

# *The* wine list

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*Peter Eva*

# white wine

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PINOT GRIGIO 2023 Cesari delle Venezie DOC, Veneto - ITA | G 12 | B 48

*Fresh bouquet, Dry and well balanced with a good length. Food pairing: Seafood: The minerality and fruity flavors of lime, pear, and peach in Pinot Grigio make it an excellent match for seafood.*

★ SAUVIGNON BLANC 2023 Marlborough - NZ - Peter Eva's Signature | G 12 | B 48

*Crisp white with vibrant citrus, tropical fruit, and fresh herb notes.  
Pairs well with seafood, goat cheese, and light pasta dishes.*

CHARDONNAY 2023 Lama di Pietra Puglia-ITA | G 15 | B 65

*Bouquet: Complex, fresh, and fruity, with hints of exotic fruits, banana, and pineapple.  
Palate: Intense with pleasant acidity, elegant, and persistent. Food Pairing: Excellent with fish and seafood*

# red wine

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PINOT NERO 2023 Cembra DOC, Trentino - ITA | G 13 | B 52

*A delicate aroma evoking forest fruits and cherry.  
Food pairing: soft meat, vegetarian dishes, pizza, or appetizers.*

MONTEPULCIANO D'ABRUZZO 2021 Masciarelli DOC Abruzzo - ITA | G 14 | B 58

*Deep ruby red. red fruit, cherry, currant, violet with tobacco hints. earthy, intense, and big.  
Food pairing: meat, pizza, bolognese, gnocchi, pasta.*

CHIANTI CLASSICO 2021 Terre Natuzzi DOCG, Toscana - ITA | G 14 | B 58

*Deep ruby red colour, dry and fresh with scents of wild berry fruits violets and a nice spice finish  
Food pairing : veal, lasagna, spaghetti with meatballs, pizza, red meat ,bruschetta.*

NERO D'AVOLA 2022 Cantine Cellaro "Lumà" DOC, Sicilia - ITA | G 14 | B 58

*Rich and generous wine, deep red in colour and character.  
Food pairing best with lasagna, meatballs, pizza, red meat.*

SHIRAZ 2022 McLaren Vale, South Australia - AU | G 13 | B 52

*Dark crimson purple and treads a fine line between being both elegant and bold. Great length, balance and persistence in flavor. Food pairing: pizza w/sausages, lasagna, meatballs, meat, chicken.*

SANGIOVESE 2021 Lungarotti Torgiano Rubesco, Umbria - ITA | G 14 | B 58

*A young, vibrant wine with a brilliant violet-red color, featuring green spices, pepper, cinnamon, and marasca cherry notes. Pairs well with red sauce pasta, marinara, meatballs, sausages, and lasagna*

BARBERA d'ALBA 2021 Batasiolo Piemonte - ITA | G 14 | B 58

*A Red wine from Piemonte, Northern Italy, Italy. This wine has 153 mentions of red fruit notes (cherry, red fruit, strawberry) Food pairing: prosciutto, chicken, pizza, Bolognese, arrabbiata, lasagna.*

★ CABERNET SAUVIGNON 2023 Barossa Valley AUS - Peter Eva Signature | G 13 | B 52

*A bold red with notes of blackcurrant, plum, and oak. Pairs well with grilled meats, slow-cooked lamb, and aged cheeses.*

G - glass | B - bottle

## rose wine

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ROSE D'ABRUZZO 2022 Gianni Masciarelli , Abruzzo - ITA | G 12 | B 48

*Variety of Montepulciano d'Abruzzo, cherry pink with bright reflections, quite intense fruit and floral flavor. Food pairing: prosciutto, olives, parmesan cheese, arrabbiata. prawns. entree.*

## sparkling wine

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PROSECCO Superiore Val d'Oca Extra Dry DOCG, Veneto - ITA | G 14 | B 58

*Light straw color with an elegant floral bouquet, dry harmony, and a refreshing finish; pairs with Caprese salad, seafood pasta, and desserts.*

MOSCATO Batasiolo d'Asti DOCG, Piemonte - ITA | G 12 | B 48

*Straw-yellow colour, clear and brilliant. Very intense and clean aromas of rose peach, white fruit, apricot, figs and orange flowers, Food pairing: dessert .*

PROSECCO ROSE' BRUT MILLESIMATO, Tenuta Sant'Anna - ITA | G 13 | B 52

*A delicate, refreshing sparkling wine with fine bubbles, aromas of red berries, and floral notes. Crisp and elegant, perfect for aperitifs, seafood, and light desserts.*

## premium wine

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PRIMITIVO 2019 Apollonio Manduria, Puglia - ITA | G 15 | B 60

*Structured and complex, with aromas of dried cherry, leather and spice. A noble red with a long, persistent finish.*

NEBBIOLO 2022 Bastiolo Nebbiolo Langhe, Piemonte - ITA | G 18 | B 72

*Elegant and gently tannic red with aromas of cherry, rose and earthy notes. Classic match for meat-based dishes.*

FALANGHINA 2023 Frattasi DOP, Napoli - ITA | G 14 | B 58

*Yellow colour with honey reflection. Long perfumes of pear blossoms with a long lasting finish Food Pairing: Seafood, prawns, clams, mussels.*

BAROLO 2020 Nebbiolo La Morra, Piemonte - ITA | B 125

*Structured and complex, with aromas of ripe fruit, flowers, and spices. A noble red with a long, persistent finish.*

AMARONE DELLA VALPOLICELLA 2019 Cesari Valpolicella, Veneto - ITA | B 132

*Full-bodied and velvety, with aromas of dried fruits, cocoa and sweet spices. A powerful red to savour slowly.*

BRUNELLO DI MONTALCINO 2019 Tenute del Cerro, Piemonte - ITA | B 149

*Full-bodied, dry red wine with intense aromas and flavours. Expect notes of red and black fruits, spice, and a subtle earthiness.*