

SAINT URBAN

Wine 3

Wine 2

Wine 1

Sparkling

Still

REFRESHERS \$7

☛ Massimo ☛

bitter aperitivo
Contratto Bitter Asti, Italy

☛ Marcus Aurelius \$9 ☛

Sparkling Rosé Barolo
G. D. Vajra

Fraser Crane

rich, nutty Oloroso Sherry
Lustau Don Nuño Jerez, Spain

M.F.K. Fisher

white vermouth on the rocks
Contratto Bianco Asti, Italy

☛ More Massimo ☛

sweet & bitter aromatized grignolino
Mauro Vergano Piedmont, Italy

John Adams dry Madeira

Henriques & Henriques Seco Especial
Madeira, Portugal

François Truffaut

red wine-quinine apéritif
Byrrh French Catalonia

Don Quixote

red vermouth on the rocks
Lustau Vermut Rouge Xérès, Spain

☛ THE BEST OF PIEDMONT: RESERVE BAROLO & BARBARESCO 120mL ☛

Gaja Barbaresco Costa Russi 2013 \$36

Giacomo Conterno Barolo Cascina Francia 2004 \$36

☛ HIGHLIGHTS FROM PIEDMONT ☛

Sparkling

Bruno Giacosa Piemonte Spumante Extra Brut 2015 \$80

Whites

Castello di Verduno Pelaverga Bianco Bellis Perennis 2019 \$42

Barbera & Dolcetto

Rovellotti Colline Novaresi Vespolina Ronco al Maso \$42

Roagna Dolcetto d'Alba 2015 \$45

Cappellano Barbera d'Alba Gabutti 2015 \$89

Northern Appellations

Ferrando Canavese Rosso La Torrazza 2018 \$45

Cantalupo Ghemme Breclmae 2006 \$85

Le Piane Boca 2013 \$115

Nervi Gattinara Molsino 2014 \$170

Barolo & Barbaresco Highlights

Cascina Luisin Barbaresco Rabajà 2012 \$82

Fratelli Alessandria Barolo San Lorenzo 2012 \$92

Figli Luigi Oddero Barolo 2011 \$98

Luigi Baudana Barolo Cerretta 2011 \$135

Fratelli Revello Barolo Vigna Gattera 2000 \$156

Roagna Barbaresco Albesani 2014 \$168

Brovia Barolo Brea Vigna ca'Mia 2008 \$240

Bruno Giacosa Barolo Falletto 2009 \$310

Giacomo Conterno Barolo Cascina Francia 2007 \$390

and many more...

DINNER MENU

Snacks

Saucisson Sec \$11

Nonesuch or Merritt Island Oyster \$4

Bagna Cauda w/ Crispy & Crunchy Vegetables \$11

Vitello Tonnato w/ Radish \$11

Choice of Appetizer

Parsnip Velouté w/ Porcini Custard & Hazelnuts

Luigi Baudana Langhe Bianco Dragon 2018

Agnolotti del Plin w/ Chestnuts & Sage

Vietti Roero Arneis 2019

Duck Charcuterie w/ Figs & Tardivo

Erbaluce di Caluso Ferrando La Torrazza 2019

☛ White Truffles from Alba supp \$35 ☛

White Truffle Risotto

Massimo Clerico Lessona Riserva 2011

Scottish Pheasant Cotechino w/ Savoy Cabbage & Poached Egg

Az. Agr. NOAH Bramaterra 2011

Nantucket Bay Scallops & Scottish Langoustines w/ Romanesco

Domaine Fourrier Bourgogne Blanc 2017

Choice of Main Course

Dayboat Maine Cod w/ Crushed Potatoes, Cabbage & Smoked Salmon

Julien Cruchandeau Hautes-Côtes de Nuits Les Valançons 2018

Chicken w/ Bagnet Verd w/ Turnips & Chanterelles

Castello di Verduno Verduno Peleverga Basadone 2018

Beef Hangar Steak w/ Radicchio & Cippolini

Cantina del Pino Langhe Nebbiolo 2017

☛ Game in Season supp \$12 ☛

Venison Saddle w/ Porcini, Chestnuts & Brussels Sprouts

Moccagatta Barbaresco Bric Balin 2004

Scottish Partridge w/ Red Cabbage & Winter Squash

Az. Agr. NOAH Bramaterra 2011

Choice of Cheese or Dessert

Robiola Bosina w/ Quince, Chestnut Honey & 15 year old Balsamico

Carussin Moscato d'Asti Filari Corti NV

Earl Grey Panna Cotta w/ Almond Cookie, Blood Orange Caramel & Clementines

Giovanni Almondo Piemonte Brachetto Fosso della Rosa 2019

Torta Gianduja w/ Piedmontese Hazelnuts

Luigi Ferrando Passito di Caluso Cariola 2009

three courses \$45

six courses \$72

four course Piedmont menu \$85

five course Peak Season menu \$115

PIEDMONTESE WINES BY THE GLASS

Piedmontese Sparkling Wine, 150mL

Sparkling Rosé from Pinot Nero & Nebbiolo

G.D. Vajra Barolo Vino Spumante Di Qualita Extra Brut Rosé NV \$17

Piedmontese White Wines, 150mL

Erbaluce di Caluso

Ferrando La Torrazza 2019 \$11

Langhe (Chardonnay+Sauv+Blanc+Riesling+Nascetta)

Luigi Baudana Dragon 2018 \$13

Roero Arneis

Vietti 2019 \$15

Piedmontese Red Wines, 150mL

Verduno Peleverga

Castello di Verduno Basadone 2018 \$15

Langhe Nebbiolo

Cantina del Pino 2017 \$17

Bramaterra

Az. Agr. NOAH 2011 \$21

Barbaresco

Moccagatta Bric Balin 2005 \$25

Piedmontese Sweet Wines, 100mL

Moscato d'Asti

Carussin Filari Corti NV \$13

Piemonte Brachetto

Giovanni Almondo Fosso della Rosa 2019 \$13

Passito di Caluso

Ferrando Cariola 2009 \$20

WINES BY THE GLASS OF THE WORLD

Sparkling

Blanc de Noir of Pinot Noir

Thierry Richoux Crémant de Bourgogne NV \$13

White

Aligoté

Georges Lignier Bourgogne Aligoté 2019 \$17

Riesling

Boundary Breaks Riesling 239 2018 \$11

White Burgundy

Domaine Fourrier Bourgogne Blanc 2017 \$19

Chardonnay

Kistler Chardonnay Noisetières 2018 \$24

Rosé

Rosé of Cabernet Franc

Osmote FLX Rosé 2019 \$8

Red

Pinot Noir

Julien Cruchandeau Hautes-Côtes de Nuits Les Valançons 2018 \$19

Each month we feature wines and traditional dishes from some of the world's prominent wine growing regions, aligning with key seasonal ingredients. Look out for special items & wine dinners!

January
CALIFORNIA

February
CHAMPAGNE

March
NORTHERN RHÔNE

April
LOIRE VALLEY

May
CÔTE DE BEAUNE

June
SPAIN

July
TUSCANY

August
SOUTH OF FRANCE

September
SOUTHERN RHÔNE

October
CÔTE DE NUITS

November
PIEDMONT

December
BORDEAUX