

# *House Wine*

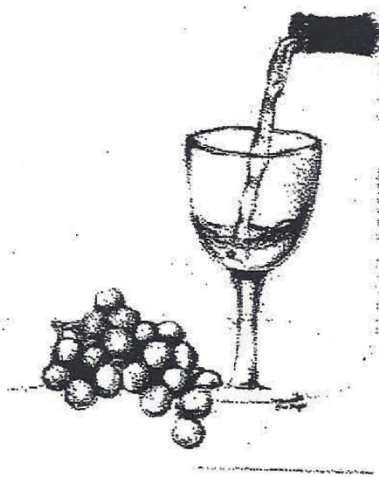
*By the Glass: \$10.50*

*1/2 Carafe: \$18.00*

*Full Carafe: \$34.00*

*Red: Cabernet Sauvignon, Merlot, Pinot Noir, Chianti*

*White: Pinot Grigio, Chardonnay, Sauvignon Blanc*



# FORLINI'S RESTAURANT WINE LIST

## RED WINES

Kendall Jackson – <b>Cabernet Sauvignon</b> , <i>California</i>	\$47
Columbia Crest H3 – <b>Cabernet Sauvignon</b> , <i>Washington</i>	\$50
Josh – <b>Cabernet Sauvignon</b> , <i>California</i>	\$57
Joel Gott – <b>Cabernet Sauvignon</b> , <i>California</i>	\$58
Daniel Cohn Bellacosa – <b>Cabernet Sauvignon</b> , <i>California</i>	\$65
Duckhorn Vineyards – <b>Cabernet Sauvignon</b> , <i>California</i>	\$160
Stags Leap Artemis – <b>Cabernet Sauvignon</b> , <i>California</i>	\$160
Principe “Straw Bottle” – <b>Chianti</b> , <i>Italy</i>	\$42
Santa Christina – <b>Chianti Superiore</b> , <i>Italy</i>	\$47
Frescobaldi – <b>Chianti</b> , <i>Italy</i>	\$47
Tenuta di Arceno – <b>Chianti Classico</b> , <i>Italy</i>	\$65
Ruffino – <b>Chianti Riserva Ducale, White Label</b> , <i>Italy</i>	\$65
Ruffino – <b>Chianti Riserva Ducale, Gold Label</b> , <i>Italy</i>	\$150
Trapiche – <b>Malbec</b> , <i>Argentina</i>	\$45
Cantina Valtidone – <b>Gutturnio Riserva</b> , <i>Italy</i>	\$46

Bertani – <b>Valpolicella</b> , <i>Italy</i>	\$48
Pertinace – <b>Barbera D’Alba</b> , <i>Italy</i>	\$55
Lumi – <b>Sangiovese</b> , <i>Italy</i>	\$50
Ruffini Il Ducale – <b>Sangiovese, Shiraz, Merlot Blend</b> , <i>Italy</i>	\$55
Peter Lehman Barossa – <b>Shiraz</b> , <i>Australia</i>	\$65
Kendall Jackson – <b>Merlot</b> , <i>California</i>	\$47
J Lohr – <b>Pinot Noir</b> , <i>California</i>	\$50
La Crema – <b>Pinot Noir</b> , <i>California</i>	\$50
Ferrari-Carno – <b>Pinot Noir</b> , <i>California</i>	\$65
Pertinace – <b>Barolo</b> , <i>Italy</i>	\$160
San Fiorenzo – <b>Brunello di Montalcino</b> , <i>Italy</i>	\$160
Luigi Righetti – <b>Amarone</b> , <i>Italy</i>	\$135
Bertani – <b>Amarone Valpantena</b> , <i>Italy</i>	\$250
Antinori – <b>Tignanello</b> , <i>Italy</i>	\$300

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## WHITE WINES

Joel Gott – <b>Pinot Gris</b> , <i>Oregon</i>	\$45
Ruffino – <b>Pinot Grigio</b> , <i>Italy</i>	\$46
Barone Fini, <b>Pinot Grigio</b> , <i>Italy</i>	\$45
Santa Margherita – <b>Pinot Grigio</b> , <i>Italy</i>	\$60
Francis Coppola – <b>Chardonnay</b> , <i>California</i>	\$45
Kendall Jackson – <b>Chardonnay</b> , <i>California</i>	\$47
Napa Cellars – <b>Sauvignon Blanc</b> , <i>California</i>	\$45
Charles Kung – <b>Sauvignon Blanc</b> , <i>California</i>	\$47
Blue Nun – <b>Riesling</b> , <i>Germany</i>	\$40
Ballasta – <b>Moscato</b> , <i>Italy</i>	\$40
La Scolca – <b>Gavi</b> , <i>Italy</i>	\$47

*FORLINI'S RESTAURANT WINE LIST*  
*CHAMPAGNE & SPARKLING WINES*

Cantina Valtidone – <b>Venus Malvasia Dolce</b> (Sweet Sparkling White), <i>Italy</i>	\$40
Cantina Valtidone – <b>Violetto Bonarda Dolce</b> (Sweet Sparkling Red), <i>Italy</i>	\$40
Ruffino – <b>Prosecco</b> , <i>Italy</i>	\$55
Mumm Cordon Rouge Brut NV – <b>Champagne</b> , <i>France</i>	\$100
Veuve Clicquot Brut – <b>Champagne</b> , <i>France</i>	\$120
Perrier Jouët Blason Rosé – <b>Champagne</b> , <i>France</i>	\$150