

## Bollicine... sparkling & funky wines:

<b>"Varaschin" Prosecco Valdobbiadene</b> , Glera (VARASKIN, Veneto) NOTES: Fruity, apple, pears, fine bubbles, persistent.	40.00€
<b>Spumante "Antico" sui lieviti</b> , Nosiola (FURLANI, Trentino-Alto Adige) NOTES: Easy to drink, yeasty, long nutty finish. NATURAL	39.00€
<b>"Ferghettina" Franciacorta</b> , Pinot Nero, Chardonnay (FERGHETTINA, Lombardia) NOTES: Elegant, creamy texture, yeasty, full body, very persistent. fine bubbles, long sweet finish.	55.00€
<b>"Saten Brut" Franciacorta</b> , Pinot Nero, Chardonnay (FERGHETTINA, Lombardia) NOTES: Bright yellow, fine and persistent perlage. Creamy and delicate with notes of pastries and almond.	66.00€
<b>"Rosé Brut" Franciacorta</b> , Pinot Nero, Chardonnay (FERGHETTINA, Lombardia) NOTES: Pale pink colour, persistent perlage, elegant aromas of raspberry. Lingering aftertaste.	68.00€
<b>"Extra Brut" Franciacorta</b> , Pinot Nero, Chardonnay (FERGHETTINA, Lombardia) NOTES: Golden colour, persistent perlage. Dense and elegant aromas of candied and ripe fruit.	75.00€
<b>"Baloi" Spumante rosé Brut</b> , Cannonau (PUDDU, Sardegna) NOTES: Notes of rose, elegant, refreshing acidity, bread crust and wildberries aromas, velvety finish.	43.00€

## Rosé wines:

<b>"Poche ore" rosé</b> , Sangiovese (TRE MONTI, Emilia-Romagna) NOTES: Lively and refreshing, backed by good structure. ORGANIC	32.00€
<b>"Corallium" Primitivo rosato</b> , Primitivo (DE QUARTO, Puglia) NOTES: Full body, harmonious and fragrant. NATURAL	34.00€
<b>"C'era una volta" terre siciliane</b> , Merlot (VIVERA, Sicilia) NOTES: Light, fruity with a sweet soft finish. NATURAL	33.00€

## Orange wines:

<b>Fos Greco</b> (CALCARIUS, Puglia) NOTES: Mineral, funky taste, refreshing acidity. Sapid finish.	39.00€
<b>"Karamamre"</b> , Cannonau bianco (PUSOLE, Sardegna) NOTES: Rich stone fruit & honey flavours. Mineral, sapidity and nuts notes.	49.00€

## Light and fruity whites:

<b>"Profilo"</b> , Cortese (CLAUDIO MARIOTTO, Piemonte) NOTES: Light, crisp, and fruity.	33.00€
<b>"Bianco"</b> , Muller Thurgau (FURLANI, Alto Adige). NOTES: Fruity and easy to drink, floral notes.	35.00€
<b>Pinot grigio</b> , Pinot Grigio (BOZEN, Trentino) NOTES: Full flavoured, mellow, rich in extract.	37.00€
<b>Riesling</b> , (BOZEN, Trentino) NOTES: Dry, lightly floral, stone fruit, elegant, pleasant acidity.	39.00€
<b>"Ciardo"</b> , Chardonnay (TRE MONTI, Emilia-Romagna) NOTES: Velvety but crisp and refreshing.	30.00€
<b>"Calamus"</b> , Malvasia, Sauvignon Blanc, (CANNETTO, Toscana) NOTES: Crisp, apple and citrus notes.	29.00€
<b>"Diana"</b> , Falanghina (OCONE, Campania) NOTES: Orange blossom, green apple, soft and mellow.	29.00€
<b>"Incontru"</b> , Vermentino, (TENUTE AINI, Sardegna) NOTES: Light and refreshing acidity.	36.00€

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## Dry and mineral whites:

<b>“Derthona”</b> , Timorasso (MARIOTTO, Piemonte) NOTES: Mineral, crisp, persistent finish.	41.00€
<b>Sauvignon Blanc Alto Adige</b> , (BOZEN, Trentino) NOTES: Vegetal notes, peach, lime, crisp finish.	38.00€
<b>“Bacio delle Tortore”</b> Fiano d’Avellino (PASSO DELLE TORTORE, Campania) NOTES: Fruity with notes of honey and tropical fruit, Lively acidity.	46.00€
<b>“Le Arcaie” Greco di Tufo</b> , Greco (PASSO DELLE TORTORE, Campania) NOTES: Elegant, structured, and mineral. Notes of stone fruit and spice.	46.00€
<b>Arenara</b> , Fiano (AGRICOLA CIANCIULLI, Campania) NOTES: Wide aromas of Broom flowers, sage & pine. Dry, refreshing acidity, long minerla finish.	52.00€

## Full body & fruity whites:

<b>“Ceslar”</b> Gewurztraminer (BOZEN, Trentino) NOTES: Floral, aromatic, smooths, hints of citrus and lychee.	40.00€
<b>“From black to white”</b> , Rondinella, Traminer, Kerner (ZYMÉ, Veneto) NOTES: Rich, persistent, mineral, and sweet fruity finish.	41.00€
<b>“Gelsomoro”</b> , Verdicchio (GELSOMORO, Marche) NOTES: Rich, fruity, easy to drink.	36.00€
<b>“Piano del Cardo”</b> Falanghina (PASSO DELLE TORTORE, Campania) NOTES: Full body, round, persistent pineapple, and banana taste.	43.00€
<b>“Gioias” Isola dei Nuraghi</b> , Cannonau (AZIENDA PUDDU, Sardinia) NOTES: White with great personality, aromatic profile, notes of white flowers.	37.00€
<b>“Altrove”</b> , Insolia, Catarratto (VIVERA, Sicilia) NOTES: Intensely fruity and mellow.	34.00€

## Full body and structured whites:

<b>“Bricco San Michele”</b> , Timorasso (MARIOTTO, Piemonte) NOTES: Rich, round, mineral, ripe tropical and stone fruit.	36.00€
<b>“Pitasso”</b> , Timorasso (MARIOTTO, Piemonte) NOTES: Full body, structured, mineral, honey, orange peel, nutty finish.	54.00€
<b>“Thea bianco”</b> , Trebbiano, Chardonnay (TRE MONTI, Emilia-Romagna) NOTES: Pronounced acacia honey, persistent long finish.	45.00€
<b>“Mattariga”</b> , Vermentino di Sardegna (CHESSA, Sardegna) NOTES: Exotic fruit, notes of Mediterranean vegetation. Refreshing, yet rich and sapid.	37.00€
<b>“Pusole Bianco”</b> , Vermentino (PUSOLE, Sardegna) NOTES: Rich, citrus, herbs, slightly nutty. Mineral and sapid finish.	38.00€
<b>“Passobianco”</b> , Chardonnay (PASSOPISCIARO, Sicilia) NOTES: Intense stone fruit, apple, toasted nuts, firm acidity.	50.00€
<b>“Salisire” 2015 Etna Bianco</b> , Carricante (VIVERA, Sicilia) NOTES: Full bodied and mineral. Intense stone fruit, persistent finish.	55.00€

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## Cult & iconic reds:

**Brunello di Montalcino**, Sangiovese Grosso (CASA RAIA, Toscana) NOTES: Powerful, intense sour cherry and plum flavour, notes of tobacco, dry but elegant finish. NATURAL 87.00€

**Brunello di Montalcino "Ciacci Piccolomini d'Aragona"**, Sangiovese (CIACCI PICCOLOMINI D'ARAGONA, Toscana) NOTES: Warm, soft tannins, well balanced, long aftertaste. 89.00€

**Brunello di Montalcino "Pia delle Vigne" 2017**, Sangiovese (PIAN DELLE VIGNE, Toscana) NOTES: Appealing raspberries, red cherry, and liquorice. Good backbone, dense tannins, harmonious long finish. 110.00€

**"Tignanello" Toscana Rosso 2019**, Sangiovese, Cabernet Sauvignon & Franc (TENUTE TIGNANELLO, Toscana) NOTES: Exceptional complexity, silky, vibrant tannins, red fruit, nutmeg, vanilla, chocolate. Sapid and long flavour profile. 200.00€

**"Palazzi" Merlot, Toscana rosso 2017**, Merlot (TENUTE DI TRINORO, Toscana) NOTES: Concentrate black fruit, spice, sweet tobacco. Luscious long finish. 275.00€

**"Sassicaia" Bolgheri 2018**, Cabernet Sauvignon, Cabernet Franc (TENUTA SAN GUIDO, Toscana) NOTES: Elegant, great dept and concentration of aromas, supple tannins, persistent long finish. 320.00€

**"Tenute di Trinoro" Toscana rosso 2017**, Cabernet Franc, Merlot (TRINORO, Toscana) NOTES: Opulent, rich, pomegranate, berry, herbs. Long lasting fruity finish. 325.00€

**Primitivo di Manduria "C6" Vecchie Vigne**, Primitivo (DE QUARTO, Puglia) NOTES: Rich ripe red fruit, dried figs. Long, persistent finish. NATURAL 89.00€

**"Turriga" Isola dei Nuraghi**, Cannonau, Malvasia Nera, Carignano, Bovale (ARGIOLAS, Sardegna) NOTES: Dense core of black fruit, layers of herbs, tobacco, coffee and spices. Firm tannins, persistent flavours, well-structured yet smooth. 130.00€

**"Contrada C " Terre Siciliane 2018 550 mt**, Nerello Mascalese (PASSOPISCIARO, Sicily) NOTES: Floral, savory and creamy. Red berry and herbs notes. Fine tannin. 89.00€

**"Contrada R " Terre Siciliane 2018 1000 mt**, Nerello Mascalese (PASSOPISCIARO, Sicily) NOTES: Softly textured and finessed. Fine tannins, bright acidity, red berry and minerality at the end. 89.00€

**"Rosso del Conte" Contea di Sclafani 2015**, Nero D'Avola, Perricone, (TASCA D'ALMERITA, Sicily) NOTES: Concentrated, rich flavour of cherry, vanilla nuts, and tobacco. 92.00€

**"Franchetti" 2019**, Petite Verdot, Cesanese d'Affile (PASSOPISCIARO, Sicily) NOTES: Full body, chunky tannins, very aromatic, perfumed, and rich long finish. 145.00€

## Light and fruity Reds:

**"Pilade" Dolcetto**, (CASCINA BALLARIN, Piemonte) NOTES: Cherry, liquorice, and green herbs notes. 29.00€

**"Braghé" Freisa**, Freisa (MARIOTTO, Piemonte) NOTES: Easy to drink and fruity, with good structure. 33.00€

**Pinot Nero**, Pinot Nero (BACCO DEI QUARONI, Lombardia) NOTES: Light, red fruit, slightly sweet finish. 35.00€

**Valpolicella "Reverie"**, Corvina, Rondinella (ZYMÉ, Veneto) NOTES: Medium body, tangy, fruity, sour cherry, raspberry. 35.00€

**"Plutone" Piediroso del Taburno**, Piediroso (O'CONE, Campania) NOTES: Intense cherry, red berry and vegetal aromas. 30.00€

**"Tiscali" Nepente di Oliena**, Cannonau, (AZIENDA PUDDU, Sardegna). NOTES: Fresh, sapid & harmonious. Fragrant red fruit, spice & herbs aromas. 38.00€

**"Terra dei sogni" Sicilia rosso**, Nerello, Syrah, Cabernet (VIVERA, Sicilia) NOTES: Medium body, fruity, sweet aftertaste. ORGANIC 34.00€

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## Medium body & dry reds:

- “Buttafuoco” Oltrepó pavese**, Barbera, Croatina, Vespolina (BACCO DEI QUARONI, Lombardia) NOTES: Pronounced acidity, dark fruit, tannic. 41.00€
- “Vigna del peste” Valpolicella classico**, Corvina, Corvinone (TERRE DI PIETRA, Veneto) NOTES: Light, red fruit, refreshing acidity, ripe tannins. NATURAL 45.00€
- Vino Nobile di Montepulciano**, Sangiovese (CANNETO, Toscana) NOTES: Medium body, elegant, cherry flavour with a slightly tannic and dry finish. 40.00€
- “Sassoserra” Aglianico Irpinia**, Aglianico (PASSO DELLE TORTORE, Campania) NOTES: Ripe plum, licorice. Structured, rich yet integrated tannins. 46.00€

## Medium & full body and fruity reds:

- “Montemirano” Colli Tortonesi**, Croatina (CLAUDIO MARIOTTO, Piemonte) NOTES: Elegant, smooth, fruity, structured. 41.00€
- “999” Veneto rosso**, Cabernet Franc, Merlot (NEVIO SCALA, Veneto) NOTES: Medium body, structured but fruity. NATURAL 39.00€
- “Gelsomoro” Marche rosso**, Montepulciano, Sangiovese (GELSOMORO, Marche) NOTES: Dark driven red fruit, structured yet easy to drink. 37.00€
- “Bellicum”**, Negroamaro (DE QUARTO, Puglia) NOTES: Fruity, soft, medium body, bitter aftertaste. NATURAL 34.00€
- “Lutum”**, Primitivo (DE QUARTO, Puglia) NOTES: Full body, soft tannins, fruity but powerful. NATURAL 34.00€
- “Lillové”**, Cannonau di Sardegna (GABBAS, Sardegna) NOTES: Full body, structured, oaky & fruity. 32.00€
- Cagnulari, Isola dei Nuraghi**, Cagnulari (CHESSA, Sardegna) NOTES: Pronounced berry flavours. Notes of vanilla and tobacco, slightly oaky. 38.00€
- “Carros” Nepente di Oliena**, Cannonau (AZIENDA PUDDU, Sardegna) NOTES: Rich, fleshy red fruit, light spice. refreshing acidity and crisp tannins. Aromatic, long finish. 42.00€

## Full body and structured reds:

- “Giuli” Barbera d’Alba**, Barbera (CASCINA BALLARIN, Piemonte) NOTES: Intense dark fruit, ripe tannins, structured and lightly oaked. 47.00€
- “Mesal” Valpolicella superiore**, Vespolina, Molinara (TERRE DI PIETRA, Veneto) NOTES: Full body, red fruit, tannic, slightly bitter aftertaste. NATURAL 51.00€
- Valpolicella classico superiore 2017**, Corvina, Rondinella (ZYME, Veneto) NOTES: Smooth, appealing sapidity, ripe fruit and spice. 57.00€
- “Thea rosso” Sangiovese riserva**, Sangiovese (TRE MONTI, Emilia-Romagna) NOTES: Full body, dark fruit, slightly oaky. 48.00€
- “Guidalberto” Tenute San Guido IGT** Cabernet Sauvignon, Merlot (TENUTE SAN GUIDO, Toscana) NOTES: Structured red, soft, rounded fruit profile, persistent finish. 120.00€
- “Carnevale” Cannonau di Sardegna Riserva**, (GIUSEPPE SEDILESU, Sardegna) NOTES: Typical fruity notes, hints of cherry vanilla and spices. Wide and smooth, velvety, and tannic. 60.00€
- “Ballu Tundu” Cannonau di Sardegna Riserva**, (GIUSEPPE SEDILESU, Sardegna) NOTES: Rich and intense ripe red fruit, blackberry jam, sweet spices. 65.00€

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## Full body, dark fruit, slightly oaky

- “Maschio da Monte” Rosso Piceno**, Montepulciano, Sangiovese (S. BARBARA, Marche) NOTES: Intensely deep, rich dark fruit, smooth tannins. Long and persistent. 59.00€
- “Bevilo” Rosso di Montalcino**, Sangiovese, Cab Sav, Merlot (CASA RAIA, Toscana) NOTES: Full body, ripe tannins, dry but elegant finish. 56.00€
- “Le Cupole” Toscana rosso**, Cabernet Sauvignon & Franc, Merlot, Petite Verdot, (TENUTE DI TRINORO, Toscana) NOTES: Rich dark fruit and plum. Fruity yet robust finish. 62.00€
- “Campo di Camagi” Toscana rosso 2018**, Cabernet Franc (TENUTE DI TRINORO, Toscana) NOTES: Beautiful: lush and sweet bouquet, with tobacco and spice notes. 115.00€
- “Campo di Magnacosta” Toscana rosso 2018**, Cabernet Franc (TENUTE DI TRINORO, Toscana) NOTES: Super ripe dark cherry, spice, leather tones. Powerful & complex, yet elegant and balanced 115.00€
- “Parisi” Bovale**, Muristeddu, (I GARAGISTI DI SORGONO, Sardegna) NOTES: Rich, intense ripe red fruit, leather, spice notes. Long luscious finish. 40.00€
- “Murru”** Monica di Sardegna (I GARAGISTI DI SORGONO, Sardegna) NOTES: Intense plum flavours, round, spicy notes. With a long savoury finish. 41.00€
- “Pusole rosso”** Cannonau di Sardegna (PUSOLE, Sardegna) NOTES: Rich, full body texture, plum, cherry. Velvety tannins and acidity. ORGANIC 42.00€
- “Uras” Mandrolisai**, Monica, Cannonau, Muristeddu (I GARAGISTI DI SORGONO, Sardegna) NOTES: Bold, rich jammy fruit, oak, soft tannins, powerful finish. 48.00€
- “Saccaré” Ogliastra IGT**, Cannonau (PUSOLE, Sardegna) NOTES: Rich & intense dark fruit, spice, notes of eucalyptus. Supple tannins. ORGANIC 63.00€
- “Pro Vois” Nepente di Oliena**, Cannonau (PUDDU, Sardegna) NOTES: Intense & persistent fruit and spice. Rich tannins, fragrant herbs notes. Full body, rich finish. 76.00€
- Passorosso Etna Rosso**, Nerello Mascalese (PASSOPISCIARO, Sicilia) NOTES: Sour cherry, aniseed, mineral. Firm acidity, fine tannins. 52.00€
- La Monaca Monreale 2016**, Syrah (TASCA D'ALMERITA, Sicilia) NOTES: Rich plum, blueberry, tobacco, cocoa. Dry, complex, chunky tannins. 64.00€

## Rich, powerful & jammy reds:

- “Gran Masetto” Teroldego**, Teroldego (ENDRIZZI, Friuli) NOTES: Full tannins balanced by harmonious fruity flavours. Intense black berry finish. 95.00€
- Amarone “Punta di Villa”**, Corvina, Rondinella, (MAZZI, Veneto) NOTES: Intensely fruity, luscious long finish, slightly bitter aftertaste. 78.00€
- Amarone “Pietro Junior”**, Corvina, Rondinella, Molinara, (PIETRO ZARDINI, Veneto) NOTES: Full-bodied, intensely fruity with coffee and cocoa notes. 82.00€
- “Kairos” Veneto rosso**, 15 local grapes (ZYMÉ, Veneto) NOTES: Wide array of ripe fruit, warm, rich, and complex. Sweet long finish. 105.00€
- “Syrah” Veneto rosso**, Syrah (ZYMÉ, Veneto) NOTES: Full body, warm, dense, tannic. Plum, cherry, chocolate, tobacco, and liquorice. 105.00€
- Amarone Classico Valpolicella**, Corvina, Rondinella (ZYMÉ, Veneto) NOTES: Structured, pronounced note of ripe cherry, dried plum, and spice. 155.00€
- “Sa Scala” Cannonau Classico BIO**, (PUSOLE, Sardegna) NOTES: Rich yet soft with ripe tannins. Intense ripe cherry, blackberry, followed by vanilla and spices and a sapid finish. 58.00€

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## Elegant and dry reds:

- “Poggio del rosso”** Barbera (CLAUDIO MARIOTTO, Piemonte) NOTES: Elegant, fully body, complex and well structured. 46.00€
- “60/20/20” Veneto rosso**, Cabernet Sauvignon & Franc, Merlot (ZYMÉ, Veneto) NOTES: Appealing richness, austere, complex, robust tannins, well balanced. Prune & blackberry. 73.00€
- “Oseleta” Veneto rosso**, Oseleta (ZYMÉ, Veneto) NOTES: Seductive richness, yet pronounced acidity and tannins. 87.00€
- Vino Nobile di Montepulciano “Riserva”**, Sangiovese (CANNETO, Toscana) NOTES: Structured, sour cherry and floral notes, supple tannins. 45.00€
- “Nerominiera” Carignano del Sulcis**, Carignano (ENRICO ESU, Sardegna) NOTES: Pronounced black berry and plum, herbs note. Elegant, spicy note at the end. 49.00€
- “Lugherra” Isola dei Nuraghi**, Cagnulari, Cannonau (CHESSA, Sardegna) NOTES: Intense, ample bouquet of berry jam & prune. Structured, refreshing acidity, rich and robust tannins. 54.00€
- “Barrua” Isola dei Nuraghi**, Cab-Sav, Carignano, Merlot (AGRICOLA PUNICA, Sardegna) NOTES: Complex scent of ripe red fruit, spices, liquorice. Elegant, with notes of sage and myrtle along a harmonious finish. 100.00€

## Nebbiolo, Barolo & Barbaresco:

- Langhe Nebbiolo**, (CASCINA BALLARIN, Piemonte) NOTES: Medium body, dry finish, elegant. 39.00€
- Valmaggione**, Nebbiolo (LUCIANO SANDRONE, Piemonte) NOTES: Fragrant, dry, elegant, warm, persistent 69.00€
- “Ultimi grappoli” Langhe rosso 2015**, Nebbiolo (CASCINA BALLARIN, Piemonte) NOTES: Great complexity, structured, dried fruit, silky tannins, long fruity finish. 60.00€
- Barolo Tre Ciabot 2016**, Nebbiolo (CASCINA BALLARIN, Piemonte) NOTES: Floral, red fruit, leather, intense tannins, long dry finish. 63.00€
- Barolo Tre Ciabot 2012**, Nebbiolo (CASCINA BALLARIN, Piemonte) NOTES: Floral, red fruit, leather, intense tannins, long dry finish. 72.00€
- Barolo “Bricco Rocca” 2016**, Nebbiolo (CASCINA BALLARIN, Piemonte) NOTES: Velvety, red fruit, leather, ripe tannins, powerful fruity finish. 82.00€
- Barbaresco “Cottá”**, Nebbiolo (SOTTIMANO, Piemonte) NOTES: Warm, elegant, violet, red fruit, leather, and oak on the finish. ORGANIC 90.00€
- Barbaresco “Pajoré”**, Nebbiolo (SOTTIMANO, Piemonte) NOTES: Austere, velvety, powerful fruit, spicy. 94.00€
- Barbaresco “Basarin”**, Nebbiolo (SOTTIMANO, Piemonte) NOTES: Elegant, wild fruit, balsam herb, mineral. Persistent long finish. 95.00€
- “Le Vigne” Barolo 2014**, Nebbiolo (LUCIANO SANDRONE, Piemonte) NOTES: Great structure, rich, intense, Complex fruit, and tertiary aromas. 145.00€

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