

# Orso's

Authentic Italian Cuisine

## *Sparkling Bottle*

	Bottle
Prosecco DOC, Sultbar, Italy	46.00
Prosecco DOC, Mionetto, Italy	38.00
Mumm, Napa Brut Prestige, California	40.00
Chandon, Brut Rosé, California	38.00

## *Champagne*

Moët & Chandon, Impérial Brut, France	68.00
Veuve Clicquot, Yellow Label, France	75.00
Veuve Clicquot, Brut Rosé, France	93.00

## *Prestige Cuvee Champagne*

Dom Pérignon 2009, France	175.00
Veuve Clicquot La Grande Dame 2006, France	195.00

## *White Wine*

### *PINOT GRIGIO/PINOT GRIS*

Pinot Grigio DOC, Ruffino, Il Ducale, Friuli, Italy	40.00
Pinot Grigio DOC, Terlato Family Vineyards, Friuli, Italy	49.00
Pinot Grigio DOC, Livio Felluga, Colli, Italy	52.00
Pinot Gris, Sokol Blosser, Willamette Valley, Oregon	42.00

### *SAUVIGNON BLANC*

Sauvignon Blanc, Brancott, New Zealand	40.00
Fume Blanc, Ferrari-Carano, Sonoma, California	44.00
Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand	44.00

### *CHARDONNAY*

Chardonnay, J. Lohr, Riverstone, Arroyo Seco, California	40.00
Chardonnay, Simi, Russian River, California	45.00
Chardonnay, Wente, Riva Ranch Single Vineyard, Monterey, California	48.00
Chardonnay, Jordan, Russian River, California	62.00

### *RIESLING*

Riesling, Blüfeld, Medium Sweet, Mosel, Germany	38.00
Riesling, Chateau Ste Michelle, Cold Creek, Columbia Valley, Washington	40.00

## *Other Interesting White/Blends*

Moscato IGT, Villa Pozzi, Sicily, Italy	40.00
Gavi di Gavi DOCG, La Scolca, Piemonte, Italy	44.00
Arneis DOCG, Prunotto, Piemonte, Italy	42.00

## *Rosé*

Rosé DOC, Santi, Infinito, Veneto, Italy	42.00
Rosé, Chateau d'Esclans, Whispering Angel Rose, Cotes de Provence, France	48.00

## *Red Wine*

Bottle

### *PINOT NOIR*

<b>Pinot Noir, Erath, Dundee Hills, Oregon</b>	<b>48.00</b>
<b>Pinot Noir, Argyle, Willamette Valley, Oregon</b>	<b>52.00</b>
<b>Pinot Noir, J. Lohr, Falcon's Perch, Monterey, California</b>	<b>43.00</b>
<b>Pinot Noir, EnRoute by Far Niente, Les Pommiers, Russian River, California</b>	<b>68.00</b>

### *MERLOT*

<b>Merlot, Josh Cellars, California</b>	<b>38.00</b>
<b>Merlot, Silverado, Mt. George Vineyard, Napa Valley, California</b>	<b>54.00</b>

### *SYRAH/SHIRAZ*

<b>Shiraz, Barossa Valley Estate, Barossa Valley, Australia</b>	<b>44.00</b>
<b>Shiraz, Mollydooker, The Boxer, McLaren Vale, Australia</b>	<b>56.00</b>

### *MALBEC*

<b>Malbec, Doña Paula Estate, Ugarteche, Argentina</b>	<b>40.00</b>
<b>Malbec, Terrazas de los Andes, Reserve, Mendoza, Argentina</b>	<b>46.00</b>
<b>Malbec Blend, Clos de los Siete by Michel Rolland, Vista Flores, Uco Valley Argentina</b>	<b>44.00</b>

### *CABERNET SAUVIGNON*

<b>Cabernet Sauvignon, J. Lohr, Seven Oaks, Paso Robles, California</b>	<b>42.00</b>
<b>Cabernet Sauvignon, Joel Gott 815, California</b>	<b>44.00</b>
<b>Cabernet Sauvignon, Intrinsic, Columbia Valley, Washington</b>	<b>52.00</b>
<b>Cabernet Sauvignon, Mount Veeder, Napa Valley, California</b>	<b>62.00</b>
<b>Cabernet Sauvignon, Jordan, Alexander Valley, California</b>	<b>95.00</b>

### *RED ZINFANDEL/CALIFORNIA BLENDS*

<b>Zinfandel, The Prisoner Wine Co., Saldo, California</b>	<b>46.00</b>
<b>Zinfandel, The Federalist, Lodi, California</b>	<b>38.00</b>
<b>Zinfandel Blend, The Prisoner Wine Co., The Prisoner, California</b>	<b>64.00</b>

### *TUSCANY*

<b>Super Tuscan IGT, Antinori, Villa Rosso, Tuscany, Italy</b>	<b>52.00</b>
<b>Chianti Classico DOCG, Querceto, Tuscany, Italy</b>	<b>43.00</b>
<b>Chianti Classico Riserva DOCG, Monsanto, Tuscany, Italy</b>	<b>53.00</b>
<b>Chianti Classico Riserva DOCG, Ruffino, Ducale Tan Label, Tuscany, Italy</b>	<b>52.00</b>
<b>Vino Nobile di Montepulciano DOCG, Ruffino, Lodola Nuova, Tuscany, Italy</b>	<b>50.00</b>
<b>Brunello di Montalcino DOCG, Antinori, Pian Delle Vigne, Tuscany, Italy</b>	<b>98.00</b>
<b>Brunello di Montalcino DOCG, Ruffino, Grepponi Mazzi, Tuscany, Italy</b>	<b>125.00</b>

### *PIEMONTE*

<b>Nebbiolo DOC, Pertinace, Langhe, Italy</b>	<b>48.00</b>
<b>Dolcetto d'Alba DOC, Fontanafredda, Bricco, Langhe, Italy</b>	<b>43.00</b>
<b>Barbera d'Asti DOCG, Prunotto, Fiulot, Piemonte, Italy</b>	<b>42.00</b>
<b>Barbaresco DOCG, Reversanti, Piemonte, Italy</b>	<b>62.00</b>
<b>Barolo DOCG, Pertinace, Piemonte, Italy</b>	<b>68.00</b>
<b>Barolo DOCG, Pio Cesare, Piemonte, Italy</b>	<b>115.00</b>

### *VENETO*

<b>Valpolicella Classico Superiore Ripasso DOC, Luigi Righetti Campolieti, Valgatara, Italy</b>	<b>42.00</b>
<b>Amarone DOCG, Speri Sant'Urbano Classico, Veneto, Italy</b>	<b>87.00</b>
<b>Amarone DOCG, Righetti, Capitel Roari, Verona, Italy</b>	<b>58.00</b>

# WINE BY THE GLASS



## SPARKLING

	Glass
<b>Prosecco DOC, Mionetto (Italy)</b> Refined, light and delicate, it has a long-lasting aroma and fruity, crisp taste that recalls the freshness of golden apples.	split 11.00
<b>Moët &amp; Chandon Impérial Brut (Champagne)</b> Radiant aromas, revealing bright yellow-fleshed fruits of apple, pear and yellow peach with elegant blond notes of brioche and fresh nuts. The palate is seductive and richly flavorful with a clean dry finish.	split 15.00
<b>Prosecco DOC, Syltbar (Italy)</b> Flavors of pear, golden apple, white peach and lemon. Bubbles are delightful, well-balanced, clean, clear, crisp and refreshing.	12.00
<b>Brut Rosé, Chandon (California)</b> This wine tantalizes the senses with an attractive pale salmon color and aromas of plum, strawberry and hints of ripe red apple.	split 11.00

## WHITE WINE

<b>Chardonnay, J. Lohr, Riverstone (Monterey, CA)</b> Rich, full pear and apple flavors, balanced with butterscotch and vanilla. Buttery, toasted oak finish.	10.50
<b>Chardonnay, Simi (Russian River, CA)</b> Aromas of citrus with toasted oak and a bit of buttery cream come together on the palate with fruit forward flavors and a lightly toasted oak finish.	12.00
<b>Chardonnay, Wente, Riva Ranch, Single Vineyard (Monterey, CA)</b> Good balance of acidity and tropical fruit with notes of butter and toasted oak, a rich long finish.	13.00
<b>Gavi di Gavi DOCG, La Scolca (Italy)</b> An explosion of freshness with hints of pear and white flowers.	11.50
<b>Pinot Grigio DOC, Ruffino, Il Ducale (Friuli, Italy)</b> Notes of tropical fruit and peach with scents of sage and white flower.	11.00
<b>Pinot Grigio DOC, Terlato Family Vineyards (Friuli, Italy)</b> Bright fruit flavors, apricot, pear and peach. A fuller bodied Pinot Grigio ending with a crisp mineral finish.	14.00
<b>Sauvignon Blanc, Brancott (New Zealand)</b> A burst of intense, fresh fruit flavors with a delightful zesty finish.	11.00
<b>Sauvignon Blanc, Kim Crawford (New Zealand)</b> Flavors of passion fruit, gooseberry and a subtle herbaceousness. The palate is full bodied with rich, ripe fruit balanced with crisp acidity.	12.00
<b>Fume Blanc, Ferrari-Carano (Sonoma, CA)</b> Offering melon, fig and honeysuckle flavors. Possesses the tasty herbal character that distinguishes the Sauvignon Blanc variety.	12.00
<b>Riesling, Blufeld (Mosel, Germany)</b> Pleasing aromas of nectarines, peaches and honeysuckle. Its sweetness and acidity are well-balanced and lead to a medium-bodied finish.	11.00
<b>Moscato IGT, Villa Pozzi (Sicily)</b> Fresh aromas of white and tropical fruits which leave a sweet but never obvious palate. The finish is very clean and pleasant inviting to another glass.	11.00

## ROSÉ

<b>Rosé DOC, Santi, Infinito (Italy)</b> Ripe strawberries, wild cherries and currant, a very clean crisp and fruity rosé.	11.00
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## RED WINE

	Glass
<b>Cabernet Sauvignon, J. Lohr, Seven Oaks (Paso Robles, CA)</b> Full-bodied and dry with cherry and black pepper aroma and flavors of vanilla.	11.00
<b>Cabernet Sauvignon, Joel Gott 815 (California)</b> Aromas of cherry, blackberry, cinnamon spice and vanilla toast.	12.00
<b>Cabernet Sauvignon, Mount Veeder Winery, (Napa Valley, CA)</b> Deep ruby in color with aromas of dark, ripe fruit, plum, cassis, and fig with dark chocolate, bergamot, with underlying hints of bay, dried herb, and peppercorn.	15.00
<b>Merlot, Josh Cellars (California)</b> Bordeaux style blend plum, black cherry and toasted oak flavors makes this Merlot, bold yet unassuming.	10.00
<b>Shiraz, Barossa Valley Estate (Australia)</b> Alluring exotic spice with vibrant flavours of red plum and fresh blackberry.	12.00
<b>Zinfandel, The Federalist (Lodi, CA)</b> Richly flavored, firmly structured wine has deep, succulent berry fruit with supple tannins and fine acidity.	11.00
<b>Malbec, Doña Paula Estate (Argentina)</b> Intense violet color, black fruit, mineral and graphite notes with soft tannins and persistence in the finish.	11.00
<b>Pinot Noir, J. Lohr, Falcons Perch (Monterey, CA)</b> 100% Pinot Noir. Clean acidity, black cherry and strawberry prominent with hints of herbal spices and vanilla.	11.00
<b>Pinot Noir, Erath (Dundee, OR)</b> Aromas of earth, spice and black cherry, with lively fruit intensity in a medley of raspberry, strawberry and blueberry.	12.50
<b>Barbera d'Asti DOCG, Prunotto, Fiulot (Italy)</b> Ruby red color, plum and cherry aromas, bright acidity and a bit of tannins coat the palate nicely. A great pasta wine!	11.00
<b>Nebbiolo DOC, Pertinace (Langhe, Italy)</b> Rich with a ton of fruit, full bodied with characteristics of toasted oak and a long finish.	12.00
<b>Chianti Classico DOCG, Querceto (Italy)</b> A delicate bouquet and well balanced flavor of dried cherries with a smooth velvety finish.	11.00
<b>Chianti Classico Riserva DOCG, Ruffino, Ducale Tan Label (Italy)</b> Brilliant, ruby red color, and sweet violet and iris aroma. Full bodied and concentrated with hints of raspberry and anise.	14.00

## HOUSE WINE

Chardonnay · Pinot Grigio  
Cabernet Sauvignon · Merlot · Chianti

Glass 9.00    1/2 Carafe 22.00    Carafe 36.00