

BIANCHI (White Wine List)

PROSECCO Pra' della Luna Brut d.o.c.,
Friuli 11 % bottle 32.
Color: Light straw with bright green highlights .
Nose: Aroma of golden apples, pears and honey.
Taste: Well balanced acidity provide a freehand
lively mouth-feel and a clean dry finish.
Pairings: Suitable for any moment of a meal, great
for cocktails.

PINOT BIANCO Friuli Colli Orientali D.o.c.,
Zorzettig, Friuli 13 % bottle 31.
Straw yellow in colour with greenish highlights. Elegant
bouquet which is reminiscent of wild yellow flowers
with a hint of nutmeg. Stylish, elegant and intense
taste. **Pairings:** Suitable as an aperitif and with
appetizers, fish in general, egg-based dishes and mild
cheeses.

FALANGHINA i.g.t., Le Origini,
Campania 13 % bottle 31.
Very fresh thanks to acidity that is in balance with the
wines structure, along with a fresh and fruity scent of
citrus, pineapple, and white flowers. **Pairings :** An ideal
as an aperitif, to be served with crustaceans, seafood
and fish dishes, white meat dishes, vegetables, cream
and light ripe cheese.

SOAVE d.o.c., Farinaldo,
Veneto 12.5 % bottle 31.
Perfume very fine, mineral note, notes of mature
tropical fruit, delicate note of citrus and hints of
yellow flowers. **Pairings:** Cold cuts, pasta and Fish

VINO ROSÉ

CA' VEGAR Bardolino Chiaretto Classico
d.o.c., Veneto 12.% bottle 27.
Rose, red flowers with hints of soft strawberry and
raspberry. **Pairings:** Excellent as aperitif, fish, shellfish
and sushi

MANZONI BIANCO delle Venezie i.g.t.,
Le Rive, Veneto 11 % bottle 31.
Wine with the Finest aromatic and taste
characteristics. Soft, intense, persistent, full-bodied.
Pairings: Risottos, Vegetable and Fish dishes.

SAUVIGNON Friuli Colli Orientali D.o.c.,
Zorzettig, Friuli 13 % bottle 31.
It has a straw yellow colour with a spicy, varied and
suggestive bouquet. The favour is full and mature with
great structure and a faint hint of noble rot. . **Pairings:** The
decisive characteristics imbue this wine with a great
personality and make it ideal for important entrées and
grilled fish.

PINOT GRIGIO i.g.t., Marchese di Pani,
Umbria 12.5 % bottle 26.
Soft, fresh fragrance of white fruit, pear and white
flower. **Pairings:** cold cuts, soft past & risottos, white
meat. Perfect as Aperitif.

VINI DOLCI (sweet wine)

MOSCATO D'ASTI d.o.c.g.,
Lombardia 5.5 % glass 12. carafe 18.
Sweet and refreshing, this Moscato D'Asti boasts
flavours of stone fruit, citrus and honey.
Pairings: Enjoy before dinner or with soft cheeses,
spicy fare and dessert.

ROSSI (Red Wine list)

AMARONE della Valpolicella d.o.c.g., 2015
Villa Loren, Veneto, 15 % bottle 76.

It is a full-bodied red wine. The long, slow fermentation gives this wine a deep garnet red color, a complex bouquet of cinnamon, cherry jam, and walnut and a palate of ripe black cherry fruit with notes of vanilla and coffee on the finish.

Pairings perfectly with rich pasta dishes, game, and grilled or stewed red meats as well as mature cheeses.

BAROLO Val di Giulia d.o.c.g.,

Piemonte 14 % bottle 75.

Ethereal, intense and persistent, with scents of violet, cherry, spices (cinnamon, cloves), vanilla and leather. Dry, warm, with generous body. **Pairings:** grilled red meat, game, roasted meat and seasoned cheeses.

CHIANTI CLASSICO Riserva d.o.c.g.,
Gallo Nero Casa di Monte

Toscana 13. % bottle 46.

Ruby-red. Bouquet: Rich with notes of cherries, plums, and iris. Taste: Deep cherry and leather flavors with subtle wood notes. Supple tannins, good acidity, and a lingering finish.

Pairings: perfect with meat, Pastas, and aged cheeses.

VALPOLICELLA d.o.c., Provolò,

Veneto 13 % bottle 27.

A deep ruby red color, a pleasant fragrance with a faint hint of bitter almonds. **Pairings:** special with pasta, red meat and seasoned cheeses

MONTEPULCIANO D'ABRUZZO d.o.c.,

Impero, Abruzzo 12.5 % bottle 27.

Sicy with red and black fruits flavours. Elegant and armonius with sweet and smooth tannins. **Pairings:** savory dishes as aged cheeses, red meats and rich soups

CABERNET SAUVIGNON i.g.t., Impero,
Abruzzo 12.5. % bottle 27.

The color is deep purple with a violet tinge. The nose is intense with pleasant, herbaceous over notes. The taste is dry, full bodied, velvety and with subtle tannins creating an elegant finish. **Pairings:** soups, rich pasta dishes, grilled red meat, roast and game

RIPASSO SUPERIORE della Valpolicella 2017
Rosati, Veneto 14 % bottle 36.

A deep intense ruby red color, with hints of red fruit, spices and cocoa on the nose. Warming and smooth on the palate, nicely balanced by rounded tannins. 12 months in 20 hl. Slavonian oak barrels. Maturation in bottle for 6 months.

Pairings: Ideal with meat and cheese

BRUNELLO di Montalcino d.o.c.g.,

Elia Palazzesi, Toscana 14. % bottle 75.

Aromas of Chocolate and Berry. Some hazelnut. Medium body, form and silky tannins and a fresh finish. **Pairings:** red meat, seasoned cheese, excellent meditation wine

SUPER TUSCAN ORIGO i.g.t., 2018

Trambusti, Toscana 13 % bottle 31.

It is a dark, ruby red wine, with the slightest of garnet-colored reflections; its bouquet is intense and composite, and extremely refined with predominant spicy notes; the taste of this wine is dry, warm, austere, elegant and harmonious, which is rounded off by a slightly lingering and long-lasting aftertaste of toasted almonds and berry fruits. **Pairings:** roasts of red meat, to game and to matured cheeses.

RABOSO MARCA TREVIGIANA i.g.t., Le Rive,
Veneto 13.5 % bottle 31.

Intense ruby red color, rich perfume, violet, cherry and mulberry notes. Dry, full and sapid, properly tannic, great personality.

Pairings: elaborated meat dishes and seasoned cheeses.

BARBERA D'ASTI d.o.c.g., Val di Giulia,

Piemonte 12.5 % bottle 31.

Bouquet: Fruity notes of black-and blueberries, froral notes of rosehips and violet, spicy notes of licorice and green pepper.

Pairings: Perfect with Pasta dishes, risotto, with stews and boiled or braised meat courses (even game).

CABERNET FRANC La cantina del Falco d.o.c.
Mazzolada, Veneto 12.5 % bottle 31.

A rich ruby red colour with an intense vinous scent with distinctly herbaceous characteristics. It is a full bodied wine with a grassy yet elegant note. **Pairings:** It is good with poultry or game, red meat roasts and mixed grills.

CALICE E CARAFFA (by the glass and carafe)

RossiRed Wine

CABERNET SAUVIGNON i.g.t.,

Sicilia 14. % glass 8. carafe 14.

The color is deep purple with a violet tinge. The nose is intense with pleasant, herbaceous over notes. The taste is dry, full bodied, velvety and with subtle tannins creating an elegant finish. **Pairings:** soups, rich pasta dishes, grilled red meat, roast and game

RIPASSO SUPERIORE della Valpolicella d.o.c.

Rosati, Veneto 2016 14. % glass 14. carafe 24.

Intense ruby red colour, great structure and well balanced finish, bouquet of finesse, wild berry and bitter cherry, full bodied palate, supple, notes of winter yams, long and velvety aftertaste with notes of soft tannins.

Pairing: grilled red meat, roasted meat and mature cheeses. Meditative wine

Arcole Merlot Riserva DOC, 2013

Azienda Agricola Desmonta', Veneto 14%

Glass 15. Carafe 26. bottle 52.

Full-bodied, velvety with elegant tannins and aftertaste of plum jam. The wine is aged 12 months in large oak barrels and then 9 months in barriques. Bouquet': Fruity with hints of cherries and raspberries, toasted vanilla and spices

Pairing: Prosciutto parma, Pasta with Bolognese, Lasagne, Red meat, Veal scaloppini, Aged cheese

LAMBRUSCO i.g.t., Cantine Riunite,

Lombardia 8 % glass 8. carafe 14.

Light and refreshing with bright flavors of juicy berries and dark cherry. Soft with a lively finish.

Pairing: Pizza, Pasta, BBQ, cured meat and Cheeses.

SANGIOVESE Corbinelli, i.g.t.,

Toscana 12.5 % glass 11. carafe 19.

Elegant, fruity, savory with traces of ripe red fruit and cherry. **Pairings:** perfect with meat, grilled fish and aged cheeses

Bianchi ... White Wine

PROSECCO La Goccia Brut d.o.c.,

Veneto 11 % glass 13. carafe 21.

Fine and prolonged perlage. Intense, balanced bouquet that remind green apple, wisteria, peach and acacia flowers. **Pairings:** Aperitif and light meal

MANZONI BIANCO delle Venezie i.g.t.,

Le Rive, Veneto 11 % glass 11. carafe 19.

Wine with the Finest aromatic and taste characteristics. Soft, intense, persistent, full-bodied.

Pairings: Risottos, Vegetable and Fish dishes.

SAUVIGNON BLANC Oyster Bay, 2019

New Zeland 13 % glass 12. carafe 20.

Oyster Bay's are elegant and assertive with glorious fruit flavors. Its brilliant clarity, extraordinary aromatic flavors and refreshing zest. Citrus notes and tropical flavors youthful, elegant, and fresh. **Pairings:** Risottos, Vegetable and Fish dishes.

SOAVE d.o.c., Farinaldo,

Veneto 12.5 % glass 11. carafe 19.

Perfume very fine, mineral note, notes of mature tropical fruit, delicate note of citrus and hints of yellow flowers.

Pairings: Cold cuts, pasta and Fish

Rosso della Casa: **MONTEPULCIANO** d.o.c., Abruzzo 13.5 % glass 7. carafe 12.

Brilliant ruby red color, this wine reveals aromas of violets, cherries and cloves. The palate is well balanced with soft tannins. **Pairings:** red meat stews and game.

Bianco della Casa: **PINOT GRIGIO** i.g.t., Umbria 12.5 % glass 7. carafe 12.

Perfume very fine, mineral note, notes of mature tropical fruit, delicate note of citrus and hints of yellow flowers.

Pairings: Cold cuts, pasta and Fish