

SINA COCKTAILS

APERITIVI

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

APERITIVI

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

PRE DINNER COCKTAILS

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

MARTINIS' CLUB

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

LONG DRINK

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

COCKTAILS AFTER DINNER

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

BEERS 33 cl

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

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

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

ALCOHOL FREE COCKTAILS

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

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

CALVADOS

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

RUM

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

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

VODKA

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

TEQUILA

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

GIN

Gordon's	London Dry gin from UK	€ 16,00
Bombay Sapphire	London Dry gin from UK. Botanicals: Italian Juniper Berries, Grains of Paradise, Licorice, Java Pepper, Iris Root, Cassia Peel, Almond, Lemon Peel, Coriander Seeds and Angelica Root.	€ 20,00
Hendrick's	Distilled gin from UK. 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
Monkey 47	Schwarzwald Dry gin from Germany. 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
Tanqueray	London Dry gin from UK. Botanicals: Liquorice, Juniper berries, Coriander	€ 22,00
Aqua Luce	Handcrafted Italian gin from Veneto. Botanicals: Laurel, Angelica, Hawthorn, Cumin, Gentian, Juniper, Broom, Iris, Hop, Rosehip, Thyme	€ 25,00

IRISH WHISKEY

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

SCOTCH WHISKY

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

CANADIAN WHISKY

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

AMERICAN WHISKEY

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

PORTO

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

AMARI e LIQUORI

Amaro del Capo	Italian liquor made with a mix of 29 Herbs, Flowers, Fruits and Roots from Calabria	€ 15,00
Amaretto Disaronno	Liquor with Herbs Aromatic, Bitter Almonds, Cherries, Plums, Cocoa.	€ 15,00
Amaro Montenegro	40 Aromatic Herbs, spices, dried fruit, Roots, Seeds, Bark, Citrus peel, Rhizomes, Flowers and Woods from the four corners of the world	€ 15,00
Averna	Aromatic Herbs, Orange, Pomegranate, Lemon.	€ 15,00
Baileys	Irish Whiskey and Milk Cream	€ 18,00
Benedictine	56 Herbs and Spices, Nutmeg, Vanilla, Hyssop, Myrrh, Black Tea, Thyme, Clove.	€ 18,00
Cointreau	French Triple Sec a base of Flowers, Spices and Orange	€ 18,00
Cynar	13 Herbs and Artichoke	€ 15,00
Drambuie	Scotch Whiskey Liqueur of Herbs, Spices, Heather Honey, Anise, Saffron	€ 18,00
Fernet Branca	26 Type of Herbs and Spices from four different Continent	€ 15,00
Grand Marnier	French Liqueur of different type of Cognac and Orange	€ 18,00
Jägermeister	German liqueur made with a mix of 56 herbs and roots	€ 18,00
Kahlua	Mexican Coffee Liqueur, Vanilla and Corn Syrup	€ 18,00
Limoncello	Italian Lemon Liqueur	€ 15,00
Pernod	French Liqueur of Star Anise, Mint and Coriander	€ 18,00
Sambuca Molinari	Italian Elder Liqueur	€ 15,00
Unicum	Hungarian Liqueur made with a mix of 40 herbs and spices	€ 18,00
Ramazzotti	Italian liqueur made with 33 type of Herbs, Spices and Roots	€ 15,00
Ricard	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.
CHAMPAGNE			
Brut - DUC DE CHANAIS (Pinot Nero 60%, Chardonnay 30%, Pinot Meunier 10%)		22	85
	<i>Fresh, Tropical Fruit, Yeast</i>		
FRANCIACORTA DOCG			
Saten Brut – ENRICO GATTI (Chardonnay)		24	90
	<i>Creamy, Yeast, Floral</i>		
TRENTO DOC			
Rosé Extra Brut - MASO MARTIS (Pinot Nero)		25	95
	<i>Elegant, Red Fruit, Floral</i>		
PROSECCO SUPERIORE DOCG			
Isabella Brut - COLLALTO (Glera)		15	45
	<i>Yeasty, Floral, Creamy</i>		
VINO BIANCO			
Friuli Venezia Giulia Ribolla – Marco Sara (Ribolla Gialla)		16	50
	<i>Floral, Fruity, Aromatic Erbs</i>		
Veneto Soave Ca' de Napa - PRA (Garganega)		16	50
	<i>Fresh, Flinty, Stone Fruit</i>		
Friuli Venezia Giulia Malvasia POJE – PAROVEL (Malvasia Istriana)		17	55
	<i>Mineral, Fruity, Rich</i>		
Alto Adige DOC MASO DELLE ROSE – J. WEGER (Pinot Bianco)		17	55
	<i>Buttery, Mature Stone Fruit, Honey</i>		
Trentino Incanto - MASO MARTIS (Chardonnay)		16	50
	<i>Oaked, Mature Tropical Fruit, Rich</i>		
VINO ROSATO			
Veneto Rosa dei Masi - MASI (Refosco)		14	40
	<i>Elegant, Roundy, Red Fruit</i>		
VINO ROSSO			
Veneto Amarone Classico Costasera - MASI (Corv. 70%, Molin. 20%, Rondin. 10%)		28	100
	<i>Full Bodied, Dried Fruit, Oaky</i>		
Veneto Soler – DE STEFANI (Merlot, Cabernet Sauv. Carmenere, Refosco, Marzemino)		18	60
	<i>Licorice, Dry Fruits, Silky Tannins</i>		
Veneto Valpolicella Classico – RUBINELLI VAJOL (45% Corv., 35% Corvin., 15% Rondin., 5% Molinara)		14	40
	<i>Young, Red Fruit, Elegant</i>		
Trentino Pinot Nero - ST. MICHEL EPPAN (Pinot Nero)		17	55
	<i>Outstanding quality, Black Fruit, Sweet Spices</i>		
Toscana Chianti Classico – OTTOMANI (Sangiovese)		15	45
	<i>Modern, Red Fruit, Balsamic</i>		
VINO DOLCE			
Veneto Fiordilej Passito – VILLA CORDEVIGO (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.