

Lucas's Wine List

HOPEWELL VALLEY VINEYARDS

— Rosso —

MERLOT 25

New York *Pairs with* | *Fico* | *Pera* | *Agnello* |
Medium-bodied, deep red color, oak-aged, flavors of cherries,
plums, well balanced tannins

ALEXANDER VALLEY MERLOT 31

Sonoma, California *Pairs with* | *Papardelle* | *Romolo* | *Costata* |
Vibrant red-orange color, aromas of plum, blackberry, vanilla,
well structured tannins

BARBERA 26

New Jersey *Pairs with* | *Spiedini* | *Genovese* | *Ossobuco* |
Medium-bodied, intense ruby color, aromas of cherries,
raspberries, oak-aged, smooth finish

SANGIOVESE RISERVA 33

Toscana, Italia *Pairs with* | *Burrata* | *Saltimboca* | *Costata* |
Deep ruby red color, fruity, naturally acidic, nuances of ripe
cherry, blackberry, medium bodied

CABERNET SAUVIGNON 27 375 ml 18

California *Pairs with* | *Polpette* | *Saltimboca* | *Vitello* |
Full-bodied, aromas of black cherries, aged in French oak
barrels for 14 months

ALEXANDER VALLEY CABERNET SAUVIGNON 33

Sonoma, California *Pairs with* | *Genovese* | *Papardelle* | *Agnello* |
Deep color, fragrant fruit aroma, hints of ripe plum,
black cherry, full bodied, long finish

BASIA 75

California *Pairs with* | *Polpette* | *Genovese* | *Ossobuco* |
Deep ruby red color, balanced tannins, three years of aging in
barrel & bottle, Sangiovese grapes, nuances of ripe cherry

AGLIANICO 28

Roccamonfina, Italia *Pairs with* | *Fico* | *Valentino* | *Saltimbocca* |
Ruby red, orange reflections, strawberry, hints of spice, smoke
typical of volcanic soils

CHAMBOURCIN 27

New Jersey *Pairs with* | *Polpette* | *Malfatti* | *Gremolada* |
Medium-bodied, fruity, hints of cherries, plums, raspberries

ROSSO DELLA VALLE 27

New Jersey *Pairs with* | *Burrata* | *Bianco* | *Marsala Arrosto* |
Medium-bodied, long finish, deep red color, sweet aromas of
raisins, raspberries, plums

NEW JERSEYS SUPPORT FOR LOCAL WINE IS ABSOLUTELY
CRITICAL TO THE GROWTH OF THE STATES
VITICULTURAL INDUSTRY.

— *Bianco* —

PINOT GRIGIO 24 375 ml 17

New Jersey *Pairs With* | *Rollatini Gialli* | *Ischia* | *Branzino* |
Light-bodied, delicate fruit, bouquet of peaches, limes, dry,
crisp flavor

CHARDONNAY 24

New Jersey *Pairs With* | *Cozze* | *Cannelloni* | *Bianco* |
Medium-bodied, smooth finish, oak-aged, flavors of pears,
apples, vanilla

WHITE MERLOT 24

New Jersey *Pairs With* | *800* Bruschetta* | *Pera* | *Rissotto Valenciano* |
Light-bodied, bouquet of peaches, pears, sweet fresh fruit
flavors

VIDAL BLANC 25

New Jersey *Pairs With* | *Fico* | *Marsala Arrosto* | *Gremolada* |
Light-bodied, slightly sweet, crisp, fruity, accents of apples,
pears, grapefruit

— *Champagne* —

SPUMANTE SECCO 24

New Jersey *Pairs With* | *Ischia* | *Risotto Valenciano* | *Luca* |
Clean, dry, well-balanced sparkling wine

— *Semi Dolce* —

DOLCE VITA 20

New Jersey *Pairs with* | *Fico* | *Burrata* | *Crema Brulee* |
Sweet, fruity, Vidal Blanc grapes, hints of raisin, pear, citrus

SPUMA ROSSA 24

New Jersey *Pairs with* | *Sorbetto* | *Gelato* | *Tortino Di Frutta* |
Light-bodied Brachetot D'acqui grapes, distinctive of
strawberries

PORTO ROSSO 33

New Jersey *Pairs with* | *Pompei* | *Crème Brulee* | *Biscotti* |
Black cherry nose, hints of caramel, dry fruit, vanilla

PORTO CIOCCOLATO 33

New Jersey *Pairs with* | *Gelato* | *Biscotti* | *Cannoli Arancio* |
Black cherry nose, hints of caramel, dried fruit, vanilla, chocolate



Chef Andrea Di Meglio