

RED WINES BY THE GLASS

VALPOLICELLA RIPASSO "SECCO BERTANI"
Bertani 2004 \$12

BRADISISSIMO Az. Agr. Inama 2003 \$17

AMARONE DELLA VALPOLICELLA
CLASSICO "RISERVA BOTTEGA DEL VINO"
Masi 2004 \$28

BAROLO "VIGNA RIONDA" (NEBBIOLO)
Anselma 2001 \$26

BARBARESCO (NEBBIOLO)
Poderi Colla 2001 \$22

BARBERA D'ASTI "BRIC DEI BANDITI"
F. Martinetti 2006 \$12

BRUNELLO DI MONTALCINO
M. Aleramici 2002 \$20

ROSSO DI MONTALCINO Banfi 2006 \$13

CHIANTI CLASSICO "RISERVA"
Vigna Vecchia 2003 \$14

MONTEPULCIANO D'ABRUZZO "SPELT"
Fattoria la Valentina 2002 \$14

MORELLINO DI SCANSANO
Castello Romitorio 2005 \$13

CEVISO "CUSTAERA" Ceuso 2003 \$20

CANNONAVU DI SARDEGNA "BLASIO" (RISERVA)
Cantina di Dolianova 2002 \$12

PINOT NOIR (OREGON) Cloudline 2006 \$15

FORMAGGI

PRIMO SALE AL PEPERONICINO red crushed pepper
spiced semi soft sheep's milk cheese (Apuglia)

CACIOCAVALLO DI BUFALA aged buffalo's milk cheese
light pungent taste (Campagna)

PARMIGGIANO REGGIANO very rich firm cow's milk
cheese aged 18 months (Emilia Romagna)

PERCORINO ROMANO firm sharp and spicy tangy
sheep's milk cheese (Lazio)

DOLCELATTE GORGONZOLA Creamy texture sweet soft
cow's milk—blue cheese (Lombardia)

TALEGGIO soft, light spicy full flower, cow's milk cheese—
(Lombardia)

RICOTTA SALATA semi hard, 30 day aged, sheep's milk
cheese (Sicily)

FOGLIO DI NOCE firm sheep's milk cheese marinated in olive
oil aged in walnut leaves (Toscana)

UBRIACO DEL PIAVE semi hard cow's milk cheese soaked
in young cabernet merlot grape in a light fruity finish (Veneto)

ADDITIONAL SPECIALS CHEESE'S OF THE DAY

\$ 3 EACH

SALUMI

SPECK Pepper encrusted Smoked Prosciutto (Alto Adige)

SOPPRESSATA Spicy or Sweet Pressed Salami (Calabria)

PROSCIUTTO DI PARMA Cured 24 months
(Emilia Romagna)

MORTADELLA Cured Pork blend with Pistachio Nuts (Emilia
Romagna)

PRAGA Smoked Cooked Ham (Praga)

PANCETTA Cured Pork Belly (Roma)

PORCHETTA Roasted Pig Blend (Roma)

ANATRA Smoked Duck Breast (Lombardia)

BRESAOLA Cured Loin of Beef (Lombardia—Valtellina)

\$ 3

STUZZICHINI (BAR MENU)

HOT

POLENTINA

Cornmeal Cake with gorgonzola cheese

ARANCINO

Riceballs filled with green peas, ground meat and mozzarella

BACALA

Crisp Codfish Tempura served with a spicy tomato sauce

MELANZANA

Grilled Eggplant filled with fontina cheese and prosciutto

OLIVE ASCOLANA

Fried olives stuffed with sausage (3 Pieces)

\$ 3

COLD

BRUSCHETTA Tomato Salad on Toasted Bread
\$4 (2 Pieces) \$8 (4 Pieces)

OLIVE MARINATE Assorted Marinated Olives \$5

VOVA DI ANATRA

Hard boiled duck eggs topped with Bottarga \$3

SALMONE AFFUMICATO

Smoked Salmon roll filled with Ricotta \$6 (3 Pieces)

PROSCIUTTO Prosciutto Rolls filled with figs and pine nuts
\$6 (3 Pieces)

VQ SPECIALTY COCKTAILS

RASBERRY MOJITO \$14
Bacardi, lime juice, brown sugar, muddled mint leaves, and raspberries

BLUE MOJITO \$14
Bacardi, lime juice, brown sugar, muddled mint leaves, and hipnotic
liquor

COSMOLITO \$15
Patron Silver, lime juice, cointreau, and cranberry juice

CARPIROSKA DI ANANAS \$14
Grey Goose, lime juice, brown sugar, muddled mint leaves,
and fresh pineapple juice

CAPPUCINO COCKTAIL \$12
Van Gogh Double Espresso Vodka, kahlua, and light cream

BATTUTA DI FRAGOLE \$14
Aqua Luca Cachaca, lime juice, brown sugar, mint leaves, and stawber-
ries

ITALIAN LEMONADE \$14
Absolut Citron vodka, campari, lemon juice, and 7 up

BELLINI MARTINI \$13
Grey Goose, peach nectar with a slash of prosecco

ORANGE MARTINI \$13
Grey Goose L'Orange vodka, white crème de coco, grand marnier

WHITE WINES BY THE GLASS

RIESLING "ALSACE" Leon Beyer 2005 \$13

TOCAI FRIULANO "LE ZUCCOLE" G. Puiatti 2005 \$12

PINOT GRIGIO "DOLOMITI" Alois Lageder 2006 \$14

GAVI "LA MEIRANA" B. Brogna 2006 \$13

CHARDONNAY "LE TAVOLE" Villa Fiorita 2006 \$12

GRECO DI TUFO "CUTIZZI" Feudi di S. Gregorio 2004 \$12

LAGREIN ROSE Alois Lageder 2006 \$11

VERMENTINO DI SARDEGNA "NAELI"
C. di Dolianova 2006 \$11