

Cabernet Sauvignon

Cabernet Sauvignons pair well with Nick's steaks, the antipasta appetizer, and the Brownie Al Capone

1. Wente, California	8	25
2. Heavyweight, California	9.5	30
3. Columbia Crest H3, Washington	10	33
4. Silver Palm, Napa Valley	11	33
5. Clos du bois, California		39
6. Terrazas Reserve, Argentina		48
7. Carmelo Patti, Argentina		70
8. Jordan, Alexander Valley		110
9. Artemis, Stag's Leap Wine Cellars, Napa		125
10. Duckhorn, Napa Valley		125
11. Silver Oak, International, Alexander Valley		250

Merlot

Merlots pair well with Nick's steaks and lamb racks

12. Wente, California	8	25
13. Murphy-Goodé, Sonoma	9.5	30
14. Clos du Bois, California	11	33
15. Teira Woods Vineyard, Sonoma	12	38
16. Chateau Ste Michelle Indian Wells, Washington		44
17. Alexander Valley Vineyards, Sonoma		45
18. Stag's Leap Winery, Napa		75
19. Duckhorn, Napa Valley		100

Pinot Noir

Pinot Noirs pair well with a wide range of dishes from the Alaskan salmon to the chicken or veal marsala, as well as Nick's steaks

20. Stemmari, Sicily	8	25
21. Wente, California	8	25
22. Beckon, Central Coast	11	32
23. Erath, Oregon	13	42
24. Hendry, Napa Valley		45
25. MacRostie Pinot Noir, Sonoma Coast	15.5	54
26. La Crema, Sonoma		60
27. Goldeneye, Anderson Valley		100

Syrah / Shiraz*Syrahs and Shiraz pair well with Nick's steaks and the antipasta appetizer*

28. Milton Park, South Australia	8.5	26
29. Greg Norman Australian Estate		34
30. Layer Cake, Southeastern Australia		36
31. La Braccasca Achelo, Italy		50
32. Stag's Leap Winery Petite Syrah, Napa		80

Alternative Red*Alternative reds pair well with all of Nick's steaks and the Siberian red crab legs*

33. Terrazas Malbec, Argentina	9	32
34. Davinci Chianti, Italy	9.5	32
35. Brazin Lodi Zinfandel, Lodi	11	32
36. Banfi Chianti Classico, Italy	11	35
37. Domaine de Chateaumar, Cotes du Rhone, Grenache	12	38
38. Donnafugata Sedara, Sicily	12	40
39. Cigar Zin, Lodi	13	42
40. Merlo Family Zinfandel, Hyampom Valley	14	45
41. Murphy-Goodé "Liar's Dice" Zinfandel, Sonoma		50
42. Alexander Valley Vineyards Cabernet Franc, Alexander Valley		52

Red Blend*Red blends pair well with the veal chop and the veal marsala*

43. Frescobaldi Remole Toscana, Italy	8.5	27
44. Donelli Lambrusco Grasparossa di Castelvetro, Italy	9	32
45. C.M.S. Blend, Columbia Valley	10	34
46. Sola Meritage, Alexander Valley		34
47. Masi Campofiorin, Italy	11	35
48. Merlo Family BlackBird, Hyampom Valley California	13	42
49. Ammunition Blend, Sonoma	14	42
50. Antinori Villa Red, Tuscany		50
51. Chateau Vignot, Grand Cru Bordeaux, France		60
52. Treana, Central Coast		85
53. Chateauneuf-du-Pape, France		140
54. Frescobaldi Casteljiocondo, Brunello di Montalcino		140
55. Merryvale Profile, Napa		250

Chardonnay

Chardonnays pair well with the mussels and chicken piccata, as well as the full array of Nick's seafood entrees

56. Wente, California	8	25
57. Chateau Ste Michelle, Washington	8.5	26
58. Clos du Bois, California	8.5	26
59. Alexander Valley Vineyards, Sonoma		36
60. Macmurray Russian River Valley, Sonoma	13.5	40
61. Sonoma Cutrer Russian River Ranches, Sonoma	14	45
62. La Crema, Sonoma		50
63. Stag's Leap Winery, Napa		60
64. Jordan, Alexander Valley		65
65. Duckhorn, Napa Valley		70

Riesling

Rieslings pair well with the mussels, veal piccata, and Chef Tom's gelato d'giorno

66. Wente, California	8	25
67. Chateau Ste Michelle Dry, Washington	9	28
68. Washington Hills Late Harvest, Washington	9	28
69. Josef Leitz 'DragonStone', Germany	12	38

Alternative White

70. Beringer White Zinfandel, California	8	25
71. Stemmari Pinot Grigio, Sicily	8	25
72. Chateau de Lardiley, Bordeaux Blanc	9	28
73. Hogue Gewurztraminer, Washington	9	28
74. Antinori Villa Bianco, Tuscany	9	32
75. Wither Hills Sauvignon Blanc, New Zealand	9	32
76. Echo Bay, Marlborough, New Zealand	10	34
77. Lagaria Pinot Grigio, Italy	10	34
78. Masi Masianco, Italy	10	34
79. Whitehaven Sauvignon Blanc, New Zealand	11	40

Dessert Wine and Rosé

80. <i>Mulderbosch, Cabernet Rose, South Africa</i>	9	28
81. <i>Umberto Moscato, Italy</i>	9.5	32
82. <i>Fleurs de Prairie Rose</i>	10	32
83. <i>Ruby Port, Portugal</i>	10	40
84. <i>Tawny Port, Portugal</i>	10	40
85. <i>Quinta do Portal 10 Year Fine Tawny Port, Portugal</i>	12	70
86. <i>Inniskillin, Vidal, Canada</i>	15	75
87. <i>Inniskillin, Gold Vidal, Canada</i>	18	105
88. <i>Quinta do Portal 20 Year Fine Tawny Port, Portugal</i>	18	125

Sparkling Wine and Champagne

89. <i>La Marca Prosecco, Italy</i>	8.5	25
90. <i>Domaine Chandon Brut, California</i>	12.5	45
91. <i>Moet & Chandon Imperial Brut, France</i>		95
92. <i>Veuve Clicquot Yellow Label, France</i>		120
93. <i>Dom Perignon</i>		250

*Sperando che la tua vita sia come il vino buono gustoso,
Piccante e chiaro,
E come il vino buono che viene migliorando ogni anno che passa
Una benedizione Italiana*

*May your life be like good wine
Full of zest
And like good wine may it improve with every passing year,
An Italian Blessing*