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WINE LIST

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SPARKLING

Champagne, Veuve Clicquot **\$115**

Yellow label brut NV

Champagne, Moët & Chandon **\$95**

Brut Imperial

Dom Perignon **\$325.00**

Prosecco **\$35/13**

WHITE WINES

(http://nocello.net/)

Chardonnay, Grand Reserve, Kendall-Jackson \$49/18

Vanilla, spice and toasty aromas, with notes of citrus, apple and ripe tropical fruit

Chardonnay, DUSOIL Napa \$37/14

The Chardonnay displays abundant floral/stone fruit aromas The mouthfeel is creamy and carries this velvet textured package to a long, clean finish.

Chardonnay, Far Niente \$135.00

Aromas of melon, hazelnut, citrus, fig and spice are complemented by toasty notes in the nose. The palate offers a full entry with floral notes that lead through layers of fruit that give structure and complexity

Chardonnay, Davis Bynum, Russian River, Sonoma \$55/19

The mouthfeel is soft and beguiling at first, then shows fresh acidity with lingering flavors of mineral, apple and hints of vanilla.

Gavi, La Scolca \$43.00

Light straw color. Typical Gavi nose; fine and pleasantly fresh. Delicate in the mouth, very dry, characterized by a crisp and refreshing acidity. 100% Cortese.

Gavi di Gavi \$35/15

Crisp with fruit and citrus flavor.

Greco di Tufo \$39.00

Dry and crisp with pear and golden apple hints.

Pinot Grigio, Santa Margherita \$59/20

Dry, light bodied with crisp flavors

(<http://nocello.net/>)

Pinot Grigio , COLLIO \$35 / 15

Quite intense and rich, with almost a hint of butter and oak

Pinot Grigio , Castello Banfi \$39.00

Crisp & refreshing due to the southern Tuscan climate.

Riesling The Seeker \$31 / 13

Off-dry with crisp acidity and vibrant fruit, featuring citrus, peach, and pineapple finish

Sauvignon Blanc 33/13

The nose displays classic gooseberry, grapefruit, lemon rind and grassy characteristics

Viognier 31

Rich cream and lemon character, melon and tropical fruit notes

ROSATO 33/13

Slightly sweet, fruity soft wine

RED WINES

Ironstone, 2013 Old Vine Reserve Zinfandel, \$55/19
 "91points" (http://nocello.net/)

The wildness and heat of Zinfandel are restrained to good effect in this elegant, supple but concentrated version. Aromas and flavors of raspberry and black cherry lead to cinnamon and clove on the tasty finish, which lasts a long time.

Cabernet Sauvignon, ROUTE STOCK NAPA 45
VALLEY

6 Blend: Cabernet Sauvignon 82%, 7% Cabernet Franc, 6% Merlot, 3% Petit Verdot and 2% Malbec The tannins are well integrated and create a mouthfeel that is well structured yet creamy and silky

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Cabernet Sauvignon, DUSOIL Napa 37/14

Soft yet dense tannins and a plush mouthfeel ensue once sipped, with elderberry, bay leaf and fresh herbs showing a structured pal

Cabernet Sauvignon, Rutherford, Ranch Napa \$55

Firm and rich on the palate with notes of cedar, red cherry and black currants; a great companion to hearty meals.

Chianti Classico, CASTELLANI Riserva 39/14

Robert Parker 92 points. Wine Spectator 90 points, Wine Enthusiast 91 points. Intense and characteristic bouquet of strawberry and violet, earthy, with wild red berries

Chianti Classico, Carpineto Riserva Gold \$45

Intense cherry & currant flavors with elegant long finish.

Chianti Classico, Peppoli, Antinori \$55

Estate-grown Chianti Classico DOCG 90% Sangiovese, 10% Merlot and Syrah Intense red fruit aromas with light hints of vanilla and coffee.

Dolcetto di Alba 39/14

Fragrant and youthful on the nose. Bright ruby-red in color with purple highlights. Dry and full-bodied.

Lui Di Luiano 55.00

A Grand Cru of Cabernet Sauvignon, Merlot and Colorino Toscano ultimately balanced.

Montepulciano d'Abruzzo, Rubesto Riserva \$39

Rich, harmonious and full-bodied to the palate, it matches well with roasts, steaks and cheeses.

Montepulciano d'Abruzzo cantina, Frentana \$37

Marvelously rich, a spectacular bouquet of black fruits, balsamic and oak. Made from organic grapes.

Montepulciano d'Abruzzo, Colimaro \$29

Soft berry character, full and round with wheat notes on the nose.

Montepulciano d'Abruzzo, Doc Masciarelli 2010 \$55/19

Rich and complex but also showing a gorgeous sense of balance, this 2010 Montepulciano d'Abruzzo can only be thought of as one of Abruzzo's finest Montepulciano.

Merlot Barrel Select, Forest Glenn \$29

Red and black cherry and sweet vanilla & oak

Nero d'Avola \$29

Warm, full and intense fruit flavor with notes of dried fruit.

Nebbiolo D'Alba [\(http://nocello.net/\)](http://nocello.net/) \$39/14

This is a serious wine aged in large oak casks. Fuller-bodied, dry. Roses and earth on the nose precede a powerful and elegant palate of rhubarb and red berries.

Gradizolo "Naigarten" Negrettino \$37/14

As the name suggests, this dark ruby wine has concentrated black fruity flavors that is balanced with good acidity. It has firm structure with chewy yet fine-grain tannins.

Pinot Noir, Pepperwood Grove \$29

Burgundy in color, silky nose of fresh cranberries, roses, and a hint of cedar.

Pinot Noir, Davis Bynum, Russian River Valley \$57/21

Well-proportioned, with a tight beam of spicy cherry and berry flavors that are rich and floral

Primitivo \$29

Jammy and plummy with a spicy flavor for this ancestor of the zinfandel.

Rosso di Montalcino \$45/17

It has an intense ruby-red colour, with a concentrated bouquet, of sour black cherry, and vanilla.

Sangiovese di Romagna, Riserva, Umberto Cesari \$37/14

Oak notes and a touch of tobacco with cherry flavor.

Syrah, Cline \$35

The deep purple color explodes with fresh blueberry and black cherry jammy fruit spiced with cracked black pepper aromas.

Super Tuscan Valicaia \$75

40% Sangiovese, 30% Cabernet Sauvignon, 30% Merlot Intense red colour with garnet reflections; deep scent of jam, full-bodied flavour reminiscent of red fruit jam, with oak nuances. Long and persistent finish.

(<http://nocello.net/>)
The Classic Four, Spann Vineyards, Sonoma \$45

74% Cabernet Sauvignon, 9% Cabernet Franc, 9% Petit Verdot & 8% Malbec This elegant wine recreates the way these grape varieties were originally blended.

Valpolicella Classico Superiore, Le Pesse, Ripasso \$35

Color and flavor, tannin and structure, leading to the delicious, lush wine.

Valpolicella Superiore, Monti Garbi, Ripasso \$45

Floral notes give lift to the expressive, beautifully centered fruit in this expressive, tasty Valpolicella.

Valpolicella, Bola, Ripasso \$47

This Valpolicella is made using the famed Ripasso method, a technique of refermenting the wine on fresh Amarone skins delivering a complex, multi-layered texture and flavor to the wine.

Zinfandel, Old Vine, Brazil \$43/16

Big, bold aromas of rich black fruit and mocha mingle with hints of spice and soft vanilla. A core of intense, dark plum and cocoa rock the palate of this daring Zinfandel.

SELECTED RED WINES

Amarone, Musella Riserva 2007 \$150

Made of 3 different grape varieties, namely Corvine, ondello and Cabernet Sauvignon, this wine is perfectly balanced with good acidity and a sense of sweetness . Barrel aged for 20 months

Amarone, Musella Riserva 2011

4/20/22

(<http://nogello.net/>)
Strong and persistent, ethereal and fruity bouquet with hints of black cherries, dry prunes, dry flowers

The bouquet is rich, sweet, and spicy, with brown sugar mingled with berry fruit and sandalwood, and underlying red berry fruit.

The palate is fine, velvety and warm. The scent of this great wine surprises for amplitude and fragrance. This wine is deep ruby red.

A refined cuvee of nobel red grapes. Fermented in french oak and aged for 14 additional months.

Sweet and fascinating tannic taste makes the wine velvety and well-balanced, and lingers on the tongue with a very long balsamic aftertaste. The wine is matured in oak casks for 30 months.

A wine with a delicate, appealing, intense bouquet, reminiscent of violets and dry roses, vanilla, tobacco, truffles and pepper. The taste is full, robust, austere but velvety and harmonious

A wine of great class that expresses the elegance of the territory, of a brilliant garnet red turning slightly amber with time, exuberant in its fragrance of fruit and spices, of great body, full and velvety with a long final taste of goudron and spices.

Aromas of cherry, anise and cocoa are followed by abundant flavors of dark cherry and a hint of spice.

Bibliography by M. J. F. Smith, February 2010 \$85

Brunello di Montalcino, Tattori 2010 \$90

(<http://nocello.net/>)
Compelling fresh and pure, this elegant red features cherry, raspberry and wild berry aromas.

Brunello di Montalcino, Banfi 2011 \$105

Full-bodied, with silky tannins and a subtle fruity finish.

Brunello di Montalcino Lazzeretti Marco 2010 \$85
Docg

Rich and intense aromas and flavors of red fruit with hints of tobacco leaf and tanned leather are balanced by soft tannins.

Farnito "Super Tuscan" Cabernet Sauvignon \$59/21
2010

Black currants, spicy flavors, with full body and log finish, aged for 1 year in oak barrels

Chinati Classico Ruffino Riserva Ducale Gold \$91
label 2011

Rich and complex, with soft lingering finish.

Meitage, Symmetry, Rodney Strong 2010 \$97

This mouth-filling wine is rich, silky in texture, expansive and quite long on the finish.

2006 Sagrantino di Montefalco \$75

Sagrantino is still composed, with brambly-sweet, red tinted, earthy fruit on the nose. The palate has at its core a super suave kernel of strawberry, 'frutta di bosco' (forest fruit), tinged with baked wild herbs, and an all-enveloping mouthfeel.

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ABOUT US

“Enduring and endearing” – not to mention “convenient” if you’re bound for Carnegie Hall or City Center – this “cozy” Tuscan turns out “plentiful” platefuls of “fine” fare; “charming owners” who “take pride” add an “intimate” feel to the “unassuming” digs.



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OPEN HOURS

Monday - Saturday 4:15pm - 9:15pm

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(<http://nocello.net/>)

PRIVATE EVENT AGREEMENT

Private Party Contract Agreement

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