

# WINE

## RED

<b>Pinot Noir   Au Bon Climat</b> santa barbara, 2022	<b>\$15 / 58</b>
<b>Chianti   Selvapiana</b> tuscany, 2021	<b>\$14 / 52</b>
<b>Rioja   Millenrama</b> rioja, 2018	<b>\$13 / 50</b>
<b>Malbec   Areyna</b> mendoza, 2021	<b>\$14 / 52</b>
<b>Barone Di Villagrande</b> Sicily, 2020	<b>\$16 / 62</b>
<b>Cabernet Sauvignon   Brillette Bordeaux</b> medoc, 2019	<b>\$16 / 62</b>
<b>Tannat Reserva   Garzón</b> uruguay, 2020	<b>\$14 / 52</b>

<b>Prosecco   Tiamo</b> veneto	<b>\$12 / 46</b>
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<b>Champagne Brut   Nicolas Feuillatte</b> champagne	<b>\$70</b>
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\*To help bridge the wage gap between front of the house team members and our back of the house cooks and dishwashers we apply a 3% kitchen fee. The fee will primarily benefit all non-tipped members of our kitchen team. Under current MA state law kitchen employees cannot share in the restaurant's tip pool. This charge is voluntary and as our guest, you have the right to opt out of it. Simply inform your server and we will remove the charge. Thank you for your understanding and support.

## WHITE

<b>Pinot Grigio   Le Monde</b> friuli-venezia giulia, 2022	<b>\$12 / 46</b>
<b>Albariño   Paco &amp; Lola</b> galicia, 2020	<b>\$14 / 54</b>
<b>Sauvignon Blanc   Bourgeois Quincy</b> loire valley, 2022	<b>\$15 / 58</b>
<b>Sauvignon Blanc   Stoneleigh</b> marlborough, 2022	<b>\$14 / 52</b>
<b>Grüner Veltliner   Brandl</b> austria, 2022	<b>\$12 / 46</b>
<b>Chardonnay   Diatom</b> santa barbara, 2022	<b>\$16 / 62</b>
<b>Riesling   Loersch Apotheke</b> mosel, 2021	<b>\$13 / 50</b>

## ROSE & SPARKLING

<b>Rosé   Gavoty "Les Cigales"</b> provence, 2022	<b>\$12 / 46</b>
<b>Prosecco Rosé   Bisol Jeio</b> veneto	<b>\$14 / 54</b>