

PIATTI

The Piatti Story

Each **Piatti** reflects the warmth, charm and welcoming atmosphere of a traditional Italian trattoria with their open kitchens and stone pizza hearths. Although each **Piatti** has its own character and ambiance suited to its specific locale, all are characterized by simple, unpretentious design, rustic yet flavorful cuisine and friendly service. **Piatti** restaurants are gathering places where friends, family and neighbors eat, drink and socialize while enjoying the sense of community found in Italy's ever-popular trattorias.

Since our founding in 1987, **Piatti** ensures that each location is a unique experience, suited to its surrounding, **Piatti** managers and chefs are encouraged to personalize their spaces and menus to meet the needs and desires of their customers and staff. Like their European inspirations, the **Piatti** restaurants are intended to be part of the community.

Deirdre Miller – Special Event Coordinator

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Welcome to Piatti Ristorante Roseville

Piatti Roseville invites you to celebrate in style! Whether you're planning a social gathering or a corporate business meeting Piatti Ristorante is the place.

Piatti Roseville has been serving rustic Italian cuisine for over a decade. Our executive chef David Feldman combines the freshest ingredients with old world recipes for delectable tastes. Piatti also features a full service bar with an extensive list of Californian and Italian wines.

We offer two rooms for your events. The Banquet room can accommodate up to 65 guests for a seated dinner year around and 70 during warmer weather or up to 100 guests for a cocktail reception. The Terrace/Fireplace room can accommodate up to 65 guests for a seated dinner and 100 for a cocktail reception and can be divided into 3 rooms of 20 by custom drapes.

The Banquet room features an expansive wall of windows overlooking our Tuscan patio with majestic vine covered columns, complimentary fresh floral centerpieces and Tuscan style accents. We have two six foot screens perfect for business presentations or family slideshows.

The Terrace/Fireplace room has a view of our Tuscan garden with Cypress and Olive trees and gorgeous flower planters. The wall of windows has custom fabric shades to have a PowerPoint (yes, we have WIFI) presentation for lunch. It features a gas burning fireplace as well.

Piatti Roseville also offers full service event planning and catering to your location.

We can arrange everything from food to flowers, tables to tents, and logistics to limousines. Let Piatti take the worry out of your next event! We are ready for groups with as many as 600 or as few as 10. We will come to your home or office and take care of everything from start to finish!

For more information, please contact Deirdre at 916-786-5678

ANTIPASTI

(Approximately 15 pieces)

Crostini Misti, Chefs Selection of Seasonal Italian Crostini	28.
Warm Gorgonzola Bruschetta w. Fig & Apricot Marmalatta	30.
Grilled Beef Skewers w. Grilled Onions & Balsamic	36.
Semolina Fried Artichokes w. Lemon Aioli	30.
Smoked Salmon on Herb & Fennel Flatbread w. Chive Cream	36.
Chicken, Apple & Almond Salad in Endive Spears	36.
Semolina Fried Calamari w. Spicy Roasted Tomato Sauce and Caper Aioli	36.
Roasted Cremini Mushrooms Stuffed w. Italian Sausage & Provolone Cheese	32.
Grilled Pancetta Wrapped Shrimp w. Calabrain Chili Vinaigrette	40.
Miniature Dungeness Crab Cakes w. Spicy Red Pepper Sauce	45.
Gorgonzola Stuffed, Roasted Cherry Tomatoes with Seasoned Bread Crumbs	32.

PRIVATE DINING ANTIPASTI

RECEPTION PLATTERS

(SERVES 20-24 GUESTS)

Asparagi Cotto

Grilled Asparagus w. Black olive Tapenade, Chopped Egg & Seasoned Bread Crumbs 75. per Platter

Antipasti

An assortment of Prosciutto, Salami, Speck, Italian Cheeses, Roasted Peppers, Marinated Olives, Artichokes, Pickled Vegetables 85. per Platter

Frutta

Sliced Seasonal Fresh Fruit, including Melons, Pineapple, Grapes & Fresh Berries w. Citrus Crema 75. per Platter

Formaggi

Scamorza, Montassio, Mozzarella, Gorgonzola, Provolone, Pecorino Toscano w. Fig Conserva & Flatbread 95. per Platter

Verdure

Marinated & Grilled Vegetables including Red Peppers, Onions, Fennel, Zucchini, Artichokes, Mushrooms & Eggplant w. Balsamic Vinaigrette 75. per Platter

Frutti di Mare

Chilled Platter of Prawns, Dungeness Crab, Oysters, Clams, Smoked Salmon & Marinated Mussels on shaved ice with Cocktail Sauce, Mignonette, Saffron Cream & Lemons. 150. per Platter

PRIVATE DINING LUNCH

FIRST COURSE

SELECT TWO (2)

Mista Baby Lettuces, honey roasted Hazelnuts, Sliced Apples, Gorgonzola Vinaigrette

Caesar Romaine, Grana Padano, Toasted Crostini & Garlic Anchovy Dressing

Barbabietola Roasted Beets, Toasted Walnuts, Arugula & Ricotta Salata

Minestrone Traditional Italian Vegetable Soup

Mais, Patata E Pancetta Affumicata- Corn, Potato and Bacon Chowder

Caprese Slow Roasted tomato, fresh mozzarella, basil pesto & crostini

SECOND COURSE

SELECT THREE (3)

Pronti "Chopped Salad" Chicken, Romaine, Salami, Chickpeas, Olives, Roasted Peppers, Artichokes, Provolone, Parmesan & Crostini 26.

Pollo Caesar Grilled Chicken, Romaine, Grana Padano, Toasted Crostini & Garlic Anchovy Dressing 26.

Capricciosa Piatti 'Cobb' Salad: Smoked Bacon, Grilled Chicken, Avocado, Gorgonzola, Oven-Dried Tomatoes, Egg, Artichokes & Gorgonzola Dressing 27.

Ravioli House-Made Spinach & Ricotta Ravioli, Lemon Cream & Citrus Gremolata 28.

Rigatoni Spicy Wood-Roasted Pork & Pepper Ragu w. Pecorino Pepato 28.

Bolognese Classic Bolognese Sauce w. Rigatoni 27.

Bucatini House Cured Guanciale, Prosciutto, Onions, Tomato. Hot Pepper & Pecorino Romano 28.

Pollo Panini Grilled Chicken Sandwich, Tomato Jam, Smoked Mozzarella & Herb Walnut Pesto 24.

Carne Panini Grilled Steak Sandwich, Teleme Cheese, Grilled Onions, Arugula, Roasted Garlic Aioli 28.

Ravioloni Baked Fontina Cheese Ravioloni w. Wild Mushrooms & Leeks 30.

Verdure Panini Grilled Portobello Sandwich, Caramelized Onions, Roasted Peppers, Goat Cheese & Pesto 25.

Salmone Salad Arugula, Roasted Tomatoes, Garbanzo Beans, Cucumbers w. Dijon Vinaigrette 34.

Pollo Arrosto Herb Marinated Half Chicken Pesto, Potato Puree, Roasted Tomatoes 29.

Manzo Rosemary & Mustard Roasted Beef Sirloin, Braised Spinach, Grilled Onions & Potato Puree 35.

Merluzzo Pan Roasted Rock Cod w. Fingerling potatoes, an Olive, Lemon, Caper, Tomato & White Wine Sauce 35.

DESSERT

SELECT TWO (2)

Cioccolata Warm Bittersweet Chocolate Cake, Chocolate Sauce, & Whipped Crema

Tiramisu 'Pick me up' The Traditional Italian Dessert

Mandorla Almond Cake, Frangelico Soaked Dried Fruit, & Whipped Crema

Panna Cotta Vanilla "Cooked Cream", Chocolate and Caramel Sauces

Cagliata Di Limone Lemon Curd, Mascarpone Whipped Crema, Strawberry-Mint Basil Salad, Hazelnut Strati

Crema Catalana Caramel Custard, Burnt Sugar, Candied Orange & Biscotti

Menu One Panini Buffet (24. Per Guest)

The Panini Buffet is a simple lunch option of seasonal salads and sandwiches, perfect for a casual gathering or working meeting. Begin by choosing two salads and two Panini from the menu below.

INSALATA (SELECT TWO)

Mista Baby Lettuces, honey roasted Hazelnuts, Sliced Apples, Gorgonzola Vinaigrette

Spinaci Spinach, Pancetta, Chopped Egg, Pickled Onions, Parmesan & Balsamic Vinaigrette

Caesar Romaine, Grana Padano, Toasted Crostini & Garlic Anchovy Dressing

Pronti "Chopped" Salad, Romaine, Salami, Chickpeas, Olives, Roasted Peppers, Artichokes, Provolone, Parmesan & Croutons

Pasta Penne, Spring Vegetables, Toasted Almonds & Basil Pesto

Frutta Mixed Seasonal Fruit Salad & Mint Crema

PANINI (SELECT TWO 2)

All Panini Served on rustic Ciabatta roll.

Prosciutto Cotto Toasted Black Forest Ham, Asiago & Dijon Mustard

Pollo Roasted Chicken w. Celery, Almond & Apple Salad

Verdure Grilled Eggplant, Oven-Dried Tomato, Grilled Onions, Goat Cheese & Basil Pesto

Italiano Salami, Mortadella Roasted Peppers, Provolone & Peperoncini

Porchetta Herb, Fennel & Garlic Roast Pork Loin, Peperonata & Arugula

Manzo Mustard & Rosemary Roasted Beef, Grilled Onions, Arugula, Aioli & Aged Provolone

DOLCE

Tiramisu 'Pick me up' The Traditional Italian Dessert

Biscotti Assorted Italian Biscotti, Cookies, Almond Cake & Candied Fruits

FAMILY STYLE LUNCH

MENU TWO

(32. PER GUEST)

The Italian family lunch is designed for the more informal private party. The menu showcases Piatti's signature dishes in a casual family style. The menus below are served on platters to share among your party with a variety of dishes for all.

ANTIPASTI

Antipasto Della Casa Prosciutto di Parma, Salumi, Crostini Misti, Italian Cheeses, Marinated Artichokes, & Roasted Peppers

Mista Baby Lettuces, honey roasted Hazelnuts, Sliced Apples, Gorgonzola Vinaigrette

PRIMI

Ravioli House-Made Spinach & Ricotta Ravioli, Lemon Cream & Citrus Gremolata

Rigatoni Classic Bolognese Sauce

SECONDI

Pollo Arrosto Wood-Fired Half Chicken w. Rosemary Roasted Garlic Sauce

Bistecca Wood-Grilled Hanger Steak w. Gorgonzola Butter

Patate Rosemary Roasted Yukon Gold Potatoes

Fagioli: Green Beans w. Brown Butter

DOLCE

Tiramisu 'Pick me up' The Traditional Italian Dessert

Biscotti Assorted Italian Biscotti, Cookies, Almond Cake & Candied Fruits

PRIVATE DINING DINNER

Prices following second course choices reflect the cost for your three course meal. An additional pasta course is available for the added price of 8.00 per guest. Please see our **antipasti menu** to compliment your evening.

FIRST COURSE

SELECT TWO (2)

MISTA Baby Lettuces, honey roasted Hazelnuts, Sliced Apples, Gorgonzola Vinaigrette

Caesar Romaine, Grana Padano, Toasted Crostini & Garlic Anchovy Dressing

Pronti "Chopped Salad" Romaine, Salami, Chickpeas, Olives, Roasted Peppers, Artichokes, Provolone, Parmesan & Croutons

Barbabietola Roasted Beets, Toasted Walnuts, Arugula & Ricotta Salata

Minestrone Traditional Italian Vegetable Soup

Mais, Patata E Pancetta Affumicata- Corn, Potato and Bacon Chowder

Caprese Slow Roasted tomato, fresh mozzarella, basil pesto & crostini

Bruschetta Grilled Ciabatta Bread, Tomato Jam, Herbed Sonoma Goat Cheese

SECOND COURSE

SELECT THREE (3)

Ravioli House-Made Spinach & Ricotta Ravioli, Lemon Cream & Citrus Gremolata 32.

Risotto Sweet Corn, Wild Mushrooms, Bay Scallops & Shaved Carrot Salad 31.

Rigatoni Spicy Wood-Roasted Pork & Pepper Ragu w. Pecorino Pepato 30.

Bolognese Classic Bolognese Sauce with Rigatoni 29.

Cannelloni Chicken, English Peas & Fontina 'alla Besciamella' with Herb Oil 30.

Strozzapreti 'Twisted Rope' Pasta, Rock Shrimp, Mushrooms, Spicy Leek Cream Sauce & White Truffle Oil 33.

Bucatini House Cured Guanciale, Prosciutto, Onions, Tomato, Hot Pepper & Pecorino Romano 32.

Pollo Arrosto Herb Marinated Half Chicken Pesto, Potato Puree & Roasted Tomatoes 40.

Maiale Grilled Center Cut Pork Chop, Soft Polenta, Greens, Salsa Agro Dolce 40.

Salmone Grilled Loch Duarte Salmon, Roasted Sweet Corn, Red Peppers, Tomato-Basil-Walnut Salad 46.

Bistecca Porcini & Chili Crusted Hanger Steak, Potato Puree & Green Beans 47.

Manzo Rosemary & Mustard Roasted Beef Sirloin, Braised Spinach, Grilled Onions & Potato Puree 46.

Fileto Beef Tenderloin, Chard Gratin, Mashed Potatoes & Caramelized Onion Sauce 50.

Merluzzo Pan Seared Rock Cod w. an Olive, Lemon, Capers & White Wine Sauce. Fingerling Potatoes 46.

DESSERT

SELECT TWO (2)

Ciocolata Warm Bittersweet Chocolate Cake, Chocolate Sauce, & Whipped Crema

Tiramisu 'Pick me up' The Traditional Italian Dessert

Mandorla Almond Cake, Frangelico Soaked Dried Fruit, & Whipped Crema

Panna Cotta Vanilla "Cooked Cream", Chocolate and Caramel Sauces

Cagliata Di Limone Lemon Curd, Mascarpone Whipped Crema, Strawberry-Mint Basil Salad, Hazelnut Strati

Crema Catalana Caramel Custard, Burnt Sugar,

FAMILY STYLE DINNER

The Italian family style dinner is designed for the more informal private party. The menu showcases Piatti's signature dishes in a casual style. The menus below are served on platters to share among your party with a variety of dishes for all. Additional menu items are available.

MENU ONE (39. PER GUEST)

ANTIPASTI

Antipasto Della Casa Prosciutto di Parma, Salami, Crostini Misti, Italian Cheeses, Marinated Artichokes, & Roasted Peppers

Mista- Baby Lettuces, honey roasted Hazelnuts, Sliced Apples, Gorgonzola Vinaigrette

PRIMI

Ravioli House-Made Spinach & Ricotta Ravioli, Lemon Cream & Citrus Gremolata

Bolognese Classic Bolognese Sauce with Rigatoni

SECONDI

Pollo Arrosto Wood-Fired Half Chicken w. Rosemary Roasted Garlic Sauce

Bistecca Wood-Grilled Hangar Steak w. Gorgonzola Butter

Patate Rosemary Roasted Yukon Gold Potatoes

Fagioli: Green Beans with Brown Butter

DOLCE

Tiramisu 'Pick me up' The Traditional Italian Dessert

Biscotti Assorted Italian Biscotti, Cookies, Almond Cake & Candied Fruits

MENU ONE (45. PER GUEST)

ANTIPASTI

Antipasto Della Casa Prosciutto di Parma, Salami, Crostini Misti, Italian Cheeses, Marinated Artichokes, & Roasted Peppers

Caesar Romaine –Grana Padano, Toasted Crostini & Garlic Anchovy Dressing

PRIMI

Ravioloni Baked Fontina Cheese Ravioloni w. Porcini Mushrooms & Leeks

Orecchiette Spicy Italian Sausage, Rapini, Tomatoes & Ricotta Salata

SECONDI

Manzo Rosemary & Mustard Roasted Beef Sirloin w. Caramelized Onion Sauce

Salmone Grilled Loch Duarte Salmon, Roasted Sweet Corn, Red Peppers, Tomato-Basil-Walnut Salad

Patate Rosemary Roasted Yukon Gold Potatoes

Fagioli: Green Beans with Brown Butter

DOLCE

Cioccolata Warm Bittersweet Chocolate Cake, Chocolate Sauce & Whipped Crema

Mandorla Almond Cake, Amarena Cherries & Whipped Crema

Pronto Piatti Catering Menu

Drop and Go menu. We deliver and set up your order including chafing dishes if necessary, and make sure everything is party perfect before departing.

Platters are delivered to you on disposable platters and chafing dishes, for minimal charge Piatti supplies disposable plates, napkins & all utensils. Gratuity charge of 20% added to order. There is a \$75 delivery fee for Roseville and quoted price for outside of Roseville.

Chilled Platters Chilled or room temperature

Artisan Cheese Platter Fig Conserva & Crostini	\$140.00
Chilled Shrimp Spicy Roasted Tomato Sauce & Lemon	\$200.00
Orecchiette Pasta Salad Sun Dried Tomato, Capers, Basil & Red Wine Vinaigrette	\$80.00
Cherry Tomato Salad Cherry Tomatoes, Fresh Mozzarella, Pesto & Pine Nuts	\$ 85.00
House Smoked Salmon Arugula & Mustard Caper Vinaigrette	\$200.00
Caesar Salad Garlic Anchovy Dressing & Croutons	\$ 90.00
Grilled Seasonal Vegetables Served with Balsamic Vinaigrette	\$ 75.00
Mediterranean Chicken Salad Sun Dried Tomato, Mint, Feta, Cracker Bread & Olive	\$100.00
Endive Salad Endive, Grilled Chicken, Carrot, Almond, Apple & Champagne Vinaigrette	\$100.00
Organic Baby Lettuce Organic Greens, Hazelnuts, Currants & Gorgonzola Vinaigrette	\$65.00
Flat Bread Panini Choice of Chicken, Tri-Tip, Vegetarian, or Club	\$135.00

Hot Platters Served in chafing dishes

Beef & Pork Meatballs Savory Tomato Sauce & Shaved Pecorino Romano	\$140.00
Rigatoni Classic Bolognese Sauce	\$130.00
House Made Ravioli Spinach & Ricotta Ravioli with a Lemon Cream Sauce	\$185.00
Herb Roasted Chicken Wild Mushrooms & Broccolini	\$150.00
Seared Salmon Fregola Sardinia, Spinach & Lemon Vinaigrette	\$220.00
House Made Cannelloni Beef, Porcini Mushroom & Fontina Cheese	\$165.00
Spicy Lamb Sausage Roasted Peppers, Grilled Onions & Creamy Polenta	\$175.00

All Platters serve approximately 20

VINI BIANCHI

SPARKLING WINE & CHAMPAGNE	BTL	GLS
Bisol "Jeio" Prosecco, Veneto, Italy NV.....	32.00	8.00
Domaine Chandon Rose' NV.....	40.00	10.00
Korbel Blanc Di Noir California NV.....	28.00	
Roederer Estate Brut Anderson Valley NV.....	44.00	
J "20" Cuvee NV.....	56.00	
Laurent-Perrier Brut Champagne NV.....	80.00	
Dom Perignon Brut Champagne 1998.....	185.00	

SAUVIGNON BLANC

Honig Napa Valley 2006.....	36.00	9.00
Groth Napa 2006.....	38.00	9.50
Geyser Peak California 2006.....	30.00	
Preston Organic Dry Creek 2006.....	32.00	
St. Supery Napa Valley 2005.....	34.00	
Duckhorn Napa Valley 2006.....	50.00	

CHARDONNAY

Piatti Private Label California NV.....	25.00	6.50
Heitz Cellar Napa Valley 2006.....	38.00	9.50
La Crema Sonoma 2006.....	42.00	10.50
Sonoma Cutrer Russian River Valley 2005.....	50.00	12.50
Chateau St. Jean Sonoma County 2006.....	30.00	
Edna Valley "Paragon" San Luis Obispo '06.....	30.00	
Saintsbury Carneros 2006.....	38.00	
Groth Napa 2006.....	55.00	
Rombauer Carneros 2006.....	68.00	
Mer Soleil Santa Lucia Highlands 2005.....	70.00	
Cakebread Napa Valley 2005.....	85.00	

ITALIAN WHITE WINE

Gallino Roero Arneis Piedmonte 2004.....	29.00	7.25
Benvolio Pinot Grigio Friuli 2005.....	29.00	7.25
Terradora diPaola Falanghina Campagna'05.....	32.00	8.00
Pra Soave Classico Veneto 2005.....	39.00	9.75
Satis Pinot Grigio Veneto 2005.....	32.00	
Bucci Verdicchio Classico Italy 2006.....	39.00	
Abbazia di Novacella Veltliner Alto Adige '05.....	52.00	
Santa Margarita, Pinot Grigio Alto Adige 2005.....	54.00	

VIOGNIER / OTHER WHITES

Montevina White Zinfandel Amador 2005.....	25.00	6.50
Chateau St. Michelle Reisling		
Columbia Valley 2006.....	27.00	6.75
David Girard Viognier/Rousanne		
El Dorado 2006.....	35.00	8.75
Hook & Ladder Gewurtztraminer Sonoma '06....	29.00	
Naggiar "Estate" Viognier Sierra Foothills '05....	35.00	
Zaca Mesa Viognier Santa Ynez Valley 2006....	38.00	
Miner "Simpson" Viognier California 2005.....	39.00	
Willakenzie Pinot Gris Oregon 2005.....	39.00	

HALF BOTTLES

Veuve Clicquot Brut Champagne NV.....	39.00	
Marco Felluga Pinot Grigio Collio 2006.....	19.00	
Mason Sauvignon Blanc Napa Valley 2005.....	19.00	
Cambria Chardonnay Santa Maria 2006.....	24.00	
Talley Chardonnay Arroyo Grande 2006.....	28.00	
Coltibuono Chianti Classico 2005.....	21.00	
Seghesio Zinfandel Sonoma 2006.....	22.00	
La Crema Pinot Noir 2006 Sonoma Coast.....	23.00	
C.G. Di Arie Syrah Sierra Foothills 2004.....	26.00	
Robert Craig "Affinity" Cabernet 2005.....	45.00	

Vintages subject to change – May 30, 2008

VINI ROSSI

PINOT NOIR	BTL	GLS
Jekel Monterey County 2005.....	33.00	8.25
Chateau St. Jean Sonoma County 2006.....	40.00	10.00
Acacia Carneros 2006.....	46.00	
Byron Santa Maria Valley 2006.....	50.00	
Jack Creek Cellars Central Coast 2005.....	68.00	
Gary Farrell Russian River 2005.....	80.00	
Flowers Sonoma Coast 2006.....	92.00	

MERLOT

Piatti Private Label California NV.....	25.00	6.50
Cellar #8 North Coast 2005.....	30.00	7.50
Red Diamond Washington 2004.....	32.00	8.00
Bonterra Mendocino County 2004 (organic).....	37.00	
Stonestreet Alexander Valley 2003.....	40.00	
Stags Leap Napa Valley 2005.....	58.00	

Swanson Oakville Napa Valley 2003..... 64.00

CABERNET SAUVIGNON & CABERNET BLENDS

Piatti Private Label California NV..... 25.00 6.50
Avalon Napa 2006..... 35.00 8.75
Beringer "Knights Valley" Sonoma 2005..... 50.00 12.50
Stryker Sonoma Estate Alexander Valley 2004..... 66.00 16.50
Hess Select California 2005..... 37.00
Chateau Souverain Alexander Valley 2005..... 38.00
Robert Mondavi Napa Valley 2005..... 52.00
Mount Eden "Saratoga Cuvee" Santa Cruz 2004..... 56.00
Heitz Cellars Napa Valley 2003..... 75.00
Cuvaision Mt. Veeder Napa Valley 2004..... 78.00
Col Solare Columbia Valley 2002..... 95.00
Groth Oakville Estate Napa Valley 2005..... 110.00
Caymus Napa Valley 2005..... 125.00
Silver Oak Alexander Valley 2003..... 125.00

ZINFANDEL / SYRAH / INTERESTING REDS

Bonterra Zinfandel Mendocino 2006 (organic)..... 30.00 7.50
L' Uvaggio Di Giacomo "Il Gufo" Barbera Lodi '02..... 33.00 8.25
Brutucao Zinfandel Mendocino 2005..... 38.00 9.50
Rosenblum "Heritage Clones" Petite Sirah
San Francisco Bay 2006..... 39.00 9.75
Halter Ranch Syrah Paso Robles 2004..... 40.00 10.00
Ferrari Carano "Siena" Sangiovese Blend Sonoma 2005.... 42.00 10.50
Twisted River "Raven" Bordeaux Blend Napa 2005..... 52.00 12.75
Driven Primitivo Shenandoah Valley 2005..... 54.00 13.50
Benzinger Syrah North Coast 2005..... 34.00
Edmeades Zinfandel Mendocino 2006..... 36.00
Thomas Fogarty "Skyline" Blend California 2004..... 38.00
David Bruce Petite Sirah Central Coast 2005..... 42.00
Naggiar "Estate" Cabernet Franc Sierra 2005..... 44.00
Frog's Leap Zinfandel Napa Valley 2005..... 50.00
Branham Jazz Blend Napa Valley 2005..... 52.00
Rosenblum "Annette's Reserve" Zin 2005 (organic)..... 58.00
Stags Leap Petite Syrah Napa Valley 2005..... 58.00
Rombauer Zinfandel California 2005..... 68.00
Cain Five Napa Valley 2003/2004..... 165.00

ITALIAN RED WINE

Donna Laura Ali Sangiovese Tuscany 2006..... 28.00 7.00
Capezzana Barco Reale di Carmignano 2006..... 36.00 9.00
Antinori "Santa Cristina" Chianti Superiore 2006..... 40.00 10.00
Villa Antinori "Toscana" Tuscany 2004..... 48.00
Castellare Di Castellina Chianti Classico 2005(organic).... 52.00
Castello di Meleto Chianti Classico Tuscany 2004..... 54.00
Castello D'Albola "Le Ellere" Chianti Classico 2004..... 64.00
Castello di Rampolla Chianti Classico Tuscany 2004..... 70.00
Col Di Sole Brunello di Montalcino Tuscany 2000..... 95.00
Il Poggione Brunello di Montalcino Tuscany 2001..... 110.00

Quattro Mani Montepulciano D'Abruzzo Italy 2006..... 34.00 8.50
Morgante Nero d'Avola Sicily 2005..... 45.00

Luigi Righetti Amarone 2003 Veneto.....	68.00	
Garetto Tra Neuit e Di Barbera D'Asti 2006.....	30.00	7.50
Prunotto Barbera d'Asti "Fiulot" Piedmont 2006.....	29.00	
Sori Paitin Barbaresco Piedmont 2003.....	75.00	
Ceretto Barolo "Zonchera" Piedmont 2003.....	85.00	
Oddero Barolo Piedmonte 1998.....	98.00	