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Ristorante Piacere, San Carlos, California
Cucina Italiana -- Ristorante -- Full Bar
Also Visit [HYPERLINK "http://www.americandreams.com/vivace/"](http://www.americandreams.com/vivace/) Vivace
Ristorante, Belmont, California !!!!!
Both "Offering The Best In Italian Cuisine -- For All Occasions!"
Ask About Our Catering/Banquet/Company Function Capabilities!

Ristorante Piacere, San Carlos -- See The [HYPERLINK](#)
"http://www.americandreams.com/piacere/" \l "Review#Review" San
Francisco Chronicle Restaurant Review Below!
727 Laurel Street, San Carlos, California 94070
(Located 1 Block West Of El Camino Real -- Take The Holly Street Highway
101 Exit)
(650) 592-3536

Hours: Monday - Saturday, 11 AM - 2:30 PM, Monday - Sunday, 5 PM - 10 PM
All Major Credit Cards Accepted
All Menu Items Are Available For Take Out

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- Beverages

Ristorante Piacere Pranzo (Luncheon Menu)

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Antipasti - Light Entrees

Antipasto Misto, Per Person, 6.75, For Two, 9.95
Wood Grilled Eggplant And Zucchini, Sundried Tomatoes, Sopressata,
Prosciutto, Olives, Mozzarella
Salrnone Marinato, 6.50
King Salmon Marinated With Dill, Thinly Sliced And Served With Mustard
Sauce
Carpaccio, 6.95
Thinly Sliced Beef With Mustard Dressing, Red Onions, Capers, Arugula And
Shaved Parmesan
Bruschetta, 4.50
Toasted Italian Bread, Spread With Garlic And Topped With Chopped
Tomatoes, Olive Oil, Herbs
Caprese, 5.75
Slices Of Tomatoes And Buffalo Mozzarella With Basil Oil And Cracked
Black Pepper
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Insalata - Greens

Involtino Di Melanzane, 6.50

Grilled Eggplant Rolled Around Goat Cheese, Roasted Peppers And Basil,
With Baby Greens, Tomato Dressing

Insalata Di Gamberi, 8.25

Pan Seared Prawns, Sliced Boiled Potatoes With Mix Baby Greens, Ginger
Pink Peppercorn Dressing

Insalata Di Pere, 6.75

Baby Spinach Salad And Poached Pear In Balsamic Dressing Topped With
Gorgonzola Cheese

Insalata Rustica, 6.95

Baby Greens. Warm Wild Mushrooms, Shallots, Crispy Bacon, Roasted
Potatoes, Chianti Balsamic Dressing

Insalata Italiana, 4.25

Fresh Spring Mix Salad And Roma Tomatoes With House Dressing

Insalata Di Rucola, 7.50

Tender Arugula Leaves, Gorgonzola, Caramelized Sweet Spicy Walnuts,
Shaved Carrots, Aged Balsamic Vinaigrette

Insalata Caramia, 7.95

Baby Spring Mix, Wood Grilled Chicken Breast, Red Onions, Black Olives,
Tomatoes, House Dressing

Insalata Caesare, Per Person, 5.50, With Chicken, 7.50

Small Cut Romaine Leaves With Garlic Croutons And Shaved Pecorino Cheese
In Our Caesar Dressing

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Panini - Sandwiches

Panini - Made With Focaccia Bread

(Sandwich Served With Mix Green Salad)

Vitellino, 7.95

Mesquite Grilled Veal Scallopini, Wood Roast Eggplant, Sundried Tomato,
Romaine Leaves, Tartare Sauce

Cardinale, 8.25

Smoked Salmon, Avocado Slices, Mustard Sauce, Fresh Mozzarella, Onions,
Romaine Lettuce Salad

Giardino, 6.95

Black Olives Paste, Grilled Zucchini, Eggplant And Peppers, Red Onions
And Sliced Roma Tomatoes

Soleado, 7.50

Mesquite Grilled Italian Sausage, Mushrooms, Tomato Slices, Provolone
Cheese And Dijon Mustard

Piacere, 7.75

Mesquite Grilled Rosemary Chicken Breast With Arugula, Mayonnaise,
Sundried Tomatoes And Grilled Zucchini

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Pizza - From Our Wood Fired Oven

Pomodoro (Low Calorie), 7.50, With Goat Cheese, 9.00

Fresh Basil, Fresh Tomato, Black Olives, Light Tomato Sauce

Diavola, 7.95

Spicy Italian Sausage, Mozzarella Cheese, Tomato Sauce, Black Olives And
Peppers

Focaccina Con Prosciutto, 8.25

Imported Aged Prosciutto, Pesto Sauce, Feta Cheese And Tomato Sauce And
Side Greens

Calzone, 8.50

Flip Over Pizza Bell Peppers, Zucchini, Eggplant, Mushrooms, Onions, Mozzarella, Tomato Sauce, Side Greens

Pizza Al Formaggio, 7.95

Four Kind Cheese, Mozzarella, Pecorino, Gorgonzola, Parmagiana

Pizza Vegetariano, 7.75

Bell Peppers, Zucchini, Eggplant, Mushrooms, Onions

Pizza Al Salmone, 9.50

Smoked Salmon, Red Onions, Pesto, Capers, Sauce, Basil And Oregano

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Zuppa Del Giorno - Soup

Soup Of The Day Changes Daily - Ask Your Waiter

Cup, 2.95, Bowl, 4.95

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Risotto Del Giorno - Rice Dishes

Risotto Specials Changes Daily - Ask Your Waiter

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Primi Piatti (Pasta)

Fettuccine All Rucola, 10.75

Three Color Fettuccini Tossed With Arugula Leaves And Creamy Nutmeg

Alfredo Sauce

Linguine Alle Vongole, 11.75

Linguini Pasta With Clams, White Wine And Garlic

Fusilli Alla Rustica, 9.75

Corkscrew Shaped Pasta Tossed With Spinach, Capers, Black Olives,

Sundried Tomato, White Wine

Gnocchi Al Funghi, 10.95

Potato Dumplings With Three Kind Wild Mushrooms, Cream, Fresh Pesto Sauce

Capellini Al Pomodoro, 8.25

Angel Hair Pasta Tossed With Tomato, Garlic And Basil Sauce

Tortiglioni Alla Montanara, 9.50

Small Rigatoni With Italian Sausage, Roasted Bell Peppers, Wild

Mushrooms, Onions, Basil And Tomato

Ravioli Ricotta E Spinaci, 9.95

Homemade Ravioli Filled With Ricotta And Spinach Served With Fresh

Spinach Leaves And Pink Sauce

Tortellini Del Piacere, 9.50

Veal Filled Tortellini Tossed With Prosciutto Di Parma, Mushrooms, Peas,

Fresh Herbs And Cream

Penne Nerone, 9.75

Penne With Sliced Chicken, Black Olives, Broccoli, Mushrooms, Sun Dried

Tomato And Marinara Sauce

Paglia Fieno Alla Pescatora, 11.95

Homemade Three Color Fetuccini, Mix Fish, Large Prawns, Mussels, Clams,

Scallops, Garlic, Tomato

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Fish Specials Change Daily - Ask Your Waiter

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Secondi Piatti

Guazetto Di Scoglio, 9.50
Steamed Mussels And Clams In Wine, Garlic, Vegetable Broth
Gamberoni All Provencale', 13.95
Jumbo Prawns Sauteed In Garlic, Diced Tomato, White Wine Served On A Bed
Of Saffron Rice
Polenta E Funghi, 9.75
Italian Sausage With Shiitake, Portabella, Oyster Mushrooms In Tomato
Sauce Served With Polenta
Melanzane Alla Parmigiana, 8.75
Breaded Eggplant Slices Layered With Mozzarella, Parmesan Cheese, Tomato
And Basil Sauce
Pollo Meridionale, 10.95
Breast Of Chicken Sauteed With Sun Dried Tomatoes, Basil, White Wine And
Garlic Sauce
Maiale Al Marsala, 11.50
Pork Scaloppini Sauteed With Marsala Wine, Shiitaki, Portabella, Oyster
Mushrooms
Canilla D' Agnello, 14.95
Lamb Shank Braised With Balsamic, Onions, Mushrooms, Tomato Served With
Polenta
Bistecca D' Manzo, 14.95
Mesquite Grilled New York Steak Sliced, Served On A Bed Of Arugula, With
Chianti Wine Sauce
Vitello Valdostana, 12.95
Veal Scaloppini Sauteed With Mozzarella, Tomato Sauce, Parmesan, White
Wine And Veal Sauce
Rotoletta All'aceto Balsamico, 12.95
Veal Scaloppini Rolled With Provolone Cheese & Prosciutto In A Red Wine
Balsamic Vinegar Sauce
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Antipasti E Insalate - Light Entrees, Appetizers, and Salads

Antipasto Misto, Per Person, 7.50, For Two, 12.00
Marinated And Grilled Vegetables, Sun Dried Tomatoes, Sopressata,
Prosciutto, Olives, Mozzarella And Parmesan Cheese
Guazetto D'scoglio, 9.50
Steamed Mussels And Clams In Wine, Garlic, Vegetable Broth
Salmone Marinato, 7.25
King Salmon Marinated With Dill, Thinly Sliced And Served With Mustard
Sauce
Spiedini Di Gamberi, 9.75
Mesquite Grilled Skewered Prawns, Radicchio, Arugula, Topped With Caviar
And Shaved Feta Cheese, Pink Brandy Sauce
Carpaccio, 7.50
Thinly Sliced Beef With Mustard Dressing, Caramelized Red Onions, Capers,
Arugula And Shaved Parmesan

Bruschetta, 4.95

Toasted Italian Bread, Spread With Garlic And Topped With Chopped Fresh Tomatoes, Olive Oil And Herbs

Caprese, 5.95

Slices Of Tomatoes And Buffalo Mozzarella With Basil Oil And Cracked Black Pepper

Involtino Di Melanzane, 6.50

Grilled Eggplant Rolled Around Goat Cheese, Roasted Peppers And Basil, Served With Salad And Cold Tomato Sauce

Insalata Di Pere, 6.50

Spinach Salad And Poached Pears In Balsamic Dressing Topped With Gorgonzola Cheese

Insalata Italiana, 4.95

Baby Spring Mix Salad And Roma Tomatoes With House Dressing

Insalata Di Rucola, 6.50

Arugula Leaves, Gorgonzola, Caramelized Sweet Spicy Walnuts And Shaved Carrots In Aged Balsamic Vinaigrette

Insalata Caesare, Per Person, 5.25, For Two, 9.50

Small Cut Crispy Romaine Leaves With Garlic Croutons And Shaved Pecorino Cheese In Our Caesar Dressing

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Zuppa Del Giorno

Soup Of The Day Changes Daily - Ask Your Waiter

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Pizza - From Our Wood Fired Oven

Pomodoro (Low Calorie), 8.50, With Goat Cheese, 10.00

Fresh Basil, Fresh Tomato, Black Olives, Light Tomato Sauce

Diavola, 9.00

Spicy Italian Sausage, Mozzarella Cheese, Tomato Sauce, Black Olives And Peppers

Focaccia Con Prosciutto, 9.25

Imported Aged Prosciutto, Pesto Sauce, Feta Cheese And Tomato Sauce And Side Greens

Calzone, 9.95

Flip Over Pizza Bell Peppers, Zucchini, Eggplant, Mushrooms, Onions, Mozzarella, Tomato Sauce, Side Greens

Pizza Al Formaggio, 8.75

Four Kind Cheese, Mozzarella, Pecorino, Gorgonzola, Parmagiana

Pizza Vegetariano, 8.50

Bell Peppers, Zucchini, Eggplant, Mushrooms, Onions

Pizza Al Salmone, 10.50

Smoked Salmon, Red Onions, Pesto, Capers, Sauce, Basil And Oregano

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Risotto Del Giorno - Rice Dishes

Risotto Specials Change Daily - Ask Your Waiter

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Primi Piatti (Pastas)

Fettuccine All Rucola, 11.75
Three Color Fettuccini Tossed With Arugula Leaves And Creamy Nutmeg
Alfredo Sauce
Linguine Alle Vongole, 11.95
Linguini Pasta With Fresh Clams, White Wine And Garlic
Fusilli Alla Rustica, 10.95
Corkscrew Shaped Pasta Tossed With Spinach, Capers, Black Olives,
Sundried Tomato, White Wine
Gnocchi Al Funghi E Pesto, 11.95
Potato Dumplings With Three Kind Wild Mushrooms, Cream, Fresh Pesto Sauce
Capellini Al Pomodoro (Low Calorie), 8.75
Angel Hair Pasta Tossed With Tomato, Garlic And Basil Sauce
Tortiglioni Alla Montanara, 10.95
Small Rigatoni With Italian Sausage, Roasted Bell Peppers, Mushrooms,
Onions, Basil And Tomato
Paglia Fieno Alla Pescatora, 14.75
Homemade Three Color Fetuccini With Mix Fish, Large Prawns, Mussels,
Clams, Scallops, Garlic, Tomato, White Wine
Ravioli Ricotta E Spinaci, 10.95
Homemade Ravioli Filled With Ricotta And Spinach Served With Fresh
Spinach Leaves And Pink Sauce
Tortellini Del Piacere, 10.25
Veal Tortellini Tossed With Prosciutto, Mushrooms, Peas, Fresh Herbs And
Cream
Penne Nerone, 10.95
Penne With Sliced Chicken, Black Olives, Broccoli, Mushrooms, Sun Dried
Tomato And Marinara Sauce
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Secondi Piatti

Polenta E Funghi, 11.75
Italian Sausage With Shiitakie, Portabella, Oyster Mushrooms In Tomato
Sauce Served With Polenta
Melanzane Alla Parmigiana, 11.75
Breaded Eggplant Slices Layered With Mozzarella, Parmesan Cheese, Tomato
And Basil Sauce
Gamberoni All Provencale', 18.95
Jumbo Prawns Sauteed In Garlic, Diced Tomato, White Wine Served On A Bed
Of Saffron Rice
Pollo Meridionale, 13.25
Breast Of Chicken Sauteed With Sun Dried Tomatoes, Basii, White Wine And
Garlic Sauce
Maiale Al Marsala, 14.50
Pork Scaloppini Sauteed With Marsala Wine, Shiitaki, Portabella, Oyster
Mushrooms
Canilla D' Agnello, 19.95
Lamb Shank Braised With Balsamic, Onions, Mushrooms, Tomato Served With
Polenta
Bistecca D' Manzo, 18.95
Mesquite Grilled New York Steak Sliced Served With On A Bed Of Arugula
Chianti Wine Sauce
Vitello Valdostana, 14.95
Veal Scaloppini Sauteed With Mozzarella, Tomato Sauce, Parmesan, White

Wine And Veal Sauce

Rotoletta All'aceto Balsamico, 15.95

Veal Scaloppini Rolled With Provolone Cheese & Prosciutto In A Red Wine Balsamic Vinegar Sauce

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Dolcei (Desert)

Torta Di Cioccolato, 6.25

Chocolate Mousse Torte Served With Raspberry Sauce

Semifreddo, 5.50

Cold Marsala Zabaglione Cream Flavored With Seasonal Berries And Chocolate Chips

Creme Brulee, 6.25

Custard With A Cruncy Brown Sugar Crust

Creme Caramel, 5.50

Vanilla Flan With Caramel Sauce

Cheesecake, 5.50

Dense Creamy Cheesecake With Graham Cracker Crust Served With Creme Anglese

Tartufo, 5.75

Italian Frozen Cream Dipped In Dark Chocolate Served With Raspberry Coulis

Tiramisu, 5.50

Ladyfingers Soaked In Espresso Layered With Mascarpone Sauce Topped With Cocoa

Biscotti, 4.50

Almond Biscott (Recommended With Galliano)

Gelato O Sorbetto, 4.95

Ask Your Server About Our Daily Selection Of Sorbet And Gelato

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Bevande

Espresso, 2.00

Espresso Corretto, 4.50

Add Romana Sambuca, Grappa, Or Frangelico

Doppio Espresso (Double), 2.50

Cappuccino, 2.75

Cappuccino Con Vov (With Numeg Liqueur), 4.50

Caffe' Macchiato, 2.00

Espresso With A Touch Of Milk Foam

Caffe' Latte, 3.00

Caffe' Au Lait, 3.00

Caffe' Mocha, 3.00

Caffe' Americano, 1.75

Caffe' Milano, 5.50

Cappuccino With Godiva Chocolate Liqueur

Cioccolata Calda (Hot Chocolate), 3.25

Cioccolata Calda With Godet White Chocolate Liqueur, 5.50

Espresso Ereddo (Iced Espresso), 2.50

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Ristorante Piacere, San Carlos -- San Francisco Chronicle Restaurant Review! (September 22, 1995)

Risotto, Ravioli Are Sure To Please At San Carlos' Piacere

An abundance of good pasta dishes can be found in Italian restaurants on the Peninsula, but outstanding risotto preparations are rarer finds. To understand how good a risotto can be, visit Piacere in San Carlos, where the kitchen produces first-rate versions of the classic Italian rice dish.

Using imported Arborio rice, the chef cooks it to that perfect stage where the creamy exterior of the individual grains contrasts with the slightly chewy centers. If you've never tasted authentic risotto, this sounds strange, but the reality is wonderful.

The risotto flavorings change each day. I sampled a fine version made with diced vegetables and saffron (\$11.95) at one dinner and an even better rendition with mushrooms and onions (\$12.50) at another.

Another dish I savored at Piacere was an appetizer special of assorted ravioli (\$7.50). The tenderest imaginable pasta enclosed well-seasoned fillings of porcini mushrooms, cheese and spinach; these splendid little packets were then bathed in an herb-laced bechamel sauce.

"These may be some of the best ravioli I ever tasted," I purred contentedly.

"Thanks for telling us just as you finish them," one of my regular dining companions replied.

Hey, it was only an appetizer portion, and I wanted every morsel. On a future visit, I'll order a double portion and show a bit more generosity. Although the porcini and spinach ravioli were specials, ricotta cheese-filled ravioli dressed with gorgonzola sauce (\$9.95) are part of the regular menu.

If your only experience with cheese ravioli is eating those postage-stamp-size squares from the supermarket freezer, you are in for a major treat when you sample the dish at Piacere.

Pasta dishes compose a major portion of the menu, and one of the better choices is the linguine pescatore (\$12.95), a handsome dish with its ring of black mussel shells contrasting with a good tomato, basil and garlic sauce.

Other accompaniments include clams, calamari, prawns and a portion of "the fish of the day" -- a rather skimpy bit of salmon on one visit.

Linguine with clams in a white sauce (\$10.95) is another worthy choice, a classic white wine and seafood broth, redolent with garlic, basil and a dash of crushed red pepper.

The pastas and risottos I sampled outshone the chicken dishes.

The sauces on both the pollo Marsala (\$10.95) and the pollo alla meridionale (\$11.95) were first-rate, but the chicken itself was flavorless. In the mixed grill (\$14.95) -- a combination plate of grilled chicken breast, veal scaloppine and Italian sausage -- only the sausage had the depth of flavor I expect in good Italian fare.

Fans of zesty flavors will love the olive oil served for bread dipping.

At each visit, we went through several small dishes of this blend of oil, herbs and roasted garlic, even using it to enliven a bland dish of grilled eggplant and zucchini (\$4.95).

The wine list is brief, with a \$20 anti and white zinfandel.

However, a number of good half-bottles from Acacia, William Hill, Newton and Antinori are available from \$13 to \$17.

The Italian selection is well done, and we enjoyed a Morellino di Scansano 1993 Sangiovese (\$22) at the owner's suggestion. Appealingly dry when matched with the seafood pasta was a Gavi by Gaetano d'Aquino (\$22).

Desserts at Italian restaurants frequently fit into my ho-hum category, but the cassata (\$3.95) at Piacere -- with its layers of homemade raspberry, lime and white chocolate ice cream and side splash of Grand Marnier orange sauce -- made a nice finish for one of our meals.

The tiramisu (\$4.95), tartufo ("frozen cream dipped in chocolate") at \$4.50 and creme caramel (\$3.95) were adequate, but not any better than at a multitude of area Italian restaurants.

The chocolate tart (\$4.95), however, evoked raves from two chocolate lovers in our group. At one visit, it was served with an overly sweet

raspberry sauce; at another, with the same nice orange sauce that accompanied the cassata.

I thought the tart far too fudgy, but one of my tasting team fixed me with his most authoritative stare and declared: "This is a fantastic tart!"

If you're a fan of fudge, order the tart; otherwise, stick with the cassata.

Overall, this is good Italian fare, served in a handsome little storefront space of Tuscan gold walls and ceiling, attractive arches that give the space some architectural interest and comfortable upholstered seating. The atmosphere is lively and friendly, with good service the norm.

On one visit, however, our waiter, who had been excellent throughout the meal, abandoned us when it was time to bring the check.

After a lengthy wait, we mentioned the problem to owner Tony Gundogdu and promptly received not only our check but also complimentary glasses of plum wine. That's the type of treatment that makes a first-time diner into a repeat customer.

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Wine List

CHAMPAGNE

Cristal, Louis Roederer, 89, 185.00
Taittinger, "Comtes de Champagne," 89, 185.00
Dom Perignon, 90, 155.00
Taittinger, "Brut," 85.00
Perrier Jouet, "Flower Bottle," 89, 85.00 (Half Bottle)
Charles Heidsieck Brut "Reserve," 75.00
Mum Cordon, "Brut Rose," 65.00

SPUMANTE

Ferrari, Brut, 38.00
SPARKLING WINE
J. Jordan, 42.00
Piper Sonoma Brut Select Cuve'e, 32.00
Korbel Rose, "Frank Sinatra Edition," 28.00

CHARDONNAY

Newton, "Unfiltered" Napa Valley, 95, 65.00 (Half Bottle)
Fontanelle, Banfi, Tuscany, 95, 47.00
Cakebread, Napa Valley, 96, 48.00
Zd, California, 96, 44.00
J. Fritz, Dutton Ranch, 96, 42.00
Jordan, Alexander Valley, 95, 40.00
Stonestreet, Sonoma, 95, 38.00
Acacia, Napa Valley, 96, 36.00
William Hill, Napa Valley, 96, 34.00
Mac Rostie, Napa Valley 95, 32.00
Sonoma Cutrer, Sonoma, 96, 32.00
Silverado, Napa Valley, 96, 34.00
La Crema, Sonoma, 96, 30.00
Cambria Katherine's Vineyard, 95, 30.00
Byron, Santa Maria Valley, 96, 29.00
Edna Valley, Sonoma, 96, 29.00
Hawk Crest, Stags Leap Vineyard, 96, 28.00
Kendall Jackson, "Vinters Reserve," 96, 28.00
Talbott, Rosewood, Monterey, 95, 27.00
Trefethen, Eshcol, Napa Valley, 95, 27.00
Morgan, Monterey, 96, 27.00
Hess Select, Napa, 95, 26.00
Heitz Cellar, California, 95, 25.00
Lockwood, "Estate Grown And Bottled," Monterey, 95, 25.00

Kenwood Sonoma, 95, 24.00
McPhearson, Australia, 96, 22.00
SAUVIGNON BLANC
Cakebread, Napa Valley, 96, 32.00
Quivira, "Reserve," Napa Valley, 96, 30.00
Matanzas Creek, Sonoma, 96, 28.00
St. Supery, Napa, 95, 14.00 (Half Bottle)
Stag's Leap, Napa Valley, 95, 29.00
Frog's Leap, Napa Valley, 96, 28.00
Turnbull, Napa Valley, 95, 27.00
Groth, Napa, 97, 27.00
Morgan, "Unfiltered," Napa Valley, 96, 25.00
WHITE ZINFANDEL
Beringer, 96, 18.00
GEWURTZAMINER
Storrs, Monterey, 95, 24.00
PINOT GRIGIO
Sanct Valentin, Alto Adige, 93, 56.00
Santa Margherita, Alto Adige, 96, 34.00
Ritratti, Alto Adige, 96, 28.00
Banfi, Alto Adige, 95, 26.00
Ecco Domani, Veneto, 95, 24.00
ITALIAN REGIONAL WHITES
Gavi, Livio Pavese, 95, 28.00
Soave, "Cru Montegrande," 95, 28.00
Aragosta, Vermentino, 96, 26.00
Verdicchio, "Classico," Colonnara, 95, 24.00
Orvieto, "Classico Secco," 95, 23.00
Frascati, "Superiore," 96, 22.00
MERITAGE RED
Sangiovese, La Famiglia, Robert Mondavi, 94, 38.00
Nebbiolo, Rabbit Ridge, "Barrique Riserva," 93, 34.00
BV Tapestry, "Reserve," Beaulieu Vineyard, Napa, 93, 45.00
BV Tapestry, "Reserve" Beaulieu Vineyard, Napa, 93, 45 00
CABERNET SAUVIGNON
Jordan (Various Vintages Available): 1979, 90.00, 1989, 75.00, 1990,
65.00, 1991, 57.00, 1992, 52.00
Opus One, Mondavi, Napa, 94, 120.00
Heitz Cellar, "Martha's Vineyard," 88, 95.00
BV, "Library Selection," 90, 48.00
BV, George La Tour "Private Reserve," 93, 82.00
Silver Oak, Alexander Valley, 93, 78.00
Quail Ridge, "Library Selection," Napa, 88, 78.00
Trefethen, "Reserve," Napa, 93, 58.00
Staglin Family Vineyard, Napa, 94, 56.00
Newton, "Unfiltered," Napa, 93, 56.00
Heitz Cellar, Napa, 92, 58.00, 93, 52.00
Hush, "Library Reserve," 91, 49.00
Groth, Napa, 94, 48.00
Da Vinci, "Reserve," Sierra Foothills, 85, 48.00
Clos Du Val, "Stag's Leap," 94, 48.00
Stag's Leap Wine Cellar, Napa Valley, 95, 42.00
Stag's Leap, Napa Valley, 94, 42.00
Hess Collection, Napa Valley, 93, 38.00
Simi Alexander Valley, 94, 34.00
Galante, Carmel Valley, 93, 34.00
Benziger Family, Sonoma, 95, 34.00
Clos Du Val, Stags Leap, Napa, 94, 52.00
Cinnabar, "Estate Grown," Santa Cruz, 94, 23.00 (Half Bottle)
Beaulieu Vineyard, Rutherford, 95, 32.00
Lockwood, Monterey, "Estate Bottled," 95, 28.00
Hess Select, Napa Valley, 94, 26.00
Silver Ridge, "Barrel Fermented", St Helena, 95, 25.00

SUPER TUSCAN "SANGIOVESE"
 SASSICAIA, Tenuta San Guido, 94, 110.00
 AVVOLTORE, Fattoria Moris Farms, 93, 90.00
 SUMMUS, Banfi, 93, 80.00
 TIGNANELLO, Antinori, 94, 82.00
 MALVIRA ROERO, "Superiore," 94, 82.00
 RITRATTO, 93, 78.00
 SPARGOLO, 90, 66.00
 SHIRAZ
 Geoff Merrill, "Owens Estate," Australia, 93, 28.00
 Forest Glenn, "Barrel Select," 95, 22.00
 SYRAH
 Selby, Sonoma, 94, 38.00
 Westwood, "Reserve," El Dorado, 93, 34.00
 MERLOT
 Cakebread, Napa, 95, 55.00
 St. Francis, "Reserve," Napa, 94, 54.00
 Newton "Unfiltered," Napa, 93, 53.00
 Stonestreet, Alexander Valley, 94, 52.00
 St. Supery, Napa, 94, 19.00 (Half Bottle)
 Clos De Bois, Sonoma, 95, 18.00 (Half Bottle)
 Sterling Vineyard, Napa, 95, 19.00 (Half Bottle)
 Mandrielle Banfi, Tuscany, 92, 48.00
 Stag's Leap, Napa Valley, 95, 48.00
 Swanson, Napa, 95, 46.00
 Clos Pegase, Napa, 95, 44.00
 Crichton Hall, Napa, 94, 42.00
 Boeger, El Dorado, "Estate Bottled," 94, 40.00
 Bernard Griffin, Washington, 95, 40.00
 Salamandre, Napa Valley, 95, 38.00
 Fric, Napa Valley, 94, 38.00
 Robert Mondavi, Napa, 95, 38.00
 Markham, Napa Valley, 95, 38.00
 Pine Ridge, "Crimson Creek," Stag's Leap, 95, 38.00
 Frog's Leap, Napa Valley, 95, 38.00
 Mac Rostie, Carneros, 95, 36.00
 Kendall Jackson, "Vinters Reserve," 95, 36.00
 Lambert Bridge, Sonoma, 95, 32.00
 William Hill, Napa Valley, 94, 32.00
 Leeward Napa Valley, 95, 30.00
 Kenwood, Sonoma, 95, 29.00
 La Montecchia, "Riserva," 93, 28.00
 Hawk Crest, Stags Leap Vinery, 95, 27.00
 Blackstone, California, 95, 26.00
 Silver Ridge, "Barrel Fermented," St. Helena, 95, 25.00
 ZINFANDEL
 Ridge, Dusi Ranch, Geyserville, 86, 56.00
 Nichols, Arroyo Grande, 96, 44.00
 Nichelini, Napa Valley, 93, 40.00
 Ridge, Paso Robles, 94, 42.00, 95, 38.00
 Ridge, Pagani Ranch, 94, 38.00
 Jenner, Sonoma, 95, 29.00
 Morgan, Dry Creek Valley, 94, 27.00
 Blackstone, "Old Wine Cuvee," 95, 25.00
 Ravenswood, "Vinters Blend," 95, 24.00
 Robert Mondavi 95, 24.00
 Van Asperen, Napa, 95, 24.00
 Angeline, "Old Vines," 96, 21.00
 PINOT NOIR
 Domaine Drouhin, Oregon, 95, 76.00
 Calera Jensen, "Mount Harian," Sonoma, 94, 64.00
 Hartford Court "Dutton Ranch" Russian River, 95, 54.00
 La Crema, "Library Reserve," 89, 52.00

Bouchaine Los Carneros, 85, 42.00
 Robert Sinskey, Los Carneros, 95, 42.00
 Cristom, "Mount Jefferson," Willamette Valley, 95, 36.00
 Stephen Ross, Santa Maria Valley, 96, 34.00
 Byron, Santa Maria Valley, 96, 32.00
 Lyamarr, "Estate Bottled," Russian River, 95, 32.00
 Benton Lane, Oregon, 96, 30.00
 Logan, Talbott Vinery, Monterey, 95, 30.00
 Beaulieu Vineyard, Carneros, 95, 30.00
 Hush, Oswald Family "Estate Bottled," Anderson Valley, 96, 29.00
 Kenwood, Sonoma, 95, 26.00
 BORDEAUX
 Chateau Laffite, 94, 325.00
 TESTAROSSA
 Montepulciano D'Abruzzo, 95, 39.00
 CECCHI
 Nobile D'Montepulciano, 95, 33.00
 BRUNELLO DI MONTALCINO DOCG
 Franco Biondi Santi, 91, 120.00
 Canalicchio, 88, 95.00
 Cottimello, 83, 78.00
 Castello Banfi, 92, 72.00
 Verbena, 91, 65.00
 Val Da Suga, 91, 60.00
 BAROLO DOCG
 Angelo Gaja, Piemonte, 93, 185.00
 Franco Cesari, "Vigna Ceretta," 90, 75.00
 Giuseppe Rinaldi, "Cru Brunate," Piemonte, 92, 69.00
 Livio Pavese, "Riserva," 89, 65.00
 Banfi, "Borgogno," 90, 65.00
 Stefano Farina, Piemonte, 91, 38.00
 BARBARESCO DOCG
 Angelo Gaja, Piemonte, 93, 185.00
 Marchesi Di Barolo, Piemonte, 87, 48.00
 Calissano, Piemonte, 91, 36.00
 VALPOLICELLA
 Classico "Superiore" Mara, "Cesari," 94, 33.00
 AMARONE
 II Bosco, 90, 65.00
 Biscardo, 90, 55.00
 Corte Sant'alda, "By Marinella Camerani," 90, 48.00
 GATTINARA
 Villa Claudia, Piedmonte, 89, 33.00, 90, 36.00
 DOLCETTO BRICCOLERO
 Chionetti, 94, 34.00
 DOLCETTO D'ALBA
 Stefano Farina, Piemonte, 93, 26.00
 DOLCETTO D'ACQUI
 Banfi, Argusto, 93, 28.00
 BARBERA
 Sitorey, Angelo Gaja, Piemonte, 93, 86.00
 Zeni, Piemonte, 95, 46.00
 , " 93, 28.00
 Collevecchio, 94, 22.00
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