



Ca' del Bosco

Welcome to the Official Ca' del Bosco Wine Garden at The Chanler. The renowned luxury sparkling winery has proudly partnered with The Chanler to bring Newport, the "city by the sea", the very best of Italian bubbles. Recognized for its modernist style, infusing art, wine, and nature, Ca' del Bosco brings touches of these elements throughout the garden – from artisanal wine and food pairings to the Cracking Art wolf sculptures displayed on the property.

Ca' del Bosco's partnership with the Cracking Art group began in 2010 when they created a pack of wolves that reside on the winery's rooftop, designed to captivate guests upon entering the grounds. The wolf installations are iconic within Italian culture, representing excellence. They are situated at prestigious locations throughout Italy and serve as inspiration for its U.S. placements. A limited number of wolves will be placed at exclusive locations throughout North America, representing the excellence of Ca' del Bosco, starting with The Chanler at Cliff Walk.

About Ca' del Bosco

Franciacorta is the premiere luxury Italian wine with bubbles, and Ca' del Bosco is one of the finest within the category and an icon of this region. Ca' del Bosco, founded in 1968, has patented its advanced technologies to ensure the highest purity and quality standards. Organic farming coupled with innovative methods allow for some of the industry's lowest residual sugar and sulfite levels. The winery's founding principles of tradition, dedication, effort, sense of place, and time are bound by the tireless passion for producing only the best wines possible. One overriding principle underlies every step of the winemaking process, from bunch selection to bottling, which is the pursuit of excellence. This commitment to integrity of the territory and respect for tradition guides the production of our world-class wines. For more information, visit www.cadelbosco.com/en.

Wine Garden



THE CHANLER

AT CLIFF WALK



THE CHANLER

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Ca'delBosco

SPARKLING

	Glass	Bottle
CA' DEL BOSCO, CUVÉE PRESTIGE EDIZIONE Classic Franciacorta. Crisp with stone fruits, honeydew and almond.	22	85
CA' DEL BOSCO, CUVÉE PRESTIGE ROSÉ EDIZIONE Dry rosé with elegance of strawberries and raspberries. A perfect aperitif.	32	125
CA' DEL BOSCO, VINTAGE COLLECTION DOSAGE ZÉRO Vibrant with stone fruits, lemon custard, toasted almond and savory finish.	40	155
CA' DEL BOSCO, CUVÉE ANNAMARIA CLEMENTI Masterpiece Franciacorta using only the finest grapes from the finest years. Apricot, exotic fruits, and yeasty notes with stony minerals.	-	196
CA' DEL BOSCO, CUVÉE ANNAMARIA CLEMENTI ROSÉ Benchmark wine dedicated to the mother of Maurizio Zanella. Silky, powerful rosé with peach, pink grapefruit, baked baguette and raw honey. <i>(based on availability)</i>	-	252

WHITE

GIOVANNI ROSSO, ROERO ARNEIS Soft, persistent aroma with hints of peach, acacia and tropical fruits.	18	66
SANTA MARGHERITA, PINOT GRIGIO Clean, intense bouquet of dry golden apple, pear, straw yellow in color.	19	68
CA' DEL BOSCO, CHARDONNAY Floral nose of ripe apples, tropical fruits and almonds, with a hint of vanilla and hazelnut.	34	155

RED

CA' DEL BOSCO, PIÑERO, SEBINO IGT Classic Pinot Noir. Rich palate laden with blackberry and blueberry.	47	175
LAMOLE DI LAMOLE GRAN SELEZIONE CHIANTI CLASSICO D.O.C.G Deep ruby with notes of iris, spice, pepper and wild cherries.	27	115
CA' DEL BOSCO, MAURIZIO ZANELLA, SEBINO Bordeaux blend of Cabernet Sauvignon, Merlot and Cabernet Franc. Essence of wild herbs, cedar and tobacco.	-	170

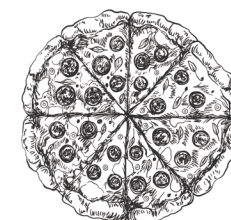
SNACKS

HOUSE-CURED CHARCUTERIE Selection of three with mustards, pickled vegetables, crisps	30
NEW ENGLAND ARTISAN CHEESES Selection of three with fruits, honey, crisps	25
GARLIC & OLIVE OIL KNOTS Traditional red sauce, Parmigiano-Reggiano, fresh herbs	12

CHANLER STYLE PIZZA

From hand-crafted leavened dough to house-cured meats, our ethos embodies our dedication to pure, wholesome ingredients & artisanal craftsmanship.

BROCCOLINI Spicy Calabrian chili condiment, Parmigiano-Reggiano, Meyer lemon zest	25
NEWPORT FARMER'S MARKET Zucchini & black butter purée, roasted eggplant, tomato, sweet peppers, Narragansett Creamery smoked mozzarella	25
SPICY LAMB Mediterranean spiced pepper paste, onions, cured lamb, pecorino cheese	26
RHODE ISLAND MUSHROOM Flavors of truffle, mascarpone, fresh herbs	25
TRADITIONAL MARGHERITA	24
HOUSE-CURED PEPPERONI	25
QUATTRO FORMAGGI	23



SPRITZERS & BEER

TWISTED SPRITZ Grapefruit, Aperol, prosecco	18
FIZZY BERRY MOCKTAIL Sparkling water, berry coulis	11
EAST COAST IPA	11
SUMMER LAGER	10

Please advise your server of any food-related allergies. Consuming raw or undercooked meats or eggs may increase your risk of foodborne illness.