

# 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.

It's 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 € 24.50 | 4 glasses € 32.00 | 5 glasses € 39.50 | 7 glasses € 56.00

# BOLLICINE

  
2020

**VENETO**  
Prosecco di Conegliano  
Brut Matiù  
Antica Quercia

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

**41,00 €**

  
2020

**VENETO**  
Prosecco Colfondo  
Casa Belfi

Refermented in the bottle  
and unfiltered. Delicate bubbles.

Soft ripe pear, jasmine, citrus,  
yeast and baked bread.

**40,00 €**

2015

**EMILIA-ROMAGNA**  
Rosé Metodo Classico  
Cantina della Volta  
Christian Bellei

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

**67,00 €**

2021

**EMILIA-ROMAGNA**  
Lambrusco di Sorbara  
Brut Rosso  
Cantine della Volta

Lambrusco grapes, dry, raspberries,  
wild strawberries, citrus notes

**39,00 €**

# WHITE

  
2018

**TOSCANA**  
"Assentada"  
Fratelli Falzari 2018  
Trebbiano Toscano 100%  
Fermented in Terracotta Amphora  
Full body, rich, yellow fruit, honey.  
**39,00 €**

  
2018

**LAZIO**  
"Cardito"  
Donato Giangiolami  
Malvasia Puntinata.  
Yellow fruit and flowers, sage.  
Fresh, mineral.  
**33,00 €**

  
2020

**MARCHE**  
Verdicchio Jesi Classico  
Sabbionare  
Fresh with floral notes,  
smooth and fragrant.  
**29,00 €**

  
2020

**LAZIO**  
Capolemole Lazio Bianco  
Marco Carpineti  
Bellone grapes. Peach,  
pineappel, citrus, chamomile.  
**42,00 €**

  
2018

**UMBRIA**  
Trebbiano Spoletino  
"Padrone delle Vigne"  
Tabarrini  
Full body. Flowers,  
apricot, papaya. Persistent.  
**39,00 €**

  
2020

**ABRUZZO**  
Pecorino Terre di Chieti  
Cantina Frentana  
Rich, silky notes, peaches,  
pear, slightly mineral.  
**27,00 €**

2019

**PIEMONTE**

**Roero Arneis  
Giacomo Barbero**

White fruit and flowers,  
tropical fruit.  
Rich with a light acidity.

**37,00 €**



2019

**FRIULI**

**Collio Bianco  
Edi Keber**

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

**69,00 €**

2019

**FRIULI**

**Malvasia Istriana  
Ronco dei Tassi**

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

**46,00 €**



2017

**TRENTINO**

**Lugana "Tre Campane"  
Marangona**

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

**42,50 €**

2018

**TRENTINO**

**Riesling Valle Isarco  
Tenuta Strasserhof**

White peach, apricot,  
mineral, elegant.

**52,00 €**



2019

**TOSCANA**

**Trebbiano Toscano  
"Tinnari"**

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

**34,00 €**

# NATURAL WHITE



2019

**CAMPANIA**

**Fiano di Avellino**

**Ciro Picariello**

Pear, basil, flintstone.

Complex with a nice acidity  
from the volcanic soil.

**52,50 €**



2020

**SICILIA**

**Catarratto "Lucido"**

**Marco de Bartoli**

Fresh, light and balanced.

Cedar, lemon, green apple,  
salty and mineral notes.

**42,00 €**

2020

**PUGLIA**

**Pantun Bianco**

**Cantina Pantun**

Verdeca, greco bianco, malvasia  
di Candia. Lightly smoked,  
medium body, aromatic.

**34,00 €**



2019

**SICILIA**

**Grappoli del Grillo**

**Marco de Bartoli**

Aged 12 months in oak barrels.

Field flowers, ripe lemon, ananas,  
grapefruit, yeast. Full body.

**68,00 €**

2019

**MARCHE**

**"Le Oche"**

**S. Lorenzo**

Verdicchio

12 months concrete aging

Medium body, apricots,

hazelnuts, citrus

**49,50 €**

2018

**UMBRIA**

**"Regio"**

**Cantina Margò**

Trebbiano Bianco.

6 days on the skins. Rosemary,  
artichok, wild herbs, melon, dry.

**58,00 €**


2018

**PIEMONTE**

Terre del Timorasso  
Derthona  
Daniele Ricci

Ripe apicots, honey, spices.  
Rich. 12 months in stainless  
steel on the lees.

**48,50 €**

 2018

**ALTO ADIGE**

Chardonnay delle Dolomiti  
Grawu

3 days macerated on skins,  
12 months in acacia barrels.  
Structured, juicy,  
fresh and elegant.

**53,00 €**

2017

**LAZIO**

Deanike Bianco  
Piana dei Castelli

Passerina

Fresh, medium body,  
white flowers, salty tones

**39,50 €**

2019

**VENETO**

Soave "Vigne del Prà"  
Cantina Filippi

Garganega 100%.  
Aged on the lees for 18 months.  
Earthy, mineral, floral, white fruit.

**49,50 €**

2020

**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 €**



# ORANGE

2018 **VENETO**  
**Monte del Cuca**  
**Giovanni Menti**  
Garganega. Fermented 3 weeks on the skins. Bitter orange, apple, caramel, thyme, lighty tannins.  
**55,00 €**

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.  
**73,00 €**

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 €**

2019 **TOSCANA**  
**"Millocchio" Bianco**  
**Az. Agr. Ranchelle**  
Procanico, Ansonica, Francesino. Fermented 3 weeks on the skins. Ripe fruit, Mediterranean herbs, white pepper, full body.  
**44,00 €**

2018 **EMILIA ROMAGNA**  
**Dinavolino**  
**Denavolo**  
Malvasia di Candia, ortugo, Marsanne 6 months on skins in steel tanks Sage, orange peel, fruits fine balance of tannins and acidity  
**53,00 €**

2012 **LAZIO**  
**"Grigio"**  
**Piana dei Castelli**  
**Magnum**  
Pinot Grigio 100%. Cold maceration on the skins for 2 days. Red fruits, tropical fruit, orange. Nice minerality, persistent.  
**98,00 €**

2019 **FRIULI VENEZIA GIULIA**  
**"Quinto Quarto" Terpin**  
Pinot Grigio. 3 days skin contact, Red fruits, aromatic herbs, mineral  
**39,00 €**

2020 **SICILIA**  
**Griddu Verde**  
**Badalucco**  
Grillo and Verdeca grapes. Macerated 10 days on the skins. Aged in half full barrel for 12 months, Oxydized. Ripe fruit, candied orange, aromatic herbs. Warm, delicate tannins.  
**55,00 €**

# RED

  
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 €**

  
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.

**47,50 €**

  
2018

**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

**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 €**

  
2018

**BASILICATA**

**Aglanico del Vulture**  
**Grifalco**

20% aged in barrique.  
Tones of prune, blackberry,  
spice and dark chocolate.  
Full with velvet tannins.

**42,50 €**

  
2018

**SICILIA**

**Etna Rosso**  
**Graci**

Nerello mascalese.  
Aged 18 months in concrete.  
Black cherry, liquorice, tar,  
ash, smoky spice.  
Elegant tannine and acidity.

**53,00 €**



2019

**PIEMONTE**

**Langhe Nebbiolo  
Giacomo Fenocchio**

Aged 6 months in steel  
and 6 months in barrique.  
Smokey, spicy, liquorice,  
red cherry. Complex, intense.

**43,50 €**



2018

**TRENTINO**

**Lagrein "Gran Lareyn"  
Loacker Schwarhof**

Aged in barrique for 18 months.  
Violet, back berries,  
smokey notes.  
Full and velvet taste,  
nice acidity.

**53,00 €**



2020

**TRENTINO ALTO ADIGE**

**Blauburgunder  
E. Kellerei**

Pinot Nero  
Aged 18 months in concrete.  
Light and elegant  
Cherries, raspberries and plums,  
notes of violet and licorice

**39,50 €**



2013

**VENETO**

**Amarone della Valpolicella  
"Corte Vaona" Novaia**

Corvina, Corvinone, Rondinella.  
Aged 2 years in barrique.  
Cherry, dry plum, tobacco,  
sweet spice. Full body,  
elegant tannins.

**99,50 €**



2019

**VENETO**

**Tai Rosso  
Colli Berici "Piovene"  
Porto Godi**

Red Tocai. Delicate wine,  
floral scent, cherry,  
notes of pepper.

**37,00 €**



2016

**TOSCANA**

**Selengaia Chianti  
Az.Agr. il Giardino**

Sangiovese, Cabernet  
Sauvignon and Merlot.  
Full body, red berries,  
mint, black pepper.

**37,00 €**

# NATURAL RED

2013 **TOSCANA**  
**Brunello di Montalcino**  
**Piancornello**  
Sangiovese. Aged 24 months.  
Ripe red fruit, flowers, smoked,  
tobacco. Rich, silky texture.  
**96,50 €**



2016 **TOSCANA**  
**Pinot Nero**  
**Podere della Civettaja**  
Aged 12 months in oak barrels.  
Red berries, balsamic notes,  
sweet spices. Elegant, smooth  
acidity, well balanced.  
**81,00 €**

2013 **UMBRIA**  
**Brucisco Rosso**  
**Marco Merli**  
Cabernet Sauvignon, Merlot.  
Red fruits, earth, spices.  
Balced, elegant with soft tannins.  
**71,00 €**

2015 **CAMPANIA**  
**"Sabbie di sopra al bosco"**  
**Nanni Cope'**  
Aglanico, Casavecchia, Palagrello Nero  
Aged 13+8 months  
Elegant, full body,  
black forest fruits, smooth tannins  
**82,00 €**

2017 **UMBRIA**  
**Montefalco Rosso**  
**Az.Agr. Moretti Omero**  
70% Sangiovese, 30% Sagrantino.  
Aged 12 months in French oak.  
Wild berries, viola, spices.  
Great structure, nice tannins.  
**51,00 €**

2014 **LAZIO**  
**Cesanese del Piglio**  
**"Deanike"**  
**Az.Agr. Piana dei Castelli**  
Red fruit, spices, soft tannins  
and nice acidity.  
**47,00 €**

2019 **TOSCANA**  
**Rosso di Montepulciano**  
**"Ermete"**  
**Podere della Bruciata**  
Sangiovese, Petit Verdot.  
Red berries, plum, red apple.  
Good balance on tannins  
and acidity.  
**44,00 €**

2017

**PIEMONTE**

**Barbera "Rossore"  
Iuli**

Aged for 16 months  
in French barrels.  
Ripe cherry, violet, spices.  
Dry, fresh, appetising acidity.  
**60,00 €**

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.  
**105,00 €**

2017

**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,  
lavender, cocoa.  
**71,00 €**

202

**PIEMONTE**

**"La Rina" Iuli**

Slarina grapes, 70 days on skins,  
6 months concrete tanks, red fruits,  
spices, soft tannins,  
smooth with pleasant acidity  
**54,00 €**

2015

**FRIULI VENEZIA GIULIA**

**Merlot "Borc Dodon"  
Denis Montanar**

Aged 16 months on fine lees in steel.  
Small red fruit, herbal and vegetal.  
Full body, soft tannins.  
**68,00 €**

2018

**TOSCANA**

**Rosso Toscano  
"Millocchio" Ranchelle**

Alicante, Ciliegio, Sangiovese.  
Aged 10 months in tonneaux.  
Red fruit, cherry, herbes,  
mineraal, soft tannins.  
**47,00 €**

2015

**TOSCANA**

**Nobile di Montepuciano  
Podere Sanguineto I&II**

Sangiovese, Canaiolo nero,  
Mammolo. Aged 24 months  
in oak barrels. Red fruit,  
ripe plums, leather,  
charred spices, vegetal notes.  
**69,00 €**

# NATURAL RED

  
2015

**ABRUZZO**  
**Montepulciano d'Abruzzo**  
**Riserva Praesidium**

Aged 24 months in Slavonia barrels. Wild herbs, plums, blackcurrant, strong tannins. Warm with great persistence.

**64,00 €**

  
2018

**ABRUZZO**  
**Cerasuolo d'Abruzzo**  
**Superiore Praesidium**

Montepulciano d'Abruzzo grapes. Intense cherry color. Floral, red berry, mineral. Medium body.

**47,00 €**

2019

**ABRUZZO**  
**"Lu Fregnett"**  
**Cantina Rabasco**

Light and fresh Montepulciano d'Abruzzo. Red fruits, nice minerality and acidity.

**36,00 €**

  
2013

**CAMPANIA**  
**Taurasi "Poliphemo"**  
**Luigi Tecce**

Aglianico. Aged 24 months in tonneau. Dried red fruit, spice, tar, smoke, flower, herbs. Synthesis of power and finesse.

**103,00 €**

2019

**PUGLIA**  
**Pantun Rosso**  
**Cantine Pantun**

Primitivo grapes. Free fermentation, 1 year oak barrique, ripe fruit, intense.

**34,00 €**

2019

**SICILIA**  
**Etna Rosso**  
**Villa Petrosa Etnella**

Nerello mascalese, nerello cappuccio. Aged 6 months in chestnut wood barrel. Medium body, fresh, soft tannins, red fruit, blackberries.

**69,00 €**

# ROSÈ



2020

**VENETO**

**Bardolino Chiaretto**  
**"Terre in Fiore"**

Corvina. Fresh,  
floral notes, red fruit.

**26,00 €**



2014

**LAZIO**

**"Out Pink"**

**Piana dei Castelli**

Cesanese, Montepulciano  
24 months concrete aging,  
Juicy, fresh, red fruits, iodine

**39,50 €**

2020

**ABRUZZO**

**Briscola e tre sette**  
**Podere San Biagio**

Cerasuolo 100% Rosé  
from Montepulciano grapes.  
Dry, farm aromas, rich,  
resh with nice acidity.

**36,00 €**

# DESSERT BY THE GLASS



## ABRUZZO

### Ratafià Praesidium

Montepulciano d'Abruzzo  
passito infused for 6 months  
with sour cherry. Sour cherry,  
chocolate, red berries.  
Soft, rich and warm.

**11,00 €**

### Mosto Cotto

### Podere San Biagio

Cooked and reduced wine must  
refermented with the addition  
of fresh must. Aged In old barrels  
Solera method.

**8,00 €**



2017

## 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.

**12,50 €**



## 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.

**10,50 €**



2010

## TOSCANA

### Vin Santo "Assolato"

### Podere Casaccia

Trebbiano, Malvasia bianca.  
5 years aged in barrique.  
Dried figs, dates, walnuts,  
almonds and honey.

**11,25 €**

2016

## VENETO

### Recioto della Valpolicella

### Domini Veneti

Dark red, soft, creamy.  
Raspberries, black cherries,  
prunes, plums.

**8,00 €**

# BAR

## WATER

Purezza

unlimited water per person

**3,00 €**

## SOFT DRINKS

Lurisia

**3,95 €**

## FRUIT JUICE

Olmenhorst

**3,95 €**

Fresh orange juice

**4,95 €**

## BEER

Gulpener

**4,25 €**

Birrificio Rurale 

**6,25 €**

Birrificio Lambrate

**6,25 €**

Birrificio Baladin

**6,75 €**

Grappa

**7,00 - 12,00 €**

Liqueurs

**5,75 - 8,50 €**

Whisky

**5,25 - 9,50 €**

Spirit

**5,50 - 7,50 €**

Cognac

**8,50 - 9,75 - 17,25 €**

Armagnac/Calvados

**9,25 €**

Thee Numi and biotea 

**3,50 €**

Espresso 

**3,50 €**

Cappuccino 

**4,00 €**

We use Harena Wild coffee from Ethiopia  
Presidium Slow Food