

METRONAPOLITAN TASTE

**bM**  
12MORSI

**BEVERAGE MENU**

ENGLISH

# CRAFT BEERS

## ON TAP

### BIRRIFICIO ITALIANO

COMO/LOMBARDY

**TIPOPILS**  
COMO/LOMBARDY - STYLE: ITALIAN PILSNER  
Light low-fermentation beer, using the “dry hopping” system, with hop aroma and notes of herbs and citrus.  
vol.- 5,2% 33cl

5

**AMBER SHOCK**  
COMO/LOMBARDY - STYLE: DEEP MALT  
Amber-colored beer, low fermentation, fruity and complex, finishing with a slightly toasted aroma.  
vol.- 7% - 30cl

6

# BOTTLED

## CRAFT BEERS

### CARROBIOLO

MONZA/LOMBARDY

**SAISON**  
STYLE: SAISON  
Beer created with a mix of barley and wheat malt, golden color, with peppery and spicy notes with persistent aromas.  
vol.5,7% - 33cl

7,5

**APA**  
STYLE: AMERICAN PALE ALE  
Citrusy, intriguing, drinkable. For those with the most demanding palates in terms of hops and those who are opening up for the first time to this world of wonders.  
vol. 4,8% - 33cl

7

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### STIMALTI

CASERTA/CAMPANIA

**STAFRESCA**  
STYLE: BLANCHE.  
Beer with a straw yellow color, notes of orange peel and coriander, fresh and captivating taste.  
vol 5% - 33cl

7

**BIRRIFICIO DELLA GRANDA**  
CUNEO/PIEDMONT

**KEI OS** 6,5  
**STYLE: INDIAN PALE ALE**

Straw yellow color, citrus and resin notes on the nose, dry, bitter and thirst-quenching on the palate.  
vol. 5% - 33cl

**SWEETCH** 6,5  
**STYLE: BLANCHE**

Beer with a straw yellow color, hints of coriander, citrus and chamomile on the nose, dry and smooth on the palate, not at all bitter.  
vol 6,5%- 33cl

**KLOE** 6,5  
**STYLE: HELLES**

Light blonde beer, light and playful. Delicately hopped with contained bitterness, extremely drinkable and smooth on the palate. Fresh, delicate and pleasantly fragrant.  
vol 11%- 33cl

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**ALMOND’22**  
PESCARA/ABRUZZO

**MAXIMA** 7  
**STYLE: GOLD STRONG ALE**

Soft malt flavor, with very clear sensations of acacia honey when tasted  
vol 7% - 33cl

**GRAND CRU** 8  
**STYLE: DUBBLE**

Amber color for this full-bodied, easy-drinking beer with sweet and caramelized notes  
vol 7% - 33cl

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**CANEDIGUERRA**  
ALESSANDRIA/PIEDMONT

**BOHEMIAN PILSNER** 6,5  
**STYLE: PILSNER**

Traditional Czech beer with a deep golden color, full-bodied with malt notes reminiscent of cereal and bread crust, with a medium level of bitterness and a particular herbaceous aroma  
Vol.5% - 33cl

**SAISON** 6,5  
**STYLE: SAISON**

Beer with a straw yellow color, thirst-quenching with a light and fresh body  
vol 6,4% - 33cl

**TRIPEL** 7,5  
**STYLE: TRIPEL**

Beer with a deep golden color, hints of yellow fruit, spices and subtle hop notes, with a decidedly intense flavor  
vol 8,6% - 33cl

**BLANCHE** 6,5  
**STYLE: BLANCHE**

Light straw yellow color, fragrances of cereals and coriander on the nose  
vol 5,4% - 33cl

# 12MOR

## BIRRIFICIO ITALIANO COMO/LOMBARDY

**ASTEROID**

STYLE: INDIAN PALE ALE

Amber color, fresh with exuberant hops, confirmed citrus on tasting with progressive balsamic notes

vol 6,6% - 33 cl

8

## EXTRAOMNESS VARESE/LOMBARDY

**ZEST**

STYLE: HOPPY SAISON

Light beer with an intense nose, with distinct ripe white peach, gooseberry and lychee fruit almost covering a delicate spiciness

vol 5,3% - 33cl

7

**TRIPEL**

STYLE: ABBEY TRIPEL

Beer with a golden color, on the nose shortcrust pastry, syrup and honey, full-bodied and intense on the palate

vol 8,6% - 33cl

7,5

**SAISON**

STYLE: SAISON

Invigorating and drinkable, as in the rigorous stylistic tradition of Saisons. On the nose and in the mouth it's an explosion of fresh sunshine, fresh pepper on a white floral reminiscent of elderberry and linden

Vol. 6,9%. 33cl

7

## HAMMER BERGAMO/LOMBARDY

**KORAL**

STYLE: PACIFIC IPA

Slightly amber with a delicate malty profile, presents explosive aromatic notes of yellow and tropical fruit, citrus and balsamic nuances.

vol 6,3% - 33cl

6,5

**WAVE RUNNER**

STYLE: AMERICAN IPA

Light beer, dry and very aromatic, the mix of American hops creates a unique bouquet of mango, peach and citrus

vol 6,5% - 33cl

6,5

**KILLER QUEEN**

STYLE: DOUBLE IPA

Beer with a copper color, the notes of American hops emerge at their best

vol 8% - 33cl

7,5

# JUNGLE JUICE BREWING

ROME/LAZIO

**JUNGLE FEVER**  
**STYLE: BLACK IPA**  
Beer with a black color, compact and persistent foam with marked olfactory notes of resin, citrus and tropical fruit  
vol 6,2% - 33cl

8,5

# MUKKELLER

PORTO SANT’ALPIDIO/MARCHE

**HATTORI HANZO**  
**STYLE: DOUBLE IPA**  
Beer with a light color with golden reflections, great aromatic intensity, notes of resin, tropical fruit and citrus  
vol 8,3% - 50cl

9

**HAUS BIER**  
**STYLE: HELLES**  
Beer with a golden color, brewed with excellent German malts and hops, fragrant on the nose, soft and thirst-quenching in the mouth  
vol 5% - 50cl

8

# BIRRIFICIO BALADIN

CUNEO/PIEDMONT

**NAZIONALE**  
**STYLE: GOLDEN ALE**  
Light beer with bergamot and coriander  
vol 6,5%

7 - 18  
33cl 75cl

**NAZIONALE**  
**GLUTEN FREE | STYLE: GOLDEN ALE**  
Light beer with bergamot and coriander  
vol 6,5% - 33cl

8

**SUPER**  
**STYLE: BELGIAN STRONG AMBER ALE**  
Beer with an amber color, complex on the nose with fruity notes, biscuit and dried fruit on the palate  
vol 8%

7,5 - 21  
33cl 75cl

**NORA**  
**STYLE: SPICE BEER**  
Blonde beer with amber reflections, produced with kamut wheat, aromas of spices and ginger, on the palate the cereal stands out with notes of apricot and hazelnut  
vol 6,8% - 33cl

7

**ISAAC**  
**STYLE: WITBIER (BLANCHE)**  
Straw yellow color, delicate notes of citrus and spices on the nose, a pleasant harmony of cereals and citrus on the palate  
vol 5% - 33cl

7

**ROCK’N’ROLL**  
**STYLE: AMERICAN PALE ALE**  
Deep yellow color, peppery notes with a light spiciness on the nose, a pleasant harmony between hops and pepper on the palate  
vol 7,5% - 33cl

7

# 32 VIA DEI BIRRAI

TREVISO/VENETO

**AUDACE**

17

STYLE: BELGIAN STRONG ALE

Straw yellow color, aroma of chamomile and orange zest, medium structure on the palate, pleasantly citrusy and pungent

vol 8,4% - 75cl

**NEBRA**

19

STYLE: BELGIAN STRONG AMBER ALE

Beer with an amber color, with the unmistakable floral note of elderberry and ripe fruit, delicate flavor with persistent aftertaste

vol 8% - 75cl

**CURMI**

17

STYLE: BLANCHE

Beer with a straw yellow color, aromas of white flowers and tropical fruit and light spices, fresh and smooth on the taste with acidic and spicy notes

vol 5,8% - 75cl

**AMBITA**

11

STYLE: BELGIAN BLOND ALE WITH ITALIAN HOPS

White, compact and persistent foam. Straw yellow color, smooth sensations for an easy drink, evident but not too pronounced bitterness with good salivation, balance between hops and malt, long persistence in the mouth

vol 4,5% - 50cl

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# BIRRIFICIO DEL FORTE

LUCCA/TUSCANY

**MERIDIANO 0**

8

SENZA GLUTINE | STYLE: BITTER ALE

Beer with an amber color, fruity notes typical of English-style yeasts on the nose, dried fruit, caramel and bitter finish in the mouth

vol 5% - 33cl

**LA MANCINA**

8 - 21

STYLE: BELGIAN STRONG ALE

Light beer with golden reflections, with intense aromas of ripe fruit, sweet notes on the taste.

vol 7,5%

**REGINA DEL MARE**

8 - 21

STYLE: DUBBLE

Beer with a deep copper color, intense aromas of candied fruit, a soft sweetness on the palate reminiscent of dried fruit (figs, dates, cherries, citrus)

vol 8%

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# OPPERBACCO

NOVARESCO/ABRUZZO

**10 E LODE**

11

STYLE: BELGIAN QUADRUPEL

Beer with a dark color, made with 6 different types of barley malts, extremely complex beer with varied aromas of cocoa and licorice

vol 10% - 33cl



# GERMAN BEERS

## MAXLRAINER

BAD AIBLING/MUNICH/GERMANY

### LEO WEISSE

STYLE: WEISSE

Light wheat beer, which acquires its particular and full-bodied character thanks to the high fermentation yeasts, unfiltered beer

vol 5% - 50cl

7

### ENGERL HEL ALKOHOLFREIES

STYLE: WEISSE

Ideal for all those who wish or must give up alcohol but not enjoying a real beer. Full-bodied taste quenches thirst with naturalness and freshness

vol 0,0% - 50cl

7

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## WEIHENSTEPHAN

FREISING/GERMANY

### WEIZEN HEFE

STYLE: WEISSE

Probably the oldest brewery in the world is located in the buildings of the former Weihenstephan monastery. Blonde beer with an opaque yellow color, intense aroma of ripe fruit, bananas and cloves, with hints of malt and bread crust

vol 5,4% - 50cl

8

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## BIRRIFICIO FALKENTURM

GERMANY

### HELLER BOCK

STYLE: BOCK HELLER

Light German beer, strong, elegant and mellow, decidedly alcoholic and pleasantly robust. Strong and complex, in which the sweet taste sensations are contrasted with a fine hint of hops which makes it elegant nonetheless

vol 6,9% - 50cl

7

### BOCK DUNKEL

STYLE: BOCK DUNKEL

Dark German beer, elegant and mellow, decidedly alcoholic, dark red color with ruby reflections

vol 7% - 50cl

7

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## SCHLENKERLA

BAMBERG/GERMANY

### HELLES SCHLENKERLA LAGER

STYLE: LAGER

Light beer produced with the best aromatic hops from Spalt near Nuremberg, then matured in the centuries-old tunnels of Bamberg

vol 4,3% 50cl

7

# SPECIAL BEERS

## CA' DEL BRADO

RASTIGNANO/EMILIA ROMAGNA

An innovative production reality, they define themselves as a “brewing cellar”, they mainly deal with the aging of malt musts using oak barrels, combining ancient traditions and a lot of experimentation.

## INVERNOMUTO

STYLE: FARMHOUSE ALE

birra sour rustica e selvaggia, affinata in grandi botti che contenevano vino nebbiolo per un periodo minimo di 8 mesi colore giallo intenso, al naso pungente, selvaggia e rustica, al gusto e di media struttura con una buona acidita' non per tutti i palati

vol 7,4% - 37,5cl

15

## CANTINA ERRANTE

BARBERINO TAVERNELLE/TUSCANY

Cantina Errante explores the complex and changing relationship between the brewery and its surroundings. It focuses on the relationships that are established between living being and its environment. What is outside modifies the inside, which in turn modifies the outside, in a process of continuous exchange and evolution

## SAISON DE COUPAGE 2021

STYLE: BLENDED RUSTIC BEER

A set of interpretations based on the same principle, combining a young beer with an aged beer, spontaneously fermented beer, produced in winter 2021, assembled with 2 beers both matured in barrique for 6 months, particular beer with fruity and balsamic notes, with notes of brett wood and farmyard, with an important acidity

vol 6,5% - 37,5cl

15

## 3 FONTEINEN

BELGIUM

## 3 FONTEINEN

STYLE: GEUZE

The beer oude geuze 3 fontein en is a “sour beer” produced with spontaneous fermentation from a mixture of lambic. With a golden color with white and soft foam, it is characterized by notes of juicy white fruit, citrus and acidic hints of citrus fruits, yeasts and floral hints. On the sip it is complex, dry and of overwhelming freshness and acidity

vol 7,7% - 37,5cl

22

# 12MOR



# LINDEMANS CUVÉE

BELGIUM

## LINDEMANS CUVÉE RENÈ

STYLE: LAMB IC-GUEUZE

9

The blending of young lambics with aged lambics is done in large oak foudres. This is followed by maturation in champagne bottles for at least 6 months. This very fine product expresses notes of sherry, citrus, unripe fruit and salami skin. Lively and invigorating acidity that makes the drink very thirst-quenching

vol 4,5% - 37,5cl

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# KLANBARRIQUE / BIRRIFICIO ITALIANO

ITALY

## BANG BRETТА

STYLE: BRETT IPA

15

Beer with an amber color, aged for 8 months in Trentino wine barrels, surprising beer, the herbaceous and fruity hops with notes of leather and brett.

vol 7,9% - 37,5cl

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# DEUS BRUT DES FLANDRES

BELGIUM

## DEUS BRUT DES FLANDRES

STYLE: BELGIAN STRONG ALE

39

Typically Belgian beers are then transferred and processed in France. The master brewer produces and performs his fermentation in Belgium. Then, the traditional “remixing” and “disgorging” take place in France. This will give life to a high quality and very original product! Golden color, on the nose, it gives floral and spicy aromas with notes of citrus and yeast. A caramelized tip recalls the presence of barley malts. On the palate, the fine bubbles that burst release spicy flavors of yeasts accompanied by fruity and malty notes

vol 11,5% - 75cl

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# O’HARA’S

IRELAND

## O’HARA’S

STYLE: IRISH STOUT

6

Deep black in color, its aromas and flavors are those typical of stout beers: toasted malts, bitter cocoa, coffee and licorice. The generous addition of Fuggle hops gives it a dry, almost sour finish, very similar to an espresso

vol 4,3% - 33cl

# TRAPPIST SELECTION

## ORVAL BELGIUM

### ORVAL STYLE: BELGIAN PALE ALE

Beer with an orange blonde color, citrus and ripe fruit notes on the nose, particularly plums, the flavor is complex, immediately bitter, rustic, earthy and finely acidic, followed by fruity and citrusy notes

vol 6,2% - 33cl

8

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## TRAPPISTES ROCHEFORT BELGIUM

### ROCHEFORT 8 STYLE: BELGIAN STRONG ALE

Beer with a brown color with mahogany reflections, aromas of stone fruits and roasted malts, notes of fruit, chocolate, caramel and spices on the palate

vol 9,2% - 33cl

7

### ROCHEFORT 10 STYLE: BELGIAN STRONG ALE

Brown color with ruby red reflections, mainly fruity aromas with a hint of chocolate, full-bodied and full on the palate, with notes of smokiness and chocolate

vol 11,3% - 33cl

9,5

10

# RED WINES



WINE LIST CREATED BY

DIEGO CANGIANO

# CAMPANIA

<b>AGLIANICO CAUDIUM</b> AZ. MASSERIA FRATTASI AGLIANICO 100% - VOL 14% IGP BENEVENTO Skin maceration for 15 days, aging in second passage barriques for 9 months, then 3 months in bottle	23
<b>“SPHAERANERA’ IN ANFORA 2019</b> AZ. I CACCIAGALLI PALLAGRELLO NERO 100% - VOL 13% Spontaneous fermentation and maceration on the skins for 7/8 months in terracotta amphorae	41
<b>MAVROS 2018</b> AZ. CENATIEMPO PER’ È PALUMMO (PIEDIROSSO) 60% OTHER LOCAL GRAPES 40% - VOL 13% ISCHIA IGT 18 months of aging divided between steel and cement	32
<b>GRAGNANO OTTOUVE</b> AZ. MARTUSCIELLO PENISOLA SORRENTINA D.O.C Grapes: piedirosso, aglianico, sciascinoso, suppezza, castagnara, olivella, sauca, curbegna - 12% vol	25
<b>JUNGANO 2019</b> AZ. SAN SALVATORE AGLIANICO 100% - VOL 14% PAESTUM I.G.T 12 months of aging, divided between barrique, tonneaux and stainless steel tanks	15 - 30 37,5cl 75cl
<b>“OMAGGIO A GILLO D’ORFLES’ 2016</b> AZ. SAN SALVATORE AGLIANICO 100% PAESTUM I.G.T 24 months in new French oak barrique	50
<b>TERRA DI LAVORO 2017</b> AZ. GALARDI AGLIANICO 80% PIEDIROSSO 20% I.G.T – VOL 14,5% The grapes of aglianico and piedirosso are harvested in full ripeness and in some vintages, vinified together in a blend. Malolactic fermentation is carried out slowly in new French oak barrique, where the wine remains to age on the fine lees for at least 12 months, before bottling	80
<b>TAURASI “PURO SANGUE’ RISERVA 2016</b> AZ. LUIGI TECCE AGLIANICO 100% - VOL 14,5% TAURASI D.O.C.G Spontaneous fermentation, maceration for 40 days in chestnut vats and open oak barrels, 12 months in oak barrels, and 24 months in bottle	80
<b>TAURASI PERILLO 2011</b> AZ. MICHELE PERILLO AGLIANICO 100% - VOL 14,5% Aging 24 months in 24 hl barrels, then 8 years in bottle before being put on the market	70
<b>TAURASI “QUINDICIANNI’ 2005</b> AZ. MICHELE PERILLO AGLIANICO 100% - VOL 14% TAURASI D.O.C.G Aging 24 months in 20 hl barrels, then 12 years in bottle before being put on the market	135

# ABRUZZO

**MONTEPULCIANO D’ABRUZZO RISERVA 2019**  
**AZ. PRAESIDIUM MONTEPULCIANO 100% 14,5% D.O.C**  
12 days of maceration on skins, 24 months of maturation in steel,  
about 24 months of aging in Slavonian oak barrels, at least 6  
months of bottle aging

40

**MONTEPULCIANO D’ABRUZZO DOC**  
**AZ. MASCIARELLI MONTEPULCIANO 100% 13% MARINA CVETIC RISERVA**  
The aromatic texture ranges from mint, fresh thyme, hints of undergrowth, red fruits, olive tapenade, grilled aromatic herbs, anise and dark chocolate. Deep and harmonious, it closes with rare cleanliness. Full-bodied and gastronomic, it is destined to give great emotions with the passing of years

35

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# VENETO

**VALPOLICELLA CLASSICA SUPERIORE**  
**AZ. ZENATO CORVINA 80%, RONDINELLA 10%, OSELETA 10% VALPOLICELLA D.O.C – VOL 13,5%**  
12 months in Slavonian oak barrel

25

**VALPOLICELLA CLASSICA SUPERIORE 2017**  
**AZ. FERRAGU’ CORVINA, CORVINONE, CROATINA, OSELETA, RONDINELLA VALPILICELLA D.O.C – 15,5%**  
30 days drying, 24 months in American oak barrique

49

**VALPOLICELLA RIPASSO SUPERIORE “IL VEGRO” 2019**  
**AZ. BRIGALDARA CORVINA 40% CORVINONE 30% RONDINELLA 20% ALTRI VITIGNI 10% VALPOLICELLA D.O.C – VOL 14,5%**  
The vintage Valpolicella is put in contact with the Amarone pomace which, thanks to the sugars still present, triggers a second fermentation that lasts 5 days, then 18 months in Slavonian oak barrels

32

**AMARONE DELLA VALPOLICELLA CLASSICO “RISERVA” 2011**  
**AZ. LE RAGOSE AMARONE DELLA VALPOLICELLA D.O.C.G – VOL 16%**  
Drying of the grapes in fruit loft for several months, fermentation on the skins for 30 days, 60 months in large Slavonian oak barrels

85

**AMARONE DELLA VALPOLICELLA “CASE VECIE” 2016**  
**AZ. BRIGALDARA CORVINA 40% CORVINONE 30% RONDINELLA 10% OTHER GRAPES 10% AMARONE DELLA VALPOLICELLA D.O.C.G – 16,5%**  
Rigorous selection of bunches during harvest, drying of grapes in fruit lofts for 120 days, 24 months in barrique

76

# PIEDMONT

**DOGLIANI SUPERIORE “VIGNA DEL CILIEGIO” 2019**

**AZ. FRANCESCO BOSCHIS DOLCETTO DI DOGLIANI 100% D.O.C.G – VOL 14%**

32

1728 bottles produced. Small producer in the Dogliani area, where the main grape variety is dolcetto. The wine ages for 12 months in large barrels, then rests 12 months in steel and a further 12 months in bottle before being sold, intense and structured wine

**LANGHE NEBBIOLO 2022**

**AZ. ETTORE GERMANO NEBBIOLO 100% - VOL 13%**

28

Fermentation with maceration on skins for 10 days, 10 months of aging in Slavonian oak barrels

**BAROLO CERRETTA 2019**

**AZ. ETTORE GERMANO NEBBIOLO 100% - VOL 14%**

75

Ferments with the skins for 7-8 days after destemming; new or two-year-old French oak barrels, 225 and 500 liters, where it undergoes alcoholic and malolactic fermentations and remains for about 24 months

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# TUSCANY

**CHIANTI CLASSICO 2020**

**AZ. BUONDONNO CHIANTI CLASSICO D.O.C.G SANGIOVESE 90% MERLOT 10% - VOL 14%**

24

Spontaneous maceration with indigenous yeasts for 20 days, 12 months of aging in oak barrels and second passage barrique

**CHIANTI CLASSICO “RISERVA” 2019**

**AZ. CASTELLO DI MONSANTO SANGIOVESE 90% CANNAILOLO E COLORINO 10% CHIANTI CLASSICO D.O.C.G – VOL 14%**

45

Aging of 18 months in barrique, then at least 6 months in bottle

**BOLGHERI ROSSO “ADEO” 2020**

**AZ. CAMPO ALLA SUGHERA CABERNET SAUVIGNON 60% MERLOT 40% BOLGHERI D.O.C – VOL 14%**

36

12 months in barrique and 6 months in bottle

**“LE PIEVI” BOLGHERI ROSSO 2020**

**AZ. FABIO MOTTA MERLOT 50% CABERNET SAUVIGNON 25% SANGIOVESE 25% BOLGHERI D.O.C – VOL 14%**

28

12 months in second passage barrique

**MORELLINO DI SCANSANO 2021**

**AZ. PODERE 414 SANGIOVESE 85% COLORINO 5% ALTRI VITIGNI 10% MORELLINO DI SCANSANO D.O.C.G – VOL 14,5%**

29

Fermentation in cement tanks and small wooden vats, maceration on the skins for 20 days with frequent pumping over, then 12 months of aging in barrel and barrique

**“AMORE & FOLLIA” 2019**

**AZ. PODERE LE RIPI SYRAH 100% TUSCANY I.G.T – VOL 14%**

35

Maceration on skins for 35 days, aging 28 months in large oak barrel



**CABERNET FRANC 2019**

AZ. BUONDONNO CABERNET FRANC 100%  
TUSCANY I.G.T – VOL 13,5%

45

Maceration on skins for 25 days, maturation in 300 lt barrique for at least 12 months, bottle aging for about 6 months, production about 500 bottles

**“TASSINAIA’ 2020**

AZ. CASTELLO DEL TERRICCIO MERLOT 50% CABERNET  
SAUVIGNON 50% TUSCANY I.G.T – VOL 14,5%

45

Maceration on skins for about 15 days, maturation about 20 months in tonneau

**BRUNELLO DI MONTALCINO DOCG**

AZ. VAL DI SUGA – VOL 14%

45

Maturation in Slovenian oak barrel for 24 months, 12 in cement and aging in bottle

**BRUNELLO DI MONTALCINO DOCG 2019**

AZ. LE RAGNAIE – VOL 14%

80

invecchiata per 36 mesi in botte grande di rovere di slovenia

**SASSICAIA 2014**

AZ. TENUTA SAN GUIDO CABERNET SAUVIGNON 85% CABERNET  
FRANC 15% BOLGHERI SASSICAIA D.O.C – VOL 14%

450

24 months in oak barrels

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# PUGLIA

**PRIMITIVO TALÒ**

AZ. SAN MARZANO, PRIMITIVO 100%, PRIMITIVO DI MANDURIA  
D.O.C – VOL 14%

24

Skin maceration for 10 days, 6 months in barriques

**PRIMITIVO “MISTICO’ 2016**

AZ. L’ARCHETIPO, PRIMITIVO 100%, PRIMITIVO I.G.P - VOL 16,5%

40

Late harvest, skin maceration for 8 months, aging in large barrels for 24 months, additional 8 months in bottle

**PRIMITIVO 60 ANNI**

AZ. SAN MARZANO, PRIMITIVO 100%, PRIMITIVO D.O.P - VOL  
14,5%

44

12 months in fine French and American oak barriques

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# SICILY

**“OTTO/OTTO’ 2019**

AZ. BARONI DI PIANOGRILLO, NERO D’AVOLA 100%

25

The Pianogrillo estate stands in a panoramic position at the edge of the archaeological area of Akrillai, an ancient Neolithic settlement with mysterious contours, in southern Sicily. The wine ferments on the skins for 8/10 days, maturation is done in 25 HL wooden barrels for a period of 24 months

# SARDINIA

## BARRUA 2018

AZ. AGRIPUNICA, CARIGNANO 85% CABERNET SAUVIGNON 10%  
MERLOT 5%, ISOLA DEI NURAGHI I.G.T – VOL 14,5%

18 months in new barriques

55



# WHITE WINES



# CAMPANIA

**FALANGHINA TARDIVA “DONNA LAURA”**

**AZ. MASSERIA FRATTESI, FALANGHINA 100% – VOL 13%**

42

Harvest takes place during the third decade of October, 6 months in French oak barriques

**KALIMERA 2020**

**AZ. CENATIEMPO, BIANCOLELLA 100%, ISCHIA D.O.C – 13,5%**

38

Fermentation and aging in concrete containers for several months

**FURORE BIANCO COSTA D’AMALFI DOC**

**AZ. MARISA CUOMO, FALANGHINA 60% BIANCOLELLA 40% – VOL 13%**

48

12 months on fine lees in stainless steel containers

**GRANCARE**

**AZ. CAVALIER PEPE, GRECO DI TUFO 100%, GRECO DI TUFO RISERVA D.O.C.G – VOL 13%**

28

Fermentation takes place partly in oak barriques and partly in steel, the wine is aged in barriques for several months, then 6 months in bottle

**ROSATO VETERE**

**AZ. SAN SALVATORE, AGLIANICO 100%, PAESTUM I.G.T – VOL 12%**

26

6 months in steel tanks

**FIANO DI AVELLINO COLLI DI LAPIO DOCG**

**AZ. ROMANO CLELIA, FIANO 100% – VOL 16%**

28

Intense and fine aromas of ripe fruit and linden flowers

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# ALTO ADIGE

**CHARDONAY ALTO ADIGE DOC**

**AZ. HOFSTÄTTER - CHARDONAY 100%**

28

White wine from Alto Adige, fresh and fragrant, aged only in steel, without too many excesses and with a perfumed olfactory spectrum. It has an intense and persistent taste, with fruity and slightly floral notes

**GEWURZTRAMINER**

**AZ. ST. MICHAEL EPPAN - GEWURZTRAMINER 100% - ALTO ADIGE \ SUD TIROL D.O.C**

25

Several months in steel tanks

# FRIULI VENEZIA GIULIA

## PINOT GRIGIO

35

AZ. JERMANN - PINOT GRIGIO 100% - I.G.T – VOL 13%

6 months aging in steel

## RIBOLLA GIALLA MACERATA 2018

55

AZ. DAMIJAN PODVERSIC - RIBOLLA GIALLA 100% - VENEZIA GIULIA  
I.G.T – VOL 14%

Fermentation with skin maceration for 90 days, 36 months in barrels  
then 12 months in bottle

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# PIEDMONT

## BLANGÈ LANGHE ARNEIS DOC

40

AZ. CERETTO - VOL 13%

Light straw yellow, with a very slight perlage. The nose expresses clear  
fruity scents, particularly apple and pear. Fragrant, savory, dry and very  
pleasant, it closes with a decidedly fresh finish that invites re-tasting.  
Also excellent as an aperitif, “Blangé” pairs well with light seafood  
appetizers. Excellent with sushi and sashimi.

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# VALLE D’AOSTA

## BLANC DE MORGEX ET DE LA SALLE “NATHAN” 2019

38

AZ. ERMES PAVESE - PRIE BLANC 100% - D.O.C – VOL 13%

Skin maceration for 48 hours, 1 year in French oak barriques and 1 year  
in steel

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# SARDINIA

## IS VERMENTINO DI SARDEGN DOC

25

AZ. ARGIOLAS - VERMENTINO 100% - VOL 14,5%

Aging in small French oak barrels

# BURGUNDY FRANCE

## CHARDONNAY VIRE'-CLASSE' QUINTAINE 2019

50

AZ. DOMAINE GUILLEMOT-MICHEL - CHARDONNAY 100% - VIRE'-CLASSE' QUINTAINE (MACONNAIS) A.O.C – VOL 13%

The grapes are brought to the cellar at perfect ripeness, fermentation occurs spontaneously thanks to the activities of indigenous yeasts and bacteria in concrete vats





# SPARKLING WINES



<p><b>SAN MAURO</b></p> <p>AZ. CANTINE MORI ZUGNA - CHARDONNAY 100% - TRENTO D.O.C – VOL 12%</p> <p>24 months on the lees</p>	29
<p><b>NOVECENTO PAS DOSE’ 2011/2012</b></p> <p>AZ. CONTRATTO - PINOT NERO 70% CHARDONNAY 30% - PIEMONTE - VOL 12,5%</p> <p>Fermentation with indigenous yeasts, about 100 months on the lees, aromas of panettone and candied fruit, elegant and structured on the palate, disgorgement 25/03/2021</p>	55
<p><b>SPUMANTE “QUATTRO’ BRUT</b></p> <p>AZ. BUVOLI - OPIFICIO DEL PINOT NERO - PINOT NERO 100% - VENETO – VOL 13%</p> <p>Blend of different vintages and a small part of solera reserve aged in wood, 48 months on the lees, blanc de noir of remarkable personality and character, disgorgement 01/21</p>	55
<p><b>PROSECCO DI VALDOBBIADENE DOCG</b></p> <p>AZ. BISOL - VOL 11,5%</p> <p>Brilliant, straw yellow with light green reflections. The perlage is minute and persistent</p>	25
<p><b>FRANCIACORTA BRUT GRAN CUVÉE</b></p> <p>AZ. BELLAVISTA - VOL 12,5%</p> <p>Straw yellow with greenish reflections. The perlage is fine and continuous, with abundant and persistent crown.</p>	60

**CHAMPAGNE**



## “EXTRA BRUT”

**AZ. VINCENT BROCHET - PINOT NOIR 80% MEUNIER 5%  
CHARDONNAY 15% - EXTRA BRUT DOSAGE 3 G/L  
VOL 12% - S.A**

Heir to a winegrowing history that began in 1721, located in the “Montagne de Reims.” 50% of the wine comes from a single harvest, the other 50% from reserve wine from the two previous vintages. Resting on its own lees for 42 months

65

## “TERRE AMOUREUSE “ BLANC DE NOIR 2016

**AZ. DENIS SALOMON - PINOT NOIR 75%, MEUNIER 25% - EXTRA  
BRUT DOSAGE 5 G/L – VOL 12%**

Located in the “Vallée de la Marne,” this Champagne contains a careful selection of the best grapes from vineyards situated around the villages of Vandieres and Ventevil. Vinified in steel, malolactic fermentation not carried out, 60 months on its own lees. Disgorgement: January 2021

65

## “VINO THEQUE “ MILLESIME 2005’ EXTRA BRUT

**AZ. GUY MICHEL & FILS - CARDONNAY 30% MEUNIER 36% PINOT NOIR 34% - CHAMPAGNE A.O.C – VOL 12,5%**

Over 15 years on its own lees, this champagne is the fruit of a collection of the best vintages preserved on the lees and recently disgorged. (oxidative style)

75

## “ROSÈ LES VANDROYANTS” BRUT NATURE

**AZ. GEORGES REMY - PINOT NOIR 100% - CHAMPAGNE A.O.C -  
GRAND CRU- BOUZY, MONTAGNE DE REIMS - LIMITED EDITION  
CUVÉE**

Vinification takes place on the lees in new and second-passage “fut de chene” (oak barrels)

110

# ROYALE RESERVE BRUT

**AZ. PHILIPPONNAT - PINOT NOIR 65%, CHARDONNAY 30%, PINOT MEUNIER 5% - VOL 12,5%**

A beautiful attack precedes a fruity mouth (redcurrant, raspberry, ripe grape), ample, structured and long. The finish conquers with its delicious notes of biscuit and freshly baked bread.

85

# ROSÈ BRUT INTENSE

**AZ. DOURDON VIEILLARD - PINOT MEUNIER - PINOT NERO - VOL. 12%**

Salmon pink color with regular and lively bubbles. Fruity, balanced and harmonious champagne. Subtle aromas of red fruits, then citrus

85

# ROSÈ BRUT

**AZ. LAURENT PERRIER - VOL. 12%**

Pairs perfectly with the entire meal; perfect with smoked salmon and raw shellfish

130



# DESSERT WINES



**VINO SANTO “NOBLES” 2006. by the glass**

14

AZ. FRANCESCO POLI - NOSIOLA 100% - TRENTINO – VOL 12%

Nosiola, the only historical native grape variety from Trentino, the harvested bunches are placed on racks in drying rooms where they remain for more than 5 months. During this long drying process, made possible by the “ora del Garda” (a typical wind from Lake Garda), the development of noble rot “botrytis cinerea” on the grapes is allowed. The wine ferments in steel, followed by aging in small oak and acacia barrels for several years

**TORCOLATO by the glass**

7

AZ. MACULAN - VESPAIOLA 100% - VENETO – VOL 13,5%

Grapes dried in fruit lofts for 4 months, 12 months in French oak barriques

**RECIOTO by the glass**

7

AZ. LE RAGOSE - CORVINA 50% RONDINELLA 20% CORVINONE 20% ALTRI VITIGNI 10% - RECIOTO DELLA VALPOLICELLA D.O.C.G – VOL 14%

Manual selection of grapes during harvest, drying in fruit lofts with controlled humidity and temperature







WM