

## BIRRE ALLA SPINA

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

## VINI BIANCHI

|                                                                                                                                                                                                            |     |       |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|-------|
| Versi Bianco, Grillo-Insolia- Grecanico 2024, Sicilia<br><i>Fresh, aromatic and elegant medium-dry wine.<br/>Perfect with our Tartare di Tonno or Burrata</i>                                              | 7.5 | 35    |
| Tenute Baldo, Grechetto 2025, Umbria<br><i>Citrus, peach and apple notes, pleasantly dry and sapid.<br/>Perfect with Antipasto all' Italiana or Bruschette Miste</i>                                       | 7.5 | 35    |
| Cavalier Pepe, Falanghina 2025, Campania<br><i>Notes of pineapple and green apple, medium body with a pleasant acidity<br/>Perfect with Tagliolini al Nero di Seppia or Linguine alle Vongole</i>          | 8   | 40    |
| Il Bargaglino, Vermentino – Trebbiano 2024, Toscana 🍷<br><i>Bergamot and almonds, mineral full-bodied with a creamy long finish.<br/>Perfect with our Paccheri All' Astice</i>                             | 8.5 | 42.50 |
| Kellerei Bozen, Pinot Grigio 2025, Alto Adige<br><i>Fruity aromas of pears and apples, light notes of honey, medium-dry.<br/>Perfect with our Tentacolo di Polpo or Fusilloni ai Carciofi</i>              | 8.5 | 42.50 |
| Kellerei Bozen, Chardonnay 2025, Alto Adige<br><i>Exotic notes such as mango and melon. Medium-dry with a well-balanced acidity.<br/>Perfect with our or Trancio di Ricciola</i>                           | 9   | 44    |
| Mock, Sauvignon 2025, Alto Adige<br><i>Vegetal notes of tomato leaf, sage, acacia and elderflower. Medium/Full-Body<br/>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 2024, Toscana 🍷                                                                                                                                                                |     | 65    |

## VINI ROSÉ

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

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|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|-------|
| Artimino, Chianti, Sangiovese 2024, Toscana<br><i>Medium-bodied with notes of red berries, rose and violets aromas. Fine tannins.<br/>Perfect with our Vitello Affumicato or Lunette al Tartufo</i>            | 7.5  | 35    |
| Fondazione Edmund, Schiava 2024, Alto Adige 🍷<br><i>Light-bodied with notes of unripe red fruit. Elegant, smooth and fruity.<br/>Perfect with our Focchi Ricotta e Pere or Pizza</i>                           | 8    | 40    |
| Appassimento, Primitivo-Nero di Troia 2025, Puglia<br><i>Full-bodied with notes of ripe fruit with a sweet, robust and long finish.<br/>Perfect with Fusilloni ai Carciofi or Parmigiana nella Melanzana</i>   | 8    | 40    |
| Ferrante, Montepulciano D'Abruzzo 2024, Abruzzo<br><i>Full-bodied and pleasantly tannin with notes of dark ripe fruits and spice.<br/>Perfect with our Panciotti al Ragù e Filetto di Mazo al Tartufo Nero</i> | 8.5  | 42.50 |
| Flatio, Valpolicella Ripasso Superiore 2021, Veneto 🍷<br><i>Fruity and spicy. In the mouth it is full and rich, fruity and peppery.<br/>Perfect with our Filetto di Manzo al Gorgonzola</i>                    | 9.50 | 47.50 |
| Costanzo, Etna Rosso, Nerello Mascalese 2022, 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 2017, Piemonte                                                                                                                                                            |      | 100   |



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