

HOUSE WHITES

PELEE ISLAND CHARDONNAY *Ontario*

Chardonnay is one of the most popular French white wine grapes. Pelee's un-oaked chardonnay is vibrant, fresh and enticing.

Suggested pairing: Chicken Pesto Focaccia
6 oz **7** • 1/2 litre **18** • Bottle **24**

PELEE ISLAND PINOT GRIGIO *Ontario*

A hint of bronze color and a subtle bouquet of soft peach and almond with its balanced acidity and apple-like finish.

Suggested pairing: Chicken Caesar Salad
6 oz **6.5** • 1/2 litre **17** • Bottle **22**

LIGHTHOUSE RIESLING *Ontario*

Bright pale yellow colour; aromas of citrus, peach, ripe apple and mineral; off-dry, medium bodied, crisp and lively, with flavours of ripe apple, peach and lemon-lime.

Suggested pairing: Spinach and Arugula Salad
Bottle **25**

OYSTER BAY SAUVIGNON BLANC *South Africa*

Pale straw green in colour; zesty and aromatic with lots of lively, penetrating fruit characters. A concentration of tropical and gooseberry flavours, with an abundant bouquet, it is a wine that is always crisp, elegant and refreshing.

Suggested pairing: Caprese Chicken
Bottle **33**

SANDBANKS SAUVIGNON BLANC *Ontario*

Pleasant and playful with aromas of gooseberry, lemon grass and passion fruit. Elegant and refreshing, reminiscent of a summer breeze.

Suggested pairing: Seafood Fettuccine
Bottle **29**

VINEDRESSERS WHITE BLEND *Ontario*

This blend of sauvignon blanc, viognier and chardonnay has a vivid straw colour with delicate aromas of passion fruit along with a medium acidity.

Suggested pairing: Stuffed Trout
Bottle **32**

HOUSE REDS

PELEE ISLAND BACO NOIR *Ontario*

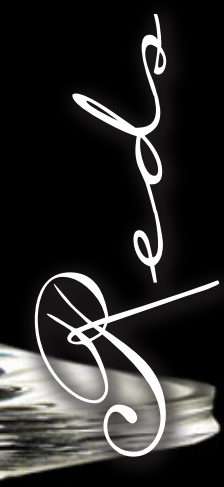
Medium deep ruby colour; mixed berry aromas with herbs, leather and earthy/spicy notes; dry medium bodied with ripe fruit flavours, moderate length and firm tannin on the persistent finish.

Suggested pairing: Homemade Lasagna
6 oz **8** • 1/2 litre **20** • Bottle **28**

PELEE ISLAND MERLOT *Ontario*

Medium ruby colour, dry and light bodied with crisp acidity and very tannin; berry fruit flavour with a hint of plum notes.

Suggested pairing: Salisbury Steak
6 oz **7.5** • 1/2 litre **19** • Bottle **25**



We now offer Re-corking.

Any unfinished wine can be re-corked and sent home to enjoy!

FARNESE FANTINI MONTEPULCIANO DABRUZZO

Italy

Deep purple-red with a scent of spicy blackcurrant with licorice and tobacco notes. The palate is full-bodied, round and dense and very juicy with the fruit well-balanced by soft acidity and tannin.

Suggested pairing: Steak Ciabatta

Bottle 22

MCGUIGAN BLACK LABEL SHIRAZ *Australia*

Rich flavours of ripe plum, black currant and spices.

Well rounded with a smooth mouth filling finish.

Suggested pairing: Vito's House Spaghetti

Bottle 26

MENAGE ET TROIS *California*

A Zinfandel, merlot and cabernet blend, with medium ruby colour and ripe blackberry fruit and raspberry jam aromas. Medium bodied with rich ripe fruit flavours.

Suggested pairing: Sirloin Burger

Bottle 29

MISTERIO MALBEC *Argentina*

Deep red colour, scented nose, violets and black plums.

Voluptuous palate, elegant aftertaste.

Suggested pairing: Spinach and Cheese Manicotti

Bottle 23

MONTALTO NERO D'AVOLA CABARNET

SAUVIGNON *Italy*

Aromas of red berry fruit with herbal and spicy notes.

It is very fruity and well structured with soft tannins and vibrant acidity. Very good length and well balanced.

Suggested pairing: Vito's Special Pizza

Bottle 25

PELEE CABARNET SAUVIGNON *Ontario*

One of the most fascinating red wines Pelee Island produces, it is voluptuous, with tremendous staying power and hints of small berries, currants, and oak.

Suggested pairing: Three Little Pigs Penne

Bottle 23

PELEE MOSCATO RED *Ontario*

Pelee Moscato, served chilled, is very fruit forward with strong notes of melon and citrus and a crisp bite.

Very light and elegant an excellent dessert wine or just on its own.

Suggested pairing: Homemade Cheesecake

Bottle 23

RUFFINO CHIANTE *Italy*

Ruffino Chianti is the world's best known Chianti.

Famous for its fresh bouquet, ruby red colour and velvety clean taste.

Suggested pairing: Vito's Fettuccine Bolognese

Bottle 29

TOMMASI RIPASSO VALPOLICELLA CLASSICO

SUPERIOR *Italy*

Ripasso is made from Valpolicella, with grape skins from Amarone production added to the process to create a richer wine. Robust with lots of fruit plus earth and spice tones.

Suggested pairing: Angus Steak

Bottle 40



Decanting available for any bottle of wine