



CASTELLI IN ARIA

CASTELL IN ARIA

Menù *menù*

DINNER

BRUNCH
only on Sundays

DRINK

WINES



CASTELLI IN ARIA

Dinner

dinner

APERITIVO

CHEESE

STARTERS

PASTA & RISOTTO

MAINS

SIDES

TO TOP IT OFF



Aperitivo

**Pulled pork croquettes, homemade BBQ sauce
(3 pcs).**

€6

Potato chips with salsa brava.

€6

Fried shrimp and calamari, tartar sauce.

€14

**San Daniele Prosciutto Crudo (dry ham),
27 months cured.**

€12

**Charcoal-roasted ham, Olivier salad,
fried dumplings.**

€14

Paleta de Pata Negra 100% Iberian.

€16

Irish langoustines, top quality.

€3,5/piece





Cheese

France

Brillat Savarin

Pasteurized cow's milk, fresh, creamy.

Piedmont

Gratin Bleu

Pasteurized whole cow's milk, blue cheese, aged for 60 days.

Piedmont

Gianduiotto

Pasteurized cow's milk, aged for at least 2 months.

South Tyrol

Pecorino Genussbunker

Pasteurized sheep milk, aged 8 months in a cave.

France

Comté 30 months

Raw cow's milk, aged at least 30 months.

3 cheese selection €9

5 cheese selection €15





Starters

Tripe with Beans

Slow-cooked tripe, bean hummus, carrots in blackberry vinegar, salsa verde (typical italian sauce).

€13

Piedmontese Beef Tartare

Creamy egg yolk, sweet-and-sour shallot, beer mustard.

€16

Artichoke, ‘cacio e pepe’, and prawns

Artichoke stuffed with raw red prawns, pecorino fondue, and Szechuan pepper.

€17

BBQ Octopus

Mediterranean octopus, Jerusalem artichoke, chard, chorizo.

€18

Smoked turnip carpaccio

Goat stracchino foam, tempura onion, pomegranate jelly, marinated pumpkin.

€13





Pasta & Risotto

Risotto

Stewed eel, smoked cauliflower.

€17

Tortelli

Stuffed with beef stew, Comté foam, red fruits.

€15

Roman-style gnocchi

‘Valli Friulane’ cheese, turnip tops, black truffle.

€14





Mains

Sliced Flank Steak

Served with our smoked mashed potatoes.

€23

Duroc Pork Pluma

Pumpkin ketchup, baked cardoncelli mushrooms.

€24

Squid

Prosecco sauce, fried artichokes.

€21

Monkfish

Romesco sauce, broccoli rabe, capers.

€26

BBQ cauliflower

Savory zabaglione, sweet and spicy sauce, toasted seeds.

€17

BEEF Burger

Homemade bun, our all-beef hamburger patty, cheddar cheese, crispy bacon, lettuce, tomato, pickled gherkins, caramelized onion, home salsa.

€15



Sides

Smoked potato purée.

€6

Friarielli with garlic, oil and jalapeños.

€7

Grilled pumpkin, cacio e pepe, almonds.

€8





To top it off

Tiramisù

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

€7

Cheesecake

Pumpkin jam with ginger, caramelized chestnuts.

€7

Bignè

Custard, warm gianduia foam.

€7,5

Water 75 cl

€2,5

Bread

€3

Please speak to the staff to consult the allergen list.

Some products could contain frozen foods depending on the season and market availability.





CASTELLI IN ARIA

only on Sundays

Brunch

brunch

BRUNCH EVERGREEN

LUNCH

DRINK



only on Sundays

Brunch

Evergreen

Breakfast Toast

Toasted artisanal ciabatta bread, scrambled eggs, cacio e pepe, grilled pumpkin.

€12 *

Avocado Toast

Toasted artisan ciabatta bread, guacamole, hard boiled eggs, blueberries, cashews, Brillat savarin cheese.

€14 *

Eggs benedict

Toasted artisanal ciabatta bread, low-temperature cooked organic eggs, savory zabaglione, chives, baked cardoncelli mushrooms.

€13 *

BRISKET sandwich

Toasted artisanal ciabatta bread, beef brisket, gherkins, spicy bacon mayo.

€16

BEEF Burger

Homemade bun, our all-beef hamburger patty, cheddar cheese, crispy bacon, lettuce, tomato, pickled gherkins, caramelized onion, home salsa.

€15

SALMON Burger

Homemade bun, marinated salmon, cream cheese, guacamole, lettuce.

€15

* Extra:

- salmon smoked by us **+€3,5**
- bacon **+€3**
- guacamole **+€3**



only on Sundays

Lunch

Starters

Pulled pork croquettes, homemade BBQ sauce (3 pcs).

€6

Potato chips with salsa brava.

€6

Fried shrimp and calamari, tartar sauce.

€14

Paleta de Pata Negra 100% Iberian.

€16

Charcoal-roasted ham, Olivier salad, fried dumplings.

€14

Pasta

Spaghetti

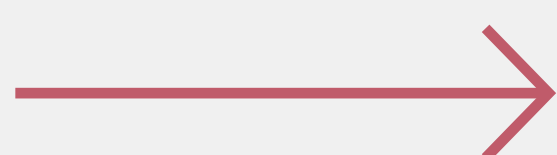
Garlic, oil, jalapeños, broccoli rabe.

€13

Lasagna

Tastasal and Asiago cheese lasagna.

€11





only on Sundays

Lunch

Mains

Sliced Flank Steak

Served with our smoked mashed potatoes.

€23

Monkfish

Romesco sauce, broccoli rabe, capers.

€26

To top it off

Tiramisù

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

€7

Brownie

Warm gianduia foam, nuts.

€7

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only on Sundays

Drink

Café

Caffè Americano

Caffè Corsini 1950.

€3

Mulata

Coffee, orange juice, basil, pineapple syrup.

€6

Chai Torto

Chai tea mix, herbal liqueur.

€6

Drink

Sunday Soda

White Vermouth, peach and elderberry soda.

€7

Morning Tommy's

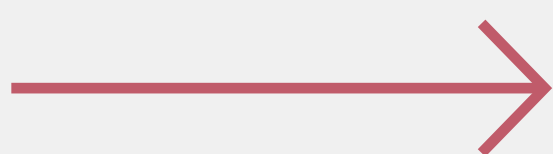
Tequila blanco, lime, agave, orange juice.

€8

Fresh Rum Juice

Fruit rum mix, coconut and basil syrup, lime.

€8





only on Sundays

Drink

Alcohol free

Rosemary Tonic

Tanqueray zero, lime, rosemary syrup, pineapple soda.

€8

Tropic.Ale

Fake rum, lime, grapefruit juice, ginger ale.

€8

Bitter Jam

Orange and red fruits jam, non-alcoholic bitter, lemon juice.

€8





CASTELL
IN ARIA

Drink
drink

BASE SPIRITS

SIGNATURE

SEASONAL

TIKI ROOM

FIZZ

LOW ALCOHOL

NON-ALCOHOLIC & FAKE

BEERS

WINES SELECTION



Base Spirits

The base spirits of our drinks are:

Vodka



GREY GOOSE VODKA

Gin



BOMBAY SAPPHIRE GIN

Rum



BACARDI CARTA BLANCA RUM



**SANTA TERESA 1796
SOLERA RUM**



**CLAIRIN COMMUNAL RUM
AGRICOLE**

Acquavite



LEBLON CACHACA

Tequila



CAZADORES TEQUILA



KOCH MEZCAL ELEMENTAL

Whisky



MAKER'S MARK WHISKEY



**LAPHROAIG 10 SCOTCH
WHISKY**





Signature



BARBATRUCCO

10% VOL

Homemade beet liqueur, apple juice,
Traditional Method sparkling wine. **€10**



LOLLIPOP

13% VOL

Nutmeg vodka, floral syrup, orange,
raspberry soda, caramel foam. **€10**



RED RIBBON

18% VOL

Mint-infused rum, cognac, pineapple,
chocolate, clarified with coconut milk. **€10**



ROSIE

25% VOL

Clarin (Haitian Rum), aromatic white
vermouth, wine syrup, absinthe spritz,
and lemon jelly. **€10**





Seasonal



BELLO FICO

10% VOL

Vodka, strawberry cordial, milk and mint, fig soda. €9



WATERMELON SUGAR

13% VOL

Cachaca, spicy watermelon extract, lime. €9



ARIEL

13,5% VOL

Tequila, rosemary syrup, lime, ananas, salty almond air. €9



ELSA

18% VOL

Rum mix, lime, banana, elderberry and marasche (sweet Italian Cherries). €9

FROZEN





Tiki Room



RUM MYSTERIO

18% VOL

World blend rum,
exotic fruit mix. €9



GUAVEMENTE

16% VOL

Pisco, Cachaca, orange,
guava and coffee. €9



DANDY PARROT

20% VOL

Tequila, grapefruit and mandarin,
agave, lemon ice cream. €9

FROZEN





CASTELLI ROOM:

Fizz

#refreshing #fruity #sparkling



130

22% VOL

Whisky, green Chartreuse, lime, ginger ale, Angostura bitters. €9



AMICO FIZZ

17% VOL

Dark rum, ginger syrup, lemon, cucumber bitters, pineapple soda. €9



FLOWER SHOP

18% VOL

Gin, lemon, lychee syrup, peach and elderflower soda. €9





Low Alcohol



STRONG LEMONADE

5% VOL

Orange peel liqueur, chamomile and lime, citric blend, soda. €8



STRONG GINGERBEER

8% VOL

Spicy liqueur mix, saline solution, soda. €8



STRONG COLA

7% VOL

Herbal amaro, lemon, sugar, cola bitters, soda. €8



CAPITANO AMERICANO

8% VOL

Salted bitters, elderflower liqueur, verjus (tart grape juice), grapefruit infusion. €8

SPARKLING



“TE PIACE?”

6% VOL

Floral and passion fruit liqueur, chamomile and green tea, lemon. €8

NEW

LIGHT G&T

5% VOL

Hayman's Gin 12.5% and Premium Schweppes peach & elderflower soda. €7



Non-Alcoholic..



SANDÍA

Spicy Watermelon extract, non-alcoholic bitter, grapefruit, soda. €8



COCCO-LADA

Non-alcoholic rum, coconut syrup, basil, pineapple soda. €8



HORCHATA

Rice, almond milk, red fruits, cinnamon. €8



BRUCE LEE-CHEE

Floral non-alcoholic bitters, lychee syrup, fresh grapefruit, tonic. €8

... Fake

CLASSICS, BUT
NON-ALCOHOLIC DRINKS

FAKE AMERICANO €6

FAKE NEGRONI €7

FAKE GIN TONIC €7

FAKE MULE €7

FAKE PALOMA €8

FAKE MOJITO €8

NEW

FAKE BRAMBLE

Non-alcoholic gin, lemon, sugar, red fruits.
8€



Beers

ON TAP

“GLOCKENHELL” - Weissenhofer
Hell - 5% **€3,50/€6**

“FLORA” - Vertiga
Pale Ale - 4,7% **€4,50/€7**

CAN

“SETA” - Birrificio Rurale
Wit-Blanche - 5% **€7**

“JUST X CAN” - Birrificio Rurale
American Pale Ale - 5,3% **€7**

ALCOHOL FREE

“PARADISO” - Big Drop Brewing co.
Citra IPA - 0,5% **€6,50**

“PASSION ZÉRO” - Bertinchamps
Esotic Pale Ale - 0.0% **€7**

NEW

GLUTEN FREE

“AM:PM” - Thornbridge Brewery
Session IPA - 4,5% **€7**





Wine Selection

SPARKLING WINES

Trentino Alto Adige - Trento Doc

ZANOTELLI “PORFIDO DI CEMBRA”

(Chardonnay) **€7,50**

Lombardia - Oltrepo’ Pavese

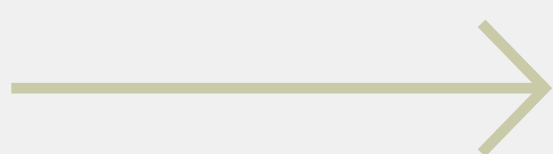
SOLOUVA “OPEN”

(Pinot Nero) **€7,00**

Francia - Limoux

SERODES & KOVAČ “BLANQUETTE DE LIMOUX”

(Mauzac) **€6,00**





Wine Selection

WHITE WINES

Sardegna - Sassari

DETTORI “RENOSU BIANCO”

(Native white grapes) **€5,00**

Abruzzo - Teramo

CIRELLI “PECORINO”

(Pecorino) **€5,50**

Grecia - Thessaloniki

KAMARA WINES “RETSINA”

(Roditis, Assyrtiko) **€4,50**

Spagna - Catalogna

FINCA MAS PERDUT “ENDOGEN”

(Xarelo) **€7,00**

Francia - Loira

LES PIERRES D’AURÈLE “CHENIN”

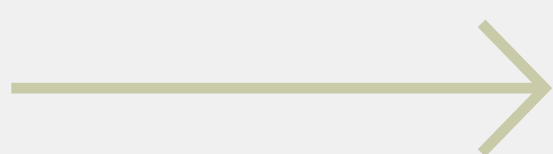
(Chenin Blanc) **€6,00**

Francia - Roussillon

DOMAINE DE MAJAS

“COTES CATALANES BLANC”

(Rolle, Macabeu, Carignan Blanc) **€6,50**





Wine Selection

RED WINES

Sardegna - Sassari

DETTORI “RENOSU ROSSO”

(Native red grapes) **€5,00**

Trentino Alto Adige - Mezzolombardo

FORADORI “LEZER”

(Teroldego) **€5,00**

Spagna - Galizia

PEIXES “PEIXES DE ESTRADA”

(Mencia, Garnacha, Palomino,
Bastardo, Native red grapes) **€7,00**

Francia - Loira

STEPHANE DELETTRE

“C’EST MOI QUI L’AI FAIT!”

(Cabernet Franc) **€6,00**





CASTELLI
IN ARIA

Wines
wines

SPARKLING

RED

WHITE

20% discount on take-away.



Sparkling

Martinotti Method

Veneto

Prosecco Extra Dry “CAJ”

Col dei Franchi

Valdobbiadene DOC

€24

Veneto

Prosecco Brut “CAJ”

Col dei Franchi (selected grapes)

Valdobbiadene DOCG

€25

Veneto

Prosecco Brut De Stefani

Valdobbiadene DOCG

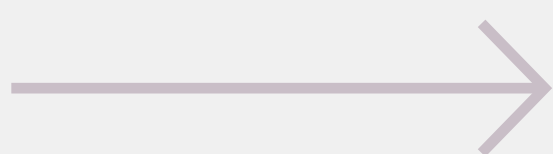
€24

Veneto

Prosecco Extra Dry Col Vetoraz

Valdobbiadene DOCG

€30





Sparkling

Ancestral and Sur Lie Wines

Repubblica Ceca

“Vibeznojmo” Martin Vajcner

Ancestral Method

(Pinot Grigio, Veltliner)

€35

Brda - Slovenia

PURO Movia Brut Nature

(Chardonnay, Ribolla)

Disgorgement at the table

€60

Catalogna - Spagna

“Hungry Heart” Alvaro Gonzales

Ancestral Method

(Xare.lo)

€30

Veneto

“Val di Spin” Vignale di Cecilia

(Glera, Garganega)

€27





Sparkling

Metodo Classico Wines

Veneto

“Tre Classico” Marco Buvoli Extra Brut
(Pinot Nero)

€60

Veneto

“Cinque” Marco Buvoli Pas Dosé
(Pinot Nero)

€82

Veneto

“Torque” Dalle Ore Pas Dosé
(Durella)

€48

Lombardia

“Open” Azienda Agricola SoloUva
Dosaggio Zero
(Pinot Nero) Oltrepò Pavese VSQ

€40

Lombardia

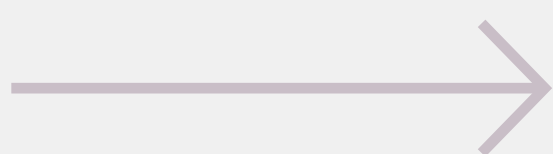
“Sui Generis” Azienda Agricola Cherubini
Dosaggio Zero
(Chardonnay)

€50

Lombardia

“Levis” Azienda Agricola Cherubini
Dosaggio Zero Rosé
(Pinot Nero)

€65





Sparkling

Metodo Classico Wines

Lombardia

“Ombra” Nicola Gatta Brut Nature

(Chardonnay, Pinot Nero)

Franciacorta fuori consorzio

€50

Lombardia

“50 Lune” Nicola Gatta Brut Nature

(Chardonnay) Franciacorta fuori consorzio

€70

Lombardia

“60 Lune” Nicola Gatta Brut Nature Rosé

(Pinot Nero) Franciacorta fuori consorzio

€70

Lombardia

“70 Lune” Nicola Gatta Brut Nature

(Pinot Nero) Franciacorta fuori consorzio

€70

Trentino Alto Adige

“Porfido di Cembra” Zanotelli

(Chardonnay) Trentodoc

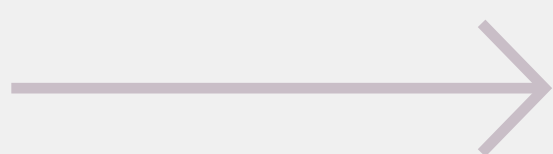
€45

Trentino Alto Adige

“Rosé” Revì Brut

(Pinot Nero, Chardonnay) Trentodoc

€45





Sparkling

Metodo Classico Wines

Trentino Alto Adige

“Brut” Revì Brut

(Chardonnay, Pinot Nero) Trentodoc

€40

Trentino Alto Adige

“Maximum Rosé” Ferrari Brut

(Pinot Nero, Chardonnay) Trentodoc

€53

Trentino Alto Adige

“Perlé 2018” Ferrari Brut

(Chardonnay) Trentodoc

€65

Trentino Alto Adige

“Perlé Nero 2016” Ferrari Extra Brut

(Pinot Nero) Trentodoc

€95

Trentino Alto Adige

“Riserva Lunelli 2015” Ferrari Extra Brut

(Chardonnay) Trentodoc

€95

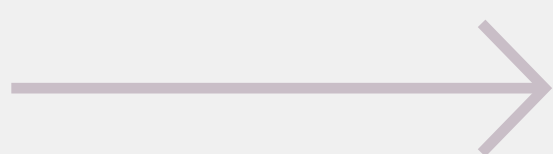
Trentino Alto Adige

“Riserve del Fondatore 2010”

Ferrari Extra Brut

(Chardonnay) Trentodoc

€220





Sparkling

Champagne

Vallée de la Marne

“Brut Rosé” Billecart Salmon

(Pinot Meunier, Pinot Nero, Chardonnay - NM)

€100

Vallée de la Marne

“Fluence” Franck Pascal Brut Nature

(Pinot Meunier, Pinot Nero, Chardonnay - RM)

€89

Vallée de la Marne

“Harmonie 2014” Franck Pascal Extra Brut

(Pinot Meunier, Pinot Nero - RM)

€120

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)

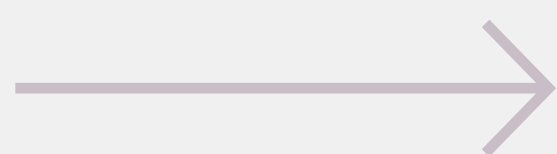
€90

Vallée de la Marne

“Causica” Lointier Extra Brut

(Pinot Meunier - RM)

€110





Sparkling

Champagne

Vallée de la Marne

“Symposium” Aurore & Florian Laval Extra Brut 2020

(Pinot Nero, Pinot Meunier - RM)

€100

Vallée de la Marne

“Olim” Aurore & Florian Laval Extra Brut Rosè 2020

(Pinot Nero, Pinot Meunier - RM)

€120

Côte des Bar

“La Loge” Pierre Gerbais

(Pinot Bianco - RM)

€140

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

Côte des Blancs

“Blanc de Blancs” Crété Chamberlin

Extra Brut Grand Cru 2018

(Chardonnay - RM)

€110

Our wine cellar hosts other wine bottles with limited availability, please ask the staff for further information.



Red

Italy

Veneto

“Laute” Valpolicella Adalia

(Corvina, Rondinella, Molinara) Valpolicella DOC

€24

Veneto

“Balt” Ripasso Superiore Adalia

(Corvina, Rondinella, Molinara)

Valpolicella Ripasso DOC Superiore

€32

Veneto

“Ca’ Fiui 2022” Valpolicella Corte Sant’Alda

(Corvina, Corvinone, Rondinella, Molinara)

Valpolicella DOC

€34

Veneto

“Campi Magri 2020” 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

€69





Red

Italy

Veneto

“Amarone della Valpolicella 2015”
(Corvina, Rondinella) Amarone della
Valpolicella DOCG Monte dei Ragni
€230



Veneto

“Valpolicella Classico Superiore 2017”
Quintarelli Giuseppe (Corvina,
Rondinella, Cabernet) Valpolicella DOC
€140



Veneto

“Rosso del Bepi 2016” Quintarelli
Giuseppe (Corvina, Rondinella,
Cabernet Sauvignon) Veneto IGT
€210



Veneto

“Pietrorosso” Daniele Portinari
(Merlot, Tai Rosso)
€30

Veneto

“Tai Rosso” Daniele Portinari
(Tai Rosso)
€36

Friuli Venezia Giulia

“Pinot Nero 2019” Bressan
(Pinot Nero)
€74





Red

Italy

Friuli Venezia Giulia

“Schioppettino 2019” Bressan

(Schioppettino)

€74

Piemonte

“Nebbiolo” Paride Iaretti

(Nebbiolo) Colline Novaresi Nebbiolo DOC

€36

Piemonte

“Barolo Berri 2019” Trediberri

(Nebbiolo) Barolo DOCG

€60

Piemonte

“Nebbiolo” Roccheviberti

(Nebbiolo) Langhe DOC

€44

Piemonte

“Barolo Vecchie Vigne 2019” Roccheviberti

(Nebbiolo) Barolo DOCG

€64

Piemonte

Barolo “Bussia” Giacomo Fenocchio

(Nebbiolo) Barolo DOCG

€85





Red

Italy

Piemonte

“Nebbiolo 2022” Mascarello

(Nebbiolo) Langhe DOC

€90



Piemonte

“Barolo Villero 2020” Mascarello

(Nebbiolo) Barolo DOCG

€195



Piemonte

“Barbera d’Alba Vigna Francia 2021”

Giacomo Conterno

(Barbera) Barbera d’Alba DOC

€92

Piemonte

“Pietro 2019” Gattinara Paride Iaretti

(Nebbiolo) Gattinara DOCG

€50

Piemonte

“Barbaresco 2020” Cascina Roccalini

(Nebbiolo) Barbaresco DOCG

€70

Piemonte

“Nuova Regina 2016” Ar.Pe.Pe

(Nebbiolo) Valtellina Superiore DOCG

€110





Red

Italy

Toscana

“Palistorti di Vagliano Rosso”

Tenuta di Vagliano

(Sangiovese, Merlot, Syrah)

€45

Toscana

“Chianti Classico” Fattoria La Masse

(Sangiovese) Chianti Classico DOCG

€38

Toscana

“Sangiovese K Igt” Bakkanali

(Sangiovese)

€32

Toscana

“Sogni e Follia Rosso di Montalcino 2020”

Podere le Ripi

(Sangiovese) Rosso di Montalcino DOC

€44

Toscana

“Brunello di Montalcino 2018” Roberto Cipresso

(Sangiovese) Brunello di Montalcino DOCG

€110

Toscana

“Flaccianello della Pieve 2020” Fontodi

(Sangiovese)

Colli della Toscana Centrale rosso IGT

€190





Red

Italy

Toscana

“Toscana IGP 2019” Soldera Case Basse
(Sangiovese) Toscana IGP
€720



Abruzzo

“Montepulciano 2022” Emidio Pepe
(Montepulciano) Montepulciano d’Abruzzo DOC
€72

Puglia

“Critèra” Schola Sarmenti
(Primitivo)
€24

Puglia

“Nerìo” Schola Sarmenti
(Negroamaro, Malvasia) Nardò DOC Rosso Riserva
€30

Basilicata

“Russe” Arteteke
(Aglianico) Aglianico delle Vulture Doc
€35

Sicilia

“Terre Calcaree” Marabino
(Nero D’Avola)
€36

Sicilia

“Etna Rosso” SRC Crasà
(Nerello Mascalese, uve autoctone)
€44





Red

Foreign Wines

Castilla - La Mancha - Spagna

“Villanueva Village, Navatalgordo Village, Rozas Village” Comando G
(Garnacha)

€75



Castilla - La Mancha - Spagna

“Rozas 1er Cru” Comando G
(Garnacha)

€85



Rioja - Spagna

“Rioja Allende 2014” Finca Allende
(Tempranillo)

€62

Galizia - Spagna

“1.9.8.4.” La Senda
(Mencia)

€36

Baden - Germania

“Liaison 2021” Enderle & Moll
(Pinot Nero)

€65





Red

Foreign Wines

Valle della Beeka - Libano

“Jeune Rosso” Chateau Musar

(Syrah, Cabernet Sauvignon, Cinsault)

€36

Adelaide - Australia

“Skin n Bone” BK Wines

(Pinot Nero)

€48

Adelaide - Australia

“A Forest Pinot Noir” Ochota Barrels

(Pinot Nero)

€74

Adelaide - Australia

“The Mark of Cain” Ochota Barrels

(Pinot Meunier)

€67





Red

France

Borgogna - Francia

“Mercurey Rouge la Plante Chassey 2021”

Domaine Derain

(Pinot Nero, Pinot Grigio)

€95

Borgogna - Francia

“Les Gollardes 2021”

Guy&Yvan Dufouleur Savigny Les Beaune

(Pinot Nero)

€75

Borgogna - Francia

“Savigny-Les-Beaune” Le Grappin

(Pinot Nero)

€110

Borgogna - Francia

“Gevrey-Chambertin 2017” Sarnin Berrux

(Pinot Nero)

€135

Rodano - Francia

“La Volcanique Gamay” Caves Verdier Logel

(Gamay)

€39





Red

France

Beaujolais - Francia

“Fleurie Spaciale 2022”

Chateau de Grand Pre, Romain Zordan

(Gamay)

€64

Jura - Francia

“Arbois Trousseau 2022” Domaine Ratte

(Trousseau) Côtes du Jura AOC

€70

Jura - Francia

“Arbois Ploussard” Frederic Lornet

(Ploussard) Côtes du Jura AOC

€42

Languedoc - Francia

“Grenache des Gres” Domaine de la Grange

(Grenache)

€36

Rodano - Francia

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

(Grenache, Carignan, Caladoc)

€34

Loira - Francia

“Mephisto” Domaine de l’Ecu

(Cabernet Franc)

€58





White

Italy

Friuli Venezia Giulia

Ribolla Gialla Marco Sara

(Ribolla Gialla) Colli del Friuli DOC

€30

Friuli Venezia Giulia

“San Zuan” Ronco del Gnemiz

(Friulano)

Colli Orientali del Friuli DOC

€53

Friuli Venezia Giulia

“Vitovska 2022” Edi Kante

(Vitovska)

€40

Friuli Venezia Giulia

“Malvasia 2022” Edi Kante

(Malvasia)

€40

Veneto

“Lugana” Ottella

(Turbiana) Lugana DOC

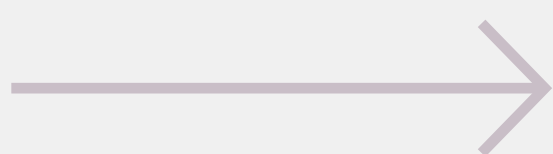
€27

Veneto

“Magenta Soave” Alessandro Filippi

(Garganega) Soave DOC

€27





White

Italy

Veneto

“Sassaia 2023” Angiolino Maule - La Biancara
(Garganega)

€30

Veneto

“Pietrobianco” Daniele Portinari
(Pinot Bianco, Tai Bianco)

€30

Abruzzo

Trebbiano d’Abruzzo 2002” Emidio Pepe
(Trebbiano)

Trebbiano d’Abruzzo DOC

€63

Calabria

“Pimi Bianco” Le Quattro Volte
(Malvasia)

€42

Sicilia

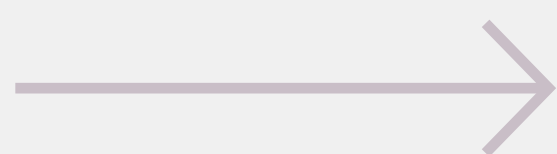
“Muscatedda” Marabino
(Moscato Bianco)

€32

Sicilia

“Etna Bianco” SRC
(Carricante, Uve bianche autoctone)

€48





White

Foreign Wines

Languedoc - Francia

“Chardonnay” Moulin de Gassac

(Chardonnay) Pays D’Oc IGP

€30

Borgogna - Francia

“Bourgogne Chitry 2023”

Domaine de Moor

(Chardonnay - RM)

€80



Borgogna - Francia

“Chablis le Vendangeur Masque 2023”

Domaine de Moor

(Chardonnay - NM) Chablis AOC

€80



Borgogna - Francia

“Chablis L’Humeur du Temps 2023”

Domaine de Moor

(Chardonnay - RM) Chablis AOC

€80



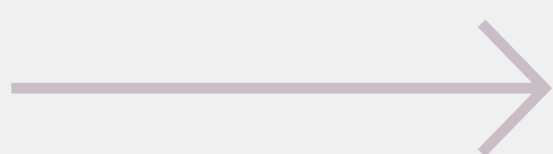
Borgogna - Francia

“Demoiselle Huguette 2022”

Guy&Yvan Dufouleur

(Chardonnay)

€58





White

Foreign Wines

Borgogna - Francia

“Aligotè 2022” Pierre Morey

(Aligotè)

€42

Jura - Francia

“Arbois-Pupillin Nature Foudre a Canon 2021”

Domaine de la Borde

(Savagnin)

€90

Jura - Francia

“La Pèlerine 2018”

Jean François Ganevat

(Chardonnay)

€145



Jura - Francia

“Montferrand 2015”

Jean François Ganevat

(Chardonnay)

€155

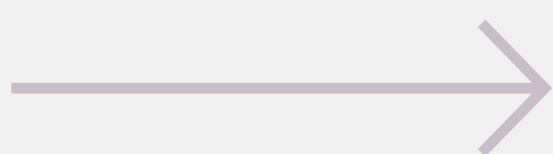


Alsazia - Francia

“Chrysalide” Achillee

(Pinot Nero, Riesling, Pinot Bianco, Gewurztraminer)

€56





White

Foreign Wines

Alsazia - Francia

“Pepin Blanc” Pepin
(Chardonnay, Pinot Grigio)
€48

Loira - Francia

“Attention Chenin Mechant”
Clos de Treilles, Nicolas Reau
(Chenin Blanc)
€47

Loira - Francia

“Savennières Les Vieux Clos 2022” Nicolas Joly
(Chenin Blanc)
€64

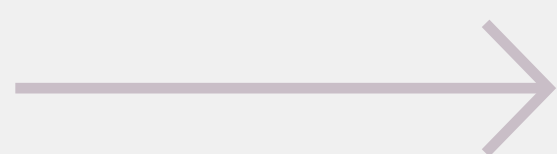
Loira - Francia

“Les Nourissons 2020”
Stéphane Bernaudeau
(Chenin Blanc)
€200



Loira - Francia

“Les Ongles 2022”
Stéphane Bernaudeau
(Chenin Blanc)
€200





White

Foreign Wines

Loira - Francia

“Sauvignon Blanc Bio” Les Athlètes du Vin

(Sauvignon)

€30

Loira - Francia

“Akmèniné 2019” Sancerre Blanc

Sebastien Riffault

(Sauvignon)

€55

Mosella - Germania

“Riesling” Heiligenblut

(Riesling)

€35

Galizia - Spagna

“T-Reix” Cume do Avia

(Treixadura, Albarino)

€36

Valle della Beeka - Libano

“Jeune Bianco” Chateau Musar

(Chardonnay, Vermentino, Viognier)

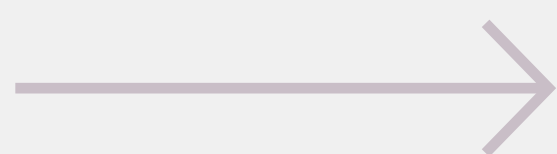
€36

Moravia - Rep. Ceca

“TRBLMKR 2019” Milan Nestarec

(Neuburger, Riesling)

€60





White

Orange Wines

Kakheti - Georgia

“Tsarapi 2021”

Gran Cru Our Wine

(Rkatsiteli)

€58

Friuli Venezia Giulia

“Carat 2020” Bressan

(Friulano, Malvasia, Ribolla Gialla)

€69

