

WINES BY THE GLASS

	glass	bottle
SPARKLING		
PROSECCO, GIRASOLE, VENETO glera — apple, citrus, delicate	8	42
CHAMPAGNE, PALMER & CO BRUT LA RÉSERVE 50% chardonnay, 40% noir, 10% meunier — citrus, apricot, butter	14	-
CHAMPAGNE, BILLECART-SALMON EXTRA BRUT LE RÉSERVE 40% meunier, 30% noir, 30% chardonnay — brioche, citrus, apple	-	128

WHITE

PINOT GRIGIO “RIFF”, PROGETTO LAGEDER, VENETO pinot grigio — apple, light boter, elegant	7.5	38
LUGANA “FELUGAN”, FELICIANA, LOMBARDIA trebbiano — pear, juicy, refreshing	9.5	47
CHARDONNAY “EN BARRICA”, ENATE, SOMONTANO chardonnay — oak aging, pineapple, grapefruit	12.5	62

ROSE

GRENACHE-CINSAULT, ST. FELIX, FRANCE 90% cinsault, 10% grenache — strawberry, raspberry, light pink	7.5	37
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RED

MONTEPULCIANO D’ABRUZZO “BAJO”, ILAURI, ABRUZZO montepulciano d’abruzzo — black cherry, blueberry, herbal	7.5	37
VALPOLICELLA “VECIO BELO”, MANARA, VENETO corvina blend — cherry, rhubarb, juicy	10	49
LA CROIX ROMANE, DUBARD, POMEROL BORDEAUX cabernet blend — powerful, tannins, black fruit	13.5	67

SWEET

RIESLING AUSLESE “OPPENHEIMER”, KOCH, RHEINHESSEN riesling — yellow apple, apricot, honey	9	-
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PREFER SOMETHING ELSE BY THE GLASS? FEEL FREE TO ASK US!

WHITE WINE

LIGHT



HEAVY

GAVI DI GAVI “GELSOMORA”, COSSETTI, PIEMONTE	49
cortese — grapefruit, pear, minerality ●●○ acidity ●○○ complexity matured in inox	
ROERO ARNEIS, VIETTI, PIEMONTE	68
arneis — grapefruit, melon, salty ●○○ acidity ●●○ complexity no malolactic fermentation	
SANCERRE “CUVÉE SILEX”, SERGE LALOUE, LOIRE	80
sauvignon blanc — green, peach, acacia ●○○ acidity ●●○ complexity eight months <i>sur lie</i>	
PECORINO, GIACOMO CENTANNI, MARCHE	54
pecorino — exotic, fresh, intense ●●○ acidity ●●○ complexity matured in inox	
PINOT GRIGIO “PORER”, ALOIS LAGEDER, ALTO ADIGE	68
pinot gris — peach, minerality, nuts ●●○ acidity ●●○ complexity matured in oak	
VERDICCHIO DI MATELICA, BISCI, MARCHE	51
verdicchio — citrus, herbs, almond ●●● acidity ●○○ complexity matured in cement	
SOAVE CLASSICO “LA ROCCA”, PIEROPAN, VENETO	85
garganega — juicy fruit, vanilla, soft ●○○ acidity ●●● complexity one year in oak	
VERNACCIA DI SAN GIMIGNANO “FIORE”, MONTENIDOLI, TOSCANA	73
vernaccia — honey, flowers, elegance ●○○ acidity ●●● complexity no oak aging	
CHARDONNAY “AVEC MENTION”, DOMAINE DE VALENSAC, FRANCE	56
chardonnay — peach, butter, vanilla ●○○ acidity ●●○ complexity one year in oak	

RED WINE

LIGHT



NEGROAMARO, CONTRADE, PUGLIA	41
negroamaro — fig, blueberry, thyme ●○○ tannins ●○○ complexity no malolactic fermentation	
SPÄTBURGUNDER, SHELTER WINERY, BADEN, DUISLAND	57
spätburgunder — red berries, compote, mocha ●○○ tannins ●●○ complexity unfiltered	
RULLY ROUGE, DOMAINE JAEGER-DEFAIX, BOURGOGNE	75
pinot noir — raspberry, blackberry, earthy ●○○ tannins ●●● complexiteit fifteen months oak	
ETNA ROSSO, PIETRADOLCE, SICILIA	66
nerello mascalese — mineral, red berries, thyme ●○○ tannins ●●○ complexiteit three months on oak	
CHIANTI CLASSICO, BADIA A COLTIBUONO, TOSCANA	66
sangiovese — ripe cherry, leather, earthy ●●○ tannins ●●○ complexity matured two years on oak	
RIPASSO DELLA VALPOLICELLA CLASSICO SUPERIORE, GORGO, VENETO	67
corvina, corvinone, rondinella — cherry, dried fruit, vanilla ●●○ tannins ●●○ complexity ripasso method	
PRIMITIVO “ORION”, LI VELI, PUGLIA	46
primitivo — plum, chocolate, cherry ●●○ tannins ●○○ complexity eighteen months on oak	
BARBERA D’ALBA “TREVÈ”, VIETTI, PIEMONTE	67
barbera — red cherries, violet, vanilla ●●○ tannins ●●○ complexiteit oak and stainless steel	
BAROLO “LE VIGNE”, SANDRONE, PIEMONTE	197
nebbiolo — red cherries, tar, tobacco ●●○ tannins ●●● complexiteit eighteen months on bottle	
AMARONE DELLA VALPOLICELLA CLASSICO, PIEROPAN, VENETO	133
corvina, corvinone, rondinella — fig, dried grape, soft ●●○ tannins ●●● complexity matured three years on oak	
HAUT ROC BLANQUANT, BÉLAIR-MONANGE, BORDEAUX	106
bordeaux blend — black cherry, plum, cedar wood ●●● tannins ●●● complexiteit sixteen months mixed oak	
BRUNELLO DI MONTALCINO “PELAGRILLI”, SIRO PACENTI, TOSCANA	135
sangiovese — dark berries, leather, dried herbs ●●● tannins ●●● complexity matured two years on oak	

HEAVY