



Recommended aperitif

Amaro Spritz 7.50

Airone Rosso Spritz 7.50

Italicus Spritz 8.50

Limonsecco 7.50

Negroni 9.00

G&T 10.00

Alcohol free aperitif

Aperol spritz 0% 7.50

Seedlips G&T 9.50

Wine Pairing

Enhance your dinner with a wine pairing. We have selected beautiful and nice wines to match with the menu for a complete experience!

4-courses 28.00

5-courses 35.00

If you have any questions, feel free to ask our waiters. The wine pairing includes table water.

Sparkling

Prosecco - Emo Capodilista 7.00 | 40,00
Glera - Prosecco - *Veneto*
Fresh | Light fruit

Hochriegel Alkoholfrei 0% 7,00
Grüner Veltliner en welchsriesling – Wien
Fruity | Sophisticated

Pares Balta - Cava Brut 50,00
Parellada- Catalunya
Ripe Fruit | toast

Pares Balta - Cava Brut 'Pink' 55,00
Grenache – Catalunya
Elegant | Red fruit

Franciacorta brut – Ricci Curbastro 65.00
Chardonnay – pinot blanc – pinot noir – *Veneto*
Dry | soft

Champagne Grand Cru Brut Rosé – Mailly 100.00
Chardonnay – pinot noir – *Montagne de Reims*
Raspberry | Strawberry

Bianco

San Cassiano - Soave 6,00 | 30,00
Trebbiano, Garganega – *Veneto*
Peach | Citrus

La Torreta 7.00 | 36,00
Pinot Grigio – *Veneto*
Pear | Pleasant

Piersanti – Ori di Verdicchio 7,50 | 37.50
Verdicchio – *Marche*
Oak | Fresh | Light acidity

Bogle – Vintage 2020 9,00 | 45,00
Chardonnay – *California*
Creamy | Clear | Spicy



Rose

Terrana Rose

Pinot Grigio – *Alto Adige*
Fresh | red fruit| Minerals

6,00 | 30,00

Rosso

Gianni Tessari

Pinot noir – *Veneto*
Red fruit | Smooth

5,75 | 27,75

Quattro Quarti

Nero d'avola appasimento – *Sicily*
Ripe red fruit | herbal

6,00 | 30,00

Pontemagno - Pontelungo

Montepulciano – Sangiovese - *Marche*
Cherry | peppers | oak

6,00 | 30,00

Masseri Pissari

Primitivo - *Puglia*
Black plum | rich

7,50 | 37,50

Provolo Gino – Rosso Veneto

Corvina – Rondinella – Corvinone - *Veneto*
Cacao | Cherry

8,50 | 42,50

Dolce e liquoroso

Fior d'Arancia Spumante – La Montecchia

Moscato Giallo – *Veneto*
Sparkling - Orange

8,50

Quinta da Alorna - Abafado 5 Anos

Fernão Pires- *Lissabon*
Figs | Honey

7,50

Riversaltes

Riversaltes Ambré - Languedoc
Silky Smooth | Raisin

7,50



Rosso

Pinot Nero – Glen – Castelfeder Pinot Nero – <i>Alto Adige</i> Oak Cherry	42,50
Tenute Orestiadi – Ludovico Rosso IGT Nero D'avola – Cabernet Sauvignon – <i>Sicily</i> Powerful Rich	49.50
Chianti Colli Fiorenti – Il Castelvecchio Sangiovese – Merlot – <i>Toscane</i> Spicy Black berry	50,00
Bogle vineyards – Zinfandel Zinfandel – <i>California</i> Ripe fruit Tabacco	50,00
Poggio le Volpi – Roma Rosso 2019 Corvina – <i>Veneto</i> Red fruit Chocolate Spices	50,00
Coppertino - Eloquenzia Negroamaro – <i>Puglia</i> Earthy Cherry	65.00
Caprili – Brunello di Montalcino 2015 Sangiovese – <i>Tuscany</i> Earthy oak black fruit	85,00
San Cassiano – Amarone Riserva 2014 Corvina – Rondinella – Molinara - <i>Veneto</i> Firm tobacco Vanilla	100.00
Cavalotto – Bricco Boschis 2012 Barolo Nebiole – <i>Piedmont</i> Floral spices full body	100.00
Gevrey Chambertin – 30th anniversary edition Pinot Noir – <i>Bourgogne</i> Black fruits oak	115.00
Saffredi Maremma – 30th anniversary edition Cabernet sauvignon – merlot – petit verdot – <i>Tuscany</i> Black fruits herbal licorice	150.00

Bianco



Calmel & Joseph Villa Blanche Chardonnay – <i>Languedoc</i> Stone fruit Oak	32,50
Poggio le Volpi – People Trebiano Malvasia – <i>Lazio</i> Apple citrus	37,50
Castelfeder – Pinot Grigio Pinot Grigio – <i>Alto Adige</i> Fresh sours Floral	42.50
Chateau des Tourtes – Cuvee Prestige Sauvignon Blanc - Sémillon – <i>Bordeaux</i> Apple Citrus	45.00
Domain Wachau – Federspiel Grüner Veltliner – <i>Wachau Oostenrijk</i> Apple Dry	50,00
Poggio Le Volpi – Donnaluce Chardonnay – Malvasia - <i>Lazio</i> Lychee hazelnut	52,00
El Muelle de Olaso – 2021 Palomino – <i>Cádiz</i> Apple Straw With PX	60,00
Weinhoffmeister Greiff – Smaragd Riesling – <i>Wachau Oostenrijk</i> Exotic fruit Herbs	75,00
Pieropan – La Rocca 2019 Soave Classico Garganega - <i>Veneto</i> Peach Almond	85.00
Cuilleron – Condriue la petiti Cote 2019 Viognier - <i>Rhone</i> Honey Apricot	120.00
Marc Morey – Poligny Montrachet – 1er cru Les Pucelles Chardonnay - <i>Burgundy</i> Citrus Wood	180.00

Grappa's



Poli Morbida - Moscato Citrus, oranjebloesem, zacht	6.00
Poli Aromatica - Gewurztraminer Zachte kruiden, peper, stevig	6.00
Poli Secca - Merlot Hyacint, most, verwarmend, krachtig	6.00
Poli Elegante - Pinot noir Gedroogde bloemen, jeneverbes, fluweel	6.00
Amarosa di Settembre - Vespaiolo Bloesem, appel, honing, elegant	8.50
Amarosa di Dicembre - Vespaiolo Gedroogd fruit, rozijn, zacht	8.50
Sarpa Oro - Merlot / Cabernet Exotisch fruit, vol, rijk 3 jaar Frans eikenhout	8.00
Cleopatra Oro - Moscato Weide, citrus, honing 1 jaar Frans eikenhout	8.00
Arzente (brandy) - trebbiano Gedroogd fruit, hooi 10 jaar eikenhout	7.50
Uvaviva Italiana - Malvasia / Moscato Bloemig, kruidig, citrus	7.50