



BY THE GLASS

BIANCO

	150 ML	500 ML	BTL
PINOT GRIGIO IGP - MAGNOLIA 2024 ABRUZZO ~ PINOT GRIGIO (V)	8.7	28	40
COCOCCIOLA D'ABRUZZO DOC - CANTINA FRENTANA 2024 ABRUZZO ~ COCOCCIOLA	9.5	31	45
FALANGHINA IGP - MACCHIALUPA 2024 CAMPANIA ~ FALANGHINA	10.5	34.5	50
VERDICCHIO DI MATELICA DOC - COLLE STEFANO 2024 LE MARCHE ~ VERDICCHIO (O)	11.5	37	54

ROSATO

	150 ML	500 ML	BTL
ROSATO DI TOSCANA IGT - FATTORIA DI BASCIANO 2024 TOSCANA ~ SANGIOVESE	10	32.5	48

ROSSO

	150 ML	500 ML	BTL
MONTEPULCIANO D'ABRUZZO DOC-MAGNOLIA 2024 ABRUZZO~ MONTEPULCIANO	10	32.5	48
NEGROAMARO IGP - GIUSTINI 2024 PUGLIA ~ NEGROAMARO	10	32.5	48
CHIANTI DOCG - FATTORIA DI SAMMONTANA 2024 TOSCANA ~ SANGIOVESE (O) (B) (N)	9	29	56
PINOT NERO DOC - LA VIS 2023 TRENTINO - ALTO ADIGE ~ PINOT NERO	12.5	41	60
RIPASSO DELLA VALPOLICELLA DOC - PIETRO ZARDINI 2021 VENETO ~ CORVINA, RONDINELLA, MOLINARA	13.3	45	66



SPARKLING

PROSECCO FRIZZANTE CONCA D'ORO 2022	8.5	42.00
VENETO ~ GLERA		
FRATUS - FRANCIACORTA DOCG NV		125.00
LOMBARDIA ~ CHARDONNAY, PINOT NERO		

ORANGE

FRATELLI FELIX - CAMPANIA BIANCO 2024	47.00
CAMPANIA ~ FIANO, FALANGHINA (O)(B)	
DENAVOLO - DINAVOLINO BIANCO 2022	66.00
EMILIA ROMAGNA ~ MALVASIA, ORTRUGO, MARSANNE (O)(N)	
COS - RAMI IGP 2023	70.00
SICILIA ~ INZOLIA, GRILLO	

ROSE

GIUSTINI - JENTO ROSATO IGP 2023	47.00
PUGLIA ~ SUSUMANIELLO	
CANTINE GARRONE VINO ROSATO 2025	48.00
ALTO PIEMONTE ~ NEBBIOLO, CROATINA	
FATTORIA DI BASCIANO - ROSATO DI TOSCANA IGT 2024	48.00
TOSCANA ~ SANGIOVESE	



VINO BIANCO

TRENTINO - ALTO ADIGE

ELENA WALCH - GEWURZTRAMINER DOC | 2025 60.00
~GEWURZTRAMINER

FORADORI - FONTANASANTA MANZONI BIANCO IGT | 2024 72.00
~MANZONI BIANCO (O)(B)

LOMBARDIA

AVANZI - LUGANA DOC | 2024 59.00
~TURBIANA

ALTO PIEMONTE

LEPIANE - βιαηκΩ | 2024 66.00
~ERBALUCE

CANTINE GARRONE - LA GERA VALLI OSSOLANE DOC | 2024 68.00
~CHARDONNAY (O) (B)

PIEMONTE

VALLI UNITE - OTTAVIO RUBE BIANCO | 2024 45.00
~CORTESE, TIMORASSO (O)

CINZIA BERGAGLIO - GAVI DI TASSAROLO DOCG | 2023 50.00
~CORTESE

BELLOTTI - SEMPLICEMENTE VINO BIANCO | 2024 54.00
~CORTESE (O) (B) (N)

(O) ORGANIC WINES (B) BIODYNAMIC WINES (N) NATURAL WINES (V) VEGAN

ALL OTHER WINES USE A COMBINATION OF DAIRY, EGG AND FISH PRODUCTS DURING THE FINING PROCESS AND ARE NOT SUITABLE FOR PEOPLE WHO HAVE ALLERGIES TO THESE FOODS.

WHEN A VINTAGE HAS BEEN EXHAUSTED THE NEXT AVAILABLE VINTAGE WILL BE OFFERED.



VINO BIANCO

FRIULI VENEZIA GIULIA

ZUANI - COLLIO BIANCO DOC | 2023 60.00
~CHARDONNAY, SAUVIGNON BLANC, PINOT GRIGIO, FRIULANO

TOSCANA

FABBRICA PIENZA - NEWTON BIANCO IGT | 2023 60.00
~VIOGNIER, VERMENTINO

LEMARCHE

SALADINI PILASTRI - FALERIO DOC | 2024 47.00
~TREBBIANO, PASSERINA, PECORINO, FIANO, CHARDONNAY

COLLE STEFANO - VERDICCHIO DI MATELICA DOC | 2024 54.00
~VERDICCHIO (O)

ABRUZZO

MAGNOLIA - PINOT GRIGIO IGP | 2024 40.00
~PINOT GRIGIO (V)

CANTINA FRENTANA - COCOCCIOLA D'ABRUZZO DOC | 2024 45.00
~COCOCCIOLA

CANTINA FRENTANA - PECORINO COSTA DEL MULINO DOC | 2024 46.00
~PECORINO

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VINO BIANCO

CAMPANIA

MACCHIALUPA - BENEVENTANO FALANGHINA IGP | 2024 50.00
~FALANGHINA

DI MEO - GRECO DI TUFO DOCG | 2023 65.00
~GRECO

DI MEO - FIANO D AVELLINO DOCG | 2023 78.00
~FIANO

SARDEGNA

PODERE GUARDIA GRANDE - SALDENYA VERMENTINO DOC | 2024 49.00
~VERMENTINO

SICILIA

FEUDO LUPARELLO - GRILLO-VIOGNIER DOP | 2024 45.00
~GRILLO, VIOGNIER (O)

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VINO ROSSO

TRENTINO - ALTO ADIGE

LA VIS - PINOT NERO DOC | 2023 60.00
~PINOT NERO

ELENA WALCH - LAGREIN DOC | 2025 62.00
~LAGREIN

ALTO PIEMONTE

CANTINE GARRONE - MUNALOSS ROSSO | 2025 55.00
~NEBBIOLO, CROATINA (O) (B)

LEPIANE - BOCA DOC | 2018 92.00
~NEBBIOLO, VESPOLINA (N)

PIEMONTE

VALLI UNITE - OTTAVIO RUBE ROSSO | 2023 47.00
~DOLCETTO, CROATINA (O)

MARETTI - LANGHE ROSSO DOC | 2023 50.00
~BARBERA, NEBBIOLO

CONTERNO FANTINO - DOLCETTO D'ALBA BRICCO BASTIA DOC | 2024 52.00
~DOLCETTO (O)

PICO MACCARIO - BARBERA D'ASTI DOCG | 2024 62.00
~ BARBERA

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VINO ROSSO

PIEMONTE

BAROLI - 1661 BARBERA D'ALBA DOC | 2022 66.00
~BARBERA (O)

BAROLI - BAROLO DOCG | 2017 120.00
~NEBBIOLO

BRUNO GIACOSA - NEBBIOLO D'ALBA DOC | 2020 150.00
~NEBBIOLO

ETTORE GERMANO - BAROLO DI SERRALUNGA D'ALBA DOCG | 2020 160.00
~NEBBIOLO

CONTERNO FANTINO - BAROLO CASTELLO VIGNA PRESSENDA DOCG | 2020 180.00
~NEBBIOLO (O)

VENETO

MONTE DALL' ORA - SASETI VALPOLICELLA CLASSICO DOC | 2025 54.00
~CORVINA, CORVINONE, RONDINELLA, MOLINARA, OSELETA (O) (B)

POGGIO DELLE GRAZIE - LA ROCCA BARDOLINO DOC | 2021 60.00
~CORVINA, RONDINELLA (O)

PIETRO ZARDINI - RIPASSO DELLA VALPOLICELLA DOC | 2022 66.00
~CORVINA, RONDINELLA, MOLINARA

PIETRO ZARDINI - AMARONE DELLA VALPOLICELLA DOCG | 2021 100.00
~CORVINA, RODINELLA, MOLINARA

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VINO ROSSO

VENETO

PIETRO ZARDINI - AMARONE DELLA VALPOLICELLA RISERVA DOCG | 2018 160.00
~CORVINA, RODINELLA, MOLINARA

EMILIA ROMAGNA

LA STOPPA - TREBBIOLO ROSSO IGT | 2023 54.00
~BARBERA, BONARDA (O) (N)

TOSCANA

MORISFARMS - MORELLINO DI SCANSANO DOCG | 2022 48.00
~SANGIOVESE

FATTORIA DI SAMMONTANA - CHIANTI DOCG | 2024 56.00
~SANGIOVESE (O) (B) (N)

FABBRICA PIENZA - UNI IGT | 2020 58.00
~SYRAH, VERMENTINO

INNOCENTI - VINO NOBILE DI MONTEPULCIANO DOCG | 2019 65.00
~SANGIOVESE

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VINO ROSSO

TOSCANA

ARGENTIERA - SUPER TUSCAN BOLGHERI SUPERIORE DOC | 2018 222.00
~CABERNET SAUVIGNON, MERLOT, CABERNET FRANC

UMBRIA

TENUTA BELLAFONTE - MONTEFALCO ROSSO POMONTINO DOC | 2022 50.00
~SANGIOVESE, SAGRANTINO

ABRUZZO

MAGNOLIA - MONTEPULCIANO D'ABRUZZO DOC | 2024 42.00
~MONTEPULCIANO (V)

MOLISE

TINTILIA DEL MOLISE | 2020 66.00
~TINTILIA

PUGLIA

MASSERIA LI VELI - CONTRADE PRIMITIVO IGT | 2024 48.00
~PRIMITIVO

GIUSTINI - VECCHIO SOGNO IGP | 2024 48.00
~NEGROAMARO

GIUSTINI - AREALE PRIMITIVO DI MANDURIA DOC | 2023 49.00
~PRIMITIVO

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VINO ROSSO

SARDEGNA

SARDUS PATER - IS SOLUS DOC | 2022 47.00
~CARIGNANO (O) (V)

PODERE GUARDIA GRANDE - NASCIMENTO CANNONAU DOC | 2024 52.00
~CANNONAU

SICILIA

FEUDO LUPARELLO - NERO D'AVOLA - SYRAH DOP | 2021 40.00
~NERO D'AVOLA, SYRAH

VINO DI ANNA - PALMENTO ROSSO | 2022 64.00
~NERELLO MASCALESE, NERELLO CAPPuccio, GRECIANCO, CARRICANTE
(O) (N)

COS - CERASUOLO DI VITTORIA DOCG | 2022 65.00
~NERO D'AVOLA, FRAPPATO

IVIGNERI - ETNA ROSSO | 2024 88.00
~NERELLO MASCALESE, NERELLO CAPPuccio (O) (N)

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