



WINE MENU

SPARKLING

	125ml / Bottle
Prosecco Extra Dry, Canal Grando	7/34
Veneto, 11% Refreshing, crisp, apple	
Franciacorta '61 Satèn' Brut, Guido Berlucchi	12/65
Lombardy, 12.5% Green apple, fresh, soft	
Franciacorta 61 Rosé, Guido Berlucchi	75
Lombardy, 12.5% Delicate, refreshing, crisp	
Champagne Moët et Chandon, Brut Imperial	120
France, 12% Green apple, citrus, white flowers	

WHITE

	175ml / Bottle
Garganega Chardonnay, Il Casone	9/31
Veneto, 12% Apple, lemon, fresh	
Grillo Vitese, Colomba Bianca	35
Sicily, 12.5% Peach, citrus, white pepper	
Verdicchio di Matelica, Agricola Tenuta Colpaola	39
Marche, 13.5% Complex, lime, creamy	
Pecorino 'Belato', Carminucci	11/42
Marche, 13.5% Zesty, pineapple, white flowers	
Gavi del Comune di Gavi 'Fossili', San Silvestro	11/43
Piedmont, 12% Crystalline lemon, refreshing	
Sauvignon Blanc 'Fumât', Collavini	12/44
Friuli-Venezia Giulia, 12.5% Ginger, mint, creamy	
Falanghina del Sannio, Feudi di San Gregorio	46
Campania, 12.5% Peach, spice, mineral	
Chardonnay blend, Edda Lei Bianco, San Marzano	50
Apulia, 13.5% Orange blossom, tropical, citronella	

ROSE

	175ml / Bottle
Primitivo Rosé 'Tramari', San Marzano	9/33.5
Apulia, 12.5% Full flavoured rosé	
Campania Rosato, 'Visione', Feudi di San Gregorio	53
Campania, 12.5% Mineral, liquorice, food style	

ITALIAN ICONS

	Bottle
Tignanello, Antinori	330
Tuscany, 14.5% Cherry, vanilla, white pepper	
Sassicaia, Tenuta San Guido	450
Tuscany, 13.5% Cherry, blackberry, cinnamon	

RED

	175ml / Bottle
Nero d'Avola Syrah 'Lumari, Colomba Bianca	9/31
Sicily, 14% Summer pudding, soft	
Barbera del Piemonte 'Ottone 1', San Silvestro	34
Piedmont, 13% Red cherry, soft, spice	
Merlot/Sangiovese 'Villa Conversino' Rosso, Di Filippo	10/38
Umbria, 13.5% Raspberry ripple, perfumed, juicy	
Valpolicella 'Rio Albo', Ca'Rugate	41
Veneto, 12.5% Red cherry, light bodied, typicity	
Cannonau 'San Constantino', Poderi Parpinello	42.5
Sardinia, 14.5% Red fruits, juicy, aromatic	
Maremma, 'Balla la Vecchia', San Felo	44.5
Tuscany, 13.5% Ripe red fruits, fresh	
Chianti Classico 'San Jacopo', Castello Vicchiomaggio	12/47
Tuscany, 13.5% Savoury, strawberry, elegant	
Pinot Nero, Tramin	13/49
Alto Adige, 13.5% Strawberry mivi, cloves	
Merlot/Cabernet, Stupore, Campo alle Comete	59
Tuscany, 14.5% Savoury, balsamic, leather	
Primitivo di Manduria Riserva 'Anniversario 62', San Marzano	64
Apulia, 14.5% Fleshy, warm, black cherry	

FINE REDS

	Bottle
Barolo 'Patres', San Silvestro	65
Piedmont, 14% Savoury, red fruits, traditional	
Amarone della Valpolicella, Ca'Rugate	85
Veneto, 14.5% Rounded, gamey, restrained	
Brunello di Montalcino, Pinino	87
Tuscany, 14% Silky, truffle, tobacco	

DESSERT

	100ml / 125ml / Bottle
Moscato d'Asti 'Nivole' 37.5 cl, Michele Chiarlo	10/28
Piedmont, 5% Sweet peach, slight sparkle	
Passito di Pantelleria 50 cl	10 (100ml)
Sicily, 15% Dried fruits, apricots, intense	
Vin Santo del Chianti, Bonacchi	11 (100ml)
Tuscany, 15.5% Caramelised orange, apricot	

LEMONCELLO

	75ml
Lemoncello, Carlo Pellegrino Sicily	10

= Vegan = Organic