

WINES BY THE GLASS

HOUSE WINES

| | Glass | Bottle |
|------------------------|-------|--------|
| Prosecco | \$12 | \$48 |
| Moscato d’ Asti | \$13 | \$51 |
| Pinot Grigio | \$12 | \$48 |
| Chardonnay | \$13 | \$51 |
| Rosato | \$12 | \$45 |
| Pinot Noir | \$12 | \$48 |
| Cabernet | \$13 | \$51 |
| Barbera d’ Alba | \$13 | \$52 |
| Chianti | \$12 | \$48 |
| Rosso Di Montepulciano | \$13 | \$53 |
| Merlot | \$13 | \$51 |
| Baby Amarone | \$13 | \$52 |
| Super Tuscan | \$12 | \$49 |
| Barolo | \$18 | \$73 |

BOTTLED BEER

| | |
|-----------------|--------|
| Menabrea Bionda | \$7.50 |
| Moretti La Rosa | \$7.50 |
| Stella | \$7.50 |
| Peroni | \$7.50 |
| Yuengling | \$6.50 |
| Heineken | \$7.50 |
| Budweiser | \$6.50 |
| O'Doul's - N/A | \$6.50 |
| Goose Isle IPA | \$7.50 |
| Bud Lite | \$6.50 |
| Miller Lite | \$6.50 |

ITALIAN SPARKLING & CHAMPAGNE

CHAMPAGNE

The most famous sparkling wine of all is champagne, the archetypal sparkling wine made in northeast France.

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|--|------|-------|
| 495. G.H. Mumm (Cordon Rouge Brut) | NV | \$92 |
| 103. Moet et Chandon, (Brut Imperial) | NV | \$116 |
| 108. Moet et Chandon, (Cuvee Dom Perignon) | 2008 | \$226 |

ITALIAN SPARKLING WINE

These wines are made using the same basic method as Champagne, much of it from the same grape varieties, Piont Noir and Chardonnay.

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|---|------|------|
| 177. Clara C (Fiori di Prosecco Feminine Brut DOC) | NV | \$48 |
| 752. Clara C (Cantinae-Fiori di Prosecco Feminine Organic | NV | \$68 |
| 102. Marchesi Di Barolo, (Moscato d’Asti Zangara) “Piedmonte” | 2016 | \$51 |
| 101. Ferrari, (Brut Metodo Classoco) “Trentino” | NV | \$58 |



WHITE WINE SELECTIONS

PINOT GRIGIO

A very popular, light-bodied, crisp white wine that matches well with any seafood entrée.

| | | |
|---|------|------|
| 664. Cantina Andriano, Alto Adige DOC | 2018 | \$48 |
| 762. Villa Russiz, “Collio Goriziano” DOC | 2018 | \$55 |
| 624. Tramin, “Unterebner” Alto Adige DOC | 2017 | \$71 |

CHARDONNAY

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| A dry wine that has fruity aromas and flavors. Not “oaky” like American version. | | |
| 172. Tramin, Alto Adige | 2018 | \$51 |
| 581. Antinori, “Bramito del Cervo” Umbria | 2018 | \$58 |
| 169. Terlano, Alto Adige DOC | 2018 | \$63 |

SOAVE CLASSICO

| | | |
|--|------|------|
| <i>Region: Veneto</i> ~ A dry, crisp, fruity white wine that’s naturally refreshing. | | |
| 509. Gini Classico, DOC | 2017 | \$55 |

LACRYMA CHRISTI

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|---|------|------|
| <i>Region: Campania</i> ~ Aromas of pear and other tree fruits complement undertones of white peach and licorice. On the palate, strident minerality and good body make this a well-structured, food-friendly wine. | | |
| 621. Mastroberardino, “Del Vesuvio” Campania DOC | 2018 | \$56 |

GRECO DI TUFO

| | | |
|---|------|------|
| <i>Region: Campania</i> ~ Known for their aromatic notes of lemons, pears and toasted almonds and a lingering mineral finish. | | |
| 622. Mastroberardino, “Nova Serra” DOCG | 2017 | \$65 |

GAVI

| | | |
|---|------|------|
| <i>Region: Piedmont</i> ~ The most interesting expression of the Cortese grape grown in Piedmont. Gavi is fruity and aromatic, occasionally filled with mineral notes and a tangy, citrus finish. | | |
| 446. Castello Banfi, “Principessa Gaviana” DOCG | 2018 | \$46 |
| 375. Marchesi Di Barolo, “Le Luna” | 2018 | \$57 |

VERNACCIA DI SAN GIMGNANO

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|--|------|------|
| <i>Region: Veneto</i> ~ A dry, crisp, fruity white wine that’s naturally refreshing. | | |
| 439. San Quirico DOCG | 2018 | \$46 |

SAUVIGNON BLANC

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|---|------|------|
| <i>Region: Alto Adige</i> ~ It’s grapes grow throughout the Northeast where it makes herbal, intensely flavorful; some growers are cultivating it in less traditional areas such as Piedmont and Tuscany. | | |
| 170. Cantina Andriano, “Floreado” DOC | 2018 | \$60 |

ARNEIS

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| <i>Region: Roero/Piedmont</i> ~ Crisp and flora varietal. Made from the Arneis tends to be dry and full bodied with notes of pears and apricots. Accented with a natural sparkle. | | |
| 635. Cecu d’la Biunda “Monchiero Carbone” DOCG | 2017 | \$59 |

SUPERIOR WHITE BLEND SELECTIONS

| | | |
|--|------|-------|
| 435. Terlano, “Terlaner Classico” Alto Adige DOC | 2017 | \$61 |
| 453. Terlano, “Nova Domus Riserva”Alto Adige DOC | 2016 | \$91 |
| 496. Aricola Querciabella “Batar IGT” Toscana | 2016 | \$149 |



RED WINE SELECTIONS

MERLOT

Region: Umbria ~ Deep ruby red in color, sensual aromas of blackberry and purple fruits complement undertones of tobacco and vanilla.

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|---------------------------|------|-------|
| 159. Falesco “Tellus” | 2014 | \$51 |
| 746. Cotarella “Montiano” | 2015 | \$144 |

CABERNET SAUVIGNON

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| Probably the most famous red wine grape variety on earth. These wines always seem to demonstrate a handful of common character traits: deep color, good tannin structure, moderate acidity and aromas of black currant, tomato leaf, dark spices and cedar wood. | | |
| 501. Di Majo Rorante, IGT “Molise” | 2017 | \$51 |

VALPOLICELLA

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|--|------|------|
| <i>Region: Veneto</i> ~ Bright, tangy, fruity red with aromas of blueberries and banana, and the distinctive 'sour cherry' notes. A refreshing red medium-bodied wine. | | |
| 436. Allegrini, DOC | 2018 | \$53 |
| 376. Remo Farina, “Ripasso Classico Superiore” DOC | 2017 | \$60 |
| 761. Speri, “Ripasso Classico Superiore” DOC | 2017 | \$72 |

CHIANTI

Region: Toscana ~ Chianti is a very dry wine often having an aroma of cherries and sometimes violets. Filomena has been adding some exciting new Chianti’s to our wine cellars.

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| 363. Banfi Castello, “Superiore” DOC | 2017 | \$48 |
| 634. Felsina, “Classico” DOCG | 2017 | \$89 |
| 666. Felsina, “Rancia Riserva” DOCG | 2015 | \$122 |

PINOT NOIR

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|---|------|------|
| When young, wines made from Pinot Noir tend to have red fruit aromas of cherries, raspberries and strawberries. As the wines age, the potential to develop vegetal and “barnyard” aromas that can contribute to the complexity of the wine. | | |
| 362. Tolloy, “Noir” Alto Adige | 2016 | \$48 |
| 754. Monastero, “La Pineta” - Toscana | 2018 | \$96 |
| 769. Cantina Terlano | 2018 | \$75 |

MONTEPULCIANO D’ABRUZZO

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| <i>Region: Abruzzo</i> ~ One of the great, long lived areas where red wines of Italy come from. Typically dry and with soft tannins the Montelpulciano d’Abruzzo by Italian wine laws can blend up to 15% with Sangiovese. | | |
| 488. Cerulli Spinozzi, “Torre Migliori” DOCG | 2013 | \$53 |
| 747. Umani Ronchio, “Jorio” DOC | 2016 | \$60 |

DOLCETTO D’ALBA

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|---|------|------|
| <i>Region: Piedmont</i> ~ Noted for its juicy fruit character, low levels of acidity and mild tannins. Aromas of lavender and violets with a hint of almonds. Black cherry fruit flavors encased in sweet spices and a slightly bitter almond finish. | | |
| 481. Giuseppe Cortese, DOC | 2018 | \$53 |

BARBERA D’ALBA

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|---|------|------|
| <i>Region: Piedmont</i> ~ These wines come from a grape variety from the Piedmont which produces intense red wine with deep color, low tannins and high acid. | | |
| 679. Cantina Terre Del Barolo, DOC | 2016 | \$52 |
| 671. Ca’Viola “Bricchet” DOC | 2017 | \$64 |
| 475. Castello Di Neive, “Superiore” DOC | 2018 | \$68 |



Filomena Named
“100 Best Restaurants for
Wine Lovers in America”
Forbes

RED WINE SELECTIONS

ROSSO DI MONTALCINO

Region: Toscana ~ This wine is considered a “*Baby Brunello*” because it is also made from a superior clone of the Sangiovese grape. However, unlike Brunello, which must be aged for 4 years, Rosso can be released after aging only 1 year where as it’s big brother “Brunello di Montalcino” is aged a minimum of 4 years.

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|--------------------------|------|------|
| 450. Castello Banfi, DOC | 2017 | \$64 |
| 677. Argiano DOC | 2017 | \$74 |

BARBARESCO

Region: Piedmont ~ This powerful red wine based on the Nebbiolo grape is grown around the village of Barbaresco in the Piedmont region in northwest Italy. The main difference in Barolo and Barbaresco is in the soils. The soil in Barbaresco is richer in nutrients and, because of this, the vines don’t produce as much tannin as found in the wines of Barolo.

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| 346. Castello Di Neive DOCG | 2016 | \$103 |
| 372. Gaja Sito Moresco DOCG | 2016 | \$165 |

AMARONE DELLA VALPOLICELLA

Region: Veneto ~ Its grapes are selected from superior whole bunches which are dried or raisined in special drying lodges or chambers. Amarone, amply structured and long on the palate is a rich dry wine that ranks among Italy’s most authoritative red wines.

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| 139. Luigi Righetti, “Classico” DOCG | 2014 | \$100 |
| 134. Sartori Di Verona, “Corte Bra Classico” DOCG | 2015 | \$112 |
| 492. Sergio Zenato, “Classico” DOCG | 2015 | \$137 |
| 760. Speri, “Classico” DOCG | 2015 | \$175 |
| 493. Sergio Zenato, “Riserva” DOCG | 2012 | \$230 |

BAROLO

Barolo is a red wine produced in the Piedmont region of Italy. The wines are made from Nebbiolo, a small, thin skinned red grape varietal generally high in acid and tannins. Nebbiolo is one of the first varietals to undergo budbreak and last to be picked, with harvest generally taking place in late October. Barolo wines must be solely composed of Nebbiolo, no exceptions. The wines are rich and full-bodied, with a strong presence of acidity and tannins. Barolos are often compared to the great Pinot Noirs of Burgundy, due to their light brick-garnet pigments and bright acidity. Rose flower, tar, and dried herbs are aromas frequently associated with Barolo wines. According to DOCG regulations, the wines must be aged for at least two years in oak and one year in bottle, with five years of age (three in oak) required for Riserva labeling.

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|---|------|-------|
| 583. Fontanafredda, “Serralunga D’Alba” DOCG | 2014 | \$130 |
| 489. Pio Cesare, DOCG | 2015 | \$163 |
| 693. Coppo, DOCG | 2012 | \$166 |
| 374. Marchesi di Barolo, “Cannubi” DOCG | 2012 | \$183 |
| 691. Conterno Fantino, “Ginestra Vigna Del Gris” DOCG | 2013 | \$212 |
| 690. Casa E Di Mirafiore, “Riserva” DOCG | 2005 | \$282 |

SOUTHERN ITALIAN WINES

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| 623.Mastroberdino, “Taurasi Radici Riserva” DOCG | | |
| <i>Region: CAMPANIA</i> | 2012 | \$202 |

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| 485. Tasca D’Almerita, “Regaleali Rosso Del Conte” | | |
| <i>Region: SICILIA</i> | 2014 | \$175 |

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|--------------------------------|------|-------|
| 602. Argiolas Rosso, “Turriga” | | |
| <i>Region: SARDINIA</i> | 2014 | \$140 |

BRUNELLO DI MONTALCINO

FILOMENA IS PROUD TO OFFER SOME OF ITALY’S FINEST BRUNELLO

Region: Toscana ~ Situated just below the area of Chianti lies the Brunello di Montalcino Wine Region. Based on the Brunello clone of Sangiovese, some of the most collectible and popular wines in all of Italy are produced in Montalcino. With one of the warmest and driest climates in Tuscany, grapes from Montalcino yield wines of intense color and body with bright acidity and strong age worthy tannins.

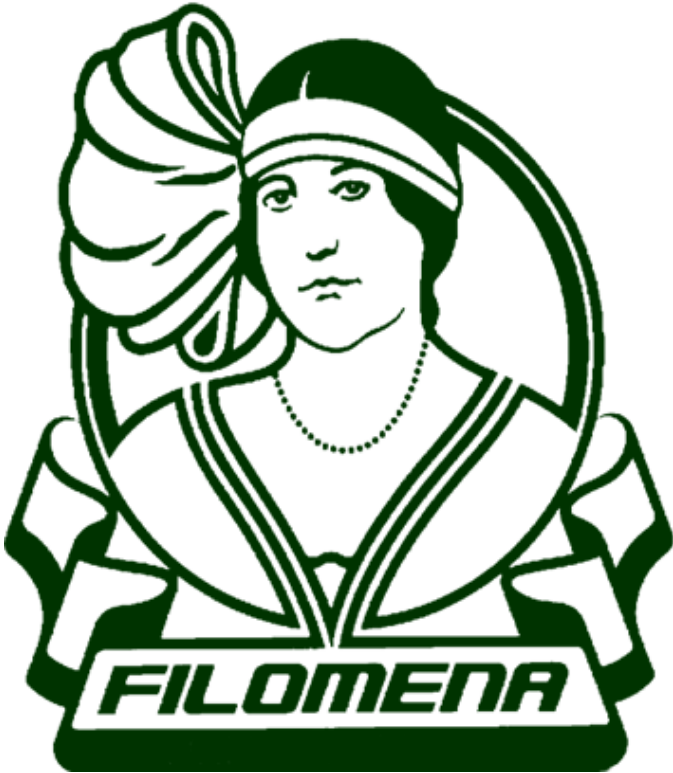
| | | |
|---------------------------------------|------|-------|
| 441. Donatella Cinelli Colobini, DOCG | 2014 | \$130 |
| 434. Col d’Orcia, DOCG | 2014 | \$154 |
| 697. Podere, “Brizo” DOCG | 2013 | \$160 |
| 668. Altesino, DOCG | 2014 | \$165 |
| 448. San Polo, DOCG | 2014 | \$202 |
| 669. Eredi Fuligni, DOCG | 2012 | \$226 |
| 663. Biondi-Santi, “Annata” DOCG | 2012 | \$330 |

FILOMENA'S CAPTAIN LIST

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|----------------------------|------|-------|
| 133. Tenuta Dell’Ornellaia | 2016 | \$305 |
| 133. Tenuta Dell’Ornellaia | 2012 | \$450 |

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|---------------------------------------|------|-------|
| 587. Poggio Alle Gazze Dell’Ornellaia | 2016 | \$145 |
| 586. Le Serre Nuove Dell’Ornellaia | 2017 | \$165 |
| 607. Castello Di Querceto, “Cignale” | 2013 | \$197 |
| 344. Antinori, “Tignanello” | 2016 | \$265 |
| 650. Luce della Vite | 2015 | \$275 |
| 719. Luce della Vite | 2014 | \$450 |
| 137. Tenuta San Guido, “Sassicaia” | 2016 | \$399 |

| | | |
|--------------------------------------|------|---------|
| 592. Gaja, “Langhe Sori San Lorenzo” | 2011 | \$795 |
| 755. Masseto | 2016 | \$1,195 |
| 757. Massentino | 2017 | \$695 |
| 657. Argiolas Rosso,”Turriga” | 1999 | \$505 |
| 655. Argiolas Rosso,”Turriga” | 2005 | \$385 |
| 656. Argiolas Rosso,”Turriga” | 2008 | \$395 |
| 658. Argiolas Rosso,”Turriga” | 2009 | \$385 |



WINE LIST