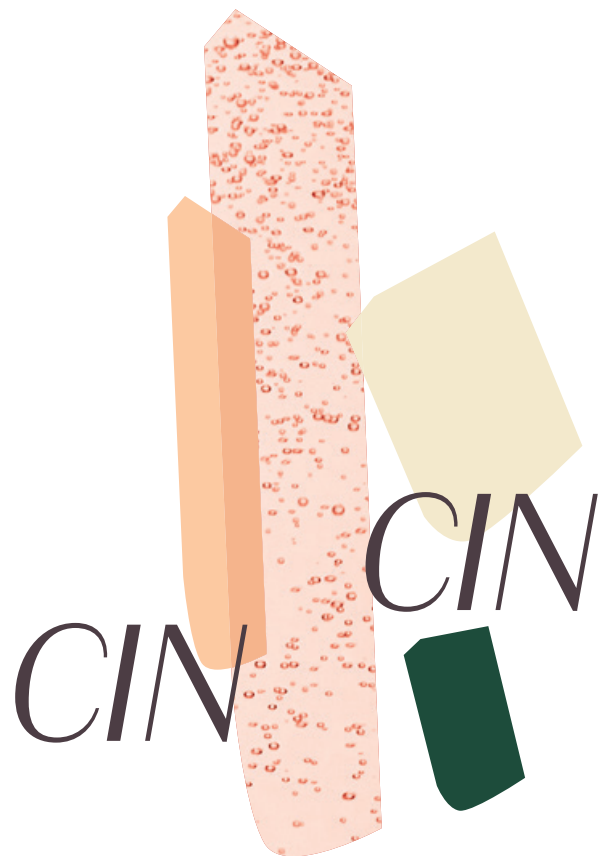




*BEVANDA*

ANNO 2026



## BOLLICINE

	0,375 L	BICCHIERE	BOTTIGLIA
<b>Prosecco DOC San Martino</b> Brut		<b>8.5</b>	<b>44</b>
<b>Prosecco DOC Sacchetto</b> Rosato		<b>8.5</b>	<b>44</b>
<b>Moscato d'Asti Doc</b> 100% Moscato (sweet)			<b>47</b>
<hr/>			
<b>Ca'Del Bosco</b> Cuvée Prestige	<b>40</b>	<b>16</b>	<b>75</b>
<b>Ferrari Perlé</b> Brut			<b>85</b>
<b>Ferrari Perlé</b> Rosé			<b>95</b>

## CHAMPAGNE

	BOTTIGLIA
<b>Veuve Clicquot</b>	<b>105</b>
<b>Veuve Clicquot Rosé</b>	<b>115</b>
<hr/>	
<b>Ruinart Blanc de Blancs</b>	<b>125</b>

## VINI DELLA CASA

	BICCHIERE	BOTTIGLIA
<b>Vino bianco</b> <i>white wine</i> Viabore - Trebbiano - Marche	<b>5.8</b>	<b>34</b>
<b>Vino rosato</b> <i>rosé wine</i> Viabore - Marche	<b>5.8</b>	<b>34</b>
<b>Vino rosso</b> <i>red wine</i> Viabore - Rosso Piceno - Marche	<b>5.8</b>	<b>34</b>

## VINI ROSATI

### ROSÉ WINES

---

<b>Le Flery, Pescaja, Piemonte</b> Barbera, Nebbiolo, Arneis	<b>38</b>
<b>La Spinetta, Rosato di Cassanova, Toscana</b> 50% Prugnolo, 50% Sangiovese	<b>42</b>

## VINI BIANCHI

### WHITE WINES

---

#### SUGGERIZIONE

	BICCHIERE	BOTTIGLIA
<b>Montaribaldi, Stissa Della Favole DOC, Piemonte</b> 100% Chardonnay	<b>9</b>	<b>42</b>
<b>Alois Lageder, Pinot Grigio, Alto Adige</b> 100% Pinot Grigio	<b>10</b>	<b>47</b>
<b>Terenzuola, Fosso di Corsano, Toscana</b> 100% Vermentino	<b>11</b>	<b>52</b>
<b>Moccagatta, Langhe Chardonnay Buschet, Piemonte</b> 100% Chardonnay - 12 months barriques	<b>14</b>	<b>68</b>
<hr/>		
<b>Solosole, Bolgheri DOC, Toscana</b> 100% Vermentino		<b>42</b>
<b>Terlaner Cuvée DOC, Terlan, Alto Adige</b> 60% Pinot Bianco, 30% Chardonnay, 10% Sauvignon Blanc - partially barriques		<b>43</b>
<b>Etna Bianco DOC, Cusumano, Sicilia</b> 100% Carricante		<b>44</b>
<b>Branko, Pinot Grigio DOC, Friuli</b> 100% Pinot Grigio - 5 months barriques		<b>48</b>
<b>Jalé DOC, Cusumano, Sicilia</b> 100% Chardonnay - 8 months barriques		<b>52</b>
<b>Verdicchio Riserva DOC 'Plenio', Umani Ronchi Marche</b> 100% Verdicchio - 12 months barriques		<b>49</b>
<b>Sauvignon DOC, Elena Walch, Alto Adige</b> 100% Sauvignon Blanc - partially barriques		<b>53</b>
<b>Il Marzocco, Avignonesi, Toscana</b> 10% Grechetto, 90% Chardonnay - 6 months barriques		<b>62</b>
<b>Elena Walch, Chardonnay Riserva Castel Ringberg, Alto Adige</b> 100% Chardonnay - 10 months barriques		<b>85</b>
<b>Vistamare IGT, Ca'Marcanda, Gaja, Toscana</b> Fiano, Vermentino & Viognier - 3 months barriques		<b>95</b>

# VINI ROSSI

## RED WIJNEN

### SUGGERIZIONE

	BICCHIERE	BOTTIGLIA		
<b>Li Veli, Askos Susumaniello, Puglia</b> 100% Susumaniello	9	42	<b>Cumaro Conero Riserva DOC, Marche</b> 100% Montepulciano - 12 months barriques	52
<b>Rosso di Montalcino, Toscana</b> 100% Sangiovese	10	47	<b>Crognolo IGT Toscana Rosso, Tenuta Sette Ponti</b> 93% Sangiovese, 7% Merlot - 12 à 14 months barriques	54
<b>Nebbiolo Langhe, Spinetta, Piemonte</b> 100% Nebbiolo	11	52	<b>Peiragal, Barbera d'Alba DOC, Piemonte</b> 100% Barbera - 12 months barriques	56
<b>Amarone della Valpolicella</b> Corvina, Rondinella, Molinara - 36 months barriques	15	74	<b>Fontodi, Chianti Classico DOC Bio, Toscana</b> 100 % Sangiovese - 18 months barriques	58
<b>Pinot Nero DOC, Elena Walch, Alto Adige</b> 100% Pinot Nero - partially barriques		37	<b>Col d'Orcia, Brunello di Montalcino DOCG, Toscana</b> 100 % Sangiovese	75
<b>Col d'Orcia, Rosso di Montalcino, Toscana</b> 100% Sangiovese - 12 months barriques		44	<b>Barolo Tradizione, DOC Marchesi di Barolo, Piemonte</b> 100% Nebbiolo - 24 months barriques	76
<b>Primitivo di Manduria DOC, 'Triusco' Rivera, Puglia</b> 100% Primitivo di Manduria		44	<b>Sito Moresco DOC Gaja, Piemonte</b> Nebbiolo, Barbera, Merlot, Cabernet Sauvignon - 12 months barriques	78
<b>Senes Cannonau di Sardegna Riserva DOC, Sardegna</b> 100% Cannonau - 12 months barriques		46	<b>Guidalberto, Tenuta San Guido, Toscana</b> 55% Cabernet Sauvignon, 45% Merlot	82
<b>Ripasso Superiore Riserva DOC</b> Corvina, Rondinella		47	<b>Oreno IGT Toscana Rosso - Tenuta Sette Ponti</b> 50% Merlot, 40% Cabernet, 10% Petit Verdot - 18 months barriques	120
<b>Le Volte dell'Ornellaia IGT, Toscana</b> Cabernet Sauvignon, Merlot, Petit Verdot - 10 months barriques		48	<b>Flaccianello delle Pieve, IGT, Fontodi, Toscana</b> 100% Sangiovese - 24 months barriques	145
<b>Langhe Nebbiolo DOC, Azelia, Piemonte</b> 100% Nebbiolo		49	<b>Sassicaia</b> 85% Cabernet Sauvignon, 15% Cabernet Franc	495

## APERITIVI

---

### APERITIFS

<b>Della Casa</b> - Amara Spritz	12
<b>Cynar</b>	7.5
<b>Gancia</b>	7.5
<b>Rosso Antico</b>	7.5
<b>Porto</b> - rood of wit	7.5
<b>Sherry dry</b>	7.5
<b>Ricard</b>	7.5
<b>Campari</b>	7.5
<b>Campari Spritz</b>	11
<b>Kir</b>	8
<b>Kir Royal</b> - prosecco	9.5
<b>Amaro Del Capo</b> - tonic - lime juice	10.5
<b>Negroni</b> - vermouth - gin - Campari	13
<b>Negroni Sbagliato</b> - vermouth - Campari - prosecco	13

### MARTINI

<b>Martini Bianco</b>	7.5
<b>Martini Rosso</b>	7.5
<b>Martini Fiero</b>	7.5
<b>Martini Bellini</b> - Peach-flavoured prosecco	9.5
<b>Martini Fiero &amp; Tonic</b>	9.5
<b>Martini Bianco Spritz</b> - Martini - prosecco - lime - mint	10.5
<b>Martini Fiero Spritz</b> - Martini - prosecco - orange	10.5

### NON ALCOLICO

<b>Crodino</b>	6
<b>Martini Nolo Vibrante</b>	6
<b>Martini Nolo Floreale</b>	6
<b>Martini Nolo Vibrante &amp; Tonic</b>	8
<b>Martini Nolo Floreale &amp; Tonic</b>	8

## COCKTAILS & SPRITZ

---

### GIN-TONICA

<b>Bombay Sapphire Gin</b>	13.5
+ Acqua Tonica San Pellegrino	
<b>Buss №509 Raspberry Gin</b>	15.5
+ Acqua Tonica San Pellegrino	
<b>Double You Gin Wilderen</b>	15.5
+ Fever-Tree Elderflower Tonic	
<b>Gin Mare</b>	15.5
+ Fever-Tree Mediterranean Tonic	
<b>Hendrick's Gin</b>	15.5
+ Fever-Tree Indian Tonic	
<b>Etneum Volcanic Premium</b>	15.5
+ Fever-Tree Mediterranean Tonic	
<b>Buss NA Passion Fruit Mixer</b> - non-alcoholic	12
+ Fever-Tree Mediterranean Tonic	

### APEROL & SPRITZ

<b>Aperol</b>	7.5
<b>Aperol Vino Bianco</b>	9.5
<b>Aperol Spritz</b>	10.5
<b>Limoncello Spritz</b>	12.5

### MOCKTAILS

<b>Violet Sour</b>	10
SP Limonata - violet - cinnamon	
<b>Zero Zero</b>	11
Fever-Tree Ginger Beer - Crodino	
<b>Virgin Mojito</b>	12
Non-alcoholic rum - lime juice - mint	

## BIRRE

---

<b>Affligem 0.0%</b>	33cl	<b>5</b>
<b>Vicaris Nano 0.0%</b> - Hoppy Blond	33cl	<b>5.8</b>
<b>Vicaris Rosso 0.0%</b> - Fruity Red	33cl	<b>5.8</b>
<b>Peroni</b>	33cl	<b>3.8</b>
<b>Moretti</b>	33cl	<b>4.2</b>
<b>Liefmans Kriek</b>	25cl	<b>4.6</b>
<b>Grimbergen Blonde</b>	33cl	<b>5.4</b>
<b>Grimbergen Brown</b>	33cl	<b>5.4</b>
<b>Duvel</b>	33cl	<b>5.6</b>

## SAN PELLEGRINO

---

<b>Acqua Panna</b>	25cl	<b>3.6</b>
Still water	50cl	<b>6.2</b>
	1l	<b>10.6</b>
<b>San Pellegrino</b>	25cl	<b>3.6</b>
Sparkling water	50cl	<b>6.2</b>
	1l	<b>10.6</b>
<b>San Pellegrino Aranciata</b>		<b>3.8</b>
<b>San Pellegrino Limonata</b>		<b>3.8</b>
<b>San Pellegrino Acqua Tonica</b>		<b>3.8</b>

## BEVANDE FREDDE

---

<b>Coca-Cola</b>	<b>3.6</b>
<b>Coca-Cola Zero</b>	<b>3.6</b>
<b>Lipton Ice Tea</b>	<b>3.8</b>
<b>Lipton Ice Tea Green</b>	<b>3.8</b>
<b>Fever-Tree Indian Tonic</b>	<b>5</b>
<b>Fever-Tree Elderflower Tonic</b>	<b>5</b>
<b>Fever-Tree Mediterranean Tonic</b>	<b>5</b>
<b>Fever-Tree Ginger Beer</b>	<b>6</b>
<b>Fresh Orange Juice</b>	<b>5.7</b>

## TE

---

<b>Green tea</b>	<b>4.2</b>
Green tea with fresh lemon zest, lemongrass and bergamot.	
<b>Green and white tea</b>	<b>4.2</b>
Flavoured with vanilla, strawberry and cornflower.	
<b>Herbal tea</b>	<b>4.2</b>
Herbal tea with cinnamon, cloves, ginger and orange.	
<b>Rooibos</b>	<b>4.2</b>
Pure rooibos with a mild taste of vanilla and honey.	
<b>English Breakfast</b>	<b>4.2</b>
Blend of darjeeling and ceylon.	
<b>Earl Grey</b>	<b>4.2</b>
Black tea with a fresh citrus taste of bergamot.	
<b>Camomilla</b>	<b>4.2</b>
Tea with a soft taste of pure, mild chamomile.	
<b>Fresh mint tea</b>	<b>5.8</b>
<b>Fresh ginger tea</b>	<b>5.8</b>

## CAFFÈ

---

<b>Caffè lungo</b>	<b>3.8</b>
Coffee	
<b>Espresso</b>	<b>3.8</b>
Small coffee	
<b>Doppio espresso</b>	<b>4.2</b>
Double espresso	
<b>Macchiato</b>	<b>4.2</b>
Espresso with a dash of milk	
<b>Decaffeinato</b>	<b>3.8</b>
Decaffeinated	
<b>Cappuccino</b>	<b>4.2</b>
Coffee with steamed milk	
<b>Latte macchiato</b>	<b>4.2</b>
Latte	
<b>Caffè corretto</b>	<b>6</b>
Espresso with a dash of sambuca or grappa	
<b>Caffè amaretto</b>	<b>10.5</b>
Coffee with amaretto and whipped cream	
<b>Irish coffee</b>	<b>11</b>
Coffee with whiskey and whipped cream	

## DIGESTIVI

---

### DIGESTIFS

<b>Limoncello Bongiorno</b>	7
<b>Sambuca Molinari</b>	8.5
<b>Baileys</b>	8.5
<b>Amaretto Disaronno</b>	8.5
<b>Amaretto di Mombaruzzo Berta</b>	10.5
<b>Averna</b>	7.5
<b>Montenegro</b>	7.5
<b>Vecchio Amaro Del Capo</b>	7.5
<b>Frangelico Hazelnootlikeur</b>	7.5
<b>Vecchia Romagna</b> - brandy	10
<b>Grand Marnier</b>	8.5
<b>Amara Rossa</b>	9
<b>Amaro di Berta</b>	10.5
<b>Espresso Martini</b>	15

### GRAPPA

<b>Berta Grappa Villa Prato</b> white	8.5
<b>Berta Grappa Villa Prato</b> dark - Reserva	9
<b>Berta Grappa Elisi</b> dark - barrique	10
<b>Berta Grappa Tre Soli Tre</b> dark - barrique	15

### RUM

<b>Bacardi Carta Blanca</b>	7.5
<b>Bacardi 4Y</b>	7.5
<b>Zacapa Centenario 23 Years</b>	13.5

### VODKA

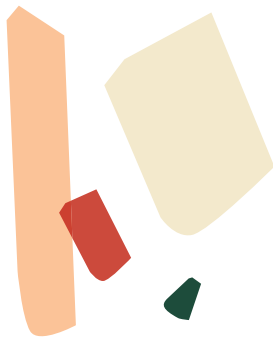
<b>Eristoff Vodka</b>	7.5
<b>Grey Goose</b>	8.5

### COGNAC

<b>Bisquit Cognac V.S.</b>	10
<b>Hennessy V.S.</b>	12

### WHISKY

<b>William Lawson's</b> Blended Scotch Whisky	7.5
<b>Jack Daniel's</b> single barrel bourbon	8.5
<b>Macallan</b> 12 years fine oak single malt scotch	12



# TRENTANOVE

GASTRONOMIA ITALIANA