

Vino Di Lista (Wine List)

This wine list was created to enhance our wonderful menu items. From famous varietals to our Italian blends. Let us take you on a journey through the vineyards of Veneto Umbria Tuscany and beyond. Enjoy your dining experience with us and please ask your server to help in your wine choices.

Bianco (White)

Bin		Glass (6oz.)	Bottle (750ml.)
Signature Italians			
100	Principessa Gavia, Banfi, Piedmont	6.50	25.00
Made from the cortese grape, this classic dry wine, has a nose of green apple and a clean finish. <i>Pairs well with: Mediterranean Greek Pasta</i>			
101	Orvieto Classico, La Carraia, Umbria	6.00	23.00
A blend of Grechetto, Malvasia and Trebbiano. This unique wine has a creamy texture with a hint of roasted almonds. <i>Pairs well with: Corkscrew Pasta with Rosemary Chicken</i>			
102	Centine Bianco, Banfi, Tuscany	6.00	23.00
A tuscan blend of Chardonnay, Sauvignon Blanc and Pinot Grigio. Elegant texture with a lingering finish. <i>Pairs well with: Fettuccine Michael</i>			

Varietals

110	White Zinfandel, Beringer, California	6.00	—
A classic from a great winery. Semi-sweet with a wonderful balance and a better finish. <i>Pairs well with: Michigan Cherry Chicken Salad</i>			
111	White Zinfandel, Foxbrook, California	5.00	—
A blush that exhibits a fruity nose and palate with hints of strawberries. <i>Pairs well with: Pietro's Chicken Chopped Salad</i>			
112	Chardonnay, Kendall Jackson, California	7.00	27.00
One of the predominate Chardonnays of California. Its full buttery and creamy texture with the backbone of oak makes this varietal a year round favorite. <i>Pairs well with: Shrimp Pasta al Fresco</i>			
113	Chardonnay, Penfolds Rawsons, Australia	6.00	23.00
A medium-bodied Chardonnay with a slight nose of melon and a subtle oaky finish. <i>Pairs well with: Little Ears Pasta with Sausage & Broccoli</i>			
114	Riesling, Chateau Grand Traverse, Michigan	6.00	23.00
A Michigan gem! Slightly sweet with aromatic nose and a clean finish. This awarding winning wine is a great example from our state. <i>Pairs well with: Hand-made Lobster Ravioli</i>			
115	Pinot Grigio, San Angelo, Tuscany	—	29.00
From Castello Banfi this classic is light and graceful on your palate with a crisp finish. <i>Pairs well with: Tilapia Mediterranean-style</i>			
116	Pinot Grigio, Santa Margherita	—	40.00
Intense aromas of melon and apple with golden apple aftertaste. A worldwide favorite. <i>Pairs well with: Angel Hair al Fresco</i>			

Vino Di Dolci (Dessert Wine)

300	Rose Regale, Banfi, Tuscany	16.00	(375 ml)
Made from the famed Brachetto d'Acqui grape this frizzante is tantalizing with hints of rose petals and raspberry. <i>A wonderful companion to our award winning dessert: Chocolate Marscapone</i>			
301	Freixenet, Spain	14.00	(750 ml)
Crisp and light with a toasty finish. <i>Pairs well with: Antipasti (Appetizers)</i>			

Honor Wine System

Pietro's Della Casa (Pietro's House Wines)

Savor our house wines from the Tuscany region. Produced at the famous winery Castello Banfi. Your server will leave the bottle with you and you can let us know how many glasses of wine you had.

Sangiovese 5.50 • Pinot Grigio 5.50

Wine Samplers 7.50

First introduced to West Michigan by Pietro's. These samplers will truly take your pallet on a Tour of Italy. Please use your information cards to take your Tour of Italy. We serve 4, 2 oz. servings in each sampler.

Rosso Sampler (red)

Vitiano Rosso, Falesco • Ripasso, Santi Solane
Sangiovese, Di Majo Norante • Montepulcino Di Abruzzo, Banfi

Mezza Mezza Sampler (half white/half red)

Centine, Banfi • Chianti Classico, Gabbiano
Orvieto, La Carraia • Centine, Bianco Banfi

Bianco Sampler (white)

Principessa Gavia, Banfi • Centine Bianco Banfi
Orvieto, La Carraia • Pinot Grigio, Placido

Featuring Cousin Octavio's Wine Sampler

He never had the same wine from meal to meal and we'd like to give you the same flexibility. Choose any 3 wines we serve by the glass. 6.50

Wine To Go:

Deduct 5.00 per bottle. Take-out only.

Buy a Bottle of Wine and Save:

You can now bring home partially consumed bottles of wine, Michigan law 5/19/05.

Rosso (Reds)

Bin		Glass (6oz.)	Bottle (750ml.)
Signature Italians			
200	Montepulcino d'Abruzzo, Banfi, Tuscany	6.00	—
A light-bodied red with low acidity, wonderful balance and a clean finish. <i>Pairs well with: Little Ears Pasta with Sausage & Broccoli</i>			
201	Centine Rosso, Banfi, Tuscany	6.00	23.00
Super Tuscan blend, with a medium body, notes of plumb and blackberry with a hint of oakiness. <i>Pairs well with: Hand-made Lasagne di Pietro</i>			
202	Vitiano Rosso, Falesco, Umbria	6.00	23.00
An equal blend of Sangiovese, Merlot and Cabernet Sauvignon. Aged only three months in oak, which brings out the fruit forwardness in the body. <i>Pairs well with: Chicken & Sausage Festival</i>			
203	Valpolicella Ripasso, Santi Solane, Veneto	6.75	26.00
Double fermented wine from a Valpolicella and an Amarone. Slightly full-bodied with an intense bouquet, harmonious balance and soft finish. Cabernet lovers should line up for this unique wine. <i>Pairs well with: Gorgonzola Steak</i>			
204	Barbera, Marchesi Di Barolo, Piedmont	6.25	24.00
Made from the grape of the same name. This young vibrant, slightly full-bodied red is a great parallel to Shiraz lovers. <i>Pairs well with: Hand-Breaded Chicken Parmesan</i>			
205	Chianti, Placido, Tuscany	6.00	—
Our house Chianti with a mellow body that has all the Chianti characteristics that we are accustomed to. <i>Pairs well with: Spaghetini & Hand-Rolled Meatballs</i>			
206	Chianti Classico, Gabbiano, Tuscany	—	25.00
A medium-bodied wine with hints of blackberry notes and slight oak finish. A great Chianti for the price point. <i>Pairs well with: Fettuccine Rapallo with Grilled Italian Sausage</i>			
207	Chianti Riserva, Banfi, Tuscany	—	32.00
The Ferrari of Chiantis, perfect balance with a wonderful finish. A taste of Tuscany in Grand Rapids. <i>Pairs well with: Hand-Breaded Eggplant Parmesan</i>			
208	Rosso di Montalcino, Banfi, Tuscany	—	40.00
Made from the Brunello grape, this "Baby Brunello" is a glimpse of the famous Brunello wine without the price. Full-bodied with hints of cherry and a toasty finish. <i>Pairs well with: Hand-Breaded Veal Parmesan</i>			

Fun Italians

220	Lambrusco, Cella, Italy	5.00	—
A frizzante with hints of strawberry and raspberry, served chilled.			
221	Fruitti Di Vino, Pietro's	5.00	25.00
A house blend of our favorite Italian wines with fresh fruit. (pitcher)			

Varietals

230	Merlot, Smoking Loon, California	6.00	23.00
Flavors of fresh cherry, sweet plum and soft cinnamon. <i>Pairs well with: Grilled Rosemary Chicken</i>			
231	Merlot, Chateau St. Michelle, Washington	—	28.00
Soft and satisfying with a core of fresh fruit and soft oak. <i>Pairs well with: Chicken Fontina</i>			
232	Pinot Noir, Talus, California	6.00	23.00
A pinot with a great structure, yet smooth. With fruit flavors with a touch of spice and oak. <i>Pairs well with: Salmon Tuscan-style</i>			
233	Pinot Noir, Rodney Strong, Napa, California	—	30.00
From the famed Russian River Valley, with great balance and body. This Pinot is a perennial favorite. <i>Pairs well with: Cannelloni Florentine</i>			
234	Pinot Noir, Ciccone Vineyards, Michigan	—	30.00
Gold Medal Winner from Michigan Wine & Spirits. A young light red wine with a kick of spices like clove or cinnamon. Nice cherry aromas in the bouquet. <i>Pairs well with: Angel Hair Al Fresco</i>			
235	Cabernet Sauvignon, Penfolds Rawsons, Australia	6.00	23.00
A Cab with fruit vibrancy and a lingering finish, with strong berry notes and an oaky finish. <i>Pairs well with: Tuscan Steak & Rosemary Chicken</i>			
236	Cabernet Sauvignon, Clos Du Bois, California	—	28.00
Deep berry core with peppery character and subtle overlay of oak. <i>Pairs well with: Bistecca Piazzoli</i>			
237	Cabernet Sauvignon, Hess, California	—	40.00
A seamless tannin flow with black cherry and pomegranate on the palate. <i>Pairs well with: Beef Tenderloin Marsala</i>			
238	Shiraz, Rosemount, Australia	6.00	23.00
A full-bodied red with dark fruit notes with a dense finish. <i>Pairs well with: Veal Marsala</i>			
239	Malbec, Dona Paula, Argentina	—	25.00
Ripe plums and blackberry notes start out this full-bodied red. A unique wine loved by Cab enthusiasts. <i>Pairs well with: Bistecca Toscano</i>			
240	Gamay Noir, Chateau Grand Traverse, MI	6.00	23.00
A light-bodied red from our great state. <i>Pairs well with: Chicken Marsala</i>			