



The Passion and Tradition of Italian Reds

<i>Barolo, Gaja "Gromis"</i>	<i>Piedmonte</i>	\$120
<i>Nebbiolo, Sergio Barale</i>	<i>Langhe</i>	\$55
<i>Barbera del Monferrato, Bricco di Mondelino</i>	<i>Piedmonte</i>	\$36
<i>Barbera d' Asti, Pio Cesare</i>	<i>Piedmonte</i>	\$49
<i>Dolcetto, Prunotto</i>	<i>Piedmonte</i>	\$43
<i>Chianti Grill Wine Flight, 3 – 3 oz Chianti Pours</i>		\$13
<i>Chianti Classico, Villa Cafaggio</i>	<i>Toscana</i> \$10.50\$41
<i>Chianti Rufina Riserva, Frescobaldi "Nippozzano"</i>	<i>Toscana</i>	\$52
<i>Chianti Classico Riserva, Monsanto</i>	<i>Toscana</i>	\$51
<i>Chianti, Frescobaldi "Castiglioni"</i>	<i>Toscana</i>	\$36
<i>Chianti D.O.C.G., DaVinci</i>	<i>Toscana</i> \$8.50\$31
<i>Chianti, Monrosso</i>	<i>Toscana</i> \$7\$25
<i>Brunello di Montalcino, Frescobaldi "Castel Giocondo"</i>	<i>Montalcino</i>	\$89
<i>Brunello di Montalcino, Il Poggione</i>	<i>Montalcino</i>	\$99
<i>Rosso di Montalcino, Il Poggione</i>	<i>Montalcino</i>	\$55
<i>Sangiovese, Monte Antico</i>	<i>Toscana</i>	\$32
<i>Montepulciano, Capestrano</i>	<i>Abruzzi</i>	\$27
<i>Primitivo, LiVeli</i>	<i>Puglia</i>	\$33
<i>Nero d'Avola, Lamura</i>	<i>Sicily</i>	\$25
<i>Valpolicella, Villalta</i>	<i>Veneto</i>	\$32
<i>Valpolicella, Cantina di Custoza</i>	<i>Veneto</i>	\$27
<i>Amarone Classico, Tommasi</i>	<i>Piedmonte</i>	\$110



Crisp & Lively Italian Whites

<i>Pinot Grigio, Ecco Domani</i>	<i>Veneto</i>	\$7.50	\$27
<i>Pinot Grigio, Tommasi</i>				\$41
<i>Pinot Grigio, Santa Margherita</i>	<i>Alto Adige</i>			\$52
<i>Pinot Grigio, Luccio</i>	<i>Veneto</i>	\$6.25	\$21
<i>Soave, Pieropan</i>	<i>Veneto</i>			\$38
<i>Vernaccia di San Gimignano, Teruzzi & Puthod</i>	<i>Tuscany</i>			\$34

The Lighter Side of Whites

<i>Fume Blanc, Ferrari Carano</i>	<i>Sonoma County</i>			\$41
<i>Sauvignon Blanc, Whitehaven</i>	<i>Marlborough</i>			\$42
<i>Sauvignon Blanc, Nobile</i>	<i>Marlborough</i>	\$7.50	\$27
<i>Sauvignon Blanc, Chalk Hill</i>	<i>Sonoma County</i>			\$57
<i>Albarino, Martin Codax</i>	<i>Rias Baixas</i>			\$31
<i>Pinot Blanc, Valley of the Moon</i>	<i>Sonoma</i>			\$33
<i>Margaret's Blend, Marietta</i>	<i>Mendocino</i>			\$30
<i>55% Tocai Friulano/45% Arneis</i>					

Full & Rich Whites

<i>Chardonnay, Sonoma Cutrer</i>	<i>Russian River</i>			\$44
<i>Chardonnay, Rombauer</i>	<i>Carneros</i>			\$59
<i>Chardonnay, Frei Brothers</i>	<i>Russian River Valley</i>	\$9.50	\$36
<i>Chardonnay, Hess Select</i>	<i>Monterey</i>			\$33
<i>Chardonnay, Redwood Creek</i>	<i>California</i>	\$6.25	\$22
<i>Chardonnay, Frei Brothers</i>	<i>Sonoma County</i>			\$32
<i>Chardonnay, Shafer "Red Shoulder Ranch"</i>	<i>Carneros</i>			\$75



Big Bad Reds

<i>Syrah, Shafer "Relentless" Napa Valley</i>	\$99
<i>Cabernet, Jordan Alexander Valley</i>	\$85
<i>Cabernet Sauvignon, Murphy Goode Alexander Valley</i>	\$49
<i>Cabernet Sauvignon, Trinchero "Chicken Ranch" Rutherford District</i>	\$55
<i>Cabernet Sauvignon, Pine Ridge Rutherford District</i>	\$80
<i>Cabernet Sauvignon, Liberty School Paso Robles</i> \$9.50	\$36
<i>Cabernet Sauvignon, Frei Brothers Alexander Valley</i>	\$48
<i>Cabernet Sauvignon, Chimney Rock Stag's Leap District</i>	\$89
<i>Cabernet Sauvignon, BV "Century Cellars" California</i> \$6.25	\$22
<i>Cabernet Sauvignon, Heitz Cellars Napa Valley</i>	\$77
<i>Cabernet Sauvignon, Caymus Vineyards Napa Valley</i>	\$108
<i>Zinfandel, Murphy-Goode "Liars Dice" Sonoma County</i>	\$47
<i>Zinfandel, Rancho Zabaco "Sonoma Heritage Vines" Sonoma County</i> \$8.50	\$31
<i>Zinfandel, Ridge "Paso Robles" Dusi Ranch</i>	\$59
<i>Zinfandel, Wingnut Amador County</i>	\$35
<i>Zinfandel, Terra D' Oro SHR Amador County</i>	\$56
<i>Zinfandel, Rosenblum "Annette's Reserve" Redwood Valley</i>	\$65
<i>Zinfandel, Seghesio Dry Creek Valley</i>	\$44
<i>Malbec, Punto Mendoza</i>	\$30
<i>Malbec, Lauren Glen "Terra Rosa" Mendoza</i>	\$36



Smooth Drinking Reds

<i>Merlot, Shafer</i>	<i>Napa Valley</i>	\$75
<i>Merlot, Trinchero</i>	<i>Monterey County</i>	\$8\$29
<i>Merlot, Kenwood "Jack London"</i>	<i>Sonoma</i>	\$52
<i>Barbera, Montevina</i>	<i>Amador County</i>	\$7\$25
<i>Shiraz, McWilliams "Hanwood Estates"</i>	<i>New South Wales</i>	\$7.50\$27
<i>Shiraz, Rosemount Estates "Mudgee Show Reserve"</i>	<i>New South Wales</i>	\$37
<i>Syrah, Bridlewood</i>	<i>Central Coast</i>	\$33
<i>Syrah, Valley of the Moon</i>	<i>Sonoma</i>	\$36
<i>Petite Sirah, Marietta</i>	<i>Sonoma County</i>	\$41
<i>Rioja, Martin Codax</i>	<i>Rias Baixas</i>	\$34
<i>Pinot Noir, La Crema "Carneros"</i>		\$62
<i>Pinot Noir, Belle Glos</i>	<i>Sonoma Coast</i>	\$52
<i>Pinot Noir, B&G Bistro</i>	<i>Bordeaux</i>	\$30
<i>Pinot Noir, Duck Pond</i>	<i>Willametta Valley</i>	\$43
<i>Pinot Noir, Mondavi "Private Selection"</i>	<i>Central Coast</i>	\$8.25\$30
<i>Pinot Noir, Foris</i>	<i>Rouge Valley</i>	\$35
<i>Pinot Noir, MacMurray Ranch</i>	<i>Sonoma Coast</i>	\$40
<i>Pinot Noir, Byron</i>	<i>Santa Maria Valley</i>	\$53



Blended Reds

<i>Super Tuscan, Badia a Coltibuono "Cancelli"</i>	<i>Tuscany</i>	\$8.50	\$31
70% Sangiovese/30% Syrah					
<i>LeVolte IGT, Tenuta dell'Ornellaia</i>	<i>Toscana</i>			\$54
50% Sangiovese/30% Merlot/20% Cabernet Sauvignon					
<i>Remole "Super Tuscan" IGT, Frescobaldi</i>	<i>Tuscany</i>			\$29
85% Sangiovese/15% Cabernet Sauvignon					
<i>Promis IGT, Gaja</i>	<i>Tuscany</i>			\$75
55% Merlot/35% Syrah/10% Sangiovese					
<i>Meritage, Kendall Jackson "Vintner's Reserve"</i>	<i>California</i>	\$10	\$39
65% Cabernet Sauvignon/34% Merlot/1% Cabernet Franc					
<i>Meritage, Jekel "Sanctuary"</i>	<i>Arroyo Seco</i>			\$57
86% Merlot/6% Cabernet Franc/4% Petite Verdot/2% Malbec/2% Cabernet Sauvignon					
<i>Meritage, BV "Tapestry"</i>	<i>Napa Valley</i>			\$79
81% Cabernet Sauvignon/13% Merlot/3% Petite Verdot/3% Cabernet Franc					
<i>Claret, Murphy Goode "Wild Card"</i>	<i>Alexander Valley</i>			\$49
54% Cabernet Sauvignon/38% Merlot/5% Cabernet Franc/3% Petite Verdot					
<i>Claret, Newton</i>	<i>Napa Valley</i>			\$46
60% Merlot/ 24% Cabernet Sauvignon/11% Cabernet Franc/5% Petite Verdot					
<i>Claret, The Show</i>	<i>Napa</i>			\$37
80% Cabernet Sauvignon/8% Merlot/6% Cabernet Franc/3% Petite Sirah/3% Petite Verdot					
<i>Tryst, Nepenthe</i>	<i>Adelaide Hills</i>			\$34
73% Cabernet Sauvignon/17% Tempranillo/10% Zinfandel					
<i>Cotes-du-Rhone, Chapoutier</i>	<i>Southern Rhone</i>			\$32
80% Grenache/20% Syrah					
<i>"Sarah's Blend," Marquis Phillips</i>	<i>South Australia</i>			\$35
62% Shiraz/19% Cabernet/19% Merlot					
<i>Shiraz-Cabernet, Rosemount</i>	<i>Southeastern Australia</i>			\$29
53% Shiraz/47% Cabernet Sauvignon					
<i>Stump Jump Red, d'Arenberg</i>	<i>McClaren Vale</i>			\$30
46% Grenache/34% Shiraz/20% Mourvedre					
<i>Old Vine Red, Marietta</i>	<i>Mendocino</i>	\$8.50	\$31
Zinfandel/Petite Sirah/Carignane					



Vibrant & Fruity Whites

<i>White, Menage a Trois</i> California	\$8	\$30
<i>Chardonnay, Moscato, Chenin Blanc</i>		
<i>Chenin/Viognier, Pine Ridge</i> Napa Valley		\$32
<i>Riesling, Dr. Loosen "Dr. L"</i> Mosel		\$33
<i>Riesling, Kendall Jackson</i>		\$32
<i>Riesling, Clean Slate</i> Mosel	\$7.50	\$27
<i>White Zinfandel, Mondavi "Woodbridge"</i> California	\$5.75	\$19
<i>Evolution, Sokol Blosser</i> Willamette Valley		\$43
<i>Vouvray, Chateau de Montfort</i> Loire Valley		\$30
<i>Interchange, Hayman & Hill</i> Santa Barbera County		\$30
<i>Chardonnay, Sauv. Blanc, Muscat Canelli, Malvasia Bianca, Semillion, Gewurtz</i>		

Half Bottles

<i>Cabernet Sauvignon (375ml), Dry Creek</i> Dry Creek Valley		\$25
<i>Zinfandel (375ml), Rombauer</i> Napa Valley		\$26
<i>Pinot Noir (375ml), La Crema</i> Sonoma.....		\$25
<i>Merlot (375ml), Rutherford Hills</i> Napa Valley		\$26
<i>Fume Blanc (375ml), Murphy-Goode</i> Alexander Valley		\$18
<i>Conundrum (375ml), Caymus Vineyards</i> Napa Valley		\$24
<i>Chardonnay (375ml), Kendall-Jackson "Vintner's Reserve"</i> Napa Valley		\$18
<i>Brut, Freixenet (187ml)</i> Spain		\$7

Tiny Bubbles

<i>Moscato, Saracco</i> Piedmonte		\$39
<i>Prosecco, Zardetto</i> Veneto		\$39
<i>Brut, Korbel</i> California		\$32
<i>Champagne, Moet & Chandon "White Star"</i> Champagne		\$79



White Wine by the Glass

<i>White Menage a Trois</i>	\$8\$30
<i>Riesling Clean Slate</i>	\$7.50\$27
<i>White Zinfandel Mondavi</i>	\$5.75\$19
<i>Pinot Grigio Luccio</i>	\$6.25\$21
<i>Pinot Grigio Ecco Domani</i>	\$7.50\$27
<i>Sauvignon Blanc Nobile</i>	\$7.50\$27
<i>Chardonnay Redwood Creek</i>	\$6.25\$22
<i>Chardonnay Frei Brothers</i>	\$9.50\$36

Red Wine by the Glass

<i>Barbera Montevina</i>	\$7\$25
<i>Super Tuscan Badia a Coltibuono "Cancelli"</i>	\$8.50\$31
<i>Chianti Grill Wine Flight, 3 – 3 oz Chianti Pours</i>	\$13
<i>Chianti Monrosso</i>	\$7\$25
<i>Chianti D.O.C.G. DaVinci</i>	\$8.50\$31
<i>Chianti Classico Villa Cafaggio</i>	\$10.50\$41
<i>Pinot Noir Mondavi "Private Selection"</i>	\$8.25\$30
<i>Merlot, Trinchero Monterey County</i>	\$8\$29
<i>Shiraz McWilliams "Hanwood Estates"</i>	\$7.50\$27
<i>Old Vine Red Marietta</i>	\$8.50\$31
<i>Zinfandel Rancho Zabaco "Sonoma Heritage Vines"</i>	\$8.50\$31
<i>Cabernet Sauvignon BV Century Cellars</i>	\$6.25\$22
<i>Cabernet Sauvignon Liberty School</i>	\$9.50\$36
<i>Meritage Kendall Jackson "Vintner's Reserve"</i>	\$10\$39



Martinis

Tiramisu Martini

Espresso, Starbuck's Liqueur, Bailey's Irish Cream, Sambuca and Chocolate Liqueur. \$8.00

Dirty Ketel Martini

Ketel One vodka, olive juice and blue cheese stuffed olives. \$9.00

Blueberry Pie Martini

Grandma's best kept secret. Stoli Bluberi, Bailey's Irish Cream and Butterscotch schnapps with a graham cracker rim. \$7.25

Chocotini

Stoli Vanil vodka, White Creme de Cocoa and Frangelico. \$7.50

Lemoncello Martini

Vox and Lemoncello combined for a simple delight. \$8.50

Flirtini

Sets the mood. Vox Raspberry, pineapple juice and champagne. \$8.00

Pomegranate Martini

A sassy blend of Ketel One Citroen, pomegranate juice and Cointreau. \$7.25

Electric Peach Martini

Absolut Citroen, Peach schnapps, cranberry and OJ. \$7.00

Key Lime Pie Martini

Just like the Southern Florida treat. Stoli Vanil vodka, Malibu, sweet-n-sour, lime and cream with a graham cracker rim. \$6.50

No. 1 Ginger Martini

Ketel One vodka, fresh ginger and simple syrup. \$7.00

Curious George Martini

Ketel One vodka, a splash of Banana liqueur and a shot of cranberry juice. \$7.00

The Perfect 10

Tanqueray No. Ten neat with olives and a wave of dry vermouth...The perfect cocktail. \$8.00

Chianti Grill Cosmopolitan

Ketel One Citroen, Cointreau, and a splash of cranberry juice with a twist. \$8.00

Appletini

Sour Apple schnapps, Ketel One vodka, and a splash of sweet-n-sour. \$7.25

French Martini

Grey Goose vodka, pineapple juice and Chambord. \$8.25

Royal Flush Martini

Get lucky with this blend of Crown Royal, Peach and Raspberry schnapps and cranberry juice. \$6.25

Specialty Cocktails

Mojito

This Caribbean favorite is made with Bacardi, fresh mint, lime and simple syrup. \$7.50
Try the Italian version with Campari. \$7.75

Chianti Grill Sangria

A fruit explosion made with Marietta Old Vine Red, cranberry, orange and pineapple juices and fresh fruit. \$7.00

Pomegranate Lemonade

A refreshing mix of Stoli Bluberi, Cointreau, pomegranate juice and lemonade. \$6.50

Chianti Grill Bloody Mary

Absolut Peppar and our fabulous Bloody Mary mix. Served with an antipasto skewer & a beer chaser. \$6.50

Chianti Grill Bulldog

Stoli Vanil vodka, Starbuck's liqueur and cream give a new touch to an old favorite. \$7.25

DiSarita Margarita

A Cuervo Gold margarita topped with DiSaronno Amaretto. \$7.25

Chianti Grill's Best Coffee

A great finisher! LavAZza Coffee, Bailey's Irish Cream, Kahlua and Frangelico with whipped cream. \$6.00

Mug O Tanqueray

A 23 oz Tanq and tonic. Refreshing. \$8.25

Italian Butterfly

Bailey's Irish Cream, Frangelico and Amaretto. \$7.00

Chianti Grill Cappuccino

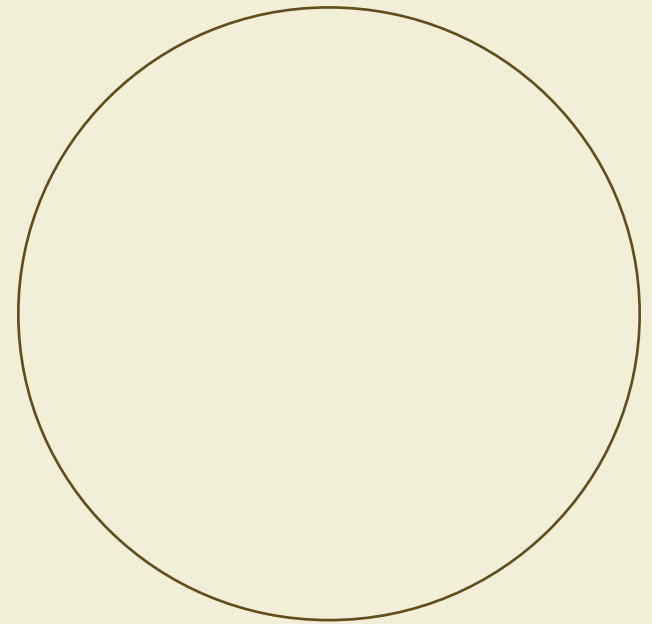
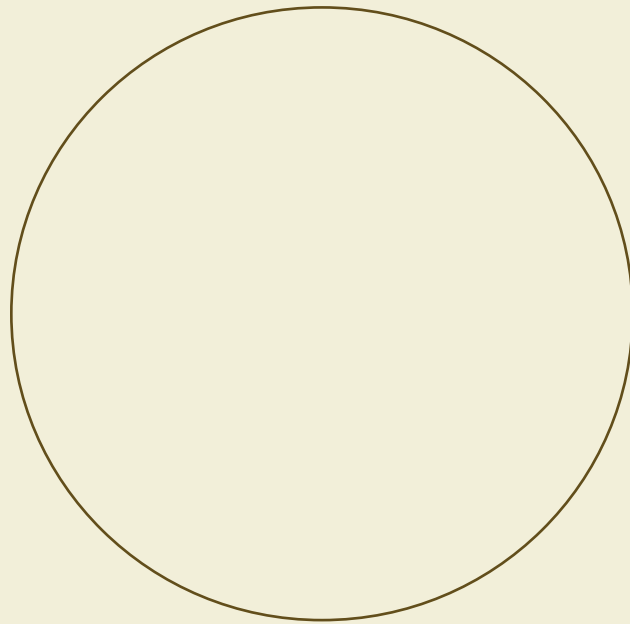
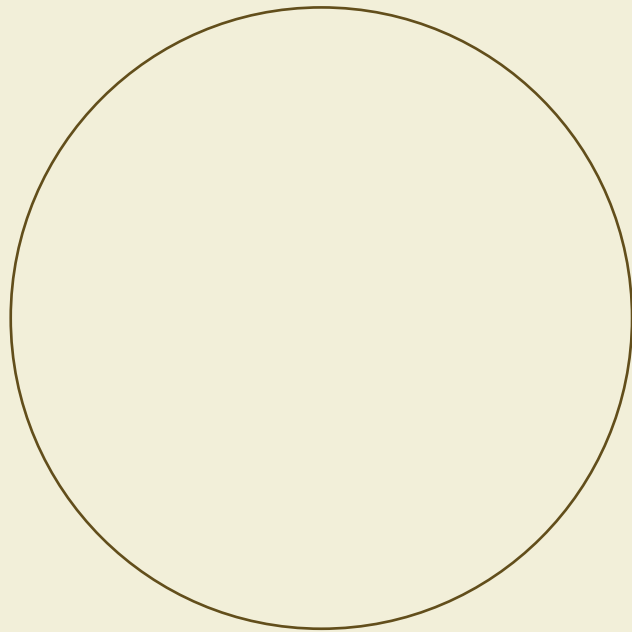
DiSaronno Amaretto and Frangelico with LaVazza espresso. \$6.00

Midnight Espresso

Espresso, Stoli Vanil vodka, Kahlua, Frangelico and Bailey's Irish Cream. \$6.75

Alfredo's Passion

Midori, Malibu rum and Strawberry schnapps with orange juice, pineapple and a dash of grenadine. \$5.50



- ❑ **Monrosso Chianti DOCG** – Very fruity and fresh with medium-body. A great introduction to Chianti.
- ❑ **Badia a Coltibuono “Cancelli” IGT** – A modern styled 70% Sangiovese and 30% Syrah blend from one of the historical names of Tuscany. Lush and concentrated in the aromas, with black raspberry and exotic spices. The taste is medium bodied, but with the classically firm Tuscan acidity, which goes so well with food.
- ❑ **Villa Cafaggio Chianti Classico DOCG** – A lovely bright cherry red wine. Spicy cloves on the nose, with a wonderfully refined black cherry and plum fruitiness.
- ❑ **Montevina Barbara** – The bright juicy fruit is enriched with vanilla and graham cracker toast from the oak. A nose bursting with cherries is spiced with vanilla bean and cocoa and finished with caramel toffee creaminess.
- ❑ **Marietta “Old Vine Red”** – A proprietary red wine that is round, smooth, “Zinfandel-like,” noted for its balance, approachability, and consistency. It is primarily comprised of Zinfandel, Petite Sirah and Carignane as well as smaller amounts of Cabernet and Syrah.
- ❑ **McWilliams Shiraz** – Since 1877, McWilliams wines have been among the most highly respected and prize winning family owned wineries in Australia. Dark black fruit aromas with rich, spicy black berry fruit flavors.

- ❑ **Rancho Zabaco Zinfandel** – Rancho Zabaco, one of the original Mexican land grants in Northern Sonoma, crosses over portions of Sonoma County’s Dry Creek Valley – the area from which our grapes are sourced. Aromas and flavors of blueberry, black cherry and spice with a soft lingering finish.
- ❑ **Robert Mondavi Pinot Noir** – Our wine was produced from grapes grown along California’s marine influenced Central Coast. Aromas of raspberry and dried cherry lead into a silky mouthfeel with spicy berry and cherry jam flavors.
- ❑ **Trincher Merlot** – The wine is lush, rich and remarkably smooth with ripe, juicy fruit and mouth watering acidity
- ❑ **Liberty School Cabernet** – The Cabernet Sauvignon fruit that composes this bottling is sourced from a number of family farmers with vineyards in Paso Robles. This wine has very engaging aromas of blackberry brambles, layered with dark cherry, chocolate and cassis. On the palate, initial softness amplifies in to a warm, supple firmness
- ❑ **Kendall Jackson “Vintner’s Reserve” Meritage** – Aromas of blackberry, black licorice and violet. On the palate, juicy black cherry, along with cassis, espresso and pomegranate are well balanced with generous, round tannins. (65% Cabernet Sauvignon, 34% Merlot, 1% Cabernet Franc)

- ❑ **Menage a Trois White** – Primarily Chardonnay, then Muscat and a finish of Chenin Blanc. Undeniably fruity and unabashedly easy. Citrus and tropical fruit flavors with crisp acidity.
- ❑ **Woodbridge White Zinfandel** – Lightly sweet and refreshing. Delicate fresh fruit character reminiscent of summer berries and orange blossoms.
- ❑ **Clean Slate Riesling** – Refreshing taste! Lovely flavors of peach with lime notes, lively acidity and a hint of mineral and spice.
- ❑ **Ecco Domani Pinot Grigio** – Grapes for our wine come from the Northeastern “Tre Venezie” region of Italy. The flavor is light, crisp and refreshing with a refined elegance.
- ❑ **Nobilo Sauvignon Blanc** – Crisp and zesty! Bursting with flavors of lemon, passionfruit and melon.