

DESFINA RESTAURANT

Wine Menu

Greece

White Blend, Anastasi \$6.50/\$26

*A blend of Moscofilero and Chardonnay.
Light and crisp with citrus notes.*

Retsina, Kourtaki \$5.00/\$20

Unique flavors, creamy flavors and pine resin.

Moscofilero, Anastasi \$7.25/\$29

*A floral bouquet with notes of citrus fruit
and crisp green apple. Sauvignon Blanc
drinkers will love this Greek Wine.*

Chardonnay, Anastasi \$6.50/\$26

*Light, crisp and refreshing. This un-oaked
Chardonnay tastes similar to a Pinot Grigio.*

Assyrtiko, Santorini \$9.00/\$36

*The Assyrtiko grape is crisp and refreshing
with aromas of lime, lemon honey and a
hint of spice. The succulent citrus flavors
make this a truly enjoyable wine.*

White, Tsantali Makedonikos \$32.00

Agiorgitikos White, Tsantali \$40.00

Retsina, Malamatina 500ml \$14.00

Hatzimichalis White \$38.00

White Blend, Amethystos \$42.00

*This un-oaked dry white has a big, bold
and mouth-filling bouquet of peach, melon
and tropical fruits.*

Italy

Pinot Grigio, Arcano \$6.50/\$26

Pinot Grigio, Fontana Candida \$6.50/\$26

Germany

Riesling, Carl Sittman \$6.00/\$23

France

Chardonnay, Jadot Macon Villages \$36

South America

Sauvignon Blanc, Chile, Petirrojo \$6.00/\$23

New Zealand

Sauvignon Blanc, Nobilo \$6.50/\$26

California

**White Zinfandel
Toschi Vineyards** \$6.00/\$23

Chardonnay, Milestone \$6.50/\$26

Brut, Kenwood Yulupa \$9.00

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Greece

Red Blend, Anastasi \$6.50/\$26

Cabernet Sauvignon, Anastasi \$6.50/\$26
Deep velvety bouquet with hints of plums, cherries, and spice.

Nemea, Anastasi \$7.25/\$30
Also known as the St. George Grape, Agiorgitikos. Nemea is full bodied with hints of red and black fruits, herbs and spice and notes of plum, red cherry and blackberry.

Tsantali Makedonikos \$32.00
Bright ruby red with a hint of violet, a sign of its youth and freshness. Ripe red fruit emerge, as do redcurrant aromas. Soft tannins offer a silky sensation.

Red Blend, Amethystos \$42.00
This dry red is aged in French Oak and is velvety with flavors of red forest fruits, notably blackberry and gooseberry.

Agiorgitikos, Tsantali \$40.00

Merlot, Chateau Julia \$52.00

Hatzimichalis Red \$38.00

Italy

Merlot, Mezzacorona \$6.25/\$26

Montepulciano D'Abruzzo,
Borgo Sena \$6.50/\$27

Chiantia, Borgo Sena \$6.50/\$27

Chianti Superiore, Ruffino \$7.50/\$30

France

Pinot Noir, Mouton Cadet \$6.50/\$26

Pinot Noir, Le Grande \$7.50/\$30

South America

Malbec, Argentina, Silver Range \$6.25/\$26

Syrah, Chile, La Joya \$8.00/\$32

Cabernet Sauvignon, Chile, Montes \$7.00/\$28

California

Cabernet Sauvignon, Toschi Vineyards \$6.00/\$24

Pinot Noir, Toschi Vineyards \$6.00/\$24

Dessert Wines

Mavrodaphne of Patras \$6.75/Glass
Sweet red wine, very similar to a port. Notes of fig and raisin.

Samos of Muscat \$6.75/Glass
This lovely dessert wine has a honey-like sweetness with flavors of golden rasiin, apricot and orange.

Spirits & Beer

Plomari Ouzo \$5.95 Glass

Plomari Ouzo 200ml \$13.00/Bottle

Taipouro \$5.95 Glass

Taipouro 200ml \$16.00/Bottle

Aris Beer \$4.00