



CASTELLI IN ARIA

CASTELL IN ARIA

Menù *menù*

DINNER

DRINK

WINES



CASTELLI IN ARIA

Dinner

dinner

APERITIVO

STARTERS

PASTA & RISOTTO

MAINS

SIDES

TO TOP IT OFF



Aperitivo

Pumpkin and walnut croquettes with Morlacco cheese sauce (3 Pcs).

€7

Potato chips with salsa brava.

€6

Homemade chicken wings, ponzu sauce, sesame (5 pcs).

€8

Sauris cured ham.

€14

Paleta de Pata Negra 100% iberian.

€16

Selection of 3 cheeses.

€10

Irish langoustines, top quality.

€3,5/piece

Please note: All dishes prepared in this restaurant may contain trace amounts of allergens. For any information please ask our staff. Some ingredients may be frozen.





Starters

Dry-aged beef crudo

Sweet and sour pumpkin, Béarnaise sauce foam, macadamia nuts.

€16

Fish sashimi (subject to market availability)

Dashi broth, BBQ puntarelle.

€16

Cordon Bleu

Chicken breast stuffed with Sauris cured ham and Comté cheese, escarole 'in saor' (A typical Venetian sweet-and-sour recipe).

€15

Artichoke Cacio e Pepe

Seared artichoke, cacio e pepe foam, marinated egg yolk.

€12

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Pasta & Risotto

Risotto

Fragola grapes, duck breast, Laphroaig whisky.

€15

Gorgonzola and pear tortelli

Filled with sweet Gorgonzola cheese, pears cooked in Barolo Chinato, chestnut honey, pumpkin foam.

€15

Pappardelle with prawns and saffron

Raw purple prawns, saffron sauce, herring roe, chives.

€20

Cannelloni

Stuffed with Galician beef ragù, Puzzone di Moena cheese foam.

€17

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Mains

Sliced flank steak

Served with our smoked potato purée.

€23

Iberian pork chops

Served with apple chutney and pumpkin purée.

€25

Prawns au gratin

Friarielli (Neapolitan broccoli rabe) and miso beurre blanc.

€24

Smoked turnip ‘steak’ tartare

Gherkins, pearl onions, egg yolk, capers, mustard, Tabasco, Worcestershire sauce, brioche bread.

€15

BEEF burger

Artisanal bun, our all-beef patty burger, cheddar cheese, crispy bacon, lettuce, tomato, pickled gherkins, caramelized onion, house sauce.

€15

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Sides

Smoked potato purée, demi-glace.

€6

BBQ broccoli rabe, anchovy sauce, breadcrumbs.

€8

Pumpkin, cacio e pepe, almonds.

€8

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To top it off

Tiramisù

Sponge cake, mascarpone cream, coffee crémeux, cocoa crumble.

€7

Black forest cake

Cocoa sponge cake, chantilly cream, dark chocolate, Luxardo Marasca cherries.

€7

Whipped mascarpone and homemade cookies

€6

Homemade sorbets and gelato

Lemon - Hazelnut - Dark Chocolate - Cheesecake and Salted Caramel.

€2,5 per scoop

Water 75 cl

€3

Cover charge

€3

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CASTELL
IN ARIA

Drink
drink

“Best Of”

COCKTAILS

HIGH CLASS-ICS

NON-ALCOHOLIC

FAKE

BEERS

WINES SELECTION

BASE SPIRITS



COCKTAILS



MELINDA

15% VOL

Bergamot Gin, Apple, Lemon Meringue Foam.

€10,00



ADAMO

17% VOL

Apple and Thyme Vodka, Ginger and Elderflower, Lemon

€9,00



RED RIBBON

25% VOL

Mint Rum, Cognac, Pineapple and Chocolate.
(Clarified with Coconut Milk).

€10,00



CALMATI

18% VOL

Chamomile Pisco, Tonka Bean Liqueur, Citrus Honey, Lemon.

€10,00

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COCKTAILS



PEANUTS

12% VOL

Peanuts Butter Whisky, Hazelnut Liqueur, Ginger Soda, Honey.

€9,00



PINK CHILI PEPPER

28% VOL

Pink Pepper Rum, Sherry Fino, Spicy Pineapple Syrup.

€10,00



TE PIACE?

7% VOL - LOW ALCOHOL

Flowers and Passion Fruit Liqueur, Chamomile Green Tea, Lemon.

€9,00



ARANCIA MECCANICA

30% VOL

Smoked Cocoa Whisky, Citrus and Chili Liqueur, Orange Extract.

€10,00

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HIGH CLASS-ICS



FRENCH 75

13% VOL

Gin del Professore “La Madame”, Lemon, Sugar, Topped with Classic Method Sparkling Wine.

€10,00



ROB ROY

30% VOL

Scotch Whisky “Macallan 12 Sherry Oak”, Vermouth Cocchi “Dopo Teatro”, Angostura Bitters.

€15,00



CANCHANCHARA

20% VOL

Clairin “Vieux Sajous 5 Y.O.”, Honey, Lime.

€12,00



NAKED’N’FAMOUS

19% VOL

“Maestros Palanqueros” Mezcal, Aperol, Yellow Chartreuse, Lemon.

€12,00

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NON- ALCOHOLIC



DIABLITO

Non-Alcoholic Mezcal, Red Berry Rooibos Tea, Cherry.

€8,00



BURROBIRRA

Passion Fruit Soda, Mango, Lemon Foam.

€8,00



HORCHATA

Rice Milk, Almond, Red Berries and Cinnamon.

€8,00

COCCOLADA

Non-Alcoholic Rum, Coconut and Basil Syrup, Pineapple Soda.



€8,00

CALAMANSI SODA (NEW LEMON SODA)

Calamansi citrus cordial, soda.

€5,00



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FAKE

CLASSICS... BUT NON-ALCOHOLIC DRINKS

FAKE AMERICANO

€6,00

FAKE NEGRONI

€7,00

FAKE GIN TONIC

€7,00

FAKE MULE

€7,00

FAKE MOKITO

€8,00

FAKE BRAMBLE

Non-Alcoholic Gin, Lemon, Sugar, Red Fruits.

€8,00

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BEERS

ON TAP

Vienna - Austria

“OTTAKRINGER PILS” OTTAKRINGER

Pils - 4,8% Vol

33cl **€4,00** / 47cl **€6,50**

Rossano Veneto - Veneto

“MAGIC SHOW” VERTIGA

Modern Bitter - 4% Vol

33cl **€4,50** / 47cl **7,50**

CAN

Rossano Veneto - Veneto

“ALCHEMY” VERTIGA

GLUTEN FREE

Indian Pale Lager - 5% Vol 33cl **€7,00**

Rossano Veneto - Veneto

“BALI” VERTIGA

Session IPA - 4,1% Vol 33cl **€7,00**

BOTTLED

Milan - Lombardy

“ORANGE BOCK” BIRRIFICIO RURALE

Bock - 7% Vol 33cl **€7,00**

Belgium

“LOWA TROLLS” BRASSERIE DUBUISSON

ALCOHOL FREE

Special - 0% Vol 33cl **€7,00**

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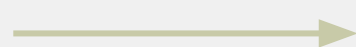
WINE SELECTION

SPARKLING WINES

Pavia - Lombardy
“BRUT NATURE”
CHIARA TORTI
(Pinot Noir)
€7,50

Trento - Trentino Alto Adige
“REVI’ ROSE’ BRUT”
REVI’
(Pinot Noir, Chardonnay)
€8,00

Montagne de Reims - France
“CHAMPAGNE EXTRA BRUT 1ER CRU”
PASCAL PONSON
(Pinot Meunier, Pinot Noir, Chardonnay)
€13,00



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WINE SELECTION

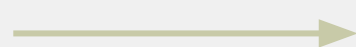
WHITE WINES

Catania - Sicily
“BIANCO IGT”
LAMORESCA SIMONE
(Catarratto)
€5,00

Ancona - Marche
“DI GINO BIANCO”
FATTORIA SAN LORENZO
(Verdicchio)
€5,00

Trieste - Friuli Venezia Giulia
“VITOVSKA”
EDI KANTE
(Vitovska)
€7,00

Vezelay - France
“BOURGOGNE BLANC”
DOMAINE DE LA CADETTE
(Chardonnay)
€9,00



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WINE SELECTION

RED WINES

Cuneo - Piedmont

“VIN DA BEIVE”

VALFACCENDA

(Nebbiolo)

€6,00

Grosseto - Tuscany

“SANGIOVESE K IGT”

BAKKANALI

(Sangiovese)

€5,00

Siracusa - Sicily

“ROSSO DI CONTRADA”

MARABINO

(Nero d'Avola)

€5,00

Rodano - France

“LE GRAS C'EST LA VIE”

FAMILLE DE BOEL

(Grenache, Carignan, Caladoc)

€7,50

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BASE SPIRITS

Vodka

- **GREY GOOSE VODKA**

Gin

- **BOMBAY SAPPHIRE GIN**
- **GIN MARE**

Rum

- **BACARDI CARTA BLANCA RUM**
- **SANTA TERESA 1796 SOLERA RUM**
- **CLAIRIN COMMUNAL RUM AGRICOLE**

Acquavite

- **LEBLON CACHACA**

Tequila

- **PATRON SILVER TEQUILA**
- **KOCH MEZCAL ELEMENTAL**

Whisky

- **MAKER'S MARK WHISKEY**
- **LAPHROAIG 10 SCOTCH WHISKY**

Our spirits are the foundation of every cocktail we make.
Prefer something unique? Explore our selection of PREMIUM SPIRITS and rare labels.

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CASTELLI
IN ARIA

Wines
wines

SPARKLING

RED

WHITE



Sparkling

Martinotti Method

Veneto

Prosecco Extra Dry “CAJ”

Col dei Franchi

Valdobbiadene DOC **€24**

Veneto

Prosecco Brut “CAJ”

Col dei Franchi (Uve di Selezione)

Valdobbiadene DOCG **€25**

Veneto

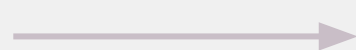
Prosecco Brut De Stefani

Valdobbiadene DOCG **€24**

Veneto

Prosecco Extra Dry Col Vetoraz

Valdobbiadene DOCG **€36**



We carry additional rare labels in limited quantities;
feel free to ask your server for more details.





Sparkling

Ancestral and Sur Lie Wines

Cittadella - Veneto

“Vespaio” Il Moralizzatore

(Vespaiola, Tai Bianco) **€30**

Modena - Emilia Romagna

“Saint Vincent” Bergianti Lambrusco Rosè

(Sorbara) **€35**

Brda - Slovenia

PURO Movia Brut Nature

(Chardonnay, Ribolla)

Sboccatura al Tavolo **€64**

Catalogna - Spagna

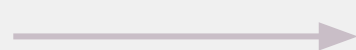
“Azimut” Suriol Brut Nature

(Macabeu, Xarello) **€34**

Catalogna - Spagna

“Azimut Rosè” Suriol Brut Nature

(Xarello, Garnatxa, Monastrell) **€34**



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Sparkling

Metodo Classico Wines

Veneto

“Vizeta” Il Moralizzatore Brut

(Vespaiola) **€39**

Veneto

“Cinque” Marco Buvoli Pas Dosé

(Pinot Nero) **€82**

Lombardia

“Brut Nature” Chiara Torti

(Pinot Nero) Oltrepo’ Pavese **€40**

Lombardia

“Franciacorta Brut” Az. Agricola SoloUva

(Chardonnay) **€45**

Lombardia

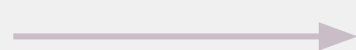
“Franciacorta Dosaggio Zero” Arcari e Danesi

(Chardonnay, Pinot Bianco) **€55**

Lombardia

“Franciacorta Saten” Arcari e Danesi Brut

(Chardonnay, Pinot Bianco) **€75**



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Sparkling

Metodo Classico Wines

Lombardia

“Ombra” Nicola Gatta Brut Nature

(Chardonnay, Pinot Nero) **€50**

Lombardia

“Ombra” Nicola Gatta Brut Nature

(Chardonnay, Pinot Nero) Magnum 1,5l **€120**

Lombardia

“50 Lune” Nicola Gatta Brut Nature

(Chardonnay) **€70**

Lombardia

“60 Lune” Nicola Gatta Brut Nature Rosé

(Pinot Nero) **€70**

Lombardia

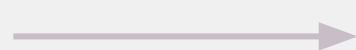
“70 Lune” Nicola Gatta Brut Nature

(Pinot Nero) **€70**

Trentino Alto Adige

“Porfido di Cembra” Zanutelli Brut Nature

(Chardonnay) Trento DOC **€45**



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Sparkling

Metodo Classico Wines

Trentino Alto Adige

“Rosé” Revì Brut

(Pinot Nero, Chardonnay) Trento DOC **€45**

Trentino Alto Adige

“Rosé” Revì Brut

(Pinot Nero, Chardonnay) Trento DOC

Magnum 1,5l **€90**

Trentino Alto Adige

“Dosaggio Zero” Revì

(Chardonnay, Pinot Nero) Trento DOC **€45**

Trentino Alto Adige

“Brut” Revì Brut

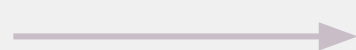
(Chardonnay, Pinot Nero) Trento DOC

Magnum 1,5l **€80**

Trentino Alto Adige

“Perlé 2018” Ferrari Brut

(Chardonnay) Trento DOC **€65**



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Sparkling

Metodo Classico Wines

Trentino Alto Adige

“Perlé Nero 2017” Ferrari Extra Brut

(Pinot Nero) Trento DOC **€95**

Trentino Alto Adige

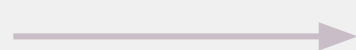
“Riserva Lunelli 2017” Ferrari Extra Brut

(Chardonnay) Trento DOC **€95**

Trentino Alto Adige

“Riserve del Fondatore 2010” Ferrari Extra Brut

(Chardonnay) Trento DOC **€220**



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Sparkling

Champagne

Vallée de la Marne

“Pie Danse” Maxence Janisson Extra Brut
(Pinot Nero - RM) **€95**

Vallée de la Marne

“Cumières 1er Cru” Georges Laval Brut Nature
(Pinot Nero, Chardonnay, Pinot Meunier - RM) **€145**

Vallée de la Marne

“Mellifera” Lointier Extra Brut
(Pinot Nero, Pinot Meunier - RM) **€90**

Vallée de la Marne

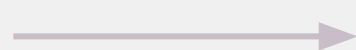
“Causica” Lointier Extra Brut
(Pinot Meunier - RM) **€110**

Vallée de la Marne

“Negra” Lointier Extra Brut
(Pinot Nero - RM) Magnum 1,5l **€200**

Vallée de la Marne

**“Symposium” Aurore & Florian Laval
Extra Brut 2020**
(Pinot Nero, Pinot Meunier - RM) **€100**



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Sparkling

Champagne

Vallée de la Marne
“Olim” Aurore & Florian Laval
Extra Brut Rosé 2020
(Pinot Meunier - RM) **€120**

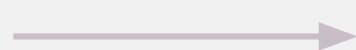
Vallée de la Marne
“La Guinguette” Aurélien Lemaire Brut Nature
(Pinot Nero, Pinot Meunier, Pinot Gris,
Petit Meslier - RM) **€84**

Vallée de la Marne
“Les Terres Jaunes” Aurélien Lemaire Brut Nature
(Chardonnay - RM) **€110**

Vallée de la Marne
“Les Bas Russelets” Maurice Choppin Extra Brut
(Pinot Nero - RM) **€110**

Côte des Bar
“La Loge” Pierre Gerbais
(Pinot Bianco - RM) **€140**

Côte des Bar
“Racines de Trois” Waris-Larmandier Extra Brut
(Chardonnay, Pinot Meunier, Pinot Nero - RM) **€100**



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Sparkling

Champagne

Montagne de Reims

“Collection 244” Louis Roederer Brut

(Chardonnay, Pinot Nero, Pinot Meunier - NM) **€95**

Montagne de Reims

“La Sereine” J.M. Goulard Brut

(Chardonnay, Pinot Nero, Pinot Meunier - RM) **€87**

Montagne de Reims

“L’Atavique Extra Brut Grand Cru”

Mouzon-Leroux

(Pinot Nero, Chardonnay - RM) **€80**

Montagne de Reims

“Rosé de Saignée L’Incandescent Extra Brut

Grand Cru” Mouzon-Leroux

(Pinot Nero - RM) **€100**

Montagne de Reims

“Le Mont Benoit 1er Cru” Emmanuel Brochet

(Pinot Meunier, Pinot Nero, Chardonnay - RM) **€145**

Ambonnay

“Shaman 22 Grand Cru” Marguet Dosaggio Zero

(Pinot Nero, Chardonnay - RM) **€120**

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Red

Italy

Veneto

“Laute” Valpolicella Adalia

(Corvina, Rondinella, Molinara) Valpolicella DOC

€25

Veneto

“Balt” Ripasso Superiore Adalia

(Corvina, Rondinella, Molinara)

Valpolicella Ripasso DOC Superiore **€32**

Veneto

“Ca’ Fiui” Valpolicella Corte Sant’Alda

(Corvina, Corvinone, Rondinella, Molinara)

Valpolicella DOC **€34**

Veneto

“Campi Magri” Ripasso Superiore

Corte Sant’Alda

(Corvina Grossa, Corvina, Rondinella)

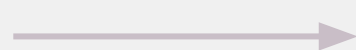
Valpolicella Ripasso DOC Superiore **€44**

Veneto

“Ruvaln 2018” Amarone Adalia

(Corvina, Corvina Grossa, Rondinella)

Amarone della Valpolicella DOCG **€75**



We carry additional rare labels in limited quantities;
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Red

Italy

Veneto

“Amarone della Valpolicella 2015”

(Corvina, Rondinella) Amarone della

Valpolicella DOCG Monte dei Ragni **€230**

Veneto

“Rosso del Bepi 2016” Quintarelli Giuseppe

(Corvina, Rondinella, Cabernet Sauvignon)

Veneto IGT **€210**

Veneto

“Covolo” Vignale di Cecilia

(Merlot, Cabernet Sauvignon) **€30**

Friuli Venezia Giulia

“Pinot Nero 2019” Bressan

(Pinot Nero) **€74**

Friuli Venezia Giulia

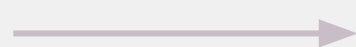
“Schioppettino 2020” Bressan

(Schioppettino) **€74**

Trentino Alto Adige

“Lezer” Foradori

(Teroldego) **€30**



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Red

Italy

Piemonte

“Pietro 2019” Gattinara Paride Iaretti
(Nebbiolo) Gattinara DOCG **€67**

Piemonte

“Nebbiolo 2022” Roccheviberti
(Nebbiolo) Langhe DOC **€44**

Piemonte

“Barolo Vecchie Vigne 2021” Roccheviberti
(Nebbiolo) Barolo DOCG **€69**

Piemonte

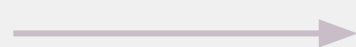
“Nebbiolo 2024” Trediberri
(Nebbiolo) Langhe DOC **€30**

Piemonte

“Barolo del Comune Di La Morra 2022”
Trediberri
(Nebbiolo) Barolo DOCG **€65**

Piemonte

“Nebbiolo 2024” Piero Benevelli
(Nebbiolo) Langhe DOC **€45**



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Red

Italy

Piemonte

“Barolo Ravera di Monteforte 2021”

Piero Benevelli

(Nebbiolo) Barolo DOCG **€110**

Piemonte

“Nebbiolo 2022” Mascarello

(Nebbiolo) Langhe DOC **€90**

Piemonte

“Barolo Villero 2020” Mascarello

(Nebbiolo) Barolo DOCG **€195**

Piemonte

“Barbaresco 2021” Cascina Roccalini

(Nebbiolo) Barbaresco DOCG **€70**

Lombardia

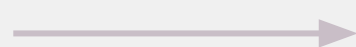
“Rosso Alpi Retiche 2023” Barbacan

(Chiavennasca) Alpi Retiche IGT **€42**

Lombardia

“Barbacarlo 2020” Barbacarlo Lino Maga

(Croatina, Uva Rara, Vespolina) **€120**



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Red

Italy

Lombardia

“Montebuono 2005” Barbacarlo Lino Maga
(Croatina, Uva Rara, Vespolina) **€89**

Toscana

“Sangiovese K Igt” Bakkanali
(Sangiovese) **€34**

Toscana

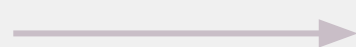
“She Rock 2024” Matteo Vaccari
(Syrah) **€50**

Toscana

“She Rock 2024” Matteo Vaccari
(Syrah) Magnum 1,5L **€110**

Toscana

“Donesco” Pacina
(Sangiovese) **€30**



We carry additional rare labels in limited quantities;
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Red

Italy

Toscana

“Chianti Classico 2019” Fattoria La Masse
(Sangiovese) Chianti Classico DOCG **€38**

Toscana

“Sogni e Follia Rosso di Montalcino 2021”
Podere le Ripi
(Sangiovese) Rosso di Montalcino DOC **€44**

Toscana

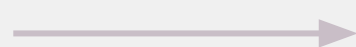
“Cielo d’Ulisse Brunello di Montalcino 2020”
Podere le Ripi
(Sangiovese) Brunello di Montalcino DOCG **€78**

Toscana

“Brunello di Montalcino 2018” Roberto Cipresso
(Sangiovese) Brunello di Montalcino DOCG **€100**

Toscana

“Flaccianello della Pieve 2020” Fontodi
(Sangiovese)
Colli della Toscana Centrale rosso IGT **€190**



We carry additional rare labels in limited quantities;
feel free to ask your server for more details.





Red

Italy

Marche

“...di Gino Rosso” Fattoria San Lorenzo
(Montepulciano, Sangiovese) Marche IGT
Magnum 1,5L **€60**

Abruzzo

“Montepulciano d’Abruzzo 2022” Emidio Pepe
(Montepulciano) Montepulciano d’Abruzzo DOC **€83**

Puglia

“Critèra” Schola Sarmenti
(Primitivo) **€24**

Puglia

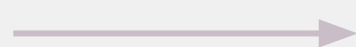
“Rosso di Contrada” Marabino
(Nero D’Avola) **€30**

Sicilia

“Rosso di Contrada” Marabino
(Nero D’Avola) Magnum 1,5l **€60**

Sicilia

“Versante Nord Rosso 2023”
Eduardo Torres Acosta
(Nerello Mascalese, Nerello Cappuccio) **€48**



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Red

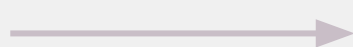
Foreign Wines

Castilla - La Mancha - Spagna
**“Villanueva Village, Navatalgordo
Village, Rozas Village” Comando G**
(Garnacha) **€75** - SECONDO DISPONIBILITÀ

Rheinhessen - Germania
“Spatburgunder” Eppelmann
(Pinot Nero) **€37**

Valle della Beeka - Libano
“Jeune Rosso” Chateau Musar
(Syrah, Cabernet Sauvignon, Cinsault) **€36**

Adelaide - Australia
“A Forest Pinot Noir” Ochota Barrels
(Pinot Nero) **€74**



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Red

France

Marsannay - Borgogna
“**Bourgogne Rouge 2023**” Sylvain Pataille
(Pinot Nero) **€75**

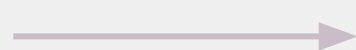
Marsannay - Borgogna
“**Marsannay Rouge Clos du Roy 2023**”
Sylvain Pataille
(Pinot Nero) **€150**

Meursault - Borgogna
“**Bourgogne Côte d’Or 2023**” Pierre Morey
(Pinot Nero) **€64**

St. Aubin - Borgogna
“**Mercurey Rouge la Plante Chassey 2021**”
Domaine Derain
(Pinot Nero, Pinot Grigio) **€95**

Saint Romain - Borgogna
“**Bourgogne Hautes-Côtes de Beaune 2023**”
Germain Père & Fils
(Pinot Nero) **€60**

Savigny lès Beaune - Borgogna
“**Savigny-Les-Beaune 2022**” Le Grappin
(Pinot Nero) **€110**



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Red

France

Montrachet - Borgogna

“Chassagne Montrachet 2018” Sarnin Berrux
(Pinot Nero) **€130**

Beaujolais

“Beaujolais Rouge Vieilles Vignes”
Domaine Chermette
(Gamay) **€35**

Beaujolais

“Chénas Les Carrières” Domaine Thillardon
(Gamay) **€67**

Ambonnay

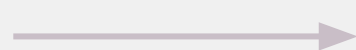
“Coteaux Champenois Ambonnay Rouge 2022”
Marguet
(Pinot Nero) **€140**

Jura

“Arbois Trousseau” Domaine Ratte
(Trousseau) Côtes du Jura AOC **€70**

Montrachet - Borgogna

“Chassagne Montrachet 2018” Sarnin Berrux
(Pinot Nero) **€130**



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Red

France

Ambonnay

“Coteaux Champenois Ambonnay Rouge 2022”

Marguet

(Pinot Nero) **€140**

Jura

“Arbois Trousseau” Domaine Ratte

(Trousseau) Côtes du Jura AOC **€70**

Rodano

“Le Gras C’Est la Vie” Famille de Boel France

(Grenache, Carignan, Caladoc) **€36**

Rodano

“Ars Magirica - Cornas” Famille de Boel France

(Syrah) **€89**

Auvergne

“Les Chirouzes 2023” Les Terres Bariolées

(Pinot Nero) **€78**

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White

Italy

Friuli Venezia Giulia
Ribolla Gialla Marco Sara
(Ribolla Gialla) Colli del Friuli DOC **€30**

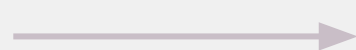
Friuli Venezia Giulia
“Vitovska” Edi Kante
(Vitovska) **€40**

Friuli Venezia Giulia
“Malvasia” Edi Kante
(Malvasia) **€40**

Veneto
“Lugana” Ottella
(Turbiana) Lugana DOC **€27**

Veneto
“Magenta Soave” Alessandro Filippi
(Garganega) Soave DOC **€29**

Veneto
“Tramietì Traminer Aromatico” Dos dei Capirai
(Traminer) Bianco IGT Verona **€30**



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White

Italy

Veneto

“Bibby” Il Moralizzatore
(Vespaiola) **€30**

Trentino Alto Adige

“Louis Bianco” Patrick Uccelli
(Pinot Bianco) **€40**

Trentino Alto Adige

“Louis Gewurztraminer” Patrick Uccelli
(Gewurztraminer) **€48**

Emilia-Romagna

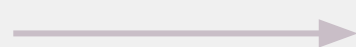
“Fuori Strada” Ancarani
(Trebbiano) **€30**

Marche

“...di Gino Bianco” Fattoria San Lorenzo
(Verdicchio) Marche IGT **€27**

Abruzzo

“Trebbiano d’Abruzzo” Emidio Pepe
(Trebbiano) Trebbiano d’Abruzzo DOC **€78**



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White

Italy

Campania

“Ognostro Bianco” Marco Tinessa
(Fiano d’Avellino) **€55**

Sicilia

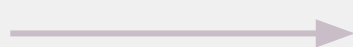
“Eureka” Marabino
(Chardonnay) **€30**

Sicilia

“Primavera” I Vigneri
(Pinot Bianco, Savagnin, Chenin, Gewurztraminer,
Riesling, Carricante) **€60**

Sicilia

“Versante Nord Bianco 2023”
Eduardo Torres Acosta
(Minella, Catarratto, Carricante) **€50**



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White

Foreign Wines

Jura - Francia

**“Arbois-Pupillin Nature Foudre
a Canon 2021” Domaine de la Borde**
(Savagnin) **€90**

Loira - Francia

“Attention Chenin Mechant” Nicolas Reau
(Chenin Blanc) **€45**

Loira - Francia

“Savennières Les Vieux Clos” Nicolas Joly
(Chenin Blanc) **€80**

Loira - Francia

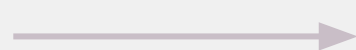
**“Saumur Clos Romans 2017”
Domaine des Roches Neuves**
(Chenin Blanc) **€135**

Loira - Francia

“Les Nourissons 2020” Stéphane Bernaudeau
(Chenin Blanc) **€270**

Loira - Francia

“Les Ongles 2022” Stéphane Bernaudeau
(Chenin Blanc) **€220**



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White

Foreign Wines

Loira - Francia

“Sauvignon Blanc Bio” Les Athlètes du Vin
(Sauvignon) **€30**

Loira - Francia

“Sèvre et Maine Pour l’Histoire” Ménard Gaborit
(Melon de Bourgogne) **€36**

Loira - Francia

“Akmèniné 2019” Sancerre Blanc
Sebastien Riffault
(Sauvignon) **€55**

Austria

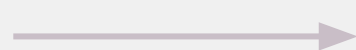
“Gruner Veltliner Handcrafted”
Martin Arndorfer
(Gruner Veltliner) **€35**

Mosella - Germania

“Riesling CAI” Weingut Immich-Batterieberg
(Riesling) **€37**

Mosella - Germania

“Ellergrub 2018” Weingut Immich-Batterieberg
(Riesling) **€78**



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White

Foreign Wines

Galizia - Spagna

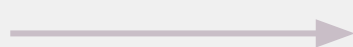
“Conasbrancas” Fedellos do Couto

(Treixadura, Albarino, Uve Autoctone) **€50**

Moravia - Rep. Ceca

“TRBLMKR” Milan Nestarec

(Neuburger, Riesling) **€65**



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White

Orange Wines

Kakheti - Georgia

“Tsarapi 2021” Gran Cru Our Wine
(Rkatsiteli) **€59**

Friuli Venezia Giulia

“Carat 2020” Bressan
(Friulano, Malvasia, Ribolla Gialla) **€69**

Veneto

“Brespa” Il Moralizzatore
(Vespaiola) **€48**

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