

PORTO VIVO

FEATURED CUVEES:

“WINE EXPERIENCE FLIGHT” 12.

(CHOICE OF THREE, 3OZ POURS EACH)

CHARDONNAY, BENZINGER, SANGIACOMO VINEYARD, CALIFORNIA '07

BEAUTIFUL ON THE NOSE, FLORALS ABOUND, OF CITRUS BLOSSOM, THEN BAKING SPICES COME IN WITH CLOVER AND CINNAMON TO ACCOMPANY THE MEYER LEMON, YELLOW APPLE AND PEACH MEDLEY. ON THE PALATE, A FULL AND SENSUAL MOUTH FEEL STARTS OFF WITH SOME CREAMINESS AND ADDS IN LEMON MERINGUE THEN MOVES TO A MORE SPICY MID-PALATE THAT SHOWS OFF THE CRISP ACIDITY.

14. BY THE GLASS

SAUVIGNON BLANC, RAPAUVA SPRINGS, MARLBOROUGH, NEW ZEALAND '08

THIS WINERY IS PRODUCING A CRITICALLY ACCLAIMED SAUVIGNON BLANC IN THE FAVORED RAPAUVA DISTRICT OF MARLBOROUGH. THIS SAUVIGNON BLANC HAS A STUNNINGLY AROMATIC NOSE OF LIME OIL AND ZIPPY MINERAL WITH JUICY FLAVORS – A TRULY LIVELY WINE WITH NICE DENSITY AND A CLEAN, CRISP FINISH.

10. BY THE GLASS

BANFI, CHIANTI CLASSICO RISERVA, DOCG, TUSCANY, ITALY '07

CHIANTI HAS LONG BEEN REGARDED BY MANY AS THE "MOST ITALIAN" OF WINES, NOT ONLY BECAUSE IT IS THE MOST WIDELY PRODUCED CLASSIFIED WINE, BUT ALSO BECAUSE IT POSSESSES A UNIQUE PERSONALITY. DEEP RUBY IN COLOR. RICH BOUQUET OF CHERRIES, PLUMS, AND IRIS. DEEP CHERRY AND LEATHER FLAVORS WITH SUBTLE WOODNOTES. SUPPLE TANNINS, A WELL BALANCED STRUCTURE, GOOD ACIDITY, AND A LINGERING FINISH.

13. BY THE GLASS

PINOT NOIR, RAMSAY, NAPA VALLEY, CALIFORNIA '07

THIS PINOT NOIR OFFERS INTENSE AND RICH FLAVORS OF JAMMY STRAWBERRY, WILD BRIER PATCH FRUIT AND A TOUCH OF COCOA POWDER. THEN FLAVORS OF BLACK CHERRY, STRAWBERRY, SUBTLE NUTMEG EMERGES BEFORE NICE REMINDERS OF FRESHLY TILLED GARDEN SOIL COME THROUGH IN A HARMONIOUS AND WELL BALANCED, LONG FINISH. A VERY ATTRACTIVE EXAMPLE OF A CALIFORNIAN PINOT NOIR.

12. BY THE GLASS

DESSERT:

MOSCATO D'ASTI, LA SPINETTA, PIEDMONT, ITALY '08

10. BY THE GLASS

Prix –Fixe Menu

ZUPPA DI PESCE (SAUVIGNON BLANC)

RICH TOMATO-VEGETABLE, FISH AND SEAFOOD SOUP WITH ROASTED OLIVE CROUTON

OR

CLASSIC CAESAR SALAD (CHARDONNAY)

OR

OXTAIL AND GOAT CHEESE RAVIOLI (CHIANTI)

PORT WINE GLAZE AND HARICOTS VERTS

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POTATO WRAPPED CHATHAM COD (CHARDONNAY)

LOBSTER SAUCE AND BRAISED SWISS CHARD

OR

CHICKEN SCARPARELLO (SAUVIGNON BLANC)

HALF CHICKEN ROASTED WITH SAUSAGE, POTATOES, PEPPERS, WHITE WINE AND PARSLEY

OR

GRILLED MARINATED LAMB CHOP AND SLOW ROASTED SHOULDER

ASPARAGUS RISOTTO AND TOMATO FONDUE (PINOT NOIR)

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WARM HAZELNUT CAKE

POMEGRANATE SORBET AND CHOCOLATE SAUCE (MOSCATO)

25.

EXECUTIVE CHEF: STEVEN LECCHI

**MENU NOW ALSO AVAILABLE EVERY:
TUESDAY AND WEDNESDAY FROM 5 – 8PM!**