

GIANA

GIANA WINE LIST

VINO DELLA CASA

CA'ROSSA ROERO ARNEIS | PIEMONTE, IT
Arneis | White flowers, citrus and summer plums

TENUTA LA PERGOLA | PIEMONTE, IT
Nebbiolo | cherry and leather with a rustic flare... that's amore

SPARKLING

TASI PROSECCO | VENETO, IT
Glera | Let's get started in here...

VIGNA DORATA FRANCIACORTA | LOMBARDIA, IT
Chardonnay, Pinot Noir –medium-full, toasted almond, baked apple, nutmeg

LINI 910 LAMBRUSCO | EMILIA-ROMAGNA, IT
Lambrusco –red cherry, cranberry, minerals... fizzy, frothy, made for pizza

WHITE WINES

ERSTE + NEUE MULLER-THURGAU | ALTO-ADIGE, IT
*Muller-Thurgau –Lighter-bodied beaming with zesty and grassy flavor
reminiscent of Sauvignon Blanc*

DOMAINE SAUTERAU SANCERRE | SANCERRE, FR
*Sauvignon Blanc—The birthplace of the noble grape, brimming with gooseberry,
citrus & minerality*

VIA ALPINA PINOT GRIGIO | VENETO, IT
Pinot Grigio—Medium-full, pineapple, lemon peel and apple skins

FERRANDO ERBALUCE DI CALUSO 'LA TORAZZA' | PIEMONTE, IT
Erbaluce--Crisp, medium-bodied with bright notes of green apple, celery salt and river rocks

PODERI SAN LAZZARO 'PISTILLO' | MARCHE, IT
Pecorino--A bouquet of pear, golden apple and gardenias, with a fuller frame and a hint of spice

CARPINETI CAPOLEMOLE BIANCO | LAZIO, IT
*Bellone –Full-bodied, bursting with honeyed pears and delicate spice.
Chardonnay drinkers, look no further*

CIRO PICARIELLO | CAMPANIA, IT
Fiano – Medium-full, with Spring flowers, peach, hazelnut and wet rocks

ROSATO

GRACI ROSATO | SICILY, IT
Nerello Mascalese—A fresh and zesty red-berried-sweet tart vibe. A nod to Provence

DOMAINE TURENNE 'CAMILE' CÔTÉS-DES-PROVENCE| PROVENCE, FR
Grenache, Cinsault, Syrah—ocean spray and red fruits—just lovely

LA BASTIDE BLANCHE BANDOL ROSÉ | PROVENCE, FR
Mourvedre—Cherry, nectarine and hint of dried herbs and spices. More structured rose

SWEET

ELIO PERRONE 'BIGARO' | PIEMONTE, IT
Brachetto and Moscato—lovely and light... a sweet kiss goodnight

LA CAUDRINA MOSCATO D'ASTI 375ML | PIEMONTE, IT
Moscato—notes of green apple, peach blossom and honeysuckle

Non si può avere la botte piena e la moglie ubriaca

RED WINES

- DOMAINE DE COLETTE REGNIE | BEAUJOLAIS, FR
Gamay--Crunchy mélange of berries and stony minerality. Delicious
- LE FRAGHE BARDOLINO | VENETO, IT
*Corvina and Rondinella –Light-bodied, fruit-forward and a staff favorite. *Served chilled*
- CA’ROSSA GRIGNOLINO | PIEMONTE, IT
Grignolino—Light to medium bodied, cranberry, tart cherry, hint of cardamom
- MARCO PORELLO NEBBIOLO | PIEMONTE, IT
Nebbiolo—Light to medium-bodied, cherry yogurt, orange peel, rose petal... like a first kiss
- LE RAGNAIE ‘TRONCONE’ ROSSO | TUSCANY IT
Sangiovese –close to perfection, boasting cherry, raspberry and spices in an elegant frame
- CORTINE ‘PIEVE DI CAMPOLI’ CHIANTI CLASSICO | TUSCANY, IT
Raspberry, fennel and fresh leather
- SCALA CIRÒ ROSSO | CALABRIA, IT
Gaglioppo—medium-full, candied cherry, slightly herbaceous ...for the cool kids
- SCACCIADIAVOLA MONTEFALCO ROSSO | UMBRIA, IT
Sagrantino, Merlot –Full-bodied with robust flavors of black cherry and spice box
- DUCA CARLO GAURINI ‘VIGNE VECHE’ | PULGIA
Primitivo – rich and bold, showcasing blackberry and sweet spice
- SESTI 'MONTELECCIO' | TUSCANY, IT
Sangiovese--Not too flashy, but poised with robust flavors of juicy cherry, rhubarb and rubbed sage
- SAN FEREOLO 'AUSTRI' | PIEMONTE, IT
Barbera, Nebbiolo - Dark, savory and complex, leading with dark fruit, white pepper and hint of balsamic
- ALDO CONTERNO 'IL FAVOT'| PIEMONTE, IT
Nebbiolo - soft red cherries, dried strawberry, orange peel and black tea
- BREZZA BAROLO | PIEMONTE, IT
Nebbiolo – Structured and elegant—everything you except from a legend of the region
- LA CA NOVA BARBARESCO | PIEMONTE, IT
Nebbiolo –Focused energy with black cherry, spices and a supple finish
- MONTEPELOSO ‘ENE0’ | TUSCANY, IT
Montepucliano, Merlot – Blackberry, cigar and spice on a powerful and tailored delivery
- LE RAGNAIE BRUNELLO DI MONTALCINO | TUSCANY, IT
Sangiovese—Just like heaven...Black cherry, savory spice, leather and ethereal texture and nuance
- TOMMASO BUSSOLA | AMARONE CLASSICO | VENETO, IT
Corvina, Rondinella and Molinara—Stewed Plums, Fig, Chocolate and Clove. Pure luxury

BIRRA

- BAVIK | SUPER PILSNER
Bavikhove, BE | 5.2% abv
- REISSDORF | KOLSCH
Köln, DE | 4.8% abv
- WEIHENSTEPHANER | HEFE
Weissbier Freising, DE | 5.4%
- ANDERSON VALLEY | BOONT AMBER
Boonville, CA | 5.8%
- NORTH COAST | IPA
Fort Bragg, CA | 6.8%
- OFFSHOOT | HAZY IPA
Placentia, CA | 6.8%
- NORTHCOAST | STOUT
Fort Bragg, CA | 9.0%
- ERDINGER | NA WEISSBIER
Erding, DE | 0.5%

Retail wines & corkage fees
All of our retail wines can be purchased to go for \$25 per bottle, if you would like to enjoy one while dining in there is a \$10 retail corkage fee.
If you bring a bottle from home there is a \$15 corkage fee and a limit of one bottle per 2 guests.
Found a bottle on our wine list you love? Purchase a wine list bottle to go and receive a 15% discount from our wine list price.