

## SINA COCKTAILS

### APERITIVI

<b>MILANO TORINO 1958</b>		Bitter Campari, Punt e Mes, Nocino		€ 22,00
<b>ANTINOO'S MULE</b>		Amarone Grappa, Fresh Lemon and Orange Juice, Maraschino, Ginger Beer		€ 22,00
<b>ADRIANO'S MULE</b>		Montenegro, Fresh Orange Juice, Ginger Beer		€ 22,00

### APERITIVI

<b>SPRITZ</b>	Select, Bitter Campari or Aperol, Prosecco, Seltz	€ 16,00
<b>BELLINI</b>	White Peach Purée, Prosecco	€ 20,00
<b>ROSSINI</b>	Strawberry Purée, Prosecco	€ 20,00
<b>PROSECCO</b>	Isabella Brut COLLALTO	€ 15,00
<b>FRANCIACORTA</b>	Saten Brut ENRICO GATTI	€ 24,00
<b>TRENTO DOC</b>	Rosè Brut MASO MARTIS	€ 25,00
<b>CHAMPAGNE</b>	Brut DUC DE CHANAIS	€ 22,00
<b>KIR ROYAL</b>	Crema de Cassis, Champagne	€ 23,00
<b>CHAMPAGNE COCKTAIL</b>	Champagne, Cognac, Sugar, Angostura	€ 24,00

### PRE DINNER COCKTAILS

<b>AMERICANO</b>	Bitter Campari, Red Vermouth, Soda Water	€ 22,00
<b>BACARDI COCKTAIL</b>	Rum, Fresh Lemon Juice, Granadine Syrup	€ 22,00
<b>BOULEVARDIER</b>	Whiskey, Bitter Campari, Red Vermouth	€ 22,00
<b>COSMOPOLITAN</b>	Vodka, Cointreau, Fresh Lime Juice, Cranberry Juice	€ 22,00
<b>DAIQUIRI</b>	Rum, Fresh Lemon Juice, Simple Syrup	€ 22,00
<b>MANHATTAN</b>	Rye Whiskey, Red Vermouth, Angostura	€ 22,00
<b>MARGARITA</b>	Tequila, Cointreau, Fresh Lemon Juice and Salt rim	€ 22,00
<b>NEGRONI</b>	Gin, Bitter Campari, Red Vermouth	€ 22,00
<b>NEGRONI SBAGLIATO</b>	Bitter Campari, Red Vermouth, Prosecco	€ 22,00
<b>OLD FASHIONED</b>	Bourbon whiskey, Sugar, Angostura, Soda water	€ 22,00
<b>ROB ROY</b>	Scotch Whisky, Red Vermouth	€ 22,00
<b>WHITE LADY</b>	Gin, Cointreau, Fresh Lemon Juice	€ 22,00
<b>WHISKY SOUR</b>	Bourbon Whiskey, Fresh Lemon Juice, Simple Syrup	€ 22,00

### MARTINIS' CLUB

<b>COCKTAIL</b>	Gin or Vodka, Dry Vermouth	€ 26,00
<b>DIRTY</b>	Gin or Vodka, Olive's Brine	€ 26,00
<b>ESPRESSO</b>	Gin or Vodka, Espresso, Kaluha	€ 26,00
<b>JAMES BOND ( the Vesper )</b>	Vodka, Dry Vermouth	€ 26,00

## **LONG DRINK**

<b>BLOODY MARY</b>	Vodka, Tomato Juice, Fresh Lemon, Salt, Pepper, W. Sauce, Tabasco	€ 20,00
<b>CAIPIRIÑA</b>	Pressed Lime, Sugar, Cachaça	€ 20,00
<b>CAIPIROSKA</b>	Pressed Lime, Sugar, Vodka	€ 20,00
<b>CUBA LIBRE</b>	Dark Rum, Fresh Lime Juice, Coca Cola	€ 20,00
<b>JOHN COLLINS</b>	Gin or Bourbon whiskey, Fresh Lemon, Simple Syrup, Soda Water	€ 20,00
<b>LONG ISLAND ICE TEA</b>	Rum, Gin, Vodka, Triple Sec, Fresh Lime Juice, Coca Cola	€ 24,00
<b>MAI TAI</b>	Rum, Dark Rum, Triple Sec, Fresh Lime, Orgeat Siroup	€ 20,00
<b>MOSCOW MULE</b>	Vodka, Fresh Lime Juice, Ginger Beer	€ 20,00
<b>PIMM'S</b>	Pimm's N°1, Fresh Fruit, Lemonade or Ginger Ale	€ 20,00
<b>PIÑA COLADA</b>	Rum, Malibù, Batida de Coco, Pineapple Juice	€ 20,00
<b>PLANTER'S PUNCH</b>	Dark Rum, Fresh Lemon, Granadine Siroup, Soda Water	€ 20,00
<b>TEQUILA SUNRISE</b>	Tequila, Fresh Orange Juice, Granadine Siroup	€ 20,00
<b>SALTY DOG</b>	Vodka, Grapefruit Juice, Salt	€ 20,00
<b>VODKA OR GIN TONIC</b>	Vodka or Gin, Tonic Water	€ 25,00

## **COCKTAILS AFTER DINNER**

<b>ALEXANDER</b>	Brandy, Brown Cocoa Creme, Cream	€ 20,00
<b>BLACK RUSSIAN</b>	Vodka, Kahlua	€ 20,00
<b>FRANCH CONNECTION</b>	Cognac, Amaretto Disaronno	€ 20,00
<b>IRISH COFFEE</b>	Coffee, Sugar, Irish Whiskey, Cream	€ 20,00
<b>RUSTY NAIL</b>	Scotch Wisky, Drambuie	€ 20,00
<b>WHITE RUSSIAN</b>	Vodka, Kahlua, Cream	€ 20,00

## **BEERS 33 cl**

<b>BECK'S</b>	German Pils	5 %	€ 14,00
<b>BECK'S BLUE</b>	German Premium Lager	Alcohol free	€ 12,00
<b>CORONA</b>	Mexican Pale Lager	4,5 %	€ 14,00
<b>HEINEKEN</b>	Dutch Lager	5 %	€ 14,00
<b>NASTRO AZZURRO</b>	Italian Premium Pilsner	5,1 %	€ 12,00

## **CRAFT BEERS BY 'BIRRIFICIO ITALIANO' (Como) 33 cl**

<b>FINISTERRÆ</b>	Italian White	5 %	€ 16,00
<b>TIPOPILS</b>	Timeless Pils	5,2 %	€ 17,00
<b>BIBOCK</b>	Wild Bock	6,2 %	€ 17,00
<b>ASTEROID</b>	Classic IPA	6,6 %	€ 19,00
<b>AMBER SHOCK</b>	Deep Malt	7 %	€ 19,00

## ALCOHOL FREE COCKTAILS

<b>FRUIT PUNCH</b>	Mix of Fresh Seasonal Fruit Juices	€ 14,00
<b>“ NIÑA ” COLADA</b>	Pineapple Juice, Coconut	€ 14,00
<b>SHIRLEY TEMPLE</b>	Ginger Ale, Grenadine Syrup	€ 12,00
<b>SUNRISE</b>	Apple Juice, Fresh Orange, Fresh Lemon, Grenadine	€ 14,00
<b>SOFT BELLINI</b>	White Peach Purée, Ginger Ale	€ 14,00
<b>SOFT ROSSINI</b>	Strawberry Purée, Ginger Ale	€ 14,00

## SOFT DRINKS

Mineral Water 0,75 L	€ 9,00
Mineral Water 0,50 L	€ 5,00
Gingerino, Sanbitter, Crodino	€ 7,00
Schweppes Lemon, Soda, Ginger Ale	€ 8,00
Fruit Juice Mela Golden, Pear, Peach, Pineapple, Tomato	€ 8,00
Fever tree Tonic Water, Ginger Beer	€ 8,00
Coca Cola, Coca Cola Zero, Fanta, Sprite	€ 8,00
Lemon/ Peach Iced Tea	€ 8,00
Red Bull	€ 10,00
Fresh Orange or Grapefruit Juice	€ 10,00

## SPIRITS

### GRAPPE E ACQUAVITI

<b>Nonino Bianca</b>	NONINO	Blended Of Friuli White Marc	€ 16,00
<b>Prime Uve Bianche</b>	BONAVENTURA	Blended Of Trevisan White Grapes	€ 16,00
<b>Di Moscato</b>	IL ROGGIO	Padoa Moscato Marc	€ 16,00
<b>Prime Uve Nere</b>	BONAVENTURA	Blended Of Trevisan Red Grapes	€ 16,00
<b>Storica Bianca</b>	DOMENIS	Friuli Verduzzo, Tocai, Pinot Bianco, Sauvignon Marc	€ 16,00
<b>Storica Nera</b>	DOMENIS	Friuli Merlot, Cabernet and Refosco Marc	€ 16,00
<b>Liquirizia</b>	POLI	Veneto grappa with Licorice from Calabria infusion	€ 16,00
<b>Ruta</b>	POLI	Veneto grappa with Rue infusion	€ 16,00
<b>Di Amarone</b>	MASI	Verona Amarone Marc	€ 20,00
<b>Riserva</b>	NONINO	Blended Of Friuli White And Red Marc	€ 20,00
<b>Grappa di Amarone</b>	CAPOVILLA	Corvina Marc 2008	€ 25,00
<b>Acquavite Magia 2010</b>	BERTA	Blended Of Piemonte Marc aged for at least <b>10 years</b>	€ 35,00

### CALVADOS

<b>Morin Selection</b>	Apple Distillate aged at least 2 years	€ 15,00
<b>Daron Fine</b>	Apple Distillate aged at least 5 years in Oak Cask	€ 20,00

## RUM

<b>Havana Blanco</b>		Transparent and Crystalline <b>Rum</b> from Cuba with Fruit, Spice, Vanilla flavor	€ 16,00
<b>Havana Club</b>	7 Y.O.	Golden <b>Rum</b> from Cuba aged at least 7 years in White Oak Cask with Wood and Vanilla flavor	€ 18,00
<b>Matusalem</b>	15 Y.O.	Intense Amber <b>Rum Agricole</b> from Dominican Republic aged at least 15 years in French Oak Cask with Vanilla, Cointreau and toasted almonds flavor	€ 20,00
<b>Zacapa</b>	23 Y.O.	Intense Amber <b>Rum Agricole</b> from Guatemala aged at least 23 years in Bourbon, Sherry and Pedro Ximenez Oak Cask	€ 24,00
<b>Saint James</b>	21 Y.O.	Intense Amber <b>Rum Agricole</b> from Martinique, made from a selection of the best rum in 2001 aged in Bourbon Oak Cask	€ 35,00
<b>Zacapa</b>	XO	Intense Amber <b>Rum Agricole</b> from Guatemala aged at least 25 years in Bourbon, Sherry and Pedro Ximenez Oak Cask and at least 5 years in French Cognac Oak Cask	€ 40,00

## BRANDY, COGNAC, ARMAGNAC

<b>Vecchia Romagna E. Nera</b>		Italian <b>Brandy</b> aged in Oak Barrels	€ 15,00
<b>Carlos I</b>		Solera grand Reserva Spanish <b>Brandy "de Jerez"</b> aged in White Oak Barrels	€ 16,00
<b>Martell V.S.</b>		<b>Cognac</b> from Borderies zone aged for <b>3 years</b> in Oak Barrels	€ 15,00
<b>Hennessy V.S.</b>		<b>Cognac</b> from Poitou Charentes zone aged for at least <b>2 years</b> in Oak Barrels	€ 16,00
<b>Courvoisier V.S.O.P.</b>		<b>Cognac</b> from la Petite and la Grande Champagne zone aged at least <b>4 years</b> in Oak Cask	€ 20,00
<b>Remy Martin V.S.O.P.</b>		<b>Cognac</b> from la Petite and la Grande Champagne zone aged in Limousin Oak Cask	€ 22,00
<b>Martell V.S.O.P.</b>		<b>Cognac</b> from Borderies and Champagne zone aged in Oak Barrels	€ 22,00
<b>Louis XIII</b>		<b>Cognac Grand Cru</b> from Grand Champagne zone aged in Limousin Oak Cask	€ 250,00
<b>Sammalens VS</b>		<b>Bass Armagnac Grand Cru</b> from Bordeaux zone aged at least <b>3 years</b> in Oak Cask	€ 22,00
<b>Sammalens XO</b>		<b>Bass Armagnac Grand Cru</b> from Bordeaux zone aged at least <b>10 years</b> in Oak Cask	€ 30,00

## VODKA

<b>Moskovskaya</b>		Russian Vodka Triple Distillation of Wheat	€ 18,00
<b>Stolichnaya</b>		Russian Rye and Grain Vodka	€ 20,00
<b>Stolyygold</b>		Russian Rye and Grain Vodka filtered on gold	€ 20,00
<b>Belvedere</b>		Polish Rye Grain Vodka	€ 22,00
<b>Grey Goose</b>		French Winter Wheat Vodka	€ 22,00
<b>Ketel One</b>		Dutch Winter Wheat Vodka	€ 26,00

## TEQUILA

<b>Cazadores Blanco</b>		Produced from Blue Agave from Jalisco	€ 15,00
<b>Jose Cuervo Especial</b>		Produced from Blue Agave with some caramel and aged in Oak cask	€ 18,00
<b>Patron Silver</b>		<b>Handcrafted</b> in small batches from the finest Weber Blue Agave	€ 23,00

## GIN

<b>Gordon's</b>	<b>London Dry gin from UK</b>	€ 16,00
<b>Bombay Sapphire</b>	<b>London Dry gin from UK.</b> Botanicals: Italian Juniper Berries, Grains of Paradise, Licorice, Java Pepper, Iris Root, Cassia Peel, Almond, Lemon Peel, Coriander Seeds and Angelica Root.	€ 20,00
<b>Hendrick's</b>	<b>Distilled gin from UK.</b> Botanicals: Angelica, Juniper Berries, Lemon Peel, Orange Berries, Chamomile, Coriander, Cumin of Meadows, Grains of Paradise, Meadowsweet, Java Pepper, Iris and Root of Elderberry.	€ 22,00
<b>Monkey 47</b>	<b>Schwarzwald Dry gin from Germany.</b> Botanicals: Angelica, Hawthorn, Aromatic Calamus, Chamomile, Cinnamon, Honeysuckle, Cardamom, Cassia, Cedar, Cloves, Rosehip, Citronella, Coriander, Acacia Flowers, Jasmine, Iris, Grains of Paradise, Hibiscus, Lavender, Lime, Kaffir, Almond, Lemon balm, Blueberry, Cranberry, American cranberry, Monarda, Nutmeg, Java pepper, Pimiento, Pomelo, Wild blackthorn, Rose hip, Sage, Sanbuco, Orange peel, Lemon zest, Ginger	€ 22,00
<b>Tanqueray</b>	<b>London Dry gin from UK.</b> Botanicals: Liquorice, Juniper berries, Coriander	€ 22,00
<b>Aqua Luce</b>	<b>Handcrafted Italian gin from Veneto.</b> Botanicals: Laurel, Angelica, Hawthorn, Cumin, Gentian, Juniper, Broom, Iris, Hop, Rosehip, Thyme	€ 25,00

## IRISH WHISKEY

<b>Jameson</b>	Triple Distillation of Oalt and Malt	€ 16,00
<b>Black Bush</b>	<b>Blended</b> Triple Distillation of Malt aged at least 10 years in Sherry and Burbon Oak cask	€ 18,00
<b>Bushmills</b>	10 Y.O. <b>Single Malt</b> aged at least 10 years Burbon Oak cask	€ 22,00
<b>Yellow Spot</b>	12 Y.O. <b>Pure pot still</b> aged 12 years in Burbon, Sherry and Malaga Oak cask	€ 30,00

## SCOTCH WHISKY

<b>J &amp; B</b>	<b>Blended</b> made whit a selection of Speyside Malt and Highland Cereal	€ 16,00
<b>Glen Grant</b>	5 Y.O. Speyside <b>Single Malt</b>	€ 16,00
<b>Ballantines</b>	Dumbarton <b>Blended</b> made whit a selection of more than 50 Whisky	€ 16,00
<b>J. Walker Red Label</b>	<b>Blended</b> made whit a selection of 35 Whisky	€ 16,00
<b>Glenmorangie</b>	10 Y.O. Highland <b>Single Malt</b>	€ 18,00
<b>Laphroaig</b>	10 Y.O. Islay Island <b>Single Malt</b>	€ 18,00
<b>Talisker</b>	10 Y.O. Skye Island <b>Single Malt</b>	€ 18,00
<b>Chivas Regal</b>	12 Y.O. Speyside <b>Blended</b>	€ 18,00
<b>Ardbegh</b>	10 Y.O. Islay Island <b>Single Malt</b>	€ 20,00
<b>J. Walker Black Label</b>	12 Y.O. <b>Blended</b> made whit a selection of most important 40 Single Malt	€ 20,00
<b>MacCallan</b>	12 Y.O. Highland <b>Single Malt</b> aged in Sherry Oak Casks	€ 20,00
<b>Glenfiddich</b>	12 Y.O. Valley of the Deer <b>Single Malt</b> aged in Sherry and Whiskey Oak Casks	€ 20,00
<b>Oban</b>	14 Y.O. West Highland <b>Single Malt</b>	€ 20,00
<b>Lagavulin</b>	16 Y.O. Islay Island <b>Single Malt</b>	€ 22,00
<b>J. Walker Blue Label</b>	<b>Blended Premium</b> of the most special, rare and exclusive 9 Whisky	€ 33,00
<b>'Viking Pride' H. Park</b>	18 Y.O. <b>Single Malt</b> aged 18 years in oak barrels	€ 45,00

## CANADIAN WHISKY

<b>Canadian Club Original</b>	<b>Rye Blended</b> Canadian Whisky	€ 16,00
<b>Crown Royal</b>	50 Different <b>Blended</b> Canadian Whiskey	€ 22,00

## AMERICAN WHISKEY

<b>Four Roses</b>	<b>Bourbon</b> Whiskey of Barley, Rye and Grain	€ 18,00
<b>Wild Turkey</b>	<b>Bourbon</b> Whiskey	€ 20,00
<b>Jack Daniel's</b>	<b>Tennessee</b> Whiskey of Corn, Rye and Barley Malted	€ 22,00

## PORTO

<b>Sandeman White</b>	White grapes from north Douro	€ 18,00
<b>Sandeman Ruby</b>	Red grapes from Douro	€ 18,00
<b>Graham</b>	10 Y.O. Grand cru grapes from Duro Valley aged 10 years in Oak barrels	€ 22,00
<b>Graham</b>	20 Y.O. Grand cru grapes from Duro Valley aged 20 years in Oak barrels	€ 30,00
<b>Graham</b>	30 Y.O. Grand cru grapes from Duro Valley aged 30 years in Oak barrels	€ 45,00
<b>Dom Rozes</b>	40 Y.O. Grand cru Turriga grapes from Duro Valley aged at least 40 years in Oak barrels	€ 70,00

## AMARI e LIQUORI

<b>Amaro del Capo</b>	Italian liquor made with a mix of 29 Herbs, Flowers, Fruits and Roots from Calabria	€ 15,00
<b>Amaretto Disaronno</b>	Liquor with Herbs Aromatic, Bitter Almonds, Cherries, Plums, Cocoa.	€ 15,00
<b>Amaro Montenegro</b>	40 Aromatic Herbs, spices, dried fruit, Roots, Seeds, Bark, Citrus peel, Rhizomes, Flowers and Woods from the four corners of the world	€ 15,00
<b>Averna</b>	Aromatic Herbs, Orange, Pomegranate, Lemon.	€ 15,00
<b>Baileys</b>	Irish Whiskey and Milk Cream	€ 18,00
<b>Benedictine</b>	56 Herbs and Spices, Nutmeg, Vanilla, Hyssop, Myrrh, Black Tea, Thyme, Clove.	€ 18,00
<b>Cointreau</b>	French Triple Sec a base of Flowers, Spices and Orange	€ 18,00
<b>Cynar</b>	13 Herbs and Artichoke	€ 15,00
<b>Drambuie</b>	Scotch Whiskey Liqueur of Herbs, Spices, Heather Honey, Anise, Saffron	€ 18,00
<b>Fernet Branca</b>	26 Type of Herbs and Spices from four different Continent	€ 15,00
<b>Grand Marnier</b>	French Liqueur of different type of Cognac and Orange	€ 18,00
<b>Jägermeister</b>	German liqueur made with a mix of 56 herbs and roots	€ 18,00
<b>Kahlua</b>	Mexican Coffee Liqueur, Vanilla and Corn Syrup	€ 18,00
<b>Limoncello</b>	Italian Lemon Liqueur	€ 15,00
<b>Pernod</b>	French Liqueur of Star Anise, Mint and Coriander	€ 18,00
<b>Sambuca Molinari</b>	Italian Elder Liqueur	€ 15,00
<b>Unicum</b>	Hungarian Liqueur made with a mix of 40 herbs and spices	€ 18,00
<b>Ramazzotti</b>	Italian liqueur made with 33 type of Herbs, Spices and Roots	€ 15,00
<b>Ricard</b>	French Anise liqueur	€ 18,00

## **CAFFETTERIA**

<i>Single Espresso</i>	€ 5,00
<i>Double Espresso</i>	€ 9,00
<i>Dcaffeinated Espresso</i>	€ 5,00
<i>Espresso Corretto</i>	€ 10,00
<i>Espresso Macchiato</i>	€ 5,00
<i>Macchiatone</i>	€ 8,00
<i>Cappuccino</i>	€ 8,00
<i>Latte Macchiato</i>	€ 8,00
<i>American Coffee</i>	€ 6,00
<i>Barley Coffee</i>	€ 5,00
<i>Hot Tea from our Fortè Selection</i>	€ 7,00
<i>Infusion and Tisane</i>	€ 6,00
<i>Hot Chocolate</i>	€ 9,00
<i>Hot Chocolate whit Whipped Cream</i>	€ 10,00

### **Milk Selection**

*Whole , Semi-Skimmed , Soy , Rice , Lactose free , Almonds*

## **DESSERT**

*Torta di Mele*  
*Apple Cake*  
*Tarte aux Pommes*  
€ 10,00

*Torta al Cioccolato*  
*Chocolate Cake*  
*Gâteau au Chocolat*  
€ 10,00

*Torta della Nonna*  
*Grandmother's Cake*  
*Gâteau de Grand-mère*  
€ 10,00

*Gelato*  
*Ice Cream*  
*Glace*  
€ 13,00

*Tagliata di frutta mista*  
*Mix of fresh fruit*  
*Fruits frais assortis*  
€ 15,00

*Tiramisu*  
€ 18,00

## **SNACKS MENU**

**Disponibile dalle ore 12.00 alle ore 00:30**

**Available from 12.00 pm till 00.30**

**Disponible de 12.30 à 00.30**

### **ANTIPASTI**

***Insalata "Caprese" ( mozzarella di bufala DOP, pomodoro e basilico )***

***Caprese salad ( DOP bufalo mozzarella, tomato and basil )***

***Salade Caprese ( Mozzarella de bufala DOP, tomate et basilic )***

€ 18.00

***Bresaola, rucola e Parmigiano Reggiano***

***Bresaola, rocket and Parmigiano Reggiano***

***Bresaola, roquette et Parmigiano Reggiano***

€ 20.00

***Le tre stagioni di Parmigiano Reggiano***

***The three seasons of Parmigiano Reggiano***

***Les trois saisons du Parmigiano Reggiano***

€ 22.00

***Insalata mista***

***Mixed salad***

***Salade Mixte***

€ 15.00



## **PRIMI PIATTI**

**Minestrone**  
**Vegetable soup**  
**Soupe de Légume**

€ 20.00

**Lasagne di Verdure**  
**Vegetables lasagne**  
**Lasagne de légume**

€ 20.00

**Lasagne alla bolognese**  
**Lasagne bolognese stîle**  
**Lasagne bolognaise**

€ 20.00

## **PANINI SANDWICH**

**Bruschetta Classica** con Pomodori Pachino al Aglio, Olio e Basilico  
**Classic Bruschetta** with Pachino Tomatoes flavored with Olive Oil, basil and garlic  
**Bruschetta Classic** avec Pachino Tomates assaisonné avec Huile d'Olive, Ail et Basilic

€ 16.00

**Toast** prosciutto e formaggio  
**Toast Ham and cheese**  
**Toast Jambon et Fromage**

€ 18.00

**Sandwich al Tacchino** con tacchino e formaggio  
**Turkey Sandwich** with Turkey and cheese  
**Dinde Sandwich** avec Dinde et fromage

€ 18.00

### **ATTENZIONE**

Alcuni dei piatti e degli alimenti serviti in questo ristorante potrebbero contenere sostanze che provocano allergie o intolleranze. Se sei allergico o intollerante ad una o più sostanze, informaci e ti indicheremo le preparazioni prive degli specifici allergeni.

### **WARNING**

Some of the dishes and food served in this restaurant may contain substances that cause allergies or intolerances. If you are allergic or intolerant to one or more substances, please let us know, and we will tell you which dishes do not contain the specific allergens.

Pesci acquistati freschi destinati alle preparazioni a crudo, hanno subito un trattamento di bonifica preventiva mediante abbattimento termico a -20°C, conforme alla prescrizione del Reg. (CE) 853/2004, allegato III, sezione VIII, capitolo 3, lettera D. 3. Alcuni alimenti, per difficoltà di reperimento sul mercato, potrebbero essere congelati all'origine o, se freschi all'origine, abbattuti a -18°C.

*Fresh fish we purchase for raw preparations have undergone a process of pre-cleaning by vacuum and heat abatement at -20°C, consistent with the requirement of Reg. (EC) 853/2004, attachment III, section VIII of chapter 3, letter D. 3. For market reasons some fresh foods may be frozen either immediately or by heat abatement at -18°C.*



## SELEZIONE DI VINI AL BICCHIERE Selection of wine by glass



		€ Calice	€ Bott.
<b>CHAMPAGNE</b>			
<b>Brut - DUC DE CHANAIS</b> (Pinot Nero 60%, Chardonnay 30%, Pinot Meunier 10%)		22	85
	<i>Fresh, Tropical Fruit, Yeast</i>		
<b>FRANCIACORTA DOCG</b>			
<b>Saten Brut – ENRICO GATTI</b> (Chardonnay)		24	90
	<i>Creamy, Yeast, Floral</i>		
<b>TRENTO DOC</b>			
<b>Rosé Extra Brut - MASO MARTIS</b> (Pinot Nero)		25	95
	<i>Elegant, Red Fruit, Floral</i>		
<b>PROSECCO SUPERIORE DOCG</b>			
<b>Isabella Brut - COLLALTO</b> (Glera)		15	45
	<i>Yeasty, Floral, Creamy</i>		
<b>VINO BIANCO</b>			
<b>Friuli Venezia Giulia Ribolla – Marco Sara</b> (Ribolla Gialla)		16	50
	<i>Floral, Fruity, Aromatic Erbs</i>		
<b>Veneto Soave Ca' de Napa - PRA</b> (Garganega)		16	50
	<i>Fresh, Flinty, Stone Fruit</i>		
<b>Friuli Venezia Giulia Malvasia POJE – PAROVEL</b> (Malvasia Istriana)		17	55
	<i>Mineral, Fruity, Rich</i>		
<b>Alto Adige DOC MASO DELLE ROSE – J. WEGER</b> (Pinot Bianco)		17	55
	<i>Buttery, Mature Stone Fruit, Honey</i>		
<b>Trentino Incanto - MASO MARTIS</b> (Chardonnay)		16	50
	<i>Oaked, Mature Tropical Fruit, Rich</i>		
<b>VINO ROSATO</b>			
<b>Veneto Rosa dei Masi - MASI</b> (Refosco)		14	40
	<i>Elegant, Roundy, Red Fruit</i>		
<b>VINO ROSSO</b>			
<b>Veneto Amarone Classico Costasera - MASI</b> (Corv. 70%, Molin. 20%, Rondin. 10%)		28	100
	<i>Full Bodied, Dried Fruit, Oaky</i>		
<b>Veneto Soler – DE STEFANI</b> (Merlot, Cabernet Sauv. Carmenere, Refosco, Marzemino)		18	60
	<i>Licorice, Dry Fruits, Silky Tannins</i>		
<b>Veneto Valpolicella Classico – RUBINELLI VAJOL</b> (45% Corv., 35% Corvin., 15% Rondin., 5% Molinara)		14	40
	<i>Young, Red Fruit, Elegant</i>		
<b>Trentino Pinot Nero - ST. MICHEL EPPAN</b> (Pinot Nero)		17	55
	<i>Outstanding quality, Black Fruit, Sweet Spices</i>		
<b>Toscana Chianti Classico – OTTOMANI</b> (Sangiovese)		15	45
	<i>Modern, Red Fruit, Balsamic</i>		
<b>VINO DOLCE</b>			
<b>Veneto Fiordilej Passito – VILLA CORDEVIGO</b> (Garganega 80%, Incrocio Manzoni 20%)		16	50
	<i>Sweet Elegance, Honey, Dried Fruit</i>		

### LEGGENDA - KEY

Vini Biologici  
Organic Wine



Vini Biodinamici  
Natural Wine



*If You would like to take a look to our WINE LIST, please ask for the Sommelier.*