



From our cellar Sicilian wines by the glass

<i>Rose</i>	<i>Valenti Poesia Etna Rosato</i>	<i>\$14</i>
<i>Zibibbo</i>	<i>Gibele Terre Siciliane</i>	<i>\$16</i>
<i>Nerello Mascalese</i>	<i>Norma Etna Rosso</i>	<i>\$17</i>

Other wines by the glass

<i>Champagne</i>	<i>Nicolas Feuillatte</i>	<i>\$23</i>
<i>Sparkling</i>	<i>Benacetto Prosecco, Italy</i>	<i>\$15</i>
<i>Chardonnay</i>	<i>Sea Sun, Santa Barbara CA</i>	<i>\$16</i>
<i>Chardonnay</i>	<i>Antinori 'Bramito', Umbria</i>	<i>\$18</i>
<i>Pinot Grigio</i>	<i>Donini, Veneto</i>	<i>\$13</i>
<i>Sauvignon Blanc</i>	<i>Liquid Light, Washington</i>	<i>\$14</i>
<i>Riesling</i>	<i>Eroica Gold, Columbia Valley (sweet)</i>	<i>\$14</i>
<i>Super Tuscan</i>	<i>Arcanum Il Fauno, Tuscany</i>	<i>\$25</i>
<i>Chianti</i>	<i>Santa Cristina Chianti Superiore</i>	<i>\$15</i>
<i>Cabernet S.</i>	<i>Bonanza, California</i>	<i>\$17</i>
<i>Cabernet S.</i>	<i>Intrinsic, Washington</i>	<i>\$22</i>
<i>Pinot Noir</i>	<i>Elouan, Oregon</i>	<i>\$16</i>

Champagne and Sparkling Wine

<i>Dom Perignon Rosé</i>	\$699
<i>Krug Grande Cuvée MV 166th edition</i>	\$379
<i>Billecart Salmon Rose</i>	\$219
<i>Veuve Clicquot Yellow Label Brut</i>	\$139
<i>Nicolas Feuillatte</i>	\$109
<i>Janz Rose Tasmania Australia</i>	\$99
<i>Canella Prosecco di Conegliano</i>	\$65
<i>Benaccetto Prosecco</i>	\$55

Italian Chardonnay

<i>Antinori Cervaro della Sala</i>	\$119
<i>Pio Cesare L'Altro</i>	\$89
<i>Frescobaldi 'Pomino'</i>	\$79
<i>Antinori Bramito</i>	\$59

Pinot Grigio

<i>La Viarte</i>	\$75
<i>Zaccagnini</i>	\$59
<i>Luna</i>	\$57
<i>Donini</i>	\$55

Sicilian White

<i>Planeta Chardonnay, Sicily</i>	\$99
<i>Salina Bianco, Sicily</i>	\$79
<i>Gibele, Sicily</i>	\$60

Chardonnay and White Burgundy

<i>Louis Latour Montrachet Grand Cru 2009</i>	<i>\$599</i>
<i>Ferrari-Carano Reserve Carneros 2013</i>	<i>\$109</i>
<i>Stag's Leap Wine Cellars 'Karia'</i>	<i>\$99</i>
<i>Patz and Hall</i>	<i>\$95</i>
<i>Tally Vineyard Santa Barbara</i>	<i>\$85</i>
<i>Trefethen</i>	<i>\$79</i>
<i>William Fevre Chablis</i>	<i>\$75</i>
<i>L'Ecole No41</i>	<i>\$65</i>

Sauvignon Blanc

<i>Kenzo Estate 'Asatsuyu'</i>	<i>\$149</i>
<i>Illumination</i>	<i>\$99</i>
<i>Les Deux Tours</i>	<i>\$69</i>
<i>Liquid Light, Washington</i>	<i>\$49</i>

Riesling

<i>CF Euro-Asian Gunderloch</i>	<i>\$62</i>
<i>Eroica Gold (sweet) 500ml</i>	<i>\$40</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

Red Wines

Sicilian

<i>Calmarossa Etna Rossa 2016</i>	\$149
<i>Zisola</i>	\$85
<i>Benanti Etna Rosso</i>	\$79
<i>Nanfro Frappato</i>	\$65
<i>Valenti 'Norma' Etna Rosso</i>	\$65

Tuscany - Brunello & Chianti

<i>Valdicava Brunello di Montalcino 2013</i>	\$269
<i>Collosorbo Brunello di Montalcino</i>	\$119
<i>Antinori Marchesi Chianti Classico Riserva</i>	\$95
<i>Querciabella Chianti Classico</i>	\$79
<i>Santa Cristina Chianti Superiore</i>	\$65

Super Tuscans

<i>Antinori 'Tignanello'</i>	\$245
<i>Cepparello Olen 2015</i>	\$209
<i>IL Borro Toscana Rosso</i>	\$149
<i>Vigorello Toscana</i>	\$129
<i>Arcanum Il Fauno</i>	\$99
<i>Querciabella 'Mongrana'</i>	\$79

Veneto- Amarone and Valpolicella

<i>Pietro dal Cero 2012</i>	\$279
<i>Bertani Amarone 2009</i>	\$219
<i>Zyme Amarone Classico 2015</i>	\$159
<i>Righetti Amarone 'Roari'</i>	\$89

Piedmont - Barolo & Barbaresco

<i>La Spinetta Barolo 'Campe' 2007</i>	<i>\$329</i>
<i>Produttori Barbaresco 2014</i>	<i>\$199</i>
<i>Giulia Negri Barolo 2016</i>	<i>\$129</i>
<i>Oddero Barolo</i>	<i>\$109</i>
<i>Cantine Barbaresco 2015</i>	<i>\$99</i>
<i>De Forville Langhe Nebbiolo</i>	<i>\$89</i>

Pinot Noir and Red Burgundy

<i>Perrot Minot Clos de Beze, Grand Cru 2014</i>	<i>\$799</i>
<i>Meo Camuzet Clos de Vougeot</i>	<i>\$599</i>
<i>Bouchard Echezeaux, Grand Cru</i>	<i>\$349</i>
<i>Kosta Browne 'Gap's Crown'</i>	<i>\$229</i>
<i>Morlet 'En Famille'</i>	<i>\$199</i>
<i>Bouchard Pere et Fils 'Chambolle-Musigny'</i>	<i>\$159</i>
<i>Fil by Master Sommelier Roberto Viernes</i>	<i>\$119</i>
<i>Etude</i>	<i>\$109</i>
<i>Roar Sobranes Vineyard 2014 CA</i>	<i>\$99</i>
<i>Belle Glos 'Las Alturas'</i>	<i>\$89</i>
<i>Costa de Oro 'Gold Coast Vineyard'</i>	<i>\$79</i>
<i>Albert Bichot "Fixen" 2016 Burgandy France</i>	<i>\$70</i>
<i>Elouan</i>	<i>\$65</i>

Shiraz, Syrah, Grenache & Zinfandel

<i>Betts & Scholl Hermitage</i>	<i>\$219</i>
<i>Mollydooker Shiraz "Blue Eyed Boy"</i>	<i>\$139</i>
<i>Domaine Les Pallieres Gigondas 2008</i>	<i>\$119</i>
<i>Piedlong</i>	<i>\$95</i>
<i>Qupe Syrah</i>	<i>\$75</i>
<i>Beckman Vineyard Syrah</i>	<i>\$69</i>
<i>Truchard Syrah</i>	<i>\$65</i>

Cabernet Sauvignon and Bordeaux Blends

<i>Chateau Lafite Rothschild 2010</i>	<i>\$2,500</i>
<i>Chateau Latour 1st Growth, Pauillac 2007</i>	<i>\$1,700</i>
<i>Chateau Margaux 1st Growth, Margaux 2006</i>	<i>\$1,100</i>
<i>Chateau Cos d'Estournel, St Estephe</i>	<i>\$899</i>
<i>Colgin Estate Cariad 2006</i>	<i>\$849</i>
<i>Opus One 2010</i>	<i>\$799</i>
<i>Opus One 2015</i>	<i>\$629</i>
<i>Opus One 2016</i>	<i>\$599</i>
<i>Peter Michael Les Pavots 2015</i>	<i>\$450</i>
<i>Joseph Phelps 'Insignia'</i>	<i>\$399</i>
<i>Silver Oak Napa 2014</i>	<i>\$270</i>
<i>Kenzo Estate 'Rindo'</i>	<i>\$249</i>
<i>ZD Napa 2010 Library collection</i>	<i>\$200</i>
<i>Bella Union Napa by Far Niente 2016</i>	<i>\$180</i>
<i>ZD Napa 2016</i>	<i>\$160</i>
<i>Etude Napa 2014</i>	<i>\$155</i>
<i>Silver Oak Alexander Valley Sonoma</i>	<i>\$149</i>
<i>Paradium Oakville Napa 2012</i>	<i>\$145</i>
<i>Groth Family</i>	<i>\$139</i>
<i>Jordan</i>	<i>\$124</i>
<i>Round Pond Estate Rutherford Napa 2013</i>	<i>\$120</i>
<i>Chateau de Pez, France</i>	<i>\$109</i>
<i>Foley Johnson Rutherford Napa</i>	<i>\$89</i>
<i>Intrinsic</i>	<i>\$79</i>
<i>Bonanza</i>	<i>\$69</i>

Merlot

<i>Twomey (by Silver Oak)</i>	<i>\$115</i>
<i>Ancient Peaks</i>	<i>\$59</i>