



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

Please speak to the staff to consult the allergen list.
Some products could contain frozen foods depending
on the season and market availability.





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

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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

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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

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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

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Sides

Smoked potato purée.

€6

Friarielli with garlic, oil and jalapeños.

€7

Grilled pumpkin, cacio e pepe, almonds.

€8

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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

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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 *

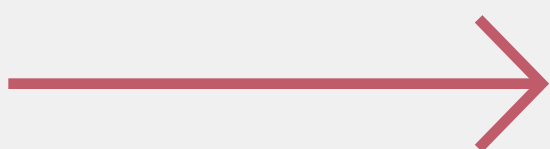
Eggs benedict

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

€13 *

* Extra:

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



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only on Sundays

Brunch

Evergreen

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

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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

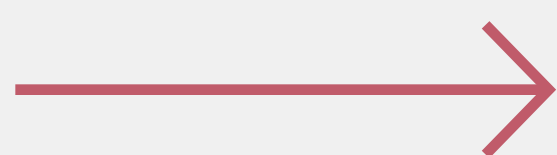
Garlic, oil, jalapeños, broccoli rabe.

€13

Lasagna

Tastasal and Asiago cheese lasagna.

€11



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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

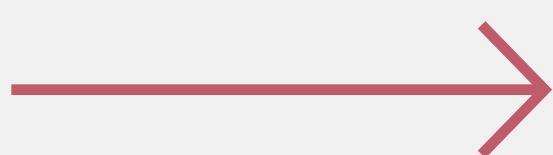
Tequila blanco, lime, agave, orange juice.

€8

Fresh Rum Juice

Fruit rum mix, coconut and basil syrup, lime.

€8



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only on Sundays

Drink

Alcohol free

Rosemary Tonic

Tanqueray zero, lime, rosemary syrup, pineapple soda.

€8

Tropic.Ale

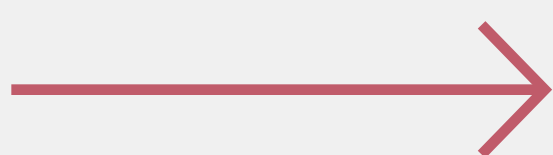
Fake rum, lime, grapefruit juice, ginger ale.

€8

Bitter Jam

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

€8



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CASTELL
IN ARIA

Drink
drink

SIGNATURE

SEASONAL

OLD BUT GOLD

NON-ALCOHOLIC & FAKE

BEERS

WINES SELECTION

BASE SPIRITS



Signature



PEPPER

6% VOL

Unfiltered sake, spiced Indian black tea, fig leaf water, Penja pepper. €10

LOW ALCOHOL



CACAO MERAUIGLIAO

20% VOL

“Cocoa butter” tequila, cherry, vanilla, honey, gentle ginger soda. €10



GIMME MORE

25% VOL

Cognac, red fruit & orange marmalade, grapefruit, coffee concentrate. €10



ARANCIA MECCANICA

22% VOL

Smoked cocoa whisky, orange peel and chilli liqueur, orange extract. €10

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Seasonal



RUDOPLH

20% VOL

Gin, gingerbread liqueur, vanilla syrup, licorice, and ginger. €9



CHAI RAGIONE

18% VOL

Rum, sherry, chai tea blend, coconut syrup. €9



BLUMELE

22% VOL

Pisco, herbal liqueur, fresh apple juice. €9



PTERODATTERO

19% VOL

Mezcal, pomegranate, date&cinnamon syrup, clarified lemon. (milk-washed) €9



HOT TUB

19% VOL

Rum blend, pineapple, lime, chamomile syrup. €9

SERVED
WARMED

Please speak to the staff to consult the allergen list.
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on the season and market availability.



TWIST ON CLASSICS

Old but Gold



GRASSHOPPER but gold

14% VOL

Vodka, white mint liqueur, cream.

(Contains milk) €9



PENICILLIN but gold

18% VOL

Prickly pear distillate, smoked honey, lime, ginger. €9



SIDECAR but gold

28% VOL

Peach-infused cognac, grapefruit, triple sec. €9



AVIATION BUT GOLD

28% VOL

Gin, smoked violet liqueur, maraschino cherry syrup, lime. €9

LOW ALCOHOL

LIGHT G&T

5% VOL

Hayman's Gin (12.5%), Schweppes Premium Peach&Elderflower Soda. €7

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Non-Alcoholic...



MAPLE BUZZ

Maple syrup, orange, coffee, fig soda. €8



CANNELLONE

Non-alcoholic bitter, “fake rum”,
cinnamon, lime, orange. €8



MANU CHAI

Gin 0.0, chai tea, ginger syrup.
€8



B’N’B

Floral non-alcoholic bitter, lemongrass,
tea&biscuits, cream.
(Contains gluten, milk, eggs) €8

... Fake

CLASSICS, BUT
NON-ALCOHOLIC DRINKS

FAKE AMERICANO €6

FAKE NEGRONI €7

FAKE GIN TONIC €7

FAKE MULE €7

FAKE MOJITO €8

FAKE BRAMBLE

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

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Beers

ON TAP

GLOCKENHELL - Weissenhofer

Hell - 5% ~~€3,50~~/~~€6~~

MODERN BITTER - Birrificio Rurale

Bitter/Pale Ale - 4,5% ~~€4,50~~/~~€7~~

CAN

JUST X CAN - Birrificio Rurale

American Pale Ale - 5,3% ~~€7~~

TERMINATOR - Birrificio Rurale

Doppelbock - 8% ~~€7~~

ALCOHOL FREE

PASSION ZÉRO - Bertinchamps

Esotic Pale Ale - 0.0% ~~€7~~

GAME (HANG) OVER - Vertiga

Hoppy Lager - <0.5% ~~€7~~

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Wine Selection

SPARKLING WINES

Lombardia - Oltrepo' Pavese

AZ. AGRICOLA SOLOUVA

“OPEN” DOSAGGIO ZERO

(Pinot Nero) **€7,00**

Trentino Alto Adige - Trento

ZANOTELLI “PORFIDO DI CEMBRA”

BRUT NATURE

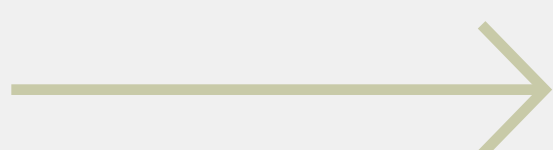
(Chardonnay) **€7,50**

Francia - Valle della Marna

AUORE & FLORIAN LAVAL

“PALINDROME” BRUT NATURE

(Pinot Meunier) **€13,00**



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Wine Selection

WHITE WINES

Puglia - Taranto

L'ARCHETIPO "FIANO"

(Fiano) **€5,00**

Marche - Ancona

FATTORIA SAN LORENZO "DI GINO BIANCO"

(Verdicchio) **€5,00**

Sicilia - Siracusa

MARABINO "EUREKA"

(Chardonnay) **€5,50**

Francia - Loira

**DOMAINE MÉNARD-GABORIT "MUSCADET
SÈVRE ET MAINE POUR L'HISTOIRE"**

(Melon de Bourgogne) **€6,00**

Francia - Loira

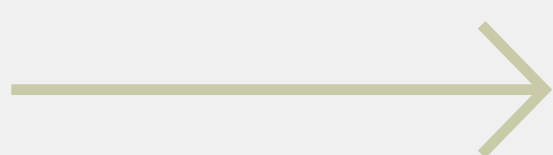
LES PIERRES D'AURÈLE "CHENIN"

(Chenin Blanc) **€6,00**

Francia - Loira

MATHIEU COSME "LES PROMENARDS"

(Chenin Blanc) **€8,00**



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Wine Selection

RED WINES

Veneto - Padova

VIGNALE DI CECILIA “COVOLO”
(Merlot, Cabernet Sauvignon) **€5,00**

Abruzzo - Pescara

PODERE DELLA TORRE
“MONTEPULCIANO D’ABRUZZO”
(Montepulciano) **€5,00**

Francia - Loira

LES PIERRES D’AURÈLE “PINEAU D’AUNIS”
(Pineau d’Aunis) **€6,00**

Francia - Beaujolais

DOMAINE JOUBERT “CUVÉE À L’ANCIENNE”
(Gamay) **€6,50**

Sicilia - Etna

EDUARDO TORRES ACOSTA
“VERSANTE NORD ROSSO”
(Nerello Mescalese, Nerello Cappuccio) **€8,00**

Francia - Borgogna

DOMAINE GERMAIN PÈRE & FILS
“BOURGOGNE HAUTES-CÔTES DE BEAUNE”
(Pinot Nero) **€10,00**

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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

OUR SPIRITS ARE THE FOUNDATION OF EVERY
COCKTAIL WE MAKE. PREFER SOMETHING UNIQUE?
EXPLORE OUR SELECTION OF **PREMIUM SPIRITS**
AND RARE LABELS.





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 (Uve di Selezione)

Valdobbiadene DOCG

€25

Veneto

Prosecco Brut De Stefani

Valdobbiadene DOCG

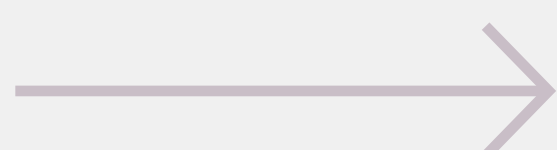
€24

Veneto

Prosecco Extra Dry Col Vetoraz

Valdobbiadene DOCG

€34





Sparkling

Ancestral and Sur Lie Wines

Repubblica Ceca

“Vibeznojmo” Martin Vajcner

Metodo Ancestrale

(Pinot Grigio, Veltliner)

€35

Brda - Slovenia

PURO Movia Brut Nature

(Chardonnay, Ribolla)

Sboccatura al Tavolo

€64

Catalogna - Spagna

“Azimut” Brut Nature Suriol

(Macabeu, Xarello)

€34

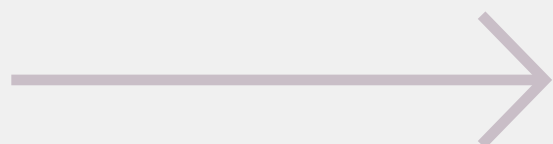
Teramo - Abruzzo

“Frizzante Rosato” Collina Biologica

Az. Agricola Cirelli

(Montepulciano)

€27





Sparkling

Metodo Classico Wines

Veneto

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

€62

Veneto

“Cinque” Marco Buvoli Pas Dosé
(Pinot Nero)

€82

Veneto

“Torque” Dalle Ore Pas Dosé
(Durella)

€48

Lombardia

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

€40

Lombardia

“Franciacorta Brut” Az. Agricola SoloUva
(Chardonnay)

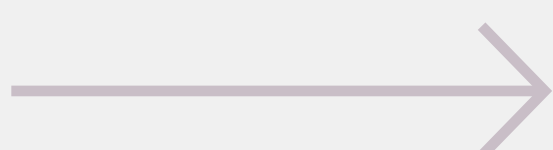
€45

Lombardia

“Ombra” Nicola Gatta Brut Nature
(Chardonnay, Pinot Nero)

Franciacorta fuori consorzio

€50





Sparkling

Metodo Classico Wines

Lombardia

“Ombra” Nicola Gatta Brut Nature

(Chardonnay, Pinot Nero)

Franciacorta fuori consorzio

Magnum 1,5l

€120

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

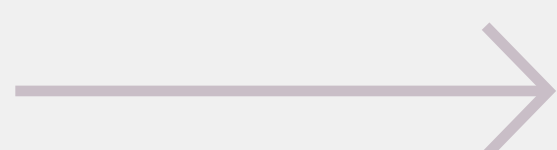
€45

Trentino Alto Adige

“Rosé” Revì Brut

(Pinot Nero, Chardonnay) Trentodoc

€45





Sparkling

Metodo Classico Wines

Trentino Alto Adige

“Rosé” Revì Brut Magnum 1,5l

(Pinot Nero, Chardonnay) Trentodoc

€90

Trentino Alto Adige

“Brut” Revì Brut

(Chardonnay, Pinot Nero) Trentodoc

€40

Trentino Alto Adige

“Brut” Revì Brut Magnum 1,5l

(Chardonnay, Pinot Nero) Trentodoc

€80

Trentino Alto Adige

“Maximum Rosé” Ferrari Brut

(Pinot Nero, Chardonnay) Trentodoc

€55

Trentino Alto Adige

“Perlé 2018” Ferrari Brut

(Chardonnay) Trentodoc

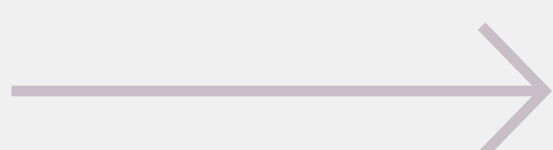
€65

Trentino Alto Adige

“Perlé Nero 2017” Ferrari Extra Brut

(Pinot Nero) Trentodoc

€95





Sparkling

Metodo Classico Wines

Trentino Alto Adige

“Riserva Lunelli 2017” Ferrari Extra Brut
(Chardonnay) Trentodoc
€95

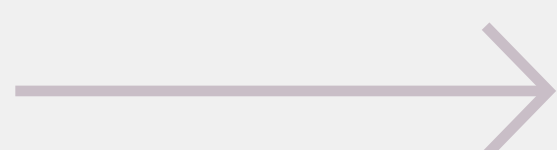
Trentino Alto Adige

“Riserve del Fondatore 2010”
Ferrari Extra Brut
(Chardonnay) Trentodoc
€220



Valle della Vipava - Slovenia

“Viktorija” Brut Nature Slavček
(Ribolla Gialla, Riesling Italico)
€44





Sparkling

Champagne

Vallée de la Marne

“Fluence” Franck Pascal Brut Nature
(Pinot Meunier, Pinot Nero, Chardonnay - RM)
€93

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

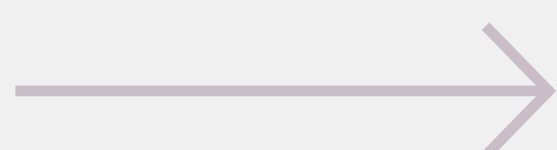
“Mellifera” Lointier Extra Brut
(Pinot Nero, Pinot Meunier - RM)
€90

Vallée de la Marne

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

Vallée de la Marne

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





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 Meunier - RM)

€120

Vallée de la Marne

“Palindrome” Aurore & Florian Laval Extra Brut
(Pinot Meunier - RM)

€78

Vallée de la Marne

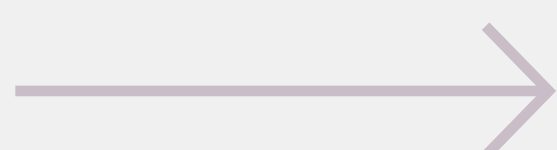
“La Guinguette” Aurélien Lemaire Brut Nature
(Pinot Nero, Pinot Meunier, Pinot Gris,
Petit Meslier - RM)

€84

Vallée de la Marne

“Les Bas Russelets” Maurice Choppin Extra Brut
(Pinot Nero - RM)

€110





Sparkling

Champagne

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

Cote de 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” 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

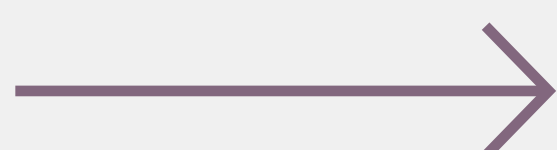
Veneto

“Ruvaln 2018” Amarone Adalia

(Corvina, Corvina Grossa, Rondinella)

Amarone della Valpolicella DOCG

€75





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

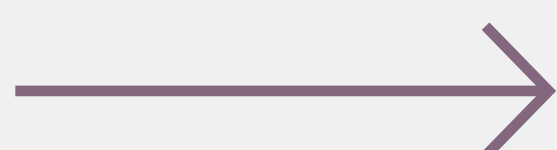


Veneto

“Covolo” Vignale di Cecilia
(Merlot, Cabernet Sauvignon)
€30

Veneto

“Covolo” Vignale di Cecilia Magnum 1,5l
(Merlot, Cabernet Sauvignon)
€70





Red

Italy

Friuli Venezia Giulia

“Pinot Nero 2019” Bressan

(Pinot Nero)

€74

Friuli Venezia Giulia

“Schioppettino 2019” Bressan

(Schioppettino)

€74

Trentino Alto Adige

“Lezer” Foradori

(Teroldego)

€30

Piemonte

“Nebbiolo” Paride Iaretti

(Nebbiolo) Colline Novaresi Nebbiolo DOC

€36

Piemonte

“Pietro” Gattinara Paride Iaretti

(Nebbiolo) Gattinara DOCG

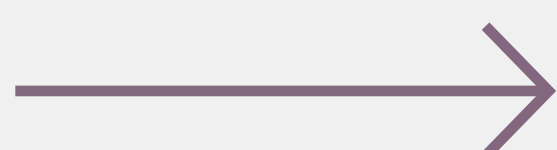
€67

Piemonte

“Langhe Nebbiolo” Trediberri

(Nebbiolo) Langhe DOC

€34





Red

Italy

Piemonte

“Barolo Berri” Trediberri
(Nebbiolo) Barolo DOCG
€64

Piemonte

“Nebbiolo” Roccheviberti
(Nebbiolo) Langhe DOC
€44

Piemonte

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

Piemonte

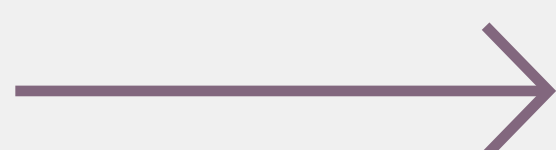
“Dolcetto d’Alba” Cascina Fontana
(Dolcetto) Langhe DOC
€35

Piemonte

Barolo “Bussia” Giacomo Fenocchio
(Nebbiolo) Barolo DOCG
€93

Piemonte

“Nebbiolo 2022” Mascarello
(Nebbiolo) Langhe DOC
€90





Red

Italy

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

“Barbaresco” Cascina Roccalini
(Nebbiolo) Barbaresco DOCG

€70

Lombardia

“Nuova Regina 2016” Ar.Pe.Pe
(Nebbiolo) Valtellina Superiore DOCG

€110

Lombardia

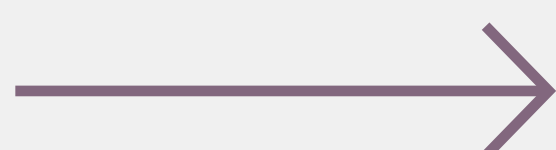
“Rosso Alpi Retiche” Barbacan
(Chiavennasca) Alpi Retiche IGT

€42

Lombardia

“Rosato Alpi Retiche” Barbacan
(Chiavennasca, Rossola) Alpi Retiche IGT

€39





Red

Italy

Lombardia

“Barbacarlo 2020” Barbacarlo Lino Maga
(Croatina, Uva Rara, Vespolina)
€120

Lombardia

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

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)
€34

Toscana

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





Red

Italy

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



Toscana

“Toscana IGT 2019” Soldera Case Basse

(Sangiovese) Toscana IGP

Prezzo su Richiesta



Marche

“...di Gino Rosso” Fattoria San Lorenzo

Magnum 1,5l

(Montepulciano, Sangiovese) Marche IGT

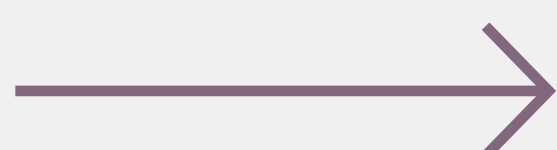
€57

Abruzzo

“Montepulciano” Emidio Pepe

(Montepulciano) Montepulciano d'Abruzzo DOC

€83





Red

Italy

Abruzzo

“Montepulciano d’Abruzzo” Podere della Torre
(Montepulciano) Montepulciano d’Abruzzo DOC
€30

Puglia

“Critèra” Schola Sarmenti
(Primitivo)
€24

Puglia

“Nerìo” Schola Sarmenti
(Negroamaro, Malvasia) Nardò DOC Rosso Riserva
€32

Sicilia

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

Sicilia

“Rosso di Contrada” Marabino Magnum 1,5l
(Nero D’Avola)
€64

Sicilia

“Versante Nord Rosso” Eduardo Torres Acosta
(Nerello Mescalese, Nerello Cappuccio)
€48





Red

Foreign Wines

Castilla - La Mancha - Spagna

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

€75



Galizia - Spagna

“1.9.8.4.” La Senda
(Mencia)

€36

Galizia - Spagna

“Peixe de Estrada” Peixes
(Mencia, Garnacha, Bastardo, Uve Autoctone)

€42

Baden - Germania

“Liaison 2021” Enderle & Moll
(Pinot Nero)

€70

Valle della Beeka - Libano

“Jeune Rosso” Chateau Musar
(Syrah, Cabernet Sauvignon, Cinsault)

€36

Adelaide - Australia

“Skin n Bone” BK Wines
(Pinot Nero)

€60





Red

Foreign Wines

Adelaide - Australia

“A Forest Pinot Noir” Ochota Barrels
(Pinot Nero)

€74

Adelaide - Australia

“The Mark of Cain” Ochota Barrels
(Pinot Meunier)

€67

Meursault - Borgogna

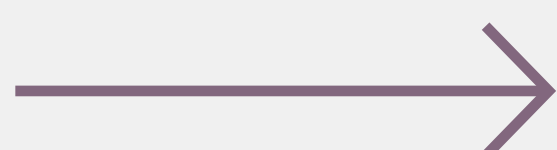
“Bourgogne Côte d’Or” Pierre Morey
(Pinot Nero)

€64

St. Aubin - Borgogna

**“Mercurey Rouge la Plante Chassey
2021” Domaine Derain**
(Pinot Nero, Pinot Grigio)

€95





Red

France

Saint Romain - Borgogna

“Bourgogne Hautes-Côtes de Beaune”

Germain Père & Fils

(Pinot Nero)

€60

Savigny lès Beaune - Borgogna

“Savigny-Les-Beaune” Le Grappin

(Pinot Nero)

€110

Montrachet - Borgogna

“Chassagne Montrachet” Sarnin Berrux

(Pinot Nero)

€130

Beaujolais

“Cuvée à l’Ancienne” Domaine Joubert

(Gamay)

€39

Beaujolais

“Fleurie Spaciale 2022”

Chateau de Grand Pre, Romain Zordan

(Gamay)

€64

Beaujolais

“Chénas Les Carrières” Domaine Thillardon

(Gamay)

€67





Red

France

Jura

“Arbois Trousseau” Domaine Ratte

(Trousseau) Côtes du Jura AOC

€70

Jura

“Arbois Ploussard” Frederic Lornet

(Ploussard) Côtes du Jura AOC

€42

Languedoc

“Grenache des Gres” Domaine de la Grange

(Grenache)

€36

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

Loira

“Pineau d’Aunis” Les Pierres d’Aurele

(Pineau d’Aunis)

€36





Red

France

Loira

“Mephisto” Domaine de l’Ecu

(Cabernet Franc)

€58

Loira

“Les Bournais” Claire et Florent Bejon

(Cabernet Franc)

€65

Auvergne

“Les Chirouzes” Les Terres Bariolées

(Pinot Nero)

€78





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

“Soave” Adalia

(Garganega) Soave DOC

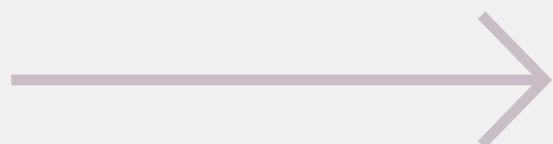
€24

Veneto

“Magenta Soave” Alessandro Filippi

(Garganega) Soave DOC

€29





White

Italy

Veneto

“Rosato Pinot Grigio” Mongarda
(Pinot Grigio) Colli Trevigiani IGT
€32

Trentino Alto Adige

“Manzoni Bianco” Foradori
(Manzoni)
€30

Marche

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

Abruzzo

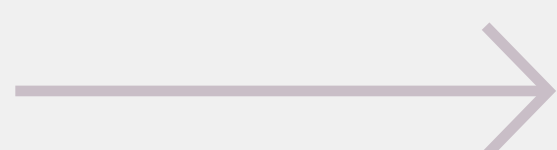
“Pecorino” Podere della Torre
(Pecorino)
€30

Abruzzo

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

Puglia

“Fiano” L’Archetipo
(Fiano Minutolo)
€29





White

Italy

Campania

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

€54

Calabria

“Pimi Bianco” Le Quattro Volte
(Malvasia)

€42

Sicilia

“Muscatedda” Marabino
(Moscato Bianco)

€32

Sicilia

“Eureka” Marabino
(Chardonnay)

€30

Sicilia

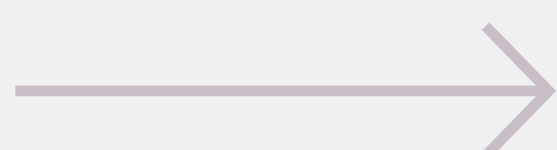
“Etna Bianco” SRC
(Carricante, Uve bianche autoctone)

€48

Sicilia

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

€60





White

Foreign Wines

Marsannay - Borgogna

“Aligotè Classique” Sylvain Pataille
(Aligotè)

€50

Marsannay - Borgogna

“Marsannay Blanc” Sylvain Pataille
(Chardonnay)

€84

Meursault - Borgogna

“Aligotè” Pierre Morey
(Aligotè)

€42

Mâcon - Borgogna

“Mâcon-Villages” Du Grappin
(Chardonnay)

€62

Jura - Francia

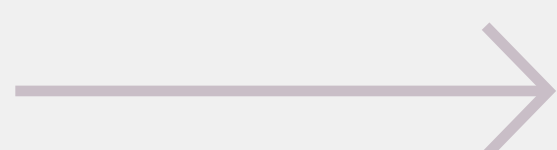
**“Arbois-Pupillin Nature Foudre
a Canon 2021” Domaine de la Borde**
(Savagnin)

€90

Alsazia - Francia

“Chrysalide” Achillee Rosè
(Pinot Nero, Riesling, Pinot Bianco,
Gewurztraminer)

€56





White

Foreign Wines

Alsazia - Francia

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

Loira - Francia

“Chenin” Les Pierres d’Aurele
(Chenin Blanc)
€39

Loira - Francia

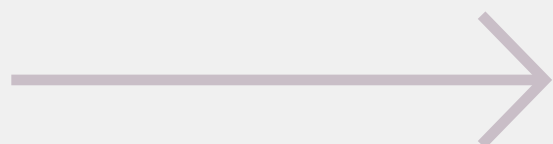
“Savennières Les Vieux Clos” Nicolas Joly
(Chenin Blanc)
€77

Loira - Francia

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

Loira - Francia

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





White

Foreign Wines

Loira - Francia

“Les Promenards” Mathieu Cosme

(Chenin Blanc)

€48

Loira - Francia

“Les Nourissons 2020”

Stéphane Bernaudeau

(Chenin Blanc)

Prezzo su Richiesta



Loira - Francia

“Les Ongles 2022”

Stéphane Bernaudeau

(Chenin Blanc)

Prezzo su Richiesta



Loira - Francia

“Sauvignon Blanc Bio” Les Athlètes du Vin

(Sauvignon)

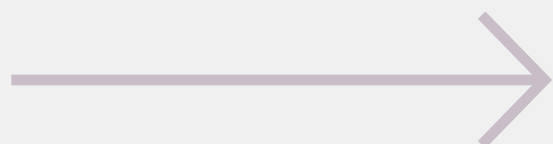
€30

Jura

“Arbois Grand Cruoulet” Domaine Ratte

(Chardonnay) Côtes du Jura AOC

€64





White

Foreign Wines

Mosella - Germania

“Riesling” Heiligenblut
(Riesling)

€35

Mosella - Germania

“Heimersheimer Silvaner” Heiligenblut
(Silvaner)

€46

Galizia - Spagna

“Conasbrancas” Fedellos do Couto
(Treixadura, Albarino, Uve Autoctone)

€50

Valle della Beeka - Libano

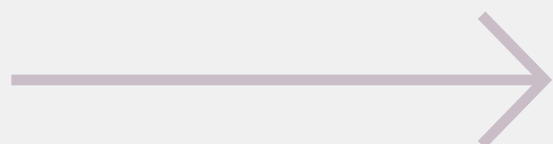
“Jeune Bianco” Chateau Musar
(Chardonnay, Vermentino, Viognier)

€36

Moravia - Rep. Ceca

“TRBLMKR” Milan Nestarec
(Neuburger, Riesling)

€65





White

Orange Wines

Kakheti - Georgia

“Tsarapi 2021” Gran Cru Our Wine
(Rkatsiteli)

€59

Friuli Venezia Giulia

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

€69

Loira - Francia

“Akmèniné 2019” Sancerre Blanc
Sebastien Riffault
(Sauvignon)

€55

