



paesano

restaurant ~ wine bar

Glass Pours

Whites

(By the Glass & Bottle)

Glass/BTL

- G01 'DIRUPO' PROSECCO - DOCG, NV **\$12/46**
ANDREOLA (Veneto)
The perfect start to any occasion! Light, crisp, and dry, with intense bubbles, ripe pear, and citrus notes.
- G02 PINOT GRIGIO - DOC, 2022 **\$9/32**
BARONE FINI (Alto Adige)
Easy sipping and friendly white from northeast Italy; Fresh, crisp, flavors of zesty citrus and yellow apple.
- G03 PINOT BIANCO - DOC, 2022 **\$13/50**
KETTMEIR (Alto Adige)
Elegant, medium-bodied, dry, with stone fruits, green apples, white florals, and a refreshing mineral finish.
- G04 SAUVIGNON BLANC - DOC, 2021 **\$9/32**
PRODIGO (Friuli-Grave)
Medium-bodied, dry, with herbaceous grass notes, vibrant acidity, melon, and grapefruit.
- G05 'BRAMITO' CHARDONNAY - IGT, 2022 **\$13/50**
ANTINORI (Umbria)
Mostly non-oaked, round and rich, medium-full bodied, with tart green apples and dry tropical fruit.
- G06 SOAVE CLASSICO - DOC, 2021 **\$11/42**
INAMA (Veneto)
Elegant, bone dry, complex, medium-full bodied, with pleasant floral scents, and rich almond notes.
- G07 TRAMINER AROMATICO - IGT, 2019 **\$13/50**
PIERPAOLO PECORARI (Friuli-Venezia)
Off-dry aromatic charmer with tropical fruits, elderflower, hints of honey, clean slate, balanced acidity, and ginger spices.
- G08 RIESLING - IGP, 2021 **\$9/32**
CAVIT (Lombardy)
Friendly semi-sweet white with white peach, wildflowers, honey, and hints of nuts.
- G09 MOSCATO D'ASTI - DOCG, 2022 **\$10/38**
BORGO MARAGLIANO (Piedmont)
Dessert in a bottle with light bubbles. Crisp, sweet, and bubbly, with peach, lavender, and honey flavors.

Reds

(By the Glass & Bottle)

Glass/BTL

- R01 PINOT NERO - DOC 2021 **\$12/46**
GAIERHOF (Trentino)
Refined silky tannins, light mouthfeel, fresh herbs, complex forest berries and a lingering finish.
- R02 NERO D'AVOLA - DOC, 2021 **\$9/32**
VILLA POZZI (Sicily)
Iconic red from Italy's biggest island. Soft, light-bodied, with dark fruits, pleasant spices, and a smooth finish.
- R03 CHIANTI - COLLI FIORENTINI DOCG, 2020 **\$9/32**
LANCIOLA (Tuscany)
Classically styled Chianti with tart cherry, dry profile, balanced acidity, smooth leather, and earthy hues.
- R04 MONTEPULCIANO D'ABRUZZO - DOC, 2021 **\$10/38**
LA QUERCIA (Abruzzo)
Medium-bodied with velvety tannins, black cherry, forest mushrooms, and mocha finish.
- R05 BARBERA D'ALBA - DOC, 2019 **\$11/42**
INDIGENOUS SELECTIONS (Piedmont)
Aged 12 months in barrels, sophisticated profile, dark fruits, food-worthy acidity, oak & black pepper.
- R06 CORVINA - IGT, 2020 **\$11/42**
MARCHESI BISCARDO (Veneto)
Fruit-forward boldness, integrated tannins, medium-full bodied with dried fruits, baking spices and oak.
- R07 'PASSAMANTE' SALICE SALENTINO - DOC, 2021 **\$10/38**
MASSERIA LI VELI (Puglia)
Full-bodied with sharp cassis, black pepper, and sweet violet, and tannic leather. From Italy's "heel" and named for the nearby "Lover's Forest".
- R08 LANGHE NEBBIOLO - DOC, 2022 **\$13/50**
FRATELLI SERIO & BORGOGNO (Piedmont)
From the heart of the Langhe Barolo region; Elegantly full bodied, rose petals, red cherry, and star anise.
- R09 'LAGONE' BOLGHERI ROSSO - IGT, 2020 **\$11/42**
AIA VECCHIA (Tuscany)
Bold yet smooth Cab. Blend (*Merlot, Cab. Sauvignon, Cab. Franc*), red fruits, dry cedar, and well-balanced tannin.



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White Wine

Northern Whites

BTL

- W01 ROERO ARNEIS - DOCG, 2022 **\$55**
VIETTI (Piedmont)
The beloved "Little Rascal" of Piedmont. Sweet aromas with deceptively dry profile, fuller bodied, with a hint of apricot, honey, tree fruits, and charming minerals.
- W02 'VIGNETO MASERA' GAVI - DOCG, 2022 **\$38**
STEFANO MASSONE (Piedmont)
100% Cortese, lighter body, done dry, zingy lime acidity, fresh grass, and clean limestone finish. "Like drinking rainwater from a lily pad" – Mike Roddy
- W03 'DRAGON' LANGHE BIANCO – DOC, 2022 **\$46**
LUIGI BAUDANA (Piedmont)
A "Women & Wine" favorite discovered by our friend, Lori Moss. Steel-aged Chardonnay, Sauvignon, dry Riesling, and Nascetta; dry profile, kiwi, elderflower, pear, and hints of cleansing flint mineral tones.
- W04 PINOT GRIGIO – COLLI DOC, 2021 **\$44**
PERUSINI (Friuli-Grave)
World-class Pinot Grigio from the iconic Colli DOC. Medium-bodied, round profile, crunchy pear, refined mineral tones, and balanced acidity.
- W05 KERNER – ISARCO DOC, 2022 **\$42**
ABBAZIA DI NOVACELLA (Alto-Adige)
Founded in 1142! Medium-plus body with strikingly aromatic florals, stone fruits, mountain freshness, and elegant textures.
- W06 MULLER THURGAU - DOC, 2022 **\$53**
TERLAN (Alto-Adige)
Nestled near Austria and unique to the area. Strong minerals, perfume-like fragrances, white peach, honey, and nutmeg.
- W07 'MAIOLO' LUGANA - DOC, 2022 **\$43**
CA'MAIOL (Lombardy)
Located just south of the picturesque Lake Garda. Complex aromatics brimming with ripe peach and a bright citrus appeal.

Central & Southern

BTL

- W08 VERMENTINO - IGT, 2022 **\$38**
AIA VECHIA (Tuscany)
Zesty and fresh coastal classic that begs for shellfish and vinaigrettes with coastal salinity, pithy grapefruit, pale straw, and a persistent dry finish.
- W09 ORVIETO CLASSICO - DOC, 2016 **\$49**
PALAZZONE (Umbria)
50% Procanico, 30% Grechetto, and 20% Verdello & Malvasia. Full-bodied, dark golden straw color, with toasted nuts, tropical fruit, and a long creamy finish.
- W10 VERDICCHIO DI JESI CLASSICO - DOC, 2021 **\$44**
TAVIGNANO (Marche)
Zesty and light, with notes of tangy citrus and fresh herbs, and clean eastern coastal influences.
- W11 PECORINO – DOC, 2021 **\$51**
MARRAMIERO (Abruzzo)
Ripe and fragrant, with grapefruit, melon, and spicy accents. Named for sheep snacking grapes off the vine!
- W12 VIGNA CICOGNA' **\$63**
GRECO DI TUFO - DOCG, 2021
BENITO FERRARA (Campania)
Old vines grown near Naples with cultivation dating back to ancient Greece. Complex volcanic minerals, bold citrus, pear, toasted almonds, and lingering finish.
- W13 'RADICI' FIANO DI AVELLINO - DOCG, 2020 **\$55**
MASTROBERARDINO (Campania)
Bold and rich white from the volcanic Mt. Vesuvius area, with aromas of pineapple, flinty-honey, fresh aromatic flowers, lively acidity, and spiced hazelnuts.
- W14 DALILA' GRILLO/VIIGNIER - DOC, 2020 **\$48**
STEMMARI (Sicily)
Indigenous Grillo blended with international Viognier; Five month lees aged richness, soft spices, refreshing exotic fruits, citrus florals, and a long dry finish.
- W15 'MONTALTO' ETNA BIANCO - DOC, 2019 **\$80**
TENUTA DELLE TERRE NERE (Sicily)
100% Carricante, small production from the slopes of Mount Etna and 90 year old vines. Elegantly complex profile, with perfect balance of mineral, salt, and fruit.



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Red Wine (1/3)

Northern Reds

BTL

- N01 'OVELLO' BARBARESCO - DOCG, 2017 \$125
CANTINA DEL PINO (Piedmont)
One of Barbaresco's greatest and oldest vineyards with 70+ year-old vines, 2-year oak-aged, and sophisticated structure.
- N02 'TRE VIGNE' DOLCETTO D'ALBA - DOC, 2022 \$58
VIETTI (Piedmont)
Charming lighter-body, dark purple hues, soft tannins, balanced acidity, blackberry, violet, and iron tones.
- N03 'TRE VIGNE' BARBERA D'ASTI - DOCG, 2022 \$46
VIETTI (Piedmont)
Medium-body, soft tannin, tart cherry acidity, with hints of vanilla. A favorite with Marinara!
- N04 'PERBACCO' \$69
NEBBIOLO - LANGHE DOC, 2020
VIETTI (Piedmont)
Great pedigree, full-bodied, firm tannins, with notes of tar, menthol, and spice. 22 month combined aging.
- N05 'CASTIGLIONE FALLETTO' \$131
BAROLO - DOCG, 2019
VIETTI (Piedmont)
Complex, highly respected, and refined. Rose petal, tobacco, blackberry, chamomile, and leathery tannin.
- N06 'ALBE' BAROLO - DOCG, 2019 \$85
G.D. VAJRA (Piedmont)
Classic styled Barolo, elegant, with notes of cherries, dried fruits, rosehip, lavender, and hints of anise.
- N07 BAROLO - DOCG, 2019 \$112
AZELIA DI LUIGI SCAVINO (Piedmont)
Highly balanced yet robustly defined tannins. Sweeter nose, with a dry profile, and hints of currant, cherry, and licorice.
- N08 GATTINARA - DOCG, 2020 \$95
TRAVAGLINI (Piedmont)
The elegant side of Nebbiolo, with a character similar to Ghemme; Fresh fruits, enticing florals, and tobacco leaf. *Recent "Top 100 Wines of the World" - WS*

Northern (Continued)

BTL

- N09 BOCA DOC, 2019 \$126
LE PIANE (Piedmont)
A Roman mountain Nebbiolo with over 36 months of aging. Polished and complex, with forest fruits, violet, and dried herbs. *Limited Availability.*
- N10 BARBERA D'ALBA SUPERIORE - DOC, 2019 \$62
CANTINA DEL PINO (Piedmont)
Historic piedmont producer with old vines, dark berries, fresh sage, and a firm core of iron and earth.
- N11 PINOT NERO - DOP, 2019 \$70
OTTIN (Valle D'Aosta)
Cold climate mountain Pinot with highly refined acidity, velvety tannins, mineral tones, and woody berries.
- N12 PINOT NERO - ALTO ADIGE DOC, 2020 \$56
ABBAZIA DI NOVACELLA (Trentino)
High elevation from previously Austrian mountains, appealing profile, chewy red fruits, and 6 months oak.
- N13 'PIU' CARMÉNÈRE - COLLI BERICI DOC, 2020 \$58
INAMA (Veneto)
Carménère with a small blend of Merlot. Full-bodied, dark fruit, cocoa, and vanilla with a rustic-earthy finish.
- N14 VALPOLICELLA - DOC, 2018 \$42
MUSELLA (Veneto)
Humbly polished, soft body, fresh floral scents, bright fruit, and a focused finish.
- N15 VAL. RIPASSO SUPERIORE - DOC, 2019 \$65
MARCHESI BISCARDO (Veneto)
Ripe, concentrated, dark berry and plum with a touch of raisin and just enough acidity for food worthiness.
- N16 AMARONE D'VALPOLICELLA - DOCG, 2018 \$130
ZENATO (Veneto)
One of the most iconic Italian reds; Powerful presence of intense dried fruit, cocoa, vanilla, and sweet spices.
- N17 SCHIOPPETTINO - COLLI DOC, 2018 \$59
ANGORIS (Friuli-Venezia Giulia)
Medium-plus body, lush berry tones, spicy white pepper, integrated tannin, subtle smoky undertones, cedar, and hints of star anise. Founded in 1648!



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Red Wine (2/3)

Central Reds

BTL

- C01 CHIANTI CLASSICO - DOCG, 2019
ROCCA DI CASTAGNOLI (Tuscany) \$52
90% Sangiovese with hints of Canaiolo and Colorino.
Bright cherry, fine tannins, and soft finish.
- C02 'MAGGIOLO' CHIANTI CLASSICO, 2020
LAMOLE DI LAMOLE (Tuscany) \$56
80% Sangiovese blended with Cabernet and Merlot
(10% ea) Supple tannins, ripe fruit, tobacco, and cedar.
- C03 'IL GRIGIO' CHIANTI CLASSICO
RISERVA, 2019 \$65
SAN FELICE (Tuscany)
24-month Slovenian oak-aged, firm tannins, dried
herbs, zippy acidity, black pepper, and subtle smoke.
- C04 'SAN LORENZO' CHIANTI CLASSICO
RISERVA GRAN SELEZIONE - DOCG, 2018 \$135
CASTELLO DI AMA (Tuscany)
Top DOCG for Chianti since 2010, consistently 95+.
Powerful, elegant, refined, and complex with over
three years of combined aging. Past **"Top 100"** - WS
- C05 VINO NOBILE DI MONTEPULCIANO -
DOCG, 2019 \$76
DEI (Tuscany)
100% Prugnolo Gentile (Sangiovese clone) Full-bodied,
dry, chewy tannins, intense aromas, and savory herbs.
Recent **"Top 100 Wines of the World"** - Wine Spectator
- C06 ROSSO DI MONTALCINO - DOC, 2018
LA TOGATA (Tuscany) \$67
"Baby Brunello" using the same Sangiovese Grosso
grapes as its big brother. Fresh, energetic, with a
brightly focused finish.
- C07 BRUNELLO DI MONTALCINO - DOCG, 2015
LA TOGATA (Tuscany) \$110
Led by three sisters and biodynamic practices – with
tobacco forward spice, soft tannin, cherry, and mocha.
- C08 BRUNELLO DI MONTALCINO - DOCG, 2017
PIETROSO (Tuscany) \$130
Garnet color, classic tart cherry, friendly raspberry, tar,
with Slovenian oak influenced vanilla and clove finish.

Central (Continued)

BTL

- C09 BRUNELLO DI MONTALCINO - DOCG, 2018
CIACCI PICCOLOMINI (Tuscany) \$120
Top-ranked producer with frequent 98-100 pt vintages!
Everything we want out of a Brunello.... stunning.
Recent **"Top 100 Wines of the World"** - Wine Spectator
- C10 BRUNELLO DI MONTALCINO - DOCG, 2017
IL POGGIONE (Tuscany) \$155
Legendary producer, old vines, and gets all the ratings!
Intense notes of red fruit, leather, and warm spices.
- C11 'YANTRA' BOLGHERI ROSSO IGT, 2021
TENUTA SETTE CIELI (Tuscany) \$69
60% Cabernet, 40% Merlot from the Bolgheri coast,
organic, hand-harvested, big, with deep fruit, leather,
and spice.
- C12 'BELL'AJA' BOLGHERI ROSSO - IGT, 2019
SAN FELICE (Tuscany) \$78
(95% Merlot/5% Cabernet Sauvignon) 18 Month
French oak aged, silky tannin, bramble blackberry with
integrated spices and hints of cacao nib.
- C13 'CABURNIO' CAB BLEND – IGT, 2017
TENUTA MONTETI (Tuscany) \$51
(55% Cab. Sauv., 25% Alicante (aka. Grenache), 20% Merlot)
24 months combined barrel aging/unfiltered. Dried
herbs, balsamic notes, sweet spices, fine tannins.
- C14 'MONGRANA' - MAREMMA IGT, 2019
QUERCIBELLA (Tuscany) \$60
(50% Sangiovese, 25% Cabernet Sauvignon, 25% Merlot)
Warm Maremma charm with tart cassis, stewed
berries, soft tannin, and Sangiovese driven spices.
- C15 'ILATRAIA' CAB BLEND, 2018
BRANCAIA (Tuscany) \$135
(40% Cab. Sauvignon, 40% Petit Verdot and 20% Cab. Franc)
Maremma coast, 18 Month barrique aged, exquisite
structure, and dark stewed fruit. Past **"Top 100"** - WS
- C16 'LEGIT' CAB. SAUVIGNON - IGT 2018
TOLAINI (Tuscany) \$90
Tribute wine to the jazz legend Thelonious Monk.
100% Cab. Sauvignon. Dense fruit, graphite, oaked
vanilla, and green pepper. Recent **"Top 100"** - WS



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Red Wine (3/3)

Central (Continued)

BTL

- C17 MORELLINO DI SCANSANO - DOC, 2021 \$46
FATTORIA LE PUPILLE (Tuscany)
Sangiovese from the desirable warm Maremma coastline; earthy notes, soft palate, mineral accents.
- C18 'VIE CAVE' MALBEC - IGT, 2021 \$82
FATTORIA ALDOBRANDESCA (Tuscany)
Maremma IGT, 100% Malbec, deep purple hues, full bodied chewy dark fruits, with notes of clove, vanilla, and velvety tannin structure.
- C19 ROSSO PICENO - DOC, 2020 \$57
INDIGENOUS SELECTIONS (Marche)
Nestled between Tuscany and Abruzzo, Rosso Piceno is a blend (*Sangiovese and Montepulciano*) that shows the best from its neighbors. Notes of tart red fruit, green pepper, spice, and a long finish.
- C20 MONTEFALCO SAGRANTINO - DOCG, 2017 \$90
SCACCIADIAVOLI (Umbria)
Unique to the region with concentrated and full-bodied, mixed berries, and cherry. Used in a famous exorcism in the 14th century "Scratching the eyes of the devil" *Recent "Top 100 Wines of the World" - WS*

Southern Reds

- S01 'TAURASI' RADICI AGLIANICO - DOCG, 2017 \$132
MASTROBERARDINO (Campania)
One of Italy's most noble red wines; full, complex, dark fruit, spiced tar, and violets. Top of its class/95+ pts. *Current "Top 5 Wines of the World" - Wine Spectator*
- S02 AGLIANICO - IGP, 2021 \$39
LA CAPRANERA (Campania)
Bold, full-bodied red with tart red fruits, dark chocolate, spice sweet spice, and smoky ash.
- S03 LACRYMA CHRISTI - DOC, 2021 \$57
TERREDORA DI PAOLA (Tuscany)
Aglianico/Piediroso blend from active volcano Mt. Vesuvius; raspberry, smoke, earth, and tobacco. "Tears of Christ" dubbed from Ancient tales of Lucifer's exile.

Southern (Continued)

BTL

- S04 'BEL NOCE' PRIMITIVO DI SALENTO, 2019 \$34
CANTINE ROSA DEL GOLFO (Puglia)
First wine planted in Italy of Greek origin, this Italian Zinfandel is full-bodied with huge peppery spices and rich fruits.
- S05 'SCALIERE' NEGROAMARO, 2019 \$32
CANTINE ROSA DEL GOLFO (Puglia)
(90% Negroamaro blended with 10% Aglianico del Vulture)
Bold and fruit forward red packed with chewy dark plum, lush blackberry, and easy sipping soft tannin.
- S06 CANNONAU DI SARDEGNA - DOC, 2020 \$55
TENUTA SELLA & MOSCA (Sardinia)
Regional variety Grenache from the island of Sardinia, rustic leather tones with supple tannin, tart cranberry, and cherry.
Recent "Top 100 Wines of the World" - Wine Spectator
- S07 'SOLE DI SIESTA' SYRAH - DOC, 2020 \$80
COTTANERA (Sicily)
Our favorite Italian Syrah from the slopes of Mt. Etna. Intense black pepper, rich chocolate, black cherry, nuanced tannin and balancing acidity.
- S08 ETNA ROSSO - DOC, 2019 \$66
COTTANERA (Sicily)
Etna superstar, 90% Mascalese, 10% Cappuccio. Elegant, prestigious, with intense/dense tannins. The winery receives a light coating of ash annually!
- S09 ETNA ROSSO - DOC, 2021 \$42
TERRE NERE (Sicily)
(95% Nerello Mascalese, and 5% Cappuccio)
Softer expression of Etna's volcanic earth with pretty raspberry, sweet cherry, and 12 months of oak refinement.
- S10 'PETTINOCIARELLE' ETNA ROSSO, 2019 \$95
LA FAMIGLIA STATELLA (Sicily)
(90% Mascalese / 10% Cappuccio) A cult hit, rare bottle from a solo project with less than 4,000 bottles produced annually! Limited availability. Dusty tannins, 10 month French Oak, dark fruits and orange zest.