



## Vini Rossi (Red Wines)

**Concha Y Toro Merlot (Chile)**

**Zonin Cabernet (Italy)**

**MacMurray Pinot Noir (Cal.)**

**Rocca delle Macie Chianti (It.)**

**Morgante Nero D'Avola (Sicily)**

**Gelsomoro Negro Armaro (It.)**

**Norton Reserva Malbec (Arg.)**

**Sella & Mosca Cannonau (Italy)**

**Ruffino Chianti (Italy) \$9/\$24**

**Chateau Cabannieux Bordeaux (Fr.) \$48 \$10/\$34**

**Allegrini Palazzo Della Torre (Italy) \$50 \$10/\$32**

**Mocavero Puteus (Italy) \$52 \$10/\$32**

**Whitehall Lane Merlot (Cal.) \$52 \$10/\$34**

**Ripasso Valpolicella Zenato \$54 \$33**

**Pierre Amadieu Vacqueyras (Fr.) \$52 \$36**

**Banfi Rosso Montalcino (Italy) \$55 \$38**

**Querciabella Chianti (Italy) \$55 \$26**

**Refosco Scarbolo (Italy) \$58 \$32**

**Merryvale Carneros P.N. (Cal.) \$68 \$34**

**Mt.Veeder Cabernet S. (Cal.) \$72**

**Damilano Barolo (Italy) \$74**

**Argiano Brunello Montalcino (Italy) \$90**

**Banfi Brunello Montalcino (Italy) \$92**

**Zenato Amarone (Italy) \$92**

**Allegrini Amarone (Italy) \$102**

**Antinori Tignanello (Italy) \$122**

**Verdillac Bordeaux red (France)**

**Gascogn Malbec (Argentina)**

**Banfi Chianti Classico Riserva (Italy) \$36**

**Joel Gott Cabernet S. 815 (Cal.) \$38**

**Zaccagnini Montepulciano (Italy) \$38**

**Pierre Amadiou Cote du Rhone (France) \$38**

**La Crema Pinot Noir (California) \$42**



## **Bellino's Vini Bianchi (White Wines)**

**J. Lohr Bay Mist Riesling (Ca)**

**Banfi Principessa Gavi (It)**

**Argiolas Bianco Vermantino (It)**

**Zaccagnini Pinot Grigio (It)**

**Lageder Chardonnay (It)**

**Verdillac Sauvignon Blanc (Fr) \$28**

**Chateau Cabannieux Graves, Bord.(Fr) \$38**

**La Crema Chardonnay (Ca) \$42**

**XL Ramato Pinot Grigio (It) \$48**

**Tormaresca Chardonnay (It) \$48**

## **House Wine**

**Placido Chianti**

**Placido Pinot Grigio Beringer White Zinfandel**

**\$7.50 / \$19 \$7.50 / \$19 \$7.50 / \$19**

**\$8/\$23**

**\$9/\$24 \$10/\$32 \$36 \$38**

## **Beers**

**Budweiser, Bud Light, Miller Lite \$3.50**

**Moretti, Peroni, Heineken, Moretti Rossa \$5.50**

# Sparkling/Dessert Wine

**Bellini \$8**

**Mimosa \$8**

**Porto \$8**

**Ruffino Prosecco (It) \$10/\$34**

**Asti Spumante \$30**

**Chandon Brut \$36**

**Moscato d'asti Chiarlo (Dessert Wine) \$10 / 1/2 Bottle \$26**

# Caffe'

**Caffe Americano**

**Caffe Americano Decaf Espresso**

**Doppio Espresso Cappuccino \$1.50 Cappuccino Decaf \$1.50**

**Mocha  
\$1.50**

**Latte  
\$2.00**

**Hot Chocolate \$2.50**

**Tea**

# Bibite (Drinks)

**Lemonade, Pepsi, Diet Pepsi, Sprite, Root Beer, Dr. Pepper, Coke, Diet Coke (no free refills) \$1.95**

**\$2.50 \$2.50 \$2.50 \$2.50 \$1.50**

**San Pellegrino sparkling water \$2.00 / \$4.00**

**As a courtesy to our customers, we allow them to bring in their favorite wine that we may not carry.**

**We charge a \$15 corkage fee per bottle brought in.**



# Sommelier Valerio Piccolo Recommends...

Valerio Piccolo, born in Caserta, Italy, but now living in Rome has been a sommelier for over 15 years. Since he was young man he has been passionate about wine and traveling all over Italy tasting different vineyards and developing his knowledge. He also teaches wine classes between Rome and New York and he has built wine menus and cellars for many wonderful restaurants! Now Bellino's has the good fortune to not only have him as a close friend for over 20 years, but also to have him as our Sommelier! He has personally tasted and chosen his favorite wines to include in our wine list as "Valerio's Picks." We hope you enjoy!

## Sparklings

### **Pecorino Frizzante - NV - (Cantina Colle Moro) - Abruzzo \$40**

"Ideal as an aperitif or to match fish and soft cheese appetizers. It's a pretty unique sparkling made of a local grape from Abruzzo area called Pecorino. Delicate and fragrant, with very pleasant hints of green apple."

### **Franciacorta Brut - NV - (Bellavista) - Lombardy \$58**

"From Franciacorta, the "Italian Champagne", comes this very elegant Brut out of traditional blend of Chardonnay - almost 90% - Pinot Blanc and Pinot Noir. Famous for its roundness and finesse, it has a beautiful nose of ripe fruits, chlorophyll and vanilla."

## Whites

### **Vernaccia di San Gimignano - 2007 - (Teruzzi & Puthod) - Tuscany \$28**

"This is the typical white from Tuscany, a region which is known mainly for "super" reds. Made of Vernaccia grape, it's a light and crispy wine with fresh and fruity notes of citrus. Perfect for appetizers and pasta with fish sauce."

### **Roero Arneis Blange' - 2009 - (Ceretto) - Piedmont \$45**

"From one of the most famous wineries of Piedmont comes this elegant white wine which has become very famous all over the world. 100% made of local grape Arneis, it has a good body and a very fruity taste with hints of pears and apples. Perfect match for pasta and white meat."

### **Cervaro della Sala - 2006 - (Antinori) - (Umbria) \$68**

"One of the most prestigious white wines of Italy. From the ancient winery Antinori, this Chardonnay - blended with a 15% of local grape Grechetto - reminds of the great Burgundy whites with its strong body and a very complex and full taste."



## Reds

### **Barbera d'Asti Le Orme - 2009 - (Michele Chiarlo) - Piedmont \$28**

"A typical red from Piedmont area. This wine ages 8 months in big French oak barrels and then 4 rests 4 months in the bottle before being released. Very elegant, with hints of wild berries and mint leaves, it's a perfect match for tomato sauce-based dishes."

### **Primitivo - 2007 - (Mocavero) - Puglia \$46**

“Not everybody knows that Primitivo, the star of Puglia grapes, is a close relative of the Zinfandel grape. This Primitivo is a smooth and rich red with an intense bouquet and a long taste persistence. Ideal for meat and semi-aged cheeses.”

### **Barolo - 2005 - (Marchesi di Barolo) - Piedmont \$85**

“The most austere of Italian big reds comes from the “wine village” of Barolo, in Piedmont area. After 4 years of aging in traditional Slavonian oak casks, this Barolo shows a strong character and a full body with intense aromas of vanilla and roasted hazelnuts.”

### **Brunello di Montalcino - 2006 - (Conti Costanti) - Tuscany \$125**

“Undoubtedly the king of Tuscany wines, made of Sangiovese grape. This small and traditional winery offers a very interesting version of Brunello, complex and rich but still very round and easy to drink, after 48 months of refining in big and small oak barrels.”

### **Sassicaia - 2008 - (Tenuta San Guido) - Tuscany \$300**

“Probably the most famous and trendy Italian “Supertuscan” wine. A great Bordeaux-style red, made of 85% Cabernet Sauvignon and 15% Cabernet Franc, with its complexity and richness is a unique experience in the world of Italian wines. Perfect in balance and with a never-ending finish.”

## Desserts

### **Muffato della Sala - 2006 - (Antinori) - Umbria \$ 80**

“An extremely rich dessert wine, out of a blend of Sauvignon Blanc, Grechetto, Traminer and Riesling botrytised grapes. Produced in very limited quantities, with a great body and a round taste it's a perfect match for creamy dessert such as mousse and tiramisu.”



## Specialty Beers

### **Weihenstephaner Kristall Weissbier \$7.50**

The specialty of Weihenstephaner brewery, a crystal wheat beer that is pearly, refreshing, and effervescent. A brilliant and clear-bubbled body will entice a smile, which is matched only by its crisp and flirtatious finish. Brewed by a secret fermentation process, this beer pairs well with seafood and light dishes.

### **Weihenstephaner Korbinian \$7.50**

A doppelbock beer (named for St. Korbinian, the Frankish Bishop of Freising, credited with laying the foundation for civilization into Bavaria) is not just for lovers of strong beer. With its malty aroma and deep lager color, this beer is a true specialty. The hearty malt stands out front, fading pleasantly into its rich caramel and molasses aftertaste.

### **Schneider Weisse \$8.50**

An amber and mahogany colored Hefweizen, this beer is sure to please the palate. It starts with a beautiful bouquet of pleasant fruits, apple, and clove, which line up into a harmonious, clean, and well-balanced body. The beer finishes with a slightly sour and delicately bitter sensation on the tongue.

## **St. Bernardus Abt 12 \$9.50**

The best beer worldwide! This traditional Belgian Trappist “Quadrupel ale” excels far beyond that of your average Belgian beer. Dark, with a full, ivory-colored head, it has a fruity aroma, full of complex flavors. It’s a very balanced beer, with a full-bodied taste and a perfect equilibrium between malty, bitter and sweet.

## **Samuel Smith’s Imperial Stout \$8.50**

This distinctive type of beer was originally brewed to withstand the abuses of shipping in foul weather to Imperial Russia. It was a favorite of Russian nobility whose taste for the finest food and drink was world famous. A rich, flavorful brew; deep chocolate in color with a roasted barley nose and flavor that has a complex combination of malt, hops, alcohol, and yeast.

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