

Wines By The Glass

		<i>5.5oz</i>
<i>Champagne</i>	<i>Nicolas Feuillatte, Champagne</i>	<i>\$22</i>
<i>Cava Rosé</i>	<i>Raventos, Penedes</i>	<i>\$18</i>
<i>Chardonnay</i>	<i>Domaine Sonoma, Sonoma</i>	<i>\$14</i>
<i>Chardonnay</i>	<i>Antinori 'Bramito', Umbria</i>	<i>\$13</i>
<i>Pinot Grigio</i>	<i>Ca Donini, Veneto</i>	<i>\$10</i>
<i>Sauvignon Blanc</i>	<i>Stratum, Waipara Valley</i>	<i>\$13</i>
<i>Riesling</i>	<i>Gunderloch Jean Baptiste Kabinett, Rheinhessen</i>	<i>\$13</i>
<i>Moscato</i>	<i>Tintero Gramela Moscato d'Asti, Piedmont</i>	<i>\$11</i>
<i>Rosé</i>	<i>Stemmari, Sicily</i>	<i>\$10</i>
<i>Super Tuscan</i>	<i>Banfi, 'Belnero Rosso', Tuscany</i>	<i>\$23</i>
<i>Nero d'Avola Blend</i>	<i>Planeta 'La Segreta Rosso', Sicily</i>	<i>\$13</i>
<i>Cabernet Sauvignon</i>	<i>Domaine Sonoma, Sonoma</i>	<i>\$15</i>
<i>Merlot</i>	<i>Franciscan Estate, Napa Valley</i>	<i>\$14</i>
<i>Pinot Noir</i>	<i>Meiomi, Monterey</i>	<i>\$13</i>
<i>Nerello Mascalese</i>	<i>Tornatore 'Etna Rosso', Sicily</i>	<i>\$15</i>

Champagne and Sparkling Wine

<i>Dom Perignon Rosé</i>	<i>Champagne</i>	<i>\$699</i>
<i>Krug Grande Cuvée NV</i>	<i>Champagne</i>	<i>\$349</i>
<i>Dom Perignon Prestige Cuvée</i>	<i>Champagne</i>	<i>\$269</i>
<i>Ruinart Blanc de Blanc</i>	<i>Champagne</i>	<i>\$179</i>
<i>Veuve Clicquot Brut Rosé</i>	<i>Champagne</i>	<i>\$149</i>
<i>Veuve Clicquot Yellow Label Brut</i>	<i>Champagne</i>	<i>\$139</i>
<i>Ferghettina Franciacorta Cuvee Brut</i>	<i>Lombardy</i>	<i>\$129</i>
<i>Nicolas Feuillatte Brut Reserve</i>	<i>Champagne</i>	<i>\$99</i>
<i>Ferrari Brut</i>	<i>Trentino-Alto Adige</i>	<i>\$89</i>
<i>Raventos Cava Rosé</i>	<i>Penedes</i>	<i>\$79</i>
<i>Roederer Estate Brut</i>	<i>Anderson Valley</i>	<i>\$69</i>
<i>Canella Prosecco di Conegliano</i>	<i>Veneto</i>	<i>\$65</i>
<i>Maschio</i>	<i>Veneto</i>	<i>\$49</i>

White Wines of Italy

Chardonnay

<i>Querciabella 'Batar' (Biodynamically grown grapes)</i>	<i>Piedmont</i>	<i>\$149</i>
<i>Antinori Cervaro della Sala</i>	<i>Umbria</i>	<i>\$119</i>
<i>Planeta</i>	<i>Sicily</i>	<i>\$99</i>
<i>Pio Cesare 'L'Altro'</i>	<i>Tuscany</i>	<i>\$69</i>
<i>Antinori Castello della Salla 'Bramito'</i>	<i>Umbria</i>	<i>\$59</i>

Pinot Grigio

<i>Jermann</i>	<i>Friuli-Venezia Giulia</i>	<i>\$79</i>
<i>Cantina Terlan</i>	<i>Trentino-Alto Adige</i>	<i>\$69</i>
<i>San Angelo</i>	<i>Tuscany</i>	<i>\$69</i>
<i>Zaccagnini</i>	<i>Abruzzo</i>	<i>\$59</i>
<i>Ca Donini</i>	<i>Delle Venezie</i>	<i>\$45</i>

Indigenous and Other Compelling Italian Whites

<i>Feudi di San Gregorio, Campania</i>	<i>Greco di tufo</i>	<i>\$75</i>
<i>La Viarte, Friuli-Venezia Giulia</i>	<i>Ribolla Gialla</i>	<i>\$69</i>
<i>Monte Shiavo, Marche</i>	<i>Verdicchio</i>	<i>\$65</i>
<i>Donafugata Anthilia, Sicily</i>	<i>Catarratto</i>	<i>\$55</i>
<i>Mandrarossa, Sicily</i>	<i>Fiano</i>	<i>\$49</i>
<i>Tintero Gramelo Moscato d'Asti, Piedmont</i>	<i>Moscato</i>	<i>\$49</i>

"In Italy food is always served with wine and my belief is that wine should ideally be an extension of the plate as an accompaniment to what you are eating. So here at Taormina, we have assembled a sampling of the best wines to match the flavors and textures of our menu. Please let us know if you have any questions so that we may best find something that suits your palate. What wine will you be ordering with your meal? Salut!"

- Roberto Viernes, Master Sommelier

California Chardonnay and White Burgundy

<i>Louis Latour Montrachet Grand Cru 2009</i>	<i>Burgundy</i>	<i>\$599</i>
<i>Bouchard Chevalier Montrachet Grand Cru 2011</i>	<i>Burgundy</i>	<i>\$450</i>
<i>Bouchard Pere et Fils Corton Charlemagne Grand Cru 2015</i>	<i>Burgundy</i>	<i>\$249</i>
<i>Tyler 'Sanford & Benedict Vineyard'</i>	<i>Santa Rita Hills</i>	<i>\$119</i>
<i>Darioush 'Signature'</i>	<i>Napa Valley</i>	<i>\$109</i>
<i>Stag's Leap Wine Cellars 'Karia'</i>	<i>Napa Valley</i>	<i>\$99</i>
<i>Bouchard Pere et Fils Pouilly Fuisse</i>	<i>Burgundy</i>	<i>\$89</i>
<i>Patz & Hall</i>	<i>Sonoma</i>	<i>\$79</i>
<i>Trefethen</i>	<i>Napa Valley</i>	<i>\$75</i>
<i>Sonoma Cutrer</i>	<i>Sonoma</i>	<i>\$69</i>
<i>Domaine Sonoma</i>	<i>Sonoma</i>	<i>\$65</i>

Sauvignon Blanc

<i>Illumination</i>	<i>Napa Valley</i>	<i>\$99</i>
<i>Jolivet Sancerre</i>	<i>Loire Valley</i>	<i>\$75</i>
<i>Selene 'Hyde Vineyard'</i>	<i>Carneros</i>	<i>\$65</i>
<i>Domaine du Salvard Cheverny</i>	<i>Loire Valley</i>	<i>\$59</i>
<i>Stratum</i>	<i>Waipara Valley</i>	<i>\$49</i>

Pinot Grigio

<i>Elk Cove</i>	<i>Willamette Valley</i>	<i>\$65</i>
<i>Luna Vineyards</i>	<i>Napa Valley</i>	<i>\$55</i>

Riesling and Blends

<i>JJ Christoffel Urziger Wurzgarten Kabinett (Sweeter)</i>	<i>Mosel</i>	<i>\$69</i>
<i>Gunderloch Jean Baptiste Kabinett</i>	<i>Rheinhessen</i>	<i>\$49</i>
<i>Conundrum</i>	<i>Napa Valley</i>	<i>\$45</i>

Red Wines of Italy

Sicily

<i>Planeta 'Santa Cecilia'</i>	<i>Nero d'Avola</i>	\$99
<i>Antichi Vinai 'Etna Rosso'</i>	<i>Nerello Mascalese</i>	\$89
<i>Zisola</i>	<i>Nero d'Avola</i>	\$79
<i>Duca di Salaparuta Passo Delle Mule</i>	<i>Nero d'Avola</i>	\$75
<i>Tornatore 'Etna Rosso'</i>	<i>Nerello Mascalese</i>	\$69
<i>Planeta 'La Segreta Rosso'</i>	<i>Nero d'Avola, Syrah, Merlot, Cab Franc</i>	\$59
<i>Mandrarossa</i>	<i>Nero d'Avola</i>	\$49
<i>Stemmari Rose</i>	<i>Nero d'Avola</i>	\$45

Tuscany - Brunello & Chianti

<i>Luce Brunello di Montalcino 2011</i>	<i>Brunello (Sangiovese)</i>	\$209
<i>Gaja Brunello di Montalcino 2012</i>	<i>Brunello (Sangiovese)</i>	\$199
<i>Antinori 'Pian Delle Vigne' Brunello di Montalcino</i>	<i>Brunello (Sangiovese)</i>	\$179
<i>Ciacci Piccolomini Brunello di Montalcino</i>	<i>Brunello (Sangiovese)</i>	\$139
<i>Col d'Orcia Brunello di Montalcino</i>	<i>Brunello (Sangiovese)</i>	\$129
<i>Antinori Marchesi Chianti Classico Riserva</i>	<i>Sangiovese Blend</i>	\$95
<i>Val di Suga Rosso di Montalcino</i>	<i>Brunello (Sangiovese)</i>	\$89
<i>Querciabella Classico (Biodynamically grown grapes)</i>	<i>Sangiovese Blend</i>	\$79
<i>Banfi Chianti Classico Riserva</i>	<i>Sangiovese</i>	\$69

Super Tuscans

<i>Antinori 'Solaia' 2013</i>	<i>Cab Sauv, Merlot, Cab Franc</i>	\$479
<i>Sassicaia 2014</i>	<i>Cab Sauv, Cab Franc</i>	\$399
<i>Luce 'Della Vite' 2014</i>	<i>Sangiovese, Merlot</i>	\$260
<i>Antinori 'Tignanello'</i>	<i>Sangiovese, Cab Sauv</i>	\$189
<i>Banfi 'Summus'</i>	<i>Sangiovese, Cab Sauv, Syrah</i>	\$129
<i>Banfi 'Belnero'</i>	<i>Sangiovese, Cab Sauv, Merlot</i>	\$105
<i>Arcanum Il Fauno</i>	<i>Merlot, Cab Franc, Cab Sauv</i>	\$99
<i>Querciabella 'Mongrana'</i>	<i>Sangiovese, Merlot, Cab Sauv</i>	\$79
<i>Tenuta Il Ghizzano 'Il Ghizzano' (Organic grapes)</i>	<i>Sangiovese, Merlot</i>	\$65

Veneto- Amarone and Valpolicella

<i>Giuseppe Quintarelli Amarone 2003</i>	<i>Corvina, Rondinella</i>	\$899
<i>Bertani Amarone 2007</i>	<i>Corvina, Rondinella</i>	\$219
<i>Righetti Amarone 'Rorari'</i>	<i>Corvina, Molinara, Rondinella</i>	\$89
<i>Bertani Valpolicella</i>	<i>Corvina, Molinara, Rondinella</i>	\$65

Piedmont-Barolo & Barbaresco

<i>Gaja Barbaresco 2010</i>	<i>Nebbiolo</i>	<i>\$459</i>
<i>La Spinetta Barbaresco 'Gallina' 2007</i>	<i>Nebbiolo</i>	<i>\$349</i>
<i>La Spinetta Barolo 'Campe' 2007</i>	<i>Nebbiolo</i>	<i>\$299</i>
<i>La Spinetta Barbaresco 'Starderi' 2007</i>	<i>Nebbiolo</i>	<i>\$279</i>
<i>Pio Cesare Barolo</i>	<i>Nebbiolo</i>	<i>\$159</i>
<i>Prunotto Barolo</i>	<i>Nebbiolo</i>	<i>\$149</i>
<i>Prunotto Barbaresco</i>	<i>Nebbiolo</i>	<i>\$129</i>
<i>Villadoria Barolo</i>	<i>Nebbiolo</i>	<i>\$115</i>
<i>Villadoria Barbaresco</i>	<i>Nebbiolo</i>	<i>\$89</i>
<i>Fontanafredda 'Ebbio'</i>	<i>Nebbiolo</i>	<i>\$69</i>

Other Delicious Red Wines

Pinot Noir and Red Burgundy

<i>Perrot Minot Chambertin Clos de Beze, Grand Cru 2014</i>	<i>Burgundy</i>	<i>\$799</i>
<i>Meo Camuzet Clos de Vougeot 2014</i>	<i>Burgundy</i>	<i>\$349</i>
<i>Kosta Browne 'Gap's Crown'</i>	<i>Russian River</i>	<i>\$199</i>
<i>Bouchard Chambolle Musigny</i>	<i>Burgundy</i>	<i>\$129</i>
<i>Etude</i>	<i>Carneros</i>	<i>\$105</i>
<i>Jermann 'Red Angel'</i>	<i>Friuli-Venezia Giulia</i>	<i>\$99</i>
<i>Costa de Oro 'Gold Coast Vineyard'</i>	<i>Santa Maria Valley</i>	<i>\$95</i>
<i>Belle Glos 'Las Alturas'</i>	<i>Santa Lucia Highlands</i>	<i>\$79</i>
<i>Meiomi</i>	<i>Monterey</i>	<i>\$59</i>
<i>Votre Sante</i>	<i>California</i>	<i>\$49</i>

Merlot

<i>Twomey (by Silver Oak)</i>	<i>Napa Valley</i>	<i>\$115</i>
<i>Northstar</i>	<i>Columbia Valley</i>	<i>\$79</i>
<i>Provenance</i>	<i>Rutherford</i>	<i>\$65</i>
<i>Franciscan</i>	<i>Napa Valley</i>	<i>\$59</i>
<i>Paso Creek</i>	<i>Paso Robles</i>	<i>\$49</i>

Cabernet Sauvignon and Bordeaux Blends

<i>Chateau Latour 1st Growth, Pauillac 2007</i>	<i>Bordeaux</i>	<i>\$1,700</i>
<i>Chateau Margaux 1st Growth, Margaux 2006</i>	<i>Bordeaux</i>	<i>\$1,100</i>
<i>Colgin Red IX Estate 2010</i>	<i>Napa Valley</i>	<i>\$699</i>
<i>Chateau Cos d'Estournel, 2nd Growth, St Estephe 2009</i>	<i>Bordeaux</i>	<i>\$679</i>
<i>Opus One 2014</i>	<i>Napa Valley</i>	<i>\$449</i>
<i>Joseph Phelps 'Insignia' 2013</i>	<i>Napa Valley</i>	<i>\$399</i>
<i>Stag's Leap Wine Cellars 'Fay' 2006</i>	<i>Napa Valley</i>	<i>\$239</i>
<i>Darioshi 'Signature'</i>	<i>Napa Valley</i>	<i>\$209</i>
<i>Joseph Phelps</i>	<i>Napa Valley</i>	<i>\$165</i>
<i>Caymus</i>	<i>Napa Valley</i>	<i>\$155</i>
<i>Silver Oak</i>	<i>Alexander Valley</i>	<i>\$149</i>
<i>Groth Family</i>	<i>Napa Valley</i>	<i>\$129</i>
<i>Jordan</i>	<i>Alexander Valley</i>	<i>\$120</i>
<i>Chateau de Pez</i>	<i>Bordeaux</i>	<i>\$109</i>
<i>Stag's Leap Wine Cellars 'Artemis'</i>	<i>Napa Valley</i>	<i>\$99</i>
<i>Pine Ridge</i>	<i>Napa Valley</i>	<i>\$89</i>
<i>Intrinsic</i>	<i>Columbia Valley</i>	<i>\$85</i>
<i>Justin</i>	<i>Paso Robles</i>	<i>\$79</i>
<i>Domaine Sonoma</i>	<i>Sonoma</i>	<i>\$69</i>

Shiraz, Syrah, Grenache & Zinfandel

<i>Betts & Scholl Hermitage 2006</i>	<i>Rhone, France</i>	<i>\$189</i>
<i>Erna Schein Syrah 2006</i>	<i>Mendocino, California</i>	<i>\$180</i>
<i>Mollydooker Shiraz 'Carnival of Love'</i>	<i>McLaren Vale, Australia</i>	<i>\$139</i>
<i>Piedlong</i>	<i>Chateauneuf du Pape, France</i>	<i>\$95</i>
<i>Seghesio 'Old Vines' Zinfandel</i>	<i>Sonoma, California</i>	<i>\$89</i>
<i>Qupe Syrah</i>	<i>Central Coast, California</i>	<i>\$75</i>
<i>JL Colombo Cotes du Rhone 'Les Abeilles'</i>	<i>Rhone, France</i>	<i>\$65</i>
<i>Layer Cake Shiraz</i>	<i>South Eastern Australia</i>	<i>\$59</i>

Specialty Cocktails 14

Sicilian '07

The perfect way to begin your Taormina experience, featuring Malfy Italian gin, fresh lemon, sugar and a Prosecco float

Signature Taormini

The Cosmo alternative; Absolut Vodka, Triple Sec, blood orange puree and fresh citrus

Rose no Thorns

A perfect blend of sweet and tart with Absolut vodka, fresh lemon, house made rosemary syrup and white peach

Kalakaua Mule

Taormina's signature twist on the Moscow Mule with Stolichnaya vodka, fresh pineapple, brown sugar, lime, mint and ginger

Mount Etna

Smoky and tart with unique flavors of Sicily; El Silencio Mezcal, Solerno blood orange liqueur, blood orange juice, fresh lime, Agave syrup

Amarena Manhattan

Modena meets Manhattan; Maker's Mark bourbon, Carpano Antica sweet vermouth, orange bitters with an Amarena cherry

Sage Sangria

Summertime sangria with a sage infusion; white wine, Absolut vodka, Limoncello, fresh fruit and muddled sage

(Full bar is available with a wide array of liquors for your selection)

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<i>Chardonnay</i>	<i>Antinori 'Bramito', Umbria</i>	\$13
<i>Pinot Grigio</i>	<i>Ca Donini, Veneto</i>	\$10
<i>Sauvignon Blanc</i>	<i>Stratum, Waipara Valley</i>	\$13
<i>Riesling</i>	<i>Gunderloch Jean Baptiste Kabinett, Rheinhessen</i>	\$13
<i>Dessert</i>	<i>Tintero Gramela Moscato d'Asti, Piedmont</i>	\$11
<i>Rosé</i>	<i>Stemmari, Sicily</i>	\$10
<i>Super Tuscan</i>	<i>Banfi, 'Belnero Rosso', Tuscany</i>	\$23
<i>Nero d'Avola Blend</i>	<i>Planeta 'La Segreta Rosso', Sicily</i>	\$13
<i>Cabernet Sauvignon</i>	<i>Domaine Sonoma, Sonoma</i>	\$15
<i>Merlot</i>	<i>Franciscan Estate, Napa Valley</i>	\$14
<i>Pinot Noir</i>	<i>Meiomi, Monterey</i>	\$13
<i>Nerello Mascalese</i>	<i>Tornatore 'Etna Rosso', Sicily</i>	\$15

(Please ask your server for our full wine list)

Beer

Waikiki Brewing Co. Hana Hou 8

American style hefeweizen with noble hops, zesty orange peel and strawberry essence, 4.6%ABV

Menebrea 1846 8.50

Well balanced premium Italian lager with a fruity and floral aroma and rounded body, 4.8% ABV

Miller Lite 7

Light American style Pilsner with only 96 calories per bottle, 4.2% ABV

Mocktails 8

Arancia Presse

Blood Orange puree, pineapple and lemon juice, Orgeat and sparkling water

Ginger Lilikoi Spritz

Lilikoi puree, ginger syrup, fresh lime and ginger effervescence

Lychee Season

Lychee puree, fresh lime, hint of strawberry and sparkling water

Mango No-jito

Mango puree, fresh lime, cane sugar reduction, muddled mint and sparkling water

Juice

Grapefruit 4

Tomato 4

Cranberry 4

Pineapple 4

Orange 4

Blood Orange 5

Black Iced Tea 3

Soda & Water

Pepsi 3

Diet Pepsi 3

Sierra Mist 3

Ginger ale 3

Acqua Panna 8

San Pellegrino 8