

CARTA DEI VINI

BOLLICINE

Prosecco Valdobbiadene, Glera, Veneto

VINI BIANCHI

Versi Bianco, Grillo-Insolia- Grecanico 2024, Sicilia

Fresh, aromatic and elegant medium-dry wine.

Perfect with our Tartare di Tonno or Burrata

Tenute Baldo, Grechetto 2025, Umbria

Citrus, peach and apple notes, pleasantly dry and sapid.

Perfect with our Antipasto all' Italiana or Bruschette Miste

Cavalier Pepe, Falanghina 2025, Campania

Notes of pineapple and green apple, medium body with a pleasant acidity

Perfect with our Tagliolini al Nero di Seppia or Linguine alle Vongole

Il Bargaglino, Vermentino - Trebbiano 2024, Toscana 🍷

Bergamot and almonds, mineral full-bodied wine with a creamy long finish.

Perfect with our Paccheri All' Astice

Kellerei Bozen, Pinot Grigio 2025, Alto Adige

Fruity aromas of pears and apples, light notes of honey, medium-dry.

Perfect with our Tentacolo di Polpo or Fusilloni ai Carciofi

Kellerei Bozen, Chardonnay 2025, Alto Adige

Exotic notes such as mango and melon. Medium-dry with a well-balanced acidity.

Perfect with our Trancio di Ricciola

Mock, Sauvignon 2025, Alto Adige

Vegetal notes of tomato leaf, sage, acacia and elderflower. Medium/Full-Body with fruity notes of white peach and lime.

Perfect with our Risotto di Gamberi

Tenuta Ferrante, Mantoca Pecorino 2025, Abruzzo

Fresh and savoury, with citrus, white fruit and a clean mineral finish.

Perfect with our Burrata e Pomodorini BIO, Linguine alle Vongole or Pizza Oslo.

Bastianich, Ribolla Gialla 2024, Friuli Colli Orientali

Fresh and mineral, with apple, wild flowers and citrus; crisp and persistent.

Perfect with our Tentacolo di Polpo, Linguine alle Vongole or Tagliolini al Nero di Seppia.

VINI ROSÉ

Famiglia Cielo, Pinot Grigio 2025, Veneto

Fresh, with smooth and pleasant mineral tones and delicate flavours of peach,

Perfect with our most of our Antipasti and Pizza

Tenuta Cavalier Pepe, Vela Vento Vulcano Rosato 2025, Irpinia DOC

Fresh and fragrant Aglianico rosé with red berries, rose petals and a vibrant finish.

Perfect with our Tartare di Tonno, Burrata e Pomodorini BIO or Pizza Bella Ciao.

VINI ROSSI

Artimino, Chianti, Sangiovese 2024, Toscana

Medium-bodied with notes of red berries, rose and violets aromas. Fine tannins.

Perfect with our Vitello Affumicato or Lunette al Tartufo

Fondazione Edmund, Schiava 2024, Alto Adige 🍷

Light-bodied with notes of unripe red fruit. Elegant, smooth and fruity.

Perfect with our Focchi Ricotta e Pere or Pizza

Appassimento, Primitivo-Nero di Troia 2025, Puglia

Full-bodied with notes of ripe fruit with a sweet, robust and long finish.

Perfect with our Fusilloni ai Carciofi or Parmigiana nella Melanzana

Ferrante, Montepulciano D'Abruzzo 2024, Abruzzo

Full-bodied and pleasantly tannin with notes of dark ripe fruits and spice.

Perfect with our Panciotti al Ragù e Filetto di Manzo al Tartufo Nero

Domini Veneti, La Casetta, Valpolicella Ripasso DOC Classico Superiore, Veneto

Full-bodied and smooth, with cherry, spice and dried-fruit notes.

Perfect with our Filetto di Manzo al Gorgonzola

Rosso di Montalcino DOC, Sangiovese, Toscana

Youthful and lively, with cherry, red plum, herbs and smooth, savoury tannins.

Perfect with our Panciotti al Ragù, Parmigiana nella Melanzana or Filetto al Tartufo.



9 45

7.5 35

7.5 35

8 40

8.5 42.50

8.5 42.50

9 44

11 54

8.50 42.50

9 45

7.5 35

7.50 37.50

7.5 35

8 40

8 40

8.5 42.50

12 59

11 55

DISCOVER OUR
PREMIUM WINE
SELECTION
ON THE REVERSE

ASK OUR STAFF
FOR TODAY'S
EXCLUSIVE SELECTIONS,
INCLUDING WINES
NOT LISTED
ON THIS MENU.

SELEZIONE PREMIUM

BOLLICINE

Casa Setaro, Pietrafumante Metodo Classico 2022, Vesuvio DOC

13.50

70

An elegant Italian Metodo Classico, made with the same traditional bottle-fermentation method used in Champagne, with fine bubbles, citrus and a smoky-mineral finish. Perfect with our Antipasto all'Italiana, Burrata e Pomodorini BIO or Pizza Bella Ciao.

VINI BIANCHI

Felsina, Sistri, Chardonnay 2024, Toscana 🍷

65

Perfect with our Risotto con Gamberi or Trancio di Ricciola.

Vigneti Massa, Piccolo Derthona 2025, Timorasso, Piemonte

11

55

Structured and mineral, with ripe pear, citrus, herbs and a long, fresh finish. Perfect with our Trancio di Ricciola, Linguine alle Vongole or Fusilloni ai Carciofi.

Fondazione Edmund Mach, Riesling Trentino DOC 2024, Trentino

11

55

Elegant and aromatic, with citrus, green apple, white flowers and lively acidity. Perfect with our Tartare di Tonno, Giardino d'Estate or Trancio di Ricciola.

VINI ROSSI

Costanzo, Etna Rosso, Nerello Mascalese 2022, Sicilia

55

Perfect with our Vitello Affumicato or Panciotti al Ragù.

Bolsignano, Brunello di Montalcino DOCG 2018, Toscana

80

Perfect with our Filetto al Tartufo or Panciotti al Ragù.

Flatio, Amarone Della Valpolicella Classico DOCG 2017, Veneto

86

Perfect with our Filetto al Gorgonzola or Selezione di Formaggi.

Ca' Brusá Diego Marengo, Barolo DOCG 2017, Piemonte

100

Perfect with our Lunette al Tartufo or Filetto al Tartufo.

Produttori del Barbaresco, Barbaresco DOCG 2022, Piemonte

90

Elegant Nebbiolo with cherry, rose, violet and spice; structured with fine, persistent tannins.

Perfect with our Lunette al Tartufo, Filetto al Tartufo or Panciotti al Ragù.

Benito Ferrara, Taurasi Vigna Quattro Confini 2020, Campania

95

Deep and refined Aglianico with dark fruit, spice and a long, powerful finish.

Perfect with our Filetto al Gorgonzola, Panciotti al Ragù or Selezione di Formaggi.

Tenuta Sette Cieli, Super Tuscan 2023, Toscana

75

Full-bodied Tuscan red with ripe dark fruit, cedar, spice and polished tannins.

Perfect with our Filetto al Tartufo, Panciotti al Ragù or Selezione di Formaggi.

Convento San Lorenzo, Vesper Rosso di Valtellina 2024, Lombardia

12

60

Elegant Alpine Nebbiolo with red berries, fine tannins and bright mineral freshness. Perfect with our Vitello Affumicato, Lunette al Tartufo or Trancio di Ricciola.

VINI DA DESSERT

Recioto della Valpolicella

9

Perfect with our Soufflé al Cioccolato or Selezione di Formaggi.

Passito di Pantelleria

8

Perfect with our Panna Cotta con Fichi or Selezione di Formaggi.

Angileri, Zibibbo Vino Liquoroso, Sicilia

8

40

Sweet and aromatic, with orange blossom, candied citrus, honey and dried fruit.

Perfect with our Panna Cotta con Fichi or Selezione di Formaggi.

Fondo Antico, Bacca d'Oro Passito, Sicilia

8.50

42.50

Late-harvest dessert wine with orange blossom, fresh citrus and a balanced sweet-acid finish.

Perfect with our Panna Cotta con Fichi, Cheesecake ai Frutti Rossi or Selezione di Formaggi.

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

4

Tea, Apple Juice

S. Pellegrino BIO Aranciata/Limonata

5

Royal Bliss Ginger Ale/Tonic Water

4



A JOURNEY
THROUGH ITALY'S
FINEST WINES