



**PASQUALONE'S
RISTORANTE**

Sparkling

Prosecco, Riondo, Italy	\$26.00
<i>Floral notes, persistent effervescence and a clean, delicate finish.</i>	
Brachetto d'Acqui, Banfi, "Rosa Regale"	
Piemonte, HALF BOTTLE	\$28.00
<i>Festive cranberry color with an aromatic bouquet with hints of raspberries, strawberries and roses.</i>	
Moscato d'Asti, Michele Chiarlo "Nivole",	
Piemonte, Italy, HALF BOTTLE	\$28.00
<i>Intense fresh fruit leads into a crisp, refreshing sweetness with a nice balance of acidity.</i>	
Champagne, Veuve Clicquot, France	\$125.00
<i>The initial notes of fruit are followed by more discreet aromas of brioche and vanilla when the wine is allowed to age in the bottle.</i>	

Whites

Riesling, Wente, California	\$25.00
<i>This Riesling exhibits aromas of honeysuckle, lychee and fresh cut red apple, with a hint of nutmeg.</i>	
Cortese di Gavi, Banfi "Principessa Gavia," Piemonte	\$35.00
<i>Fresh, fruity and crisp with gentle acidity and a balanced finish.</i>	
Pinot Grigio, Danzante, Italy	\$25.00
<i>Rich aromas of tropical fruit such as passion fruit, banana and papaya followed by delicate floral notes, with a fresh and well-balanced palate.</i>	
Pinot Grigio, d'Orsaria Marco Cecchini, Italy	\$28.00
<i>Fresh tasting and supple with richness and depth mid-palate, this wine shows fragrances of acacia blossoms and toasted almonds.</i>	
Pinot Grigio, Barone Fini, Italy	\$34.00
<i>Soft, round fruit fills the mouth with ripe, juicy flavors and ends with a long finish.</i>	
Pinot Grigio, Santa Margherita, Alto Adige	\$44.00
<i>Classic in style with beautiful minerality and acidity.</i>	
Verdicchio, Umani Ronchi	\$28.00
<i>Attractive sliced pineapple and lemon aromas and flavors follow through to a medium body. Delivers lots of fresh fruit and bright acidity.</i>	
Chardonnay, "Private Selection,"	
Robert Mondavi, California	\$25.00
<i>Gorgeous notes of tropical fruits and a refreshing acidity.</i>	
Chardonnay, Simple Life, California	\$28.00
<i>Ripe citrus and tropical fruit flavors of papaya, Lychee fruit, nectarine and lemon curd stimulate the palate rounded out with just a touch of oak.</i>	
Chardonnay, Chateau St. Jean, California	\$32.00
<i>The warmth of vanilla and brown spice aromas with notes of creamy lemon and sweet pear</i>	
Chardonnay, Nickel & Nickel Stiling	
"Single Vineyard", Russian River	\$70.00
<i>A blend of floral, citrus, apple and mineral components with creaminess that rounds out the middle palate and carries the flavors into a supple finish.</i>	

Blush/Rose

White Zinfandel, Beringer, California	\$22.00
<i>Subtle hints of fresh red berry, citrus and melon flavors.</i>	
Rose, Charles & Charles, Columbia Valley	\$28.00
<i>The aromas pop with wild strawberry, rose, cherry, subtle hibiscus and a touch of citrus, with underlying dried herb, crushed gravel and mineral tones.</i>	

Wines by the Glass

Whites	
Pinot Grigio, Gabbiano, Italy	\$6.00
Carafe of 5 glasses	\$28.00
Pinot Grigio, Danzante, Italy	\$7.00
Chardonnay, "Private Selection" Robert Mondavi, California	\$6.00
Chardonnay, Chateau St. Jean, California	\$7.95
Riesling, Wente, California	\$7.00
White Zinfandel, Beringer, California	\$6.00
Reds	
Montipulciano d'Abruzzo, Primavera, Italy	\$7.00
Carafe of 5 glasses	\$28.00
Merlot, "Private Selection" Robert Mondavi, California	\$7.00
Cabernet Sauvignon, "Private Selection"	
Robert Mondavi, California	\$7.00
Chianti, Gabbiano DOCG, Italy	\$6.00
Carafe of 5 glasses	\$28.00
Sangiovese, Chianti DOCG, "Castiglioni" Marchese de	
Frescobaldi, Toscana	\$8.50

Beer

Miller Lite	\$4
Michelob Ultra	\$4
Heineken	\$5
Moretti Pilsner	\$5
Moretti La Rossa	\$5

Reds

Dolcetto "L'Ardi", Castello Banfi, Piemonte	\$26.00
<i>Fresh and fruity with bright cherry flavors and a soft finish.</i>	
Pinot Noir, Simi, Sonoma County, California	\$36.00
<i>A luscious, ruby hue with a bright edge with aromas of raspberry, cherry, cranberry, gingerbread, sage, violets, and light toast followed by bright and focused red fruit notes.</i>	
Pinot Noir, Row 11, California (CHEF'S SELECTION)	\$42.00
<i>A rich pinot noir with ripe cherry flavors and subtle hints of spice with a soft finish.</i>	
Valpolicella, Masi, Verona	\$35.00
<i>Round and fruity with nicely blended fruit and acidity.</i>	
Barbera d'Alba D.O.C., Giovanni Rosso, Piemonte	\$45.00
<i>Bright currant fruit and dark cherry flavours, with a savory edge. There is a lovely freshness thanks to lifted acidity that is a hallmark of Barbera and a long finish.</i>	
Corvina, Rondinella & Molinara "Campofiorin",	
Masi, Verona (CHEF'S SELECTION)	\$42.00
<i>Round and complex with aromas of ripe red fruit.</i>	
Merlot, "Private Selection" Robert Mondavi,	
California	\$26.00
<i>Ripe plum fruit flavors on the palate, finishing with soft gentle tannins.</i>	
Sangiovese, Chianti DOCG, "Castiglioni"	
Marchese de Frescobaldi, Toscana	\$35.00
<i>Bold and forward on the nose with rich impressions of fruit, particularly dark cherry, dried plum and concluding with crisp, sweet almond notes.</i>	
Sangiovese/Merlot, Mazzoni, Toscana	\$40.00
<i>Plump with dense aromas of cassis and cocoa with ripe full fruit flavors.</i>	
Sangiovese, Torcalvano,	
Vino Noble di Montepulciano	\$55.00
<i>Wild cherry fruit and hints of nutmeg and cinnamon spice aromas with well-structured tannins in a slightly rustic style that is very distinctive and lively.</i>	
Sangiovese, Merlot & Cabernet Sauvignon,	
"Lucente", Frescobaldi/Mondavi, Toscana	\$60.00
<i>Ruby red in color with fragrant berry notes and a full firm body.</i>	
Chianti Classico Riserva, Castello Banfi, Toscana	\$40.00
<i>Pronounced notes of leather and dark berry fruit with ripe full flavors.</i>	
Chianti Classico Riserva, Santa Margherita, Toscana	\$48.00
<i>Intense ruby red in color with faintly garnet tones. The initial aromatic sensations are sweetish and vanilla-like, with an ethereal bouquet that highlights Sangiovese's spicy note.</i>	
Chianti Classico Riserva Ducale, Ruffino,	\$54.00
<i>Notes of plums and cherries are followed by hints of sweet tobacco and cocoa, creating an elegant and long-lasting bouquet</i>	
Cabernet Sauvignon, "Private Selection" Robert	
Mondavi, California	\$26.00
<i>Raspberries and plums on the nose lead into the long and gentle finish.</i>	
Cabernet Sauvignon, Ray's Station,	
North Coast, California	\$32.00
<i>A dark, garnet colored wine with a fruit-driven nose that hints at ripe black cherry, plum, tobacco and vanilla spice.</i>	
Cabernet Sauvignon, Oberon, Napa Valley	\$45.00
<i>This Cabernet boasts rich cherry, dark berry and cassis flavors, with notes of subtle nuances of toasted vanilla, oak and toffee.</i>	
Cabernet Sauvignon, Mount Veeder Winery, Napa Valley	\$75.00
<i>Filled with mountain character...big, bold and brambly. A powerful and complex wine with intense fruit and fine tannins.</i>	
Cabernet Sauvignon, Jordan, Sonoma County	\$85.00
<i>Dense blackberry aromas with soft, round tannins accented by notes of vanilla.</i>	
Cabernet Sauvignon/Merlot, Tenuta San Guido	
"Guidalberto", Bolgheri, Italy	\$85.00
<i>From the producer of Sassicaia comes a second wine of great quality. Beautifully balanced with deep, rich fruit characters and ending with soft, silky tannins.</i>	
Amarone, Masi, Verona	\$112.00
<i>Intense ripe fruit and cherry jam flavor with a long, delicate finish.</i>	
Barbaresco D.O.C.G., Michele Chiarlo, Piemonte	\$75.00
<i>Garnet red with orangey reflections with complex aromas. Hints of green peppercorns, spices and bitter almonds.</i>	
Barolo, Tenuta Carretta, Barolo, Piemonte	\$75.00
<i>A deep garnet red wine with a bouquet of full wild fruits, cocoa and spice notes. Noble tannins, composite, great body, harmonious and velvety on the palate.</i>	
Barolo, Michele Chiarlo, Piemonte	\$85.00
<i>Big and bold with hints of violets and austere tannins.</i>	
Brunello di Montalcino, Castello Banfi, Montalcino	\$102.00
<i>Beautiful and seductive, with gorgeous notes of fruit and a silky clean finish.</i>	

Ben Venuti & Salute!!

-David & Lori Pasqualone

PASQUA LIONE'S RISTORANTE



Wine

List