

MENÚ

PIZZA LOVERS

PIZZA LOVERS



LA NOSTRA CUCINA

LA NOSTRA CUCINA !! UNA CUCINA CHE SA' DI MARE, DI TERRA E DI MONTI. IL TUTTO BASATO SU MATERIE PRIME DI ECCEZIONALE QUALITA' CHE DANNO VITA, A SECONDO DELLE CIRCOSTANZE, A UNA CUCINA SEMPLICE O STRUTTURATA, DI STRADA OPPURE RAFFINATA, NOBILE O POPOLANA

OUR KITCHEN

OUR KITCHEN! A KITCHEN THAT PROVIDES THE TASTE OF SEA, LAND, AND MOUNTAIN. BASED ON EXCEPTIONAL FIRST QUALITY INGREDIENTS THAT, DEPENDING ON THE CIRCUMSTANCES, GIVE LIFE TO EITHER A SIMPLE OR ELABORATE KITCHEN, FROM THE STREETS OR REFINED, NOBLE OR FROM THE TOWN.

TOTI GRANATA

PIZZA LOVERS

ANTIPASTI STARTERS

GARLIC ROLL

MADE WITH GROUND STONE FLOUR

6 X 5
12 X 9

BRUSCHETTA CLASSICA

3 SLICES OF OUR HOMEMADE BREAD WITH OREGANO, GARLIC OIL, BASIL WITH DICED TOMATOES, SHAVED PARMIGIANO & ARUGULA

8.90

MOZZARELLA DI BUFALA CAPRESE

FRESH TOMATO SLICES, BUFFALO MOZZARELLA, BASIL & EVO

11.50

PARMIGIANA

EGGPLANT, WITH ITALIAN TOMATO SAUCE, MOZZARELLA & PARMESAN CHEESE

11.90

POLPETTINE MEATBALL

BEEF & VEAL MEATBALLS WITH SAN MARZANO TOMATO SAUCE, TOMATOES, MOZZARELLA & PARMESAN CHEESE

12.90

MOZZARELLA E CRUDO

BUFFALO MOZZARELLA, ARUGULA, FRESH TOMATOES & PROSCIUTTO DI PARMA

13.99

BURRATA E CRUDO

FRESH BURRATA, ARUGULA, GRAPE TOMATOES & IMPORTED PROSCIUTTO DI PARMA

15.99

IMPORTED BURRATA

CREAMY CENTERED MOZZARELLA, SERVED WITH ARUGULA, KALAMATA OLIVES & CHERRY TOMATOES

12.00

CARPACCIO DI BRESAOLA

DRIED CURED FILET MIGNON, ARUGULA, MUSHROOMS, SHAVED PARMIGIANO REGGIANO, FRESH LEMON, EVO & SERVED WITH FOCACCIA

15.00

POLPETTE DI MELENZANE

EGGPLANT MEATBALLS SERVED WITH SAN MARZANO TOMATO SAUCE PARMESAN AND TOASTED BREAD
MOZZARELLA FIOR DI LATTE

15.00

TAGLIERE

PROSCIUTTO DI PARMA, SPECK, COPPA, SPICY SAMALE CALABRESE, BUFFALO MOZZARELLA, OLIVES & FOCACCIA

19.90

CONSUMER ADVISORY: CONSUMING RAW UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF BLOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

PIZZA LOVERS

INSALATA SALADS

GREEK SALAD

9.90

FETA CHEESE, HEIR LOOM TOMATOES, RED ONION, OLIVES, BASIL & VINAIGRETTE DRESSING

LOVERS SALAD

11.50

STRAWBERRIES, SPRING MIX, PISTACHIO GRAIN & PARMESAN FLAKES

PEAR & WALLNUTS

11.50

SPRING MIX, GORGONZOLA CHEESE, PEARS, WALNUTS & ITALIAN DRESSING

CAESAR

7.50

ROMAINE LETTUCE, ITALIAN PARMESAN CHEESE, CROUTONS & CAESAR DRESSING

TUNA SALAD

12.50

IMPORTED TUNA, FINELY DICED FRESH TOMATOES, ONIONS, CAPERS, AND EVO

CARCIOFI

12.50

ARTICHOKES, PINE NUTS, PARMIGIANO CHEESE, LEMON FLAKES & VINAIGRETTE

ADD CHICKEN OR TUNA 3.25

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PIZZA LOVERS

LE NOSTRE PASTE OUR PASTA

POMODORO 12.50

SAN MARZANO TOMATO SAUCE, PARMESAN & BASIL

RIGATONI AL PESTO GENOVESE 12.50

PINE NUTS, ORGANIC BASIL, PARMESAN & EVO

FETTUCINE ALFREDO 12.50

HEAVY CREAM & PARMESAN

SPAGHETTI MEATBALL (HOMEMADE) 15.00

SAN MARZANO TOMATO PULP SAUCE, BEEF AND VEAL MEATBALLS & SHAVED PARMIGIANO

RAGU A LA BOLOGNESE 15.00

SAN MARZANO TOMATO PULP SAUCE, GROUND BEEF & PARMESAN CHEESE

PORCINI CON CREMA TARTUFATA 19.00

HEAVY CREAM, PORCINI MUSHROOMS, PARMESAN & CREAM TRUFFLE

CHOOSE: FETTUCINE, SPAGHETTI, RIGATONI, PACCHERI

TRUFFLE CREAM 16.90

HEAVY CREAM, PARMESAN & TRUFFLE CREAM

OUR SUGGESTIONS

PACCHERI ALLA SICILIANA 18.90

RAISINS, PINE NUTS, SEMI SUNDIRED TOMATOES, CAPERS AND SLIGHTLY FLAVOR OF ANCHOVIES

SPAGHETTI ALLA PUTTANESCA 15.90

SAN MARZANO TOMATO PULP SAUCE, KALAMATA OLIVES, CAPERS, RED HOT PEPPERS, ANCHOVIES & EVO

RIGATONI ALLA AMATRICIANA CON BURRATA 22.90

SAN MARZANO TOMATO PULP SAUCE, PANCETTA, PECORINO ROMANO, RED PEPPER & BURRATA CHEESE

RIGATONI ALL' ARRABIATA 14.90

SAN MARZANO TOMATO PULP, PECORINO ROMANO, FRESH GARLIC, CHILI PEPPER & PARSLEY

RIGATONI ALLA NDUJA 18.00

CHERRY TOMATOES, RED ONIONS, NDUJA SAUCE, PECORINO ROMANO & EVO

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RAVIOLI

OSSOBUCO 17.90

STUFFED WITH OSSOBUCO MEAT, PARMESAN CHEESE, BUTTER & SAFFRON

ZUCCA E AMARETTO 17.90

STUFFED WITH PUMPKIN, AMARETTO, PARMESAN CHEESE, BUTTER & SAGE

LOBSTER 23.00

STUFFED WITH LOBSTER, SERVED WITH GRAPE TOMATO, SHRIMP, & PARSLEY

LASAGNA DELLA NONNA

CLASSIC LASAGNA 15.90

SAN MARZANO TOMATO PULP, MOZZARELLA, MEAT SAUCE, BECHAMEL SAUCE & GRANA PADANO CHEESE

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PIZZA LOVERS

GNOCCHI

GNOCCHI AL PESTO GENOVESE

13.50

BASIL, GARLIC, PINE NUTS, EXTRA VIRGIN
OLIVE OIL & PARMESAN CHEESE

GNOCCHI ALLA SORRENTINA

13.50

SAN MARZANO TOMATO SAUCE, BASIL,
MOZZARELLA & PARMESAN CHEESE

GNOCCHI QUATTRO FORMAGGI

15.90

FOUR CHEESE SAUCE MADE WITH
GORGONZOLA, PARMESANO GRANA PADANO,
MOZZARELLA & PROVOLONE

GNOCCHI STUFFED WITH TRUFFLES

16.90

SERVED WITH PARMESAN CHEESE, SAGE &
BUTTER

GNOCCHI ZUCCA E PANCETTA

17.90

CREAM OF PUMPKIN, PECORINO ROMANO, AND
CRISPY PANCETTA

GNOCCHI AL PESTO DI MANDORLE

17.90

ALMOND PESTO, PECORINO ROMANO, SAGE,
ALMONDS & EVO

GNOCCHI AL PESTO DI PISTACCHIO

17.90

PISTACHIO PESTO, PISTACHIOS, PARMESAN
CHEESE, BASIL, & EVO

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LE NOSTRE PIZZE

LE NOSTRE PIZZE !! "IL TEMPO E' L'ELEMENTO CHE CARATTERIZZA LE NOSTRE PIZZE" . IMPIEGHIAMO
CONSTANTEMENTE TEMPO PER LASCIARE LIEVITARE I NOSTRI IMPASTI CHE MATURANO PER ALMENO 48 ORE,
GENERANDO UNA COMBINAZIONE SPECIALE CHE CI PERMETTE DI OTTENERE UNA PIZZA PIU' LEGGERA, PIU'
DIGERIBILE, E DI PIU' GRADEVOLE PROFUMO

OUR PIZZA

TIME IS THE ELEMENT THAT CHARACTERIZES OUR PIZZAS. WE GIVE TIME FOR OUR DOUGH TO RISE AND MATURE FOR AT
LEAST 48 HOURS, GENERATING THE PERFECT COMBINATION THAT ALLOWS US TO CREATE A MUCH LIGHTER,
MUCH MORE DIGESTIBLE PIZZA AND WITH A MORE DELIGHTFUL AROMA.

TOTI GRANATA

PIZZA LOVERS

TRADITIONAL ITALIAN PIZZA

WHITE BASED PIZZA: 

MAKE ANY PIZZA GLUTEN FREE FOR 2.50

MARGHERITA ITALIAN

10.95

SAN MARZANO TOMATO SAUCE, MOZZARELLA & BASIL

PEPPERONI

11.95

SAN MARZANO TOMATO SAUCE, MOZZARELLA & PEPPERONI

MUSHROOMS

11.95

SAN MARZANO TOMATO SAUCE, MOZZARELLA & FRESH MUSHROOMS

VEGAN

11.95

SAN MARZANO TOMATO SAUCE, CHERRY TOMATOES & OREGANO

HAWAIANA

12.90

SAN MARZANO TOMATO SAUCE, MOZZARELLA, PINEAPPLE & ITALIAN HAM

AMALFI

13.45

SAN MARZANO TOMATO SAUCE, MOZZARELLA & BUFFALO MOZZARELLA

RIO

13.50

SAN MARZANO TOMATO SAUCE, MOZZARELLA, ONION & PANCETTA

VESUVIO

13.90

SAN MARZANO TOMATO SAUCE, MOZZARELLA, BUFFALO MOZZARELLA & ANCHOVIES

CAPRICCIOSA

13.90

SAN MARZANO TOMATO SAUCE, MOZZARELLA, EGG, HAM & FRESH MUSHROOMS

TONNATA

13.90

SAN MARZANO TOMATO SAUCE, MOZZARELLA, RED ONIONS & TUNA

TARANTINA

13.90

SAN MARZANO TOMATO SAUCE, MOZZARELLA, SAUSAGE & KALAMATA OLIVES

QUATTRO FORMAGGI

13.90

ITALIAN TOMATO SAUCE, MOZZARELLA, GORGONZOLA CHEESE, PROVOLONE & ITALIAN PARMESAN

DIAVOLA

13.90

SAN MARZANO TOMATO SAUCE, MOZZARELLA, SPICY SALAME CALABRESE & RED PEPPER

SPIROS

14.25

SAN MARZANO TOMATO SAUCE, MOZZARELLA, BUFFALO MOZZARELLA & PORCINI MUSHROOMS

NORMA

14.90

SAN MARZANO TOMATO SAUCE, FRESH FIOR DI LATTE MOZZARELLA, EGGPLANT & PARMESAN CHEESE

PARMA

14.90

SAN MARZANO TOMATO SAUCE, FRESH FIOR DI LATTE MOZZARELLA & PROSCIUTTO DI PARMA

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▷ **RUCULA** 15.90
MOZZARELLA, ARUGULA, FRESH TOMATOES,
PROSCIUTTO DI PARMA & ITALIAN PARMESAN

MEDITERRANEA 15.90
SAN MARZANO TOMATO SAUCE, BUFFALO
MOZZARELLA, OLIVES, CAPERS, ANCHOVIES,
OREGANO & CHERRY TOMATOES

PIZZA WITH SOUL

NICOLE 14.90
ITALIAN TOMATOES SAUCE, BUFFALO
MOZZARELLA, FRESH TOMATOES &
ITALIAN PARMESAN

▷ **PAOLINA** 14.90
MOZZARELLA, GORGONZOLA, WALNUTS & SPECK

▷ **VEGGIE LOVERS** 15.30
FRESH TOMATOES, MOZZARELLA, GRILLED
PEPPERS, GRILLED EGGPLANTS, MUSHROOMS &
PARMESAN FLAKES

▷ **PERA E GORGONZOLA** 15.90
MOZZARELLA, PEAR, GORGONZOLA,
WALNUTS & BABY SWEET ONION IN
BALSAMIC VINEGAR

▷ **MARTINA** 15.90
MOZZARELLA, BUFFALO MOZZARELLA, SPICY
SALAMI CALABRESE, SPECK & TRUFFLE OIL

PORCINI 15.90
SAN MARZANO TOMATO SAUCE, MOZZARELLA, PORCINI
MUSHROOMS, PROSCIUTTO DI PARMA & SHAVED
PARMESAN

SPARTANA 15.90
SAN MARZANO TOMATO SAUCE, MOZZARELLA,
PORCINI MUSHROOMS & ITALIAN SAUSAGE

▷ **TERRA MIA** 15.90
MOZZARELLA, BUFFALO MOZZARELLA, PISTACHIO
PESTO, SEMI-SWEET TOMATO & PISTACHIO GRAIN

BELLA ITALIA 15.90
SAN MARZANO TOMATO SAUCE, MOZZARELLA, SPICY
SALAME CALABRESE, GORGONZOLA & EGGPLANT

BRIE E SPECK 15.90
SAN MARZANO TOMATO SAUCE, MOZZARELLA, SPECK, &
BRIE CHEESE

BURRATINA 16.90
SAN MARZANO TOMATO SAUCE, CHERRY TOMATOES
BURRATA AND BASIL

MEXICO 17.00
SAN MARZANO TOMATO SAUCE, MOZZARELLA,
GORGONZOLA, PANCETTA, MUSHROOMS, AND RED
PEPPER FLAKES

▷ **CINQUE TERRE** 17.90
PESTO GENOVESE, MOZZARELLA, GORGONZOLA,
PORCINI MUSHROOM AND PINE NUTS

BORMIO 17.90
SAN MARZANO TOMATO SAUCE, MOZZARELLA,
BRESAOLA, ARUGULA, GRATED LIME & PARMESAN FLAKES

▷ **NORVEGESE** 18.90
ARTICHOKE CREAM, MOZZARELLA, ARTICHOKE
HEARTS & SLICED NORWEGIAN SMOKED SALMON

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PIZZA LOVERS

TARTUFO

18.00

TRUFFLE CREAM, SPECK, BURRATA, & TRUFFLE OIL

LAS VEGAS

18.00

SAN MARZANO TOMATO SAUCE, PORCINI MUSHROOMS, SWEET PEPPER, SAUSAGE, GRAPE TOMATO, ONIONS, & RICOTTA CHEESE

▷ **MAMMA PINA**

18.00

MOZZARELLA, ARTICHOKE CREAM, BRIE CHEESE, PROSCIUTTO DI PARMA & PARMESAN

CALZONE

CALZONE ETNA

14.90

SAN MARZANO TOMATO SAUCE, MOZZARELLA, RICOTTA, SPICY CALABRESE, SALAMI & BASIL

CALZONE MADONNINA

13.90

SAN MARZANO TOMATO SAUCE, MOZZARELLA, HAM, MUSHROOMS

CALZONE PARMA

15.90

SAN MARZANO TOMATO SAUCE, MOZZARELLA, BUFFALA MOZZARELLA, E PROSCIUTTO DI PARMA, ARUGULA & SUN DRIED TOMATOES

CALZONE VEGGIE

14.90

SAN MARZANO TOMATO SAUCE, MOZZARELLA, ROASTED PEPPERS, GRILLED EGGPLANTS, SPINACH, MUSHROOMS



PIZZATIME!

20% OFF

3PM-7PM
TUESDAY AND WEDNESDAY

**DELIVERY DINE IN
TO GO CATERING**

954.314.7099

Think of us
in your next event
we do catering

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PIZZA LOVERS

PIZZA METRO

EXTRA-LARGE FAMILY PIZZA RECTANGULAR 21 X 12
MARGHERITA SAN MARZANO TOMATO SAUCE,
MOZZARELLA & BASIL **19.90**

MAKE IT YOUR OWN!

ADD ONE OR MORE INGREDIENTS FROM THE TWO
LISTS BELOW:

PIZZA TOPPINGS

EGG, ARUGULA, ARTICHOKE, BROCCOLI,
FRESH TOMATOES, CHERRY TOMATOES,
EGGPLANT, ONION, SPINACH, RED PEPPER,
KALAMATA OLIVES, MUSHROOMS, ITALIAN
BAKED HAM, PEPPERONI, SPICY SALAMI
CALABRESE, OR PARMESAN

SEMI-SWEET TOMATOES, PORCINI
MUSHROOMS, TRUFFLE OIL, PROSCIUTTO DI
PARMA, SPECK, PANCETTA, TUNA, ANCHOVIES,
SAUSAGE, RICOTTA, MORTADELLA, BUFFALO
MOZZARELLA, GORGONZOLA CHEESE,
WALNUTS, PISTACHIO PESTO

SALTIMBOCCA PANINI

CAPRESE **12.50**

FRESH TOMATOES, BUFFALO MOZZARELLA, BASIL &
BALSAMIC

MEATBALL **12.90**

BEFF & VEAL MEATBALLS WITH FRESH TOMATO,
MOZZARELLA & PARMESAN CHEESE

ORTOLANO **13.90**

BUFALA MOZZARELLA, EGGPLANT, PEPPERS &
PARMESAN FLAKES

BURRATA & CRUDO **14.90**

PROSCIUTTO DI PARMA, BURRATA, FRESH
TOMATOES & RUCULA

ALLA PIACENTINA **13.90**

COPPA, MOZZARELLA, PARMESAN FLAKES,
OREGANO, SEMI-DRIED TOMATO & BASIL

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PIZZA LOVERS

BEVERAGES

SODAS 20 OZ	2.40
COCA-COLA, DIET-COKE, SPRIKE, COKE-ZERO OR FANTA	
MINUTE MAID	2.40
APPLE & ORANGE	
SAN PELLERGRINO WATER 16.9 OZ	2.60
GREEN TEA 16.9 OZ	2.70
UNSWEETENED TEA 16.9 OZ	2.70
GUARANA	2.40
SAN PELLEGRINO	2.60
LIMONATA & ARANCIATA	
MANDARINATA	3.50
HONEST TEA	2.70
ORANGE MANGO, POMEGRANATE BLUE	
LEMONADE	3.50

COFFEE/ DECAFFEINATO

ESPRESSO	2.30
MACCHIATO	2.50
DECAF	2.60
CAPPUCCINO	3.60
AMERICANO	3.10

DESSERTS

HOME MADE TIRAMISU	7.90
NUTELLA PIZZA	11.90
PROFITEROL	6.90
ZEPPOLE PLAIN	1.20
ZEPPOLE NUTELLA	1.50
CANNOLLI SICILIANI DI RICOTTA	2.50
ICE CREAM	7.00
NUTELLA, STRAWBERRY, HAZELNUT, PISTACHIO	

BEER

BEER ANGELO PORETTI 4 PREMIUM LAGER	5.50
BEER ANGELO PORETTI BOCK ROSSA	6
BEER THERESIANER ARTISAN PREMIUM PILSNER	6.50
BEER THERESIANER PALE ALE	7
BEER THERESIANER INDIA PALE ALE	7

PIZZA LOVERS

SPARKLING, WHITES & ROSE

PROSECCO DI VALDOBBIADENE

FLORAL NOTES WITH DELICATE HINTS OF HONEY, GREEN APPLES AND CRABAPPLES
2017 QUADRI DOC, VENETO, ITALY



“COLLINE SAN GIORGIO” PINOT GRIGIO

LIGHT-BODIED, DRY AND CRISP, NOTES OF SWEET FLAVORS LIKE CITRUS, GREEN APPLE, HONEY
2017 BREGANZE DOC, VENETO, ITALY



ORGANIC SAUVIGNON BLANC

MEDIUM-BODIED, HAS SCENTS OF LIME, GREEN APPLE, PASSION FRUIT AND WHITE PEACH
2016 REDENTORE DOC, FRIULI, ITALY



CHARDONNAY

WELL STRUCTURED, REMINDS TROPICAL FRUITS LIKE PINEAPPLE AND CITRUS, AS WELL AS VANILLA, HAZELNUT
2017 BERTELETTI IGP, VENETO, ITALY



ROSES ROSES

DELICATE AND BALANCED WITH STRUCTURED ACIDITY AND A LINGERING SWEET ALMOND FINISH
2016 OTTELLA DOC, VENETO, ITALY



SANGUE DI GIUDA

SEMI-SPARKLING SWEET RED WINE
CASTEGGIO, LOMBARDIA, ITALY



PIZZA LOVERS

RED WINES

“VILLA CHIGI” CHIANTI

MEDIUM-BODIED, DRY, HAS RICH AND BALANCED FLAVORS OF CHERRIES, SPICES AND VIOLETS

2016 POGGIO BONELLI DOCG, TOSCANA, ITALY



“LA CASETTA” VALPOLICELLA RIPASSO

FULL-BODIED, RICH AND PULPY IN THE MOUTH, FLAVORFUL AND PLEASANTLY HARMONIOUS, WITH SILKY TANNINS

2016 DOMINI VENETI DOC, VENETO, ITALY



“LOSCO” SUPERTUSCAN SANGIOVESE

ELEGANT, FRUITY, CHERRY AND STRAWBERRY JAM, SPICY WITH HINTS OF BLACK PEPPER; SOFT, WITH MINERAL VEINS, BALANCED, INTENSE

2014 TENUTA DI SESTA DOCG, TOSCANA, ITALY



BRUNELLO DI MONTALCINO

AN ITALIAN LANDMARK: WELL-BODIED, VERY COMPLEX, HINTS OF BLACK FRUIT, CHERRY, STRAWBERRY, MULBERRY, PRUNE

2012 DOCG MAESTRO ANTICHI CASTELLI, TOSCANA, ITALY



PINOT NERO

MEDIUM-BODY, BRIGHT RED CHERRY, BLACKBERRY AND BROWN SPICE CHARACTER TO BE SAVORED

SAVARDO, VENETO DOC, ITALY



“JUDEKA” NERO D’AVOLA RESERVE

DEEP RUBY-RED. EXPRESSIVE NOSE INTERMIXING BLACK FRUITS, LEATHER, BLACK PEPPER AND A YOUTHFUL VEGETAL NOTE. WARM, TANNIC, STRONG BODIED

IGP TERRE SICILIANE, SICILIA, ITALY



MONTEPULCIANO D’ABRUZZO

HIGHLY AROMATIC WITH EARTHY NOTES AND BLACK BERRIES, AND HAVE INKY-PURPLE COLOR WITH A THICK, ALMOST SYRUPY MOUTHFEEL

DOP BERTELETTI, ABRUZZO, ITALY

DOC GRAN SASSO, ABRUZZO, ITALY



PIZZA LOVERS

RED WINES

SANGIOVESE DI ROMAGNA

MEDIUM BODIED, IT SHOWS HINTS OF FLOWERS, HERBS AND LEATHER, AND HAS AN ACIDIC AND TANNIC FINISH
DOP BERTELETTI, RUBICONE, EMILIA ROMAGNA, ITALY



“SALICE SALENTINO” NEGROAMARO RISERVA

THIS CHUNKY RED, SMOOTH AND PLEASANT, REMINDS DARK CHOCOLATE, DRIED HERBS AND HAS A LONG FINISH
DOC SAMPIETRANA, PUGLIA, ITALY



“LA TURNA” BARBERA D’ASTI

VERY DARK IN COLOR, IT IS ACTUALLY RATHER LIGHT IN TASTE. BARBERA HAS FLAVORS OF CHERRIES, STRAWBERRIES AND RASPBERRIES.
DOC BEL SIT, PIEMONTE, ITALY



“BASTIA SAN MICHELE” CORVINA/CABERNET BLEND

IT HAS A SOFT AND ROUND TASTE WITH TANNINS THAT BLENDS WITH THE WINE’S TEXTURE AND ITS SPICED FINISH
IGP TINAZZI, VENETO, ITALY



“CANTINIAN” MALBEC

DARK FRUIT FLAVORS, NOTABLE ACIDITY (“JUICINESS”), MODERATE TANNIN, AND A CHOCOLATEY, OAK-DRIVEN FINISH
MENDOZA, ARGENTINA



“SIGNUS” CABERNET SAUVIGNON RESERVA

CLASSIC CAB AROMAS AND FLAVORS OF RIPE BLACK CHERRY AND DISTINCTIVE GREEN BELL PEPPER, CARRYING NOTES OF WARM, FRESHLY TURNED EARTH AND SPICE
2017 DE AGUIRRE, CHILE



“VICTORYA” CERASUOLO DI VITTORIA

WELL STRUCTURED BLEND (NERO D’AVOLA/FRAPPATO) AROMAS OF SUNBAKED SOIL, LEATHER, RIPE BLACK FRUIT, DARK SPICE
CASA DI GRAZIE DOC, SICILIA, ITALY

