

METRONAPOLITAN TASTE

**12M**  
12MORSI

**MENÙ BEVERAGE**

ENGLISH

# CRAFT BEERS

## ON TAP

### **BREWERY ITALIANO** COMO/LOMBARDIA

#### **TIPOPILS**

STYLE: ITALIAN PILSNER

6

Born in 1996, Tipopils was the world's first dry-hopped pilsner – a beer that rewrote the rulebook. Pale and luminous, it opens with a vivid hop bouquet of herbs and citrus, before revealing a crisp, characterful finish that belies its apparent simplicity. A true milestone of Italian craft brewing.

vol. 5,2% - 33cl

#### **AMBER SHOCK**

STYLE: DEEP MALT

7

An amber beauty with depth to spare. Its complex, fruit-forward profile unfolds gradually, leading to a gently toasted finish that lingers with elegance. Rich without being heavy – a beer for those who appreciate considered craftsmanship.

vol. 7% - 33cl

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### **BIRRIFICIO VERTIGA** COMO/LOMBARDIA

#### **ANGHELLES**

STYLE: HELLES/LAGER

6

Clean, luminous and effortlessly drinkable – Anghelles is the art of restraint perfected. Brewed to be savoured naturally, it offers quiet character and impeccable balance in every unhurried sip.

vol. 4,9% - 33cl

# CRAFT BEERS

## BOTTLED/CANNED

### **BREWERY ITALIANO** COMO/LOMBARDIA

#### **ASTEROID**

STYLE: CLASSIC IPA

9

Amber-hued and exuberantly hopped, Asteroid delivers a bold citrus charge from the first sip, evolving gracefully into cool balsamic notes. Fresh, assertive and impossible to ignore.

vol. 6,6% - 33cl

## **BREWERY BALADIN**

CUNEO/PIEMONTE

### **ISAAC**

STYLE: **BLANCHE**

7

Baladin's celebrated wheat beer pours a delicate straw gold, releasing soft whispers of citrus zest and warming spice on the nose. On the palate, a harmonious interplay of grain and citrus makes for a beautifully composed, thirst-quenching experience.

vol. 5% - 33cl

### **WAYAN**

STYLE: **SAISON**

7

A deeply golden, lightly veiled saison crowned with a fine, persistent head. Crafted from an array of grains and nine spices — including five distinct varieties of pepper — Wayan is turbid, intensely aromatic and endlessly complex. A beer to be explored, not merely consumed.

vol. 5,8% - 33cl

### **NAZIONALE**

STYLE: **GOLDEN ALE**

7 - 18

Deliberate in its simplicity — water, barley malt, hops, yeast — yet elevated by a touch of Italian bergamot and coriander. Fresh, fragrant and surprisingly well-balanced, Nazionale is the artful expression of honest brewing.

vol. 6,5% - 33cl | 75cl

### **NAZIONALE GLUTEN FREE**

STYLE: **GOLDEN ALE**

8

All the character of the original Nazionale, expertly crafted without gluten. An inclusive pour for those who refuse to compromise on quality.

vol. 6,5% - 33cl

### **NORA**

STYLE: **SPICE BEER**

7

A golden blonde with amber highlights, brewed with Kamut wheat and infused with ginger and warm spices. The nose is aromatic and exotic; the palate reveals ripe apricot, toasted hazelnut and a lingering cereal note. Ancient grain, modern mastery.

vol. 6,8% - 33cl

### **ROCK' N'ROLL**

STYLE: **APA**

7

Deeply golden with a peppered, lightly spiced nose, Rock 'n' Roll plays hop and pepper in perfect, pleasurable tension. Bold, confident and full of character — much like its name.

vol. 7,5% - 33cl

### **SUPER**

STYLE: **BELGIAN STRONG AMBER ALE**

21

Drawing inspiration from abbey ales whilst charting its own distinguished course, Super pours a warm amber and fills the glass with aromas of tropical fruit, banana and marzipan. The finish recalls dried fruit and almond — rich, contemplative and wholly satisfying.

vol. 8% - 75cl

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## **BREWERY DEL FORTE**

LUCCA/TOSCANA

### **MERIDIANO 0 GLUTEN FREE**

STYLE: **BITTER ALE**

8

Amber in colour with the characterful, fruit-forward nose typical of English-style yeasts, this gluten-free bitter offers dried fruit and caramel on the palate, closing with a clean, pleasantly bitter finish.

vol. 5% - 33cl

**LA MANCINA**  
STYLE: BELGIAN STRONG ALE

8 - 21

Golden with radiant highlights, La Mancina seduces with intense aromas of ripe fruit. On the palate, a gentle sweetness carries through to a long, warming finish. Feminine, complex and utterly beguiling.

vol. 7,5% - 33cl | 75cl

**REGINA DEL MARE**  
STYLE: DUBBLE

8 - 21

Deep copper in the glass, the Queen of the Sea captivates with opulent aromas of candied fruit. On the palate, a velvety sweetness evokes dried figs, dates, cherries and a whisper of citrus. Majestic, indulgent and utterly memorable.

vol. 8% - 33cl | 75cl

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**BREWERY CANEDIGUERRA**  
ALESSANDRIA/PIEMONTE

**BOHEMIAN PILSNER**  
STYLE: PILSNER

6,5

A faithful tribute to the Czech tradition — rich golden in colour, full-bodied, with malt notes recalling cereals and fresh bread crust. Medium bitterness and a distinctive herbal aroma complete a classic of its kind

vol. 5% - 33cl

**BLANCHE**  
STYLE: BLANCHE

6,5

Pale straw in the glass, with a delicate, inviting nose of cereal and coriander. Light, elegant and refreshing — the ideal expression of a well-made white ale.

vol. 5,4% - 33cl

**VIENNA LAGER**  
STYLE: LAGER AMBRATA

6,5

A reverent homage to 19th-century Austrian brewing. Amber-hued with a generous, lasting head, it centres on layered malt aromas — toasted grain, caramel — with a delicate hop presence that allows the malt to speak eloquently on the palate.

vol. 5,4% - 33cl

**TRIPEL**  
STYLE: TRIPEL

8

Deep golden with notes of yellow stone fruit, warming spice and a subtle hop undercurrent. Decidedly intense on the palate — this is a beer of ambition and conviction.

vol. 8,6% - 33cl

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**BREWERY HAMMER**  
BERGAMO/LOMBARDIA

**KORAL**  
STYLE: PACIFIC IPA

6,5

Lightly amber with a refined malt profile, Koral explodes aromatically with yellow and tropical fruit, bright citrus and balsamic undertones. A Pacific-inspired IPA of considerable charm.

vol. 6,3% - 33cl

**WAVE RUNNER**  
STYLE: AMERICAN IPA

6,5

Pale, dry and highly aromatic, Wave Runner showcases an American hop blend that conjures a vivid bouquet of mango, peach and citrus. Clean, bold and effortlessly drinkable.

vol. 6,5% - 33cl

**KILLER QUEEN**  
STYLE: DOUBLE IPA

7,5

Copper-toned and imperious, Killer Queen showcases American hops at their most expressive. Resinous, intense and unapologetically bold — fit for royalty

vol. 8% - 33cl

## **BREWERY MUTTNIK**

MILANO/LOMBARDIA

### **STRELKA**

STYLE: HOPPY SAISON

6,5

Remarkably refreshing and dangerously drinkable. The nose offers citrus and warm stone fruit — peach leading the charge — while the dry, lightly acidic finish immediately invites the next sip. A saison with Sputnik-level momentum.

vol. 4,7% - 33cl

### **BELKA**

STYLE: SAISON

6,5

A near-traditional saison, distinguished by its low alcohol content. Three different grains reveal themselves on the palate, leading to a dry finish. The nose presents a complex yet refined bouquet — understated and sophisticated.

vol. 4,7% - 33cl

### **BOLIK**

STYLE: APA

6,5

Golden and vivid, Bolik opens with floral and mandarin citrus notes before the palate discovers echoes of orange peel, building to a firm but well-balanced bitter finish, tempered beautifully by the malt. A thoroughly satisfying APA.

vol. 5,4% - 33cl

### **ALBINA**

STYLE: WHITE IPA

7

An intriguing departure from the IPA canon: Sicilian orange peel, citrus-forward hops and Belgian spices rest on a soft base of wheat and caramelised oats. The bitterness is assertive yet harmonious, with a fresh and quenching close.

vol. 6% - 33cl

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## **BREWERY STIMALTI**

CASERTA/CAMPANIA

### **STAFRESCA**

STYLE: BLANCHE

7

Pale straw with the characteristic Campanian touch — orange peel and coriander on the nose, fresh and inviting on the palate. A local classic done with quiet pride.

vol. 5% - 33cl

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## **BREWERY MANERBA**

BRESCIA/LOMBARDIA

### **LA BIONDA GLUTEN FREE**

STYLE: HELLES/LAGER

8

Clear, pale gold, opening with pilsner malt notes of fresh bread and wildflower honey that gradually yield to a more pungent, herbal hop character. Light, gluten-free and beautifully balanced.

vol. 5,3% - 33cl



## BREWERY MUKKELLER

FERMO/MARCHE

### HAUS BIER

STYLE: HELLES/LAGER

8

Brewed with premium German malts and hops, this house lager is fragrant on the nose and smooth on the palate — soft, thirst-quenching and unapologetically convivial

vol. 5% - 50cl

### HATTORI HANZO

STYLE: DOUPLE IPA

9

Named for a legend, brewed with legendary ambition. This Imperial IPA delivers a striking malt backbone beneath an intense aromatic profile of resin, tropical fruit and citrus. Golden with luminous highlights — and a formidable 8.3% to match

vol. 8,3% - 50cl

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## BREWERY 32 VIA DEI BIRRAI

TREVISO/VENETO

### AMBITA

STYLE: KOLSCH

11

A single-hop Kölsch crafted entirely from Italian ingredients. Straw gold with a dense, persistent white head, it offers a smooth, flowing drinkability. The bitterness is evident but restrained, perfectly balanced against the malt in a beer of genuine elegance and long finish

vol. 4,5% - 50cl

### CURMI

STYLE: BLANCHE

17

Pale straw, with a nose of white flowers, tropical fruit and delicate spice. Refreshing and fluid on the palate, with lively acidic and spiced notes that keep each sip bright and lively.

vol. 5,8% - 75cl

### NEBRA

STYLE: BELGIAN STRONG ALE

19

Amber and distinguished, Nebra carries the unmistakable floral note of elderflower alongside ripe fruit aromas. The flavour is delicate and refined, with a long and memorable finish

vol. 8% - 75cl

### AUDACE

STYLE: BELGIAN STRONG ALE

18

Pale straw with a nose of chamomile and orange zest, Audace offers medium body and a pleasantly citric, prickly palate. A Belgian Strong Ale of courage — precisely as its name promises.

vol. 8,4% - 75cl

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## BREWERY JUNGLE JUICE

ROMA/LAZIO

### JUNGLE FEVER

STYLE: BLACK IPA

9

Deep black with a compact head, Jungle Fever is a study in contrast: resin, citrus and tropical fruit on the nose, roasted malts and satisfying dryness on the palate, with a persistent balsamic bitter finish. Complex, characterful and compelling.

vol. 6,2% - 33cl

### END GAME GLUTEN FREE

STYLE: NEIPA

9

A modern, juicy IPA crafted without gluten. Hazy and golden, it bursts with vivid aromas of coconut, pineapple and yellow stone fruit on both the nose and palate. Rich, aromatic and thoroughly indulgent.

vol. 6,6% - 33cl

## **ZAUERZIEGE**

STYLE: **BOCK**

A faithful ambassador of German Bock culture. The aromatic profile unfolds with grain, honey and fresh bread crust, before giving way to subtle spice and floral undertones. Warm, comforting and impeccably executed.

vol. 6,5% - 33cl

9

## **BREWERY VERTIGA**

VICENZA/VENETO

### **GAME (HANG) OVER**

STYLE: **HOPPY LAGER**

Built on a pilsner base with dry-hopping, Game (Hang) Over is fermented and produced to preserve every hallmark of a classic lager – without the alcohol. Fresh, dry and eminently drinkable, with a delicate bitterness and a pleasantly hoppy aromatic profile. Because the morning after should be just as good.

vol. 0,4% - 33cl

7

### **MOONELLA GLUTEN FREE**

STYLE: **GERMAN ALE**

Golden and radiant, with a light body and delicate notes of grain, malt, honey and cereal. Both nose and palate reveal a floral, herbal aromatic quality with a gentle, gracious bitter close. Gluten-free and effortlessly elegant.

vol. 6,8% - 33cl

8

### **BISLAKKA**

STYLE: **AMBER ALE**

A supremely drinkable Amber Ale with a sweet, lightly caramelised malt profile recalling chestnut honey at times. American hop varieties add herbal notes and a well-calibrated bitterness that lends balance and flow to every sip.

vol. 5,7% - 33cl

8

### **INDOMITUS**

STYLE: **BELGIAN ALE**

Golden, robust and decidedly expressive – Indomitius presents ripe fruit, honey and a delicate spiced vein. A Belgian ale of conviction and quiet elegance.

vol. 6,8% - 33cl

8



# GERMAN BEERS

## BREWERY MAXLRAINER

MONACO/BAVIERA

### ENGERL HEL ALCOL FREE

STYLE: WEISSE

7

For those who choose to step away from alcohol without surrendering the pleasure of a proper beer. Naturally quenching, with a gentle sweetness and the authentic character of a true Bavarian Weisse. The best of both worlds.

vol. 0,5% - 50cl

### LEO WEISSE

STYLE: WEISSE

8

A wheat beer of genuine Bavarian character, shaped by the brewery's own house yeasts. Hazy blonde and richly fruited — banana, pear and apricot on both nose and palate, with warming spice in the background. Classic, full-bodied and deeply satisfying.

vol. 5% - 50cl

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## BREWERY WEIHENSTEPHAN

MONACO/BAVIERA

### WEIZEN HEFE

STYLE: WEISSE

8

From one of the world's oldest breweries, housed in the ancient Weihenstephan monastery. Opaque blonde with an intense nose of ripe fruit — banana and clove — rounded by malt and fresh bread crust. A living piece of brewing history.

vol. 5,5% - 50cl

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## BREWERY FALKENTURM

WEISMALN/BAVIERA

### HELLER BOCK

STYLE: BOCK

7

A pale German Bock of considerable elegance and strength — full-bodied, pleasantly rounded and decidedly spirited. Sweet malt sensations are kept in refined tension by a subtle hop note that lends it its enduring grace.

vol. 7% - 50cl

### BOCK DUNKEL

STYLE: DUNKEL

7

A dark German Bock of deep ruby-red hue — elegant, rounded and notably spirited. Rich, warming and beautifully crafted in the finest Franconian tradition.

vol. 7% - 50cl

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## BREWERY SCHLENKERLA

BAMBERGA/BAVIERA

### HELLES - LAGER

STYLE: HELLES/LAGER

7

Brewed with the finest Bavarian hops and copper-kettle-boiled in Bamberg's historic cellars, this lager carries a delicate smoked character achieved without smoked malt — a subtle, singular distinction unique to this storied brewery.

vol. 4,3% - 50cl



# BELGIAN BEERS

## **BREWERY** **ABBAZIA DI NOTRE DAME D'ORVAL** FLORENVILLE/VALLONA DEL LUSSEMBURGO

### **ORVAL**

STYLE: TRAPPIST ALE

8

One of the world's six Trappist ales — irreplaceable. Blonde-orange in colour, with a nose of citrus and ripe plum, the palate is complex and multifaceted: upfront bitterness, rustic earthiness, a refined acidity and layers of fruit. A beer of singular depth and spiritual provenance.

vol. 6,2% - 33cl

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## **BREWERY** **ABBAZIA DI NOTRE DAME DE SAINT REMY** ROCHEFORT/VALLONA DI NAMUR

### **ROCHEFORT 8**

STYLE: BELGIAN DARK STONG ALE

8

Deep brown with mahogany highlights, Rochefort 8 opens with stone fruit and roasted malt aromas of great complexity. On the palate: fruit, dark chocolate, caramel and warming spice in a composition of rare sophistication.

vol. 9,2% - 33cl

### **ROCHEFORT 10**

STYLE: BELGIAN DARK STONG ALE

10

The summit of the Rochefort range. Brown with ruby-red reflections, primarily fruited on the nose with a profound chocolate undercurrent. Full-bodied and expansive on the palate, with notes of smoke and dark chocolate woven through an experience of almost meditative depth. The ultimate abbey ale.

vol. 11,3% - 33cl

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## **BREWERY ST. BERNARDUS** VLETEREN/FIANDRE OCCIDENTALI

### **ABT 12**

STYLE: QUADRUPEL

10

A mahogany-hued Quadrupel of legendary standing. Fruited aromas mingle with toasted malt and caramel on the nose; on the palate, a generous sweetness gives way to pleasant spice and delicate citrus, before a dry, fruit-laced finish. Monastic in its meditative complexity

vol. 10% - 33cl

# SPECIAL BEERS

## CA' DEL BRADO

RASTIGNANO/EMILIA ROMAGNA

An innovative production reality, they define themselves as a "brewing cellar", they mainly deal with the aging of malt musts using oak barrels, combining ancient traditions and a lot of experimentation.

## INVERNOMUTO

STYLE: FARMHOUSE ALE

birra sour rustica e selvaggia, affinata in grandi botti che contenevano vino nebbiolo per un periodo minimo di 8 mesi colore giallo intenso, al naso pungente, selvaggia e rustica, al gusto e di media struttura con una buona acidita' non per tutti i palati

vol 7,4% - 37,5cl

15

## CANTINA ERRANTE

BARBERINO TAVERNELLE/TUSCANY

Cantina Errante explores the complex and changing relationship between the brewery and its surroundings. It focuses on the relationships that are established between living being and its environment. What is outside modifies the inside, which in turn modifies the outside, in a process of continuous exchange and evolution

## SAISON DE COUPAGE 2021

STYLE: BLENDED RUSTIC BEER

A set of interpretations based on the same principle, combining a young beer with an aged beer, spontaneously fermented beer, produced in winter 2021, assembled with 2 beers both matured in barrique for 6 months, particular beer with fruity and balsamic notes, with notes of brett wood and farmyard, with an important acidity

vol 6,5% - 37,5cl

15

## 3 FONTEINEN

BELGIUM

## 3 FONTEINEN

STYLE: GEUZE

The beer oude geuze 3 fontein en is a "sour beer" produced with spontaneous fermentation from a mixture of lambic. With a golden color with white and soft foam, it is characterized by notes of juicy white fruit, citrus and acidic hints of citrus fruits, yeasts and floral hints. On the sip it is complex, dry and of overwhelming freshness and acidity

vol 7,7% - 37,5cl

22

# 12MOR

## **LINDEMANS CUVÉE** BELGIUM

### **LINDEMANS CUVÉE RENÈ**

**STYLE: LAMB IC-GUEUZE**

The blending of young lambics with aged lambics is done in large oak foudres. This is followed by maturation in champagne bottles for at least 6 months. This very fine product expresses notes of sherry, citrus, unripe fruit and salami skin. Lively and invigorating acidity that makes the drink very thirst-quenching

vol 4,5% - 37,5cl

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11

## **KLANBARRIQUE / BIRRIFICIO ITALIANO** ITALY

### **BANG BRETТА**

**STYLE: BRETT IPA**

Beer with an amber color, aged for 8 months in Trentino wine barrels, surprising beer, the herbaceous and fruity hops with notes of leather and brett.

vol 7,9% - 37,5cl

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15

## **DEUS BRUT DES FLANDRES** BELGIUM

### **DEUS BRUT DES FLANDRES**

**STYLE: BELGIAN STRONG ALE**

Typically Belgian beers are then transferred and processed in France. The master brewer produces and performs his fermentation in Belgium. Then, the traditional "remixing" and "disgorging" take place in France. This will give life to a high quality and very original product! Golden color, on the nose, it gives floral and spicy aromas with notes of citrus and yeast. A caramelized tip recalls the presence of barley malts. On the palate, the fine bubbles that burst release spicy flavors of yeasts accompanied by fruity and malty notes

vol 11,5% - 75cl

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39

## **O'HARA'S** IRELAND

### **O'HARA'S**

**STYLE: IRISH STOUT**

Deep black in color, its aromas and flavors are those typical of stout beers: toasted malts, bitter cocoa, coffee and licorice. The generous addition of Fuggle hops gives it a dry, almost sour finish, very similar to an espresso

vol 4,3% - 33cl

6

# RED WINES



WINE LIST CREATED BY

DIEGO CANGIANO

# CAMPANIA

- CAUDIUM** 25  
AZ. MASSERIA FRATTASI | AGLIANICO 100% - VOL 14,5%  
BENEVENTO  
15 days of skin maceration; aged 9 months in second-use  
barriques, then 3 months in bottle.
- MACCHIUSANELLE 2021** 40  
AZ. DEBEAUMONT | BARBERA 100% - VOL 13,5%  
CASTELVETERE SUL CALORE (AV)  
Produced from century-old, own-rooted (piede franco) Barbera  
vines—a true enclave of the variety. Fermented with indigenous  
yeasts; 12 days of skin maceration with no temperature control.  
Aging: 12 months in stainless-steel tanks, then 18 months in bottle.
- PALLAGRELLO NERO 2022** 30  
AZ. IL VERRO | PALLAGRELLO NERO 100% - VOL 13%  
FORMICOLA (CE)  
The grapes are carefully selected and gently crushed.  
Fermentation follows in temperature-controlled stainless-steel  
tanks. After fermentation, the Pallagrello Nero is left to further  
harmonize on the fine lees for several months.
- MAVROS 2022** 40  
AZ. CENATIEMPO | PIEDIROSSO 60% ALTRE UVE LOCALI 40% -  
VOL 13% ISCHIA  
18 months of aging, split between stainless steel and concrete.
- GRAGNANO “OTTOUVE”** 28  
AZ. MARTUSCIELLO | PIEDIROSSO, AGLIANICO, SCIASCINOSO,  
SUPPEZZA, CASTAGNARA, SAUCA, CURBEGNA - VOL 12%  
PENISOLA SORRENTINA  
The name OTTOUVE is a tribute to the many indigenous varieties  
that go into Gragnano: Piediroso, Aglianico, Sciascinoso,  
Suppezza, Castagnara, Olivella, Sauca, and Surbegna.
- JUNCANO 2021** 32 - 16  
AZ. SAN SALVATORE | AGLIANICO 100% - VOL 14% PAESTUM  
12 months of aging, split between tonneaux and stainless-steel tanks.
- OMAGGIO A GILLO D’ORFLES 2017** 70  
AZ. SAN SALVATORE | AGLIANICO 100% - PAESTUM  
24 months in new French oak barriques.
- TERRA DI LAVORO 2017** 80  
AZ. GALARDI | AGLIANICO 80% PIEDIROSSO 20% - VOL 14,5%  
FONTANARADINA (CE)  
The Aglianico and Piediroso grapes are harvested at full  
ripeness and, in some vintages, co-fermented as a blend.  
Malolactic fermentation proceeds slowly in new French oak  
barriques, where the wine rests on fine lees for at least 12 months  
before bottling.
- PURO SANGUE RISERVA 2015** 85  
AZ. LUIGI TECCE | AGLIANICO 100% TAURASI D.O.C.G. - VOL 14,5%  
PATERNOPOLI (AV)  
Spontaneous fermentation; 40-day maceration in chestnut vats and  
open oak casks; 12 months in oak casks, then 24 months in bottle.
- TAURASI 2012** 70  
AZ. MICHELE PERILLO | AGLIANICO 100% - VOL 14,5%  
CASTELFRANCI (AV)  
aged 24 months in 24-hL casks, then 8 years in bottle before  
release..
- TAURASI “QUINDICIANNI” 2005** 135  
AZ. MICHELE PERILLO | AGLIANICO 100% TAURASI D.O.C.G. -  
VOL 14% CASTELFRANCI (AV)  
Aged 24 months in 24-hL casks, then 12 years in bottle before  
release.

# ABRUZZO

## **MONTEPULCIANO D'ABRUZZO 2022**

25

AZ. TORRE DEI BEATI | MONTEPULCIANO 100% - VOL 14%  
LORETO APRUTINO (PE)

Fermentation in stainless-steel vats; aging in oak—primarily second-use French barriques for 15–18 months.

## **MONTEPULCIANO D'ABRUZZO RISERVA DOC**

55

AZ. MARINA CVETIC | MONTEPULCIANO 100% - VOL 14%  
SAN MARTINO SULLA MARRUCINA (CH)

Hand harvest; 10–15 days of fermentation in stainless steel with 20–30 days of skin maceration. Then 12–18 months in first- and second-use barriques, followed by at least 6 months in bottle.

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# VENETO

## **VALPOLICELLA CLASSICA SUPERIORE 2021**

28

AZ. ZENATO | CORVINA VERONESE 85%, RONDINELLA 10%,  
CORVINONE 5% – VOL 13,5% SAN AMBROGIO VALPOLICELLA (VR)

“Hand-harvested grapes, destemmed and gently crushed; traditional maceration for 10 days in stainless-steel fermenters. After alcoholic fermentation, the wine is separated from the skins by soft pressing. It ages in oak tonneaux for about 12 months.

## **VALPOLICELLA RIPASSO SUPERIORE “IL VEGRO” 2023**

40

AZ. BRIGALDARA | CORVINA 55%, CORVINONE 25%, RONDINELLA  
20% – SAN FLORIANO VALPOLICELLA (VR)

Refermentation of the current-vintage Valpolicella on Amarone della Valpolicella pomace for about 5 days, then 18 months of aging in large oak casks.

## **AMARONE DELLA VALPOLICELLA “CASE VECIE”**

85

AZ. BRIGALDARA | CORVINA 39%, CORVINONE 30%, RONDINELLA  
31% – SAN FLORIANO VALPOLICELLA (VR)

Rigorous selection of grapes in the vineyard, then left to dry in crates in the drying loft. Aged 2 years in small oak and 2 years in large oak.

# 12MORS

# PIEMONTE

## **DOGLIANI SUPERIORE “VIGNA DEL CILIEGIO” 2021** 38

AZ. F. BOSCHIS | DOLCETTO 100% – VOL 14% DOGLIANI (CN)

A single-varietal wine made from Dolcetto. In Piedmont, the vines grow on clay- and limestone-rich soils. After harvest, the grapes are brought swiftly to the press, where they are carefully sorted and separated. Fermentation takes place in temperature-controlled stainless-steel tanks. The wine then rests on fine lees for several months before the final racking. Intense and structured.

## **LANGHE NEBBIOLO “BALUMA” 2023** 35

AZ. D. CONTERNO | NEBBIOLO 100% - VOL 14% MONFORTE D'ALBA (CN)

Grapes sourced from vineyards on the Monguglielmo hillside. Fermented in stainless steel with 8–10 days of skin maceration, then matured in 500-liter barrels for six months.

## **BAROLO CERRETTA 2019** 75

AZ. ETTORE GERMANO | NEBBIOLO 100% - VOL 14% SERRALUNGA D'ALBA (CN)

Destemmed, then fermented on the skins for 7–8 days. Alcoholic and malolactic fermentations take place in new or two-year-old French oak barrels (225 and 500 L), where the wine remains for about 24 months.

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# TOSCANA

## **CHIANTI CLASSICO 2022** 32

AZ. LE MASSE DI LAMOLE | SANGIOVESE 100% - VOL 13,5% GREVE IN CHIANTI (FI)

100% Sangiovese, aged for one year in chestnut casks.

## **BOLGHERI ROSSO “ADEO”** 50

AZ. CAMPO ALLA SUGHERA | CABERNET SAUVIGNON 60% MERLOT 40% – VOL 14% BOLGHERI (LI)

12 months in barriques and 6 months in bottle.

## **MORELLINO DI SCANSANO** 35

AZ. PODERE 414 | SANGIOVESE 85%, ALTRI VITIGNI 15% (CILIEGIOLO, COLORINO, ALICANTE, SYRAH) – VOL 14,5% MAGLIANO IN TOSCANA (GR)

Fermentation in temperature-controlled concrete tanks and small wooden vats; selected yeasts employed and extended skin maceration for 15–20 days. Aged 12 months in French oak casks and tonneaux.

## **TASSINAIA** 55

AZ. CASTELLO DEL TERRICCIO | MERLOT 50%, CABERNET SAUVIGNON 50% – VOL 14,5% CASTELLINA MARITTIMA (PI)

16 months of aging in French-oak tonneaux; the varieties are then blended and left to age in bottle for at least 12 months before release.

## **BRUNELLO DI MONTALCINO DOCG** 90

AZ. LE RAGNAIE | SANGIOVESE 100% – VOL 14% MONTALCINO (SI)

Aged for 36 months in large Slavonian oak casks; a blend of grapes from our vineyards expressing four distinct areas of Montalcino.

# PUGLIA

## **TALÒ** 25

AZ. SAN MARZANO - VOL 14% SAN MARZANO (TA)

10 days of skin maceration; 6 months in barriques.

## **MISTICO** 40

AZ. L'ARCHETIPO | PRIMITIVO 100% - VOL 16,5%  
CASTELLANETA (TA)

Late harvest; 8 months of skin maceration. Aged 24 months in large oak casks, then a further 8 months in bottle.

## **SESSANTANNI** 50

AZ. SAN MARZANO - VOL 14,5% SAN MARZANO (TA)

12 months in barriques made from fine French and American oak.

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# SICILIA

## **“OTTO/OTTO”** 28

AZ. BARONI DI PIANOGRILLO | NERO D'AVOLA 100% - VOL 13%  
CHIARAMONTE GULFI (RG)

The Pianogrillo estate stands in a panoramic position on the edge of the Akrellai archaeological area an ancient Neolithic site with mysterious origins in southern Sicily. The wine ferments on the skins for 8–10 days and matures for 24 months in 25-hL wooden casks.

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# SARDEGNA

## **BARRUA** 65

AZ. AGRIPUNICA | 85% AUTOCTONE, 15% FRANCESI – VOL 15%  
SANTADI (SU) ISOLE DEI NURAGHI

The must ferments on the skins at 25–28 °C in temperature-controlled stainless-steel tanks for about 15 days. The subsequent malolactic fermentation imparts softness, and the wine then matures in French oak barriques for about 18 months, followed by at least 6 months' bottle age.

# WHITE WINES

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# CAMPANIA

## **FALANGHINA TARDIVA “DONNA LAURA”** 42

AZ. MASSERIA FRATTESI, FALANGHINA 100% – VOL 13%

Harvest takes place during the third decade of October, 6 months in French oak barriques

## **KALIMERA 2020** 38

AZ. CENATIEMPO, BIANCOLELLA 100%, ISCHIA D.O.C – 13,5%

Fermentation and aging in concrete containers for several months

## **FURORE BIANCO COSTA D’AMALFI DOC** 48

AZ. MARISA CUOMO, FALANGHINA 60% BIANCOLELLA 40% – VOL 13%

12 months on fine lees in stainless steel containers

## **GRANCARE** 28

AZ. CAVALIER PEPE, GRECO DI TUFO 100%, GRECO DI TUFO RISERVA D.O.C.G – VOL 13%

Fermentation takes place partly in oak barriques and partly in steel, the wine is aged in barriques for several months, then 6 months in bottle

## **ROSATO VETERE** 26

AZ. SAN SALVATORE, AGLIANICO 100%, PAESTUM I.G.T – VOL 12%

6 months in steel tanks

## **FIANO DI AVELLINO COLLI DI LAPIO DOCG** 28

AZ. ROMANO CLELIA, FIANO 100% – VOL 16%

Intense and fine aromas of ripe fruit and linden flowers

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# ALTO ADIGE

## **CHARDONAY ALTO ADIGE DOC** 28

AZ. HOFSTÄTTER - CHARDONAY 100%

White wine from Alto Adige, fresh and fragrant, aged only in steel, without too many excesses and with a perfumed olfactory spectrum. It has an intense and persistent taste, with fruity and slightly floral notes

## **GEWURZTRAMINER** 25

AZ. ST. MICHAEL EPPAN - GEWURZTRAMINER 100% - ALTO ADIGE \ SUD TIROL D.O.C

Several months in steel tanks

# 12MORS

# FRIULI VENEZIA GIULIA

## **PINOT GRIGIO**

35

AZ. JERMANN - PINOT GRIGIO 100% - I.G.T – VOL 13%

6 months aging in steel

## **RIBOLLA GIALLA MACERATA 2018**

55

AZ. DAMIJAN PODVERSIC - RIBOLLA GIALLA 100% - VENEZIA GIULIA I.G.T – VOL 14%

Fermentation with skin maceration for 90 days, 36 months in barrels then 12 months in bottle

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# PIEMONTE

## **BLANGÈ LANGHE ARNEIS DOC**

40

AZ. CERETTO - VOL 13%

Light straw yellow, with a very slight perlage. The nose expresses clear fruity scents, particularly apple and pear. Fragrant, savory, dry and very pleasant, it closes with a decidedly fresh finish that invites re-tasting. Also excellent as an aperitif, “Blangé” pairs well with light seafood appetizers. Excellent with sushi and sashimi.

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# VALLE D’AOSTA

## **BLANC DE MORGEX ET DE LA SALLE “NATHAN” 2019**

38

AZ. ERMES PAVESE - PRIE BLANC 100% - D.O.C – VOL 13%

Skin maceration for 48 hours, 1 year in French oak barriques and 1 year in steel

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# SARDEGNA

## **IS VERMENTINO DI SARDEGNA DOC**

25

AZ. ARGOLAS - VERMENTINO 100% - VOL 14,5%

Aging in small French oak barrels

# BURGUNDY FRANCE

## **CHARDONNAY VIRE'-CLASSE' QUINTAINE 2019**

50

AZ. DOMAINE GUILLEMOT-MICHEL - CHARDONNAY 100% - VIRE'-  
CLASSE' QUINTAINE (MACONNAIS) A.O.C – VOL 13%

The grapes are brought to the cellar at perfect ripeness,  
fermentation occurs spontaneously thanks to the activities of  
indigenous yeasts and bacteria in concrete vats



# SPARKLING WINES

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|   |           |
|---|-----------|
| <p><b>SAN MAURO</b></p> <p>AZ. CANTINE MORI ZUGNA - CHARDONNAY 100% - TRENTO D.O.C<br/>- VOL 12%</p> <p>24 months on the lees</p>   | <b>29</b> |
| <p><b>NOVECENTO PAS DOSÈ 2011/2012</b></p> <p>AZ. CONTRATTO - PINOT NERO 70% CHARDONNAY 30% -<br/>PIEMONTE - VOL 12,5%</p> <p>Fermentation with indigenous yeasts, about 100 months on the lees, aromas of panettone and candied fruit, elegant and structured on the palate, disgorgement 25/03/2021</p>       | <b>55</b> |
| <p><b>SPUMANTE “QUATTRO” BRUT</b></p> <p>AZ. BUVOLI - OPIFICIO DEL PINOT NERO - PINOT NERO 100% -<br/>VENETO - VOL 13%</p> <p>Blend of different vintages and a small part of solera reserve aged in wood, 48 months on the lees, blanc de noir of remarkable personality and character, disgorgement 01/21</p> | <b>55</b> |
| <p><b>PROSECCO DI VALDOBBIADENE DOCG</b></p> <p>AZ. BISOL - VOL 11,5%</p> <p>Brilliant, straw yellow with light green reflections. The perlage is minute and persistent</p>   | <b>25</b> |
| <p><b>FRANCIACORTA BRUT GRAN CUVÈE</b></p> <p>AZ. BELLAVISTA - VOL 12,5%</p> <p>Straw yellow with greenish reflections. The perlage is fine and continuous, with abundant and persistent crown.</p>   | <b>60</b> |

**CHAMPAGNE**

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- “EXTRA BRUT”** **65**  
**AZ. VINCENT BROCHET - PINOT NOIR 80% MEUNIER 5% CHARDONNAY 15% - EXTRA BRUT DOSAGE 3 G/L VOL 12% - S.A**  
 Heir to a winegrowing history that began in 1721, located in the “Montagne de Reims.” 50% of the wine comes from a single harvest, the other 50% from reserve wine from the two previous vintages. Resting on its own lees for 42 months
- “TERRE AMOUREUSE “ BLANC DE NOIR 2016** **65**  
**AZ. DENIS SALOMON - PINOT NOIR 75%, MEUNIER 25% - EXTRA BRUT DOSAGE 5 G/L – VOL 12%**  
 Located in the “Vallée de la Marne,” this Champagne contains a careful selection of the best grapes from vineyards situated around the villages of Vandieres and Ventevil. Vinified in steel, malolactic fermentation not carried out, 60 months on its own lees. Disgorgement: January 2021
- “VINO THEQUE “ MILLESIME 2005” EXTRA BRUT** **75**  
**AZ. GUY MICHEL & FILS - CHARDONNAY 30% MEUNIER 36% PINOT NOIR 34% - CHAMPAGNE A.O.C – VOL 12,5%**  
 Over 15 years on its own lees, this champagne is the fruit of a collection of the best vintages preserved on the lees and recently disgorged. (oxidative style)
- “ROSÈ LES VANDOYANTS” BRUT NATURE** **110**  
**AZ. GEORGES REMY - PINOT NOIR 100% - CHAMPAGNE A.O.C - GRAND CRU- BOUZY, MONTAGNE DE REIMS - LIMITED EDITION CUVÉE**  
 Vinification takes place on the lees in new and second-passage “fût de chêne” (oak barrels)
- ROYALE RESERVE BRUT** **85**  
**AZ. PHILIPPONNAT - PINOT NOIR 65%, CHARDONNAY 30%, PINOT MEUNIER 5% - VOL 12,5%**  
 A beautiful attack precedes a fruity mouth (redcurrant, raspberry, ripe grape), ample, structured and long. The finish conquers with its delicious notes of biscuit and freshly baked bread.
- ROSÈ BRUT INTENSE** **85**  
**AZ. DOURDON VIEILLARD - PINOT MEUNIER - PINOT NERO - VOL. 12%**  
 Salmon pink color with regular and lively bubbles. Fruity, balanced and harmonious champagne. Subtle aromas of red fruits, then citrus
- ROSÈ BRUT** **130**  
**AZ. LAURENT PERRIER - VOL. 12%**  
 Pairs perfectly with the entire meal; perfect with smoked salmon and raw shellfish



# DESSERT WINES



## **VINO SANTO “NOBLES” 2006. by the glass**

14

**AZ. FRANCESCO POLI - NOSIOLA 100% - TRENTINO – VOL 12%**

Nosiola, the only historical native grape variety from Trentino, the harvested bunches are placed on racks in drying rooms where they remain for more than 5 months. During this long drying process, made possible by the “ora del Garda” (a typical wind from Lake Garda), the development of noble rot “Botrytis cinerea” on the grapes is allowed. The wine ferments in steel, followed by aging in small oak and acacia barrels for several years

## **TORCOLATO by the glass**

7

**AZ. MACULAN - VESPAIOLA 100% - VENETO – VOL 13,5%**

Grapes dried in fruit lofts for 4 months, 12 months in French oak barriques

## **RECIOTO by the glass**

7

**AZ. LE RAGOSE - CORVINA 50% RONDINELLA 20% CORVINONE  
20% ALTRI VITIGNI 10% - RECIOTO DELLA VALPOLICELLA D.O.C.G  
– VOL 14%**

Manual selection of grapes during harvest, drying in fruit lofts with controlled humidity and temperature



2M