

White Wines

Greco Foia – Cantina di Solopaca – DOP Grapes: 100% Greco. A full-bodied wine with hints of apple and pear and good acidity. Pairing: Seafood pasta dishes, white meats.	20
Pinot Grigio Torresella – 2025 Grapes: 100% Pinot Grigio. Light and refreshing, with delicate notes of Golden Delicious apples. Pairing: Summer salads, light appetizers.	21
Ribolla Gialla Casali Roncali – 2025 – DOC Grapes: 100% Ribolla Gialla. A lively wine with floral notes and a savory finish. Pairing: Fried fish, battered vegetables.	22
Falanghina Mastroberardino – 2024 – DOC Grapes: 100% Falanghina. Elegant, with notes of pineapple and broom, and a lingering finish. Pairing: Buffalo mozzarella, grilled seafood.	23
Vermentino di Sardegna Mesa – DOC Grapes: 100% Falanghina. Elegant, with notes of pineapple and broom, and a lingering finish. Pairing: Buffalo mozzarella, grilled seafood.	24
Fiano Mastroberardino – 2025 – DOCG Grapes: 100% Vermentino. Savory and sunny, with hints of Mediterranean scrub. Pairing: Spaghetti with clams, grilled fish.	26
Signifer – Fiano di Avellino DOCG An elegant, savoury white wine, with notes of citrus yellow fruit and white flowers, and a fresh, mineral finish. Recommended pairings: red prawn carpaccio with lemon gel, or grilled squid.	28
Chardonnay, Cantina Vivallis, Trentino Alto Adige, 2024 A fresh and elegant Chardonnay, with notes of yellow apple and white flowers, and a smooth, clean finish.	26
Gewurztraminer Elena Walch – 2025 – DOC Grapes: 100% Gewürztraminer. Aromatic, with notes of rose, lychee, and sweet spices. Pairing: Spicy Asian cuisine, blue cheeses.	30

Malvasia Collio – 2024 – DOC Grapes: 100% Istrian Malvasia. Intense and velvety with notes of white pepper. Pairing: Legume soups, asparagus, oily fish.	30
Falanghina Macchie Santa Maria – 2024 – DOC Grapes: 100% Istrian Malvasia. Intense and velvety with notes of white pepper. Pairing: Legume soups, asparagus, oily fish.	30
Greco Di Meo – 2024 – DOCG Grapes: 100% Greco. Bold and complex, with notes of yellow fruit. Pairing: Swordfish, medium-aged cheeses.	35
Chardonnay Jermann – 2024 – IGT Grapes: 100% Chardonnay. Elegant and velvety, with perfect balance. Pairing: Raw fish, delicate white meats.	38
Ribolla Gialla Jermann – 2024 – IGT Grapes: 100% Ribolla Gialla. Dry and aromatic with a citrus finish. Pairing: Seafood appetizers, sushi.	38
Arneis Blange Ceretto – Langhe 2024 – DOC Grapes: 100% Arneis. Fragrant and modern, an icon of the Roero region. Pairing: Veal with tuna sauce, aperitifs.	38

Rosé Wines

Roseto – Viticoltori San Martino – DOCG Grapes: Aglianico and other local varieties. Fresh and lively, with hints of red berries. Pairing: Mild cured meats, pizza.	22
Lumera – Donnafugata – 2024 – DOC Grapes: Syrah, Nero d'Avola, Pinot Noir, Tannat. Floral and fruity bouquet, very pleasant. Pairing: Seafood soup, seafood couscous.	27
Vetere – Azienda Agricola San Salvatore – IGP – 2025 Grapes: 100% Aglianico. An elegant, refined rosé with hints of rosehip. Pairing: Tuna tartare, goat cheese.	32

Corte del Lupo Ca' del Bosco – 2022 – DOC 48
Grapes: Merlot, Cabernet Sauvignon, Cabernet Franc, Carménère.
A well-balanced Bordeaux blend.
Pairing: Braised red meats, risotto with sausage.

Primitivo di Manduria DOP 60 Anni – 2022 52
A deep, rich red with
notes of plum jam, cocoa,
vanilla, and sweet spices.

Taurasi Radici Mastroberardino – 2019 – DOCG 55
Grapes: 100% Aglianico.
Complex, austere, and with great aging potential.
Pairing: Roast lamb, braised meats.

Amarone Conte Gastone – 2020 – DOC 60
Grapes: Corvina, Rondinella, Molinara.
Majestic, with notes of dried fruit and tobacco.
Pairing: Beef braised in Amarone, blue cheeses.

Brunello di Montalcino Frescobaldi – 2018 – DOCG 70
Grapes: 100% Sangiovese.
Noble and deep, with silky tannins.
Pairing: Fine red meats, truffles.

Brunello di Montalcino Banfi – 2020 – DOCG 75
Grapes: 100% Sangiovese.
Elegant and full-bodied, a symbol of tradition.
Pairing: Hearty roasts, game.

Tignanello Antinori – 2022 – IGT 250
Grapes: Sangiovese, Cabernet Sauvignon, Cabernet Franc.
A legendary Super Tuscan: powerful yet elegant.
Pairing: Hearty meat dishes, perfect for sipping and savoring.

Glass of wine €8 – please ask a server.

Sparkling

Donoré – Falanghina Spumante Extra Brut	35
Bollicina fresca e fine, con note agrumate, mela verde e fiori bianchi, dal sorso pulito e scorrevole. Abbinamento consigliato: fritto di calamaretti, burratina con pomodorini e olio al basilico, oppure aperitivo.	
Pietrafumante Casa Setaro – 2022	45
Grapes: 100% Caprettone. Classic Method, with mineral and volcanic notes. Pairing: Neapolitan fried dishes, shellfish.	
Cremant de Limoux Brut Gerard Bertrand – 2022 – DOP	45
Grapes: Chardonnay, Chenin Blanc, Mauzac. A fresh French sparkling wine with notes of green apple. Pairing: Aperitifs, oysters.	
Nebbiolo d'Alba Cuvee San Rocco Rose Extra Brut – 2024 – DOC	45
Grapes: 100% Nebbiolo. A full-bodied rosé with notes of raspberry and bread. Pairing: Piedmontese cured meats, grilled shellfish.	
Cremant de Limoux Brut Rose Gerard Bertrand – 2021 – DOP	55
Grapes: Chardonnay, Chenin Blanc, Pinot Noir. An elegant French rosé with a fine effervescence. Pairing: Fruit desserts, finger foods.	
Crémant de Bordeaux Brut, Chateau Haut-Molayere, Bordeaux, Francia	55
Notes: A fresh, smooth sparkling wine with notes of green apple, citrus, and white flowers. Pairing: Fried baby squid, buffalo mozzarella with prosciutto, Neapolitan fresella.	
Ribolla Gialla Metodo Classico Tenuta Stella	60
Grapes: 100% Ribolla Gialla. A crisp, clean wine with pronounced acidity. Pairing: Creamed salt cod, tempura.	
Crémant de Loire Brut Rosé, Le Chateau, Valle della Loira, Francia	60
Notes: A delicate and fresh sparkling wine, with hints of small red berries, pomegranate, and a clean finish. Pairing: Burratina with cherry tomatoes and basil oil, caprese salad, prosciutto, and buffalo mozzarella.	
Franciacorta Ca' del Bosco	90
Grapes: Chardonnay, Pinot Noir, Pinot Blanc. An icon of Franciacorta, refined and persistent. Pairing: Throughout the meal, especially with risotto.	

Henriot Blanc de Blancs 100

Notes: A refined, mineral-driven champagne with notes of citrus, white flowers, and bread crust.

Pairing: Red shrimp carpaccio, octopus salad, fried baby squid.

Bollinger 110

Grapes: Pinot Noir, Chardonnay, Pinot Meunier.

A full-bodied, vinous, and toasty Champagne.

Pairing: Roasted white meats, porcini mushrooms.

Mumm 100

Grapes: Pinot Noir, Chardonnay, Pinot Meunier.

A classic, fresh, and lively wine that's very easy to drink.

Pairing: Shellfish, festive appetizers.

Mumm Ice 120

A smooth and aromatic champagne with notes of tropical fruit, peach, and honey, designed to be enjoyed fresh and immediately.

Moet Ice 120

Notes: A smooth, fruity champagne with hints of tropical fruit, peach, and light honeyed notes.

Pairing: burrata with cherry tomatoes and basil oil, club sandwich, dessert, or to finish the meal.

Ca' del Bosco Franciacorta Dosage Zéro 2020 150

Notes: A very dry and refined Franciacorta, with notes of citrus, bread crust, almond, and a mineral finish.

Pairing: red shrimp carpaccio, fried baby squid, tuna tataki, grilled squid.

Franciacorta Ca' del Bosco Magnum 200

Grapes: Chardonnay, Pinot Noir, Pinot Blanc.

Magnum bottle of the iconic Cuvée Prestige.

Ruinart Rose 220

Grapes: Chardonnay, Pinot Noir.

Renowned for its freshness and intense red fruit flavors.

Pairing: Smoked salmon, duck.

Ruinart Blanc de Blancs 250

Notes: An elegant and crisp champagne, with aromas of citrus, white fruit, and a lovely mineral kick.

Pairing: red shrimp carpaccio, octopus salad, ravioli stuffed with stracciatella di burrata.

Dom Perignon 450

Grapes: Pinot Noir, Chardonnay.

A complex, mineral-driven Champagne of exceptional quality.

Pairing: Oysters, white truffles.