

## ANTIPASTI

<b>G CALAMARI</b>	10
MARINATED IN BALSAMIC TOPPED WITH FRESH TOMATO, ONIONS, GARLIC AND OLIVE OIL.	
<b>PESCE COMBO</b>	15
FRIED CALAMARI, SCALLOPS AND BAKED CLAMS.	
<b>G JUMBO OYSTERS ROCKEFELLER</b>	13/21
GULF COAST HALF SHELL OYSTERS, SPINACH AND A BLEND OF CHEESES.	
<b>BAKED CLAMS</b>	10/18
FRESH CLAMS BAKED WITH GARLIC, HERB AND BUTTER BREADING.	
<b>G NEW ZEALAND STEAMED MUSSELS</b>	9
PLUMP MEDITERRANEAN MUSSELS SIMMERED IN GARLIC AND WHITE WINE.	
<b>ROASTED PEPPERS &amp; ITALIAN SAUSAGE</b>	8
OLIVE OIL, HERBS AND MARINARA.	
<b>MELANZANE ANGELINA</b>	8
FRESH EGGPLANT ROLLED WITH SPINACH-RICOTTA AND MARINARA SAUCE.	
<b>G GRILLED PORTABELLA SILA</b>	8
MARINATED PORTABELLA MUSHROOM STUFFED WITH PROSCIUTTO AND SPINACH.	
<b>BRUSCHETTA CALABRESE</b>	7
TOASTED CROSTINI TOPPED WITH VINE RIPE TOMATOES, OLIVE OIL, FRESH BASIL AND IMPORTED MOZZARELLA CHEESE.	
<b>FONTINELLA CHEESE</b>	7
FONTINELLA CHEESE BREADED WITH ITALIAN HERBS LIGHTLY FRIED.	

## INSALATE

<b>G INSALATA DI CASA (HOUSE SALAD)</b>	4
ROMAINE, TOMATO, ONION AND CARROT.	
<b>G CAPRESE SALAD</b>	7
VINE RIPE TOMATOES, BUFFALO MOZZARELLA AND FRESH BASIL WITH EXTRA VIRGIN OLIVE OIL.	
<b>G INSALATA CAESAR</b>	6
ROMAINE TOSSED WITH CAESAR DRESSING, PARMISAN CHEESE AND CROUTONS.	
<b>G INSALATE DI SPINACI</b>	9
FRESH SPINACH, GORGONZOLA CHEESE, HARD BOILED EGGS AND MUSHROOMS IN OUR BACON VINEGARETTE.	
<b>G INSALATE DI MANDILE</b>	9
CHOPPED GREENS WITH PROSCIUTTO, OLIVES, IMPORTED FONTINELLA AND ROASTED PEPPERS IN OUR HOUSE DRESSING.	
<b>ADD TO ANY SALAD:</b>	
CHICKEN	3
CALAMARI	5
SHRIMP	5

## ZUPPE

<b>G MINISTRONE</b>	4
HEARTY ITALIAN-STYLE VEGETABLE SOUP.	
<b>G PASTA FAGIOLI</b>	4
HOME-STYLE PASTA AND BEAN SOUP.	

## PESCE

<b>G LINGUINI VONGOLE (LINGUINI &amp; CLAMS)</b>	18
LINGUINI TOSSED WITH FRESH BABY NECK CLAMS IN A TOMATO OR AGLIO OLIO CLAM SAUCE.	
<b>G SALMON SANTINO</b>	18
FILET OF SALMON TOPPED WITH PESTO SAUCE AND FRESH PLUM TOMATOES.	
<b>G ZUPPE DI MARE</b>	MARKET
CALAMARI, MUSSELS, CLAMS, SHRIMP AND FISH IN A SPICY TOMATO SAUCE OVER LINGUINI.	
<b>G SHRIMP SCAMPI</b>	19
SHRIMP SAUTÉED IN OLIVE OIL, GARLIC AND WHITE WINE WITH A TOUCH OF CREAM AND BUTTER, ALL ATOP A BED OF LINGUINI.	
<b>G SHRIMP &amp; SCALLOPS DIAVOLO</b>	21
SHRIMP AND SCALLOPS GENTLY TOSSED WITH LINGUINI IN A ZESTY MARINARA SAUCE.	

## CARNI

ALL CARNI SERVED WITH PASTA OR POTATO

<b>PORK CHOP VESUVIO</b>	18
BREADED PORK CHOP PAN-SEARED AND ROASTED WITH FRESH VEGETABLES AND VESUVIO POTATOES.	
<b>G FILETTO SPINACI</b>	28
8OZ PRIME CUT FILET MIGNON TOPPED W SAUTEED SPINACH, MUSHROOM, AND ONIONS SERVED WITH GARLIC MASHED POTATO AND VEGETABLE OF THE DAY.	
<b>G STEAK AL FORNO</b>	26
GRILLED NEW YORK STRIP STEAK WITH FRESH GARLIC, TOPPED WITH A BAKED PARMIGIANO CHEESE AND SERVED WITH VEGETABLE.	
<b>G RIB EYE ITALIANO</b>	27
GRILLED RIB EYE TOPPED WITH A PORTOBELLO MUSHROOM AND GORGONZOLA CHEESE IN A COGNAC SAUCE AND SERVED WITH VEGETABLE.	

## PASTA

<b>G FETTUCCINE ALFREDO</b>	13
PASTA RIBBONS IN OUR HOMEMADE ALFREDO SAUCE.	
<b>LASAGNA AL FORNO</b>	15
MANDILE'S SPECIALTY! HOMEMADE TRADITIONAL MEAT LASAGNA WITH FRESH PASTA, MARINARA SAUCE AND A BLEND OF IMPORTED CHEESE.	
<b>MARIA'S GNOCCHI RICOTTA DI CASA</b>	15
HOMEMADE PASTA IN A CREAMY TOMATO VODKA SAUCE.	
<b>SPINACH GNOCCHI</b>	17
HOUSEMADE SPINACH GNOCCHI, ROASTED CHICKEN, ROASTED CHICKEN, ALL BROUGHT TOGETHER IN OUR FOUR CHEESE SAUCE.	
<b>CARMINE'S STUFFED SHELLS</b>	15
PASTA SHELLS STUFFED WITH SEASONED RICOTTA CHEESE AND FRESH SPINACH.	
<b>G RIGATONI ALLA VODKA</b>	13
RIGATONI PASTA SERVED IN A CREAMY VODKA SAUCE.	
<b>G RIGATONI ALLA VINCENZO</b>	17
RIGATONI PASTA SERVED WITH SUNDRIED-TOMATOES ROASTED WALNUTS AND GOAT CHEESE CREAM SAUCE.	

## CREATE YOUR OWN PASTA

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CHOOSE A PASTA  
LINGUINI  
SPAGHETTI  
PENNE  
FETTUCCINE  
RIGATONI  
FARFALLE  
RADIATORI  
GLUTEN FREE NOODLE

CHOOSE A SAUCE  
ALIO  
MARINARA  
SPICY DIAVOLO SAUCE  
ALFREDO SAUCE

ADD FOR 2  
MEAT SAUCE  
TOMATO CREAM SAUCE  
VODKA SAUCE  
SPINACH  
ONION OR TOMATO  
BAKED MOZZARELLA  
PROSCIUTTO  
PESTO

ADD FOR 3  
ITALIAN SAUSAGE  
MEATBALLS  
CHICKEN  
RICOTTA CHEESE  
ROASTED PEPPERS

ADD FOR 5  
SHRIMP  
SCALLOPS  
CLAMS  
MUSSELS  
CALAMARI

<b>SPAGHETTI (MEATBALLS) DELLA CASA</b>	14
HOUSEMADE MEATBALLS AND SPAGHETTI IN A FRESH MARINARA SAUCE.	
<b>CHEESE OR MEAT RAVIOLI</b>	15
IN A TOMATO CREAM SAUCE.	
<b>SEAFOOD RAVIOLI</b>	21
FRESH AND STUFFED WITH LOBSTER, CRAB MEAT AND WHITE FISH SERVED WITH SAUCE DI JOUR.	
<b>G PENNE DI POLLO</b>	16
PENNE PASTA WITH SAUTÉED CHICKEN, ASPARAGUS, MUSHROOMS AND SAUTÉED IN OUR MARINARA SAUCE.	
<b>G GIOVANNI'S PASTA AL FORNO CALABRESE</b>	18
INDIVIDUALLY BAKED AND LAYERED WITH RIGATONI PASTA, OUR HOMEMADE MEATBALLS, HARD BOILED EGGS AND FRESH BUFFALO MOZZARELLA ALL COVERED IN OUR FRESH MARINARA SAUCE.	
<b>TORTELLINI</b>	15
CHEESE OR MEAT FILLED TORTELLINI WITH MARINARA SAUCE.	
<b>RADIATORI POMODORO</b>	16
RADIATORI WITH SWEET ITALIAN SAUSAGE WITH MUSHROOMS, ONIONS AND ROASTED PEPPERS TOSSED WITH POMODORO SAUCE.	
<b>EGGPLANT PARMESAN</b>	16
FRESHLY PREPARED LAYERS OF EGGPLANT, TOMATO BASIL SAUCE WITH IMPORTED AND DOMESTIC CHEESES BAKED TO PERFECTION.	

CHOICE OF HOUSE SALAD OR ZUPPE WITH ANY ENTREE

**BANQUETS  
PARTIES  
CATERING  
CARRY OUT  
DELIVERY**

## POLLO

ALL POLLO SERVED WITH PASTA OR POTATO

<b>POLLO MARSALA</b>	16
SAUTÉED BREAST OF CHICKEN WITH MUSHROOMS IN A SWEET MARSALA WINE SAUCE.	
<b>POLLO ALA LIMONE</b>	16
DIPPED IN SEASONED EGG BATTER, SAUTÉED AND SERVED IN LEMON BUTTER SAUCE.	
<b>POLLO PORTOBELLO</b>	16
SAUTÉED CHICKEN BREAST WITH PORTOBELLO MUSHROOM TOPPED WITH MOZZARELLA AND A MUSHROOM SAUCE ATOP FETTUCCINE PASTA.	
<b>POLLO PARMIGIANA</b>	16
SAUTÉED CHICKEN BREAST PREPARED WITH A PARMESAN CRUST IN TOMATO BASIL SAUCE, TOPPED WITH MOZZARELLA AND BAKED 'TIL BUBBLY.	
<b>G GIAMBOTTA GRAZIE</b>	16
SAUTÉED CHICKEN BREAST AND GRILLED ITALIAN SAUSAGE WITH ROASTED POTATOES, ONIONS AND PEPPERS IN A LIGHT TOMATO BROTH.	
<b>G POLLO ARROSTITO</b>	16
ROASTED CHICKEN WITH LEMON - BASIL MARINADE.	
<b>G VESUVIO</b>	16
GARLIC, WHITE WINE AND HERBS, SERVED WITH POTATOES.	

## VITELLO

ALL VEAL SERVED WITH PASTA OR POTATO

<b>G VEAL LIMONE</b>	21
SAUTÉED MILK-FED VEAL MEDALLIONS IN A LEMON AND WHITE WINE SAUCE.	
<b>VEAL PARMIGIANA</b>	21
SELECT VEAL THINLY SLICED WITH A PARMESAN CRUST IN TOMATO BASIL SAUCE, TOPPED WITH MOZZARELLA AND BAKED 'TIL BUBBLY.	
<b>VEAL MARSALA</b>	21
VEAL CUTLETS SAUTÉED WITH FRESH MUSHROOMS IN A SWEET MARSALA WINE SAUCE.	
<b>G VEAL PICCATA</b>	21
SAUTÉED WITH LEMON AND CAPERS IN A WHITE WINE BUTTER.	
<b>G VEAL SALTIMBOCCA</b>	23
SAUTÉED MILK-FED VEAL SERVED OVER PASTA AND TOPPED WITH PROSCIUTTO, MOZZARELLA AND A WHITE WINE SAUCE.	

## PIZZETTE AL FORNO

ALL POLLO SERVED WITH PASTA OR POTATO

<b>G FIORENTINA</b>	9
GRILLED VEGETABLES, FRESH TOMATO SAUCE AND MOZZARELLA.	
<b>MANDILE'S</b>	12
SWEET ITALIAN SAUSAGE, ROASTED PEPPERS, GARLIC, PARMESAN AND MOZZARELLA WITH PESTO SAUCE.	
<b>G QUATTRO FORMAGGI</b>	11
MOZZARELLA, FONTINELLA, PARMESAN AND GORGONZOLA CHEESES WITH PIZZA OR PESTO SAUCE.	
<b>VINCENZO</b>	12
ITALIAN SAUSAGE, MUSHROOMS, GREEN PEPPERS, PEPPERONI, ARTICHOKE, PROSCIUTTO AND BLACK OLIVES.	

## CHILDREN'S MENU

<b>CHEESE PIZZA BREAD</b>	5
<b>RIGATONI OR SPAGHETTI</b>	5
<b>CHICKEN FINGERS</b>	6
<b>CHEESE OR MEAT RAVIOLI</b>	7

## CONTORNI

<b>G SPINACI PARMESAN</b>	4
<b>MEATBALLS (2)</b>	4
<b>G ROASTED VESUVIO POTATOES</b>	4
<b>G ASPARAGUS</b>	5
<b>ITALIAN SAUSAGE</b>	5

## DESSERT

<b>HOMEMADE TIRAMISU</b>	6
<b>CANNOLI</b>	5
<b>G CRÉME BRULEE</b>	5
<b>G ASSORTED GELATO</b>	4
ITALIAN STYLE ICE CREAM.	
<b>G BANANAS AMARETTO</b>	7
SERVED WITH GELATO.	
<b>NEW YORK STYLE CHEESE CAKE</b>	5
<b>G DESSERT DE GIORNO</b>	
ASK YOUR SERVER FOR THE DAILY SPECIAL.	

**THANK YOU FOR VOTING US  
"THE BEST  
ITALIAN RESTAURANT  
IN MCHENRY COUNTY"**

## MARTINI LIST

### BLUEBERRY MARTINI

STOLI BLUEBERRY VODKA, CHAMBORD  
RASPBERRY LIQUEUR AND FRESH SQUEEZED LIME JUICE.

### CARMINES MARTINI DI CASA

ABSOLUT VODKA, DISARONNO, COURVOISIER VS  
COGNAC AND A SPLASH OF SOUR MIX.

### CHOCOLATE MARTINI

ABSOLUT VODKA, GODIVA CHOCOLATE LIQUEUR.

### CLASSIC MARTINI

GREY GOOSE VODKA OR BOMBAY SAPPHIRE GIN,  
MARTINI & ROSSI DRY VERMOUT  
WITH OLIVE OR LEMON TWIST.

### COSMOPOLITAN

GREY GOOSE VODKA, COINTREAU, SPLASH OF  
CRANBERRY JUICE & FRESH LIME JUICE.

### DIRTY MARTINI

CHOPIN VODKA OR BOMBAY GIN AND OLIVE JUICE.

### DOUBLE BERRY MARTINI

STOLI BLUEBERRY AND STOLI RASPBERRY  
VODKA WITH A SPLASH OF CHAMBORD LIQUEUR.

### ELECTRIC LEMONADE

ABSOLUT CITRON VODKA, BLUE CURACAO WITH  
A SPLASH OF SOUR MIX AND 7-UP.

### ESPRESSO MARTINI

ABSOLUT VANILLA VODKA, KAHLUA AND ESPRESSO.

### FRENCH MARTINI

BELVEDERE VODKA, CHAMBORD AND PINEAPPLE JUICE.

### FRENCH KISS MARTINI

GREY GOOSE VODKA, CHAMBORD LIQUEUR  
AND A SPLASH OF CRANBERRY JUICE.

### JOLLY RANCHER MARTINI

ABSOLUT RASPBERRY VODKA, MIDORI, DEKUYPER  
RASPBERRY PUCKER.

### PARROT HEAD

PATRON SILVER, TRIPLE SEC, FRESH LIME JUICE, LIME.

### LEMON DROP MARTINI

ABSOLUT CITRON VODKA, COINTREAU, SOUR  
AND A FEW SECRET INGREDIENTS. SERVED IN A  
SUGAR-RIMMED GLASS WITH A LEMON TWIST.

### LIMONCELLO MARTINI

ABSOLUT CITRON VODKA, PALLINI LIMONCELLO  
AND A LEMON PEEL, RIMMED WITH SUGAR.

### POMEGRANATE MARTINI

ABSOLUT VODKA, POMEGRANATE LIQUEUR AND  
A DASH OF SOUR.

### RASPBERRY LEMON DROP

ABSOLUT VODKA, SWEET & SOUR, FRESH LEMON,  
RASPBERRY LIQUEUR.

### VANILLA PINEAPPLE KISS

ABSOLUT VANILLA VODKA, #43 LIQUOR, PINEAPPLE.

BEER	VODKA	GIN	WHISKEY	LIQUEURS/CORDIALS
STELLA ARTOIS	BELVEDERE	BOMBAY	CROWN ROYAL	OUZO
BECKS	CHOPIN	SAPPHIRE	CROWN ROYAL	BAILEYS
GUINNESS	CIROC	TANQUERY	SPECIAL RESERVE	KAHULA
HEINEKEN	GREY GOOSE	BEEFEATER	KNOB CREEK	IRISH MIST
PERONI	GREY GOOSE ORANGE	HENDRICK'S	JAMESON	DRAMBUIE
MORETTI	GREY GOOSE CITRON		MAKERS MARK	COINTREAU
LAROSSA	EFFEN		JACK DANIELS	GRAND MARNIER
AMSTEL LIGHT	EFFEN BLACK CHERRY		JACK DANIELS BICENTENNIAL	DIESUS
BUDWEISER	ABSOLUT	RUM	BUSHMILLS	B&B
BUD LIGHT	ABSOLUT KURANT	MALIBU	WILD TURKEY 80	CHAMBORD
MILLER LITE	ABSOLUT MANDARIN	MALIBU PASSION FRUIT	WILD TURKEY 101	TIA MARIA
MILLER GENUINE DRAFT	ABSOLUT PEAR	BACARDI	JOHNNIE WALKER BLACK	SAMBUCCA WHITE
CORONA	ABSOLUT RASPBERRY	BACARDI O	JOHNNIE WALKER RED	SAMBUCCA BLACK
*ASK YOUR SERVER ABOUT OUR SEASONAL BEERS	ABSOLUT CITRON	BACARDI O	JIM BEAM	NOCELLO
	ABSOLUT VANILLA	BACARDI LIMONE	CANADIAN CLUB	GODIVA
	SKYY	BACARDI RAZZ	SEAGRAM'S 7	GALLIANO
SCOTCH	SKYY MELON	BACARDI VANILLA	SEAGRAM'S VO	LIQUORE STREGA
WILLIAM GRAND	SKYY SPICE	BACARDI GOLD		PUCCINO
CHIVAS REGAL	SKYY CITRON	BACARDI SELECT		TUACA
J&B	SKYY VANILLA	CICLÓN		NOCINO
BALVENIE 12	STOLI	MYERS DARK		CAMPARI
BALVENIE 15	STOLI RASPBERRY	CAPTAIN MORGAN	AMARETTO	APEROL
BASIL HAYDEN	STOLI BLUEBERRY	CAPTAIN MORGAN PRIVATE	DISARRANO	ZAGA DI CALABRIA
ABERLOUR	STOLI CITRON	TEQUILLA	CLASSICO	VECCHIO AMOR DEL CAPO
GLENLIVET	STOLI ORANGE	CORRALEJO	MANDELLKOR	LEMONCILLO
GLEN MORANGIE	KETTLE ONE	PATRON SILVER		
FAMOUS GROUSE	KETTLE ONE CITRON	ESPERANTO	GRAPPA	
WILLIAM LAWSON		SAUZA COMMEMORATIVO	CUOR DI MOSCATO D'ASTI	
DEWER'S		ARANDAS	DI PROSECCO	
			JULIA	
			COLLIO	

## PROSECCO, SPARKLING & CHAMPAGNE

NOT JUST FOR SPECIAL OCCASIONS...

110 PERRIER JOUET	
FLEUR DE CHAMPAGNE BRUT (FRANCE)	220
112 DOM PERIGNON (FRANCE)	250
114 ROTARI, BRUT (TRENTINO, ITALY)	26
100 FOSS MARAI, PROSECCO (VENETO, ITALY)	SPLIT 12
102 MARTINI & ROSSI, PROSECCO (VENETO, ITALY)	SPLIT 8
104 MIONETTO, PROSECCO (VENETO, ITALY)	SPLIT 8
106 SARACCO MOSCATO D'ASTI (PIEDMONT)	36
108 MEZZACARONA MOSCATO (ITALY)	28

### PINOT GRIGIO

LEMONY, LIGHT, CRISP & FRUITY, BALANCED BY NATURAL ACIDITY	
200 ANTERA (VENEZIE, ITALY)	6/22
202 RUFFINO LUMINA (DELLE VENEZIE, ITALY)	8/30
204 MARCO FELLUGA (FRIULI, ITALY)	40
206 SANTA MARGHERITA (VALDADIGE, ITALY)	50
208 RIFF (VENETO)	32

### RIESLING

FLOWERY, ALMOST PERFUMED, AROMAS, HIGH ACIDITY	
210 FIRESTONE (CENTRAL COAST, CALIFORNIA)	36
212 PIESPORTER MICHELBERG (HIRSHBACK, GERMANY)	7/28

### SAUVIGNON BLANC

ELEGANT, CLEAN FRUITY FLAVOR, LEMONY, GRASSY, PASSION FRUIT & TANGERINE	
220 MATUA (NEW ZEALAND)	8/30
220 RAYMOND RESERVE (NAPA, CALIFORNIA)	36

### WINEMAKER'S DESIGNER WHITES

EXCITING, DISTINCTIVE, TANTALIZING WINES, BEYOND THE TRADITIONAL	
234 LAMBRUSCO (EMIGLIA ROMAGNA, ITALY)	26
236 STEFANO FARINO "GAVI" (PIEDMONT, ITALY)	28
238 INAMI SOAVE CLASSICO (VENETO, ITALY)	38
240 LA CAPPUCINA (VENETO, ITALY)	8/30

### CHARDONNAY

BUTTERY, TOASTY & COMPLEX, FRUIT FLAVORS OF PINEAPPLE, VANILLA & PEACH	
248 ANTERA (TRENTINO, ITALY)	6/24
250 CALDORA (UMBRIA, ITALY)	8/30
252 ALOIS LAGADER (ALTO-ADIGE)	38
254 "R"COLLECTION (MONTEREY, CALIFORNIA)	32
256 HESS (MONTEREY, CALIFORNIA)	34
258 MEZZACARONA (ITALY)	28

## PINOT NOIR

SOFT, ELEGANT WITH FULL BODIED FLAVORS OF BLACK CHERRY & VANILLA	
300 TRINITY OAKS (CALIFORNIA)	6/24
302 BLOCK NINE "CAIDENS VINEYARD" (CALIFORNIA)	34
306 LUCKY STAR (CALIFORNIA)	8/32
308 NAPA CELLARS (NAPA, CALIFORNIA)	40
310 PAUL DOLLAN (NAPA, CALIFORNIA)	56

## SANGIOVESE

MEDIUM-BODIED, SUPPLE & RIPE CHERRY FLAVORS	
316 CONT CONTINI	26
318 SANTA CRISTINA BY ANTINORI	8/30
320 UMBERTO CESARI RISERVA (EMILIA-ROMAGNA)	44

## CHIANTI FROM TUSCANY, ITALY

MEDIUM TO FULL-BODIED, SUPPLE & RIPE CHERRY FLAVORS	
324 CHIANTI, PICCINI	8/30
326 CHIANTI CLASSICO, AZIANO RUFFINO	38
328 CHIANTI CLASSICO, CASTELLO QUERCETO	9/34
330 CHIANTI CLASSICO RISERVA, CARPINETO	48
332 CHIANTI CLASSICO RISERVA, DUCALE "TAN LABEL" RUFFINO	56
334 CHIANTI CLASSICO RISERVA, MONSANTO	44

## OTHER ITALIAN REDS

FULL-BODIED, FRUITY & MELLOW, RASPBERRY, VIOLETS & BLACK PLUM	
340 MONTEPULCIANO NOBILE, AVIGNONESI	56
342 MONTEPULCIANO D'ABRUZZO, CITRA	26
344 BRUNELLO DI MONTALCINO, CARPAZO	105
346 MONTEPULCIANO D'ABRUZZO, CALDORA	8/30
350 RUFFINO, IL DUCALE	42
352 CASTELLARE I SODI "SAN NICOLI" 1994/1996	200
354 CARPINETO DOGAJOLO (TUSCANY)	36
358 BARBARESCO, "RIZZI" BOITO 2001	86
360 BAROLO, STEFANO FARINA "2003"	70
362 BAROLO, GIUSEPPE RINALDO "1995"	130
364 BARBERA D'ALBA, STEFANO FARINA	34
366 BRUNELLO DI MONTALCINO, CERBAIE (TUSCANY)	68

## AMARONE

FULL-BODIED, JAMMY, VIBRANT, BITTERSWEET CHOCOLATE, MOUTHWATERING FINISH	
372 CA RECCHIA	75
374 BRIGALDARA 1995/1996	100
376 CESARI	98

## MERLOT

FRUITY, RICH & MELLOW, RASPBERRY, VIOLETS & BLACK PLUM FLAVORS	
400 ANTERA (TRENTINO, ITALY)	6/24
402 RUTHERFORD HILL (NAPA, CALIFORNIA)	54
404 DELOACH (CALIFORNIA)	32
406 LYETH (SONOMA, CALIFORNIA)	32
408 BLACKSTONE (CALIFORNIA)	8/30
410 "R" COLLECTION (CALIFORNIA)	34

## WINEMAKER'S DESIGNER RED BLENDS

FULL-BODIED EXCITING, DISTINCTIVE, TANTALIZING WINES, BEYOND THE TRADITIONAL	
418 FOPPIANO LOT 96 (SONOMA)	8/30
420 SEVEN DAUGHTERS (CALIFORNIA)	32
422 LYETH MERITAGE RED (SONOMA)	38
424 CHAPPELLET "MOUNTAIN CUVEE" (NAPA, CALIFORNIA)	56
426 PRIMUS BY VERAMONTE (CHILE)	42

## CABERNET SAUVIGNON

MEDIUM TO FULL-BODIED, FLAVORS OF CASSIS, RICH DARK CHOCOLATE & VANILLA	
432 TRINITY OAKS (CALIFORNIA)	6/24
434 HESS ALLOMI VINEYARD (NAPA, CALIFORNIA)	52
436 CELLAR NO. 8 (CALIFORNIA)	8/30
438 JOEL GOTT "815" (CALIFORNIA)	44
440 CHIMNEY ROCK (STAGS LEAP DISTRICT, NAPA, CALIFORNIA)	95
442 J. LOHR "SEVEN OAKS" (PASO ROBLES, CALIFORNIA)	40
444 CC WINERY (NAPA VALLEY, CALIFORNIA)	55
446 HESS (CALIFORNIA)	34
447 B.R. COHN "SILVER LABEL" (NORTH COAST, CALIFORNIA)	46
448 RAYMOND RESERVE (NAPA, CALIFORNIA)	66
450 CHAPPELLET RESERVE (NAPA, CALIFORNIA)	85
452 CAKEBREAD (NAPA, CALIFORNIA)	125
454 MEZZACARONA (ITALY)	28

## PRIMITIVO & ZINFANDEL

FULL-BODIED SUPPLE AND BALANCED, FRUITY APPEALING WINES,	
460 PRIMITIVO "THE ORIGINAL ZIN" A-MANO (ITALY)	28
462 CLINE CELLARS (CALIFORNIA)	32
464 FOUR VINES "OLD VINES" (CALIFORNIA)	8/30

## SHIRAZ FROM AUSTRALIA

MEDIUM TO FULL BODIED, ALLURING, TANTALIZING SUPERSILKY WINES	
470 DEAKIN ESTATE (AUSTRALIA)	7/28
472 WOLF BLASS "YELLOW LABEL" (AUSTRALIA)	34
474 YALUMBA (AUSTRALIA)	32

**MANDILE'S**  
RESTAURANT AND BANQUETS