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PIANETA  
**TERRA**  
CREATIVE COOKING | ITALIAN SOUL

WINE  
LOVERS

CREATIVE COOKING  
PIANETA  
**TERRA**  
ITALIAN SOUL



AN EXPERIENCE TO SAVOUR

# WINE LOVERS

This is a selection of wines we love, made by small scale producers, working in harmony with the nature surrounding their vineyards.



## ORGANIC WINE

Organic wine is wine made from grapes grown in accordance with principles of organic farming, which excludes the use of artificial chemical fertilizers, pesticides, fungicides and herbicides.

## NATURAL WINE

The natural wine comes from a minimal technological intervention in the land, in the grapes and the wine itself, without the use of chemical additives and man's manipulations. Is produced in low rather than industrial quantities by an independent producer. The grapes are harvested by hand with special attention to the integrity of bunches.

## BIO DYNAMIC WINE

Biodynamic is similar to organic farming in that both take place without synthetic chemicals, but biodynamic farming incorporates ideas about a vineyard as an entire ecosystem, and also takes into account things such as astrological influences and lunar cycles.

## SLOW WINE

The Snail, to signal a cellar that has distinguished itself through its interpretation of sensorial, territorial, environmental and personal values in harmony with the Slow Food philosophy.

## WINE PAIRING

3 glasses € 23.00 | 4 glasses € 30.00 | 5 glasses € 36.00 | 7 glasses € 48.00

# BOLLICINE



**VENETO**

Prosecco di Conegliano

Brut Matiù

Antica Quercia

Glera grapes. Fine perlage,  
Fresh citrus fruits, aromatic  
herbs, crispy fruits.

**35,00 €**



**VENETO**

Prosecco Colfondo

Casa Belfi

Refermented in the bottle  
and unfiltered. Delicate bubbles.  
Soft ripe pear, jasmine, citrus,  
yeast and baked bread.

**35,50 €**

2018

**EMILIA-ROMAGNA**

Rosé Metodo Classico

Cantina della Volta

Christian Bellei

Lambrusco Sorbara grapes.  
Soft and persistent perlage,  
bright acidity, raspberry,  
wild berry, rose, pomegranade.

**64,00 €**

# WHITE

2017  

**TOSCANA**  
Trebbiano Toscano  
"Tinnari"  
Fratelli Falzari

Short maceration on the skin.  
Fresh, savoury, appel, white flower,  
mirabelle, smoked tones.

**25,50 €**

2018 

**ABRUZZO**  
Pecorino Terre di Chieti  
Cantina Frentana

Rich, silky notes, peaches,  
pear, slightly mineral.

**25,50 €**

2018 

**MARCHE**  
Verdicchio Jesi Classico  
Sabbionare

Fresh with floral notes,  
smooth and fragrant.

**27,50 €**

2018 

**LAZIO**  
"Cardito"  
Donato Giangirolami

Malvasia Puntinata.  
Yellow fruit and flowers, sage.  
Fresh, mineral.

**33,00 €**

2018

**PIEMONTE**  
Roero Arneis  
Giacomo Barbero

White fruit and flowers,  
tropical fruit.

Rich with a light acidity.

**34,00 €**

2018 

**LAZIO**  
Capolemole Lazio Bianco  
Marco Carpineti

Bellone grapes. Peach,  
pineappel, citrus, chamomile.

**38,00 €**

2016  

**TRENTINO**  
Lugana "Tre Campane"  
Marangona

Trebbiano 100%.  
Almond, herbs, citrus,  
persistent, fresh acidity.

**42,50 €**

2017

**FRIULI**  
Malvasia Istriana  
Ronco dei Tassi

Rich nose of ripe yellow fruit,  
honey. Full and persistent.

Balanced acidity.

**46,00 €**

2018

**TRENTINO**  
Riesling Valle Isarco  
Tenuta Strasserhof

White peach, apricot,  
mineral, elegant.

**51,00 €**

2016  

**UMBRIA**  
Trebbiano Spoletino  
"Adarmando"  
Tabarrini

Full body. Flowers,  
apricot, papaya. Persistent.

**53,50 €**

2016  

**FRIULI**  
Collio Bianco  
Edi Keber

Friulano, Ribolla Gialla,  
Malvasia. Fruity and floral,  
aromatic herbs, rich  
and elegant. Full body.

**65,50 €**

# NATURAL WHITE

2016 **VENETO**  
**Bianco delle Venezie**  
**Casa Belfi**  
Incrocio Manzoni, Chardonnay.  
Peer, white flowers,  
tangerine zest. Bright acidity  
balances the wine.  
**39,50 €**

2018 **FRIULI/SLOVENIA**  
**Pinot Grigio**  
**Marjan Simčič**  
48 hours macerated  
on the skins, 6 months  
in stainless steel. Full body,  
flowers aroma, apricot,  
melons, balanced acidity.  
**41,50 €**

2016 **TOSCANA**  
**"Era"**  
**Podere Borgaruccio**  
Trebiano, Malvasia,  
San Colombano. Partly  
fermented in oak barrels.  
Complex with a hint of bread,  
butter. Full and round  
with good acidity.  
**42,00 €**

2018 **SICILIA**  
**Catarratto "Lucido"**  
**Marco de Bartoli**  
Fresh, light and balanced.  
Cedar, lemon, green apple,  
salty and mineral notes.  
**42,00 €**

2018 **VULCANO - SICILIA**  
**Malvasia delle Lipari**  
**Secca Lantieri**  
Dry Apricot, figs, carobs,  
saffron, honey.  
Aromatic and salty.  
**46,50 €**

2016 **PIEMONTE**  
**Terre del Timorasso**  
**Derthona**  
**Daniele Ricci**  
Ripe apicots, honey, spices.  
Rich. 12 months in stainless  
steel on the lees.  
**48,50 €**

2017 **ALTO ADIGE**  
**Chardonnay delle Dolomiti**  
**Grawu**  
3 days macerated on skins,  
12 months in acacia barrels.  
Structured, juicy,  
fresh and elegant.  
**51,50 €**

2014 **CAMPANIA**  
**Fiano di Avellino**  
**Ciro Picariello**  
Pear, basil, flintstone.  
Complex with a nice acidity  
from the volcanic soil.  
**52,50 €**

2017 **SICILIA**  
**Grappoli del Grillo**  
**Marco de Bartoli**  
Aged 12 months in oak barrels.  
Field flowers, ripe lemon, ananas,  
grapefruit, yeast. Full body.  
**67,00 €**

# ORANGE

2017 **TOSCANA**  
"Millocchio" Bianco  
Az. Agr. Ranchelle  
Procanico, Ansonica,  
Francesino. Fermented  
3 weeks on the skins.  
Ripe fruit, Mediterranean herbs,  
white pepper, full body.  
**42,00 €**

2014 **LAZIO**  
"Grigio"  
Piana dei Castelli  
Pinot Grigio 100%.  
Cold maceration on the skins  
for 2 days. Red fruits,  
tropical fruit, orange.  
Nice minerality, persistent.  
**45,00 €**

2016 **VENETO**  
Monte del Cuca  
Giovanni Menti  
Garganega. Fermented 3 weeks  
on the skins. Bitter orange, apple,  
caramel, thyme, light tannins.  
**50,50 €**

2018 **UMBRIA**  
"Regio"  
Cantina Margò  
Trebiano Bianco.  
6 days on the skins. Rosemary,  
artichok, wild herbs, melon, dry.  
**57,00 €**

2016 **FRIULI**  
Ribolla Gialla  
Paraschos  
Fermented for 8 days  
on the skins, aged 2 years  
on big Slavonian casks.  
Ripe yellow fruit, sweet spices,  
honey. Sapid and mineral, rich.  
**62,00 €**

2017 **FRIULI VENEZIA GIULIA**  
"Slatnik"  
Radikon  
80% Chardonnay and  
20% Friulano. Macerated  
on the skins for 12 days,  
18 months in oak barrels.  
Yellow fruit, raisins, candied fruit.  
Smooth and fresh, tannic  
and saline aromas.  
**76,00 €**

  
2018

**VENETO**  
Bardolino Chiaretto  
"Terre in Fiore"  
Corvina. Fresh,  
floral notes, red fruit.  
**24,50 €**

  
2017

**CALABRIA**  
"Asor"  
L'Acino Vini  
Maglioppo grapes.  
Fresh, peaches,  
flowers and lemon,  
tannic, structured.  
**39,50 €**

# ROSÈ

# RED

  
2016

**TOSCANA**  
**Selengaia Chianti**  
Az.Agr. il Giardino  
Sangiovese, Cabernet  
Sauvignon and Merlot.  
Full body, red berries,  
mint, black pepper.  
**25,50 €**

  
2016

**BASILICATA**  
**Aglianico del Volture**  
Grifalco  
20% aged in barrique.  
Tones of prune, blackberry,  
spice and dark chocolate.  
Full with velvet tannins.  
**42,50 €**

  
2016

**TOSCANA**  
**Sangiovese "Pilandra"**  
Az.Agr. il Giardino  
Aged in concrete for 90%,  
10% in barrique. Fresh, elegant  
and complex. Wild berries,  
black pepper, liquorice.  
**45,50 €**

  
2016

**TRENTINO**  
**Lagrein "Gran Lareyn"**  
Loacker Schwarhof  
Aged in barrique for 18 months.  
Violet, back berries,  
smokey notes.  
Full and velvet taste,  
nice acidity.  
**51,50 €**

  
2015

**ABRUZZO**  
**"Col del Mondo"**  
Tenuta del Priore  
Montepulciano d'Abruzzo.  
French barrique for 14 months.  
Black fruits, liquorice, spicy.  
Full body and smooth.  
**33,00 €**

2017

**PIEMONTE**  
**Langhe Nebbiolo**  
Giacomo Fenocchio  
Aged 6 months in steel  
and 6 months in barrique.  
Smokey, spicy, liquorice,  
red cherry. Complex, intense.  
**43,50 €**

  
2013

**TOSCANA**  
**Riserva Toscana "Altrove"**  
Az.Agr. il Giardino  
Sangiovese, Cabernet  
Sauvignon and Merlot.  
Aged 18/24 months in barrique.  
Full body and complex,  
savoury, cardamon,  
bergamot, pepper.  
**45,50 €**

  
2014

**VENETO**  
**Amarone della Valpolicella**  
"Ruvaln" Adalia  
Corvina, Corvinone, Rondinella.  
Aged 2 years in barrique.  
Cherry, dry plum, tobacco,  
sweet spice. Full body,  
elegant tannins.  
**99,50 €**

  
2018

**VENETO**  
**Tai Rosso**  
Colli Berici "Piovene"  
Porto Godi  
Red Tocai. Delicate wine,  
floral scent, cherry,  
notes of pepper.  
**35,50 €**





  
2016

**TOSCANA**  
**Chianti Classico**  
Rocca di Montegrossi  
Sangiovese, Canaiolo,  
Colorino. Aged 15 months  
in barrique. Forest berries,  
sour cherries, smoke,  
leather, tar. Lightly tannic.  
**44,50 €**

  
2016

**SICILIA**  
**Etna Rosso**  
Graci  
Nerello mascalese.  
Aged 18 months in concrete.  
Black cherry, liquorice, tar,  
ash, smoky spice.  
Elegant tannine and acidity.  
**46,50 €**

# NATURAL RED

	<p><b>CALABRIA</b> Chora Rosso L'Acino Vini Magliocco. Red fruit, flowers. Medium body, balanced tannins. <b>38,50 €</b></p>	<p> 2017</p>	<p><b>ABRUZZO</b> Cerasuolo d'Abruzzo Superiore Praesidium Montepulciano d'Abruzzo grapes. Intense cherry color. Floral, red berry, mineral. Medium body. <b>43,50 €</b></p>		<p><b>PIEMONTE</b> Barbera "Rossore" Iuli Aged for 16 months in French barrels. Ripe cherry, violet, spices. Dry, fresh, appetising acidity. <b>52,50 €</b></p>	<p>2016</p>	<p><b>UMBRIA</b> Brucisco Rosso Marco Merli Cabernet Sauvignon, Merlot. Red fruits, earth, spices. Balced, elegant with soft tannins. <b>58,50 €</b></p>
2018	<p><b>TOSCANA</b> Rosso Toscano "Millocchio" Ranchelle Alicante, Ciliegiolo, Sangiovese. Aged 10 months in tonneaux. Red fruit, cherry, herbes, mineraal, soft tannins. <b>40,00 €</b></p>	<p>2016</p>	<p><b>SARDEGNA</b> Renuso rosso Romangia Tenute Dettori Cannonau, Monica, Pascale. Red berries, plum, lavender, licorice. Soft tannins. <b>43,50 €</b></p>	<p> 2016</p>	<p><b>SICILIA</b> Etna Rosso "Anatema" Nerello Mascalese, Nerello Cappuccio. Aged 14 months in Chestnut barrels. Red fruit, wild berries, spices, licorice, aromatics herbs. Rich and intense, excellent freshness. <b>53,00 €</b></p>	<p>2013</p>	<p><b>FRIULI VENEZIA GIULIA</b> Merlot "Borc Dodon" Denis Montanar Aged 16 months on fine lees in steel. Small red fruit, herbal and vegetal. Full body, soft tannins. <b>59,50 €</b></p>
2014	<p><b>LAZIO</b> Cesanese del Piglio "Deanike" Az.Agr. Piana dei Castelli Red fruit, spices, soft tannin and nice acidity. <b>40,50 €</b></p>	<p>2017</p>	<p><b>UMBRIA</b> Montefalco Rosso Az.Agr. Moretti Omero 70% Sangiovese, 30% Sagrantino. Aged 12 months in French oak. Wild berries, viola, spices. Great structure, nice tannins. <b>45,00 €</b></p>	<p> 2015</p>	<p><b>ABRUZZO</b> Montepulciano d'Abruzzo Riserva Praesidium Aged 24 months in Slavonia barrels. Wild herbs, plums, blackcurrant, strong tannins. Warm with great persistence. <b>56,50 €</b></p>	<p>2015</p>	<p> <b>TOSCANA</b> Nobile di Montepuciano Podere Sanguineto I&amp;II Sangiovese, Canaiolo nero, Mammolo. Aged 24 months in oak barrels. Red fruit, ripe plums, leather, charred spices, vegetal notes. <b>69,00 €</b></p>
2016	<p><b>TOSCANA</b> Rosso di Montepulciano "Ermete" Podere della Bruciata Sangiovese, Petit Verdot. Red berries, plum, red apple. Well balance on tannins and acidity. <b>41,50 €</b></p>						



# NATURAL RED



2015

**VENETO**  
**Valpolicella Ripasso  
Superiore "Campi Magri"**  
**Corte Sant'Alda**  
Corvina, Corvina Grossa,  
Rondinella and Molinara.  
Second fermentation  
on the Amarone marcs.  
24 month in oak barrels.  
Full body, cherry, raspberry,  
lavander, cocoa.  
**71,00 €**



2014

**TOSCANA**  
**Pinot Nero**  
**Podere della Civettaja**  
Aged 12 months in oak barrels.  
Red berries, balsamic notes,  
sweet spices. Elegant, smooth  
acidity, well balanced.  
**74,00 €**

2014

**PIEMONTE**  
**Barolo "La Foia"**  
**Vini Curto**  
Nebbiolo. 24 months  
in oak barrels. Elegant, ripe fruit,  
balanced acidity, tannins  
and fruit. Dark cherry,  
truffels, earth, roses and tar.  
**94,50 €**



2013

**CAMPANIA**  
**Taurasi "Poliphemo"**  
**Luigi Tecce**  
Aglanico.  
Aged 24 months in tonneau.  
Dried red fruit, spice, tar,  
smoke, flower, herbs. Synthesis  
of power and finesse.  
**96,50 €**

2014

**TOSCANA**  
**Brunello di Montalcino**  
**Piancornello**  
Sangiovese. Aged 24 months.  
Ripe red fruit, flowers, smoked,  
tabacco. Rich, silky texture.  
**96,50 €**

2016

**VENETO**  
**Recioto della Valpolicella**  
**Domini Veneti**  
Dark red, soft, creamy.  
Raspberries, black cherries,  
prunes, plums.  
**7,50 €**



2015

**ABRUZZO**  
**Ratafià Praesidium**  
Montepulciano d'Abruzzo  
passito infused for 6 months  
with sour cherry. Sour cherry,  
chocolate, red berries.  
Soft, rich and warm.  
**9,25 €**

**PIEMONTE**  
**Loazzolo**  
**vendemmia tardiva**  
**Forteto della Luja**  
Moscato bianco.  
Aged 24 months in barriques.  
Rich, mature fruit, apricot,  
honey, white chocolate.  
Spicy and roasted notes.  
**9,75 €**



2010

**TOSCANA**  
**Vin Santo "Assolato"**  
**Podere Casaccia**  
Trebiano, Malvasia bianca.  
5 years aged in barrique.  
Dried figs, dates, walnuts,  
almonds and honey.  
**9,75 €**



2013

**VENETO**  
**"Acinatium" Suavia**  
Garganega 100%  
Aged in barrique for 24 months.  
Apricot, pineapple, grapefruit,  
eucalyptus, honey, almonds.  
Elegant sweetness  
with harmonius minerality.  
**11,00 €**



2015

**SICILIA**  
**Marsala Superiore**  
**Riserva 5 anni**  
**Marco de Bartoli**  
Grillo 100%. Aged in barrique.  
Intense and complex, caramel  
and earthy. Fresh, lightly sweet,  
almond paste and peach jam.  
**11,00 €**

# BAR

**WATER**  
Purezza  
unlimited water per person  
**2,50 €**

**SOFT DRINKS**  
Lurisia  
**3,75 €**

**FRUIT JUICE**  
Olmenhorst  
**3,50 €**  
Fresh orange juice  
**4,95 €**

**BEER**  
Gulpener  
**3,75 €**  
Birrificio Rurale   
**5,50 €**  
Birrificio Lambrate  
**5,50 €**

Grappa  
**5,90 - 9,75 €**


Liqueurs  
**4,95 - 6,00 €**

Whisky  
**5,25 - 9,50 €**


Spirit  
**4,95 - 5,25 €**

Cognac  
**6,50 - 8,50 - 17,25 €**

Armagnac/Calvados  
**7,95 €**

Thee Numi and biotea   
**3,25 €**

Espresso   
**3,25 €**

Cappuccino   
**3,75 €**

Special coffee  
**9,25 €**



We use coffee beans from Art Caffè, Bergamo - Italia  
Harena Wilde Koffie from Etiopia, Presidium Slow Food