

HOUSE WINE

WHITES

	Bottle	Glass
GRILLO CANAPI SICILIA Dry, fruity, characteristic notes of citrus and tropical fruit. Great as an aperitif, light dishes and grilled fish	31	6,25
CHARDONNAY GARGANEGA DELLE VENEZIE Fresh, aromatic wine, delicious in combination with classic Mediterranean dishes such as pasta with pesto and roasted fish	31	6,25

REDS

NERO D'AVOLA CANAPI SICILIA Chaacteristic accessible smooth wine full of aroma of red currant fruit, with Mediterranean dishes.	31	6,25
MERLOT SERAROSSA VENETO Dry, ruby red color and fruity hint. Smooth pleasant red wine. Combines well with pasta, roasts and grilled meats.	31	6,25

ROSE'

BLUSH LA DELIZIOSA PINOT GRIGIO	31	6,25
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ROSE'

BOLLA BARDOLINO CHIARETTO Aroma of Marasca cherries, raspberries and berries with a coral pinl Fresh and fruity taste. Excellent with pasta or Risotto	34,5
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WHITE WINES

	Bottle	Glass
PINOT GRIGIO TERRE SICILIANE Dry straw yellow wine, intense bouquet of tropical fruit and citrus, smooth and refreshing.	34,5	7,25
CHARDONNAY <i>Epurico</i> With golden hues, aroma with notes of fresh fruit, pineapple, pear and banana. Delicious as an aperitif and with grilled fish, pasta and salads.	34,5	7,25
VERMENTINO straw yellow color, aroma of white fruit, full-bodied but soft wine. Nice combination with grilled fish dishes, shellfish and crustaceans and goat cheese	34,5	7,25
LAMBRUSCO BIANCO lightly sparkling fresh white wine, slightly sweet, fine with cheese and ham	27	5,25
LA SCOLCA GAVI DOC 'ORO' Wine made from grapes from 20 year old vines. Light hay color, fragrance and fresh in taste, delicately dry. If aperitif, salad, fish, seafood, pasta and soft cheese.	44	
TUFAIE BOLLA SOAVE CLASSICO DOC From historic vineyards in Monteforte, golden yellow, round and intense. The scent of hawthorn and ripe fruit, spicy scents mingle with notes of Soave. Delicious with fish dishes.	52	
VERNACCIA CUSONA 1933 STROZZI BIANCO DOCG The label on the bottle is the original label from 1933. Nice fruity scent with light aromas of herbs and oak. Ideal with fish, seafood, poultry and pasta.	68,5	

RED WINES

	Bottle	Glass
<p>MONTEPULCIANO <i>Epicuro D'ABRUZZO</i> Ruby red color, taste is juicy with a dry attack. Nice wine with grilled meat, and semi-matured cheeses</p>	34,5	7,25
<p>VALPOLICELLA <i>Bolla</i> Bright ruby red, intense aroma of cherries, red berries and herbs. Tastes dry and fresh. Great with pasta dishes, shellfish, fish and grilled white meat.</p>	34,5	7,25
<p>PRIMITIVO Solid wine, velvety taste, full and harmonious. Nice with game, stews and spicy meat, with cheeses such as goat cheese.</p>	34,5	7,25
<p>LAMBRUSCO ROSSO lightly sparkling chilled red wine, slightly sweetened. Delicious with light dishes or with your dessert</p>	27	5,25
<p>NEGROAMARO <i>Epicuro CABERNET SAUVIGNON</i> Fragrant bouquet with black plums, raisins, sweet spices, coffee and chocolate. Delicious in combination with hearty pasta dishes with full sauces, meat, creamy cheeses.</p>	44	
<p>CHIANTI <i>COLLI SENESI GUICCIARDINI-STROZZI</i> Deep ruby red color. Fragrance of fruit and nut, aroma of cherry and almond. Delicious with mediterranean dishes and red meat.</p>	55	
<p>BAROLO <i>MARCHESI DI BAROLO DOCG</i> 2 years of aging in oak barrels, then 2 years of aging in the bottle. Garnet red with ruby red hues. Intense scents of vanilla, roasted hazelnut, liquorice, Cocoa and wild roses.</p>	95	
<p>AMARONE ZENATO Aged for 36 months, ruby red in color and has an intense and full character in which fruit and spices bring out the best in each other.</p>	95	
<p>AMARONE FARINA Rich Amarone wine from Farina, the spiciness of cocoa and balsamic intertwined with fruit of cherries, blackberries and strawberry. Great long finish.</p>	95	