



Sparkling Wine	GI /Btl
<i>Ferrari Trento Brut</i> (Succulent and freshness punctuated by an important, savory notes)	70 \$
<i>Ferrari Trento Brut Rosè</i> (Soft and fruity freshness from the large, closed on savory notes)	76 \$
<i>Prosecco Col di Rocca</i> (Light, fresh, fruity perfect for an aperitif notes peach and apple)	11 / 44 \$
<i>Champagne Rosè Ruinart</i> (Fresh elegant with notes of raspberry, cherry, wild strawberries)	140 \$
<i>Champagne Louis Roederer 375 ml.</i> (Imperial precious creations in accompanying seafood)	18 / 42 \$
<i>Champagne Veuve Cliquot</i> (Expression of the Veuve Cliquot style, velvety texture)	125 \$
<i>Champagne Dom Perignon 2000</i> (Dried flowers, walnut, coconut, cinnamon, cocoa, tobacco, long Pai)	340 \$

Rosè Wine	GI /Btl
<i>Rose' Planeta (Sicilia)</i>	11 / 40 \$





White Wine	GI /Btl
Falanghina <i>Masseria Frattasi</i> (Campania) (Yellow with hints of honeyed ,bouquet of flowers, pear and apple)	45 \$
Etna Bianco <i>Graci</i> (Sicilia) (Yellow with golden hues, floral and fruity aromas, elegant in the mouth)	70 \$
Grillo <i>Dinari del duca</i> (Sicilia) (White flowers and pear mix of apricots, apples, pears, melon)	9 / 35 \$
Pinot Grigio <i>Bottega Vinaia</i> (Friuli) (Fragrances delicate and intense with notes of tropical fruit, fresh)	12 / 46 \$
Sauvignon Blanc <i>Pierpaolo Pecorari</i> (Venezia Giulia) (Creamy scented typical sauvignon,soft ,full, herbaceous notes)	13 / 48 \$
Chardonnay <i>Oro di Ne'</i> (Lazio) (Golden color, with aromas of exotic fruits and acacia flowers, soft)	10 / 38 \$
Vermentino Grappolo <i>Il Monticello</i> (Liguria) (Refreshing dry white, flowers, honey, citrus, wonderful)	13 / 50 \$
Arneis Blange' <i>Ceretto</i> (Piemonte) (Intense, with pleasant and delicate fruity and floral notes)	65 \$
Vernaccia di San Gimignano <i>Daldin</i> (Toscana) (crisp and neutral dry white wine with faint aromas and flavors of citrus, peaches and minerals)	11 / 42 \$
Gavi di Gavi <i>Villa Sparina</i> (Piemonte) (White spring flowers and citrus blossom, mineral note,it finishes crisp and clean)	11 / 44 \$





Red Wine	GI /Btl
Barbera D'Asti <i>Pico Maccario</i> (Piemonte) (Large fruity, blackberry, cherry, strawberry, red fruit and spices)	12 / 48 \$
Nero D'Avola <i>Feudo Montoni</i> (Sicilia) (Aromas of ripe red fruits toasted spices, longevity of flowers)	12 / 46 \$
Primitivo <i>Feudi di Sangregorio</i> (Puglia) (Ruby, mineral, cherry, black cherry, plum, flowers and spices, elegant)	9 / 35 \$
Montepulciano <i>Itynera</i> (Abruzzo) (Ruby with hints of spice, tobacco, cocoa, vanilla barriques 12 months)	10 / 40 \$
Chianti Classico <i>Poggio Bonelli</i> (Toscana) (Ruby, has a nose of cherries, roses and cloves, soft)	13 / 52 \$
Pinot Nero <i>Cembra</i> (Trentino) (Fragrances pronounced black cherry red fruit, jam, and vanilla notes)	13 / 50 \$
Cabernet Sauvignon <i>Pierpaolo Pecorari</i> (Venezia Giulia) (Purple, red fruits spices, soft round elegant tannins)	12 / 44 \$
Morellino di Scansano <i>Poggio Maestrino</i> (Toscana) (Deep ruby red, red fruits, violet, spices, soft tannins)	12 / 46 \$
Etna Rosso Outis <i>Biondi</i> (Sicilia) (Ruby red with purple hues, floral notes, tannins evolving)	80 \$
Barbaresco Santo Stefano <i>Castello di Neive</i> , Nebbiolo (Piemonte) (The nose captures notes of cherries, herbs, elegant tannins)	115 \$
Bruciato <i>Antinori</i> Guado al Tasso, Cabernet Merlot Syrah (Toscana) (sweet notes of lightweight leather and tobacco followed by blackberries)	75 \$
Amarone della Valpolicella Classico <i>Gran Signoria</i> (Veneto) (Red garnet, full-bodied, elegant, spicy, cherry, and fruit)	96 \$





Mille e una Notte <i>Donna Fugata</i> Nero D'Avola (Sicilia) (Ruby, flowers fruits, black cherry, pink, violet, licorice, vanilla, tabacco)	120 \$
Sassicaia <i>Tenuta San Guido</i> (Toscana) (Concentrated, rich, full, chocolate, blueberries, spices, licorice, great structure)	360 \$
Tignanello <i>Antinori</i> (Toscana) (Extraordinary olfactory impact, posing in succession hot spices, black cherry, tabacco, herbal, and bitter chocolate)	180 \$
Brunello di Montalcino <i>Mastrojanni</i> Sangiovese (Toscana) (Intense, persistent, large, airy, wild berries, vanilla and jam, tannic, elegant, harmonious)	125 \$
Brunello di Montalcino <i>Colle del prete</i> Sangiovese (Toscana) (Fresh, broad, deep, hints of berries, hints of spice, wrap-structured)	92 \$
Sito Moresco Gaja Nebbiolo Cabernet (Piemonte) (End of great purity, full of small red fruits, fruity, elegant)	130 \$
Barolo Pio Cesare Nebbiolo (Piemonte) (Structure and concentration, ripe fruit, tabacco and soft tannins)	150 \$
Ornellaia <i>Tenute dell'Ornellaia</i> 1,5 lt. (Toscana) (Berries ripe, licorice, rhubarb, soft, great excerpt)	700 \$

Dessert Wine

GI /Btl

Passito di Pantelleria <i>Donna Fugata</i> Moscato 375 ml (Sicilia) (Notes of apricot and peach, aromas of sweet, dried figs and honey, aromatic herbs and mineral notes, considerable complexity to the taste, flavor and smoothness)	12 / 70 \$
Moscato D'Asti <i>Bianco Mio</i> (Piemonte) (Aromatic with floral nuances, delicate persistent excellent dessert wine)	10 / 40 \$





WINE LIST

PICCOLA CUCINA ENOTECA

