

TRATTORIA LA FESTA SPARKLING / CHAMPAGNE

1. ASTI SPUMANTE MARTINI & ROSSI \$40.00

100% Moscato grapes, a soft and pleasantly fruity sparkling.

A great start or finish.

2. GRUET/SPARKLING ROSE' FROM NEW MEXICO \$50.00

Very interesting French style sparkling rose' made in New Mexico, dry and fruity

3. PROSECCO REG/PEACH/RASBERRY(GLASS \$12.00) \$40.00

Made from the Prosecco grapes, this sparkling wine has a well-developed fruity aroma and a dry flavor. Very stylish, great with most foods.

4. PERRIER JOUET BRUT N.V\$105.00

An outstanding Champagne, very smooth and with lots of finesse. Enjoyed anytime.

VINI BIANCHI D' ITALIA WHITE WINES

12. ORVIETO CLASSICO \$30.00

A smooth dry white, from the hill town of Orvieto. Great with all foods. (**UMBRIA**)

13. PINOT GRIGIO..... \$30.00

A crisp dry Pinot with a full lively bouquet; Excellent with a variety of dishes.
(**TRENTINO**)

15. VERMENTINO \$40.00

95 % Vermentino and 5% Malvasia grapes. Very clean, dry on the palate, with a delicate
citric aromas and persistent finish. (**SARDINIA**)

16. GAVI..... \$50.00

Cortese grapes. Well balanced, with gentle acidity and a delicate, dry finish.
Great with seafood and veal in general. (**PIEMONTE**)

17. CHARDONNAY “ BRAMITO DEL CERVO” ANTINORI \$55.00

An outstanding style and finesse, it makes this Chardonnay one of Antinori's
Masterpieces. (**UMBRIA**)

18. ARNEIS \$55.00

Produced from Arneis grapes. A delicate fresh and grassy odor, dry, pleasantly almond
flavor. One of a kind. (**PIEMONTE**)

VINI ROSSI D'ITALIA RED WINES

- 31. VALPOLICELLA \$36.00**
A light to medium-bodied red, smooth and pleasantly drinkable throughout the meal.
(**VENETO**)
- 32. DOLCETTO D'ALBA \$36.00**
100% Dolcetto grapes, fruity with hints of wild berries. Full and soft on the palate.
Good throughout a meal. (**PIEMONTE**)
- 33. MERLOT \$34.00**
100% Merlot grapes, brilliant ruby red color, delicate and balanced bouquet. Food friendly
and easy to love. (**TRENTINO**)
- 35. CHIANTI..... \$35.00**
Without a doubt, one of the best-known and widely appreciated red wines.
Great with most foods. (**TOSCANA**)
- 36. CHIANTI CLASSICO \$45.00**
A traditional Classico from Sangiovese grapes. An exceptional value. (**TOSCANA**)
- 38. CHIANTI CLASSICO RISERVA QUERCETO..... \$55.00**
Rich aromatics with raspberries, blackberries and hints of lilacs. A refined Riserva.
(**TOSCANA**)
- 39. ROSSO DI MONTALCINO CAPARZO..... \$60.00**
Sangiovese grapes. A young Brunello. Fresh, fruity with typical varietal characteristics of
violet, cherry, plum. Ideal match with game and medium aged cheese. (**TOSCANA**)

BARBARESCO, BAROLO & BRUNELLO

- 70. BARBARESCO \$80.00**
Young Barbaresco, truffles and anise, light bodied, ready to drink
- 71. BARBARESCO PERTINACI \$85.00**
A very aggressive Barbaresco, truffles and anise dominate the nose, reminiscent of cherries, full-bodied and soft tasting.
- 80. BAROLO TERRE DI BAROLO \$80.00**
Well made, offering cherry, currant, floral and tar flavors, showing real elements.
- 81. BAROLO ASCHERI..... \$90.00**
Spicy and vibrant, with fresh cherry and plum flavors. Complex finish.
- 82. BAROLO MARCHESI DI BAROLO \$100.00**
Lovely and rich, with berry and milk chocolate aromas and flavors.
Round tannins and succulent finish.
- 83. BAROLO "TORTONIANO" CHIARLO \$100.00**
The king of Reds; made from Nebbiolo grapes. It offers great finesse to the nose and palate, full-bodied. Austere but smooth ending.
- 90. BRUNELLO DI MONTALCINO CAPARZO \$105.00**
A superb and stylish Brunello produced in the heart of Tuscany. Great rich bouquet.
Delicious throughout the meal.
- 91. BRUNELLO DI MONTALCINO LECCIAIA..... \$105.00**
Clean and crisp in style. Notes of cherry and mint flavors that turn silky on the finish.
- 92. BRUNELLO DI MONTALCINO NARDI \$110.00**
Full-bodied, with chewy tannins, moderate fruit and a slightly austere finish.
- 93. BRUNELLO DI MONTALCINO BANFI..... \$130.00**
100% Sangiovese Grosso grapes. Full, soft, velvety and intense, with sensations of licorice, spices and cherry notes. Best suited to accompany red meats and cheeses.

SUPER TUSCAN STYLE & SOUTHERN WINES

- 123. CENTINE - BANFI \$40.00**
Sangiovese, Cabernet Sauvignon & Merlot. A rich berry flavors, smooth and pleasing cuvee'. Great with red meats and pasta sauces.
- 124. IL DUCALE - RUFFINO 45.00**
75% Sangiovese, 15% Merlot and 10% Syrah grapes.
Bright and lively, with dried cherry and raspberry character, light tannins and a fresh finish. Consume with Bolognese, pasta and veal.
- 125. SCIRE' - CERALTÌ \$55.00**
70% Cabernet Sauvignon, 30% Merlot grapes.
Balanced and modern, showing firm grip on the finish.
Consume with lamb, duck and veal dishes. (Bordeaux style)
- 126. GUIDALBERTO - TENUTA SAN GUIDO \$100.00**
60% Cabernet Sauvignon, 40% Merlot grapes.
Full-bodied aromas of black cherries, cedar, cinnamon, cloves and dried flowers.
It shows great balance and a long finish. Consume with lamb, duck and veal dishes.
- 127. NERO D' AVOLA - FEUDO ARANCIO STEMMARI \$40.00**
Nero D'Avola grapes. Intense fruit and aromas, from start to finish.
Great with risotto, lamb and seasoned cheeses. **(SICILIA)**
- 128. CANNONAU RISERVA \$40.00**
100% Cannonau grapes. Generous fruit, dried herb and berry character.
Consume with chicken, pork & veal. **(SARDEGNA)**
- 129. TAURASI \$70.00**
100% Aglianico grapes. An outstanding red. Beautiful aromas of violets, berries and vanilla. Enjoy with roasted meats and game. **(CAMPANIA)**

AMARONE VENETO REGION

131. AMARONE - BOLLA \$80.00
A ripe full-bodied, with lots of plum, licorice and toast aromas and flavors.

132. AMARONE - BERTANI \$90.00
From the spicy, earthy aromas to the ripe, deep cherry and prune flavors and lingering finish.

136. AMARONE "COSTASERA" MASI \$100.00
Caramel aromas and flavors, add to the complexity; full of exquisite fruit. Amazing

137. AMARONE 1990 BERTANI..... \$525.00
A great balance, lively cherry flavors and ample accents of spice and vanilla .Excellent!

138. AMARONE 1990 TOMMASI \$450.00
Rich and well rounded, loads of vanilla and dried cherry flavors with a great finish.

TRATTORIA LA FESTA
****PRIVATE CELLAR****

203. PALAZZO ALTESI 1990 ALTESINO	\$250.00
210. TIGNANELLO 2012 SUPER TUSCAN - ANTINORI	\$280.00
211. COLTRI 1988 SUPER TUSCAN - MELINI.....	\$350.00
214. SASSICAIA 2006 SUPER TUSCAN	\$450.00
215. AMARONE 1997 “ I FONDATORI “ FABIANO	\$350.00
216. AMARONE 1993 “LA CASETTA”	\$400.00
217. AMARONE “LA SORTE” 1988	\$450.00
220. PASSITO DI PANTELLERIA 1998 (375ML) COLOSI.....	\$85.00
221. MOSCATO D’ASTI 2009 “DESSERT WINE”(375ML).....	\$100.00
222.PINOT NERO 1990 “ BELNERO “ BANFI.....	\$210.00
223. SYRAH COLLALTO 1989.....	\$180.00

TRATTORIA LA FESTA
****PRIVATE CELLAR****
BARBARESCO & BAROLO & BRUNELLO

301. BARBARESCO 1990“LA SPINONA” BERUTTI	\$295.00
305. BARBARESCO 1990 “MONTESTEFANO”.....	\$295.00
306. BARBARESCO 2003 “PRODUTTORI”	\$250.00
307. BARBARESCO 1998 “RONCAGLIE”	\$275.00
310. BARBARESCO 99 RISERVA “MOCCAGATTA”PROD	\$225.00
317. BAROLO 1989 RISERVA BATASIOLO	\$325.00
320. BAROLO 1990 “LAZZARITO” VIETTI.....	\$350.00
322. BAROLO “MASSOLINO” 1991	\$350.00
323. BAROLO “ANSELMI” 2003.....	\$250.00
***324. BAROLO “EINAUDI”2001*1.5 LITER	\$850.00
***325. BAROLO “MARCHESI 1991 *SPEC.EDITION*3LITER.MAG. \$	1250.00
***326. BAROLO “MONTEFALLETTO”1982** 1.5LITER.	\$875.00
327.BRUNELLO ”ZANETTI” 2003	\$250.00
328.BRUNELLO “CAPRILI”1981	\$275.00
***329.BAROLO”GIANNI GAGLIARDO BOTIE”1990 3LIT.MAG.	\$1300.00

HOUSE WINES

		1/2 LITER	LITER
CHARDONNAY.....	\$10.00.....	\$15.00.....	\$30.00
PINOT GRIGIO.....	\$10.00.....	\$15.00.....	\$30.00
MERLOT.....	\$10.00.....	\$15.00.....	\$30.00
CHIANTI.....	\$10.00.....	\$15.00.....	\$30.00

BOTTLE BEER

PERONI LAGER ITALY	\$6.00
COORS LITE	\$6.00
BUDWEISER	\$6.00
O'DOULE NON ALCOHOL	\$6.00
GUMPTION HARD CIDER	\$5.00
GINGER BEER	\$5.00

SAN PELLEGRINO MINERAL WATER, SMALL\$3.00

SAN PELLEGRINO MINERAL WATER, LARGE.....\$6.50