

## VINO DELLA CASA

### CALANDRA RECOMMENDED VALUED RED WINES BY THE GLASS

<u>BIN #</u>		<u>OVERSIZED GLASS</u>	<u>FULL BOTTLE</u>
1.	LA FAMIGLIA GENCARELLI, CABERNET, <u>ITALY</u> 750 ML "A CALANDRA FAMILY WINE" A TRIBUTE TO THE GENCARELLI FAMILY	7.25	20.99
2.	LUCIANO, ROSSO DA TAVOLA, PIEMONTE, <u>ITALY</u> 750 ML "A CALANDRA FAMILY WINE"	7.99	20.99
3.	VINO CALANDRA, NERO D'AVOLA, SICILIA, <u>ITALY</u> 750 ML "THE ORIGINAL"	7.99	23.00
4.	VINO CALANDRA, NERO D'AVOLA, SICILIA, <u>ITALY</u> * 1.5 LITRE	—	*29.99
5.	CALANDRA PINOT NOIR 750 ML "THE NEWEST RED CALANDRA FAMILY WINE" A FULL BODIED WINE	7.99	23.00
6.	CHIANTI CALANDRA, DOCG, TUSCANY, <u>ITALY</u> 750 ML "A CALANDRA FAMILY WINE"	8.25	24.00
7.	MAXIMUS 50% CABERNET 50% MERLOT BLEND	9.99	28.99
8.	BARONE CORNACCHIA MONTEPULCIANO D'ABRUZZO	9.99	28.99
9.	MELINI CHIANTI RESERVE	9.99	28.99

### CALANDRA RECOMMENDED VALUED WHITE WINES BY THE GLASS

<u>BIN #</u>		<u>OVERSIZED GLASS</u>	<u>FULL BOTTLE</u>
10.	LUCIANA, BIANCA DA TAVOLA, PIEMONTE, <u>ITALY</u> 750 ML	7.25	20.99
11.	VINO CALANDRA, INZOLA, SICILIA, <u>ITALY</u> 750 ML "THE ORIGINAL"	7.99	23.00
12.	VINO CALANDRA, INZOLA, SICILIA, <u>ITALY</u> *1.5 LITRE	—	*29.99
13.	NONNA CALANDRA PINOT GRIGIO 750 ML "THE NEWEST CALANDRA FAMILY WINE" A DRY LIGHT FRESH WINE	7.99	23.00
14.	CALANDRA GRILLO CHARDONNAY 750 ML "NEW CALANDRA FAMILY WINE" A CRISP FRUITY WHITE WINE	7.99	23.00
15.	ST. MICHELLE REISLING	9.99	23.00
16.	BERINGER, WHITE ZINFANDEL, <u>CALIFORNIA</u> 750 ML	8.25	24.00
17.	MAXIMUS 50% CHARDONNAY 50% FIANO BLEND	9.99	28.99
18.	SANTA TERESA, GAVI DI GAVI, PIEMONTE, <u>ITALY</u> 750 ML "A CALANDRA FAMILY WINE" "OUR CHARDONNAY"	8.99	31.99

*You are welcome to bring your own bottle of wine. There will be a \$10.00 corkage fee per bottle.*

*Visit us at: [www.calandrasbakery.com](http://www.calandrasbakery.com)*

**On Tuesday night, ONLY bottles of Calandra Family wines are half price**

## **A FLIGHT OF CALANDRA WINES**

**A TASTING OF ANY 3 CALANDRA FAMILY WINES**  
**ALL 1/2 POURS - \$13.99 A FLIGHT TASTING "3" WINES**

VINO CALANDRA, LA FAMIGLIA GENCARELLI, CHIANTI CALANDRA,  
PINOT NOIR, CHARDONNAY, PINOT GRIGIO, SANTA TERESA, LUCIANO ROSSO, LUCIANA BIANCA

### **PREMIUM WHITE WINES**

<u>BIN #</u>		<u>FULL BOTTLE</u>
19.	CASTELLO BANFI CHARDONNAY-PINOT GRIGIO TOSCANA, LE RIME, TUSCANY, <u>ITALY</u>	25.00
20.	AZZOLINO, TRA NUI, CATARATTO & SAUVIGNON BLANC, SICILY, <u>ITALY</u>	26.00
21.	SANTA MARGHERITA, PINOT GRIGIO, <u>ITALY</u>	51.00

### **PREMIUM RED WINES**

<u>BIN #</u>		<u>750 ML</u> <u>FULL BOTTLE</u>
22.	LA LINDA MALBEC, <u>ARGENTINA</u> AN INTENSE PURPLE COLOUR RED WINE WITH DISTINCT AROMAS OF CHERRIES AND SPICES	28.99
23.	MARAIA BARBERA DEL MONFERRATO, PIEDMONT <u>ITALY</u> A DARK SUCCULENT RED EXUDING BLACK CHERRY, BLACKBERRY AND VIOLET AROMAS AND FLAVORS	28.99
24.	ANTINORI SANTA CRISTINA SANGIOVESE TOSCANA, <u>ITALY</u> "A SUPER TUSCAN"	29.00
25.	BERINGER MERLOT, NAPA, <u>CALIFORNIA</u>	29.00
26.	ROSINA, MONTEPULCIANO D'ABRUZZO, DOCG, <u>ITALY</u> "A CALANDRA FAMILY WINE" AGED IN SMALL OAK BARRELS	32.00
27.	DORINA, LANGHE, DOCG, PIEMONTE, <u>ITALY</u> A BLEND BY THE CALANDRA'S "A MUST TRY" "AGED IN SMALL OAK BARRELS"	32.00
28.	ROBERT MONDAVI PRIVATE SELECTION PINOT NOIR CENTRAL COAST, <u>CALIFORNIA</u>	35.00
29.	DECOY CABERNET SAUVIGNON, SONOMA COUNTY, <u>CALIFORNIA</u> SOFT TONED FRUIT FLAVORS DOMINATE THE PLUSH AND INVITING PALATE WITH ENGAGING SPICE COMPLEXITY	46.00
30.	SIMI CABERNET SAUVIGNON, ALEXANDER VALLEY, <u>CALIFORNIA</u> FLAVORS OF PLUMS, BERRIES AND OAK	48.00.
31.	RUFFINO, TAN LABEL, RISERVA DUCALE, CHIANTI CLASSICO, <u>ITALY</u>	49.99
32.	CAMPACCIO TERRABIANCA, TOSCANA, <u>ITALY</u> HIGHLY RECOMMENDED	63.00

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***E-mail us your Comments & Suggestions to: calabake@aol.com***

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## CHAMPAGNE & SPARKLING WINES

<u>BIN #</u>	<u>750 ML</u>
33. <i>Il DOLCE MOSCATO, CANTINE VOLPI, PIEMONTE, ITALY</i>  <i>"FRIZZANTE" WHITE DESSERT WINE</i>	<u>GLASS</u>  11.00  <u>FULL BOTTLE</u>  33.00
34. <i>MARTINI &amp; ROSSI, ASTI SPUMANTE, ITALY "FRUITY"</i>	<u>SPLIT</u>  11.00  33.00
35. <i>MOLETTA PROSECCO, SEMI DRY SPARKLING WINE, ITALY</i>	11.00  33.00
36. <i>KORBEL, A DRY SPARKLING WINE</i>  <i>BELLINI / MIMOSA</i>	11.00  11.00
<i>Pitcher</i>	25.00

## BIRRA HAND CRAFTED BEERS

	<u>BOTTLE</u>
<i>PERONI "ROMA" Nastro Azzurro, Internationally Renowned Pale Ale</i>	11.50

## POPULAR ITALIAN CORDIALS

	<u>PER GLASS</u>
<i>LIMONCELLO - "Our House Specialty" A Chilled Sweet Lemon Flavored Cordial from the Southern Coast of Italy, Straight Up or on the Rocks "Highly Recommended"</i>	\$11.00
<i>NOCELLO - Walnut Flavored Liqueur from the Hills of Nocello, Italy "Highly Recommended"</i>	\$11.00
<i>AMARETTO DI SARONNO - A Sweet Mixture of Almonds, Hazelnuts and Walnuts</i>	\$11.00
<i>FRANGELICO - Hazelnut Flavored Liqueur</i>	\$11.00
<i>SAMBUCA ROMANA, WHITE - Licorice Flavored After Dinner Cordial</i>	\$11.00
<i>SAMBUCA ROMANA, BLACK - Similar Flavor to White but Darker and Richer</i>	\$11.00
<i>MARIE BRIZARD ANISETTE - Premier Licorice Flavored Cordial</i>	\$11.00
<i>GRAPPA - A Traditional Italian Drink made from the Pomace (Pressed Skins and Seeds of Grapes) after Winemaking.</i>	\$11.00

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