

FRIZZANTE / SPARKLING	
Brachetto d’Acqui, Acquesi, 2023	13/78
Moscato d’Asti P Nivole, Michele Chiarlo, 2024	12/68
Prosecco, Caposaldo, NV	17/58
Champagne, Chavost Blanc d’Assemblage Brut Nature’22	148
Champagne, Billecart-Salmon, Brut Réserve NV	168

BIANCO	
ITALIA SETTENTRIONALE	
Gavi, Villa Sparina, 2025 ^{SUS}	66
-bright, mineral-driven; citrus, green apple; med-light body	
Pigato, Vigneti a Prua, 2024 ^{SUS}	19/38/74
-mineral-driven; textured; fresh; med-bodied; rounded, creamy	
Roero Arneis, Cornarea, 2025 ^{ORG}	74
-green pear; wildflowers; sapidity; elegant & creamy	

TRE VENEZIE	
Friuli Colli Orientale <Pinot Grigio> Felluga, 2024 ^{SUS}	22/44/86
-melon & flint; ginger & biscuits; savory & svelte	
Sauvignon Blanc, Cantina La-Vis, 2025 ^{SUS}	62
-elderberry, ripe fruit; rich, full body; crisp & dry; mineral	

ITALIA CENTRALE	
Vernaccia di S.G. “Selvabianca”, Il Colombaio di Santa Chiara ‘25 ^{ORG}	17/34/66
-apple, citrus; bright, vibrant, fresh; long lasting finish	
Verdicchio dei Castelli di Jesi, Bucci Classico, 2024 ^{ORG}	78
-golden apple, citrus; structured, balanced; mineral.	
Vermentino/Colombana, Fonte delle Donne, Fibbiano 2024 ^{ORG}	70
-citrus, bright, mineral + aromatic spice; med body	

MEZZOGIORNO	
Falanghina del Sannio, Terre Stregate, 2025 ^{ORG}	66
-fresh & smooth; yellow fruit & citrus; white flower	
Etna Bianco Mofete, Palmento Costanzo, 2025 ^{BIO}	74
-citrus fruit & mineral; vibrant & fresh; balsamic notes	
Fiano “Asterias”, Tempa di Zoe, 2024 ^{BIO}	18/36/70
-citrus, white peach, chamomile& honey; fresh & mineral	

ROSATO	
Negroamaro Rosato, Cantele 2024 ^{SUS}	66
-rose; strawberry + pomegranate; intense & lively	
Sangiovese Rosato, Tenuta di Carleone, 2025 ^{ORG} .	19/38/74
-juicy, fresh; delicate cherry, strawberries; floral notes	

ORG (Organic): No chemical herbicides/pesticides; only natural treatments allowed.

BIO (Biodynamic): Builds on organic farming, aligning vineyard work with lunar/earth cycles; uses special composts and animal products to enrich soil life.

NAT (Natural): No fixed definition; typically organic/biodynamic, hand-harvested, native yeasts, little/no sulfur, no fining, filtering, chaptalization, new oak, or cellar manipulation.

SUS (Sustainable): Ecologically sound practices, mainly organic but may allow limited chemical use; emphasizes energy/water conservation and renewables.

ROSSO	
ITALIA SETTENTRIONALE	
Verduno Pelaverga, Gian Luca Colombo, 2024 ^{BIO}	110
-red fruit; white pepper; spicy; floral undertones; light body	
Pinot Nero, Gian Luca Colombo, 2024 ^{BIO}	98
-cherries; vibrant & fresh; silky & elegant; spicy cinnamon	
Sangiovese Emilia Romagna, Noelia Ricci 2024 ^{ORG}	20/40/78
-cherry + bright berry; floral spice; med body; fresh acidity	
Langhe Nebbiolo, Scarzello, 2023 ^{SUS}	94
-delicate floral, fruit aromas; dry, structured, elegant	
Valtellina Superiore “Mazer”, Nino Negri, 2022 ^{SUS} .	82
-blackberry, alpine herbs; licorice; med body; mineral, savory finish	
Barbera sulla Stella <u>Superiore</u> , Hilberg Pasquero ‘20 ^{BIO}	22/44/86
-red fruit, dark berries; fresh & lively; smooth & full body	
Barbaresco<Nebbiolo> San Giuliano, 2019 ^{ORG}	118
-aromas of minerals & flowers; dry, medium-bodied, velvety	
Barolo <Nebbiolo> Reva, 2021 ^{ORG}	138
-red fruit, tobacco, sage; earthy; dry, full & elegant	

TRE VENEZIE	
Valpolicella Ripasso, Marchesa Mariabella <Corvina, Corvinone, Rondinella> Massimago, 2022 ^{ORG}	98
-aromatic berries, dried plums; balsam; velvety mouthfeel	
Sassirossi, <Merlot, Cabernet Sauvignon> Masut da Rive, 2021 ^{SUS}	82
-cranberry, black currant; licorice; dry, full body	
Amarone della Valpolicella, Conte Gastone <Corvina, Corvinone, Rondinella, Croatina> Massimago, 2021 ^{ORG}	158
-black cherry, plum, black pepper, cloves; savory yet sweet	

ITALIA CENTRALE	
Chianti Classico <Sangiovese > Tenuta di Carleone, 2023 ^{ORG} .	106
-cherry, wild herbs; mineral-driven, elegant; vibrant; med body	
Rosso di Montalcino <Sangiovese> La Fornace, 2023 ^{BIO}	86
-red fruit; well-balanced; velvety, med body; mineral finish	
Vino Nobile <Sangiovese> Il Conventino, 2022 ^{ORG}	82
-red fruit, tobacco, spice; native grapes; full body; velvety	
Chianti Classico Riserva <Sangiovese> La Sala, 2019 ^{ORG}	128
-blackberry & plum, black cherry, leather, smooth & silky	
Brunello <Sangiovese Grosso> Collemattoni, 2020 ^{BIO}	240
wild- cherry; tar, smoke; grilled herbs; leather; full body	

MEZZOGIORNO	
Etna Rosso Mofete, Palmento Costanzo, 2022 ^{BIO}	18/36/70
-ripe red berries; vibrant & fresh; mineral-drive; med body	
Montepulciano d’Abruzzo, Cataldi Madonna, 2024 ^{ORG}	74
-abundant fruit; clean earth; zesty minerals; medium body	
Nero D’Avola, Tenuta Rapitala’ 2024 ^{SUS}	66
-baked plum, black cherry, black tea; medium-full body	
Primitivo, Masseria Cuturi, 2024 ^{ORG}	17/34/66
-black berry & sweet spice; full & robust; fruit-forward	