

ACQUA DI LUCA

Special Events and Private Dining



ACQUA DI LUCA



ACQUA DI LUCA SPECIALIZES IN A CONTEMPORARY ITALIAN TAKE ON THE HIGHEST QUALITY OF SEAFOOD.

WE OFFER A VARIETY OF OPTIONS FOR PRIVATE AND SEMI-PRIVATE DINING SPACES ACCOMMODATING ANY SIZE GROUP.

BUYOUTS OF THE WHOLE RESTAURANT AND LUNCH EVENTS ARE AVAILABLE PERIODICALLY. PLEASE CHECK WITH YOUR EVENT & CATERING SALES MANAGER FOR FOOD & BEVERAGE MINIMUMS AND AVAILABILITY.

MINIMUMS ARE BASED ON DAYS OF THE WEEK AND TIME PERIODS. THEY ARE PRIOR TO A 22% SERVICE CHARGE AND 8% SALES TAX.

ALL PRIVATE DINING RESERVATIONS REQUIRE A NON-REFUNDABLE, NON-TRANSFERABLE DEPOSIT. DEPOSITS ARE AS FOLLOWS: \$200 FOR PARTIES UP TO 49 GUESTS; \$500 FOR PARTIES OF 50-99 GUESTS; \$750 FOR 100-175 GUESTS. FOR PARTIES OVER 175, THE DEPOSIT WILL BE BASED ON 50% FOR THE ESTIMATED FOOD AND BEVERAGE.

DEPOSITS ARE APPLIED TO THE FINAL BILL AT THE CONCLUSION OF THE EVENT.

ALL FOOD AND BEVERAGE MUST BE PURCHASED THROUGH ACQUA DI LUCA AND CONSUMED ON THE PREMISES. FOOD AND BEVERAGE PRICES ARE SUBJECT TO CHANGE DUE TO MARKET PRICING AND AVAILABILITY.

ONE CHECK WILL BE PRESENTED AT THE END OF THE EVENT, WHERE FULL PAYMENT IS DUE. AMERICAN EXPRESS, MASTERCARD, VISA, AND DISCOVER CREDIT CARDS ARE ACCEPTED. COMPANY CHECKS (BASED ON PRIOR APPROVAL) AND CASH ARE ALSO ACCEPTED AS FINAL PAYMENT.



WAVE ROOM

ACCOMMODATING UP TO 30 GUESTS SEATED, THIS IS THE IDEAL SPACE FOR AN INTIMATE CELEBRATION OF ANY KIND. OFFERING A SEMI-PRIVATE AREA WITH GORGEOUS ART AND WOODWORK, THE SPACE ITSELF IS ENOUGH TO ENHANCE ANY OCCASION.





GATE ROOM

THE GATE ROOM IS A SEMI-PRIVATE AREA TO THE RESTAURANT THAT OFFERS VERSATILITY AND BEAUTY.

ACCOMMODATING UP TO 50 FOR A PLATED DINNER AND 75 FOR A RECEPTION-STYLE CELEBRATION. WE ALSO HAVE THE GATE ROOM & WAVE ROOM COMBINATION OF SPACE WHICH CAN SEAT 75 MAX AND ACCOMMODATE 100 GUESTS MAX FOR A RECEPTION STYLE EVENT!



SBARRO ROOM

ACCOMMODATING UP TO
85 GUESTS FOR A
PLATED DINNER AND
150 RECEPTION STYLE,
THIS IS THE IDEAL
SPACE FOR INTIMATE
WEDDINGS,
REHEARSAL DINNERS,
LARGE CORPORATE
EVENTS, AND SO MUCH
MORE.



PATIO SPACE

ACCOMMODATING UP
TO 50 GUESTS FOR A
PLATED DINNER AND
120 RECEPTION
STYLE, THIS IS THE
IDEAL SPACE ON A
BEAUTIFUL
WEATHERED NIGHT TO
CREATE UNIQUE AND
GORGEOUS GATHERING
FOR YOUR GUESTS



COCKTAIL HOUR/ RECEPTION STYLE A LA CARTE SELECTIONS

ANTIPASTI PLATTERS AND DISPLAYS

PLATTERS SERVE 15 GUESTS

LUCA'S GRAND MIXED ANTIPASTI BOARD DISPLAY

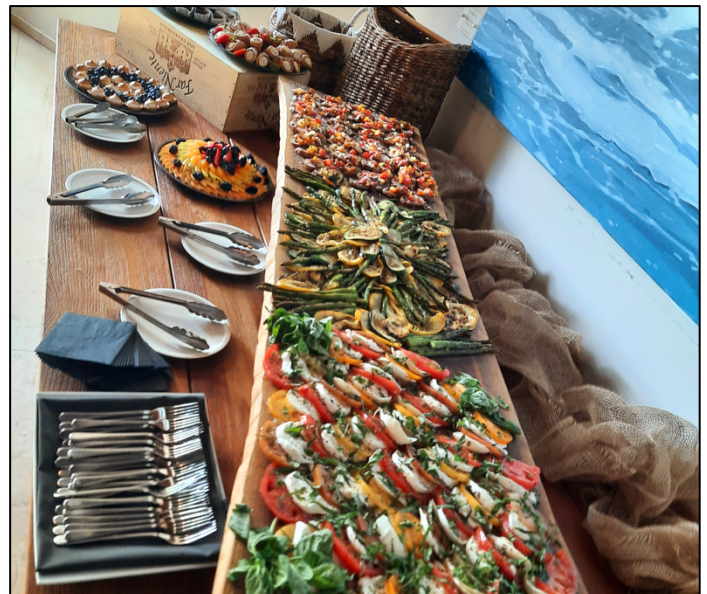
CHEF'S SELECTION OF ITALIAN DRY CURED MEATS
• CHEF'S SELECTION OF ARTISIAN CHEESES •
MARINATED OLIVES • GRILLED VEGETABLES
\$15 PER PERSON

GRILLED VEGETABLE DISPLAY

CHEF'S SELECTION OF GRILLED AND MARINATED
VEGETABLES
\$55 PER PLATTER

CAPRESE SALAD BOARD

BUFFALO MOZZARELLA • SEASONAL TOMATOES •
BASIL • BALSAMIC
\$150 PER PLATTER



CHEF LUCA'S CLASSICO HORS D' OEUVRES

PRICE PER PIECE (ORDERS OF 15 OR MORE)

- BRUSCHETTA CROSTINI
\$3
- CAPRESE SKEWERS (V)
\$3
- ARANCINI BALLS (V)
WITH SAUCE PAIRING
\$3
- MEATBALLS
WITH MARINARA SAUCE
\$3
- MELENZANE (V)
\$4
- SALMON CROSTINI
\$4
- PROSCIUTTO WRAPPED ASPARAGUS
\$4
- BACON WRAPPED DATES
\$5

CHEF LUCA'S SUPERIOR HORS D' OEUVRES

PRICE PER PIECE (ORDERS OF 15 OR MORE)

- SACCHETTI AL TARTUFO BIANCO (V)
\$3
- CRAB STUFFED RAVIOLI
\$6
- SHRIMP COCKTAIL
WITH COCKTAIL SAUCE
\$5
- CUCUMBER TUNA TARTAR
\$5
- PAN SEARED SCALLOPS
\$8
- CRAB CAKES
WITH SAUCE PAIRING
\$7
- LAMB LOLLIPOP
\$8
- OYSTERS ON THE HALF SHELL
MARKET PRICE
- BEEF TARTAR CROSTINI
\$6

HEAVY STATIONED

RECEPTION STYLE HORS D'OEUVRES

FOR 20 GUESTS OR MORE (2 HOURS)

GRAND SEAFOOD DISPLAY

OYSTERS, CLAMS, TUNA, SHRIMP, CRAB LEGS, WHOLE MAIN
LOBSTER & ASSORTED SAUCE/SIDE PAIRINGS

\$40 PER PERSON (30 GUEST MINIMUM)

ACQUA PASTA TRIO DISPLAY

(1 PAN SERVES 20 GUESTS)

SACCHETTI AL TARTUFO BIANCO

WHITE TRUFFLE AND RICOTTA STUFFED
SACCHETTI • TARTUFATA CREAM SAUCE •

AGED FIG BALSAMIC

\$3 PER PIECE

RAVIOLI DI GRANCHIO

CRABMEAT STUFFED HANDMADE RAVIOLI •
LEMON CREAM • CRABMEAT

\$6 PER RAVIOLI

VEAL TORTELLINI

VEAL TORTELLINI • CREAM • PROSCIUTTO • PEAS

\$250 PER PAN

HOT SEAFOOD SELECTIONS

(1 PAN SERVES 20 GUESTS)

CALAMARI

SAUTÉED NORTH ATLANTIC SQUID + DRY WHITE
WINE + CHERRY TOMATO SAUCE

\$230 PER PAN

POLPETTA DI GRANCHIO

CRAB MEATBALLS • HOMEMADE TOMATO
SAUCE • SHEEP MILK RICOTTA

\$6 PER MEATBALL

GNOCCHI

SWEET POTATO GNOCCHI • TRUFFLE BUTTER
• LOBSTER KNUCKLE AND CLAWS

\$430 PER PAN

ACQUA ASSORTED PIZZA STATION

FRUTTI DI MARE

SHRIMP, LOBSTER MEAT, HOMEADE TOMATO
SAUCE, FONTINELLA CHEESE

BISTECCA AMERICAN WAGYU

FILET MIGNON, HOMEADE TOMATO SAUCE,
FONTINELLA CHEESE

\$25 PER PIZZA

ASSORTED SLIDER DISPLAY

CRAB CAKE SLIDERS

HOUSE MADE CRAB CAKES

CHICKEN PESTO SLIDERS

GRILLED CHICKEN PESTO

FILET MIGNON SLIDER

FILET MIGNON WITH SAUCE PAIRING

\$9 PER SLIDER

DESSERT

CHEF LUCA'S HOUSE MADE DESSERTS

TIRAMISU • CHOCOLATE MOUSSE CUPS • CANNOLI • FRESH BERRIES

\$10 PER PERSON

CHEESECAKE

ASSORTED CHEESECAKE STATION

\$15 PER PERSON

MENU DI CLASSICO

\$80 PER PERSON

Add a family style Antipasti Platter appetizer for \$10 more per person

INSALATA

• SELECT TWO • GUESTS SELECT ONE

MELA VERDE

ICEBERG LETTUCE • CHERRY TOMATOES •
PARMIGIANO REGGIANO • GREEN APPLE &
MUSTARD DRESSING

ARUGULA

ARUGULA • FETA CHEESE • BRESAOLA

CAPRESE

SEASONAL TOMATOES • PIADINA ROLL • FRESH
MOZZARELLA • SAUVIGNON BLANC • BREAD
CRUMBS

RADICCHIO

RADICCHIO • JULIENNE CARROT • ORANGE
PEEL • PECORINO • CUCUMBER • TOASTED
CROSTINO

SECONDI

• SELECT FOUR • GUESTS SELECT ONE

SOLE DI RAPIENE DI LIMONE

SOLE • SPINACH • CRAB MEAT • NEVIOLA
CHEESE STUFFING • SUNDRIED TOMATO
CREAM

GNOCCHI

SWEET POTATO GNOCCHI • TRUFFLE
BUTTER • LOBSTER KNUCKLE AND CLAWS

FILET MIGNON

BLACK TRUFFLE JUS • SHAVED BLACK
TRUFFLE

POLLO ALLA PICATTA

POUNDED CHICKEN BREAST • PINOT GRIGIO •
LEMON • CAPER SAUCE

BRONZINO

CHERRY TOMATOES • OLIVES • WHITE WINE • CLAMS

CONTORNI

FAMILY STYLE • SELECT TWO •

VEAL TORTELLINI • PARMESAN CREAM

PATATE • POTATOES • WHITE TRUFFLE
CREAM • PARMESAN

GEMELLI • HOMEMADE TOMATO SAUCE •
FONTINELLA

AGNOLOTTI DI FUNGHI • SAUTEED
MUSHROOMS • MUSHROOM STUFFED
AGNOLOTTI

VERDURE DI JULIENNE • JULIENNE
SEASONAL FRESH VEGETABLES • AGLIO E
OLIO

DOLCE

**CHEF'S DAILY SELECTION HOUSE MADE
DESSERT**

*MENUS CUSTOMIZABLE UPON
REQUEST*

*22% SERVICE FEE AND 8% TAX ADDED
TO THE FINAL BILL

*GLUTEN AND VEGAN PASTA SELECTION
AVAILABLE UPON REQUEST

Menu will be displayed at each setting for guests to select from!

MENU DI SUPERIORE

\$95 PER PERSON

ANTIPASTI

• FAMILY STYLE-SELECT ONE •

Add an additional appetizer for \$10 more per person

POLPETTA DI GRANCHIO

CRAB MEATBALLS • HOMEMADE TOMATO
SAUCE • SHEEP MILK RICOTTA

SACCHETTI AL TARTUFO BIANCO

WHITE TRUFFLE AND RICOTTA STUFFED
SACCHETTI • WHITE TRUFFLE CREAM • AGED
FIG BALSAMIC

MARE

MAHOGANY CLAMS • MUSSELS • CALAMARI •
SHRIMP • WHOLE LOBSTER • SCALLOPS •
ALASKAN KING CRAB LEGS

ANTIPASTI PLATTER

CHEF'S SELECTION OF ITALIAN DRY CURED MEATS
• CHEF'S SELECTION OF ARTISIAN CHEESES •
MARINATED OLIVES

INSALATA

• SELECT TWO • GUESTS SELECT ONE

MELA VERDE

ICEBERG LETTUCE • CHERRY TOMATOES •
PARMIGIANO REGGIANO • GREEN APPLE & MUSTARD
DRESSING

ARUGULA

ARUGULA • FETA CHEESE • BRESAOLA

CAPRESE

SEASONAL TOMATOES • PIADINA ROLL • FRESH
MOZZARELLA • SAUVIGNON BLANC • BREAD CRUMBS

RADICCHIO

RADICCHIO • JULIENNE CARROT • ORANGE PEEL •
PECORINO • CUCUMBER • TOASTED CROSTINO

SECONDI

• SELECT FOUR • GUESTS SELECT ONE

SALMONE

PAN SEARED FAROE ISLAND SALMON •
JUMBO LUMP BLUECRAB • LOBSTER
RAVIOLI

BRONZINO

CHERRY TOMATOES • OLIVES • WHITE WINE •
CLAMS

GNOCCHI

SWEET POTATO GNOCCHI • TRUFFLE
BUTTER • LOBSTER KNUCKLE AND CLAWS

FILET MIGNON

BLACK TRUFFLE JUS • SHAVED BLACK
TRUFFLE

VEAL TORTELLINI

PARMESAN CREAM SAUCE

POLLO ALLA PICATTA

POUNDED CHICKEN BREAST • PINOT GRIGIO
• LEMON • CAPER SAUCE

PAPPARDELLE

WILD BOAR RAGU • PECORINO ROMANO

ORECCHIETTE

VEAL SHOULDER RAGU • DRY RICOTTA CHEESE

CONTORNI

• SELECT TWO •

PATATE • POTATOES • WHITE TRUFFLE CREAM
• PARMESAN

GEMELLI • HOMEMADE TOMATO SAUCE •
FONTINELLA

AGNOLOTTI DI FUNGHI • SAUTEED
MUSHROOMS • MUSHROOM STUFFED AGNOLOTTI

VERDURE DI JULIENNE • JULIENNE

Dolce

Chef Luca's Daily House Made Dessert

• Menu Customization available upon request •

*22% service charge and 8% tax added to the final bill
Menu will be displayed at each setting for guests to select from!*

MENU DI ELEGANTE

\$115 PER PERSON

ANTIPASTI

• FAMILY STYLE-SELECT ONE •

Add an additional appetizer for \$10 more per person

MARE

MAHOGANY CLAMS • MUSSELS • CALAMARI •
SHRIMP • WHOLE LOBSTER • SCALLOPS •
ALASKAN KING CRAB LEGS •

MISTO DI CRUDO

FAROE ISLAND SALMON • YELLOWFIN TUNA •
SCALLOPS • OYSTERS

SACCHETTI AL TARTUFO BIANCO

WHITE TRUFFLE AND RICOTTA STUFFED
SACCHETTI • WHITE TRUFFLE CREAM • AGED
FIG BALSAMIC

POLPETTA DI GRANCHIO

CRAB MEATBALLS • HOMEMADE TOMATO
SAUCE • SHEEP MILK RICOTTA

ANTIPASTI PLATTER

CHEF'S SELECTION OF ITALIAN DRY CURED MEATS
• CHEF'S SELECTION OF ARTISIAN CHEESES •
MARINATED OLIVES

INSALATA

• SELECT TWO • GUESTS SELECT ONE

MELA VERDE

ICEBERG LETTUCE • CHERRY TOMATOES •
PARMIGIANO REGGIANO • GREEN APPLE & MUSTARD
DRESSING

ARUGULA

ARUGULA • FETA CHEESE • BRESAOLA

CAPRESE

SEASONAL TOMATOES • PIADINA ROLL • FRESH
MOZZARELLA • SAUVIGNON BLANC • BREAD CRUMBS

RADICCHIO

RADICCHIO • JULIENNE CARROT • ORANGE PEEL •
PECORINO • CUCUMBER • TOASTED CROSTINO

SECONDI

• SELECT FOUR • GUESTS SELECT ONE

SPIGOLIA FAGIOLINA

PAN SEARED SEABASS • TUSCAN BEANS • ROASTED
RED PEPPER • GREEN ONION

RAVIOLI DI GRANCHIO

CRABMEAT STUFFED HANDMADE RAVIOLI • LEMON
CREAM • CRABMEAT

HALIBUT

GRILLED ARTICHOKE • HOMEMADE ROASTED RED
PEPPER • GREEN ONION • AGLIO E OLIO • WHITE
WINE

FILET MIGNON

BLACK TRUFFLE JUS • SHAVED BLACK TRUFFLE

COTOLETTA

VEAL CHOP • TRUFFLE CREAM AU JU

CODA

LOBSTER TAIL • CRESTE • BUFFALO BUTTER

POLLO ALLA PICATTA

POUNDED CHICKEN BREAST • PINOT GRIGIO •
LEMON • CAPER SAUCE

PAPPARDELLE

WILD BOAR RAGU • PECORINO ROMANO

ORECCHIETTE

VEAL SHOULDER RAGU • DRY RICOTTA CHEESE

CONTORNI

FAMILY STYLE • SELECT TWO •

VEAL TORTELLINI • PARMESAN CREAM

PATATE • POTATOES • WHITE TRUFFLE CREAM • PARMESAN

GEMELLI • HOMEMADE TOMATO SAUCE • FONTINELLA

AGNOLOTTI DI FUNGHI • SAUTEED MUSHROOMS •
MUSHROOM STUFFED AGNOLOTTI

VERDURE DI JULIENNE • JULIENNE SEASONAL FRESH
VEGETABLES • AGLIO E OLIO

Dolce

Chef Luca's Daily House Made Dessert

• Menu Customization available upon request •

22% service charge and 8% tax added to the final bill

Menu will be displayed at each setting for guests to select from!

MENU DI SUPERIORE

\$140 PER PERSON

ANTIPASTI

* FAMILY STYLE-SELECT ONE *

Add an additional appetizer for \$10 more per person

MARE

MAHOGANY CLAMS • MUSSELS • CALAMARI • SHRIMP • WHOLE
LOBSTER • SCALLOPS • ALASKAN KING CRAB LEGS

SHRIMP COCKTAIL

WITH COCKTAIL SAUCE PAIRING

MISTO DI CRUDO

FAROE ISLAND SALMON • YELLOWFIN TUNA • SCALLOPS •
OYSTERS

POLPETTA DI GRANCHIO

CRAB MEATBALLS • HOMEMADE TOMATO SAUCE • SHEEP MILK
RICOTTA

ANTIPASTI PLATTER

CHEF'S SELECTION OF ITALIAN DRY CURED MEATS • CHEF'S
SELECTION OF ARTISIAN CHEESES • MARINATED OLIVES

INSALATA

* SELECT TWO * GUESTS SELECT ONE

MELA VERDE

ICEBERG LETTUCE • CHERRY TOMATOES • PARMIGIANO
REGGIANO • GREEN APPLE & MUSTARD DRESSING

ARUGULA

ARUGULA • FETA CHEESE • BRESAOLA

CAPRESE

SEASONAL TOMATOES • PIADINA ROLL • FRESH MOZZARELLA •
SAUVIGNON BLANC • BREAD CRUMBS

RADICCHIO

RADICCHIO • JULIENNE CARROT • ORANGE PEEL • PECORINO •
CUCUMBER • TOASTED CROSTINO

LA PASTA

* FAMILY STYLE-SELECT TWO *

VEAL TORTELLINI

PARMESAN CREAM

SACCHETTI AL TARTUFO BIANCO

WHITE TRUFFLE AND RICOTTA STUFFED SACCHETTI • WHITE
TRUFFLE CREAM • AGED FIG BALSAMIC

RAVIOLI DI GRANCHIO

CRABMEAT STUFFED HANDMADE RAVIOLI • LEMON CREAM •
CRABMEAT

PAPPARDELLE

WILD BOAR RAGU • PECORINO ROMANO •

SECONDI

* SELECT FOUR * GUESTS SELECT ONE

HALIBUT

GRILLED ARTICHOKE • HOMEMADE ROASTED RED
PEPPER • GREEN ONION • AGLIO E OLIO • WHITE
WINE

RISOTTO

CRAB LEGS • MASCARPONE CREAM • AGE FIG
BALSAMIC

FILETTO MIGNON/CODA DI AROGOSTA

FILET MIGNON • AFRICAN COLD WATER LOBSTER
TAILS

SPIGOLIA FAGIOLINA

PAN SEARED SEABASS • TUSCAN BEANS • ROASTED
RED PEPPER • GREEN ONION

COTOLETTA

VEAL CHOP • TRUFFLE CREAM AU JU

VONGOLE & CAPESANTE

MAHOGANY CLAMS • PAN SEARED SCALLOPS •
ZUCCHINI PUREE • SAFFRON WHITE WINE • BREAD
CRUMBS

POLLO ALLA PICATTA

POUNDED CHICKEN BREAST • PINOT GRIGIO •
LEMON • CAPER SAUCE

CONTORNI

FAMILY STYLE * SELECT TWO *

PATATE • POTATOES • WHITE TRUFFLE CREAM •

PARMESAN

GEMELLI • HOMEMADE TOMATO SAUCE • FONTINELLA

AGNOLOTTI DI FUNGHI • SAUTEED MUSHROOMS •
MUSHROOM STUFFED AGNOLOTTI

VERDURE DI JULIENNE • JULIENNE SEASONAL

FRESH VEGETABLES • AGLIO E OLIO

DOLCE

Chef Luca's Daily House Made Dessert

• *Menu Customization available upon request* •

22% service charge and 8% tax added to the final bill

BEVERAGE SELECTIONS

CHARGED BY CONSUMPTION

NON-ALCOHOLIC BEVERAGE PACKAGE

ADD UNLIMITED SOFT DRINKS, COFFEE & TEA FOR AN ADDITIONAL \$5 PER PERSON

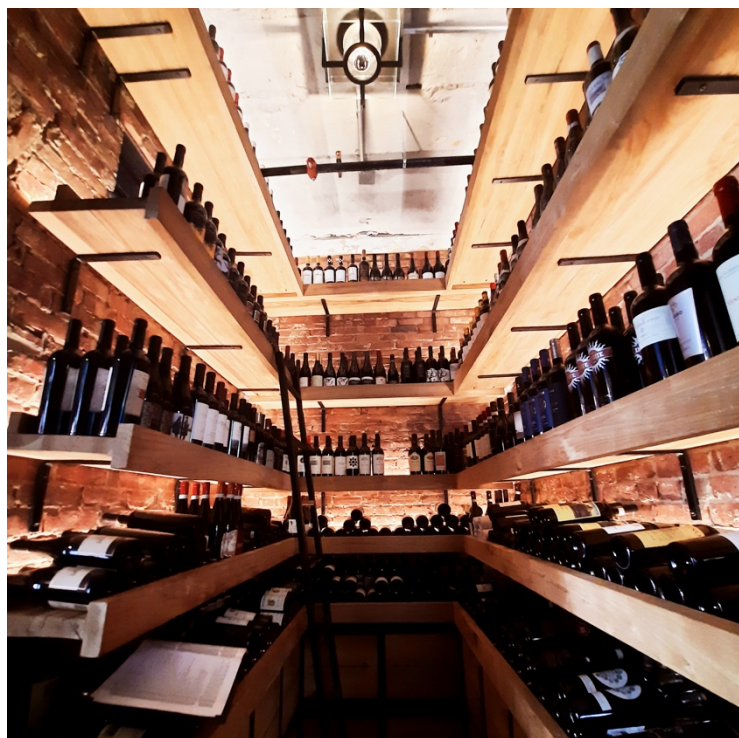
CONSUMPTION

ALL BEVERAGES ARE CHARGED BY A CONSUMPTION BASIS. PLEASE ASK THE EVENT EVEN & CATERING MANAGER IF YOU ARE LOOKING FOR SOMETHING SPECIFIC SUCH AS SPECIALTY DRINK STATIONS.

WINE SELECTIONS

PARTIES OF 20 OR MORE ARE RECOMMENDED TO PRESELECT A RED AND WHITE WINE SELECTION PRIOR TO THE EVENT DATE IN ORDER TO SERVE GUESTS QUICKLY UPON ARRIVAL! WINE WILL BE CHARGED BY THE BOTTLE PER CONSUMPTION

(FULL WINE MENU AVAILABLE UPON REQUEST-POPULAR RECOMMENDATIONS ARE LISTED BELOW)



HOUSE WINES

White

1. Prosecco di Valdobriene, Villa Serena, Veneto, Italy \$46
2. Rosato di Toscana, Il Poggione, Brancato, Tuscany, Italy \$46
3. Gavi, La Scolca, White Label, Piedmont, Italy \$46
4. Sauvignon Blanc, Ten Sisters, Marlborough, Italy \$38

Red

1. Sangiovese, Sonnino Riserva, Tuscany, Italy \$46
2. Malbec, Punta de Flechas, Barones de Rothchild, Uco Valley, Argentina \$46
3. Red Blend, Complicated, Grenache/Syrah, Central Coast, CA \$42

CLASSICO SELECTION

White

1. Prosecco di Valdobriene, Villa Serena, Veneto, Italy \$46
2. Pinot Bianco, Kettmeir, Alto Adige, Italy \$54
3. Chateau Lamothe Blanc, Bordeaux, France \$52
4. Chardonnay, Scantianum, Cantina Scansano, Tuscany, Italy \$54

Red

1. Pinot Noir, Inscription, Willamette Valley, Oregon
2. Montepulciano d'Abruzzo, Inferi, Marremiero, Abruzzo, Italy \$58
3. Cabernet Sauvignon, Daou, Paso Robles, California \$54

SUPERIORE SELECTION

White

1. Prosecco di Valdobriene, Nino Franco Rustico, Veneto, Italy \$65
2. Sauvignon Blanc, Chateau de Sancerre, Sancerre, Loire Valley, France \$65
3. Roero Arneis, Vietti, Piedmont, Italy \$80
4. Chardonnay, Jordan, Russian River Valley, California \$80

Red

1. Nebbiolo, Produttori Del Barbaresco, Langhe, Piedmont, Italy \$70
2. Vino Nobile di Montepulciano, Nobile, Avignonesi, Tuscany \$68
3. Rioja, Cerro Anon Gran Reserva, Tempranillo, Spain \$70
4. Red Blend, Harvey and Harriet, Paso Robles, California \$70

ELEGANTE SELECTION

White

1. Ca'del Bosco, Franciacorta, Lombardy, Italy \$96
2. Sauvignon Blanc, Cloudy Bay, New Zealand \$98cx
3. Gavi, La Scolca, Black Label, Piedmont, Italy \$90
4. Chardonnay, Cakebread Cellars, Napa Valley, California \$98

Red

1. Barolo, Damilano, Lecinquevigne, Piedmont, Italy \$99
2. Brunello di Montalcino, La Gerla, Tuscany, Italy \$117
3. Shiraz, Mollydooker Blue Eyed Boy, McLaren Valle, Australia \$92
4. Cabernet Sauvignon, Groth, Oakville, Napa Valley, California \$125