENWOOD 09, RUSSIAN RIVER VALLEY 34
218 MOHUA 08, NEW ZEALAND 38
220 LA CREMA 09, SONOMA COAST 46
224 MARIMAR DONA MARGHERITA VINEYARD 06, SONOMA COAST 85
226 PATZ & HALL 08, SONOMA COAST 80

SYRAH,SHIRAZ AND PETIT SYRAH

228 SYRAH CASA LAPOSTLE CUVEE ALEXANDRE 05, CACHAPOAL VALLEY 54
232 SHIRAZ ROSEMOUNT ESTATE 08, AUSTRALIA 25
234 PETIT SIRAH FOPPIANO 08, RUSSIAN RIVER VALLEY 33
236 BECKMAN CUVEE LE BEC SYRAH BLEND 08, SANTA YNEZ VALLEY 54
238 CHAKALAKA 08, SOUTH AFRICA 55

CABERNET SAUVIGNON

240 BERINGER KNIGHTS VALLEY 07, NAPA VALLEY 62
242 CLOS DU BOIS BRIARCREST VINEYARD 06, ALEXANDER VALLEY 85
244 CHATEAU STE MICHELLE 08, COLUMBIA VALLEY 34
248 COPPOLA CLARET 08, SONOMA COAST 38
250 SOTTANO BODEGA 07, ARGENTINA 45
252 GREG NORMAN CABERNET/MERLOT 08, AUSTRALIA 35
254 FAUST 07, NAPA VALLEY 85
256 TREFETHEN 06, NAPA VALLEY 89
257 COSENTINO 07, LODI 32

ITALIAN REDS

260 BARBERA DI ASTI MICHELE CHIARLO 08, PIEDMONT 29
264 CHIANTI CLASSICO RISERVA FATTORIA MONSANTO 06, TOSCANA 47
266 CHIANTI CLASSICO RISERVA RUFFINO DUCALE 06, TOSCANA 54
268 GATTINARA TRAVAGLINI 05, PIEDMONT 62
270 NERO D'AVOLA CUSUMANO SAGANA 06, SICILY 52
272 NERO D'AVOLA SANTA CECILLA PLANETA 06, SICILY 70
274 PRIMITIVO CANTELE 08, PUGLIA 29
276 MODUS RUFFINO 07 CABERNET SAUVIGNON/SANGIOVESE, TOSCANA 59
278 LE VOLTE ORNELLAIA 08 SANGIOVESE/CABERNET/MERLOT, BOLGHERI 58
280 BARRUA ISOLA DEI NURAGHI 05, SARDEGNA 95

RESERVE SELECTIONS

282 "THE PUZZLE" NEWTON 05 SPRING MOUNTAIN ESTATES, NAPA VALLEY 145
284 PINOT NOIR FLOWERS 08, SONOMA COAST 98
286 MALBEC JUDAS 06, MENDOZA ARGENTINA 115
288 AMARONE COSTASERA MASI 06, VENETO 120
290 BARBERA D'ALBA PRINCIPIANO LA ROMUALDA 05, PIEDMONT 99
292 BAROLO DAGROMIS GAJA 03, PIEDMONT 198
294 BAROLO PRINCIPIANO FERDINANDO BOSCARETO 01, PIEDMONT 120
296 BAROLO SORI GOMBA BOSCHETTI 03, PIEDMONT 135
298 BAROLO ELIVIO COGNO RAVERA 03, PIEDMONT 99
299 BAROLO ELIVIO COGNO RAVERA 05, PIEDMONT 110
300 BAROLO DAMILANO CANNUBI 04, PIEDMONT 150
302 BRUNELLO DI MONTALCINO CAMIGLIANO 04, TOSCANA 98
304 BRUNELLO DI MONTALCINO IL POGGIONE 05, TOSCANA 99
306 CABERNET SAUVIGNON STAGS LEAP 07, NAPA VALLEY 84
308 CABERNET SAUVIGNON OROPPAS ST CLEMENT 05, NAPA VALLEY 87
310 CABERNET SAUVIGNON JOSEPH PHELPS 07, NAPA VALLEY 98
312 CABERNET SAUVIGNON JORDAN 06, ALEXANDER VALLEY 95
314 CABERNET SAUVIGNON HEITZ 05, NAPA VALLEY 90
320 CHIANTI CLASSICO RISERVA MONSANTO IL POGGIO 03, TOSCANA 99
322 CHIANTI CLASSICO RISERVA ANTINORI TENUTE MARCHESE 05, TOSCANA 69
324 MAGARI GAJA 06, MERLOT/CABERNET/CABERNET FRANC, TOSCANA 152
326 ISOSCELES JUSTIN 07, PASO ROBLES 110
328 LUCE FRESCOBALDI/MONDAVI 05, SANGIOVESE/MERLOT, TOSCANA 146
330 MARLSTONE CLOS DU BOIS 05, NAPA VALLEY 93
332 GRILLI DEL TESTAMATTA BIBI GRAETZ 07, TOSCANA 89
334 BARBARESCO PRUDUTTORI 06, PIEDMONT 99
336 ROMITORIO DI SANTEDAME RUFFINO 01, TOSCANA 138
338 SOLENGO ARGIANO 06, CABERNET/SYRAH/MERLOT, TOSCANA 150
340 SUMMUS BANFI 05, TOSCANA 130
342 TIGNANELLO ANTINORI 07, TOSCANA 175
344 SASSICAIA TENUTA SAN GUIDO 06, BOLGHERI 365
346 ORNELLAIA 06, BOLGHERI 350

SALUMI

PROSCIUTTO DI PARMA
SERVED WITH SEASONAL FARMERS MARKET MELON 8.95

SALUMI
IMPORTED FENNEL AND CALABRESE STYLE SALUMI 8.75

ANTIPASTI
PARMA PROSCIUTTO, FENNEL AND CALABRESE SALUMI, BUFFALO MOZZARELLA, IMPORTED OLIVES AND REGGIANO PARMESAN 15.95

ANTIPASTI

COLOSSAL SHRIMP " A SIENA EXCLUSIVE"
SERVED CHILLED WITH COCKTAIL SAUCE, MUSTARD AIOLI AND LEMON 14.95/EACH

SCAMPI
JUMBO SHRIMP, GARLIC BUTTER, LEMON, TOMATO AND SWEET PEAS 13.95

GNOCCHI
PANCETTA, LEMON, ARUGULA AND BABY TOMATOES 12.95

CALAMARI THREE WAYS
SEMOLINA CRUSTED FRIED CRISPY, MARINARA, SWEET CHILI GARLIC AND LEMON BASIL 12.95

WOOD ROASTED MUSSELS
FRESH HERBS, WHITE WINE AND CHILIES PAN ROASTED IN THE WOOD OVEN 12.95

SCALLOPS CAPRESE
JUMBO SEA SCALLOPS, BUFFALO MILK MOZZARELLA, TOMATOES AND BALSAMIC 14.75

STUFFED HOT PEPPERS
FILLED WITH MIXED ITALIAN CHEESES BAKED IN OLIVE OIL AND GARLIC 9.95

FRESH EAST COAST OYSTERS
SERVED WELL CHILLED WITH MIGNONETTE, COCKTAIL SAUCE AND LEMON 2.35/EACH

EGGPLANT STACK
FRESH MOZZARELLA, TOMATO, ARUGULA AND AGED BALSAMIC 12.95

CARCIOFI
ARTICHOKE HEARTS, BREADCRUMBS, ROMANO OLIVE OIL AND LEMON 12.95

SASHIMI TUNA
CUCUMBER, RADISH AND CELERY SALAD 13.95

PLEASE BE SURE TO LET US KNOW OF ANY FOOD ALLERGIES

INSALATA

CAESAR
LEMON ANCHOVY DRESSING 8.95

ITALIAN SALAD
MIXED LETTUCES, SEASONAL VEGETABLES AND RED WINE VINAIGRETTE 7.95

CHOPPED SALAD
FENNEL, APPLE, PISTACHIO NUTS, GOAT CHEESE AND TARRAGON VINAIGRETTE 8,95

MEATBALL SALAD
ROMAINE, TOMATO, RED ONION, CUCUMBER AND TOMATO SAUCE VINAIGRETTE 9.95

BEET SALAD
ORANGES, FENNEL, ENDIVE AND RICOTTA SALATA 8.95

WOOD OVEN PIZZA

GAMBERI
SHRIMP, JALAPENO PEPPERS, TOMATOES AND LEMON ZEST

TOSCANA
PESTO, ROASTED GARLIC, ARUGULA AND REGGIANO PARMESAN

CLASSICO
TOMATO SAUCE, FRESH MOZZARELLA AND BASIL

FILIPPI
SPINACH, CALAMATA OLIVES, PEPPERONI AND HOT PEPPERS

VINCENZO
ITALIAN SAUSAGE, SCALLIONS, TOMATO, GOAT CHEESE AND HOT BANANA PEPPERS

VELLA
CHICKEN, SEASONED RICOTTA CHEESE, SPINACH, AND TOMATO

SIENA
OLIVE OIL, TOMATO, ANCHOVY AND FONTINELLA CHEESE

TRAVINO
OLIVE PUREE, SLICED TOMATO, FRESH MOZZARELLA, ROMANO AND PROSCIUTTO

ENRICO
PESTO, BABY SPINACH, ROASTED PEPPERS, RED ONION AND GOAT CHEESE

MARGHERITA
CHEESE, PEPPERONI AND MUSHROOMS

BISTECA
FILET MIGNON, STUFFED HOT PEPPERS AND CRISPY ONIONS

ALL PIZZA'S ARE MADE WITH MOZZARELLA CHEESE
ALL PIZZA'S 14.95 TO GO 9.95

PASTA

FRUTTI DI MARE
SHRIMP, CLAMS, MUSSELS, LOBSTER AND SCALLOPS 32.00

CAVATELLI
ITALIAN SAUSAGE, SPINACH, CARAMELIZED ONIONS AND ASIAGO 21.00

PENNE BROCCOLI
ARUGULA PESTO, FRESH BROCCOLI, CHILIES AND REGGIANO PARMESAN 19.95

SUNDAY SAUCE
SPAGHETTI AND MEATBALLS WITH HOUSE MADE TOMATO SAUCE 13.95

HOT PEPPER FETTUCCINI
GRILLED FILET MIGNON, ROASTED PEPPERS, MARSALA AND BASIL 24.95

SECONDI

CHICKEN AL MATTONE
MARINATED HALF CHICKEN GRILLED UNDER THE BRICK SERVED WITH A SUMMER GREEN BEAN, TOMATO/POTATO SALAD 21.00

FILET OF SIRLOIN
HONEY DIJON AND PEPPERCORN CRUST PRIMATIVO WINE REDUCTION 27.95

CHICKEN CUTLETS
MILANESE WITH OUR ARUGULA SALAD, PARMESAN OR WITH VODKA SAUCE 23.95

PORK CHOP
WOOD FIRE GRILLED WITH A BLOOD ORANGE REDUCTION AND FENNEL SLAW 28.95

TOMAHAWK RIBEYE STEAK
SEASONED WITH SICILIAN SEA SALT AND CRACKED PEPPER, GRILLED WITH CHARD LEMON AND ARUGULA 44.00

RACK OF LAMB
SEARED AND PAN ROASTED WITH FRESH PINEAPPLE AND MINT 38.00

ATLANTIC SALMON
HORSERADISH/CASHEW PESTO, SEA SALT, LEMON AND ARUGULA 29.00

OSSO BUCO
BRAISED VEAL SHANK SERVED WITH RISOTTO AND GREMOLATA 38.00

CONTORNI

CREAMED SUMMER CORN 6.95
SAUTEED SPINACH WITH GARLIC AND OIL 6.95
CHILLED BROCCOLI WITH INFUSED LEMON/OLIVE OIL 6.95
BRAISED FENNEL SAMBUCA AND FRESH ORANGE 6.95

DAILY SPECIALS

MONDAY VEAL BRACIOLE WITH HOMEMADE TOMATO SAUCE
TUESDAY PORK CHOPS WITH CHERRY PEPPERS CAULIFLOWER
WEDNESDAY COLD WATER LOBSTER TAIL CHEFS PREPARATION
THURSDAY VEAL CUTLETS "DOWNTOWN" WITH VODKA SAUCE
FRIDAY BRONZINO THE WHOLE EUROPEAN BASS
SUNDAY CRISPY CRUNCHY EGGPLANT

EXECUTIVE CHEF SEAN WARZEL SOUS CHEF JENNIFER MARABELLA