

BIRRE ALLA SPINA

Birra Moretti on tap 25cl/50cl (4.7% vol)	4/7.50
Birra Moretti Zero 33cl. (0.0% vol)	4
K-Birr Natavota (Gluten Free Lager 5.2% vol)	8
K-Birr Pullicenhell (Hoppy Ale 5.2%vol)	8
K-Birr #CuoreDiNapoli (Gluten Free APA 6.0% vol).	8

NON – ALCOLICI

Crodino /Sanbitter Rosso	4
Mineral Still/Sparkling Water (75cl)	6
Coca-Cola, Coca-Cola Zero, Sprite, Iced Green Tea, Apple Juice	4
S. Pellegrino BIO Aranciata/Limonata	5
Royal Bliss Ginger Ale/Tonic Water	4

BOLLICINE

Prosecco Valdobbiadene, Glera, Veneto	9	45
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VINI BIANCHI

Versi Bianco, Grillo-Insolia- Grecanico 2024, Sicilia <i>Fresh, aromatic and elegant medium-dry wine. Perfect with our Tartare di Tonno or Burrata</i>	7.5	35
Tenute Baldo, Grechetto 2024, Umbria <i>Citrus, peach and apple notes, pleasantly dry and sapid. Perfect with Antipasto all' Italiana</i>	7.5	35
Cavalier Pepe, Falanghina 2024, Campania <i>Notes of pineapple and green apple, medium body with a pleasant acidity Perfect with Tagliolini al Nero di Seppia e Linguine alle Vongole</i>	8	40
Il Bargaglino, Vermentino – Trebbiano 2023, Toscana 🍷 <i>Bergamot and almonds, mineral full-bodied with a creamy long finish. Perfect with our Paccheri All' Astice</i>	8.5	42.50
Kellerei Bozen, Pinot Grigio 2025, Alto Adige <i>Fruity aromas of pears and apples, light notes of honey, medium-dry. Perfect with our Tortelloni ai Funghi Porcini</i>	8.5	39
Kellerei Bozen, Chardonnay 2024, Alto Adige <i>Exotic notes such as mango and melon. Medium-dry with a well-balanced acidity. Perfect with our Calamaretti and Spigola</i>	9	44
Mock, Sauvignon 2024, Alto Adige <i>Vegetal notes of tomato leaf, sage, acacia and elderflower. Medium/Full-Body with fruity notes of white peach and lime. Perfect with our Risotto ai Gamberi</i>	11	54
Benito Ferrara, Greco di Tufo "Vigna Cicogna" 2023, Campania		66
Felsina, Sistri, Chardonnay 2023, Toscana 🍷		65

VINI ROSÉ

Famiglia Cielo, Pinot Grigio 2025, Veneto <i>Fresh, with smooth and pleasant mineral tones and delicate flavours of peach, Perfect with most of our Antipasti and Pizza</i>	7.5	35
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VINI ROSSI

Artimino, Chianti, Sangiovese 2024, Toscana <i>Medium-bodied with notes of red berries, rose and violets aromas. Fine tannins. Perfect with our Parmigiana alla Melanzana</i>	7.5	35
Fondazione Edmund, Schiava 2023, Alto Adige 🍷 <i>Light-bodied with notes of unripe red fruit. Elegant, smooth and fruity. Perfect with our Risotto ai Gamberi and Pizza</i>	8	40
Appassimento, Primitivo-Nero di Troia 2024, Puglia <i>Full-bodied with notes of ripe fruit with a sweet, robust and long finish. Perfect with our Fave e Cicoria and Orecchiette al Pesto Trapanese</i>	8	40
Ferrante, Montepulciano D'Abruzzo 2024, Abruzzo <i>Full-bodied and pleasantly tannin with notes of dark ripe fruits and spice. Perfect with our Panciotti al Ragù e Filetto di Mazo al Tartufo Nero</i>	8.5	42.50
Flatio, Valpolicella Ripasso Superiore 2021, Veneto 🍷 <i>Fruity and spicy. In the mouth it is full and rich, fruity and peppery. Perfect with our Filetto di Manzo al Gorgonzola</i>	9.50	47.50
Costanzo, Etna Rosso, Nerello Mascalese 2020, Sicilia		55
Bolsignano, Brunello di Montalcino DOCG 2018, Toscana		80
Flatio, Amarone Della Valpolicella Classico DOCG 2017, Veneto		86
Ca' Brusá Diego Marengo, Barolo DOCG 2016, Piemonte		100



FANCY A PREMIUM, NICHE
OR BACK-VINTAGE
ITALIAN WINES?
DISCOVER OUR CELLAR BY SIMPLY
ASKING OUR STAFF FOR TODAY'S
EXCLUSIVE SELECTIONS