

# WINE LIST

## Wines by the Glass \$7

Pinot Grigio, Sauvignon Blanc, Chardonnay, White Zinfandel, Montepulciano, Chianti, Cabernet and Shiraz.

## SPARKLING

### Maschio Prosecco, Italy \$8/glass/\$32/bottle

Bouquet of white peach and orange blossoms.

### Veuve Clicquot Brut, France \$89

Aromas of grapefruit, citrus peel, quince, toast and almonds

## WHITES

### Banfi Centine Pinot Grigio, Italy \$32

On the nose the floral hints stand out, mixed with a note of lime, pear, peach and citrus.

### Santa Margherita Pinot Grigio, Italy \$49

Straw yellow color, clean intense aroma, and dry golden apple taste

### Prophecy Sauvignon Blanc, New Zealand \$31

Aromas of fresh-cut green apple and cool sea air linger on the nose as lively notes of Meyer lemon, grapefruit, lime and passionfruit

### Carlidge & Brown Chardonnay, CA \$30

Aromatics of baked pear, Meyer lemon, and slight butterscotch with a creamy palate.

### Talbott Chardonnay, California

Hints of juicy pineapple and pear with caramelized brown sugar

### Brotherhood Riesling, New York

Elegant aromas with notes of grapefruit, green apple, white flowers and peach

### La Monica Montepulciano, Italy \$32

Delicate ripe cherries and spices on the bouquet.

### Firesteed Pinot Noir, Oregon \$37

Aromas of cherry and perfume on the nose, followed with a textural palate bursting with red fruits, earthy notes, and toast.

### Banfi Chianti Superiore, Italy \$33

Round and well balanced with black-cherry flavors and hints of spice

### Alamos Malbec, Argentina \$32

Layers of dark cherry and blackberry and a velvety mouthfeel

### St. Francis Merlot \$43

Rich aromas and flavors of dark, crushed berries, cassis, ripe plum and bittersweet chocolate

### William Hill Cabernet, California \$33

A nose of violets and black cherries leads to focused black-fruit flavors.

### Louis Martini Cabernet \$44

Notes of black cherry, blackberry and plum are complemented by hits of toasted oak, dried currant and baking spice

PLEASE DRINK RESPONSIBLY. MUST BE 21 YEARS OF AGE.



# Salvatore's

EST. 2001

WOOD FIRED PIZZA

## COCKTAILS

### High Noon Vodka Seltzers \$7

Watermelon, Peach, Black Cherry and Pineapple.

### White Linen \$11

Hendrick's Gin, Elderflower Liqueur, simple syrup and lemon juice finished with seltzer and cucumber.

### Deep Eddy Strawberry Lemonade \$11

Deep Eddy Vodka, lemonade and strawberry puree finished with seltzer and fresh blueberries

### Italian Margarita \$12

Milagro Reposado, Disaronno, Orange and lemon juice and a float of Gran Marnier

### Spirits Lab Strawberry Smash

Spirits Lab Vodka (local), muddled strawberries and Basil, aperol, and drizzle of strawberry syrup finished with seltzer

### Taconic Peach Tea \$11

Taconic Private Reserve Bourbon (local) with over tea and a drizzle of peach syrup.

## BEERS

NY Lager:

**Frog Alley Brewery**

*Schenectady*

**Kaaterskill Krush:**

**Rip Van Winkle Brewery**

*Catskill*

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