

W

i

n

e

L

i

s

t

**WHITE WINES-**  
Listed from sweet and fruity to almost dry

**RED WINES-**  
Listed from fruity and light to moderate intensity and tannin

### CHAMPAGNES & SPARKLING WINES

Freixenet, Blancs de Blancs , Spain	8.50	30.00
Korbel, Champagne, CA		32.00
Moët et Chandon, White Star, Epernay, FR		75.00
Perrier Jouët, Extra Dry, Epernay		85.00
Moët et Chandon, Dom Perignon Cuvee, Epernay, FR		195.00

### BLUSH

Copperidge, CA	6.95	28.00
----------------	------	-------

### PINOT GRIGIO

Bella Sera, Italy	7.75	30.00
Beringer, Stone Cellars, CA	7.75	30.00
Talus, CA		36.00
Robert Mondavi, Woodbridge , CA	8.75	32.00

### SAUVIGNON BLANC / FUME BLANC

Brancott, Marborough Reserve, NZ	12.00	40.00
Montevina, CA	8.00	30.00
Lindemans Bin 95, AU		30.00

### CHARDONNAY

Copperidge, CA	6.95	28.00
Raymond, "Amberhill", CA	7.95	30.00
Kendall Jackson, Vintner's Reserve, CA.	9.00	38.00
Louis Jadot, Pouilly-Fuisse, Bourgogne, FR		65.00
Beringer, Napa, CA		38.00
Sonoma-Cutrer, Russian River, CA		55.00
Fri Brothers, Russian River, CA		85.00
Robert Mondavi, Napa Valley, CA		85.00

### PINOT NOIR

Robert Mondavi, Napa, CA	12.95	60.00
Echelon, Central Coast, CA		42.00
Antonin Rodet Ch Chamirey, FR		55.00
Foley Estates, Santa Maria Hills, CA		75.00

### SHIRAZ / SYRAH

Penfolds, Thomas Hyland, AU		36.00
Rosemount Diamond, AU	8.75	34.00

### MERLOT

Copperidge, CA	6.95	28.00
Beringer, Stone Cellars, CA	7.75	30.00
Blackstone, California	7.50	29.00
Burgess, CA		55.00
Frei Brothers, Dry Creek Valley, CA	12.00	45.00
Kenwood, CA		68.00

### CHIANTI

Da Vinci, Tuscany, Italy	8.50	32.00
--------------------------	------	-------

### CABERNET SAUVIGNON

Copperidge, CA	6.95	28.00
Beringer, Stone Cellars, CA	7.75	30.00
Cypress, California	8.50	32.00
Canyon Road, CA	8.50	32.00
Coppola, Diamond Series, Claret, CA	12.00	45.00
Raymond, "Amberhill", CA	8.50	30.00
Wente Vineyards, Livermore Valley, CA	10.00	42.00
Simi, Alexander Valley, CA		68.00
Franciscan, Oakville Estate, Napa, CA		68.00
Merryvale Reserve, Napa, CA		95.00
Fisher Vineyards, Napa, CA		110.00

### CABERNET BLENDS

Estancia Meritage, Alexander Valley, CA		68.00
Franciscan, "Magnificant", Napa, CA		98.00
Girard, Napa, CA		85.00

### ZINFANDEL

Rancho Zabaco, "Dancing Bull," CA	8.50	28.00
Ravenswood, CA		30.00
St. Francis, "Old Vines", Sonoma, CA		48.00

### HALF BOTTLES

Chardonnay, J. Lohr, "Riverstone," Monterey		20.00
Cabernet Sauvignon, J. Lohr, "Seven Oaks"		20.00
Merlot, Ballentine, Napa Valley		22.00
Merlot, Blackstone, CA		18.00

## ANTIPASTI

CALAMARI FRITI  
Fried Calamari with  
Spicy Calabria Sauce  
10.95

MOZZARELLA CAPRESE  
Fresh Buffalo  
Mozzarella, Sliced  
Tomatoes and Fresh  
Basil with infused Olive  
Oil 9.95

PROSCIUTTO DI PARMA  
& MELONE  
Thinly Sliced Prosciutto  
with Fresh Melon 10.50

COCKTAIL DI GAMBERI  
Shrimp Cocktail 15.50

## INSALATE

INSALATA D'ESTATE  
Frisee Salad,  
Gorgonzola Cheese,  
Walnuts, Olives,  
Potatoes and Lemon  
9.95

INSALATA DI LEGUMI  
CRUDI  
Fresh Vegetable Salad  
in Mustard Dressing  
8.95

PRIMAVERILE  
Endive, Radicchio,  
Arugula, Capers, Pine  
Nuts, Goat cheese and  
Balsamic Vinegar 10.50

ALLA CESARE  
Romaine Lettuce,  
Croutons, Shaved  
Parmesan, Anchovy  
Dressing 9.95

## ZUPPE

MINISTRONE  
Vegetable soup with  
Pasta 8.00

## PASTA

PENNE CON RICOTTA E SPINACHI  
Quille Pasta with Ricotta Cheese and Spinach 22.00

SPAGHETTI AI FRUTTI DI MARE  
Spaghetti, Shrimp, Mussels, Clams, Scallops and  
Squid Sautéed in Marinara Sauce 26.00

FETTUCINE  
Served with Chicken and Sun-Dried Tomatoes in  
Pesto Sauce 22.50

LINGUINE ALLE VONGOLE  
Linguine, Clams, White Wine, Garlic, Parsley 24.95

CONCHIGLIA CON ARAGOSTA E GRANCHIO  
Lobster and Crab Meats in Conch Shell Pasta with  
Herb Cream Sauce 28.00

## PESCE E FRUTTI DI MARE

SCAMPI ALLA DIAVOLA  
Prawns Sautéed with Mushrooms in a Spicy Marinara  
Sauce 28.00

PESCE SPADA ALL ANDIAMO  
Grilled Swordfish topped with Fresh Tomato, Garlic  
and Basil Sauce 26.00

CIOPPINO  
Shrimp, Scallops, Mussels, Clams, Swordfish, Salmon,  
and Squid Simmered in a Light Tomato Fish Broth  
28.00

## CARNI

NEW YORK STEAK  
12 Oz. Certified USDA Prime 34.50

PICCATA DI SCALOPPINE  
Veal Medallions Sautéed with Capers and Parsley in  
Light Lemon butter Sauce 26.95

FILLET DI MANZO CON CHANTERELLE  
8 Oz. Filet Mignon with Chanterelle Sauce 36.50

COSTICINE D'AGNELLO  
Lamb Rack with Italian Aceto Balsamico 32.50



ANDIAMO