

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.	VINO CALANDRA, NERO D'AVOLA, SICILIA, <u>ITALY</u> 750 ML "THE ORIGINAL"	6.99	18.99
2.	VINO CALANDRA, NERO D'AVOLA, SICILIA, <u>ITALY</u> 1.5 LITRE "THE ORIGINAL"	—	27.50
3.	LA FAMIGLIA GENCARELLI, CABERNET, <u>ITALY</u> "A CALANDRA FAMILY WINE" A TRIBUTE TO THE GENCARELLI FAMILY	6.99	18.99
4.	PINOT NOIR CALANDRA, SICILIA, <u>ITALY</u> "A CALANDRA FAMILY WINE"	7.35	22.99
5.	LUCIANO, ROSSO DA TAVOLA, BARBERA, PIEMONTE, <u>ITALY</u> "A CALANDRA FAMILY WINE"	6.99	19.99
6.	CHIANTI CALANDRA, DOCG, TUSCANY, <u>ITALY</u> "A CALANDRA FAMILY WINE"	7.75	22.00

CALANDRA RECOMMENDED VALUED WHITE WINES BY THE GLASS

<u>BIN #</u>		<u>OVERSIZED GLASS</u>	<u>750 ML FULL BOTTLE</u>
7.	VINO CALANDRA, INZOLIA, SICILIA, <u>ITALY</u> 750 ML "THE ORIGINAL"	6.99	18.99
8.	VINO CALANDRA, INZOLIA, SICILIA, <u>ITALY</u> 1.5 LITRE "THE ORIGINAL"	—	27.50
9.	GRILLO CHARDONNAY, SICILIA, <u>ITALY</u> 750ML "A CALANDRA SELECT WINE"	6.99	18.99
10.	CALANDRA, PINOT GRIGIO, VINO CALANDRA, <u>ITALY</u> 750 ML "A CALANDRA FAMILY WINE"	6.99	22.99
11.	LUCIANA, BIANCO DA TAVOLA, CORTESE GRAPE, PIEMONTE, <u>ITALY</u> "A CALANDRA FAMILY WINE"	—	18.99
12.	BERINGER, WHITE ZINFANDEL, <u>CALIFORNIA</u>	7.35	20.99
13.	SANTA TERESA, GAVI DI GAVI, PIEMONTE, <u>ITALY</u> "A CALANDRA FAMILY WINE" "OUR CHARDONNAY"	9.50	28.50
14.	CAVIT, PINOT GRIGIO, <u>ITALY</u>	8.35	24.99

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

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PREMIUM WHITE WINES

<u>BIN #</u>		<u>750 ML</u> <u>FULL BOTTLE</u>
15.	CASTELLO BANFI PINOT GRIGIO TOSCANA, LE RIME, TUSCANY, <u>ITALY</u>	25.99
16.	HESS SELECT SAUVIGNON BLANC, <u>ITALY</u>	35.00
17.	CHATEAU ST. JEAN, CHARDONNAY, <u>WASHINGTON</u> "HIGHLY RECOMMENDED BY THE CALANDRA'S"	37.50
18.	MICHELE CHIARLO GAVI le MARNE, <u>ITALY</u>	39.50
19.	SANTA MARGHERITA, PINOT GRIGIO, <u>ITALY</u>	59.00

PREMIUM RED WINES

<u>BIN #</u>		<u>750 ML</u> <u>FULL BOTTLE</u>
20.	DORINA, LANGHE, DOC, PIEMONTE, <u>ITALY</u> A BLEND BY THE CALANDRA'S "A MUST TRY" "AGED IN SMALL OAK BARRELS"	28.60
21.	ROSINA, MONTEPULCIANO D'ABRUZZO, DOCG, <u>ITALY</u> "A CALANDRA FAMILY WINE" AGED IN SMALL OAK BARRELS	22.50
22.	BERINGER FOUNDERS ESTATE MERLOT, <u>CALIFORNIA</u>	25.50
23.	MASI, VALPOLICELLA BONACOSTA, VERONA, <u>ITALY</u> "HIGHLY RECOMMENDED BY THE CALANDRA'S"	34.50
24.	ANTINORI SANTA CRISTINA SANGIOVESE TOSCANA, <u>ITALY</u> "A SUPER TUSCAN"	32.50
25.	ROBERT MONDAVI, PRIVATE SELECTION, PINOT NOIR, CENTRAL COAST, <u>CALIFORNIA</u>	32.50
26.	SHOW, CABERNET SAUVIGNON, NAPA, <u>CALIFORNIA</u>	32.50
27.	LIBERTY SCHOOL CABERNET SAUVIGNON, <u>CALIFORNIA</u>	35.00
28.	PENFOLDS THOMAS HYLAND, SHIRAZ, <u>AUSTRALIA</u>	34.00
29.	SEBASTIANI, CABERNET SAUVIGNON, SONOMA, <u>CALIFORNIA</u>	45.50
30.	BENZIGER MERLOT, <u>CALIFORNIA</u>	46.00
31.	RUFFINO, <u>TAN LABEL</u> , RISERVA DUCALE, CHIANTI CLASSICO, <u>ITALY</u>	63.00
32.	RUFFINO, <u>GOLD LABEL</u> , RISERVA DUCALE, CHIANTI CLASSICO, <u>ITALY</u>	93.00

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CHAMPAGNE & SPARKLING WINES

<u>BIN #</u>	<u>SPLIT</u>	<u>750 ML FULL BOTTLE</u>
33. MOLETTA PROSECCO, SEMI DRY SPARKLING WINE, <u>ITALY</u>	10.99	29.00
34. MARTINI & ROSSI, ASTI SPUMANTE, <u>ITALY</u> "FRUITY"	9.95	23.50
35. KORBEL BRUT CHAMPAGNE, <u>CALIFORNIA</u> "DRY"		41.00

DESSERT WINE

<u>BIN #</u>	<u>GLASS</u>	<u>750 ML FULL BOTTLE</u>
36. MOSCADORO MOSCATO, PIEMONTE, <u>ITALY</u> "SWEET" A SWEET AND FRUITY BOUQUET WITH HERBAL FLAVORS	10.25	21.00

**BIRRA
ITALIAN BEER**

	<u>BOTTLE</u>
PERONI "ROMA", Nastro Azzurro, Internationally Renowned Pale Ale	5.99

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"	10.25
NOCELLO - Walnut Flavored Liqueur from the Hills of Nocello, Italy "Highly Recommended"	10.25
AMARETTO DI SARONNO - A Sweet Mixture of Almonds, Hazelnuts and Walnuts	10.25
FRANGELICO - Hazelnut Flavored Liqueur	10.25
SAMBUCA ROMANA, WHITE - Licorice Flavored After Dinner Cordial	10.25
SAMBUCA ROMANA, BLACK - Similar Flavor to White but Darker and Richer	10.25
MARIE BRIZARD ANISETTE - Premier Licorice Flavored Cordial	10.25
GRAPPA - A Traditional Italian Drink made from the Pomace (Pressed Skins and Seeds of Grapes after Winemaking.)	10.50

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