



WINE & DRINK LIST

VINI FRIZZANTI & CHAMPAGNE

	Food pairing	125ml	Bottle
PROSECCO DOC Extra Dry "NAO NIS" Veneto		8.25	33.5
	<i>Antipasti/Cured Meat/ Veg/ Shelfish/ Lean Fish</i>		
PROSECCO ROSE Millesimato DOC Extra Dry "NAO NIS" Veneto			35
	<i>Antipasti/Cured Meat/ Veg/ Shelfish/ Lean Fish</i>		
FRANCIACORTA MONOGRAM CUVÉE "CASTEL FAGLIA" Blanc de Blancs Lombardy			58
	<i>Antipasti/Cured Meat/ Veg/ Shelfish/ Fish/ Poultry/ Cheese</i>		
CHAMPAGNE "JACQUES BARDELOT" BRUT France			71
	<i>Pork/ Rich Fish/ Shelfish/ Mild & soft cheese</i>		

VINI BIANCHI

	Food pairing	175ml	250ml	Bottle
TREBBIANO D' ABRUZZO IGT "ROCCAVERDE" Abruzzo		6.25	7.95	19.5
	<i>Antipasti/Cured Meat/ Pasta/ Veg/ Lean Fish</i>			
Straw yellow in color w bright greenish hues. Fruity aromas of exotic fruit combined w delicate floral notes. Good structure, dry, fresh, sapid & balanced..				
INZOLIA IGT "LE ROVOLE" Sicily		7.85	9.25	25
	<i>Antipasti/ Veg/ Pizza/ Shelfish/ Lean Fish</i>			
Yellow in colour, the profile is fruit-driven w notes of flowers & citrus. Fresh & savoury.				
PINOT GRIGIO DOP "TERRE DEI DOGI" Veneto		8.95	10.95	29
	<i>Antipasti/ Pasta/ Mushrooms/ Shelfish</i>			
Fresh and light; peaches, ripe citrus and apricot. Round w a fresh finish.				
VERDICCHIO CLASSICO DOC "LE VELE" Marche		9.25	11.25	30
	<i>Antipasti/Cured Meat/ pasta/ Veg/ Lean Fish</i>			
Straw-yellow. White peach, citrus & apples, bitter-almond scent. Dry & smooth on the palate. Intense and persistent.				
PECORINO TERRE DI CHIETI IGT "MEZZADRO" Abruzzo		9.95	12.25	32.5
	<i>Antipasti/Cured Meat/ Pasta/ Veg/ Lean Fish</i>			
Straw yellow. Floral aroma with balsamic notes. Savoury taste.				
SAUVIGNON BLANC DOC "VILLA CHIOPRIS LIVON" Friuli Venezia Giulia		11	13.25	36
	<i>Cured Meat/ Pasta/ Shelfish/ Lean Fish/ Mature & hard cheese</i>			
Straw yellow w an intense, classic bouquet recalling sage, green pepper & hazelnut				
L'UETTA FIANO DOP "MASCA DEL TACO" Puglia		12.5	14.95	39.95
	<i>Antipasti/ Veg/ Shelfish</i>			
Bright pale yellow, very intense on the nose w sensations of oriental fruit, then melon, pear, citrus & white flower.				
FALANGHINA "TENUTA SCUOTTO" IGP Campania		12.95	15.5	41.5
	<i>Antipasti/ Veg/ Shelfish/ Fish/ Meat</i>			
Straw yellow w gold reflections, fruity w hints of apricot & pineapple. Dry, warm, soft w good freshness & a great persistence.				
GAVI DI GAVI DOCG "MARCO BONFANTE" Piedmont				45
	<i>Antipasti/Cured Meat/ Pasta/ Shelfish/ Lean Fish</i>			
Presently fresh, scents of citrus, white flowers & fruits. Good structure w fine bitter almond aftertaste.				

VINI ROSATI

	Food pairing	175ml	250ml	Bottle
PINOT GRIGIO BLUSH DELLE VENEZIE DOC "NAO NIS" Veneto		9	11	29.95
<i>Antipasti/ Shellfish/ Fish/ Veg/ Delicate cheese</i>				
Copper in colour w rose hints, the aromas are fruit-forward & intense. Palate very well balanced.				
SYRMA CHIARETTO DI BARDOLINO DOC BIO "MONTE ZOVO" Veneto		10.25	12.5	33.5
<i>Antipasti/ Shellfish/ Poultry/Fish/ Cheese</i>				
Salmon pink. Intense, harmonious w floral & red fruits. Balanced & pleasant salinity.				
ROSÉ VIN DE PROVENCE DOMAINE "LA COLOMBE" France		10.95	13	35
<i>Antipasti/ Shellfish/ Poultry/ Fish/ Veg/ Delicate cheese</i>				
Grapefruit hues, hints of brioche. Clean, balanced palate. Refreshing freshness.				

VINI ROSSI

SANGIOVESE IGT "ROCCAVERDE" Abruzzo		6.25	7.95	19.5
<i>Beef/ Pasta/ Veal/ Poultry/ Cheese</i>				
Ruby red colour. Cherry & violet notes. Soft on the palate.				
MERLOT DOC "PITARS" Friuli Venezia Giulia		8.5	10.25	27
<i>Beef/ Lamb/ Poultry/ Cheese</i>				
Ruby red, bouquet of raspberry, blackberry and blueberry. Dry, full bodied wine.				
NEGROAMARO IGT "IL MEDAGLIONE" Puglia		9.85	11.75	31.5
<i>Beef/ Lamb/ Pasta</i>				
Ruby red. An intense yet delicate bouquet w hints of plum & blackberry. Warm & velvety.				
MALBEC IGT "SAVIAN" Veneto		9.95	12.25	32.5
<i>Antipasti/ Beef/ Veal/ Lamb/ Pasta/ Cheese</i>				
Bright & floral style of malbec. Aroma of violets, white pepper & fresh herbs. A plush blueberry, damson & wild strawberry fruit on the palate				
NERO D'AVOLA DOP "MASSERIA TRAJONE" Sicily		10.95	13	35
<i>Beef/ Lamb/ Pasta</i>				
Full aroma of persistent cherries and spices. Full bodied flavour, soft, warm and elegant				
MONTEPULCIANO D'ABRUZZO DOC "COLLE CORVIANO" Abruzzo		12.95	15.5	41
<i>Antipasti/ Beef/ Veal/ Lamb/ Poultry/ Pork/ Pasta/ Cheese</i>				
Ripe dark fruit. Hint of chocolate & vanilla. The finish is long and delightfully soft.				
CHIANTI CLASSICO DOCG "POGGIO DEI SALICI" Tuscany		14	16.75	45
<i>Antipasti/ Beef/ Lamb/ Veal/ Poultry/ Pasta</i>				
Ruby. Intense bouquet, fine, with a sharp violet perfume, hint of vanilla. Balanced taste.				
PRIMITIVO DI MANDURIA DOP "LU RAPPAIO" Puglia		14.5	17.25	46.5
<i>Beef/ Lamb/ Veal/ Poultry/ Pasta</i>				
Red, violet highlights. Jam & ripe red fruit, hints cinnamon. Full bodied & generous.				
PINOT NERO IGT "SAVIAN" VENETO		16.25	19.75	52
<i>Beef/ Lamb/ Veal/ Poultry/ Pork/ Pasta</i>				
Light ruby red color w aroma of raspberry & blackberry. Full-bodied & savoury fruit finish.				
BARBERA D'ASTI DOCG "MARCHESI DI BAROLO" Piedmont		16.95	20.75	55
<i>Antipasti/ Beef/ Veal/ Lamb/ Pasta/ Cheese</i>				
Ruby red. Rich in flavour & aroma. Full bodied & robust on the palate.				
BAROLO TRADIZIONE DOCG "MARCHESI DI BAROLO" Piedmont				81
<i>Beef/ Lamb/ Veal/ Poultry/ Pork/ Pasta/ Cheese</i>				
Sweet like velvety Madeira, astringent on the palate like Bordeaux & lively like Champagne				
BRUNELLO DI MONTALCINO DOCG "CORTE PAVONE" Tuscany				97
<i>Beef/ Veal/ Lamb/ Cheese</i>				
Spicy oak, aromas of black cherry, pie crust & orange peel. Full-bodied. Palate fruity & savoury. Light & vibrant mouthfeel. Biodynamic.				