## Panini · Panini

## **EURO-BISTRO**

Wine List

White Wines	GLASS / BOTTLE	
Altavista Torrontes – Argentina	\$5.50	\$20.00
Lighter-bodies, clean & crisp with citrus flavors; lighter dishes are best.		
Geyser Peak Chardonnay – Sonoma	\$7.00	\$25.00
Medium-dry with pleasant, tropical & citrus flavors; great with lighter fare.		
Geyser Peak Sauvignon Blanc – Cal.	\$6.00	\$22.00
Light-bodied, grape-fruity, not very dry; works well with spicier dishes.		
Barnard-Griffin Riesling – Washington	\$6.00	\$22.00
Luscious apricot and pear flavors with a pleasantly off-sweet finish.		
Ruffino Orvieto – Umbria, Italy	\$5.50	\$20.00
Fresh, fragrant flavors of green apples and citrus; works well with spicy food.		
Umberto Moscato D'Asti – Piedmont, Italy	\$6.50	\$24.00
Flightly "spritzy" with clean, sweet peach flavors; pairs nicely with many dishes.		
Sparkling		
Roederer Estate Brut – Anderson Valley, CA		\$38.00
Full-flavored and pleasant toastiness with some nuttiness.		
Mascio Prosecco – Italy	\$6.00	\$21.00
A pleasant and lightly sparkling wine.		
Codornu Brut – Spain	Split btl \$5.50	
A crisp, slightly dry & fruity bubbly.		
RED WINES		
Hess Cabernet Sauvignon – Cal.	\$8.50	\$32.00
Full-bodied, dry with ripe black cherry flavors.		
Ruffino "Aziano" Chianti – Tuscany, Italy	<b>\$7.50</b>	\$28.00
Medium-bodied, slightly dry with warm, red fruit flavors.		
Zonin Montepulciano – Abruzzi, Italy	\$6.50	\$24.00
Full-bodied and dry with warm flavors of black fruits		
Lo Duca Lambrusco Reggiano – Italy	\$6.50	\$24.00
Slight Effervescence and a "kiss" of sweetness		
Angeline Pinot Noir - California	\$7.50	\$28.00
Ripe & wild flavors of red cherry & red currants, medium-dry.	<b></b>	<b>#20.00</b>
Ravenswood "VB" Zinfandel – California	\$7.50	\$28.00
Spicy blackberry and cassis flavors with some black pepper, but juicy and medium-bodied	<b>₼= = 0</b>	<b>\$30.00</b>
Rosenblum Syrah – California	\$7.50	\$28.00
Ripe, full-flavored and ripe flavors of black fruits.		