



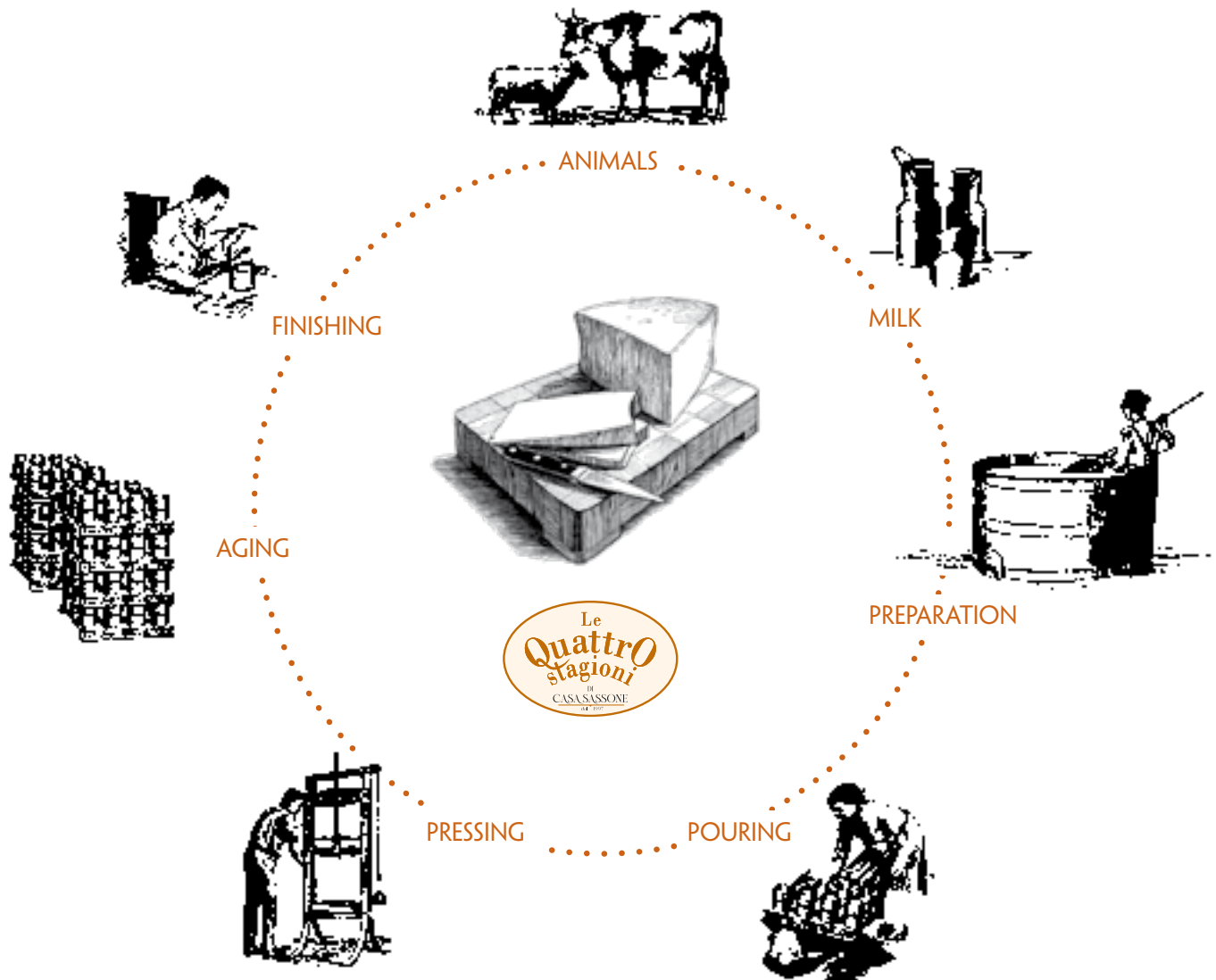
THE COLOURS OF THE SEASON HAVE A FLAVOUR WITH US

QUATTRO STAGIONI (FOUR SEASONS) supports the Quality card promoted by the Cuneo Chamber of Commerce. It is important to use and enhance the resources of the territory, favouring transparency and authenticity of the offered food-and wine connoisseurship: for this we undertake to assure the use of typical quality products of local origin, paying particular attention to right maturing and the traceability.

We are also following a course to obtain specific certifications: we intend to operate not only in full respect of quality, but also in nutritional requirements of all those who need special attention in the choice of foods, for example due to food allergies or for religious reasons. For this we are working in conformity with the procedures required by certifications WITHOUT GLUTENS for food allergies, HALAL for Islamic cuisine and KOSHER for the Hebrew cuisine.



SELECTION OF CHEESES



Our dairy craftsmen are the protagonists of the transformation of milk into cheese offering tastes that are very peculiar and that certainly come from our land.

We want to enthuse our customers with cheese and therefore our team of professionals has developed an excellent selection, taking care of the variety and quality.

Through the selection of the Four Seasons restaurant in Italy we want to have you discover those territories and regions which are most representative of our country.

The main objective of the Four Seasons restaurant has always been to achieve quality with all our products, this implies a constant evaluation of our cheeses and the permanent search for unknown varieties in order to offer the best and most selected market product.

Quality and service are our business card.

SELECTION OF FIANDINO CHEESE

Gran Kinara (Long matured cheese with vegetable rennet)

Lou Bergier Pichin (traditional raw milk toma cheese with vegetable rennet)

L'Ottavio (raw milk cheese with homemade beer and malted barley)



IN COMBINATION WITH OUR CHEESE SELECTIONS
CASA SASSONE PROPOSES
MOSCATO PASSITO CANTINE ALAGNA



NAME OF CHEESE	REGION	P.D.O.	MILK	AGING	ANIMAL	INTENSITY
SARDINIAN PECORINO CHEESE		Sardinia	P.D.O.	100% sheep	5 to 8 months	intense fume
TOUMIN DAL MEL		Piedmont		100% cow	fresh	delicate
BRA DOP		Piedmont	P.D.O.	10% sheep 90% cow	180 days hard	intense



NAME OF CHEESE	REGION	P.D.O.	MILK	AGING	ANIMAL	INTENSITY
TALEGGIO		Lombardy	P.D.O.	100% cow	40 days	delicate fatty consistency
OTTAVIO		Piedmont		100% cow + beer	1 to 3 months	delicate with hints of malt
PIT CHEESE	 	Tuscany Marche		100% pecorino	3 months	firm and strong



NAME OF CHEESE	REGION	P.D.O.	MILK	AGING	ANIMAL	INTENSITY
TUSCANY PECORINO		Tuscany	P.D.O.	100% pecorino	over 10 months	delicate
RASCHERA		Piedmont	P.D.O.	100% cow	30 to 60 days	refined
TESTUN DELLE VINACCE		Piedmont		sheep, goat	140 days	Nebbiolo wort
PIT CHEESE	 	Tuscany Marche		100% pecorino	3 months	firm and strong



N° 5
10€

NAME OF CHEESE	REGION	P.D.O.	MILK	AGING	ANIMAL	INTENSITY
PIEDMONT TOMA		Piedmont	P.D.O.	100% cow	1 to 6 months	 intense
PUZZONE DI MOENA		Trento	P.D.O.	100% cow	minimum 45 days	 very tasty
BLU MONVISO		Piedmont		100% cow	over 30 days	 pleasant herbed
CAPRELLA		Piedmont		100% goat	over 60 days	 fruity
TESTUN DELLE VINACCE		Piedmont		sheep, goat	140 days	 Nebbiolo wort

NAME OF CHEESE	REGION	P.D.O.	MILK	AGING	ANIMAL	INTENSITY
ROCCAVERANO		Piedmont	P.D.O.	100% goat	15 to 60 days	 delicate soft
CACIOCAVALLO SILANO		South Italy	P.D.O.	100% cow	aged 30 days	 decisive
GRAN KINARA		Piedmont	P.D.O.	100% cow	aged 24 months	 tasty persistent
CASTELMAGNO		Piedmont	P.D.O.	90% cow, 10% sheep or goat	aged 60 days	 pleasant intense
TOMA DI LANZO		Piedmont		100% raw cow	20 to 90 days	 delicate

N° 6
10€

N° 7
12€

NAME OF CHEESE	REGION	P.D.O.	MILK	AGING	ANIMAL	INTENSITY
SARDINIAN PECORINO CHEESE		Sardinia	P.D.O.	100% sheep	5 to 8 months	 intense fume
TOUMIN DAL MEL		Piedmont		100% cow	fresh	 delicate
BRA DOP		Piedmont	P.D.O.	90% cow 10% sheep	180 days hard	 intense
TALEGGIO		Lombardy	P.D.O.	100% cow	40 days	 delicate fatty consistency
OTTAVIO		Piemonte		100% vaccino + birra	da 1 a 3 mesi	 delicato con sentori di malto
PIT CHEESE	 	Tuscany Marche		100% pecorino	3 months	 firm and strong

NAME OF CHEESE	REGION		P.D.O.	MILK	AGING	ANIMAL	INTENSITY
TUSCANY PECORINO		Tuscany	P.D.O.	100% pecorino	over 10 months		delicate
RASCHERA		Piedmont	P.D.O.	100% cow	30 to 60 days		refined
TESTUN DELLE VINACCE		Piedmont		sheep, goat	140 days		Nebbiolo wort
PIT CHEESE		Tuscany		100% pecorino	3 months		firm and strong
		Marche					
BRUSS		Piedmont		goat or mixed	1 to 4 months		very decisive and strong
MURAZZANO		Piedmont	P.D.O.	80% sheep 20% cow	minimum aging 6 days		delicate
FONTINA		Valle d'Aosta	P.D.O.	100% cow	minimum 80 days		intense Alpine herbs
CROTTIN		Piedmont		100% goat	2 weeks to 3 months		if fresh delicate, if aged intense

N° 8
14€

NAME OF CHEESE	REGION		P.D.O.	MILK	AGING	ANIMAL	INTENSITY
PIEDMONT TOMA		Piedmont	P.D.O.	100% cow	1 to 6 months		intense
PUZZONE DI MOENA		Trento	P.D.O.	100% cow	minimum 45 days		very tasty
BLU MONVISO		Piedmont		100% cow	over 30 days		pleasant herbed
CAPRELLA		Piedmont		100% goat	over 60 days		fruity
TESTUN DELLE VINACCE		Piedmont		sheep, goat	140 days		Nebbiolo wort
ROCCAVERANO		Piedmont	P.D.O.	100% goat	15 to 60 days		delicate soft
CACIOCAVALLO SILANO		South Italy	P.D.O.	100% cow	aged 30 days		decisive
GRAN KINARA		Piedmont	P.D.O.	100% cow	aged 24 months		tasty persistent
CASTELMAGNO		Piedmont	P.D.O.	90% cow, 10% sheep or goat	aged 60 days		pleasant intense
TOMA DI LANZO		Piedmont		100% raw cow	20 to 90 days		delicate

N° 9
16€

PIZZAS

MARGHERITA	Ⓜ (tomato, mozzarella 100% cow's milk)	6,50 €
VALDOSTANA	(mozzarella, fondue, speck ham)	9,50 €
VALVARAITA	(mozzarella, Tumindol Mel, boiled potatoes, Grana Padano cheese)	9,00 €
CALZONE	(tomato, mozzarella, mushrooms, ham)	9,00 €
MEC-MED	Ⓜ (tomato, mozzarella, fried potatoes)	8,00 €
HAM	Ⓜ (tomato, mozzarella, ham)	7,50 €
HAM AND MUSHROOMS	(tomato, mozzarella, mushrooms, ham)	8,50 €
GORGONZOLA CHEESE AND PEARS	(mozzarella, gorgonzola cheese, pears)	9,00 €
WHITE GREEN	Ⓜ (mozzarella, stracchino cheese, arugola)	8,50 €
VEGETARIAN	Ⓜ (tomato, mozzarella, cooked vegetables, grana cheese)	9,00 €
NAPOLI	Ⓜ (tomato, mozzarella, anchovies)	7,50 €
VIENNESE	Ⓜ (tomato, mozzarella, wurst)	8,00 €
NORDIC	Ⓜ (mozzarella, smoked salmon)	9,00 €
4 CHEESES	Ⓜ (tomato, 4 types of cheese)	8,50 €
GRANA PADANO	Ⓜ (tomato, fresh tomato, mozzarella, grana cheese, arugola)	9,50 €
SPECK AND BRIE	(tomato, mozzarella, speck, brie)	10,00 €
SICILIANA	Ⓜ (tomato, mozzarella, anchovies, capers)	8,00 €
CAPRICCIOSA	(tomato, mozzarella, ham, mushrooms, artichokes)	9,00 €
BAMBO	Ⓜ (tomato, mozzarella, sausage, eggplants, grana cheese)	9,00 €
BISMARCK	Ⓜ (tomato, mozzarella, ham, egg)	9,00 €
DYNAMITE	(tomato, cheese, spicy salami)	8,00 €
4 SEASONS	(tomato, mozzarella, ham, mushrooms, artichokes, olives)	9,00 €
JEWISH	(tomato, fresh tomato, mozzarella, artichokes, grana cheese)	9,00 €
FONDUE MUSHROOMS	(mozzarella, fondue, mushrooms)	10,00 €
CIME DI RAPA E SALSICCIA	(mozzarella, rapini and sausage from Bra)	9,00 €
RUSTICHELLA	(tomato, mozzarella, sausage, spicy salami, onion, artichokes, flakes of grana cheese, oregano)	10,00 €
TIROLESE	Ⓜ (mozzarella, french fries, wurst)	8,50 €
LANGAROLA	(mozzarella, broccoli, sausage from Bra, flakes of grana cheese)	9,00 €
LA GRANDA AL BLU DI LANGA	(tomato, mozzarella, boiled potatoes, blue cheese from Langa)	9,00 €
MEDITERRANEAN FOCACCIA	(fresh tomato, caprese mozzarella, raw ham, arugola, olives, grana cheese)	9,50 €
ALPINE FOCACCIA	(fresh tomato, caprese mozzarella, dry-salted beef, arugola, flakes of grana cheese)	9,50 €
FOCACCIA BUFALBRA	(buffalo mozzarella, sausage from Bra, arugola)	10,00 €

SPECIAL PIZZAS

SHRIMPS AND ZUCCHINI FLOWERS	✱ (buffalo mozzarella, cherry tomatoes, shrimps, zucchini flowers, basil, extra virgin olive oil)	11,00 €
IL PESCATORE	✱ (prawns, shrimp, cuttlefish, moscardini, mussels, clams, cherry tomatoes, taggiasche olives, garlic, extra virgin olive)	12,00 €
TROPEA	(buffalo mozzarella, Tropea onions, gorgonzola cheese)	10,00 €
GENOVESE	(buffalo mozzarella, pesto sauce, potatoes, green beans, Parmesan cheese)	10,00 €
PRAGA AND TRUFFLE	(buffalo mozzarella, truffle cream, Prague ham, parmesan cheese)	11,00 €
BACON AND SMOKED PROVOLA	(buffalo mozzarella, bacon, provola smoked, Belgian salad)	10,00 €
CALABRIA 'NDUJA	(buffalo mozzarella, dough of Calabrian 'nduja)	10,00 €
PORCHETTA	(buffalo mozzarella – after baking: roast pork, tomatoes, extra virgin olive oil)	10,00 €
FOCACCIA CRUDO E BURRATA	(raw ham, burrata, rocket salad, extravirgin olive oil)	11,00 €
FOCACCIA TONNO	(buffalo mozzarella, tunafish, cherry tomatoes, extravirgin olive oil)	10,00 €

All pizzas can be prepared with whole wheat dough, without any additional charge.

- Ⓜ Dishes with this symbol can be served gluten free with an extra charge of 2 €
 Dishes can be prepared with lactose-free mozzarella with an extra charge of 2 €
 Additional charge for buffalo mozzarella 2 € • Additional charge for ham or juniper-flavoured ham 2 €
- ✱ For supply reason some raw materials may be deep-frozen

OUR VEGAN SUGGESTIONS

FALAFELS	Israeli salad with tofu and tahina sauce	GF	10,00 €
HUMMUS	cream of chickpeas with mushrooms and onions, served with focaccia	GF	10,00 €
SALUTARE	small croquettes of quinoa and herbs with vegan yogurt and salads	GF	10,00 €

CEREAL SPECIALTIES

RED	Pearl barley and emmer on green leaves of spinachs, anchovies, prawns and cherry tomatoes	9,00 €
WHITE	Pearl barley and emmer on green leaves of spinachs, pears, ricotta cheese and salmon	9,00 €
YELLOW	Pearl barley, spelt on spinachs leaves, grilled chicken, emmenthal cheese, tomatoes, corn and olives	9,00 €

SALADS

CONTADINA	Green and red salad, mozzarella, tomato, tuna, onion, carrots, egg, arugola	GF	10,00 €
PIEMONTESE	Green and valerian salad, raw meat, parmigiano cheese celery, egg, arugola	GF	10,00 €
DELIZIOSA	Green and red salad, mozzarella, tomato, tuna, egg, sweet corn, olives, carrots, anchovies, arugola	GF	10,00 €
ATLANTICA	Mixed green salad, shrimps, boiled potatoes, croutons, carrots, egg, arugola, apples	GF	10,00 €
NORVEGESE	Green and red salad, smoked salmon, croutons, hearts of palma, arugola	GF	10,00 €
CAESAR SALAD	Green and red salad, arugola, emmental, grilled chicken, cherry tomatoes, carrots, croutons	GF	10,00 €
VEGETARIANA	Mixed green salad, arugola, emmental, cherry tomatoes, fennel, onion, sweet corn, olives	GF	10,00 €
GRILLED OR STEAMED VEGETABLE		GF	10,00 €

CHILDREN'S MENU

ONE FIRST COURSE AND ONE MAIN COURSE AT THE CHOICE 14,00 €

FIRST COURSES

Potato dumplings with cheese GF

Penne pasta with tomato sauce GF

MAIN COURSES

Veal cuttlet in bread crumbs with French fries

Chicken nuggets ❄️ with French fries

Grilled Frankfurter with French fries GF

GF Dishes marked with this symbol can be served gluten free

Halal The dishes with this symbol are made in accordance with Halal certification

❄️ For supply reason some raw materials may be deep-frozen

Dishes can be prepared with lactose-free mozzarella with an extra charge of 2 €

OLIVE OILS

LIGURIA

RAINERI

COLOUR: golden yellow | AROMA: almond and artichoke | FLAVOUR: full aroma, but sweet and delicate
SUGGESTIONS: excellent raw to dress any dish

TERRE BORMANE

COLOUR: yellow tending to green | AROMA: sweet, fragrant and tending to almond
SUGGESTIONS: fish dishes and cooked or grilled vegetables

ARDOINO

COLOUR: golden yellow | AROMA: sweet, almond, slightly fruity
SUGGESTIONS: ideal for fine dining cuisine and especially fish-based

TOSCANY

TENUTA BANFI

ACIDITY: 0,3% | COLOUR: golden green | FLAVOUR: intense, bitter and spicy
SUGGESTIONS: excellent raw to dress any dish

LAZIO

IL MOLINO DOP

ACIDITY: 0,18% | PITTED: oil press | COLOUR: yellow tending to green
AROMA: fresh grass and tomato | FLAVOUR: almond | SUGGESTIONS: on thick soups and grilled meat

UMBRIA

TRACE BIO MARFUGA

AROMA: palatable, with perception of olive | FLAVOUR: light
SUGGESTIONS: raw on salads, vegetable dips

ABRUZZO

AZ. AGRICOLA MARINA PALUSCI

ACIDITY: 0,8% | COLOUR: golden yellow | AROMA: artichoke and tomato
FLAVOUR: intense, bitter and spicy | SUGGESTIONS: on red meat, vegetables and dishes with a strong taste

MONOCULTIVAR LECCINO PERSIANI BIOLOGICO

COLOUR: yellow with golden fades | FLAVOUR: light bitter taste and hot with sense of almond and artichokes. Intense and harmonious flavour. SUGGESTIONS: with all fish dishes (from the same farm we suggest: MONOCULTIVAR DRITTA, BLEND SAN MARTINO and PRETUZIANO DELLE COLLINE TERAMANE DOP)

PUGLIA

MURAGLIA

ACIDITY: 0,3% | COLOUR: golden green | FLAVOUR: delicate, medium fruity
AROMA: sweet, harmonious | SUGGESTIONS: on vegetables and fish

BASILICATA

AZ. AGRICOLA MARVULLI BIO

ACIDITY: 0,17% | COLOUR: yellow-green | FLAVOUR: grass, artichoke and green almond
SUGGESTIONS: on red meats, raw vegetables and pulses

CALABRIA

AZ. AGRICOLA CERAUDO BIO

ACIDITY: 0,3% | COLOUR: straw green | FLAVOUR: almond and rosemary aftertaste
SUGGESTIONS: on raw fish dishes and under-cooked meats

SICILY

DONNAFUGATA MILLEANNI 2014

COLOUR: golden yellow | FLAVOUR: harmonious, lightly fruity
SUGGESTIONS: raw on meat, fish and pulses

LU TRAPPITU

COLOUR: yellow tending to green | FLAVOUR: medium intensity with hints of ripe tomato and aromatic herbs
SUGGESTIONS: soups and white meats

*From the Sicily to the Liguria, each oil has his exact identity that carries in his taste the perfumes of his land.
Our selection of Italian oils well is suitable to flavour each type of course,
but the same plate with a different oil might reveal pleasant surprises.
All the our oils are disposable be to the tasting to which to the purchase.*

APPETIZERS

CHEF ANDREA'S PROPOSALS

SEARED OCTOPUS TENTACLE

with mint sairas and buffalo mozzarella



16,00 €

CASA SASSONE PROPOSES THE COMBINATION WITH GIN LEMON

6,00 €

MEDITERRANEAN RED TUNA FILLET

on chickpeas cream and caramelized red onions



15,00 €

CASA SASSONE PROPOSES THE COMBINATION WITH GIN TONIC

6,00 €

COOKING POT SEA SALAD AND VEGETABLES



15,00 €

TIMELESS RECIPES

BLACK BEAN SOUP, CONFIT COD AND SNAILS WITH LIME

14,00 €

PIEDMONTESE VEAL IN TUNA SAUCE



10,00 €

TARTARE OF RAW MEAT OF PIEDMONTESE FASSONA BEEF



10,00 €

FLAN OF COURGETTES

with tomatoes, basil, courgette blossom and crispy Parmesan cheese



10,00 €

TRADITION OF ITALIAN REGIONAL CUISINE

A SELECTION OF 3 APPETIZERS OF THE DAY



16,00 €

PORK TUNA ON A SUMMER SALAD

(fresh salad, feta, olives, tomatoes, Tropea onion)



10,00 €

STUFFED EGGPLANT WITH BUFFALO MOZZARELLA AND DICED RABBIT

11,00 €

CAPRESE SALADE WITH ROSAMILIA – Pink tomato by Fattorie Lingua –
BURRATA AND BASIL from our garden



11,00 €

SELECTION OF LOCAL COLD CUTS (FOR ONE)



10,00 €

SELECTION OF LOCAL COLD CUTS (FOR TWO)



16,00 €

PALETTE OF FISH (FOR ONE PERSON)

with salmon trout in Moscato wine, smoked cod fish and salami of swordfish

13,00 €

PALETTE OF FISH (FOR TWO PEOPLE)

with salmon trout in Moscato wine, smoked cod fish and salami of swordfish

18,00 €

Dishes marked with this symbol can be served gluten free.

For supply reason some raw materials may be deep-frozen.

FIRST COURSES

CHEF ANDREA'S PROPOSALS

WHOLE "CHITARRA" SPAGHETTI WITH CLAMS

and turnip greens and hazelnuts sauce

14,00 €

RISOTTO CARNAROLI

with zucchini flowers and shrimps



13,00 €

SPAGHETTI FROM GRAGNANO

baby plum tomatoes, basilic from our garden and salty ricotta cheese

11,00 €

TIMELESS RECIPES

PACCHERI PASTA FROM GRAGNANO

with seafood



14,00 €

POTATO DUMPLINGS AND TUMIN CHEESE FROM MELLE

typical of Val Varaita



10,00 €

TAJARIN WITH PORCINI MUSHROOMS

and crispy parmesan



14,00 €

TRADITION OF ITALIAN REGIONAL CUISINE

"GOBBI DI SALUZZO"

stuffed with aubergines and mozzarella with fresh tomato

13,00 €

MIDNIGHT SPAGHETTI (HOUSE SPECIALITY)

Pasta from Gragnano spiced with herbs, extravirgin olive oil
and tomato lightly hot

10,00 €

FRESH EGG MACARONI

with trumpet zucchinis, jowl bacon and Sardinian cheese

12,00 €

Dishes marked with this symbol can be served gluten free; on request, according to market availability it's possible to have other type of pasta (corn, white corn, rice) in different shape with gluten free sauce

For supply reason some raw materials may be deep-frozen.

MAIN COURSES with side dishes

CHEF ANDREA'S PROPOSALS

"LO SCOTTADITO" LAMB LOIN House speciality		
with side dishes	❄	18,00 €
SAFFRON CUTTLEFISH SOUP IN A BREAD CRUST		17,00 €
SALMON FILLET IN HAZELNUTS CROUTE		
on braised vegetables and spinaches		17,00 €

TIMELESS RECIPES

GRILLED PIEDMONTESE FASSONE BEEF STEAK		
on braised vegetable bed and potatoes	GF	25,00 €
BRAISED BEEF IN BAROLO WINE		
with mashed potatoes and semolina	GF	15,00 €
SLICED PIEDMONTESE FASSONE BEEF		
with spinach and potatoes	GF	17,00 €
CLAY RABBIT DRUM		
with stuffed potato	GF	15,00 €

TRADITION OF ITALIAN REGIONAL COUSIN

SEA BREAM IN SALT CRUST		
with tomato stuffed with brunoise of vegetables	GF	20,00 €
GRILLED VEAL FILLET		
with side dishes	GF	20,00 €
GRILLED RUMP STEAK		
with side dishes	GF	16,00 €
FRIED FISH WITH SHIRMPs AND SQUIDS	GF ❄	15,00 €

GF Dishes marked with this symbol can be served without gluten.

❄ For supply reason some raw materials may be deep-frozen.

DESSERTS AND COFFEE

CASA SASSONE OFFERS IN COMBINATION WITH OUR DESSERTS

MOSCATO D'ASTI PIER LUIGI CASETTA by the glass **4 €**

ITALIAN-STYLE MOJITO REVISITED WITH MOSCATO D'ASTI, VODKA AND FRESH MINT FROM OUR GARDEN **5 €**

CHEF ANDREA'S PROPOSALS

WHITE CHOCOLATE MANGO HEART		6,00 €
NOUGAT PARFAIT WITH MELTED CHOCOLATE	GF	6,00 €
MERAVIGLIA WITH AMALFI LEMONS AND FRESH RASPBERRIES by Fattorie Lingua		7,00 €
CREAM PUDDING WITH CARAMELIZED STRAWBERRIES and olive oil shortcrustry pastry	GF	6,00 €

TIMELESS RECIPES

PEACHES STUFFED with chocolate and amaretti		6,00 €
FIORDILATTE (PUDDING) WITH CARAMEL house speciality	GF	6,00 €
APPLES CAKE FROM SALUZZO with vanilla sauce - house speciality		6,00 €
TIRAMISÙ CAKE	GF	6,00 €
MOJITO TART		6,00 €
PROFITTEROL WITH MELTED CHOCOLATE		6,00 €

TRADITION OF ITALIAN REGIONAL CUISINE

DESSERTS TO SHARE		16,00 €
SELECTION OF HOUSE DESSERTS	GF	9,00 €
STRAWBERRIES / WILD BERRIES CUP (upon our availability)	GF	6,00 €
and ice-cream	GF	7,00 €
SLICED FRESH FRUITS	GF	5,00 €
and ice-cream	GF	6,00 €
PINEAPPLE	GF	5,00 €
ICE CREAM WITH HOT COFFEE	GF	5,00 €
with wipped-cream		6,00 €
ICE CREAM flavors: cream, chocolate, Piedmont IGP hazelnut	GF	5,00 €
with wipped-cream		6,00 €
YOGURT CREAM WITH FRESH RASPBERRIES by Fattorie Lingua	GF	6,00 €
LEMON FROM AMALFI SORBET	GF	5,00 €
FRUIT SORBET (upon our availability)	GF	5,00 €

COFFEE WITH HOT CHOCOLATE, WHIPPED CREAM AND NOUGAT		3,50 €
COFFEE WITH ICE CREAM OR WHIPPED CREAM		2,50 €
ESPRESSO COFFEE OR DECAFFEINATED / BARLEY COFFEE		1,50 €
GINSENG COFFEE		2,00 €
ASSORTED TEAS		2,00 €
COVER CHARGE		2,50 €

GF Dishes marked with this symbol can be served gluten free.

MINERAL WATERS

MINIMALLY MINERALIZED WATERS

LURISIA SOURCE SANTA BARBARA STILL, SPARKLING WATER	0,75 l	3,50 €
Bottled at Roccaforte, Mondovì (CN) it may have diuretic effects. Indicated in diets with low sodium content.	0,50 l	2,50 €
SAN BERNARDO SOURCE ROCCIAVIVA STILL, LIGHTLY SPARKLING WATER	0,75 l	4,00 €
Bottled in Garesio (CN), may have diuretic effects and helps elimination uric acid. Appropriate for babies and in diets with low sodium content.		
ACQUA EVA STILL, SPARKLING WATER	0,75 l	4,00 €
It flows from the Monviso, the highest source in Europe, 2042 m. It is bottled in Paesana (CN). It is among the waters with less sodium in the world, and it is indicated for the feeding of newborns.		
NATURAL PANNA	0,75 l	4,00 €
Its name comes from Villa Panna ancient hunting reserve of the Medici family, 35 km from Florence It is characterized by a balanced content of mineral salts and a low sodium content.		
SPAREA SPLENDIDA NATURAL, SPARKLING WATER	0,75 l	4,00 €
It rises in Luserna San Giovanni (TO) from pure alpine source with its fixed residue 20.3 mg / l it is ranked among the lightest waters in Italy.		

MINERAL WATER

SAN PELLEGRINO SPARKLING WATER	0,75 l	4,00 €
Bottled in San Pellegrino Terme (BG), it can have diuretic effects and facilitate the elimination of uric acid. It stimulates digestion and can promote hepatobiliary functions.		
SURGIVA NATURAL, SPARKLING	0,75 l	4,00 €
From the Adamello Brenta nature park in Trentino. The very low content of nitrates testifies the purity of the source. It is suitable for sodium diets and feeding children.		
PERRIER LIGHTLY SPARKLING WATER	0,75 l	5,00 €
Flows from Vergèze near Nîmes.		
PLOSE NATURAL, SPARKLING	0,75 l	4,00 €
Born on the Plose mountain, in South Tyrol, from a source in 1,870 m in the Dolomites. Is one of the lightest waters in the world thanks to low hardness and salinity and oxygen.		

THE BEVERAGE

CHINOTTO LURISIA (BOTTLE)	0,25 l	3,50 €
DRAUGHT COCA COLA	0,40 l	4,50 €
	0,20 l	3,50 €
CAN OF COCA COLA	0,33 l	3,00 €
COCA COLA, COCA ZERO, FANTA, SPRITE BOTTLE	0,33 l	3,50 €
CAN OF ESTATHÈ (LEMON, PEACH)	0,33 l	3,00 €
FRUIT JUICE (ORANGE, PINEAPPLE, APPLE, BLUEBERRY)	0,25 l	3,00 €

CRAFT BEERS

BIRRIFFICIO DI PADOVA DOLOMITI SPECIALE (BELLUNO - ITALY)	0,75 l	13,00 €
Colour: blond. Alcohol content: 5,9%. Light color with gold reflections. Full and slightly fruity taste.		
BIRRIFFICIO DI PADOVA DOLOMITI RED (BELLUNO - ITALY)	0,75 l	13,00 €
Color: red. Alcohol content: 6,7% Delicate aroma and caramelized notes. To be enjoyed with meats and dried fruits.		
BIRRIFFICIO DELLA GRANDA AERO (LAGNASCO, CN - ITALY)	0,75 l	13,00 €
Blonde. Alcoholic content: 5%. Definitely bitter taste, with a herbaceous and fruity aroma.		
BIRRIFFICIO DELLA GRANDA SWEETCH (LAGNASCO, CN - ITALY)	0,75 l	13,00 €
Bianca. Alcoholic content: 5%. Slightly bitter taste, with a citrus and floral scent.		
COLLESI IMPERIALE BIONDA (PESARO URBINO - ITALY)	0,75 l	13,00 €
Blonde, StormStout unpasteurized with scents of fresh yeast and vanilla. Recommended for any meal. Alcohol content: 6%		
COLLESI IMPERIALE ROSSA (PESARO URBINO - ITALY)	0,75 l	13,00 €
Color: red. Unpasteurized, an intense, aromatic and spicy. A beer of great length. Alcohol: 8%		
BIRRA TOSO "LE 2 SORELLE" (SANTO STEFANO BELBO, CN - ITALY)	0,75 l	13,00 €
Color: lager gold, unpasteurized. Alcoholic strength: 5,5%		
BIRRIFFICIO LAVAL "ALBA" (gluten free) (AVIGLIANA, TO - ITALY)	0,33 l	5,00 €
Colour: lager amber. Alcoholic strength: 4,8%		
AFFLIGEM DOUBLE (OPWIJK - BELGIUM)	0,30 l	5,00 €
Color: intense red double malt. Alcoholic content: 6.8%		
MAISEL & FRIENDS BAVARIAN ALE (BAYREUTH - GERMANY)	0,75 l	14,00 €
Color: amaranth red with notes of raisins, orange and licorice. Alcoholic content: 7.1%		
MAISEL & FRIENDS INDIAN ALE (BAYREUTH - GERMANY)	0,75 l	14,00 €
Color: coppery blond. Fresh aromas of vanilla, lemon and orange. Alcoholic content: 7.3%		
BLANCHE DE SILLY (BRUXELLES - BELGIUM)	0,75 l	14,00 €
Colour: pale straw yellow. Alcoholic strength: 5%		
WESTMALLE TRIPLE (QUENAST - BELGIUM)	0,75 l	14,00 €
Colour: light. Alcoholic strength: 9,5%		
GENEVIÈVE DE BRABANT BLANCHE (GENVAL - BELGIUM)	0,75 l	14,00 €
Color: white. It is characterized by its slightly veiled and very thirst-quenching appearance. Alcoholic content: 5%		
WATERLOO TRIPLE BLONDE (BELGIUM)	0,75 l	14,00 €
High fermentation beer of pure Belgian tradition of gold yellow color. Alcoholic strength: 8%		

BEERS

DRAUGHT BEERS NASTRO AZZURRO (ITALY)	0,20 l	3,50 €
	0,40 l	5,00 €
DRAUGHT BEERS PERONI GRAN RISERVA DOUBLE MALT (ITALY)	0,20 l	3,50 €
Colour: intense blonde. Alcoholic strength: 6,6%	0,40 l	5,50 €
DRAUGHT BEERS PERONI RED GRAN RISERVA (ITALY)	0,20 l	3,50 €
Colour: amber. Alcoholic strength: 5,2%	0,40 l	5,50 €
NON-ALCOHOLIC BEER	0,33 l	4,00 €

 Beers marked with this symbol are without gluten

SPARKLING WINES

BRUT "VALENTINO" RISERVA ELENA	Rocche dei Manzoni	2016	30,00 €
BRUT NATURE GIUSEPPE GALLIANO	Borgo Maragliano	2015	30,00 €
BRUT LUIGI COPPO METODO CLASSICO	Coppo Flli		30,00 €
BRUT RISERVA COPPO METODO CLASSICO	Coppo Flli	2009	50,00 €
ALTA LANGA BRUT D.O.C.G. TOTO CORDE	Cocchi	2014	38,00 €
ALTA LANGA MILLESIMATO D.O.C.G.	Contratto	2014	35,00 €
ALTA LANGA MILLESIMATO D.O.C.G.	Marco Alberto	2016	36,00 €
ALTA LANGA BRUT D.O.C.G.	Paolo Berutti	2016	32,00 €
ALTA LANGA BRUT D.O.C.G.	Brera		30,00 €
ALTA LANGA EXTRA BRUT D.O.C.G.	Ettore Germano	2016	36,00 €
ALTA LANGA BRUT D.O.C.G. 100% CHARDONNAY	Fratelli Abrigo	2015	30,00 €
ALTA LANGA ROSÉ 100% PINOT NERO D.O.C.G.	Paolo Berutti	2015	35,00 €
METODO CLASSICO "SOLO NOIR" 100% PINOT NERO	Az. Agricola Réva		27,00 €
"CARTIZE" VALDOBBIADENE SUPERIORE D.O.C.G. DRY	Bisol		32,00 €
PROSECCO CONELIANO VALDOBBIADENE D.O.C.G.	Stefano Bottega		18,00 €
PROSECCO VALDOBBIADENE MILLESIMATO SUPERIORE D.O.C.G.	Bianca Vigna	2018	19,00 €
PROSECCO VALDOBBIADENE MILLESIMATO SUPERIORE D.O.C.G. MAGNUM	Bianca Vigna	2018	36,00 €
PROSECCO VALDOBBIADENE D.O.C.G. BOSCO DI GICA	Adami		20,00 €
PROSECCO VALDOBBIADENE D.O.C.G. BOSCO DI GICA MAGNUM	Adami		40,00 €
PROSECCO VALDOBBIADENE BRUT SUPERIORE D.O.C.G.	Andreola		20,00 €
PROSECCO VALDOBBIADENE D.O.C.G. EXTRA DRY "RUGE"	A. Agricola Ruggeri		19,00 €
GIULIO FERRARI - RISERVA DEL FONDATORE	Ferrari Flli Lunelli	2008	150,00 €
TRENTO D.O.C. EXTRA BRUT MILLESIMATO CUVÉE N.3	Etyssa	2014	42,00 €
TRENTO D.O.C. BRUT	Terre dell'Orso		28,00 €
FRANCIACORTA CUVÉE PRESTIGE	Cà del Bosco		45,00 €
FRANCIACORTA CUVÉE PRESTIGE MAGNUM	Cà del Bosco		90,00 €
FRANCIACORTA CUVÉE EXTRA BRUT "ANNAMARIA CLEMENTI"	Cà del Bosco		135,00 €
FRANCIACORTA BRUT D.O.C.G.	Enrico Gatti		30,00 €
FRANCIACORTA BRUT D.O.C.G. HALF BOTTLE	Contadi Castaldi		16,00 €
FRANCIACORTA BRUT D.O.C.G.	Contadi Castaldi		30,00 €
FRANCIACORTA BRUT D.O.C.G. MAGNUM	Contadi Castaldi		60,00 €
FRANCIACORTA BRUT BLANC DE BLANCS	Cavalleri		40,00 €
FRANCIACORTA BRUT ROSÉ	Vezzoli	2015	32,00 €
FRANCIACORTA BRUT ROSÉ	Contadi Castaldi		33,00 €
FRANCIACORTA BRUT ROSÉ D.O.C.G.	Stefano Camillucci		40,00 €
FRANCIACORTA CUVÉE ROSÉ PRESTIGE	Cà del Bosco	2014	55,00 €
FRANCIACORTA BRUT D.O.C.G.	Stefano Camillucci	2017	35,00 €
FRANCIACORTA SATEN BRUT D.O.C.G.	Stefano Camillucci	2016	40,00 €
FRANCIACORTA BRUT MILLESIMATO	Vezzoli		32,00 €
FRANCIACORTA BRUT MILLESIMATO MAGNUM	Vezzoli		60,00 €
FRANCIACORTA DOSAGIO ZERO	Vezzoli		33,00 €
FRANCIACORTA BRUT D.O.C.G. EDIZIONE TEATRO ALLA SCALA	Bellavista	2015	60,00 €

CHAMPAGNE

CREMANT DE BOURGOGNE GRANDE CUVÉE	Veuve Ambal		32,00 €
CREMANT DE BOURGOGNE GRANDE CUVÉE ROSÉ	Veuve Ambal		35,00 €
LAURENT-PERRIER BRUT	Laurent-Perrier		53,00 €
BRUT CUVÉE 72	Bruno Paillard		90,00 €
BLANC DE BLANCS BRUT MILLÉSIMÉ 1ER CRU	Mandois		65,00 €
EXTRA BRUT COUP DE COEUR 1ER CRU	Monmarthe		70,00 €
BRUT	Ruinart		80,00 €
BRUT	Delamotte		75,00 €
GRANDE RÉSERVE	Alexandre Bonnet		65,00 €
CHAMPAGNE ROSÉ BRUT	Alexandre Bonnet		75,00 €

WHITE WINES

PIEMONTE

NAS-CETTA DEL COMUNE DI NOVELLO D.O.C.	Az. Agr. Le Strette	2019	20,00 €
ROERO ARNEIS D.O.C.G. HALF BOTTLE	Marco Porello	2019	9,00 €
ROERO ARNEIS HALF BOTTLE	Michele Taliano	2019	9,00 €
ROERO ARNEIS D.O.C.G.	Marchesi di Barolo	2019	18,00 €
ROERO ARNEIS D.O.C.G. SEMINARI	Nino Costa	2018	15,00 €
ARNEIS BRICCO CILIEGIE	Almondo	2019	22,00 €
ROERO ARNEIS D.O.C.G.	Seghesio	2019	20,00 €
ROERO ARNEIS D.O.C.G. CAMESTRI	Marco Porello	2019	20,00 €
ROERO ARNEIS D.O.C.G.	Matteo Correggia	2018	20,00 €
ARNEIS LANGHE BLANGÉ 	Ceretto	2019	25,00 €
FAVORITA SARVAJ HALF BOTTLE	Carlo Deltetto	2019	9,00 €
LANGHE FAVORITA HALF BOTTLE	Michele Taliano	2019	8,00 €
FAVORITA	Marco Porello	2020	16,00 €
FAVORITA SARVAJ	Carlo Deltetto	2019	17,00 €
FALLEGRO FAVORITA LANGHE D.O.C.	G. Gagliardo	2019	20,00 €
GAVI	Tenuta Santa Seraffa	2019	19,00 €
CHARDONNAY LANGHE BOTTICELLA 	Massimo Rivetti	2018	25,00 €
CHARDONNAY LANGHE SERBATO HALF BOTTLE	Batasiolo	2018	10,00 €
CHARDONNAY LANGHE D.O.C.	Franco Conterno	2019	19,00 €
CHARDONNAY LANGHE EDUCATO	Elio Grasso	2018	23,00 €
ERBALUCE DI CALUSO	Giacometto Bruno	2019	19,00 €
LANGHE D.O.C. RIESLING HERZU	Ettore Germano	2018	30,00 €
TIMORASSO COLLI TORTONESI D.O.C.	Sasso Baglia	2015	30,00 €

TRENTINO SOUTH TYROL - VENETO - FRIULI VENEZIA GIULIA

MOSCATO GIALLO (SECCO)	Franz Hass	2018	33,00 €
RIBOLLA GIALLA	Felluga	2019	22,00 €
RIBOLLA BRUT SPUMANTIZZATA COLLIO	Borgo Conventi		20,00 €
CHARDONNAY	Jermann	2018	27,00 €
MÜLLER THURGAU SPARKLING	Conti D'Arco	2018	18,00 €
TERLANER AROMATICO	Terlano	2019	23,00 €
MALVASIA SOLUNA D.O.C.G.	Cantina Livon	2018	25,00 €
RIESLING	Peter Zemmer	2019	22,00 €
PINOT BIANCO	Peter Zemmer	2019	19,00 €
BEYOND THE CLOUDS	Elena Walch	2017	60,00 €
GEWÜRZTRAMINER D.O.C.	Elena Walch	2019	20,00 €
GEWÜRZTRAMINER D.O.C. HALF BOTTLE	Elena Walch	2019	12,00 €
GEWÜRZTRAMINER D.O.C.	Terlano	2019	22,00 €
TERLANER AROMATICO HALF BOTTLE	Terlano	2019	12,00 €
MÜLLER THURGAU D.O.C.	Elena Walch	2019	20,00 €
SAUVIGNON WINKL	Terlano	2019	27,00 €
SAUVIGNON	Felluga	2019	19,00 €
SAUVIGNON EXCLUSIVE PLONER	Plonerhof	2018	38,00 €

VALLE D'AOSTA

CHARDONNAY	Les Cretes	2018	23,00 €
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LIGURIA

PIGATO	Aschero	2018	23,00 €
VERMENTINO	Aschero	2018	22,00 €

WHITE WINES

LOMBARDY

LUGANA HALF BOTTLE	Ca' dei Frati	2019	10,00 €
LUGANA	Ca' dei Frati	2019	18,00 €

TOSCANY

VERMENTINO BOLGHERI D.O.C.	Tenuta Guado al Tasso	2019	22,00 €
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UMBRIA

CERVARO DELLA SALA	Villa Antinori	2016	60,00 €
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CAMPANIA

FALANGHINA	Guido Marsella	2018	22,00 €
GRECO DI TUFO	Guido Marsella	2018	24,00 €
FIANO DI AVELLINO	Guido Marsella	2016	25,00 €

BASILICATA

IL PRELIMINARE	Cantine del Notaio	2018	22,00 €
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SICILY

GRECANICO - COSTADUNE	Mandarossa	2018	18,00 €
LIGHEA	Donnafugata	2019	20,00 €
GRILLO 	Feudo Montori	2018	22,00 €
INSOLIA - CHARDONNAY "CALANICA"	Duca di Salaparuta	2019	22,00 €

SARDINIA

VERMENTINO DI SARDEGNA	Argiolas	2019	19,00 €
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FRANCE

CHABLIS	Daniel Dampt	2016	38,00 €
SANCERRE	Domaine Laporte	2018	40,00 €
BORDEAUX BLANC (100% SOUVIGNON BLANC)	Dourthe	2018	25,00 €
POUILLY-FUMÉ	Dagueneau	2018	36,00 €
GEWÜRZTRAMINER 	Neumeyer	2016	35,00 €
BOURGOGNE BLANC COTES D'AUXERRE	Domaine Grand-Roche	2017	27,00 €

AUSTRIA AND GERMANY

GRUNER VALTINER 	Karl Fritsch	2017	27,00 €
RIESLING RED STONE	Gunderloch	2017	26,00 €
RIESLING TROCHEN	Von Winning	2019	26,00 €
RIESLING JUST	Gut Hermannsberg	2018	28,00 €

ROSÉ WINES

PELAVERGA ROSATO COLLINE SALUZZESI	Produttori Castellar	2019	15,00 €
VITAE (BOLLICINA DI PELAVERRA SALUZZESE)	Az. Agr. Maero Emidio		17,00 €
IL ROSATO	Roberto Conterno	2018	24,00 €
CHIARETTO ROSA DEI FRATI HALF BOTTLE	Cà dei Frati	2019	10,00 €
CHIARETTO ROSA DEI FRATI	Cà dei Frati	2019	18,00 €
SCALABRONE ROSATO BOLGHERI D.O.C.	Tenuta Guado al Tasso	2017	22,00 €
NERELLO MASCALESE ROSÉ 	Feudo Montori	2018	21,00 €
ROSÉ DELLE DOLOMITI	Elena Walch	2019	23,00 €
L'ÉCHAPPÉE - CÔTES DE PROVENCE 	Mas de Cadenet	2018	25,00 €

RED WINES

PIEMONTE

PELAVERGA DI VERDUNO	Diego Morra	2019	18,00 €
PELAVERGA DELLE COLLINE SALUZZESI	Maero	2018	15,00 €
DOLCETTO D'ALBA D.O.C. 	Chiara Boschis	2018	19,00 €
DOLCETTO D'ALBA D.O.C. HALF BOTTLE	Franco Conterno	2018	9,00 €
DOLCETTO D'ALBA D.O.C.	Franco Conterno	2018	16,00 €
DOLCETTO D'ALBA D.O.C. BRICCO BASTIA	Conterno Fantino	2019	18,00 €
DOLCETTO D'ALBA D.O.C.	Elio Altare	2018	20,00 €
DOLCETTO D'ALBA D.O.C. MADONNA DEL DONO	Marchesi di Barolo	2018	17,00 €
DOLCETTO D'ALBA D.O.C. MADONNA DEL DONO HALF BOTTLE	Marchesi di Barolo	2018	9,00 €
DOLCETTO D'ALBA D.O.C.	Mauro Veglio	2017	18,00 €
DOLCETTO D'ALBA D.O.C. "MORESCO"	Prunotto	2018	18,00 €
DOLCETTO D'ALBA	Renato Ratti	2019	18,00 €
DOLCETTO CREMES	Angelo Gaja	2018	40,00 €
DOLCETTO D'ALBA D.O.C.	Pio Cesare	2018	20,00 €
DOLCETTO D'ALBA D.O.C.	Cantina Vajra	2018	18,00 €
DOGLIANI SAN LUIGI D.O.C.G.	Abbona Marziano	2018	18,00 €
DOGLIANI SAN LUIGI D.O.C.G. HALF BOTTLE	Abbona Marziano	2018	10,00 €
DOGLIANI D.O.C.G. SORI' DIJ BUT	Anna Maria Abbona	2018	17,00 €
DOGLIANI D.O.C.G. ASSANEN	Massimo Martinelli	2018	16,00 €
DOGLIANI D.O.C.G. SAN LUIGI 	Chionetti	2018	18,00 €
DOGLIANI D.O.C.G. VIGNA MAESTRA	Gillardardi	2017	19,00 €
FIORE DI HARIS	Gillardardi	2017	25,00 €
BARBERA D'ALBA D.O.C. HALF BOTTLE	Franco Conterno	2017	9,00 €
BARBERA D'ALBA D.O.C. RUVEI HALF BOTTLE	Marchesi di Barolo	2017	9,00 €
BARBERA LA BIRBELLA (SPARKLING) HALF BOTTLE	Emanuele Rolfo	2017	8,00 €
BARBERA D'ALBA "CONCA TRE PILE"	Poderi Aldo Conterno	2016	45,00 €
BARBERA D'ALBA MOMMIANO HALF BOTTLE	Marco Porello	2018	9,00 €
BARBERA D'ALBA D.O.C. SUPERIORE	Franco Conterno	2018	20,00 €
BARBERA D'ALBA PIANI	Pelissero	2017	20,00 €
BARBERA D'ALBA BATTAGLIONE	Renato Ratti	2018	23,00 €
BARBERA D'ALBA D.O.C. "VIGNOTA"	Conterno Fantino	2018	25,00 €
BARBERA D'ALBA	Sandrone	2018	38,00 €
BARBERA LA MATTACCHIONA VIVACE	Accornero	2018	18,00 €
BARBERA LA MONELLA VIVACE	G. Bologna Braida	2019	16,00 €
BARBERA D'ALBA MOMMIANO	Marco Porello	2018	16,00 €
BARBERA D'ALBA SUPERIORE D.O.C.	Oddero	2017	25,00 €
BARBERA D'ALBA SUPERIORE D.O.C. 	Chiara Boschis	2017	28,00 €
BARBERA D'ALBA D.O.C.	Matteo Correggia	2017	20,00 €
BARBERA D'ALBA TRE VIGNE D.O.C.	Domenico Clerico	2017	25,00 €
BARBERA D'ASTI CA' DE PIAN	La Spinetta	2017	30,00 €
BARBERA D'ASTI D.O.C.G.	Bruno Rocca	2017	26,00 €
BARBERA D'ASTI D.O.C.G. BRICCO DELL'UCCELLONE	G. Bologna	2016	65,00 €
BARBERA D'ASTI CAMP DU ROUSS	Coppo Flli	2017	24,00 €
BARBERA D'ASTI CAMP DU ROUSS HALF BOTTLE	Coppo Flli	2017	12,00 €
BARBERA POMO ROSSO	Coppo Flli	2015	65,00 €
BARBERA D'ASTI BRIC BANDITI	Martinetti	2016	25,00 €
BARBERA D'ASTI LAVIGNONE D.O.C.G.	Pico Maccario	2018	25,00 €
BARBERA D'ASTI SUPERIORE D.O.C.G. VALRIONDA	Dacapo	2016	23,00 €
BARBERA D'ASTI "NIZZA" D.O.C.G.	Franco Mondo	2015	32,00 €
BARBERA D'ASTI "CASASCARPA"	Scarpa	2017	24,00 €
RUCHÉ DI CASTAGNOLE MONFERRATO	Dacapo	2018	22,00 €
RUCHÉ D.O.C.G. "LACCENTO"	Montalbera	2018	25,00 €

RED WINES

NEBBIOLO D'ALBA D.O.C. MICHET HALF BOTTLE	Marchesi di Barolo	2018	12,00 €
NEBBIOLO D'ALBA VIGNA VALMAGGIORE	M. Marengo	2017	26,00 €
NEBBIOLO D'ALBA VALMAGGIORE	Sandrone	2017	42,00 €
NEBBIOLO D'ALBA D.O.C. MICHET	Marchesi di Barolo	2018	23,00 €
LANGHE NEBBIOLO D.O.C. "IL FAVOT"	Poderi Aldo Conterno	2016	60,00 €
LANGHE NEBBIOLO D.O.C.	Paolo Scavino	2018	26,00 €
LANGHE NEBBIOLO D.O.C.	Pecchenino	2018	25,00 €
LANGHE NEBBIOLO D.O.C.	Chiara Boschis	2017	35,00 €
LANGHE NEBBIOLO D.O.C.	Pellisero	2016	25,00 €
LANGHE NEBBIOLO D.O.C.	Bruno Rocca	2018	30,00 €
LANGHE NEBBIOLO D.O.C.	La Spinetta	2017	33,00 €
LANGHE NEBBIOLO D.O.C. RURI	Seghesio	2016	26,00 €
LANGHE NEBBIOLO D.O.C. GINESTRINO	Conterno Fantino	2018	30,00 €
LANGHE NEBBIOLO D.O.C.	Mauro Veglio	2018	25,00 €
LANGHE NEBBIOLO D.O.C.	Massolino	2017	25,00 €
LANGHE NEBBIOLO D.O.C. BARILÀ	Dosio	2016	30,00 €
LANGHE NEBBIOLO D.O.C. GAVARINI	Elio Grasso	2017	26,00 €
LANGHE NEBBIOLO D.O.C.	Cavallotto	2017	36,00 €
LANGHE NEBBIOLO D.O.C. PERBACCO	Vietti	2017	26,00 €
LANGHE NEBBIOLO D.O.C.	Elio Altare	2018	25,00 €
LANGHE NEBBIOLO D.O.C. CLARÉ J.C.	Cantina Vajra	2018	20,00 €
LANGHE NEBBIOLO D.O.C.	Franco Conterno	2018	23,00 €
LANGHE NEBBIOLO D.O.C. HALF BOTTLE	Franco Conterno	2018	10,00 €
LANGHE NEBBIOLO D.O.C.	Cantina Vajra	2018	25,00 €
LANGHE NEBBIOLO D.O.C.	Pio Cesare	2017	30,00 €
LANGHE NEBBIOLO D.O.C.	Oddero	2017	25,00 €
LANGHE NEBBIOLO OCHETTI D.O.C.	Prunotto	2017	25,00 €
LANGHE NEBBIOLO OCHETTI D.O.C.	Renato Ratti	2018	26,00 €
LANGHE NEBBIOLO	Marco Porello	2018	20,00 €
LANGHE NEBBIOLO HALF BOTTLE	Marco Porello	2017	10,00 €
LANGHE IL NEBBIO D.O.C.	Pio Cesare	2018	20,00 €
PINOT NERO "RE NOIR"	Lo Zoccolaio	2015	26,00 €
FREISA VIVACE	Cascina Gilli	2019	16,00 €
BONARDA VIVACE	Cascina Gilli	2019	16,00 €
GRIGNOLINO LIMONTE	G. Bologna Braida	2018	15,00 €
ROERO D.O.C.G.	Matteo Correggia	2016	23,00 €
ROERO D.O.C.G. TORRETTA	Marco Porello	2015	25,00 €
SITO MORESCO	Angelo Gaja	2017	60,00 €
LONG NOW	Pellisero	2014	40,00 €
GATTINARA	Roberto Conterno	2015	60,00 €
BARBARESCO D.O.C.G.	Bruno Rocca	2017	56,00 €
BARBARESCO D.O.C.G. GALLINA	Oddero	2016	56,00 €
BARBARESCO D.O.C.G.	Socré	2015	48,00 €
BARBARESCO D.O.C.G. NUBIOLA	Pellisero	2015	46,00 €
BARBARESCO RISERVA D.O.C.G.	Cantina Francone	2014	38,00 €
BARBARESCO RISERVA D.O.C.G. VIGNETO BORDINI	La Spinetta	2016	70,00 €
BARBARESCO D.O.C.G. 	Massimo Rivetti	2017	42,00 €
BARBARESCO D.O.C.G.	Vignaioli	2016	33,00 €
BARBARESCO D.O.C.G. PALAS	Michele Chiarlo	2015	35,00 €
BARBARESCO D.O.C.G. 500 ML	Vignaioli	2015	20,00 €
BARBARESCO D.O.C.G. HALF BOTTLE	Cantina Francone	2016	16,00 €
BARBARESCO D.O.C.G.	Ceretto	2014	60,00 €

RED WINES

BAROLO D.O.C.G.	Oddero	2015	55,00 €
BAROLO D.O.C.G.	Gillardì	2014	53,00 €
BAROLO FOSSATI D.O.C.G.	Dosio	2012	58,00 €
BAROLO PANAROLE D.O.C.G. HALF BOTTLE	Franco Conterno	2015	23,00 €
BAROLO D.O.C.G. 	Flli Barale	2016	50,00 €
BAROLO MARCENASCO	Renato Ratti	2014	60,00 €
BAROLO MARCENASCO HALF BOTTLE	Renato Ratti	2015	30,00 €
BAROLO TENUTA ALBE D.O.C.G.	G.D. Vajra	2015	50,00 €
BAROLO REVERDITO D.O.C.G.	Az. Agr. Reverdito	2015	40,00 €
BAROLO D.O.C.G.	Renato Corino	2015	48,00 €
BAROLO DAGROMIS D.O.C.G.	Gaja	2015	115,00 €
BAROLO PANAROLE D.O.C.G.	Franco Conterno	2015	50,00 €
BAROLO CASTIGLIONE D.O.C.G.	Vietti	2014	50,00 €
BAROLO LA SERRA D.O.C.G.	Roberto Voerzio	2015	75,00 €
BAROLO SAN LORENZO D.O.C.G.	Flli Alessandria	2013	60,00 €
BAROLO SAN GIUSEPPE D.O.C.G.	Pecchinino	2015	50,00 €
BAROLO D.O.C.G.	Abbona Marziano	2015	55,00 €
BAROLO BUSSIA D.O.C.G.	Prunotto	2015	69,00 €
BAROLO D.O.C.G. VIA NUOVA	Chiara Boschis	2016	80,00 €
BAROLO D.O.C.G. CASTELLETTO VIGNA PRESSEDA	Conterno Fantino	2016	80,00 €

VALLE D'AOSTA

PINOT NERO	Elio Ottin	2017	26,00 €
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VENETO

AMARONE	Villa Arvedi Bertani	2016	60,00 €
VALPOLICELLA CLASSICO SUPERIORE	Fuminelli	2017	22,00 €
"RIPASSO" VALPOLICELLA SUPERIORE	Fuminelli	2017	26,00 €

TRENTINO ALTO ADIGE

PINOT NERO D.O.C. PLONER	Plonerhof	2018	30,00 €
PINOT NERO D.O.C.	Elena Walch	2018	25,00 €
PINOT NERO D.O.C.	Peter Zemmer	2018	23,00 €
LAGREIN D.O.C.	Franz Haas	2016	26,00 €
MERLOT D.O.C.	Elena Walch	2017	20,00 €
SCHIAVA D.O.C.	Elena Walch	2018	19,00 €

EMILIA ROMAGNA

LAMBRUSCO "SENZA FONDO" I.G.P.	Az. Agricola Lusvardi	2018	16,00 €
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TOSCANY

SANGIOVESE I.G.T.	Petra	2017	35,00 €
MORELLINO DI SCANSANO "SANTA MARIA" D.O.C.G.	Frescobaldi	2018	20,00 €
ORNELLO MAREMMA TOSCANA D.O.C.	Rocca di Frassinello	2016	22,00 €
CHIANTI D.O.C.G. "GINEPRONE"	Col d'Orcia	2017	20,00 €
ROSSO DI MONTALCINO D.O.C. 	Poggio Sanpolo	2017	35,00 €
BRUNELLO DI MONTALCINO D.O.C.G.	Cascina Mellini	2014	55,00 €
IL BRUCIATO BOLGHERI D.O.C.	Tenuta Guado al Tasso	2016	30,00 €
TIGNANELLO I.G.T.	M. Antinori	2016	120,00 €
ORNELLAIA D.O.C.	Tenuta dell'Ornellaia	2013	215,00 €
SASSICAIA D.O.C.	Tenute San Guido	2013	200,00 €

ABRUZZO

MONTEPULCIANO D'ABRUZZO RISERVA	Fattoria La Valentina	2016	28,00 €
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PUGLIA

PRIMITIVO SALENTO I.G.T.	Masseria Li Veli	2018	21,00 €
NEGRAMARO MALVASIA NERA I.G.T.	Masseria Li Veli	2018	20,00 €
SALICE SALENTINO "PASSAMANTE" D.O.C.	Masseria Li Veli	2018	23,00 €

DESSERT WINES

SICILIA AND SARDEGNA

NERO D'AVOLA "PASSO DELLE MULE"	Duca di Salaparuta	2017	21,00 €
NERELLO MASCALESE "LÀ VICO"	Duca di Salaparuta	2015	23,00 €
CANNONAU DI SARDEGNA "SURRAU" D.O.C.	Az. Agr. Pala	2018	20,00 €
CERASUOLO DI VITTORIA D.O.C.G.	Donnafugata	2017	22,00 €
SYRAH TERRE SICILIANE I.G.T.	Nino Gandolfo	2015	20,00 €

BASILICATA AND CALABRIA

"L'ATTO" AGLIANICO DEL VULTURE I.G.T.	Cantina del Notaio	2018	24,00 €
CIRÒ ROSSO RISERVA "DUCA SAN FELICE" D.O.C.	Librandi	2013	20,00 €

FRANCE

BORDEAUX SUPERIOR	Monplaisir	2016	38,00 €
SANCERRE ROUGE	Delaporte	2015	40,00 €
BOURGOGNE	Domaine Alain Michelot	2015	45,00 €
BOURGOGNE PINOT NOIR	Taupenot-Merme	2017	42,00 €

ARGENTINA

MALBEC	Altos Las Hormigas	2018	25,00 €
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AUSTRALIA

SHIRAZ	Yalumba	2015	23,00 €
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DESSERT WINES

QUAGLIANO COLLINE SALUZZESI	Bonatesta Paolo	2018	14,00 €
BRACHETTO D'ACQUI D.O.C.G.	Giacomo Bologna	2018	16,00 €
BAROLO CHINATO GLASS	Franco Conterno		6,00 €
MOSCATO D'ASTI LA CAUDRINA	Az. Agr. La Caudrina	2019	15,00 €
MOSCATO D'ASTI D.O.C.G.	Casetta Pierluigi	2019	12,00 €
MOSCATO D'ASTI	Paolo Saracco	2019	16,00 €
MOSCATO D'ASTI D.O.C.G. BIANCO SPINO	La Spinetta	2019	18,00 €
L'AUTENTICA BASILICATA I.G.T. (MOSCATO AND MALVASIA) 50 CL	Cantine del Notaio	2007	36,00 €
DON PX GLASS	Pedro Ximenez	2017	7,00 €
MOSCATO PASSITO HALF BOTTLE	Forteto Luja		38,00 €
MOSCATO PASSITO (MARSALA)	Cantine Alagna		17,00 €
MOSCATO ROSA (VIGNETI DELLE DOLOMITI) 500 ml	Franz Haas		35,00 €
PASSITO DI PANTELLERIA D.O.P. 50 CL	Zighidi		26,00 €
TOKAJI UNGHERESE 500 ml	Royal Tokaji		25,00 €

WINE SELECTION BY THE GLASS

DOLCETTO D'ALBA € 3,00 / BARBERA D'ALBA € 4,00 / NEBBIOLO D'ALBA € 5,00

PROSECCO € 3,50 / ARNEIS € 3,50 / FAVORITA € 4,00 / MULLER € 5,00 / GEWURZTRAMINER € 5,00

CHARDONNAY € 4,00 / FRANCIACORTA € 7,00 / ROSÈ € 3,50

CASC WINE

CARAFE OF WINE WHITE / RED	1,00 L / 0,50 L / 0,25 L	9,00 € / 5,50 € / 3,50 €
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SELECTION OF RUM

RUM DON PAPA	Filippine	Aged in oak 40°	10,00 €
RUM DON PAPA LIMITED EDITION	Filippine	Aged 10°	14,00 €
RON MILLONARIO RESERVA ESPECIAL XO	Perù	Agricole 40°	15,00 €
RUM HELENA FUENTE	Nicaragua	Aged 15 43°	13,00 €
RUM AGRICOLE JACQUES TREFOIS	Guadalupe	Reserve Speciale 43°	15,00 €
RON ZACAPA	Guatemala	Etiqueta Negra Reserve 43°	12,00 €
RON ZACAPA	Guatemala	Centenario XO 40°	15,00 €
RON DEMERARA	Guyana	15 anni 40°	10,00 €
RHUM J.M.	Martinica	Agricole 1997 48°	15,00 €
RHUM CLEMENT AGRICOLE XO	Martinica	42°	12,00 €
RHUM DEPAZ	Martinica	45°	12,00 €
RUM PLANTATION XO	Barbados	20 th anniversary 40 °	13,00 €
RUM NATION XO	Barbados	Anniversary Edition 40°	12,00 €
RUM DON Q GRAN ANEJO	Costa Rica	40°	10,00 €
RON CENTENARIO	Costa Rica	18 anni	12,00 €
RUM THE ARCANÉ EXTRA ROMA	Mauritius	18 anni	12,00 €
RUM PLANTATION 2003	Trinidad	42°	10,00 €
RON ANTIGUO DIPLOMATICO RISERVA	Venezuela	Riserva esclusiva 40°	14,00 €
RON VIGIA GRAN RESERVA	Cuba	18 anos 40°	12,00 €
RHUM RYOMA 7 ANS	Japanais	40°	15,00 €
RHUM TEEDA	Japanais	40°	12,00 €
RUM DOS MADERAS PX TRIPLE AGED 5+5 ANOS	Spagna	40°	13,00 €

SELECTION OF GRAPPAS

PIEDMONTESE GRAPPAS

COSTA RUSSI GAJA	Gaja	8,00 €
GRAPPA DI BARBARESCO	Gaja	10,00 €
GRAPPE SIBONA DI: DOLCETTO, BARBERA, MOSCATO, CHARDONNAY, ARNEIS, NEBBIOLO, BAROLO		5,00 € 6,00 €
GRAPPE RISERVA SIBONA XO'	Aged 6 years	8,00 €
GRAPPE RISERVA SIBONA IN BOTTI DI: PORTO, SHERRY, MADEIRA, WHISKY, BAROLO, RUM, LA SPEZIATA		7,00 €
GRAPPE INVECCHIATE SIBONA MILLESIMATE:		
MOSCATO DEL 2008		10,00 €
BARBERA DEL 2009		10,00 €
NEBBIOLO DEL 2008		11,00 €
BARBARESCO DEL 2007		12,00 €
BAROLO DEL 2007		13,00 €

SELECTION GRAPPE VENETE DISTILLERIA BOTTEGA

GRAPPA TARDIVA DI UVE PASSITE	38°	7,00 €
GRAPPA FRAGRANZE	38°	10,00 €
GRAPPA BARRICATA RISERVA AMARONE	43°	9,00 €
GRAPPA PRIMO ASSAGGIO PURO GRADO	60°	7,00 €

AFTER DINNER

ITALIAN-STYLE MOJITO REVISITED with Moscato d'Asti, vodka and fresh mint from our garden	5,00 €
GIN TONIC	6,00 €
GIN LEMON	6,00 €
NEGRONI	7,00 €

DIGESTIVE

PIEDMONT

VERMOUTH DI TORINO SUPERIORE ROSSO	Berto	6,00 €
RATAFIÀ DI LAMPONI O MIRTILLI DI ENVIE	Agridelizie	5,00 €

SICILY

AMARO NÉPETA "SAPORI, PROFUMI E PASSIONI SICILIANE"		5,00 €
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COGNAC AND BRANDY

PAYROT V.S.O.P.	10,00 €
J. DUPONT	7,00 €
ARMAGNAC	7,00 €
BOWMORE N.1	7,00 €
CALVADOS	6,00 €
MARTELL	6,00 €
COURVOISIER	7,00 €
CARLOS 1º	6,00 €
CARDINAL MENDOZA	6,00 €
L'ORGANIC JEAN-LUC-PASQUET	8,00 €

BOURBON

JACK DANIEL'S	6,00 €
EAGLE RARE	6,00 €
REVEL STOKES CANADIAN	6,00 €
WILLIAM LAWSON'S	7,00 €
CAOL ILA SINGLE MALT SPECIAL BARREL 2011	7,00 €

WHISKY MALTO

LAPHROAIG	8,00 €
LAGAVULIN	10,00 €
OBAN	10,00 €
GLENLIVET	6,00 €
JAMESON	6,00 €
THE IRISH MAN	7,00 €
TALISKER SKYE SINGLE MALT	9,00 €
TAMDHU SINGLE MALT	10,00 €
GLENGOYNE SINGLE MALT	9,00 €

SELECTION OF JAPANESE WHISKEY

NIKKA FROM THE BARREL	10,00 €
TOKINOKA BLENDED WHISKY	11,00 €
AKASHI BLENDED WHISKY	11,00 €
THE TOTTORI BLENDED AGED IN BOURBON BARREL	11,00 €
KURAYOSHI PURE MALT WHISKY AGED 12 YEARS	15,00 €
YAMAZAKURA BLENDED WHISKY	13,00 €
TENJAKU BLENDED WHISKY	12,00 €
HATOZAKI BLENDED WHISKY	10,00 €
NIKKA COFFEE MALT WHISKY	12,00 €