

Antica Wine List

WHITE WINE

Chardonnay - Bravium (Russian River Valley, CA) pineapple and keylime pie aromas, white toast and vanilla, subtle oak and a smooth finish.	\$42
Chardonnay - Cloud Break (CA) fresh citrus, tropical aromas. rich oak flavors, villa, butter, apple, pear, elegant finish.	\$36
Chardonnay - Paul Hobbs "Crossbarn" (Sonoma, CA) asian pear and lemon blossom aromas. Ripe peach, pear, butterscotch.	\$46
Chardonnay - Sean Minor (Central Coast, CA) ripe pear and green apple. Medium body lingers, a full and long finish.	\$43
Pinot Grigio - Bottega Vinaia (Trentino) alluring floral aromas, apple and melon flavors, fresh and dry with a persistent finish.	\$45
Pinot Grigio - Principato (Veneto, IT) light straw color, floral notes, crisp light fruit flavors.	\$39
Pinot Grigio - Quadri (Veneto, IT) aromas of apple and orange, almond, apple and citrus zest flavors, light bodied and smooth finish.	\$39
Rose - Los Dos (Spain) Raspberry, lychee fruit and white flowers. Bright and lasting finish.	\$38
Sauvignon Blanc - Frenzy (NZ) intensely aromatic, flavors of passionfruit and guava, light herbs and black currant, long crisp mineral finish.	\$39
Sauvignon Blanc - Tramin (Alto Adige, IT) Grapefruit, melons and cut grass. Light bodied, balanced palate.	\$45
Vermentino - Argiolas D.O.C. (Sardinia, IT) Ripe stone fruit, sweet citrus. A vibrant palate with lingering acidity.	\$43

HOUSE SELECTIONS

Amarone della Valpolicella - Buglioni 2013 (IT) intense and elegant ripe fruit aromas, raisins, spice, vanilla, tobacco, cocoa and anise, velvety finish.	\$80
Barolo - Luca Bosio 2015 (IT) garnet red in color, ample scent, violets and rose, spice and licorice, a full rich harmonic taste.	\$75
Brunello di Montalcino - Donatella 2014 (IT) intense ruby red, rich spices, hints of vanilla, ripe berries, good tannins, with a long finish.	\$85
Cabernet Sauvignon - Burgess Cellars 2014 (Napa, CA) gorgeous black fruit, gravel, violets, black cherry and anise aromas, juicy palate with nice structure, velvety tannins.	\$59
Cabernet Sauvignon - Route Stock 2016 (Napa, CA) black plum, coffee, chocolate and savory, hints of mushroom and bay leaf, balanced tannin, wonderful lingering aftertaste.	\$50
Meritage - Blackbird Vinyards 2014 (CA) flavors of licorice and pipe tobacco, bing cherries and nutty fig, rich mid-palate, soft texture, good density and a long finish.	\$81
Ripasso - Zenato 2015 (Veneto, IT) dark fruit aromas, hints of spice and leather, smooth lingering finish.	\$60
Super Tuscan - Lucente 2016 (Tuscany, IT) intense aromas and flavors of black currant, cedar, tobacco, toast and spice, finishes fresh and focused.	\$52

RED WINE

Cabernet Sauvignon - Matchbox (CA) cherry and tobacco aromas, blackberry, mocha and layers of chocolate and cranberry, firm tannins and a soft finish.	\$48
Cabernet Sauvignon - Substance (WA) herbaceous notes, ripe blue and black fruits, graphite minerality, dusty cocoa, black plum and cigar box.	\$38
Chianti - Cecchi (Tuscany, IT) ruby red, intense and persistent aromas, fresh fruit and a hint of spice, notes of cherry, blueberry and plum.	\$40
Merlot - Cline Cellars (CA) balanced, firm tannin, flavors of black cherry, coffee, herbs and spice.	\$39
Montepulciano - Montefresco (Abruzzi, IT) Plum, blackberry jam, coffee, cocoa. Balanced acidity, smooth finish.	\$38
Nebbiolo - Renato Ratti (Piedmont, IT) ruby red, velvety smooth notes of strawberry, raspberry and cherry, hints of herbs mineral and earth, full bodied, long elegant finish.	\$52
Pinot Noir - Miura (CA) Intense, ripe fruits. Balanced acidity, soft tannins. Warm, velvety mouth feel.	\$55
Sangiovese - Silverado (CA) a fruit forward sangiovese, bright red fruit and soft tannins.	\$45
Super Tuscan - Casali di Bibbiano "Argante" (Tuscany, IT) full bodied, sweet fruit flavors, hints of leather, velvety finish.	\$49

WHITE WINE

Chardonnay - Canyon Oaks (CA) tropical, citrus, complex balance, buttery finish	\$9
Pinot Grigio - Stella (Sicily) pears, white peach, citrus, well balanced, zesty acidity	\$10/32
Prosecco - Zardetto "Private Cuvee" (Italy) delicate perlage, pear, apples, peaches, wildflower	\$11/37
Sauvignon Blanc - Terranoble (Chile) zesty lemon, gooseberries and tropical fruit. crisp, persistent finish.	\$10/33
Riesling - Salmon Run (NY) lush, balanced, refreshing, stone fruit and a bit of citrus.	\$11/36
Rose - La Chevaliere (France) fresh crushed red fruit aromas, redberries, lively mouthfeel, fresh acidity.	\$10/34

BOTTLED BEER

Miller Lite (4.2%)	\$5
Peroni (5.2%)	\$6
Yuengling (4.4%)	\$5
Corona (4.5%)	\$6
Moretti La Rossa (7.2%)	\$6
Heineken (5.0%)	\$5
Lagunitas I.P.A. (6.2%)	\$8
Buckler N.A	\$5

Send the Kitchen 6 Pack of Beer \$10

RED WINE

Barbera/Nebbiolo - Trifula (Piedmont) lively, fruity, mineral aromas with cherry, mulberry, floral hints	\$10/35
Cabernet Sauvignon - Canyon Oaks (CA) dark fruit and blackberries, smooth lingering finish	\$9
Cabernet Sauvignon - Robert Hall black cherry, dark chocolate, lightly toasts oak, velvety finish	\$12/40
Chianti - Palladio D.O.C.G. (Tuscany) black cherries, blueberries, tobacco, black pepper, soft tannins, long finish	\$11/35
Malbec - High Note (Argentina) ripe fruit, hints of spice, violets, plum marmalade, vanilla, round tannins and a ripe fruit finish	\$10/35
Pinot Noir - Cloud Break (CA) strawberry, raspberry, hints of mulled spices, soft oak tannins	\$10/35
Super Tuscan - Villa Pillo (Tuscany) aromas of blackberry, black cherry and licorice. full bodied, firm tannins and a long finish.	\$13/39

SPECIALTY COCKTAILS

Our Award Winning Whisky Sour blood orange rootbus tea infusion, bulleit bourbon, signature sour mix, lemon peel, amarena cherry syrup	\$12
Italian Mojito pinnacle vodka, housemade honey-sweetened pink lemonade, fresh muddled basil, lemon	\$10
Manhattan ezra brooks straight rye whiskey, carpano antica formula sweet vermouth, aromatic herbal bitters, oils of orange peel, amarena cherry	\$12
Chadds Ford Social faber gin, st. germain elderflower liqueur, fresh muddled english cucumber, lemon juice	\$12

Old Fashioned ezra brooks straight rye whiskey, demerara simple syrup, aromatic herbal bitters, fresh citrus peels, amarena cherry syrup	\$12
Rossini Prosecco, pureed strawberries	\$10
American cocchi americano vermouth, campari liqueur	\$10
Aperol Spritz aperol liqueur, prosecco	\$10
Vesper Sbaligiato faber vodka, faber gin, lillet blanc, lemon peel	\$11

Barrel Aged Boulevardier ezra brooks straight rye whiskey, campari liqueur, carpano antica formula sweet vermouth	\$12
Illuminato faber gin, genepey de alpes liqueur, clover honey syrup, fresh lemon, black walnut bitters, torched rosemary sprig	\$12
Sazerac ezra brooks straight rye whiskey, demerara simple syrup, herbal bitters, oils of fresh lemon peel, vieux carre absinthe rinse	\$11
Negroni faber gin, campari liqueur, carpano antica formula, sweet vermouth, orange peel	\$12