



Luigi's

ITALIAN RESTAURANT

GREAT WINES FOR SPECIAL OCCASIONS

<i>Sangiovese – *Leonetti Cellar, Washington</i>	2005....	110.00
<i>Merlot –* Leonetti Cellar, Washington</i>	2006....	124.00
<i>Merlot –* Leonetti Cellar, Washington</i>	2005....	130.00
<i>Merlot – Duckhorn “Napa”, California</i>	2005.....	96.00
<i>Merlot – Beringer “Bancroft Vineyard”, California</i>	2002....	120.00
<i>Merlot – Woodward Canyon “Columbia Valley”, Washington</i>	2004.....	70.00
<i>Cabernet/Merlot – Arbor Crest “Dionysus”, Washington</i>	2002.....	80.00
<i>Cabernet Sauvignon – Groth “Napa Valley”, California</i>	2005.....	94.00
<i>Cabernet Sauvignon – Woodward Canyon “Artist Series”, Washington</i> .	2005.....	78.00
<i>Cabernet Sauvignon –* Leonetti Cellar, Washington</i>	2005....	148.00
<i>Cabernet Sauvignon – *Leonetti Cellar, Washington</i>	2004....	156.00
<i>Cabernet Sauvignon – Barnett, California</i>	2004....	110.00
<i>Cabernet Sauvignon – Stag’s Leap Winery, California</i>	2005.....	82.00
<i>Cabernet Sauvignon – Beringer “Private Reserve”, California</i>	2002....	180.00
<i>Cabernet Sauvignon – Silver Oak “Alexander”, California</i>	2003....	108.00
<i>Cabernet Sauvignon – Dunham, Washington</i>	2004.....	78.00
<i>Siena – Ferrari-Carano, California</i>	2003.....	60.00
<i>Amarone – Lonardi, Italy</i>	2001.....	98.00

Leonetti Selections are excluded from Tuesday Half-Price Night.

ITALIAN WHITES

“Good acidity, perfect with calamari.”

<i>Pinot Grigio – Campanile, Trentino</i>	24.00
<i>Pinot Grigio – Zenato, Trentino</i>	24.00
<i>Pinot Grigio – Maso Canali, Trentino</i>	36.00
<i>Verdiccio – Marchetti, Le Marche</i>	28.00

LIGHT AND FRUITY REDS

“Very food flexible. Good with lighter pasta dishes and salmon.”

<i>Pinot Noir – King Estate, Oregon</i>	40.00
<i>Pinot Noir – Angeline, California</i>	32.00
<i>Pinot Noir – Rutz “Sonoma Valley”, California</i>	38.00
<i>Pinot Noir – Chehalem “Three Vineyard”, Oregon</i>	56.00

MEDIUM-BODIED REDS

“Excellent with any of our red sauces.”

<i>Sangiovese – Latah Creek, Washington</i>	26.00
<i>Sangiovese – Lone Canary, Washington</i>	36.00
<i>Zinfandel – Ravenswood, California</i>	28.00
<i>Merlot – Terra Blanca “Red Mountain”, Washington</i>	32.00
<i>Merlot – Ferrari-Carano, California</i>	48.00
<i>Merlot – Santa Ema “Reserve”, Chile</i>	24.00
<i>Merlot – Washington Hills, Washington</i>	24.00
<i>Merlot – Gordon Brothers, Washington</i>	36.00
<i>Merlot – Sagelands, Washington</i>	29.00
<i>Cabernet Franc – Arbor Crest, Washington</i>	36.00
<i>Mélange – Waterbrook, Washington</i>	29.00

Tuesday Nights – All Bottled Wines Half Off at Luigi’s!

SPARKLING WINES

“Toast your good fortune”

<i>Brut – Freixenet “Cordon Negro”, Spain (187ml)</i>	8.00
<i>Brut – Mountain Dome, Washington</i>	29.00
<i>Prosecco – Trevisiol, Italy</i>	28.00

LIGHT AND FRUITY WINES

“Refreshing fruit, some sweetness, good with appetizers.”

<i>White Zinfandel – Beringer, California</i>	18.00
<i>Riesling – Latah Creek, Washington</i>	20.00
<i>Riesling – Balduin von Hovel, Germany</i>	28.00
<i>Sauvignon Blanc – Lone Canary, Washington</i>	24.00
<i>Huckleberry d’Latah – Latah Creek, Washington</i>	24.00
<i>Moscato d’Asti – Tre Donne, Italy</i>	34.00

FULL BODIED WHITES

“Rich with vanilla overtone from oak. Pair with white sauces.”

<i>Chardonnay – Sonoma-Cutrer “Russian River”, California</i>	38.00
<i>Chardonnay – St. Jean “Sonoma”, California</i>	29.00
<i>Chardonnay – Landmark “Overlook”, California</i>	48.00
<i>Chardonnay – Woodward Canyon “Washington”, Washington</i>	56.00
<i>Chardonnay – Arbor Crest, “Columbia Valley”, Washington</i>	24.00

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ITALIAN REDS

"The classic marriage of pasta or any red sauce."

<i>Bravo Marco Rosso – (Sangiovese/Primitivo)</i>	28.00
<i>Chianti Classico – Gabbiano, Tuscany</i>	28.00
<i>Salice Salentino – Dr. Taurino, Puglia</i>	26.00
<i>Notarpanaro – Dr. Taurino, Puglia</i>	33.00
<i>Ripasso – Lonardi, Veneto</i>	38.00
<i>Barbera – Tre Donne, Piedmont</i>	32.00
<i>Amarone – Lonardi, Veneto</i>	96.00
<i>Amarone – Righetti, Veneto</i>	70.00
<i>Valpolicella – Bolla, Veneto</i>	26.00
<i>Chianti – Poggio Vignoso, Bibbiani, Tuscany</i>	24.00
<i>Chianti – Piccini, Tuscany</i>	24.00
<i>Chianti – Ruffino, Tuscany</i>	27.00
<i>Rosso della Maremma – Capannacce, Maremma</i>	34.00

WINES BY THE GLASS

<i>Brut – Freixenet “Cordon Negro”, Spain (187 ml)</i>	8.00
<i>Riesling – Latah Creek, Washington</i>	5.50
<i>Pinot Grigio – Zenato, Italy</i>	6.50
<i>Sauvignon Blanc – Lone Canary, Washington</i>	6.50
<i>White Zinfandel – Beringer, California</i>	4.50
<i>Chardonnay – Washington Hills, Washington</i>	6.00
<i>Chardonnay – Arbor Crest, Washington</i>	6.50
<i>Chardonnay – St. Jean “Sonoma”, California</i>	7.50
<i>Pinot Noir – Angeline, California</i>	8.00
<i>Merlot – Gordon Brothers, Washington</i>	9.00
<i>Merlot – Santa Ema “Reserve”, Chile</i>	7.00
<i>Merlot – Washington Hills, Washington</i>	6.50
<i>Sangiovese – Lone Canary, Washington</i>	9.00
<i>Three Legged Red – Dunham, Washington</i>	9.00
<i>T-3 – Townsend, Washington</i>	9.00
<i>Cabernet Sauvignon – 14 Hands, California</i>	8.00
<i>Cabernet Sauvignon – J. Lohr, California</i>	9.00
<i>Red Zinfandel – Ravenswood, California</i>	7.50
<i>Syrah – Hyatt, Washington</i>	7.00
<i>Syrah – McManis, California</i>	7.00
<i>Cotes du Rhone (Syrah/Grenache) – Layer Cake, France</i>	8.00
<i>Bravo Marco Rosso – (Sangiovese/Primitivo), Italy</i>	7.50
<i>Chianti – Poggio Vignoso, Italy</i>	6.50
<i>Chianti Classico – Gabbiano, Italy</i>	7.50

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DEEP, RICH REDS

“Lots of concentration, tannins and oak.”

<i>Cabernet Sauvignon – Beinger “Knights Valley” – California</i>	40.00
<i>Cabernet Sauvignon – Waterbrook, Washington</i>	38.00
<i>Cabernet Sauvignon – J. Lohr, California</i>	36.00
<i>Cabernet Sauvignon – Ch. St. Michelle “Canoe Ridge”, Washington</i>	39.00
<i>Cabernet Sauvignon – Terra Blanca “Red Mountain”, Washington</i>	32.00
<i>Cabernet Sauvignon – 14 Hands, Washington</i>	26.00
<i>Cabernet Sauvignon – Kenwood “Jack London”, California</i>	55.00
<i>Cabernet Sauvignon – Columbia Crest, Washington</i>	30.00
<i>3 Legged Red – Dunham (Cabernet/Merlot), Washington</i>	36.00
<i>T-3 – Townsend, Washington</i>	36.00
<i>Rock Island Red –Ryan Patrick, Washington</i>	36.00
<i>Syrah – W.B. Bridgman, Washington</i>	29.00
<i>Syrah – Coeur d’Alene Cellars, Idaho</i>	46.00
<i>Syrah – McManis, California</i>	24.00
<i>Syrah – Hyatt, Washington</i>	24.00
<i>Syrah – Three Rivers, Washington</i>	40.00
<i>Petite Sirah – Stag’s Leap Winery, California</i>	62.00
<i>Cotes du Rhone – Layer Cake, France</i>	33.00
<i>Bin 138 – Penfolds, Australia</i>	48.00

(See Special Occasion Category for additional listings.)

DESSERT WINES BY THE GLASS

<i>Six Grapes Port – Graham’s, Portugal</i>	6.00
<i>Ten Year Tawny Port – Graham’s, Portugal</i>	7.00
<i>Vanilla Port – Knipprath “Vanilla”, Washington</i>	6.00
<i>Chocolate Port – Knipprath “Au Chocolate”, Washington</i>	6.00
<i>Framboise – Bonny Doon Vineyard, California</i>	7.50
<i>Huckleberry d’Latah – Latah Creek, Washington</i>	6.00
<i>Semillon, “Late Harvest” – Apex II, Washington</i>	6.50

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