

Pagano's Uva

Wine List

Whites, Sparkling and Rose

Glass/Bottle

Fruit-Driven Bubbles, Fruity and Fresh

Prosecco , Gambino NV Veneto, Italy	\$9/34
Prosecco , Nino Franco "Rustico" NV Valdobbiadene Prosecco Superiore D.O.C.G., Italy	\$49
Moscato d'Asti - Batasiolo "Bosc D'la Rei" 2021 Moscato d'Asti D.O.C.G., Piedmont, Italy	\$11/38

Complex Sparkling Wine, Earthy Rich Flavors

Champagne - Veuve Clicquot Ponsardin NV Champagne, France	\$109
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Blush/Rose, dry, red fruit flavors/aromas, mouthwatering acidity. Pairs well with salads, grilled chicken, pork or seared seafood entrees.

Rose - Natura 2022 Chile	\$12/44
Rose - Chateau d'Esclans, "Whispering Angel" 2022 Cotes de Provence, France (375ml bottle)	\$26
Rose - Chateau d'Esclans, "Whispering Angel" 2022 Cotes de Provence, France (750ml bottle) CT:90 Blend of Grenache, Rolle, Cinsault, Syrah and Mourvedre	\$49

Fresh, unoaked Whites, dry with a concentration of flavor and a strong backbone of acidity. Pairs well with seafood, shellfish dishes, pasta with vegetables and chicken.

Cortese - Princepessa "Gavia" 2022 Gavi D.O.C.G., Piedmont, Italy	\$11/38
Pinot Grigio - Santa Margherita 2022 Alto Adige D.O.C., Italy	\$28(375ml) \$52(750ml)
Trebbiano - Ca'Maiol "Maiolo" 2022 Lugana D.O.P., Lombardy, Italy	\$12/44
Pinot Grigio - Castello Banfi "San Angelo" 2021 Toscana I.G.T., Italy	\$10/36

Aromatic whites, light to medium bodied, can be dry or sweet with minimal oakiness, strong floral and citrus notes. Pairs well with olives, capers, lean fish, pork and veal.

Sauvignon Blanc - CK Mondavi 2021 California	\$7/25
Sauvignon Blanc - Yealands 2022 Marlborough	\$12/44
Sauvignon Blanc - Ferrari-Carano "Fume Blanc" 2022 Sonoma, CA	\$11/38
Riesling - Schlink Haus 2022 Germany	\$8/28
White Blend - Cusumano "Angimbe" 2019, Sicilia D.O.C. Blend of Insolia and Chardonnay	\$14/49

Rich, oaky whites, medium to full bodied, with bold flavor intensity and smoky or toasty notes from barrel aging. Pairs well with pizza, seafood in cream sauces, chicken or veal Milanese

Chardonnay - Kendall-Jackson "Vintner's Reserve" 2021 California	\$12/38
Chardonnay - Sonoma-Cutrer 2022, "Russian River Ranches" Sonoma, CA	\$14/45
Chardonnay - Goldschmidt "Singing Tree Reserve" 2017 Napa Valley, CA	\$89
White Blend - Delille Cellars "Chaleur Blanc" 2019 Columbia Valley, Washington Blend of Sauvignon Blanc and Semillon	\$85

Red Wine

Glass/Bottle

Mild-mannered reds, light to medium bodied, subtle. Not too dry, not too intense, refreshing and easy to drink. Pairs well with mild cheeses, chicken, pork, grilled vegetables and risotto

Pinot Noir - La Crema 2022 Sonoma, CA	\$14/52
Pinot Noir - Belle Glos "Balade" 2021 Santa Rita Hills, Central Coast, California	\$69
Cabernet Sauvignon - Lapostolle "Grand Selection" 2020 Santa Cruz, Chile	\$10/38
Nero d'Avola - Mandrarossa 2021 Sicilia D.O.C., Sicily	\$9/32
Sangiovese - Tenuta Sassoregale 2020 Toscana D.O.C., Maremma, Tuscany, Italy	\$11/38
Montepulciano d'Abruzzo - Zaccagnini 2021 Montepulciano d'Abruzzo D.O.C., Abruzzo, Italy	\$12/44
Zinfandel - Fidelity by Nick Goldschmidt "Railyard" 2020 Alexander Valley, California	\$12/44

Fresh, spicy reds, medium to full bodied, assertive, powerful and racy, with medium to firm tannins. Vibrant with a somewhat intense flavor and spice element. Pairs well with pizza, pasta with tomato-based sauce, sausage and veal parmigiana

Pinot Noir - Boen "Tri Appellation" 2021 California	\$11/38
Cannonau - Sella & Mosca Riserva 2019 Cannonau di Sardegna D.O.C., Sardinia, Italy	\$12/44
Malbec - Callia Alta 2022 Valle de Tulum, Argentina	\$7/25
Malbec - Piattelli Vineyards "Riserva" 2021 Lujan de Cuyo, Mendoza, Argentina	\$10/34
Rosso di Montalcino - Col d'Orcia 2020 Rosso di Montalcino D.O.C., Tuscany, Italy	\$15/55
Barbera d'Alba - Pertinace 2019 Piedmont, Italy	\$11/38
Chianti Classico - Badia a Coltibuono 2020 Chianti Classico D.O.C.G., Tuscany, Italy	\$12/44
Chianti Classico - Ruffino "Riserva Ducale Oro" 2018 Chianti Classico Gran Selezione D.O.C.G., Tuscany, Italy	\$89
Gattinara - Travaglini 2018 Gattinara D.O.C.G., Piedmont, Italy	\$79
Red Blend - Famiglia Pasqua "Passi Mento" 2021 Veneto I.G.T., Italy Blend of Merlot, Corvina and Croatina	\$12/44
Red Blend - Cusumano "Benuara" 2021 Terre Siciliane I.G.T., Sicily, Italy Blend of Nero d'Avola and Syrah	\$48
Shiraz - Barossa Valley Estate 2019 Barossa Valley, Australia	\$10/34

Big reds, full bodied, intense and powerful, with lots of tannins, medium to high flavor intensity, rich aromas and flavors of ripe and concentrated fruit. Pair well with lasagna, braised beef, steak, lamb and grilled sausage.

Cabernet Sauvignon - Daou 2022 Paso Robles, CA	\$12/44
Cabernet Sauvignon - Swanson Vineyards 2021 Napa Valley, CA	\$15/55
Cabernet Sauvignon - Quilt 2020 Napa Valley, CA	\$75
Cabernet Sauvignon - Jordan 2018 Alexander Valley, CA	\$125
Cabernet Sauvignon - Chimney Rock 2016 Stag's Leap District, Napa, CA	\$159
Cabernet Sauvignon - Carpe Diem 2019 Napa Valley, California	\$79
Cabernet Sauvignon Blend - Dominus Estate "Napanook" 2018 Yountville, Napa Valley, California Blend of Cabernet Sauvignon, Cabernet Franc, and Petit Verdot	\$149

Big Reds, continued

Red Blend - Ferrari-Carano "Siena" 2021 <i>Sonoma, CA Blend of Sangiovese and Malbec</i>	\$13/48
Chianti Classico - Rocca delle Macie "Riserva" 2019 <i>Chianti Classico Riserva DOCG, Tuscany, Italy</i>	\$14/49
Chianti Classico - Rocca delle Macie "Ser Gioveto" 2019 <i>Chianti Classico Riserva DOCG, Tuscany, Italy</i>	\$59
Chianti Classico - Castello Monsanto 2019 <i>Chianti Classico DOCG, Tuscany, Italy</i>	\$69
Sangiovese Blend - Castello Banfi "Belnero" 2020 <i>Tuscany, Italy Blend of Sangiovese, Cabernet Sauvignon and Merlot</i>	\$55
Brunello di Montalcino - Castello Banfi 2017 <i>Brunello di Montalcino DOCG, Tuscany, Italy</i>	\$129
Brunello di Montalcino - Marchesato degli Aleramici "Riserva" 2013 <i>Brunello di Montalcino DOCG, Tuscany, Italy</i>	\$145
Brunello di Montalcino - Poggio il Castellare 2015 <i>Brunello di Montalcino DOCG, Tuscany, Italy</i>	\$105
Barolo - Pio Cesare 2018 <i>Barolo DOCG, Piedmont, Italy</i>	\$159
Barolo - Fontanafredda "Silver Label" 2019 <i>Barolo DOCG, Piedmont, Italy</i>	\$89
Barolo - Marchese di Barolo "Tradizione" 2017 <i>Barolo DOCG, Piedmont, Italy</i>	\$129
Barolo - Violetta 2018 <i>Barolo DOCG, Piedmont, Italy</i>	\$65
Amarone - Pasqua "Famiglia Pasqua" 2017 <i>Amarone della Valpolicella Classico DOCG, Italy</i>	\$99
Amarone - Recchia 2018 <i>Amarone della Valpolicella Classico DOCG, Italy</i>	\$79
Amarone - Le Ragose "Brown Label" 2015 <i>Amarone della Valpolicella Classico DOCG, Italy</i>	\$109
Red Blend - Quilt "Fabric of the Land" 2020 <i>Napa Valley, California WE:89 Blend of Petite Syrah, Merlot, Zinfandel, and Petit Verdot</i>	\$65
Red Blend - The Crane Assembly "Disciples" 2018 <i>Napa Valley, California Blend of Zinfandel, Petite Syrah, Charbono, Grenache, Syrah and Merlot</i>	\$99

House Wines

Whites: Pinot Grigio, Chardonnay, Sauvignon Blanc
Reds: Cabernet Sauvignon, Chianti, Merlot, Malbec, Pinot Noir

Draft Beer

Miller Lite - \$3.75 **Peroni** - \$6 **Guinness** - \$6
Yuengling Lager - \$5
Kane Head High IPA - \$7
Kona Big Wave Golden Ale - \$7

Craft Beer

Genesee Cream Ale - \$3
Angry Orchard Hard Cider - \$5
White Claw Hard Seltzer - \$6
 (Black Cherry or Mango)
Stateside Vodka "Surfside" Can - \$8
 Choose from:
 Vodka & Iced Tea,
 Vodka & Lemonade
 Vodka & Peach Tea
 Vodka & Iced Tea with Lemonade

We make every effort to keep our wine list up to date but vintage years may change due to availability.

Cocktails

Smoky Grapefruit Espolon silver tequila, 3BR Chilitroika chile liqueur, grapefruit juice, lime cordial and ginger beer.	\$12
Ocean Avenue Stateside vodka, Bounty white rum, blue curacao and San Pellegrini Limonata (tart lemon soda)	\$12
Espresso Martini Our signature drink. Vanilla vodka, dark creme de cacao, coffee liqueur and a shot of real espresso.	\$14
Figenza Fig vodka and a splash of cranberry juice, served up, topped with club soda.	\$12
Aperol Spritz The classic Italian aperitivo. Aperol, prosecco, and a splash of club soda, served over ice.	\$12
Honey-Apple Old Fashioned Jack Daniel's apple whiskey, Drambuie honey liqueur, muddled orange and cherry, topped with club soda.	\$11
Pomegranate Mimosa Prosecco, orange juice and pomegranate juice, garnished with juicy pomegranate.	\$11
Honey Hot Toddy Hot tea, Jack Daniels Honey, lemon juice and a sprig of rosemary.	\$12

Wine Specials

Whites	
Coda di Volpe - Mastroberardino "Lacryma Christi" <i>Campania, Italy Mild and aromatic</i>	\$49
Pinot Bianco - Colterenzio 2021 <i>Sudtiroal Alto Adige DOC, Italy Similar to Pinot Grigio but lighter</i>	\$33
Chardonnay Auntsfield 2018, Marlborough, NZ <i>Chardonnay with Sauvignon Blanc minerality</i>	\$39
Arneis - Guidobono 2019, <i>Roero DOCG, Piedmont, Italy Flavors of green apple and chamomile</i>	\$32
Dry Riesling - Empire Estate 2018, Finger Lakes, NY Slightly acidic with flavors of peach and grapefruit	\$29
Soave - Ilatium "Morini" 2018 Soave DOCG, <i>Veneto, Italy Blend of Garganega and Trebbiano Tropical and fresh</i>	\$32
White Blend - Anysbos "Disdit" 2019 Bot River, SA Blend of Chenin Blanc, Roussanne, and Grenache Blanc Aroma of honey and wildflowers with flavors of apricot and peach	\$45
Reds	
Red Blend - Villadoria "Senatore Primo" 2018 <i>Piemonte DOC, Tuscany, Italy Blend of Dolcetto and Barbera</i>	\$29
Chianti Classico - Banfi Chianti "Superiore" 2021 <i>Chianti Classico DOCG, Tuscany, Italy Extremely dry with cherry and strawberry flavors</i>	\$9/33
Primitivo - Feudi di San Gregorio 2017 <i>Primitivo di Manduria DOC, Puglia, Italy Aromas of wild cherry and prune with flavors of cocoa and coffee</i>	\$30
Nero d'Avola - La Boheme 2015 <i>Terre Siciliane IGT, Sicilia, Italy Beautifully balanced between fruity and earthy</i>	\$9/33
Vino Nobile di Montepulciano - Cecchi 2017 <i>Vino Nobile di Montepulciano DOCG, Italy Big and bold, pairs well with beef</i>	\$75
Wines in this section are ordered from lightest to most intense	
Wines in the above section are discounted and excluded from any other discounts. They are also in limited quantity. We apologize if your selection is unavailable.	

Updated: 1/26/24