



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

AT CLIFF WALK





Ca'delBosco

SPARKLING

CUVÉE PRESTIGE

Classic, well-balanced Franciacorta, pleasantly fresh and crisp. Aromatic profile with spicy notes of fresh oregano leaf, stone fruits, honeydew melon, and almond.

VINTAGE COLLECTION DOSAGE ZÉRO

Delicate aromas of stone fruit, lemon custard, and roasted almond carrying into a vibrant savory finish. Echoes the purity of shellfish and caviar.

CUVÉE PRESTIGE ROSÉ

A dry rosé with aromas and flavors of strawberries and raspberries. A perfect aromatic aperitif.

CUVÉE ANNAMARIA CLEMENTI

The masterpiece of Franciacorta, using only the finest grapes and finest years to produce it. A complex bouquet with full and persistent taste. Apricot, exotic fruit, freshly baked baguette, and yeasty notes with stony minerals.

CUVÉE ANNAMARIA CLEMENTI ROSÉ *(based on availability)*

A benchmark wine dedicated to the mother of Maurizio Zanella. A silky and powerful rosé with peach, pink grapefruit, baked baguette, and raw honey.

WHITE

CHARDONNAY

Wonderful aromas of ripe golden delicious apples, tropical fruit, and almonds with a hint of vanilla and a note of hazelnut.

RED

PINERO

The classic Pinot Noir with a rich palate laden with blackberry and blueberry.

MAURIZIO ZANELLA *(BORDEAUX BLEND)*

The beauty of a Bordeaux blend with Cabernet Sauvignon, Merlot, and Cabernet Franc. Dried savory herbs, cedar, tobacco, and dried dark fruit shine.

Glass Bottle

15 70

27 135

25 125

- 187

- 227

34 155

34 155

- 155

A LA CARTE

WALRUS & CARPENTER OYSTERS*

Citrustea & Franciorta mignonette — Half dozen

PEPPER CURED BRESAOLA

Piedmontese cheese, zucchini condiment, Castelvetro olives, candied garlic

BURRATA CHEESE

Marinated pepper, jalapeño condiment, fresh melon



LUNCHBOXES

*All served with fruit,
pasta salad, salt & pepper chips, and dessert*

CHANLER LOBSTER ROLL

New England lobster salad, citrus crème fraîche dressing, toasted brioche

ROASTED VEGETABLES

Smoked gouda, charred scallion spread, harissa aioli, mustard greens

ROASTED & SLICED FILET MIGNON

Slow-roasted, charred radish chimichurri, avocado, bacon vinaigrette, house-made garlic focaccia

GELATO

Daily assortment of flavors available

**Please advise your server of any and all food-related allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*