

CARTA DEI VINI **WINE MENU**

Little Venice Restaurant is proud to offer a wine list unlike any other you will find in the Southern Tier. We employ a unique wine-on-tap and a multi-bottle preservation system to give our guests what we feel is the most varied wine by the glass selection in the marketplace.

ROSSI-RED	
LAYER CAKE PRIMITIVO (Italy) 100% Pure Old Vine Primitivo grapes aka Zinfandel	7.50 30
IULI NINO PINOT NERO (Italy) 100% Pinot Noir grown in the Piedmont region of Italy (Certified Organic)	8 49
SAN FEREOLO DOLCETTO SUPERIORE DOCG (Italy) 100% Dolcetto light, fruity with soft tannins (Practicing Organic)	- 45
JORIO MONTEPULCIANO DOC (Italy) 100% Montepulciano d'Abruzzo	7.50 29
SAN LORENZO IL CASOLARE ROSSO IGT (Italy) Blend of Montepulciano and Sangiovese grapes (Certified Organic)	- 26
CANTINE DEL INDIE NERO D'AVOLA "NERO" (Italy) 100% Nero d'Avola (Practicing Organic)	- 22
181 MERLOT (California) Classic Bordeaux-style Merlot from Noble Vines	6 21
GRAFFIGNA MALBEC "G" (Argentina) 100% Malbec	- 28
TENUTA DI ARCENO CHIANTI CLASSICO (Italy) 80% Sangiovese, 15% Merlot, 5% Cabernet from the hills of Tuscany	- 32
PACINA CHIANTI COLLI SENESI CASTELNUOVO BERARDENGA DOCG (Italy) Absolutely outstanding Chianti, 97% Sangiovese, 3% Canaiolo/Ciliegiolo from Tuscany (Practicing Organic)	- 48
RUFFINO MODUS IGT (Italy) Italian Super Tuscan blend of Sangiovese, Cabernet and Merlot grapes	- 40
UPPERCUT CABERNET (California) 85% Napa Valley Cabernet blended with Merlot, Cab Franc & Petit Verdot	- 32
PERTINACE BAROLO DOCG (Italy) 100% Nebbiolo grapes	- 65

SARTORI AMARONE DOC

della Valpolicella

"UMBERTA"

(Italy) Velvety smooth dry red Amarone

IULI BARBERA DEL MONFERRATO

(Italy) 100% Barbera grapes (Certified Organic)

BIANCO-WHITE

FOLONARI MOSCATO (Italy) Light and sweet with just a hint of sparkle	- 19
DR. KONSTANTIN FRANK SEMI-DRY RIESLING (New York) Riesling from one of New York's best known wineries	7.50 28
BANFI SAN ANGELO PINOT GRIGIO (Italy) 100% single vineyard estate Pinot Grigio from Tuscany 32.00	8.50 32
KENDALL JACKSON CHARDONNAY (California) Chardonnay known for its bright fruitiness	- 28
VILLA MARIA SAUVIGNON BLANC (New Zealand) Crisp 100% Marlborough, New Zealand grapes	6.75 21
SAN LORENZO VERDICCHIO DEI CASTELLI DI JESICLASSICO DOCG (Italy) 100% Verdicchio from Le Marche region (Certified Organic)	- 34
RED DIAMOND CHARDONNAY (Washington) Fruit forward chardonnay with just a hint of oak	- 21
BRAMITO CHARDONNAY (Italy) 100% Chardonnay fruit forward with a mineral character	8.50 35
BERINGER WHITE ZINFANDEL (California) Fruit forward and smooth blush wine.	5.50 -
MARTINI & ROSSI ASTI SPUMANTE DOCG (Italy) 100% Moscato grapes.	8 -
CAVIT LUNETTA PROSECCO (Italy) Light sparkling white. 8.00	8 -

ITALIAN WINE CLASSIFICATIONS

What does DOC and DOCG mean?

DOC stands for Denominazione di Origine Controllata and DOCG DOCG is Denominazione di Origine Controllata e Garantita. Both DOC and DOCG wines refer to zones specifically designated for only certain grape varietals.

12 | 56

8 30

* The DOC system began to establish a method of both recognizing quality product and maintaining reputation of that product.

* The main difference between a DOC and a DOCG is that a DOCG must pass a blind taste test for quality in addition to conforming to the strict legal requirements to be designated as a wine from the area

* IGT is another classification for Italian wines, but IGT zones are less specific than DOC and DOCG.

WINES ON TAP

WHY WINE IN KEGS?

These are *high-quality* wines available by the bottle that we have convinced wineries in New York, California and Italy to keg for us.

CONSISTENCY

The wine is never oxidized or corked, and tastes the same whether you are getting the first or last glass.

ENVIRONMENTAL BENEFITS

By eliminating bottles, corks, labels and boxes, wine-on-tap is environmentally friendly.

VALUE

By eliminating packaging costs, we are able to serve our guests a better quality wine for less money than if it were in bottles.

Rosso

MARK WEST PINOT NOIR

(California) 100% medium bodied Pinot Noir. 7.25

COPPOLLA ROSSO

(California) Red blend of Zinfandel, Cabernet Sauvignon and Syrah. 6.00

PIEMONTE ROSSO

(Italy) Red blend of Barbera, Nebbiolo and Dolcetto. 8.00

BIANCO

HAZLITT RIESLING

(New York) Semi-dry Finger Lakes Riesling. 5.50

COPPOLA PINOT GRIGIO

(California) House Pinot Grigio. 5.50



WINES BY THE CARAFE

½ liter carafes (about 3 glasses) 1 liter carafes (about 6 glasses)

RIUNITE LAMBRUSCO

(*Italy*) Lively slightly sweet red wine with a hint of sparkle. 13.00 | 24.00

CARLO ROSSI PAISANO

(California) House Chianti, light slightly sweet Italian style table wine. 11.00 | 19.00

MARK WEST PINOT NOIR

(California) 100% medium bodied Pinot Noir 17.00 | 31.00

RUFFINO CHIANTI DOCG

(*Italy*) Traditional medium-bodied wine from Sangiovese grapes 15.00 | 27.00

COPPOLLA ROSSO

(California) Red blend of Zinfandel, Cabernet Sauvignon and Syrah 15.00 | 27.00

PIEMONTE ROSSO

(Italy) Red blend of Barbera, Nebbiolo and Dolcetto Half 18.00 | 32.00

ROBERT MONDAVI CABERNET

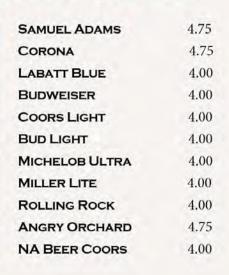
(California) Central coast using 83% Cabernet Sauvignon grapes 16.00 | 29.00

PINTS ON TAP



PERONI	5.00
YUENGLING	4.00
BLUE MOON	5.00
BUD LIGHT	3.25
STELLA ARTOIS	5.00
BASS ALE	4.75
SOUTHERN TIER IPA	4.50
SOUTHERN TIER LIVE	5.00
FAT TIRE	5.50
SAM ADAMS SEASONAL	5.50

BOTTLES



-SPARKLING-

ANDRE SPUMANTE CHAMPAGNE

(Italy) 100% Moscato grapes 28.00

(California) House toasting champagne 16.00

MARTINI & ROSSI ASTI SPUMANTE DOCG

TO MAXIMIZE FRESHNESS OF ASTI SPUMANTE AND PROSECCO, WE USE INDIVIDUAL SIZE BOTTLES.

