

Bianchi al Calice.. (by the glass)

PROSECCO Brut d.o.c.

Pra' della Luna Friuli 11 %

Sparkling white wine

bottle 31. glass 11. carafe 23.

Pairings: Suitable for any moment of a meal, great for cocktails.

SAUVIGNON BLANC delle Venezie

Pra' della Luna, i.g.t., Veneto 12.5 %

bottle 31. glass 11. carafe 23

Pairings: Aperitif, seafood dish and herbaceous risottos

CUVEE BRUT PRESTIGE

VEDOVA Valdobbiadene, Veneto 11 %

Sparkling white wine

bottle 31. glass 11. carafe 23

Pairings: Risottos, Vegetable and Fish dishes

MANZONI BIANCO delle Venezie i.g.t.,

Le Rive, Veneto 11 %

bottle 31. glass 11. carafe 23

The Manzoni born by the crossbreed of Riesling Renano and Pinot Bianco. It is a wine with the finest aromatic and taste characteristics. Soft, intense, persistent, full-bodied.

Pairings: Risottos, Vegetable and Fish dishes

MOSCATO D'ASTI '19 d.o.c.g.,

La Dolce Val, Lombardia 5.5 %

Sweet white wine

bottle 31. glass 11. carafe 23.

Pairings: Enjoy before dinner or with soft cheeses, spicy fare and dessert.

Bianchi... (White Wine List)

PINOT BIANCO Friuli Colli Orientali D.o.c.,

Zorzettig, Friuli 13 %

bottle 31.

Pairings: Suitable as an aperitif and with appetizers, fish in general, egg-based dishes and mild cheeses.

SAUVIGNON Friuli Colli Orientali D.o.c.,

Zorzettig, Friuli 13 %

bottle 31.

Pairings: The decisive characteristics imbue this wine with a great personality and make it ideal for important entrées and grilled fish..

PINOT GRIGIO Marchese di Pani, i.g.t.

Umbria 12.5 %

bottle 27.

Pairings: cold cuts, soft past & risottos, white meat. Perfect as Aperitif.

FALANGHINA Teanum Alta, i.g.t.,

Campania 13 %

bottle 31.

Pairings: An ideal as an aperitif, to be served with crustaceans, seafood and fish dishes, white meat dishes, vegetables, cream and light ripe cheese.

Rossi... (Red Wine list)

AMARONE della Valpolicella classico '15
d.o.c.g. **Vogadori**, Veneto 15% bottle 86.
It is a full-bodied red wine. **Pairings:** dishes of game,
braised meat, stews and cheeses. Also excellent as
meditation wine at the end of the meal.

CHIANTI CLASSICO Riserva '15 d.o.c.g.
Tomaiolo, Gallo Nero
Toscana 13% bottle 46.
Pairing: Prosciutto parma, Pasta with Bolognese,
Lasagne, Veal scaloppini, Aged cheese.

BAROLO Val di Giulia '15 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.

PUGLIA UVE APPASSITE '19 i.g.t. 12.5 %
Duca di Saragnano, Puglia bottle 31.
Pairings: Bolognese, Stew beef or Lamb

VALPOLICELLA Zeni '19 d.o.c.
Veneto 13 % bottle 35.
Pairings: pasta, red meat and seasoned cheeses
with meat, Pastas, and aged cheeses.

VINO ROSÉ

ROS'ALBA Pierpaolo Pecorari ,Rose' i.g.t.,
Veneto 12.5 % bottle 27.
Rose, red flowers with hints of soft strawberry and
raspberry. **Pairings:** Excellent as aperitif, fish,
shellfish and sushi, Roasted beef, aged cheeses .

VALPOLICELLA RIPASSO Classico Superiore '14
d.o.c. **Vogadori**, Veneto, 14. % bottle 48.
It is a full-bodied red wine. **Pairings:** Red meat and
hard cheeses

BRUNELLO di Montalcino '14 d.o.c.g.
Collina dei Lecci Toscana 14. % bottle 76.
Aromas of Chocolate and Berry. Some hazelnut.
Medium body, firm and silky tannins and a fresh
finish. **Pairings:** red meat, seasoned cheese, excellent
meditation wine.

CABERNET FRANC Antonutti '18 d.o.c.,
Friuli 13. % bottle 35.
Pairings: It is good with poultry or game, red meat
roasts and mixed grills.

SUPER TUSCAN ORIGO '18 i.g.t.,
Trambusti, Toscana 13 % bottle 31.
Pairings: roasts of red meat, to game and to matured
cheeses

MONTEPULCIANO D'ABRUZZO '19 d.o.c.,
Impero, Abruzzo 12.5 % bottle 27.
Pairings: savory dishes as aged cheeses, red meats
and rich soups

NERO D'AVOLA Bacaro '18 d.o.c.,
Sicilia 13 % bottle 27.
Intense ruby colour, well bodied, rich with fragrance, it
has a strong and pleasant spicy flavor. **Pairing:** Red
meat dishes and barbecues

Rossi al Calice... (Red Wine list)

AMARONE della Valpolicella '16 d.o.c.g.

Vecchio Marone Veneto 15 %

bottle 76. glass 20. carafe 44.

It is a full-bodied red wine. **Pairings** perfectly with rich pasta dishes, game, and grilled or stewed red meats as well as mature cheeses.

RIPASSO Superiore della Valpolicella '16 d.o.c.

Rosati, Veneto, 14. %

bottle 36. glass 14. carafe 26.

It is a full-bodied red wine. **Pairing:** grilled red meat, roasted meat and mature cheeses.

Meditative wine

BARBERA D'ASTI 18 d.o.c.g.,

Val di Giulia, Piemonte 12.5 %

bottle 27. glass 8. carafe 18.

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

RABOSO MARCA TREVIGIANA '16 i.g.t.,

Le Rive, Veneto 13.5 %

bottle 31. glass 11. carafe 23.

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.

PINOT NERO (noir) '18 d.o.c.

Monte degli Angeli, Piemonte, 13%

bottle 31. glass 11. carafe 23.

A fresh fruit flavor gives to this wine elegance and class. Color is ruby red with medium intensity. **Pairings:** savory red meat dishes, seasoned cheeses and charcuteries.

CABERNET SAUVIGNON '19 i.g.t.,

Impero, Abruzzo 12.5 %

bottle 27. glass 8. carafe 18.

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

LAMBRUSCO i.g.t., Cantine Riunite,

Lombardia 8% glass 8. carafe 18.

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

PRIMITIVO DI PUGLIA (zinfandel) d.o.c.,

Masseria del Griko, Puglia 13.5

bottle 27. glass 8. carafe 18.

. **Pairing:** Pasta Bolognese, roast red meat, game, pork and cheese.

Vino della Casa (House wine)

Rosso della Casa: glass 7. carafe 12.

Bianco della Casa: glass 7. carafe 12.