



By The Glass

Sofia Ristorante Proudly Features an 8oz. Pour

-all vintages subject to change-

| | Glass | Bottle |
|--|---------------|-------------|
| Centine Rosso, Castello Banfi, 2006 | \$9.00 | \$36 |
| <i>A bright ruby-red youthful wine, intensely fruity with a lingering finish - a testament to its overall balance.</i> | | |
| Santa Cristina Toscana Rosso, Antinori, 2006 | \$9.00 | \$36 |
| <i>Dark ruby, full-bodied wine with tamed tannins and a nice smooth finish.</i> | | |
| Cabernet & Sangiovese, Banfi Col-di-Sasso, 2006 | \$8.50 | \$34 |
| <i>Intense aromas of blackberry and black cherry, medium- to full-bodied, with a long finish.</i> | | |
| Pinot Grigio, Gabbiano, Tuscany, 2007 | \$9.00 | \$36 |
| <i>Crisp with peach and mineral flavors.</i> | | |
| Chardonnay, Arancio, Sicily, 2006 | \$9.00 | \$36 |
| <i>A rich, aromatic wine with a harmonious and well-balanced flavors.</i> | | |
| Pinot Noir, Arancio, Sicily, 2006 | \$9.00 | \$36 |
| <i>Bouquet of blackberries and strawberries with hints of wood and black and white peppers.</i> | | |
| Prosecco, Villa Sandi, Veneto, NV | \$8.00 | \$32 |
| <i>Extra dry sparkling wine, obtaining an elegant foam, a fine persistent perlage, and a delicate bouquet.</i> | | |


House Wines


| | Glass | .5 Liter | 1 Liter |
|-----------------------------|---------------|-------------|-------------|
| Adesso Montepulciano | \$7.50 | \$17 | \$29 |
| Adesso Trebbiano | \$7.50 | \$17 | \$29 |
| Lambrusco | \$7.50 | \$17 | \$29 |
| Rosato | \$7.50 | \$17 | \$29 |
| White Lambrusco | \$7.50 | \$17 | \$29 |


Sparkling & Dessert Wines


-all vintages subject to change-

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| Asti, Martini & Rossi, NV | | \$29 |
| <i>A delightful, sparkling wine that is refreshing and sweet. Excellent with desserts. The #1 selling Asti in the world!</i> | | |
| Frescobaldi Brut, Trento, 2000 | | \$64 |
| <i>A medium structure vintage wine, intense with pleasant scents of yeast and almond flower.</i> | | |
| Brachetto d'Acqui, Piemonte, Rosa Regale, 2007 | (375ml) | \$28 |
| <i>Aromatic with hints of rose petals and raspberries. Delightfully vivacious and aromatic.</i> | | |
| Moscato d'Asti, Piemonte, Nivole, 2007 | (375ml) | \$28 |
| <i>Exuberant aromas of tropical fruit and honeysuckle blossom mark this fresh, lightly sparkling wine.</i> | | |
| Hekate Passito, Arancio, Sicily, 2004 | (500ml) | \$45 |
| <i>Dried flowers and chamomile, to white-fleshed peaches, dried apricots, honey, and spicy herbs.</i> | | |
| Prosecco, Villa Sandi, Veneto, NV | | \$32 |
| <i>Intensely fruity, with flavors of ripe golden apples.</i> | | |
| Champagne, Ayala, France, NV | | \$95 |
| <i>Pale gold in color with a fine mousse, the wine is aromatic on the nose. On the palate, it is well balanced and shows great finesse and complexity.</i> | | |

~ White Wines ~

-all vintages subject to change-

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| Pinot Grigio, Montalcino, San Angelo, 2007 | \$48 |
| Dry, crisp, full in body and firmly structured with an especially intense aroma and lingering finish. | |
| Le Rime (Chardonnay/Pinot Grigio), Castello Banfi, 2006 | \$28 |
| Pale straw in color, is an aromatic, fruity white wine with a crisp finish replete with refreshing acidity. | |
| Pinot Grigio, Friuli, Pighin, 2006 | \$38 |
| Classic floral and hazelnut nuances, a clean, silky texture and a fine, crisp finish | |
| Chardonnay/Sauvignon Blanc, Fumaio, Banfi, 2006 | \$32 |
| Honeysuckle and peach. This has a delicious fruity taste while maintaining a bone dry structure. | |
| Pomino Benefizio Chardonnay, Marchesi de Frescobaldi, 2006 | \$80 |
| Refreshing scents of mint and lemon mark the rich nose over subtle floral notes, all underpinned by excellent fruit. | |
| Gavia di Gavi, Princepessa Gavi, 2006 | \$38 |
| Superlative with a distinct personality, fruity, fresh and crisp with a gentle acidity and balanced finish. | |
| Vermentino, Arrigoni, Liguria, 2003 | \$38 |
| Big, ripe, deeply colored wine with supple, intense fruit flavors and notes of citrus, herbs and almonds. | |
| Sauvignon Blanc, Friuli, Attems, 2007 | \$45 |
| A rich straw in hue, sparkling and luminous with pleasant varietal characteristics of grapefruit, herbs and tasty apple. | |

~ Red Wines ~

-all vintages subject to change-

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| Barbera d' Asti, Piemonte, Michele Chiarlo, 2006 | \$34 |
| Pure, ripe plum and strawberry fruit flavors underscored by a crisp acidic note and a hint of earth. | |
| Syrah, Arancio, Sicily 2005 | \$36 |
| Wild-berry aroma that blends pleasantly with the hints of chocolate and liquorice. | |
| Dolcetto, Gagliardo, Piedmonte, 2005 | \$40 |
| Cherry fruit, with some herb and plum. | |
| Pomino Rosso, Sangiovese and Pinot Noir, Toscana, Frescobaldi, 2003 | \$60 |
| Crimson red with purple nuances, with delicate aromas of forest berries and excellent balance. | |
| Chianti Classico Riserva, Toscana, Nozzole, 2004 | \$62 |
| The ripe fruit flavors carry into the aftertaste, with elegant nuances of smoke and mushrooms, ending in a long, full finish. | |
| Rosso di Montalcino, Montalcino, Castello Banfi, 2006 | \$54 |
| A dry, round, velvety taste and generous body- characteristics similar to those desired in a great Brunello. | |
| Vino Nobile di Montepulciano, Toscana, Tor Calvano, 2004 | \$65 |
| Refreshing scents of mint and lemon mark the rich nose over subtle floral notes, all underpinned by excellent fruit. | |
| Chianti Classico, Toscana, Cecchi, 2005 | \$38 |
| Dry, medium-bodied wine displaying wonderful cherry fruit flavors and an intriguing bouquet of violets. | |
| Chianti Classico Riserva, Castello Banfi, 2004 | \$48 |
| Crisp, ripe red berry and cherry fruit flavors and aromas sustained by a fresh, acidic note. | |
| Chianti Rufina Riserva, Toscana, Nipozzano, 2005 | \$58 |
| Classic Sangiovese notes of earth, mushroom, and leather with an elegant tannic backbone. | |

~Red Wines~

-all vintages subject to change-

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| Morellino di Scansano, Toscana, Val Delle Rose, 2004 | \$49 |
| Garnet color, nice spice and cherry with earthy, nutty flavors and a nice texture. | |
| "Lucente", Sangiovese / Merlot/Cabernet Sauvignon, Toscana, 2005 | \$75 |
| Intense, deep fruit character of cherries and currants, with aromatic spices and a hint of mint. | |
| "Luce", Montalcino, Toscana, 2004 | \$160 |
| Deep ruby in color offering fruit aromas of currants to wild strawberries, with hints of licorice, cloves and tobacco. | |
| Barolo, Piemonte, Gianni Gagliardo, 2001 | \$124 |
| Gorgeous aromas of ripe berries, plum, leather and truffle, with a full body and silky, refined tannins. | |
| "Tignanello", Sangiovese/Cabernet Sauvignon/Cabernet Franc, Antinori, Toscana, 2000 | \$150 |
| "Tignanello", Antinori, Toscana, 2001 30th Anniversary | \$180 |
| A vibrant garnet red hue, with wonderful density of fruit and a great body, with a full texture. | |
| Amarone, Bolla, Veneto, 2004 | \$90 |
| Powerful, deep ruby hue, rich, with big spicy tones, deeply resinous, showing great concentration. | |
| Sangiovese, Cabernet Sauvignon, Merlot, "Le Volte", Ornellaia, Tuscany 2006 | \$60 |
| Perfumed sweet dark fruit and irresistibly soft-textured personality. | |
| Sangiovese, Cabernet Sauvignon, Merlot, "Cum Laude", Castello Banfi, 2004 | \$75 |
| The wine is complex with aromas of juicy berries and spicy cherries, as well as clove, anise and black pepper. | |
| Sangiovese, "Montesodi", Marchesi de Frescobaldi, Tuscany, 2004 | \$96 |
| On the nose, emphatic spice aromas, predominantly cinnamon and clove, emerge immediately. | |
| Cabernet Sauvignon, Merlot, Cabernet Franc, "Guidalberto", Sassicaia, Tuscany 2005 | \$120 |
| Dark cherries, violets, toasted oak and earthiness with a lovely underlying note of minerality and long, fresh finish. | |
| Brunello di Montalcino, Silvio Nardi, Tuscany, 2003 | \$140 |
| An elegant, finessed wine with remarkable clarity and precision in its ripe fruit. | |
| Brunello, Montalcino by Tenuta, Castello Banfi, Tuscany 2001 | \$140 |
| Rich, round, velvety and intensely aromatic, with an intense ruby-red color, and excellent a depth and complexity. | |
| Brunello di Montalcino, Luce, Tuscany 2003 | \$180 |
| Explosive complex of fragrances and flavors of ripe fruit, dried plum, and wild blackberry. | |
| "Summus", (Sangiovese, Cabernet, and Syrah blend) Montalcino, 2003 | \$156 |
| Characterized by a rich color and lively dance of ripe, soft, fruit flavors. | |
| "Sassicaia", Tentua San Guido, Toscana, 2004 | \$280 |
| The First Super Tuscan, this Cabernet has ripe black currant fruit flavors and aromas, with notes of cedar, tobacco and vanilla. | |

~Other Beverages~

Beer: Moretti and Peroni \$4.75, Budweiser and Bud Light \$4.50

Acqua Minerale: Sole (still or sparkling) 1Liter \$6.00

Assorted Sodas \$2.50