

Wine



HEDONIST

SPARKLING

**BACIO DELLA LUNA Blanc de Blancs
Millesimato Extra Dry** **930**

Region: Veneto, Italy
Method: tank method (Charmat)
Grapes: Chardonnay, Pinot Blanc
Taste notes: pear, citrus, minerals
Best with: appetizers, shellfish, vegetarian

CALALENTA Rosato - Fantini **990**

Region: Abruzzo, Italy
Method: tank method (Charmat)
Grapes: Merlot
Taste notes: berries, citrus, almond blossom
Best with: appetizers, shellfish, vegetarian

CAVA "Cordon Negro" Brut - Freixenet **1050**

Region: Catalonia, Spain
Method: traditional method
Grapes: Macabeo, Xarello, Parellada
Taste notes: apple, citrus, almond blossom
Best with: seafood, appetizers

**PROSECCO Superiore
Valdobbiadene Brut - Mionetto** **1100**

Region: Veneto, Italy
Method: tank method (Charmat)
Grapes: Glera
Taste notes: golden apple, honey, candied citron
Best with: cured meat, shellfish, appetizers

CHAMPAGNE

LANSON Black Label Brut 3200

Region: Champagne, France
Method: traditional method
Grapes: Pinot Noir, Chardonnay, Pinot Meunier
Taste notes: Bouquet of ripe fruits, citrus notes, honey
Best with: shellfish, salmon, tuna

MOET&CHANDON Imperial Brut 3800

Region: Champagne, France
Grapes: Pinot Noir, Pinot Meunier, Chardonnay
Taste notes: apple, pear, baked bread
Best with: shellfish, salmon, tuna

VEUVE CLIQUOT Brut 3800

Region: Champagne, France
Grapes: Pinot Noir, Pinot Meunier, Chardonnay
Taste notes: brioche, lemon, white flowers
Best with: shellfish, salmon, tuna

LOUIS ROEDERER Collection Brut 4200

Region: Champagne, France
Grapes: Pinot Noir, Chardonnay, Pinot Meunier
Taste notes: lemon pie, jasmine, brioche
Best with: shellfish, salmon, tuna

LOUIS ROEDERER Cristal 2014 12000

Region: Champagne, France
Grapes: Pinot Noir, Chardonnay, Pinot Meunier
Taste notes: nectarine, candied fruits
Best with: shellfish, salmon, tuna

WHITE WINE

VERDEJO - Bodegas Beronia 950

Region: Rueda, Spain

Grapes: Verdejo

Taste notes: tropical fruits, green herbs, citrus

Best with: shellfish, vegetarian

CHARDONNAY - 19 Crimes 1000

Region: Victoria, Australia

Grapes: Chardonnay

Taste notes: creamy, peach and nectarine with hints of honey

Best with: vegetarian, poultry, salmon, tuna

SAUVIGNON BLANC "Organic White Blend" - Casa Silva 1050

Region: Colchagua Valley, Chile

Grapes: Sauvignon Blanc

Taste notes: citrus, tropical and herbaceous aromas

Best with: shellfish, vegetarian

SAUVIGNON BLANC - Babich 1170

Region: Marlborough, New Zealand

Grapes: Sauvignon Blanc

Taste notes: citrus, tropical and herbaceous aromas

Best with: shellfish, vegetarian

RIESLING "Volratz 1573" Qualitätswein Trocken - Schloss Vollrads 1200

Region: Rheingau, Germany

Grapes: Riesling

Taste notes: green apples, citrus, mineral

Best with: shellfish, poultry, spicy food

VINHO VERDE "Muros Antigos" - Anselmo Mendes 1200

Region: Vinho Verde, Portugal

Grapes: Loureiro, Avesso, Albarino

Taste notes: green apple, citrus, freshness

Best with: shellfish, poultry, spicy food

GRUNER VELTLINER "Vision" - Markus Huber 1250

Region: Lower Austria, Austria

Grapes: Gruner Veltliner

Taste notes: lime, green apple, spice

Best with: shellfish, poultry, spicy food

SAUVIGNON BLANC - Leeuwin Estate 1700

Region: Margaret River, Australia

Grapes: Sauvignon Blanc

Taste notes: lime leaves, jasmine, vanilla pod

Best with: shellfish, vegetarian

**PINOT GRIGIO "Dama con l'Ermellino" -
Da Vinci I Capolavori** **1100**

Region: Emilia-Romagna, Italy

Grapes: Pino Grigio

Taste notes: ripe pear, dried fruit and meadow flowers

Best with: shellfish, vegetarian

ALASTRO - Planeta **1200**

Region: Sicily, Italy

Grapes: Grekaniko, Sauvignon Blanc

Taste notes: grapefruit, peach, tropical fruit

Best with: shellfish, vegetarian, appetizers

VERMENTINO "Belguardo" - Mazzei **1300**

Region: Tuscany, Italy

Grapes: Vermentino

Taste notes: citrus, herbs, minerality

Best with: shellfish, vegetarian

**GAVI DI GAVI "Grifo del Quartaro" -
Enrico Serafino** **1500**

Region: Piedmonte, Italy

Grapes: Cortese

Taste notes: lime, kiwi, jasmine

Best with: pasta, shellfish, appetizers

SHARIS - Livio Felluga **1650**

Region: Friuli, Italy

Grapes: Chardonnay, Ribolla Gialla

Taste notes: apples, pear, lime zest

Best with: appetizers, vegetarian, shellfish

GEWURZTRAMINER - Hugel 1700

Region: Alsace, France
Grapes: Gewurztraminer
Taste notes: lychee, melon, minerals
Best with: salmon, tuna

SANCERRE "Les Hautes Roches" - Calvet 1950

Region: Val de Loire, France
Grapes: Sauvignon Blanc
Taste notes: crisp and zesty with tangy acidity.
Elderflower and minerality
Best with: shellfish, vegetarian

CHABLIS - Bouchard Aine&Fils 1950

Region: Bourgogne, France
Grapes: Chardonnay
Taste notes: cream, lemon, honey, stone
Best with: cheese, poultry, shellfish

POUILLY-FUME Blanc - Henri Bourgeois 2050

Region: Val de Loire, France
Grapes: Sauvignon Blanc
Taste notes: citrus, flint, minerality
Best with: shellfish, vegetarian

MARSANNAY Blanc - Domaine Geantet-Ponsiot 2200

Region: Bourgogne, France
Grapes: Chardonnay
Taste notes: yellow apple, florals, honey
Best with: cheese, poultry, shellfish

ROSE WINE

CASSIOPEA Rosato - Poggio al Tesoro 1100

Region: Tuscany, Italy
Grapes: Merlot, Cabernet Franc
Taste notes: citrus, rose petals and spices
Best with: shellfish, vegetarian, poultry

"M DE MINUTY" Rose 1600

Region: Provence, France
Grapes: Grenache, Syrah
Taste notes: red fruits, peach, apricot
Best with: shellfish, vegetarian, poultry

RED WINE

MALBEC - Kaiken 990

Region: Mendoza, Argentina
Grapes: Malbec
Taste notes: oak, black fruits, pepper
Best with: beef, lamb

CABERNET SAUVIGNON Reserva - Mi Terruno 1050

Region: Mendoza, Argentina
Grapes: Cabernet Sauvignon
Taste notes: oak, black fruits, pepper
Best with: beef, lamb

SHIRAZ "Varietal Series" - Tempus Two 1250

Region: South Eastern Australia, Australia
Grapes: Shiraz
Taste notes: blackberry, pepper, spice
Best with: pasta, beef

TEMPRANILLO "Coronas" - Torres 1300

Region: Catalonia, Spain
Grapes: Tempranillo
Taste notes: cherry and black plums on a background of green coffee
Best with: pasta, beef

PINOT NOIR - Cloudy Bay 2300

Region: Marlborough, New Zealand
Grapes: Pinot Noir
Taste notes: black cherry, pepper, leather
Best with: lamb, beef, pasta

CHIANTI - Tenute Rossetti **1100**

Region: Tuscany, Italy
Grapes: Sangiovese
Taste notes: red fruits, iris and violet
Best with: lamb, beef, pasta

VALPOLICELLA - Corte Giara **1250**

Region: Veneto, Italy
Grapes: Corvina, Rondinella, Molinara
Taste notes: violet, red-skinned berry, nutmeg
Best with: pasta, poultry, beef

**PRIMITIVO DI MANDURIA "Sessantanni" -
Cantine San Marzano** **2250**

Region: Puglia, Italy
Grapes: Primitivo
Taste notes: dark berries, leather, tobacco leaf
Best with: lamb, beef, pasta

BARBARESCO - Batasiolo **2300**

Region: Piedmonte, Italy
Grapes: Nebbiolo
Taste notes: dried rose, herbs, and cherries
Best with: lamb, beef, pasta

**BRUNELLO DI MONTALCINO -
Leonardo da Vinci 2016** **2800**

Region: Tuscany, Italy
Grapes: Sangiovese
Taste notes: cherry marinated in spirits, prune, roasted coffee bean
Best with: lamb, beef, pasta

BAROLO "Monclivio" - Enrico Serafino **2950**

Region: Piedmonte, Italy
Grapes: Nebbiolo
Taste notes: sour cherry, herbs, dried pink roses
Best with: lamb, beef, pasta

CHATEAUNEUF-DU-PAPE - Chateau Maucoil 3100

Region: Chateaneuf Du Pape, Val du Rhone, France
Grapes: Grenach, Syrah, Mourvedre
Taste notes: herbal, red fruits with crispness
Best with: lamb & beef

CHATEAU PAVEIL DE LUZE Cru Bourgeois 2014 3200

Region: Margaux, Bordeaux, France
Grapes: Cabernet Sauvignon, Merlot
Taste notes: herbal, red fruits with crispness
Best with: beef

LES GRANDES TERRASSES Rouge - Paul Jaboulet Aine 3200

Region: Val du Rhone, France
Grapes: Syrah
Taste notes: red and black fruits, spices and licorice
Best with: lamb & beef

CHATEAUNEUF-DU-PAPE - Vidal-Fleury 2020 3500

Region: Chateaneuf Du Pape, Val du Rhone, France
Grapes: Grenach, Syrah, Mourvedre
Taste notes: herbal, red fruits with crispness
Best with: lamb & beef

MOULIN-A-VENT - DomaineAnne-Francoise Gros 3800

Region: Beaujolais, France
Grapes: Gamay
Taste notes: cranberry, clove, forest
Best with: chicken & duck

CHASSAGNE-MONTRACHET - Louis Latour 2019 4200

Region: Bourgogne, France
Grapes: Pinot Noir
Taste notes: red and black fruits, vanilla, oak
Best with: duck & chicken/ beef

CHATEAU DE FERRAND Grand Cru Classe 2016 4300

Region: Bordeaux, France
Grapes: Cabernet Sauvignon, Merlot
Taste notes: black cherry, plum, vanilla, cream
Best with: duck & chicken/ beef

WINE BY GLASS

Sparkling

BACIO DELLA LUNA Blanc de Blancs Millesimato Extra Dry **155**

Region: Veneto, Italy
Method: tank method (Charmat)
Grapes: Chardonnay, Pinot Blanc
Taste notes: pear, citrus, minerals
Best with: appetizers, shellfish, vegetarian

CALALENTA Rosato - Fantini **165**

Region: Treviso, Italy
Method: tank method (Charmat)
Grapes: Merlot
Taste notes: berries, citrus, almond blossom
Best with: appetizers, shellfish, vegetarian

PROSECCO Superiore Valdobbiadene Brut - Mionetto **185**

Region: Treviso, Italy
Method: tank method (Charmat)
Grapes: Glera
Taste notes: golden apple, honey, candied citron
Best with: cured meat, shellfish, appetizers

White

CHARDONNAY - 19 Crimes 170

Region: Victoria, Australia

Grapes: Chardonnay

Taste notes: creamy, peach and nectarine with hints of honey

Best with: vegetarian, poultry, salmon, tuna

**PINOT GRIGIO "Dama con l'Ermellino" -
Da Vinci I Capolavori 185**

Region: Emilia-Romagna, Italy

Grapes: Pino Grigio

Taste notes: ripe pear, dried fruit and meadow flowers

Best with: shellfish, vegetarian

SAUVIGNON BLANC - Babich 195

Region: Marlborough, New Zealand

Grapes: Sauvignon Blanc

Taste notes: citrus, tropical and herbaceous aromas

Best with: shellfish, vegetarian

**RIESLING "Volratz 1573" Qualitätswein
Troocken - Schloss Vollrads 200**

Region: Rheingau, Germany

Grapes: Riesling

Taste notes: green apples, citrus, mineral

Best with: shellfish, poultry, spicy food

Red

MALBEC - Kaiken 165

Region: Mendoza, Argentina

Grapes: Malbec

Taste notes: oak, black fruits, pepper

Best with: beef, lamb, poultry

CHIANTI - Tenute Rossetti 185

Region: Tuscany, Italy

Grapes: Sangiovese

Taste notes: red fruits, iris and violet

Best with: beef, poultry

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