

# WINE LIST

Must be 21 or older and have valid ID.

## WHITES glass/bottle

### CHARDONNAY

**Kendall Jackson 9/34**

Tropical flavors such as pineapple, mango, and papaya delicately intertwine with aromas of vanilla and honey. A hint of toasted oak and butter rounds out the long, lingering finish.

**Robert Mondavi Private Selection 7/24**

This bourbon barrel-aged wine offers flavors of grilled pineapple, lemon custard, graham cracker, toffee, and vanilla bean with baking spices and toasty oak.

### PINOT GRIGIO

**Ecco Domani 8/26**

On the palate, this wine bursts with tropical fruit flavors and delicate floral aromas. Pale straw in hue, it offers a crisp, refreshing finish.

**Robert Mondavi Private Selection 7/24**

This wine boasts an array of flavors: honeydew, ripe melon, citrus, and ripe fruit.

### SAUVIGNON BLANC

**Kim Crawford 9/34**

Ripe, tropical flavors of passion fruit, melon, and grapefruit highlight this fresh, juicy wine's vibrant acidity with plenty of weight and length on the palate.

**Robert Mondavi Private Selection 7/24**

This wine offers crisp and expressive flavors of lemon, grapefruit, guava, mango, and honeydew.

### RIESLING

**Chateau Ste Michelle 8/26**

Crisp apple aromas and flavors with subtle mineral notes mingle beautifully in this "everyday" wine.

**Robert Mondavi Private Selection 7/24**

This wine features flavors of candied orange peel, citrus blossom, honey, apricots, peach, and key lime.

Please note wine prices include a 15% statewide wine tax.

## REDS glass/bottle

### CABERNET SAUVIGNON

**Kendall Jackson 9/34**

Aromas of lush black cherry, blackberry, and cassis combine with rich, seamless tannins to provide a robust backbone. Notes of cedar, vanilla, and a hint of mocha linger on the finish.

**Robert Mondavi Private Selection 7/24**

This bourbon barrel-aged wine offers flavors of ripe blackberry cobbler, blueberry pie, praline, sweet vanilla custard, brown sugar, caramel, mocha, coffee, and smoke.

### PINOT NOIR

**La Crema Pinot Noir 9/36**

Aromas of black plum, cherry, rhubarb, and hints of earth intertwine with flavors of red plum, raspberry, and blood orange to create this bright, juicy, lingering wine.

**Robert Mondavi Private Selection 7/24**

This wine features a variety of flavors: ripe red cherries, violent, hints of Asian spice, sweet tobacco, and Madagascar vanilla bean.

### MERLOT

**Kendall Jackson 9/34**

Intricate layers of black cherry, plum, currant, and wild berry mingle with a hint of spice and soft, delicate tannins to carry this wine to a long, silky, and lingering finish.

**Robert Mondavi Private Selection 7/24**

This wine boasts flavors of ripe cherry, Asian plum, cranberry, mocha, and English toffee.

### ROSÉ AND SPARKLING WINE

**Les Volets Pinot Noir Rosé 8/24**

Vibrant, summer fruit flavors with a palate of ripe cherries and strawberries round out this juicy, clean rosé.

**Beringer White Zinfandel 6/20**

Fresh berry, citrus, and melon aromas are the highlight of this wine rounded out with subtle hints of nutmeg and clove.

**La Marca Prosecco 9/30**

With a lively effervescence, this delicate, golden straw-colored wine offers aromas of fresh citrus, honey, and white flowers. The clean, fresh palate includes flavors of ripe lemon, green apple, and grapefruit.

**Cupcake Moscato d'Asti 9/28**

This vibrant and expressive wine has dominant floral notes and hints of bright flavors – including peach, lychee, and tropical fruits. A hint of fine bubbles tickles the palate and balances the sweetness.



## OUR STORY...

In 1939, over 80 years ago, Frank and Mattie Lorino opened The Little Dutch Restaurant and it became known as the "best place to eat in Morristown." The Angelos family took over operation of The Little Dutch in 1973. They pledged to carry on the traditions of tasty, wholesome, home-cooked food, priced reasonably; standards that were established by Frank and Mattie. Family owned and operated, George and Nina Angelos carry on their greek traditions of providing dishes that are "always fresh and always homemade" catering to quality and value. They devote full time to the restaurant as head chefs, managers, waiters, and always the official greeters. George and Nina promise years of good service and great food, just what you would expect from Morristown's favorite local restaurant.