

# Fortune's

ITALIAN STEAKHOUSE

## WINE LIST

### SPARKLING

**Ruffino Prosecco** (Veneto, Italy)  
Peaches lead to a pleasant finish with lingering fruit and floral notes // Splits 8



**Alfred Gratien Brut** (France)  
Boasts notes of sweet pastry, biscuit and orchard fruit followed by hints of citrus, white flower and fresh butter. Clean and silky with quickly rising bubbles // B50

### ROSÉ

**Sutter Home White Zinfandel** (CA)  
Bright and crisp with aromas of watermelon and floral notes, and hints of citrus // G7.50 // B24



**Fleurs De Prairie Rosé** (France)  
Bright and refreshing with delicate red fruit flavors and a subtle note of tropical fruits // G10.50 // B36



### WHITE

**Penguin Bay Moscato** (Cayuga CTY)  
Lively, boasting lush aromas of peach and tropical fruit // G7.50 // B24

**Relax Riesling** (Germany)  
Semi-sweet with a wonderful fruity bouquet and intense flavors of apples and peaches with just a hint of citrus // G9.50 // B30



**Copper Ridge Pinot Grigio** (CA)  
Delicately fragrant with a touch of floral nuance and a nice light lemon-citrus flavor // G6.50

**Barone Fini Pinot Grigio** (Valdadige D.O.C., Italy)  
Dry and crisp with lively fruit flavors and a smooth finish // G7.50 // B24



**Kim Crawford Sauvignon Blanc** (New Zealand)  
Fresh and juicy with vibrant acidity featuring tropical fruit flavors with passion fruit, melon, and grapefruit // G10.50 // B36

**Layer Cake Chardonnay** (CA)  
Creamy and rich with apple, pear and tropical aromas combined with crème brûlée and toasted vanilla on the palate // G8.50 // B28



**Kendall-Jackson Chardonnay** (CA)  
Plush, with loads of richness to the well-honed flavors of beeswax, baked pear and lemon tart. Minerality midplate, presenting a fresh and zesty finish // 1/2 B17



**La Crema Chardonnay** (CA)  
Floral, lemon, green apple, subtle oak and spice aromas. Lemon drop, white stone fruit, yellow plum and honeydew melon flavors. Richly textured and concentrated, with balanced acidity that drives a lingering finish // 1/2 B18



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RED

### Real Sangria (Spain)

Made 100% from Spanish wine and natural citrus fruit flavors. Sweet, festive, and refreshing // G7.50 // B24

### Riunite Lambrusco (Italy)

Intense bouquet with hints of raspberry and wild black cherry. Fresh and crisp in a typical frizzante style // G8.50

### Meiomi Pinot Noir (CA)

A rich garnet color, the wine reveals lifted fruit aromas of bright strawberry and jammy fruit, mocha, vanilla, and toasty oak. // G14.50 // B46

### La Crema Pinot Noir (CA)

Aromas of red cherry, raspberry, pomegranate, and sweet tobacco. Multilayered flavors of red, blue and black berry fruit, plums, cherries, and a hint of blood orange underpin subtle layers of exotic spice and toast. Fine tannins and balanced acidity drive a long finish // 1/2 B18



### Copper Ridge Cabernet Sauvignon (CA)

Medium-bodied with flavors of blackberry, plum, cherry fruit, and a hint of spice. Soft and supple tannins make for an easy drinking wine // G6.50 // B20

### Josh Cellars Merlot (CA)

Soft and balanced with flavors of blueberry, raspberry, and milk chocolate // G10.50 // B36



### Josh Cellars Cabernet Sauvignon (CA)

Round and juicy with flavors of blackberry, toasted hazelnut and cinnamon, complemented by hints of vanilla and toasted oak // G10.50 // B36



### Ménage à Trois Red Blend (CA)

A blend of three varietals that is full-bodied and exposes fresh, ripe, jam-like fruit // G8.50 // B28



### Kendall-Jackson Cabernet Sauvignon (CA)

An elegant style, supple and graceful, with tender plum, currant and blackberry note shaded by licorice, light earth and oak // 1/2 B17



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