



## Valentino's Ristorante Wine List

### *- By the Glass Selections -*

House Red (Sangiovese/Cabernet Blend), Tuscany, Italy \$8.19 | \$24  
*Simple and easy with pleasant flavors of raspberries and strawberries.*

House White (Chardonnay/Trebbiano Blend), Tuscany, Italy \$8.19 | \$24  
*Crisp and fresh with lively tropical fruit notes.*

### *- Vino Bianco -*

**Valamasca Moscato di Asti**, Piedmont, Italy \$8.19 | \$32  
*Soft effervescence with delicate sweet peach and pear notes.*

**Val d'Oca Prosecco**, Veneto, Italy \$7.29 | \$27  
*Light, elegant floral bouquet with delicate bubbles.*

**Conti Velle Venezia Pinot Grigio**, Controllata, Italy \$8.19 | \$30  
*Fresh with green reflections, balanced bouquet includes notes of apple, apricot and pear.*

**Bastianich Sauvignon Blanc**, Friuli, Italy \$9.29 | \$38  
*Expressive citrus and floral aromas with delightful elegance and full flavors.*

**La Crema Chardonnay**, California, USA \$11 | \$49  
*Juicy apple tart, poached pear and red peach. Buttered toast notes.*



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### - *By the Glass Selections* -

#### - *Vino Rosso* -

<b>Nivasco Brachetto</b> (Sweet Chilled Red), Piedmont, Italy <i>Light and sweet, raspberries and strawberries, refreshing effervescence.</i>	\$7.99   \$32
<b>Famiglia Castellani Pinot Noir</b> , Santa Lucia Pentedera, Italy <i>Silky dry fruit with apple blossom aroma and a hint of pepper.</i>	\$8.19   \$30
<b>Vescovedo Chianti</b> , Tuscany, Italy <i>Medium intensity, floral with red fruits.</i>	\$7.99   \$28
<b>Gracciano Montepulciano Rosso</b> , Tuscany, Italy <i>Dry, fresh, with persistent but silky tannins, very pleasant.</i>	\$9.29   \$38
<b>19 Crimes</b> , Red Blend, Australia <i>Blackberry, boysenberry and pomegranate with licorice and vanilla.</i>	\$8.49   \$34
<b>Wild Horse Cabernet Sauvignon</b> , California, USA <i>Cherry, strawberry, cedar and clove with a lush mouth feel.</i>	\$9.69   \$40
<b>Tenuta la Meridiana Barbera d'Asti</b> , Piedmont, Italy <i>Gentle acidity and plush flavors. "It's almost as if this wine were created to be served with Valentino's pizza." -Mark McDonald, Italian Vine</i>	\$7.99   \$30
<b>Zeni Repasso</b> <i>Round, full bodied, velvety, and lingering with a well rounded fruit palate.</i>	\$12   \$50



## By the Bottle Selections

### - *Vino Bianco* -

<b>Castellago Albus</b> , Friuli, Italy	\$28
<i>A harmonious blend with pleasant acidity and dazzling white fruit notes.</i>	
<b>Antonutti Ribolla Gialla</b> , Friuli, Italy	\$32
<i>Smooth and full, aromatic, with peach, citrus and apple notes.</i>	
<b>Fontanassa Gavi</b> , Piedmont, Italy	\$32
<i>Citrus, grapefruit and white flowers delightful minerality.</i>	

### - *Vino Rosso* -

<b>Ca la Bionda Valpolicella</b> , Veneto, Italy	\$30
<i>Soft and delicate red fruit, pleasant and smooth on the palate.</i>	
<b>Terre Nere Etna Rosso</b> , Sicily, Italy	\$32
<i>Rich and elegant with ripe red fruit and beautiful spice notes.</i>	
<b>Morelino di Scansana "Piggy" Red Blend</b> , Tuscany, Italy	\$30
<i>Medium-bodied with flavors of red cherries, candied figs and tobacco.</i>	
<b>Baracchi O'Lillo Super Tuscan</b> , Tuscany, Italy	\$32
<i>Fresh and full-bodied with flavors of cherry, black currant and black pepper.</i>	
<b>Montesole Aglianico</b> , Campania, Italy	\$41
<i>Well balanced with raspberry, vanilla, plum and a hint of citrus.</i>	
<b>Guado al Melo Antillo</b> , Tuscany, Italy	\$39
<i>Fresh and harmonious with dark fruit and spices.</i>	
<b>Cascina Adelaide Barbera d'Alba Superiore</b> , Piedmont, Italy	\$47
<i>Intense with sweet fruit and floral aromas, followed by flavors of plum jam and vanilla.</i>	
<b>Francis Ford Coppola Diamond Merlot</b> , California, USA	\$34
<i>Extravagant plum and blackberry, framed by toasty oak shadings.</i>	
<b>Seghesio, Zinfandel</b> , California, USA	\$41
<i>Loaded with rich, jammy fruit, and accents of wild berry, cinnamon and licorice.</i>	



## Select wine pairings for menu selections

*At Valentino's our wine list was created with our food selections in mind. Below you will find some wine pairings that we think will enhance your menu selection:*

**Pizza** – *Tenuta la Meridiana Barbera d'Asti* is a perfect match for our pizzas loaded with sweet tomato sauce, cheese, and abundant toppings. "It's almost as if this wine were created to be served with Valentino's pizza." -Mark McDonald, Italian Vine

**Calzone** – With the toppings snuggled inside our signature pizza crust, the medium bodied fruit flavors of *Morelino di Scansana "Piggy" Red Blend* are brought to the forefront. Cherries, candied fig, and tobacco leaf notes work well with our calzone lineup.

**Spaghetti and Meatballs** – The soft, red fruit driven *Ca la Bionda Valpolicella* is an outstanding match. Pleasant and smooth on the palate, this wine blends nicely with our rich red sauce and delicate spaghetti noodles.

**Fettuccine Alfredo** – With a delicate, creamy white sauce the ideal match is *La Crema Chardonnay*. Juicy apple tart, poached pear and red peach with buttered toast notes are a dynamic complement to this dish.

**Caldo E Nudo** – *Bastianich Sauvignon Blanc* is a zesty wine with pleasant citrus and tropical fruit notes; it integrates nicely with the garlic and spice of this tasty pasta dish.

**Baked Lasagne or Mostaccioli** - The rich meat sauce and abundant cheese in this dish scream for the fruity, fresh, elegance and silky tannins of *Gracciano Montepulciano Rosso*.

**Val and Zena's** – *Guado al Melo Antillo* is a unique and intriguing wine, that is both fresh and harmonious. Dark fruit and spices pair well with the rich meat sauce, mushrooms, and abundant cheese in this pasta.

**LA Lasagne** – A unique dish deserves a unique wine. *Castellago Albus* from Friuli, Italy is a harmonious white blend. It dances off the palate with pleasant acidity and dazzling white fruit flavors that draw out the delicate breading and filling in this exotic pasta creation.

**Chicken Parmesan** – *Terre Nere Etna Rosso* is another unique wine with crowd-pleasing characteristics; the subtle red berries, spice and hint of vanilla make it an elegant pair to our tender, lightly breaded Chicken Parmesan.

**Manicotti Italiano** – *Baracchi O'lillo Super Tuscan* integrates nicely with the creamy ricotta cheese and tomato sauce in our hand made manicotti. Fresh and full bodied with cherry, black currant, and black pepper.