

VINO DELLA CASA

CALANDRA RECOMMENDED VALUED RED WINES BY THE GLASS

<u>BIN #</u>		<u>OVERSIZED GLASS</u>	<u>750 ML FULL BOTTLE</u>
1.	BARBERA, VINO CALANDRA, PIEMONTE, <u>ITALY</u> 750ML	5.75	15.99
2.	BARBERA, VINO CALANDRA, PIEMONTE, <u>ITALY</u> 1.5 LITRE	—	21.00
3.	LA FAMIGLIA GENCARELLI, CABERNET, <u>ITALY</u> "A CALANDRA FAMILY WINE" A TRIBUTE TO THE GENCARELLI FAMILY	5.75	14.99
4.	VINO CALANDRA, NERO D'AVOLA, SICILIA, <u>ITALY</u> 750 ML "THE ORIGINAL"	5.99	16.99
5.	VINO CALANDRA, NERO D'AVOLA, SICILIA, <u>ITALY</u> 1.5 LITRE	—	22.99
6.	LUCIANO, ROSSO DA TAVOLA, BARBERA, PIEMONTE, ITALY "A CALANDRA FAMILY WINE"	5.75	16.99
7.	CHIANTI CALANDRA, DOCG, TUSCANY, <u>ITALY</u> "A CALANDRA FAMILY WINE"	6.25	18.99

CALANDRA RECOMMENDED VALUED WHITE WINES BY THE GLASS

<u>BIN #</u>		<u>OVERSIZED GLASS</u>	<u>750 ML FULL BOTTLE</u>
8.	FOGLIE GIALLE, PIEMONTE, <u>ITALY</u> "A CALANDRA SELECT WINE"	5.75	15.99
9.	VINO CALANDRA, INZOLA, SICILIA, <u>ITALY</u> 750 ML "THE ORIGINAL"	5.99	16.99
10.	VINO CALANDRA, INZOLA, SICILIA, <u>ITALY</u> 1.5 LITRE "A CALANDRA FAMILY WINE" A TRIBUTE TO THE GENCARELLI FAMILY	—	22.99
11.	BERINGER, WHITE ZINFANDEL, <u>CALIFORNIA</u>	6.50	19.00
12.	SANTA TERESA, GAVI DI GAVI, PIEMONTE, <u>ITALY</u> "A CALANDRA FAMILY WINE" "OUR CHARDONNAY"	7.99	22.99
13.	CAVIT, PINOT GRIGIO, ITALY	7.25	24.00

A FLIGHT OF CALANDRA WINES

A TASTING OF ANY 3 CALANDRA FAMILY WINES

ALL 1/2 POURS \$10.50 A FLIGHT TESTING "3" WINES

VINO CALANDRA, LA FAMIGLIA GENCARELLI, CHIANTI CALANDRA,
DORINA, SANTA TERESA, LUCIANO, LUCIANA, ROSINA, BARBERA, FOGLIE GIALLE

You are welcome to bring your own bottle of wine. There will be a \$10.00 per bottle corkage fee.
ALL WINES ARE 1/2 PRICE ON TUESDAY EVENINGS, BOTTLES ONLY

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Visit us at www.calandrabakery.com

PREMIUM WHITE WINES

<u>BIN #</u>		<u>750 ML</u> <u>FULL BOTTLE</u>
14.	LUCIANA, BIANCO DA TAVOLA, CORTESE GRAPE, PIEMONTE, <u>ITALY</u> "A CALANDRA FAMILY WINE"	16.99
15.	CASTELLO BANFI CHARDONNAY-PINOT GRIGIO TOSCANA, LE RIME, TUSCANY, <u>ITALY</u>	19.99
16.	COVEY RUN, CHARDONNAY, <u>WASHINGTON STATE</u>	22.50
17.	CHATEAU ST. JEAN, CHARDONNAY, <u>WASHINGTON</u> "HIGHLY RECOMMENDED BY THE CALANDRA'S"	28.00
18.	SANTA MARGHERITA, PINOT GRIGIO, <u>ITALY</u>	54.25

PREMIUM RED WINES

<u>BIN #</u>		<u>750 ML</u> <u>FULL BOTTLE</u>
19.	LA MACOLINA "SPECIALE" SANGIOVESE, PIEMONTE ESTATE BOTTLED. AGED IN SMALL OAK BARRELS "HIGHLY RECOMMENDED BY CALANDRA'S"	21.00
20.	DORINA, LANGHE, DOC, PIEMONTE, <u>ITALY</u> A BLEND BY THE CALANDRA'S "A MUST TRY" "AGED IN SMALL OAK BARRELS"	23.25
21.	ROSINA, MONTEPULCIANO D'ABRUZZO, DOCG, <u>ITALY</u> "A CALANDRA FAMILY WINE" AGED IN SMALL OAK BARRELS	24.99
22.	BERINGER FOUNDERS ESTATE MERLOT, <u>CALIFORNIA</u>	23.00
23.	MASI, VALPOLICELLA BONACOSTA, VERONA, <u>ITALY</u> "HIGHLY RECOMMENDED BY THE CALANDRA'S"	24.50
24.	ANTINORI SANTA CRISTINA SANGIOVESE TOSCANA, <u>ITALY</u> "A SUPER TUSCAN"	25.00
25.	ROBERT MONDAVI, PRIVATE SELECTION, PINOT NOIR, CENTRAL COAST, <u>CALIFORNIA</u>	27.00
26.	SHOW, CABERNET SAUVIGNON, NAPA, <u>CALIFORNIA</u>	28.00
27.	PENFOLDS THOMAS HYLAND, SHIRAZ, <u>AUSTRALIA</u>	28.50
28.	SEBASTIANI, CABERNET SAUVIGNON, SONOMA, <u>CALIFORNIA</u>	37.99
29.	RUFFINO, <u>TAN LABEL</u> , RISERVA DUCALE, CHIANTI CLASSICO, <u>ITALY</u>	63.00

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CHAMPAGNE & SPARKLING WINES

<u>BIN #</u>	<u>SPLIT</u>	<u>750 ML</u> <u>FULL BOTTLE</u>
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29. MOLETTA PROSECCO, SEMI DRY SPARKLING WINE, <u>ITALY</u>	18.00	Page 3 Rev 10/09 28.75
30. MARTINI & ROSSI, ASTI SPUMANTE, <u>ITALY</u> "FRUITY"	9.00	27.25

BIRRA
ITALIAN BEER

	<u>BOTTLE</u>
PERONI "ROMA", Nastro Azzurro, Internationally Renowned Pale Ale	5.75
BIRRA MENABREA, Piemonte, World Champion Pale Lager	5.75

POPULAR ITALIAN CORDIALS

	<u>PER GLASS</u>
LIMONCELLO - "Our House Specialty" A Chilled Sweet Lemon Flavored Cordial from the Southern Coast of Italy, Straight Up or on the Rocks "Highly Recommended"	5.25
NOCELLO - Walnut Flavored Liqueur from the Hills of Nocello, Italy "Highly Recommended"	5.75
AMARETTO DI SARONNO - A Sweet Mixture of Almonds, Hazelnuts and Walnuts	6.50
FRANGELICO - Hazelnut Flavored Liqueur	6.50
SAMBUCA ROMANA, WHITE - Licorice Flavored After Dinner Cordial	6.50
SAMBUCA ROMANA, BLACK - Similar Flavor to White but Darker and Richer	6.50
MARIE BRIZARD ANISETTE - Premier Licorice Flavored Cordial	6.50
GRAPPA - A Traditional Italian Drink made from the Pomace (Pressed Skins and Seeds of Grapes after Winemaking.)	10.00

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