



KITCHEN — BAR — MARKET

# CHE FIGATA

ITALY TO TABLE

*Wine List*

# Vino Bianco - Whites

	<i>Nord</i>	Bottle
3003	FRIULI   <i>Bastianich, Friulano</i> Pear & Peach, Mineral, Brite, Strong Backbone	\$115
3002	LANGHE   <i>Ghiomo, Inprimis, Arneis</i> Peach Skin, Pear, Nectarine, Wet Stone	\$50
14004	FRIULI   <i>Forchir, Lamis, DOG, Pinot Grigio</i> Pear, Nectarine, Almond & White Florals, Cool Ripeness	\$50
2003	VENETO   <i>Buglioni, Delle Venezie il Disperato, Garganega</i> Mango, Bright Lemon, Round, Balanced	\$55
4003	TRENTINO   <i>Maso Poli, Trentino DOC, Pinot Grigio</i> Honeydew Melon, Citrus Zest, Mago, Lean	\$55
4001	ALTO ADIGE   <i>Tramin, Sütirol DOC, Gewürztraminer</i> Peach & Freshly Cut Grass, Subtle White Pepper	\$51
4002	LIGURIA   <i>Lunae, Colli di Luni, Vermentino</i> Lemon & Lime Peel, White Peach, Myrtle Leaves, Chamomile	\$60
3004	TRENTINO   <i>Foradori, Fontanasanta, Vigneti delle Dolomiti, IGT Orange Wine, Nosiola</i> Honeysuckle, Sage, Lemon Blossom, Sliced Lemons, Best with Air	\$99
13001	LIGURIA   <i>Giacomelli, Pianacce Colli di Luni Liguria, Vermentino</i> Crisp Fruits, White Flowers, White Nectarine, Jicama, Wild Herbs	\$51
9003	FRIULI   <i>Luigino Balozio, Colli Orientali del Friuli, Chardonnay</i> Almond Custard, Vanilla Bean, Crushed Rocks & Smoke, Tart Orchard Fruits	\$125
	<i>Centrale</i>	Bottle
13004	ABRUZZO   <i>Valle Reale, Trebbiano d'Abruzzo DOC, Trebbiano, 2017</i> Fresh Citrus Fruits, Herbs	\$60
1001	MARCHE   <i>Pievalta, Verdicchio dei Castelli di Jesi Classico Superiore, Verdicchio, 2017</i> Lime Peel Character with Sage, Spring Flower	\$45
1002	TUSCANY   <i>Petrolo, Bòggina B, Toscana IGT, Trebbiano, 2015</i> Apricot, Honey, Saffron, Toasted Almond	\$180
5001	LAZIO   <i>Palazzo Tronconi, Frusinate Fregellae, Pampanaro Blend, 2018</i> White Pepper, Spice, Mineral, Honey	\$65
7001	ABRUZZO   <i>Cirelli, Anfora, Trebbiano d'Abruzzo DOC, Trebbiano Orange Wine, 2015</i> Fresh Balance of Fruit & Earth	\$60
6003	TUSCANY   <i>Gaja, RossJ Bass, Toscana IGT, Chardonnay, 2016</i> Nectarine, Peach, Jasmine, Citrus Fruits, Mint	\$250
5003	TUSCANY   <i>Montenidoli Fiore, Vernaccia di San Gimignano DOCG, Vernaccia, 2016</i> Round Yellow Apple, Peach, Toasted Almond, Lemon Drop	\$60
6002	TUSCANY   <i>Gaja, Vistamare, Toscana IGT, Vermentino &amp; Viognier Blend, 2016</i> Peach, Apricot, Sage, Marine Notes	\$175
8002	UMBRIA   <i>Paolo Bea, Santa Chiara, Bianco IGT, Umbria Blend Orange Wine, 2015</i> Rich & Creamy, Acacia Honey, Candied Chestnut, Dried Apricot	\$110

# Vino Bianco - Whites

	<i>Sud</i>	Bottle
6001	CAMPANIA   <i>Mastroberardino, Nerometa IGT, Aglianico, 2017</i> Grapefruit, Saline & Mineral	\$95
7003	CAMPANIA   <i>Feudi San Gregorio, Falanghina del Sannio DOC, Campania, Falanghina, 2017</i> Crisp Minerality, Light Almond, Orange Peel	\$60
1003	CALABRIA   <i>Librandi, Cirò Bianco, Greco, 2018</i> White Peach, Delicate Apricot, Elegant Acidity	\$45
7002	SICILY   <i>Tornatore, Etna Bianco, Carricante, 2020</i> Wild Herb, Meyer Lemon, Yellow Pear, Tangy, Saline	\$80
5002	CAMPANIA   <i>San Salvatore Trentenare, Paestum IGT, Fiano, 2016</i> Honey, Stone Fruit, Peach	\$75
2002	CAMPANIA   <i>Cantina del Taburno, Falanghina del Sannio Taburno, Falanghina, 2016</i> Almond Blossom, Lemon, Fresh Nectarine	\$50
3001	PUGLIA   <i>Botromagno, Gravia Poggio Al Bosco, Puglia, Greco &amp; Malvasia, 2015</i> Peach, Cantaloupe, Bright	\$90
1003	CALABRIA   <i>Librandi, Val Di Neto Critone, Chardonnay &amp; Sauvignon Blanc, 2019</i> Dinamic, Round & Savory, Bright Complex	\$55
3002	CAMPANIA   <i>Mastroberardino, Nova Serra, Greco Di Tufo DOC, 2017</i> Baked Nectarine, Stony Mineral, Ground Ginger, Honey	\$55
1002	CAMPANIA   <i>Cavalier Pepe, Nestor Greco di Tufo, Greco Bianco, 2014</i> Peach, Pear, Apple, Mineral	\$85

# Vino Rosso - Reds

	<i>Nord</i>	Bottle
207	AOSTA VALLEY   <i>Grosjean Frères, Pinot Noir, 2020</i> Balanced, Soft & Dry Finish, Bing Cherry	\$90
102	LIGURIA   <i>Lunae Bosoni, Rosso Auxo, Colli di Luni DOCG, Sangiovese Blend, 2015</i> Red Berries, Light & Balanced	\$90
604	VENNETO   <i>Pra, Valpolicella Morandina 2022</i> Flint, Spiced Berry, Tart Cherry	\$65
206	PIEDMONT   <i>Paolo Scavino, Langhe DOC, Nebbiolo, 2018</i> Sour Cherry, Raspberry, Forest Fruit, White Pepper	\$80
306	SICILY   <i>T. Casterellaro, Nero Ossidiana, Corinto Nero, Nero D'Avola 2017</i> Cherry & Spices, Fresh, Herbs, Tomato Skins	\$100
204	PIEDMONT   <i>Paolo Scavino, Dolcetto d'Alba DOC, Dolcetto, 2018</i> Fresh, Forest Floor, Bright Red Fruit	\$65
106	FRIULI-VENEZIA GIULIA   <i>Clivi Galea, Merlot, 2015</i> Rustic, Leather, Dark Berries, Earth	\$80
203	VENETO   <i>Tenuta Santa Maria alla Pieve</i> Maraschino Jam, Wrapped in Hints of Vanilla, Graphite	\$75
305	LIGURIA   <i>Punta Crena, Riviera Ligure di Ponente, Rossese, 2019</i> Herbs, Mineral, 5 Spice, Baked Strawberries	\$80
806	LOMBARDY   <i>Barbacan, Valtellina Superiore Valgella Pizamej "SOL", Nebbiolo</i> Fresh, Spicy & Quite Tannic	\$70
702	PIEDMONT   <i>Prunotto, Costamiòle Riserva Barbera 2020</i> Prune, Blackberry, Violet & Cooking Spice	\$110
205	PIEDMONT   <i>Pio Cesare, Nebbiolo, 2020</i> Strawberry, Medium-Bodied with Firm Tannins, Bright & Fresh Fruit	\$85
602	PIEDMONT   <i>Pico Maccario, Epico, Barbera d'Asti Superiore, Barbera, 2015</i> Cranberries, Vanilla, Plumb	\$175
607	PIEDMONT   <i>Castello di Neive, S. Stefano Albesani Riserva, Barbaresco DOCG, Nebbiolo, 2011</i> Red Fruit, Hints of Tobacco, Spice, Cocoa	\$200
200	PIEDMONT   <i>De Forville, Barbaresco DOCG, Nebbiolo, 2018</i> Violets, Powerful Structure & Balanced Tannins	\$100
700	PIEDMONT   <i>Paolo Scavino, Carobric, Barolo DOCG, Nebbiolo, 2017</i> Plums, Dried Strawberries, Crushed Stones, Chewy	\$220
301	PIEDMONT   <i>Marchesi di Gresy, Martinenga, Barbaresco DOCG, Nebbiolo, 2015</i> Wild Berry Jam, Black Tea, Elegant	\$180
201	TUSCANY   <i>Nozzole, Chianti Classico, Sangiovese, 2019</i> Macerated Red Cherries & Mature Fresh Fruit, Assertive & Dry	\$50
804	PIEDMONT   <i>Paolo Scavino, Cannubi, Barolo, Nebbiolo, 2015</i> Rose, Plum, Cherry, Licorice, Oolong Tea	\$190
605	VENETO   <i>Allegrini, Amarone della Valpolicella Classico, Corvina Blend, 2017</i> Ripe Plum, Blue Flower, Spice, Licorice	\$190

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# Vino Rosso - Reds

	<i>Nord</i>	Bottle
100	PIEDMONT   <i>Massolino, Barolo DOCG, Nebbiolo 2017</i> Textured, Cherry Fruit, Crushed flowers, Chewy	\$90
706	PIEDMONT   <i>Gaja, Sito Moresso, Langhe DOC, Nebbiolo Blend, 2014</i> Red Current, Plum, Pressed Blackberry, Mandarin Orange Peel	\$180
502	PIEDMONT   <i>Boroli, Cerequio, Barolo DOCG, Nebbiolo, 2012</i> Symphony of Sour Cherry & Plums, Fine Leather	\$550
307	FRIULI-VENEZIA GIULIA   <i>Bastianich, Vini Orsone, Refosco dal Peduncolo Rosso</i> Tobacco, Forest Floor, Plumbs	\$65
601	PIEDMONT   <i>Proprieta Sperino, Lessona, Nebbiolo, 2013</i> Bright & Lush, Tar, Pomegranate	\$210
501	PIEDMONT   <i>Gaja, Sori San Lorenzo, Barbaresco DOCG, Nebbiolo, 2014</i> Porcini Mushroom, Eucalyptus, Dark Spice	\$990
101	TUSCANY   <i>Antinori Gaudio al Tasso, Il Bruciato, Bolgheri DOC, Super Tuscan, 2019</i> Porcini Mushroom, Eucalyptus, Dark Spice	\$110
402	PIEDMONT   <i>Boroli, Brunella Prima Vendemmia, Barolo DOCG, Nebbiolo, 2013</i> Ripe Cherry, Damp Earth, Exotic Spices, Sterdy	\$250
403	TUSCANY   <i>Guidi Barolo, 2019 Barolo Nebbiolo</i> Leather, Stewd Fruit, Dried Rose	\$250
405	VENETO   <i>Bertani, Amarone Della Valpolicella DOCG, Corvina Blend, 2008</i> Dried Black Cherry, Raisin, Licorice, Tobacco	\$300
707	VENETO   <i>Tommaso Bussola, Amarone della Valpolicella Classico, Corvina Blend, 2013</i> Black Forrest Cake, Raisins, Velvet	\$175

# Vino Rosso - Reds

	<i>Centrale</i>	Bottle
704	TUSCANY   <i>Campo di Sasso, Toscana Insoglio del Cinghiale, Merlot Blend, 2019</i> Dark Fruit, Baking Spice, Aprochabule	\$110
400	TUSCANY   <i>Soldera, Toscana IGT, Sangiovese, 2013</i> Cherry Liqueur, Mulberry, Green Plums	\$800
401	TUSCANY   <i>Antinori, Tignanello, Toscana IGT, Bordeaux Blend, 2017</i> Dried Black Cherry, Ripe Blackberry, Licorice, Vanilla	\$400
303	TUSCANY   <i>Antinori, Cont'ugo, Bolgheri DOC, Merlot, 2016</i> Bold, Crushed Velvet, Plum,	\$150
803	TUSCANY   <i>Argiano, Brunello di Montalcino DOCG, Sangiovese, 2016</i> Fresh, Complex, Black Cherries, Black Olive	\$260
503	TUSCANY   <i>Le Macchiole Messorio, Bolgheri Rosso DOC, Merlot Blend, 2013</i> Cassis, Licorice, Tobacco, Sage	\$350
300	TUSCANY   <i>Tentuta Di Arceno, Chianti Classico Reserva</i> Plumb, Tobacco, Balanced, Familiar	\$75
807	TUSCANY   <i>Brancaia, Ilatraia, Bordeaux Blend, 2013</i> Opulant, Black Fruit, Smoke, Balance Structure	\$85
500	TUSCANY   <i>Gaja, Ca'Marcanda, Bolgheri DOC, Cabernet Blend, 2015</i> Earth & Spice, Black Berry, Cherry, Blueberry	\$375
802	TUSCANY   <i>Arcanum, Toscana IGT, Cabernet Franc, 2010</i> Ripe Boysenberry, Pomegranate Liqueur, Blackberry Liqueur, Candied Black Cherry	\$290
805	TUSCANY   <i>Le Macioche, Brunello Di Montalcino DOCG, Sangiovese, 2008</i> Firm, Dried Berries, Dried Cherries, Leather	\$95
404	TUSCANY   <i>Ornellaia, Bolgheri Superiore, Bordeaux Blend, 2016</i> Cassis, Black Cherry, Graphite, Bay Leaf, Forest Floor, Spring Flower	\$380
600	TUSCANY   <i>Mastrojanni, Brunello di Montalcino DOCG, Sangiovese 2016</i> Morello Cherry, Licorice, Bitter Almond, Refined	\$180
201	TUSCANY   <i>Castilo Di Ama Montebuoni, CHIANTI CLASSICO RISERVA DOCG</i> Fruit Forward, Carrying Scents of Blackberry, Blueberry, Raspberry, & Currant	\$110
301	TUSCANY   <i>Tenuta Di Nozzole, Chicanti Classico</i> Crushed Red Cherry, Fine Tannins, Tangy	\$78
605	TUSCANY   <i>Tenuta Di Arceno, Chianti Classico Reserva</i> Leather, Stewd Fruit, Dried Rose	\$201
703	TUSCANY   <i>Dell'Ornellaia, Le Serre Nuove, Toscana IGT, Merlot Blend, 2019</i> Plum, Blackberry, Fresh Tobacco, Licorice	\$165
504	TUSCANY   <i>San Guido, Sassicaia, Cabernet Franc &amp; Cabernet Sauvignon, 2016</i> Spicy Raspberry, Plum, Mocha	\$410
302	TUSCANY   <i>Gaja, Ca Marcanda Promis, Toscana IGT, Blend, 2018</i> Balsamic, Graphite, Rhubarb, Juicy	\$125
800	TUSCANY   <i>Antinori, Gaudo Al Tasso, Bolgheri Rosso DOC, Bordeaux Blend, 2017</i> Tobacco, Mocha, Plumb, Raisin	\$310

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# Vino Rosso - Reds

## Centrale

		Bottle
205	UMBRIA   <i>Arnaldo Caprai, Montefalco Rosso, Sangiovese Blend, 2018</i> Wild Flowers, Violet & Red Berry Jam, Dry Spice	\$76
801	TUSCANY   <i>Gaja, Ca'Marcanda Magari, Bolgheri, Bordeaux Blend, 2016</i> Tar, Leather, Spice	\$275
300	TUSCANY   <i>Istine, Chianti Classico Riserva 'Levigne', Sangiovese</i> Plumb, Tobacco, Balanced, Familiar	\$65
101	TUSCANY   <i>Antinori Gaudo al Tasso, Il Bruciato, Bolgheri DOC, Super Tuscan, 2019</i> Espresso, Spice, Black Fruit	\$85

## Sud

		Bottle
104	SICILY   <i>Occipinti, Sicilia DOC, NEO d'Avola, 2019</i> Dark Cherries, Blackberries, Under Ripe Red Fruit	\$110
105	CALABRIA   <i>Statti, Lamezia Rosso, Lamezia DOC, Gaglioppo Blend, 2017</i> Black Cherry, Plum, Cocoa, Tobacco, Indian Ink, Spices	\$60
103	SARDINIA   <i>Montessu, Isola dei Nuraghi IGT, Carignano, 2018</i> Cherry, Raspberry, Elegant, Rosemary, Black Pepper, Silky	\$110
701	SICILY   <i>Cos, Nero di Lupo, Nero d'Avola, 2020</i> Rosemary, Cherry Juice, Blackberry Pie	\$85
606	CAMPANIA   <i>Montevetrano, Colli di Salerno IGT, Aglianico Blend, 2015</i> Punchy, Red Fruit, Firm	\$175
304	PUGLIA   <i>Botromango, Primitivo, 2020</i> Black Cherries & Baking Spices Complement Undertones of Tobacco & Mint	\$65
202	CAMPANIA   <i>San Salvatore, Ceraso, Paestum IGT, Aglianico, 2019</i> Black Fruit, Tobacco, Black Olive, Black Cherry	\$65