

## VINO ROSSO



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| <b>DAMILANO, BAROLO;</b> (PIEDMONT, ITALY) HALF BOTTLE<br>CALLED ‘THE WINE OF KINGS’; GRAPE: NEBBIOLO; NOTES: VIOLET, ROSE, LEATHER; PAIRS: RED SAUCE & MEAT DISHES. |    | 40 |
| <b>LA FIERA, MONTEPULCIANO D’ABRUZZO</b> (ABRUZZO, ITALY)<br>GRAPE: MONTEPULCIANO; NOTES: FRUITY, SOFT TANNINS, MILD ACIDITY; PAIRS: RED SAUCE & MEAT DISHES         | 7  | 26 |
| <b>PALLADIO, CHIANTI;</b> (TUSCANY, ITALY)<br>GRAPE: SANGIOVESE, CANAIOLO, COLORINO; NOTES: BLACK CHERRY, BLACK PEPPER; PAIRS: RED SAUCE & MEAT DISHES               | 8  | 28 |
| <b>BRAMOSIA, CHIANTI CLASSICO;</b> (TUSCANY,ITALY)<br>GRAPE: SANGIOVESE, MERLOT; NOTES: CHERRY, SPICES; PAIRS: RED SAUCE & MEAT DISHES                               | 12 | 40 |
| <b>MORGANTE, NERO D’AVOLA;</b> (SICILY,ITALY)<br>GRAPE: NERO D’AVOLA; NOTES: BLACK CHERRY AND SPICE; PAIRS: RED SAUCE & MEAT DISHES                                  | 10 | 36 |
| <b>CITRA, CABERNET SAUVIGNON;</b> (ABRUZZO, ITALY)<br>GRAPE: CABERNET SAUVIGNON; NOTES: CURRANT, BLACKBERRY; PAIRS: RED SAUCE & MEAT DISHES                          | 10 | 36 |
| <b>ANNABELLA, CABERNET SAUVIGNON;</b> (NAPA VALLEY)<br>GRAPE: CABERNET SAUVIGNON; NOTES: CRANBERRIES, FIG, ESPRESSO; PAIRS: RED SAUCE & MEAT DISHES                  | 11 | 38 |
| <b>BOTROMANGO, PRIMITIVO;</b> (PUGLIA, ITALY)<br>GRAPE: PRIMITIVO; NOTES: BLACK CHERRY, SPICES, SLIGHT TOBACCO, MINT; PAIRS: RED SAUCE & MEAT DISHES                 | 9  | 30 |
| <b>DAMILANO, BARBERA D’ ASTI;</b> (ASTI, ITALY)<br>GRAPE: BARBERA; NOTES: FRUITY, LIGHT SPICES, CURRANT, CHERRY; PAIRS: RED SAUCE & MEAT DISHES                      | 12 | 40 |
| <b>ZENATO, VALPOLICELLA;</b> (VENETO,ITALY)<br>GRAPE: CORVINA, RONDINELLA, OSELETA; NOTES: BERRIES, SPICES, CHOCOLATE; PAIRS: RED SAUCE & MEAT DISHES                | 10 | 36 |

## VINO BIANCO

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| <b>PICO MACCARIO, ROSE;</b> (PIEDMONT,ITALY)<br>GRAPE: BARBERA; NOTES: WILD STRAWBERRY, WATERMELON, CRANBERRY & FRESH CUT GRASS; PAIRS: SHELLFISH, SEAFOOD & VEGETABLES | 8  | 28 |
| <b>SUAVIA, SOAVE CLASSICO;</b> (VENETO, ITALY)<br>GRAPE: GARGANEGA; NOTES: MINERAL, APPLE, PEAR; PAIRS: SHELLFISH, SEAFOOD                                              | 9  | 30 |
| <b>ZENATO, PINOT GRIGIO;</b> (VENETO,ITALY)<br>GRAPE: PINOT GRIGIO; NOTES: KEY LIME, WHITE PEACHES, GREEN APPLES; PAIRS: SHELLFISH, SEAFOOD                             | 8  | 28 |
| <b>TELLUS, CHARDONNAY;</b> (UMBRIA,ITALY)<br>GRAPE: CHARDONNAY; NOTES: CITRIC FRUIT; PAIRS: SHELLFISH, SEAFOOD                                                          | 9  | 30 |
| <b>MACROSTIE, CHARDONNAY;</b> (SONOMA COAST, CALIFORNIA)<br>GRAPE: CHARDONNAY; NOTES: PINEAPPLE, MANGO, LIGHT OAK; PAIRS: GARLIC & OLIVE OIL DISHES                     | 12 | 40 |

## VINO FRIZZANTE

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| <b>TIAMO, PROSECCO;</b> (PROSECCO, ITALY)<br>GRAPE: GLERA; NOTES: FRESH APPLE & CITRUS; PAIRS: SALADS, CHICKEN & SEAFOOD                                 | SPLIT | 9 |
| <b>RIUNITE, LAMBRUSCO;</b> (EMILIA – ROMAGNA, ITALY)<br>GRAPE: LAMBRUSCO, ANCELLOTTA; NOTES: CHERRY, BLACKBERRY, RHUBARB CREAM; PAIRS: WITH MOST DISHES. | SPLIT | 8 |

## VINO DOLCE

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| <b>BERA; MOSCATO D’ASTI;</b> (ASTI, ITALY)<br>GRAPE: MOSCATO BIANCO; NOTES: CITRUS, APRICOT, ORANGE BLOSSOM; PAIRS: APPETIZERS, FISH AND DESSERT | 9 | 28 |
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## BIRRA

MORETTI | \$7      PERONI | \$7

DOMESTIC & SEASONAL BEERS ALSO AVAILABLE ON TAP



# JOIN US FOR APERITIVO (Happy hour)

AT BASILICO'S PASTA E VINO

EVERY DAY FROM 4:30PM TIL 6:00PM

LIMITED SEATING. THE WINE BAR, PATIO & OPEN KITCHEN BAR SECTIONS ONLY.

\$3.00 BEER AND WINE

SERVING RED AND WHITE ITALIAN HOUSE TABLE WINE  
& DRAFT BEER FROM LOCAL BREWERIES

ALSO

\$5.00 SMALL PLATE APPETIZERS

- HOMEMADE MEATBALL BRIOCHE SLIDERS
- SPICY ITALIAN SAUSAGE SLIDERS
- CAPRESE SALAD
- RISOTTO CAKES
- GARLIC CHEESE BREAD
- GARLIC BREAD
- PATATE FRITTE CON AGLIO (GARLIC POTATO WEDGES)
- ARTICHOKE FRITTE