

BREAKFASTS

Eggs Benedict with prosciutto cotto
and hollandaise sauce 200 g 187 €

Eggs Hemingway
with salted salmon 200 g 193 €

Toast with avocado, salted salmon
and a poached egg 180 g 229 €

Oatmeal with mango
and nutmix 250 g 115 €
pistachios/almonds/cedar nuts

Polenta with mozzarella,
cherry tomatoes and Ligurian
pesto sauce 220 g 145 €

Sweetened cottage cheese
fritters sprinkled with
raspberry jam 200 g 158 €

Blanched spinach
with parmesan, stracciatella
and cedar nuts 180 g 172 €

Zucchini fritters with yogurt
sauce and parmesan 220 g 137 €

Croissant with prosciutto, mozzarella
and Ligurian pesto 180 g 197 €

Roman croissant 70 g 95 €

OUR RECOMMENDED EXTRAS:

Cream cheese 50 g 37 €

Salted salmon 50 g 79 €

Prosciutto cotto 50 g 39 €

Avocado 50 g 63 €

Nutella 50 g 47 €

Raspberry jam 50 g 25 €

Assorted nuts 30 g 65 €
almonds/pistachios/cedar nuts

WARM BEVERAGES

Espresso 30 ml 45 €

Americano 80 ml 45 €

Latte/Cappuccino 210 ml/180 ml 65 €

Latte/Cappuccino
with lactose-free milk 210 ml/180 ml 85 €

Freshly-brewed tea 300 ml 69 €

HOME-MADE CARBONATED LEMONADES

Limonata, Orangina, Malinatta
300 ml/1 L 45/141

MINERAL WATER

San Benedetto 250 ml 94 €

Evian 330 ml 138 €

Rocchetta 250 ml/1 L 86/168 €

Perrier 330 ml 133 €

Morshins'ka Premium
330 ml/750 ml 68/106 €

Borjomi 330 ml 84 €

PROSECCO

Prosecco Craft 150 ml 130 €

Prosecco Superiore Brut
Asolo Montelvini 150 ml 160 €

Prosecco Rose Brut
Montelvini 150 ml 160 €

Franciacorta Brut
Stefano Camilucci 150 ml 340 €

SALADS & APPETIZERS

INSALATE & ANTIPASTI

Traditional Tuscanian salad
with grilled vegetables,
anchovies and bread
300 g **195 €**

Crunchy romaine and spinach
with tiger shrimps, pink calamari,
dressed in Ligurian pesto sauce
250 g **298 €**

Juicy roasted beef
and blanched vegetables
250 g **254 €**

Crunchy spinach topped
with caramelized vegetables
and artichokes
220 g **195 €**

Delicate rabbit paté with organic
butter and pepper confiture
140 g **147 €**

Veal tartare dressed
in Sicilian anchovy sauce
140 g **195 €**

Veal carpaccio with truffle paste
and 24-month-old parmesan
110 g **265 €**

Moroccan octopus carpaccio
80 g **310 €**



SOUPS

ZUPPA

Minestrone
with seasonal vegetables
300 g **105 €**

Double-sized chicken broth
with hand-made tortellini
350 g **127 €**

Creamy potato soup with cannellini
beans and Moroccan octopus
300 g **280 €**

Tuscan tomato soup with seafood
320 g **252 €**

PASTA

PASTA

Pappardelle with grappa
and porcini mushrooms. Al forno
280 g **205 €**

Ravioli with farmer's spinach
and Sicilian ricotta
200 g **197 €**

Girasole with chicken and baked sweet
pepper, sprinkled with sage sauce
220 g **180 €**

Agnolotti with farmer's rabbit Ligurian-style
250 g **212 €**

Raviollone grande with creamy
shrimps and mascarpone
180 g **298 €**

Duck ravioli soaked in truffle sauce
240 g **275 €**

Raviolini with scallops
and Sicilian ricotta
180 g **298 €**

Bio-spaghetti carbonara Lazio-style
with farmer's egg yolks,
served in a pecorino cheese lump
260 g **263 €**

Linguini with pink taleggio cheese
and wild mushrooms al forno
260 g **255 €**

Lasagna with classical ragout
Bolognese-style and bechamel sauce
250 g **231 €**

Ravioli with cacciotta cheese
of Tuscany region, al forno
180 g **218 €**

Linguini with tiger shrimps,
pink calamari, octopus and white fish
260 g **368 €**

Strozzapreti with rabbit
280 g **223 €**

Spaghetti ala Puttanesca
280 g **210 €**

Home-made pasta
with butter and parmesan
150 g **125 €**

Risotto with wild mushrooms
and 24-month-old parmesan
300 g **227 €**

MAIN COURSE

SECONDI PIATTI

Grilled tentacles of Moroccan octopus with green zucchini and red cherry tomatoes
120/120 g **597 €**

Sirloin of 1-year-old veal rolled in thin pancetta slices, served with cherry tomatoes and red pesto sauce
150/80 g **368 €**

Grilled veal rack with mashed potatoes and matured pecorino cheese
150/150 g **373 €**

American ribeye steak with grilled asparagus and hollandaise sauce
per 100 g **489 €**

Grilled chicken picanté with roasted potatoes al forno and rosemary
180/100 g **217 €**

MOZZARELLA BAR

price indicated per 100 grams

Burrata of Campania region **253 €**

Mozzarella di buffalo **248 €**

Burrata with truffle **295 €**

BIANCO di PESCE

price indicated per 100 grams

Tiger shripmp 6/8 100 g **425 €**

Squid 100 g **103 €**

Red mullet 100 g **118 €**

Garfish 100 g **152 €**

Horse mackerel 100 g **88 €**

Seabass 100 g **127 €**

Flounder 100 g **217 €**

Oysters

Fin de Claire/Gillardeau

for 1 piece **87/165 €**

Gobbies 100 g **115 €**

ANTIPASTI

ANTIPASTI

Sicilian olive mix
50 g **67 €**

Tuscanian artichokes
60 g **125 €**

Involtini with peppers and tuna
50 g **87 €**

Fillet of Sicilian anchovies
10 g **69 €**

Sun-dried tomatoes with herbs
30 g **43 €**

Marinated red pepper
60 g **67 €**

Seafood mix
80 g **169 €**

Sicilian caponata with raisins
100 g **117 €**

Marinated sprats
100 g **83 €**

Marinated salmon seasoned with Amalfian sour touch
60 g **135 €**

Mediterranean sea bass with lemon
60 g **125 €**

PIADINA

PIADINA

Piadina with mozzarella, parmesan and rocket leaves
180 g **167 €**

Piadina with Apulian stracciatella and salted salmon
180 g **178 €**

Piadina with local farmer's goat cheese and crunchy spinach
180 g **167 €**

Piadina with prosciutto crudo and mozzarella
180 g **178 €**



DESSERTS

DOLCI

Lemon tart
125 g **113 €**

Berry-flavored panna cotta
200 g **142 €**

Crème brûlée
150 g **148 €**

Tiramisu
150 g **185 €**

Pistachio-flavored cheesecake
160 g **196 €**

Chocolate «Fondant» cake
150 g **113 €**

Canoli filled with hazelnut and caramel /
ricotta and orange zest
60 g **65 €**

Crostata al cocco
180 g **146 €**

Ice cream
*mascarpone-cherry / coconut-raspberry /
salted caramel / chocolate-cranberry*
50 g **60 €**

Lemon sorbet
50 g **60 €**



BEVERAGES

LE BEVANDE

WARM BEVERAGES

Espresso 30 ml **45 €**

Americano 80 ml **45 €**

Latte / Cappuccino 210/180 ml **65 €**

Latte/Cappuccino
with non-dairy milk 210/180 ml **85 €**

Freshly-Brewed Tea 300 ml **69 €**

HOME-MADE CARBONATED LEMONADES



Limonata, Orangina,
Malinatta 300 ml / 1 L **45/141 €**

FRESH JUICES

Citric, apple, carrot
300 ml **109 €**

Celery 100 ml **73 €**

MINERAL WATER

San Benedetto 250 ml **94 €**

Evian 330 ml **138 €**

Rocchetta 250 ml/1L **86/168 €**

Perrier 330 ml **133 €**

Morshins'ka Premium
330/750 ml **68/106 €**

Borjomi 330 ml **84 €**

COCKTAILS

COCKTAIL

Martini Fiero & Tonic
180 ml **158 €**

Spritz Veneziano
180 ml **158 €**

Hugo 180 ml **148 €**

Negroni 90 ml **158 €**

Mojito 130 ml **148 €**

MARGARITTA 80 ml **158 €**

Kir Royal 150 ml **158 €**

Limoncello
della Casa
40 ml **55 €**



BEER

BIRRA

Leffe Blonde 300/500 ml **65/95 €**

Hoegaarden Blanche (draft)
300/500 ml **65/95 €**

Corona Extra 330 ml **80 €**

Hoegaarden Blanche n/a 330 ml **85 €**

STRONG ALCOHOL

ALCOHOL FORTE

WHISKEY & BOURBON 40 ml

- Johnnie Walker Red Label 98 €
- Johnnie Walker Black Label 12 YO 154 €
- Glenmorangie The Original 10 YO 288 €
- The Singleton of Dufftown 12 YO 248 €
- Copper Dog 138 €
- Ardbeg 10 YO 282 €
- Bulleit Rye 95 158 €
- Bulleit Bourbon 138 €
- Ro&Co 206 €

COGNAC 40 ml

- Hennessy Very Special 184 €
- Remy Martin VSOP 248 €

BRANDY 40 ml

- Metaxa 5 Stars 85 €
- Шабo XO 10 лет 98 €
- Saint Remy VSOP 85 €

RUM 40 ml

- Captain Morgan Original Spiced Gold 82 €
- Captain Morgan Dark 93 €
- Zacapa 23 YO 242 €

VODKA 40 ml

- Grey Goose 152 €
- Belvedere 146 €
- Ketel One 134 €
- Koskenkorva 88 €
- RADA Premium Classic 68 €
- Smirnoff Red №21 88 €

TEQUILA 40 ml

- Don Julio Blanco 145 €
- Don Julio Reposado 155 €
- Jose Cuervo Traditional Reposado 159 €

GRAPPA 40 ml

- Tre Soli Tre 520 €
- Gaja Grappa di Barolo 335 €
- Grappa Tignanella 325 €
- Grappa di Friulia 137 €
- Grappa Nonino Tradizione 95 €
- Grape Vodka Shabo 82 €

GIN 40 ml

- Tanqueray London Dry 88 €
- Gordon's Pink 87 €

VERMOUTH 40 ml

- Vermouth Del Professore Bianco 190 €
- Martini Fiero/Bianco 124 €
- Martini Riserva Speciale Ambrato/ Rubino / Bitter 95 €

CORDIALS & LIQUEURS 40 ml

- Jägermeister 88 €
- Averna Amaro Siciliano 89 €
- Amaro Montenegro 85 €
- Amaro Nonino Quintessentia 105 €
- Fernet-Brenca 85 €
- Campari 92 €
- Aperol Aperetivo 99 €
- Sambuca Antica Classic 88 €
- Baileys The Original 88 €
- Marrie Brizzard 73 €
- Frangelico 99 €
- Cointreau 92 €

CIDER

- Cider 2019 Cuvee 330/750 ml 137/315 €
- Perry Cider 750 ml 415 €
- Black Currant Sparkling Mead 750ml 415 €



TAVERNETTA

LE SERATE di OTTOBRE a Odessa

Scallop carpaccio
with citronet sauce

140 g **280 €**

Salad with tuna, avocado
and concasse tomatoes

250 g **342 €**

Spaghetti
with seabass & shrimp
& tuna tartare

220 g **285 €**

Lamb leg with grilled
cacocavallo cheese

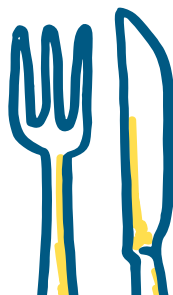
350 g **498 €**

Potato gnocchi
with crab meat

230 g **312 €**

Duck leg confit
with vegetables
in Madeira sauce


300 g **315 €**







WINE LIST

LA LISTA DEI VINI

 — *Biologico / Biodinamico / Vini naturali*
Wines produced according to organic /
biodynamic practices / «natural wines»

 — *Vino Arancio / Ambra*
Wines Orange / Amber

 — *Vino al bicchiere con Coravin*
Wine by the glass with Coravin



CHAMPAGNE



CHAMPAGNE

2010	Dom Perignon Brut Vintage (pinot noir, chardonnay)	Moët & Chandon	Côte des Blancs	11000
s.a.	Brut Imperial (pinot noir, chardonnay, pinot meunier)	Moët & Chandon	Côte des Blancs	3500
s.a.	Demi Sec Nectar Imperial (pinot noir, pinot meunier, chardonnay)	Moët & Chandon	Côte des Blancs	3300
s.a.	Brut Imperial Rose (pinot noir, pinot meunier, chardonnay)	Moët & Chandon	Côte des Blancs	3700
s.a.	Brut Premier Cru "Les Vignes de Vrigny"  (100% pinot meunier)	Egly-Ouriet	Montagne de Reims	3300
2010	Brut Millesime (60% chardonnay, 40% pinot noir)	Barons de Rothschild	Montagne de Reims	6200


SPARKLING WINES (ITALY & OTHER COUNTRIES)

BOLLICINE ITALIANE & BOLLICINE DAL MONDO


Classic method (Italy)

2016	Franciacorta Brut Saten (95% chardonnay, 5% pinot bianco)	Stefano Camilucci	Lombardy	2000
s.a.	Franciacorta Brut Rose (100% pinot nero)	Stefano Camilucci	Lombardy	2100
2016	Franciacorta Dosage Zero  (65% chardonnay, 22% pinot nero, 13% pinot bianco)	Ca' del Bosco	Lombardy	3200
s.a.	Franciacorta Extra Brut Cuvée Prestige  (84% chardonnay, 2% pinot Bianco, 14% pinot nero)	Ca' del Bosco	Lombardy	2150
s.a.	Brut Maximum (pinot nero, chardonnay)	Ferrari	Trento	1950
s.a.	Brut Rose (pinot nero, chardonnay)	Ferrari	Trento	2100

Non-classical method (Italy)

2017	Brut "Avus" sui lieviti  (garganega)	Tessari	Veneto	1250
s.a.	Prosecco Superiore Rive Valdobbiadene Extra Dry "Vigneto Piai Alto" (glera)	Bortolotti	Veneto	1400
s.a.	Prosecco Superiore Brut Asolo (glera)	Montelvini	Veneto	160/800
s.a.	Prosecco Rose Brut (glera, pinot noir)	Montelvini	Veneto	160/800
s.a.	Asti (moscato)	Canti	Piemonte	750






Other countries

s.a.	Savva Libkin Restaurants Brut Charmat (aligote, telti-kuruk, pinot blanc, riesling)	Shabo	Ucraina, Odesa	540
2016	Grand Reserve Extra Brut (chardonnay)	Shabo	Ucraina, Odesa	850
s.a.	Brut (chardonnay, aligote, riesling)	Robert Guliev	Ucraina, Odesa	540
s.a.	Cremant de Bourgogne Brut Zero (chardonnay)	Paul Chollet	Francesi, Bourgogne	1400
2017	Corpinnat Brut Nature "Integral"  (40% parellada, 30% xarel-lo, 30% chardonnay)	Llopard	Spagna, Catalogna	1400

WHITE ITALIAN WINES

VINI BIANCHI ITALIANI

North

2017	Pinot Grigio “Le Plantse” (pinot grigio)	Didier Gerbelle	Valle d’Aosta	1500
2020	Roero (arneis)	Vietti	Piedmont	1250
2020	Gavi dei Gavi Etichetta Nera (cortese)	La Scolca	Piedmont	1900
2020	Gavi del comune di Gavi “Minaia” (cortese)	Nicola Bergaglio	Piedmont	180/900
2018	Chardonnay Mej (chardonnay)	La Caudrina	Piedmont	180/900
2019	Lugana Prestige (trebbiano di lugana)	Ca’Maiol	Lombardia	200/1000
2019	Bianco Secco  (garganega, chardonnay, sauvignon)	Giuseppe Quintarelli	Veneto	460/2300
2019	Soave Classico “Calvarino”  (garganega, trebbiano di soave)	Pieropan	Veneto	1400
2020	Sauvignon Blanc “Winkl” (sauvignon blanc)	Cantina Terlano	Alto Adige	1300
2019	Gewurztraminer Tradition (gewurztraminer)	Cantina Terlano	Alto Adige	1200
2017	Riesling (riesling)	Falkenstein	Alto Adige	1600
2017	Malvasia Venezia Giulia    (malvasia)	Zidarich	Friuli-Venezia Giulia	380/1900

Center

2018	Torricella (80% chardonnay, 20% sauvignon)	Barone Ricasoli	Toscana	1200
2018	Vistamare (40% vermentino, 40% viognier, and 20% fiano)	Ca’ Marcanda (Gaja)	Toscana	2300
2018	Poggio alle Gazze dell’Ornellaia (83% sauvignon Blanc, 11% vermentino, 6% viognier)	Tenuta del Ornellaia	Toscana	3100
2019	Vernaccia di San Gimignano “Villa Cusona” (vernaccia)	Tenute Guicciardini Strozzi	Toscana	850
2019	Cervaro della Sala (chardonnay, grechetto)	Castello della Sala Marchesi Antinori	Umbria	3200

South

2019	Lacryma Christi Bianco (falanghina)	Feudi di San Gregorio	Campania	170/850
2020	Greco di Tufo “Cutizzi” (greco)	Feudi di San Gregorio	Campania	1250
2019	Anthilia  (lucido, aka catarratto)	Donnafugata	Sicilia	1000
2018	Etna Bianco “Alta Mora”  (carricante)	Casumano	Sicilia	1300
2019	Pithos Bianco   (grecanico)	COS	Sicilia	1700
2017	Carjanti  (95% carricante, 5% albanello)	Gulfi	Sicilia	1700
2019	Costamolino “Vermentino di Sardegna”  (vermentino)	Argiolas	Sardegna	180/900




WHITE WINES OF OTHER COUNTRIES

VINI BIANCHI DAL MONDO

2019	Chardonnay Savva Libkin Restaurants	Shabo	Ucraina, Odesa	520
2018	Chardonnay Reserve (chardonnay)	Robert Guliev	Ucraina, Odesa	500
2020	Telti-Kuruk Grande Reserve	Shabo	Ucraina, Odesa	850
2017	Arbina  (rkatsiteli)	Beykush Winery	Ucraina, Mykolaiv	1400
2019	Sancerre (sauvignon blanc)	Domaine des Buissonnes	Francesi, Vallee de la Loire	1500
2018	Chablis Grand Cru "Bougros" (chardonnay)	Domaine du Colombier	Francesi, Bourgogne	2500
2020	Chablis (chardonnay)	Domaine du Colombier	Francesi, Bourgogne	220/1100
2020	Herr Gewürtz  (gewürztraminer)	Krásná Hora	Repubblica Ceca, Morava	950
2012	Chateau Musar White  (obaideh 60%, merwah 40%)	Chateau Musar	Libano, Bekaa	520/2600
2020	Sauvignon Blanc 	Tishbi	Israele	800
2020	Sauvignon Blanc "The Nest" 	Lake Chalice	Nuova Zelanda, Marlborough	200/1000

ROSE WINES

VINI ROSATI

2020	Bolgheri Rose "Scalabrone" (cabernet sauvignon, merlot, syrah)	Tenuta Guado Al Tasso/Antinori	Italia, Toscana	1100
2019	Syrosa (syrah, sangiovese)	Rocca di Montemassi	Italia, Toscana	180/900
2020	Lumera  (nero d'Avola, syrah, nocera, pinot noir)	Donnafugata	Italia, Sicilia	180/900
2019	Roumery  (cinsault, grenache, syrah, rolle/vermentino and clairette)	Chateau de Ferrages	Francesi, Provence	990
2018	Pink  (pinot noir)	Krásná Hora	Repubblica Ceca, Morava	950





RED ITALIAN WINES

VINI ROSSI ITALIANI

North

2017	Barbera d'Asti Superiore "Ca di Pian" (barbera)	La Spinetta	Piedmont	1700
2017	Barbaresco "Autinbej"  (nebbiolo)	Ca'del Baio	Piedmont	460/2300
2010	Barbaresco "Vanotu" (nebbiolo), Doppio Magnum 3 L	Pelissero	Piedmont	12950
2014	Barolo "Cerretta" (nebbiolo)	Schiavenza	Piedmont	3000
2015	Amarone della Valpolicella Classico  (50% corvina, 30% rondinella, 15% corvinone, 5% molinara)	Tommasi	Veneto	640/3200
2015	Amarone della Valpolicella Classico (corvina, rondinella, oseleta), Doppio Magnum 3 L	Zenato	Veneto	10500
2014	Amarone della Valpolicella Classico (corvinone, corvina, rondinella, molinara)	Tommaso Bussola	Veneto	2600
2018	Valpolicella Ripasso Superiore "Ca' del Laito" (corvina, rondinella, molinara)	Tommaso Bussola	Veneto	1400
2020	Lagrein Tradition (Lagrein)	Cantina Terlano	Alto Adige	200/1000
2015	Blauburgunder (pinot noir)	Falkenstein	Alto Adige	1650
2019	Foradori  (teroldego)	Foradori	Trentino	1550
2020	Lezer  (teroldego)	Foradori	Trentino	220/1100

Center


2018	Chianti Classico "Brolio" (100% sangiovese)	Barone Ricasoli	Toscana	240/1200
2016	Vino Nobile di Montepulciano  (sangiovese)	Avignonesi	Toscana	2100
2016	Brunello di Montalcino (sangiovese)	Tenuta il Poggione	Toscana	3200
2017	Rosso di Montalcino (sangiovese)	Tenuta il Poggione	Toscana	1300
2015	"50 & 50"  (merlot, sangiovese)	Avignonesi-Capannelle	Toscana	1200 /6000
2014	"Petra" (merlot, cabernet savignnon)	Petra	Toscana	5000
2013	Petra "Potenti"  (100% cabernet sauvignon)	Petra	Toscana	500/2500
2017	Ornellaia (cabernet-sauvignon, merlot)	Tenuta dell'Ornellaia	Toscana	11900
2017	Sassicaia (cabernet-sauvignon, cabernet franc)	Tenuta San Guido	Toscana	9900
2018	Le Difese (cabernet-sauvignon, sangiovese)	Tenuta San Guido	Toscana	1350
2016	Kurni  (montepulciano)	Oasi degli Angeli	Marche	5500

South

2016	Taurasi (aglianico)	Feudi di San Gregorio	Campania	1700
2019	Primitivo di Manduria "Pinataro" (primitivo)	Tagaro	Puglia	180/900
2019	SP 68 Rosso  (70% frappato, 30% nero d'avola)	Occhipinti	Sicilia	1350
2019	Nero d'Avola (nero d'avola)	Cusumano	Sicilia	180/900
2010	Maroccoli (syrah), Salmanazar 9 L	Planeta	Sicilia	18500
2016/2011	Mille e una notte  (nero d'avola, petit verdot, syrah ed altre uve)	Donnafugata	Sicilia	3500
2017	Etna Rosso "Sul Vulcano"  (nerello mascalese, nerello cappuccio)	Donnafugata	Sicilia	1400
2015	Korem  (85% bovale sardo, 10% carignano, 5% cannonau)	Argiolas	Sardegna	2100
2018	Costera  (cannonau)	Argiolas	Sardegna	220/1100

RED WINES OF OTHER COUNTRIES

VINI ROSSI DAL MONDO

2019	Merlot Savva Libkin Restaurants	Shabo	Ucraina, Odesa	520
2019	Cabernet Grande Reserve (cabernet-sauvignon)	Shabo	Ucraina, Odesa	850
2015	Kara Karmen (tempranillo, saperavi)	Beykush Winery	Ucraina, Mykolaiv	2750
2019	Bourgogne Pinot Noir Vieilles Vignes (pinot noir)	Domaine de Rochebin	Francesi, Bourgogne	1100
2016	Bad Boy (95% merlot, 5% cabernet franc)	Jean-Luc Thunevin	Francesi, Bordeaux	1400
2013	Chateauneuf-du-Pape "Piedlong" (90% grenache, 10% mourvedre)	Domaine du Vieux Telegraphe	Francesi, Valle du Rhone	2500
2016	Roda Reserva  (85% tempranillo, 9% graciano and 6% garnacha)	Bodegas Roda	Spagna, Rioja	440/2200
2003	Chateau Musar  (cabernet-sauvignon, carignan, cinsault)	Chateau Musar	Libano, Bekaa	3300
2018	Cabernet Sauvignon 	Tishbi	Israele	900
2018	Zinfandel Private Selection 	Robert Mondavi	Stati Uniti d'America, California	1100
2018	Shiraz "Nietschke Jack" 	Kalleske	Australia, Barossa	1300
2019	Pinot Noir "Private Bin" 	Villa Maria	Nuova Zelanda	1200

DESSERT WINES

VINI DOLCI

2018	Dindarello 0,375 L (moscato)	Maculan	Italia/Veneto	950
2018	Recioto della Valpolicella Classico 0,375 L (corvina, rondinella, molinara)	Zeni	Italia/Veneto	950
s.a.	Jerez Pedro Ximenez "San Emilio" 0,75 L (pedro ximenez)	Lustau	Spagna	150/1500
s.a.	Port Tawny 10 y.o. 0,75 L	Dow's	Portogallo	150/1500
2006	Port Vintage Quinta dos Malvedos 0,375 L	Graham's	Portogallo	1490

HALF BOTTLE

LE MEZZE BOTTIGLIE 0,375 L

SPARKLING/BOLLICINE

s.a.	Franciacorta Extra Brut Cuvée Prestige  (84% chardonnay, 2% pinot Bianco, 14% pinot nero)	Ca' del Bosco	Lombardy	1200
s.a.	Ferrari Brut Maximum (pinot nero, chardonnay)	Ferrari	Trento	1200

WHITE/BIANCHI

2019	Gavi dei Gavi Etichetta Nera (cortese)	La Scolca	Piedmont	1050
2018	Chablis Grand Cru Bougros (chardonnay)	Domaine du Colombier	Francesi, Bourgogne	1300

RED/ROSSI

2014	Brunello di Montalcino (100% sangiovese)	Casanova di Neri	Toscana	1750
2017	Rosso di Montalcino (100% sangiovese)	Tenuta il Poggione	Toscana	700
2017	Sassicaia (cabernet-sauvignon, cabernet franc)	Tenuta San Guido	Toscana	5300
2016	Sassicaia (cabernet-sauvignon, cabernet franc)	Tenuta San Guido	Toscana	6500
2018	Cabernet Sauvignon	Montes Alpha	Chile	650