

WINES

Red

CANTINA TERLANO - LAGREIN DOC Sudtirol/Alto Adige DOC - Lagrein 100% <i>Pairs well with red meat or pizza</i>	€30
ZENATO - AMARONE DELLA VALPOLICELLA Amarone Classico della Valpolicella DOCG Corvina, Rondinella, Oseleta e Croatina <i>Pairs well with grilled red meat</i>	€75
MARCHESI ANTINORI - TIGNANELLO Toscana IGT Sangiovese, Cabernet Franc, Cabernet Sauvignon <i>Pairs well with grilled red meat</i>	€190
BOLLA - RIPASSO Valpolicella Ripasso Classico Superiore Corvina, Rondinella, Molinara <i>Pairs well with pizza or pork</i>	€25
GAJA - SITO MORESCO Langhe DOC 85% Nebbiolo, 10% Barbera, 5% Merlot <i>Pairs well with carpaccio and tartare</i>	€100
DONNAFUGATA - TANCREDI Terre Siciliane IGT Cabernet Sauvignon, Nero d'Avola, Tannat and others <i>Pairs well with red meat</i>	€55
VARVAGLIONE - PAGALE Primitivo di Manduria DOP - Primitivo 100% <i>Pairs well with cured meats and cheese</i>	€25
AGRICOLA PLINIANA - PLINIANA Primitivo di Manduria Barricato - Primitivo 100% <i>Pairs well with cured meats and cheese</i>	€15

WINES

Red

CASALE DEL GIGLIO - SHIRAZ Rosso Lazio IGT - Syrah 100% <i>Pairs well with fried dishes and marbled red meat</i>	€22
CASALE DEL GIGLIO - MERLOT Rosso Lazio IGT - Merlot 100% <i>Pairs well with fried dishes</i>	€22
KALTERN - MERLOT/CABERNET Merlot Cabernet DOC - Merlot, Cabernet <i>Pairs well with fried dishes and grilled red meat</i>	€25
ST. MICHAEL/EPPAN - CABERNET Alto Adige DOC - Cabernet Franc, Cabernet Sauvignon <i>Pairs well with cured meats, cheese and red pizzas</i>	€30
SANTA MARIA LA PALMA - VALMELL Cannonau di Sardegna DOC - Cannonau 100% <i>Pairs well with sandwiches and white meat</i>	€24
COL D'ORCIA - GINEPRONE Chianti DOCG - Sangiovese 100% <i>Pairs well with grilled red meat or pork</i>	€22
ORNELLAIA - LE VOLTE Toscana IGT 55% Cabernet Sauvignon, 40% Merlot, 5% Petit Verdot <i>Pairs well with white pizzas</i>	€25
ORNELLAIA - LE SERRE NUOVE Bolgheri DOC 44% Merlot, 37% Cabernet Sauvignon, 11% Cabernet Franc, 8% Petit Verdot <i>Pairs well with grilled red meat</i>	€80
AMBROGIO E GIOVANNI FOLONARI LA FUGA Brunello di Montalcino DOCG - Sangiovese 100% <i>Pairs well with pizzas and red meats</i>	€70
TERRA D'ALIGI - TATONE Montepulciano d'Abruzzo DOC - 100% Montepulciano <i>Pairs well with fried dishes and marbled red meat</i>	€25

WINES

Red

QUINTODECIMO - TERRA D'ECLANO Irpinia Aglianico DOC - Aglianico 100% <i>Pairs well with pizzas and red meats</i>	€70
NATIV - VELLUTO ROSSO Irpinia Aglianico DOP - Aglianico 100% <i>Pairs well with red meat and red pizzas</i>	€22
ALTAVIGNA - TAURASI Taurasi DOCG - Aglianico 100% <i>Pairs well with white pizzas</i>	€29
MASSOLINO - BARBERA D'ALBA Taurasi DOCG - Aglianico 100% <i>Pairs well with white pizzas</i>	€25
SAN MARZANO - SESSANTANNI Primitivo di Manduria DOP - Primitivo 100% <i>Pairs well with red meats and pork</i>	€39
SAN MARZANO - TALÒ Primitivo di Manduria DOP - Primitivo 100% <i>Pairs well with red meats</i>	€19
DONNAFUGATA - SEDARA Sicilia IGT - Sicilian grape varieties <i>Pairs well with fried dishes and starters</i>	€22
DOMAINE ST. PATRICE - CÔTES DU RHÔNE Toscana IGT 55% Cabernet Sauvignon, 40% Merlot, 5% Petit Verdot <i>Pairs well with grilled meat</i>	€35
GERARD BERTRAND - PINOT NOIR Pays d'Oc IGP - Pinot Noir 100% <i>Pairs well with white pizzas</i>	€27
MOSCONE – DOLCETTO D'ALBA 100% Dolcetto d'Alba <i>Pairs well with lean red meats</i>	€23
MOSCONE – NEBBIOLO D'ALBA Nebbiolo 100% <i>Pairs well with cured meats and cheese</i>	€29

WINES

White

CANTINE ANTONIO MAZZELLA BIANCOLELLA D'ISCHIA	€28
Ischia DOC Biancolella - Biancolella 100%	
<i>Pairs well with cured meats and red pizzas</i>	
PATERNO - FIANO DI AVELLINO	€22
Fiano di Avellino DOCG - Fiano 100%	
<i>Pairs well with fried dishes and starters</i>	
PATERNO - GRECO DI TUFO	€22
Greco di Tufo DOCG - Greco 100%	
<i>Pairs well with fried dishes and starters</i>	
ADELE MUSELLA - PERCORSI	€16
Falanghina dei Campi Flegrei - Falanghina 100%	
<i>Pairs well with grilled vegetables</i>	
HAUNER - SALINA BIANCO	€35
IGP Salina - Inzolia, Cataratto	
<i>Pairs well with cheese and starters</i>	
CERETTO - LANGHE ARNEIS BLANGÈ	€35
Greco di Tufo DOCG - Arneis 100%	
<i>Pairs well with fried dishes and starters</i>	
VILLA CAMBIASO - E GALÈE	€22
Greco di Tufo DOCG - Greco 100%	
<i>Ideal as an aperitif</i>	
HUAKAI - PIZZOLATO	€22
Veneto IGT - Bronner 100%	
<i>Ideal as an aperitif</i>	
REGUTA – PINOT GRIGIO	€22
DOP Friuli - Pinot Grigio 100%	
<i>Ideal as an aperitif</i>	

WINES

White

REGUTA – CHARDONNAY IGP Trevenezie - Chardonnay 100% <i>Pairs well with starters</i>	€22
REGUTA - RIESLING IGP Trevenezie - Riesling 100% <i>Pairs well with pan-style pizza</i>	€22
REGUTA – SAUVIGNON IGP Trevenezie - Sauvignon 100% <i>Pairs well with pan-style pizza</i>	€22
REGUTA – RIBOLLA GIALLA IGP Venezia - Ribolla Gialla 100% <i>Pairs well with white pizzas</i>	€22
VITE COLTE – FOSCHE IGP Piemonte - Chardonnay 100% <i>Ideal as an aperitif</i>	€25
SAN MICHAEL EPPAN – GEWÜRZTRAMINER Alto Adige DOC - Gewürztraminer 100% <i>Pairs well with spicy dishes and cheese</i>	€29

WINES

Rosé

SAN SALVATORE – VETERE IGP Paestum Rosato - Aglianico 100% <i>Pairs well with red pizzas</i>	€33
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WINES

Sparkling

GIORGI - SANGUE DI GIUDA

€16

Oltrepò Pavese DOC Croatina, Barbera, Uva Rara, Vespolina, Pinot Nero

Pairs well with fried dishes and starters

ANTICHE RADICI - TRE VITI

€18

Gragnano DOP Aglianico, Piedirosso, Sciascinoso and others

Pairs well with fried dishes and starters

CANTINE CECI - OTELLO NERO DI LAMBRUSCO

€16

Lambrusco IGT - Lambrusco 100%

Pairs well with fried dishes and starters

BUBBLES

MOËT ET CHANDON - ICE IMPERIAL Champagne Demi-Sec Pinot Noir, Chardonnay, Meunier <i>Ideal as dessert accompaniment</i>	€80
MOËT ET CHANDON - ICE ROSÉ Champagne Demi-Sec Rosé Pinot Noir, Chardonnay, Meunier <i>Ideal as dessert accompaniment</i>	€90
CÀ DEL BOSCO CUVÉE PRESTIGE EXTRA BRUT Franciacorta DOCG Chardonnay, Pinot Bianco, Pinot Nero <i>Ideal as an aperitif</i>	€65
FERGHETTINA - FERGHETTINA BRUT Franciacorta DOCG - Chardonnay, Pinot Nero <i>Ideal as an aperitif</i>	€38
ALTEMASI - MILLESIMATO BRUT Trento DOC - Chardonnay 100% <i>Ideal as an aperitif</i>	€38
COL DI MANZA - PERLAGE Prosecco di Valdobbiadene DOCG - Glera 100% <i>Ideal as an aperitif</i>	€22
PIERRE GOBILLARD - BLANC DE BLANCS Champagne AOC Premier Cru - Chardonnay 100% <i>Pairs well with fried dishes and starters</i>	€70
PIERRE GOBILLARD - BLANC DE NOIRS Champagne AOC Premier Cru - Pinot Noir 100% <i>Ideal as an aperitif</i>	€70
LAURENT PERRIER - LA CUVÉE BRUT Champagne AOC - Pinot Noir, Chardonnay, Meunier <i>Ideal as an aperitif</i>	€65

WINE BODY GUIDE

DELICATE WINES	
LIGHT WINES	
MEDIUM-BODIED WINES	
FULL-BODIED WINES	
BOLD WINES	

DoriLu Dint’a’Villa