

**TRATTORIA LA FESTA  
SPARKLING / CHAMPAGNE**

**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 ..... \$40.00**

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

**13. PINOT GRIGIO..... \$40.00**

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..... \$55.00**

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 ..... \$60.00**

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 ..... \$40.00**  
A light to medium-bodied red, smooth and pleasantly drinkable throughout the meal.  
( **VENETO** )
- 32. DOLCETTO D'ALBA ..... \$40.00**  
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 TERRE DI BAROLO ..... \$80.00**  
Young Barbaresco, truffles and anise, light bodied, ready to drink
- 71. BARBARESCO PERTINACI ..... \$90.00**  
A very aggressive Barbaresco, truffles and anise dominate the nose, reminiscent of cherries, full-bodied and soft tasting.
- 80. BAROLO TERRE DI BAROLO ..... \$90.00**  
Well made, offering cherry, currant, floral and tar flavors, showing real elements.
- 81. BAROLO ASCHERI ..... \$95.00**  
Spicy and vibrant, with fresh cherry and plum flavors. Complex 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 ..... \$115.00**  
Clean and crisp in style. Notes of cherry and mint flavors that turn silky on the finish.
- 92. BRUNELLO DI MONTALCINO NARDI ..... \$125.00**  
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 ..... \$45.00**  
Sangiovese, Cabernet Sauvignon & Merlot. A rich berry flavors, smooth and pleasing cuvee'. Great with red meats and pasta sauces.
- 124. IL DUCALE - RUFFINO ..... 55.00**  
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. TRE BRANCAIA "SUPER TUSCAN" ..... \$65.00**  
Sangiovese Grosso, Cabernet Sauvignon and 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 ..... \$110.00**  
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 ..... \$45.00**  
Nero D'Avola grapes. Intense fruit and aromas, from start to finish.  
Great with risotto, lamb and seasoned cheeses. **(SICILIA)**
- 128. CANNONAU ..... \$45.00**  
A robust red wine from Sardinia, intense aroma and great body. **(SARDINIA)**

# AMARONE VENETO REGION

**131. AMARONE – BOLLA/ZENI ..... \$90.00**  
A ripe full-bodied, with lots of plum, licorice and toast aromas and flavors.

**132. AMARONE - BERTANI ..... \$100.00**  
From the spicy, earthy aromas to the ripe, deep cherry and prune flavors and lingering finish.

**136. AMARONE “COSTASERA” MASI ..... \$120.00**  
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.

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**\*\*PRIVATE CELLAR\*\***

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

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**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**

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

**BOTTLE BEER**

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

**SAN PELLEGRINO MINERAL WATER, SMALL .....**\$3.00

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