




Benvenuti



a Casa



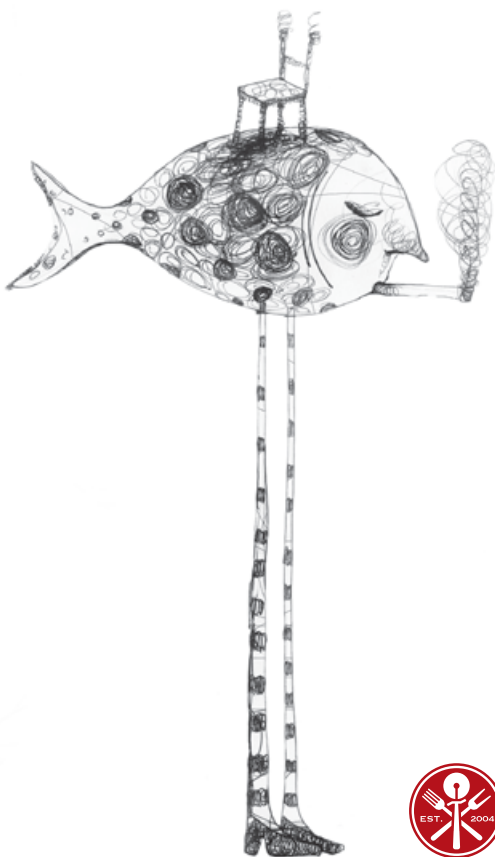
RICCIOTTI



The *Freshness* of our products, their *Quality* and our great passion
are the keys to our success.



Each dish is prepared with *Simplicity* but with the *Finest Ingredients*
available to bring out the flavors of our traditions.



RICCIOTTI



ANTIPASTI

Our selection of cheeses and cold cuts are air-flown weekly from Italy to ensure the utmost freshness and quality



- Polpo e Burrata **26**
Grilled Octopus, Burratina D.O.P, Roasted Cherry Tomato Pesto, Crispy Celery
- Tomino Piemontese, Salsa Verde e Salsa Rossa **20**
Melted Cow Cheese, Oyster Mushrooms, Grilled Vegetables, Parsley Sauce, Capsicum Chili Sauce
Additional: Smoked Tiroler Speck
- Carpaccio di Manzo **20**
Argentine Beef Carpaccio, 25 Years Aged Balsamic Dressing, Parmesan Cheese, Rocket Salad
- Burrata e Prosciutto di Parma 20 Mesi **26**
Burratina D.O.P, 20 Months Aged Parma Ham, Rocket Salad, Roasted Cherry Tomatoes, Grilled Focaccia
- Tagliere di Affettati e Gnocco Fritto **26**
Platter of Aged Parma Ham, Pistachio Mortadella, Smoked Tiroler Speck, Spicy "Finocchiona" Salami, Salty Fried Bread, Pickled Vegetables
- Bruschette Trio **16**
Grilled Homemade Rustic Bread:
- Stracciatella Cheese and Confit Tomatoes
- Sweet and Sour Caponata
- Artichoke and Pecorino Cheese
- Calamari **18**
Fried Coated Calamari, Spicy Arrabbiata Sauce

INSALATE



- Nizzarda **22**
Mesclun Salad, Fresh Tuna, Quail Eggs, Anchovies, Green Beans, Cherry Tomatoes, Cucumbers, Potatoes, Sherry Dressing
- Cesare **18**
Romaine Lettuce, Chicken Breast, Parmesan Cheese, Bread Croutons, Quail Eggs, Caesar Dressing
- Caprese **20**
Buffalo Mozzarella D.O.P, Fresh Tomatoes, Mesclun Salad, Basil
- Vegana **14**
Mesclun Salad, Crispy Seasonal Vegetables, Gaeta Olives, Balsamic Dressing



PRIMI PIATTI

Our fresh pasta is hand-crafted following the traditional recipes of the authentic Italian cuisine

Homemade Pasta

- Tagliolini al Polpo **30**
Homemade Tagliolini, Grilled Octopus, Capers, Gaeta Olives, Cherry Tomatoes
- Ravioli del Plin **28**
Homemade Beef Stuffed Pasta, Parmesan Cream, Porcini Mushrooms, Veal Jus
- Tortelloni di Bufala **26**
Homemade Buffalo Mozzarella D.O.P. Stuffed Pasta, Cherry Tomato Confit, Pearl Onions, Basil Sauce
- Tagliatelle alla Bolognese **24**
Homemade Tagliatelle, Beef Ragú Sauce, Parmesan Cheese

Artisanal Pasta

- Spaghetti alla Carbonara **24**
Spaghetti, Egg Yolks, Crispy Pork Guanciale, Parmesan Cheese, Pecorino Cheese, Black Pepper
- Trofie alla Genovese **22**
Trofie Short Pasta, Basil Pesto, Green Beans, Potatoes
- Spaghettoni alla Marinara **28**
Big Spaghetti, Prawns, Mussels, Calamari, Clams, Italian Parsley, Cherry Tomato Sauce
- Linguine al Granchio **28**
Linguine, Crab Meat, Black Olives Tapenade, Tomato Sauce

PRIMI PIATTI

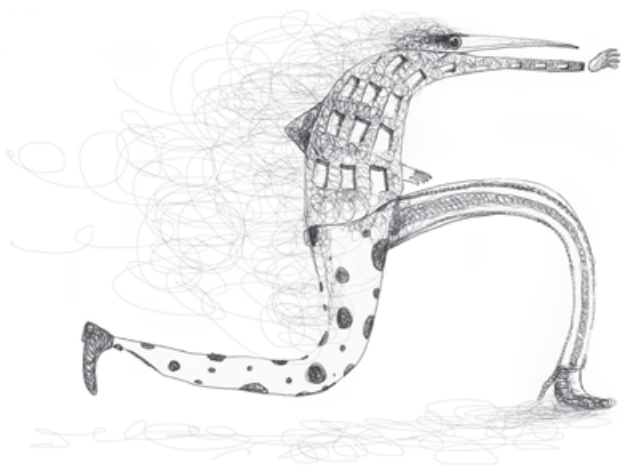
Risotti

Organically Grown Rice

- Risotto alla Milanese ✨ 26
Carnaroli Rice, Saffron, Parmesan Cheese, Beef Bone Marrow Reduction
- Additional: Pan Seared Foie Gras** 10
- Risotto al Nero e Calamaretti ✨ 28
Carnaroli Rice, Squid Ink, Spicy Sautéed Baby Squids, Tomato Concassé

Zuppe

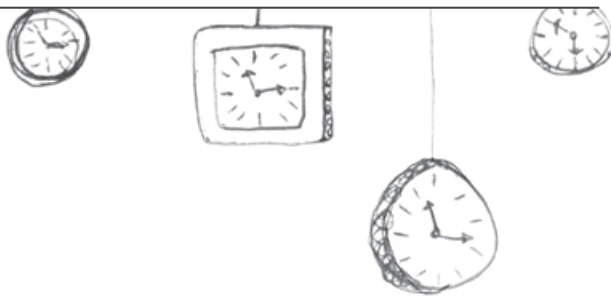
- Vellutata di Zucca e Stracciatella 🍷 16
Pumpkin Soup, Creamy Stracciatella Cheese, Crispy Barley
- Crema di Funghi Tartufata 🍷 14
Creamy Forest Mushroom Soup, Truffle Aromatic Oil, Focaccia Croutons



PANE

Our selection of freshly baked regional breads

- Focaccia al Rosmarino 🍷 5
Rosemary and Garlic Focaccia
- Grissini Torinesi 🍷 5
Extra Virgin Olive Oil Bread Sticks
- Pane Rustico 🍷 5
Traditional Italian Rustic Bread
- Pane Carasau 🍷 5
Typical Crispy Flatbread from Sardinia
- Ricciotti Saccoccio 🍷 8
Selection of our Homemade Breads



SECONDI

We are proud to serve the finest produce from the land and the sea:

Sustainable fish, free-range & grass-fed meats, sourced from both local and international markets

From the Sea

- Branzino alla Mediterranea ✨ 34
Grilled Seabass, Mediterranean Vegetables Caponata, Gaeta Olives, Capsicum Sauce
- Trota Salmonata ✨ 32
Pan Seared Fjord Salmon Trout, Braised Leeks, Roasted Potatoes, Saffron Sauce
- Tonno e Cous-Cous 36
Marinated Yellowfin Tuna, Fennel Cous-Cous, Lemon Dressing



From the Land

- Tagliata di Manzo ✨ 38
Argentine Beef Sirloin, Beef Jus, Parmesan Flakes, Mashed Potatoes, Seasonal Vegetables
- Agnello alla Ligure ✨ 36
Mint Brined Lamb Loin, Taggiasche Olives, Pearl Onions, Artichoke Purée
- Milanese di Pollo 28
Breaded Chicken Breast, Sautéed Baby Spinach, Roasted Cherry Tomatoes



PIZZA



Traditional thin-crust and crispy dough, recognized by the use of the freshest ingredients with a combination of classic and gourmet toppings

Pizza Mezzo Metro (Serves 2 - 3 People) 54

Half-a-metre long pizza, made for sharing and satisfying individual appetites

Choose up to 3 flavours from our selections of pizza

Gourmet

9" | 12"

Genovese 🍷

24 | 32

Burratina D.O.P., Basil Pesto, Taggiasche Olives, Green Beans, Pine Nuts, Mozzarella Cheese

Gorgonzola e Speck

20 | 28

Gorgonzola D.O.P., Smoked Tiroler Speck, Caramelized Onions, Tomato Sauce, Mozzarella Cheese

Patate e Salsiccia

18 | 26

Italian Pork Sausage, Smoked Scamorza Cheese, Potatoes, Mozzarella Cheese

Prosciutto d'Anatra

20 | 28

House Smoked Duck Ham, Caramelized Onions, Mushrooms, Mozzarella Cheese

Salmon Affumicato

20 | 28

House Smoked Salmon, Baby Spinach, Mascarpone Cheese, Mozzarella Cheese

Tartufo 🍷

20 | 28

Black Truffles Spread, Quail Eggs, Mushrooms, Tomato Sauce, Mozzarella Cheese

Classics

9" | 12"

Margherita 🍷

14 | 18

Basil, Tomato Sauce, Mozzarella Cheese,

Bufalina 🍷

20 | 28

Buffalo Mozzarella D.O.P., Fresh Cherry Tomatoes, Fresh Basil

Crudo e Rucola

18 | 26

Parma Ham, Rocket Salad, Parmesan Shaving, Tomato Sauce, Mozzarella Cheese

Salame Piccante

16 | 24

Spicy "Finocchiona" Salami, Tomato Sauce, Mozzarella Cheese

Quattro Formaggi 🍷

18 | 26

Gorgonzola Cheese, Parmesan Cheese, Mascarpone Cheese, Mozzarella Cheese



PIZZA



Capricciosa

18 | 26

Artichokes, Mushrooms, Baked Ham, Black Olives, Tomato Sauce, Mozzarella Cheese

Carnivora

20 | 28

Baked Ham, Grilled Chicken, Spicy "Finocchiona" Salami, Minced Beef, Tomato Sauce, Mozzarella Cheese

Pizzotto

18 | 26

Bacon, Mushrooms, Egg, Tomato Sauce, Mozzarella Cheese

DOLCI

A delicious range of hand-crafted desserts

Semifreddo al Gianduja

12

Hazelnut and Chocolate Frozen Parfait, Salted Caramel Sauce

Tiramisú

14

Classic Italia Recipe, Mascarpone Cream, Espresso, Savoiradi Biscuits

Soffiato

14

Italian Style Molten Dark Chocolate Cake, Stracciatella Gelato

Panna Cotta

10

Almond Milk Panna Cotta, Salted Dark Chocolate Crumbles

Pizza Nutella

14

Pizza Dough, Nutella, Mascarpone, Hazelnuts

Tagliere di Formaggi

16

Selection of Italian Cheeses, Gorgonzola, Taleggio, Pecorino Romano, Homemade Jam, Fruits, Grissini Torinesi

Affogato

8

One flavour of our Gelato, Espresso

Gelato all'Italiana

1 Scoop

6

2 Scoops

10

Vanilla, Chocolate, Hazelnut, Pistacchio, Stracciatella, Strawberry

COFFEE

Cappuccino	5
Caffé Latte	5
Macchiato	5
Americano (<i>Long Black</i>)	5
Espresso	4
Double Espresso	5
Caffettiera Moca (<i>Serves 3 - 4 espresso cups</i>) <i>Traditional Italian coffee served in Moka pot</i>	12

TEA

Earl Grey	5
Camomile	5
English Breakfast	5
Jasmine Green Tea	5
Peppermint Tea	5
Ice Lemon Tea	5

SOFT DRINKS

Coke	5
Coke Light	5
Sprite	5
Ginger Ale	5
Tonic Water	5
Soda Water	5

FRUIT JUICES

Apple	5
Orange	5
Cranberry	5
Lime	5
Pineapple	5

SAN PELLEGRINO SPARKLING FRUIT BEVERAGES

Pompelmo 200ml	5
Aranciata Rossa 200ml	5
Limonata 200ml	5

MINERAL WATER

S.Pellegrino Sparkling Mineral Water 500ml 750ml	5 7
Acqua Panna Still Mineral Water 500ml 750ml	5 7

BEERS

Draft

Peroni (<i>Pint</i>)	15
Peroni (<i>Half Pint</i>)	10

Italian Handcrafted

Viola Numerotre 6.9 750ml	38
Viola Bionda 5.6 750ml	35
Viola Rossa 6.6 750ml	35

Bottled

Asahi Super Dry 330ml	10
Pure Blonde 355ml	10
Ichnusa 330ml	10



COCKTAILS

Aperol Spritz	18
<i>Aperol, Prosecco, Soda Water</i>	
Campari Spritz	20
<i>Campari, Prosecco, Soda Water</i>	
American	18
<i>Red Vermouth, Campari, Soda Water</i>	
Negroni	18
<i>Gin, Red Vermouth, Campari</i>	
Bloody Mary	18
<i>Vodka, Tomato Juice, Fresh Lemon Juice, Tabasco, Worcestershire Sauce, Salt and Black Pepper</i>	
Bramble	20
<i>Gin, Chambord Liqueur, Fresh Lemon Juice, Sugar Syrup</i>	
Singapore Sling	20
<i>Gin, Cherry Liqueur, Triple Sec, DOM Bénédictine, Angostura Bitter, Pineapple Juice, Fresh Lime Juice, Grenadine</i>	
Cosmopolitan	20
<i>Vodka, Triple Sec, Cranberry Juice, Fresh Lime Juice</i>	
Mojito	20
<i>Rum, Fresh Lime Juice, Mint Leaves, Sugar Syrup, Soda Water</i>	
Old Fashion	22
<i>Whiskey, Orange Bitter, White Sugar Cane, Soda Water</i>	
Mint Julep	22
<i>Whiskey, Angostura Bitter, Mint Leaves, White Sugar Cane, Soda Water</i>	

MOCKTAILS

Noor-Ale	12
<i>Pineapple Juice, Apple Juice, Ginger Ale, Grenadine</i>	
Cranberry Spritz	12
<i>Cranberry Juice, Orange Juice, Soda Water</i>	
Virgin Mojito	10
<i>Fresh Lime Juice, Sugar Syrup, Mint Leaves, Ginger Ale</i>	

GIN

	1 Shot	2 Shots	Bottle
Gordon	12	20	130
Bombay Sapphire	15	25	160
Citadelle Gin	16	26	190

VODKA

	1 Shot	2 Shots	Bottle
Stolichnaya	12	20	130
Grey Goose	16	26	190

RUM-CACHAÇA

	1 Shot	2 Shots	Bottle
Bacardi Carta Bianca	12	20	130
Diplomatico Blanco	18	26	200
Bacardi 151	20	28	220
Cachaça 51	15	25	160
Cachaça Maracatu	16	26	190
Cachaça Leblon	18	26	200

BRANDY

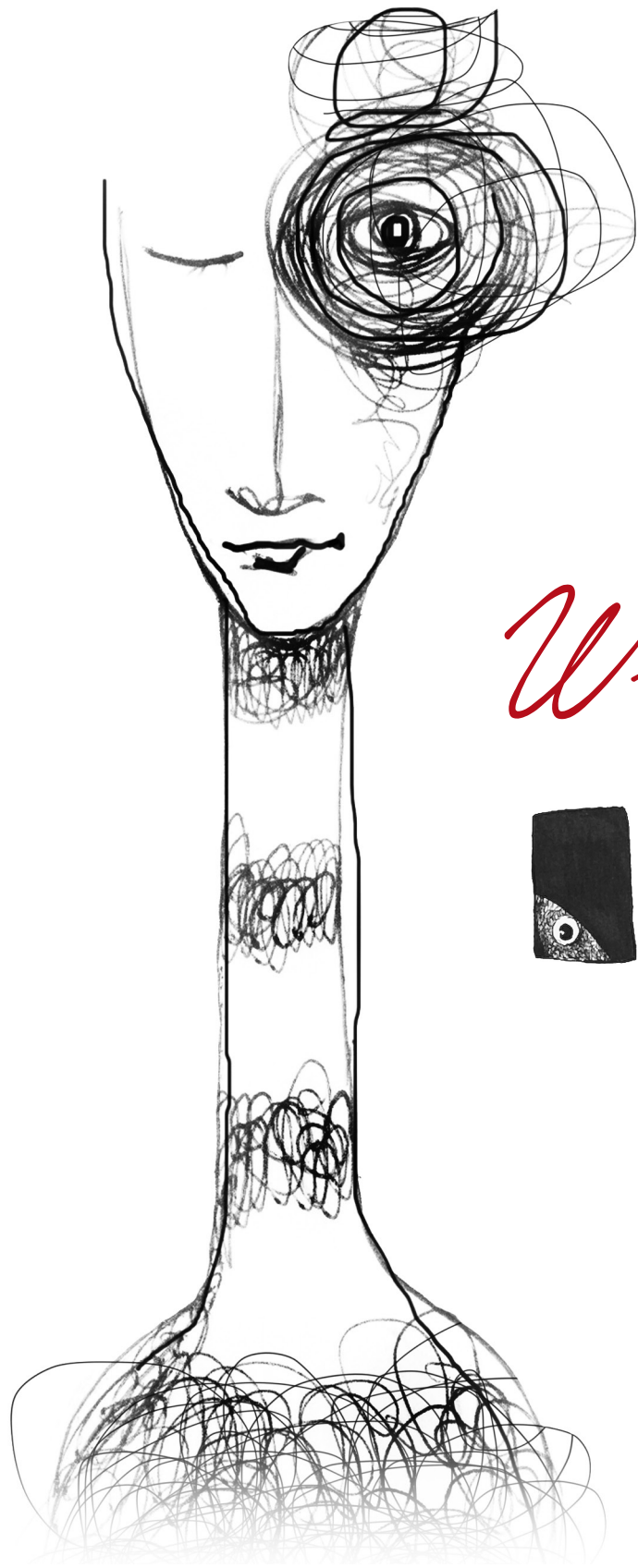
St Remy VSOP	16	26	190
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* Choice of Mixers:

Soda, Tonic, Coke, Coke Light, Coke Zero, Ginger Ale, Sprite, Lime, Orange, Cranberry, Pineapple, Still Water

LIQUEUR

	1 Shot		2 Shots
Aperol	12		20
Campari	14		24
Sambuca	14		24
Amaretto di Saronno	16		26
Amaro Montenegro	14		24
Amaro Ramazzotti	14		24
Amaro Averna	14		24
Vecchio Amaro del Capo	14		24
Fernet Branca	14		24
Branca Menta	14		24
Cynar	14		24
Bailey's Irish Cream	14		24
Kahlua	12		20
Jagermeister	12		20
Martini Bianco	12		20
Martini Rosso	12		20
Limoncello	12		20
Mirto	14		24
Grappa	16		26
Galliano l'Autentico	18		28
Galliano Ristretto	16		26
DOM Benedictine	18		28
St. George Absinthe Verte	16		26



Wine



List

HOUSEPOUR WINES

White

		
Pecorino IGT, Colli Aprutini, Villa Medoro, 2016 (Abruzzo-Italy) <i>Straw yellow with green reflexes. An intense and persistent nose with hints of pear, apricot and white flowers. Crisp and balanced on the palate with mineral notes and flavors of yellow fruit.</i>	18	90
Primo Farnese IGT, Terre di Chieti, Malvasia-Chardonnay (Abruzzo-Italy) <i>Bright straw yellow color, with an intense and quite persistent perfume, fruity with hints of tropical fruits and yellow pomace. Body wine, balanced, intense and quite persistent.</i>	16	75
La Mora, Maremma Toscana, Vermentino, 2016 (Toscana-Italy) <i>It is produced with Vermentino grapes grown by Cecchi along the coast of warm and sunny Tuscany. Overall a pleasant wine, which draws its characteristic by varietal. La Mora Vermentino expresses unmistakable hints of succulent tropical fruits, mature pulp and a fresh and fragrant style, with a pleasant minerality.</i>	16	75
Soave, Torre del Falasco, Cantina Valpantena, 2015 (Veneto-Italy) <i>Pale yellow colour, aroma and fruity, slightly bitter; dry taste with a good fresh taste.</i>	16	75

Red

Primo Farnese IGT, Merlot-Sangiovese (Puglia-Italy) <i>Intense ruby red. Quite intense and persistent, fruity with hints of cherry, prune and vanilla. Medium-bodied wine, slightly tannic and well balanced.</i>	18	75
Cannonau di Sardegna DOC Riserva, Sella & Mosca, 2014 (Sardegna-Italy) <i>Ruby red gradually shades into warmer, less intense shades as the wine ages. Complex, elegant bouquet proffering distinct whiffs of violets that fuse well with the tertiary notes of spiciness. Warm, dried and beautifully poised, with a restrained background note of plums and an aristocratic hint of oak.</i>	18	80
Chianti DOCG Riserva, Tenuta di Sticciano, 2012 *Organic Wine (Toscana-Italy) <i>Extremely traditional character. Dark and deep ruby, intense nose from spices to clove, ethereal. Very rich and structured mouth, from the vibrant, dry tannin.</i>	18	90
Le Lucrezie Rosso IGT, Tudernum, Sangiovese-Merlot-Montepulciano-Ciliegiolo (Umbria-Italy) <i>Ruby red colour. Beautiful sultry smell of delicious red fruit. In the taste, a full starter, mouth filling, delicious fruit, something tannic and a nice long final.</i>	18	75

Sparkling

Prosecco Superiore Brut, Conegliano-Valdobbiadene DOCG, Le Manzane (Veneto-Italy) <i>Bright straw colour, fine perlage, delicate fruity aroma with hints of bread crust, with floral nuance.</i>	16	70
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WHITE WINES



<p>Pecorino IGT, Colli Aprutini, Villa Medoro, 2016 (Abruzzo-Italy) <i>Straw yellow with green reflexes. An intense and persistent nose with hints of pear, apricot and white flowers. Crisp and balanced on the palate with mineral notes and flavors of yellow fruit.</i></p>	90
<p>Primo Farnese IGT, Terre di Chieti, Malvasia-Chardonnay (Abruzzo-Italy) <i>Bright straw yellow color, with an intense and quite persistent perfume, fruity with hints of tropical fruits and yellow pomace. Body wine, balanced, intense and quite persistent.</i></p>	75
<p>Fiano di Avellino, Pietracupa, 2015 (Campania-Italy) <i>A fragrant and flavourful white wine, with aromas ranging from citrus to mango through fascinating nuances of honey. It feels silky and refreshing in the mouth with optimum balance and length.</i></p>	110
<p>Greco di Tufo DOCG, Pietracupa, 2014 (Campania-Italy) <i>An elegant wine with mineral rocky fragrances and a deep mouth feel, tasty, vibrant with a very long finish. Dry, medium bodied.</i></p>	110
<p>Friulano DOC, San Zuan Friuli Colli Orientali, Ronco del Gnemiz, 2014 (Friuli-Italy) <i>Intense straw yellow colour with golden reflections. White flowers and memories of fruity scents of peach, pear, apricot and melon. Full and round on the palate, the palate turns out to be elegant, soft and persistent.</i></p>	130
<p>Sauvignon Blanc, Livio Felluga, 2015 (Friuli-Italy) <i>Straw yellow with light green reflections. A fresh and fruity attack that is smooth, with a pleasant sapidity; the aromas are enriched by flavors of white peach, Fuji apple and nettle. Pink grapefruit in a citrusy aftertaste.</i></p>	95
<p>Langhe Sauvignon Blanc DOC, Basarico', Adriano Marco e Vittorio, 2015 (Piemonte-Italy) <i>Straw yellow with greenish reflections. Soft and delicate bouquet, complex, inviting smell particularly for fresh fruits inkling. Mint and Basil. Dry and fresh flavour, gently acidulous.</i></p>	90
<p>Falanghina IGT Puglia, Cantine Polvanera, 2016 (Puglia-Italy) *Organic Wine <i>Pale yellow colour with a beautiful crystalline aspect. Intense and fine notes of bergamot, peach, apricot, banana, chamomile, lemon balm and sage. Creamy and balanced palate, brightened by a pleasant fresh vein of mineral acidity; long finish with hints of citrus and herbs. 100% falanghina from medium-texture calcareous clay soils. Dry, light bodied.</i></p>	100
<p>Vermentino di Gallura DOCG Superiore, Montecoro, Sella & Mosca, 2015 (Sardegna-Italy) <i>Straw yellow with greenish hues. Intense, with notes of exotic fruit and Mediterranean scrub. Soft, long and persistent, with vegetal hints and mineral notes.</i></p>	90
<p>La Mora, Maremma Toscana, Vermentino, 2016 (Toscana-Italy) <i>It is produced with Vermentino grapes grown by Cecchi along the coast of warm and sunny Tuscany. Overall a pleasant wine, which draws its characteristic by varietal. La Mora Vermentino expresses unmistakable hints of succulent tropical fruits, mature pulp and a fresh and fragrant style, with a pleasant minerality.</i></p>	75
<p>Colli Euganei DOCG, Fior d'Arancio Secco, Cantina Colli Euganei, 2015 (Veneto-Italy) <i>Pale yellow with delicate golden nuances. Typical and intense aroma. Dry and persistent, reminiscent of grapes. Good integration of fresh acidity and elegance to make this wine thoroughly enjoyable.</i></p>	80
<p>Fume' Sauvignon IGT, Vulcaia, Inama, 2013 (Veneto-Italy) <i>Intense golden colour. Scent of roasted coffee with hints of oak and tropical fruits. Great fruit concentration with grapefruit, pineapple, passion fruit and citrus. Strong and persistent finish of all the flavours.</i></p>	130
<p>Pinot Grigio, Torre del Falasco, Cantina Valpantena, 2015 (Veneto-Italy) <i>Pale yellow colour, fruity nose, the palate shows a good freshness and a good taste balance.</i></p>	75
<p>Soave, Torre del Falasco, Cantina Valpantena, 2015 (Veneto-Italy) <i>Pale yellow colour, aroma and fruity, slightly bitter; dry taste with a good fresh taste.</i></p>	75

RED WINES

Abruzzo - Italy



- Edizione Cinque Autoctoni, Fantini Farnese **180**
(Montepulciano / Primitivo blended with Sangiovese, Negramaro and Malvasia Nera)
Very deep garnet red. Very intense and persistent with notes of cherry and blackcurrant, herbs, cinnamon, cloves, cocoa, liquorice and hints of mineral. Great structure, good balance between alcohol and freshness, velvety tannins, very persistent with a long finish.
- Montepulciano d'Abruzzo DOC, Rosso del Duca, Villa Medoro, 2014 **95**
Dark ruby red, the nose has a nice smell profile of notes of cherry, sour cherry, cocoa and coffee. A fresh taste, long and fulfilling life. Soft and pleasant, deep and delicious. Also excellent at the end, with fruity notes.
- Montepulciano d'Abruzzo Colline Teramane DOCG, Adrano, Villa Medoro, 2013 **110**
Dark ruby red, impenetrable, with light garnet. Very strong notes of black cherry, violets and dried herbs. Hints of chocolate and vanilla. Velvety, long and addictive.

Piemonte - Italy

- Barbaresco DOCG Basarin, Adriano Marco e Vittorio, 2011 ***Sustainable Farming** **130**
Deep garnet red that turns slightly orange as it ages. Violet and dog rose scents with hints of spices, liquorice and jam. Dry flavour, pleasantly tannic and balanced, gently robust with consistency and extraordinary aristocracy.
- Barolo DOCG, Serralunga d'Alba, Luigi Baudana, 2012 **140**
Notes of pure cherries, raspberries and plums with hints of cloves, menthol and licorice. Harmonious and straight forward, a wine to drink now and for many years to come.
- Nebbiolo Langhe DOC, Giacomo Fenocchio, 2015 **120**
The colour is a deep ruby red with garnet reflections and an intense and fruity bouquet of plum and cherry. The flavour is dry with good body, well balanced tannins and harmonious with hints of liquorice, rose and gudron.

Sardegna - Italy

- Alghero Rosso DOC Riserva, Marchese di Villa Marina, Sella & Mosca, 2010 **150**
Ruby red. Intense, lingering with delicious wafts of red berry fruits. Notes of vanilla and burgeoning suggestions of spiciness. Alluring warm notes of hay that meld harmoniously with the Tronçais oak as the wine aged.
- Alghero Rosso DOC Riserva, Tanca Farra', Sella & Mosca, 2011 **120**
Ruby red with flashes of garnet. Slightly herbaceous note prevailing and attractive tarry sensations. Full-bodied, dry and nicely balanced, with a restrained oak-derived after-aroma.
- Cannonau di Sardegna DOC Riserva, Dimonios, Sella & Mosca, 2012 **120**
Ruby red gradually shades into warmer, less intense tones as the wine ages. Discreet but pleasing wafts of wood-derived aromas. Intense, warm and well-structured. Substantial ripe red berry fruits nicely complemented by tertiary notes of spice. Lingering retronasal aromatics.
- Cannonau di Sardegna DOC Riserva, Sella & Mosca, 2014 **80**
Ruby red gradually shades into warmer, less intense shades as the wine ages. Complex, elegant bouquet proffering distinct whiffs of violets that fuse well with the tertiary notes of spiciness. Warm, dried and beautifully poised, with a restrained background note of plums and an aristocratic hint of oak.
- Carignano del Sulcis DOC Riserva, Terre Rare Sella & Mosca, 2014 **110**
Deep ruby red, flickering with brief purplish highlights. Residual notes of youthful alcohol mingle with distinct emerging fruitiness. Warm and generous, tannins and ripe, mellow, autumn fruit, discreetly sustained by good oak-derived aromas.

RED WINES

Toscana - Italy



- Brunello di Montalcino, Col d'Orcia, 2010 **RP. 92** **160**
Ruby red, with garnet. Intense, large and elegant, with fruity notes of blackberry and raspberry typical of Sangiovese, complemented with spices and woody notes donated by long aging in barrels.
- Chianti DOCG Riserva, Tenuta di Sticciano, 2012 ***Organic Wine** **90**
Extremely traditional character. Dark and deep ruby, intense nose from spices to clove, ethereal. Very rich and structured mouth, from the vibrant, dry tannin.
- Rosso di Montalcino, Col d'Orcia, 2014 ***Organic Wine** **90**
Deep ruby red with violet hues. Fruity, ample and complex, with typical notes of ripe red fruit accompanied by donated by aging in wood spices. Pleasant and balanced, has good structure. The soft tannins leading to a tangy aftertaste, fruity and persistent.
- Rosso di Toscana IGT, Attimo, Tenuta di Sticciano, 2011 ***Organic Wine** **85**
A blend of Merlot and Syrah grapes to international dark berry that expresses very well the territory. It smells of ripe red fruit and spices, and in the mouth, it is full-bodied, persistent and smooth tannins.
- Rosso di Toscana IGT, Cantastorie, Tenuta di Sticciano, 2013 ***Organic Wine** **90**
A blend of Sangiovese and Cabernet Sauvignon grapes. Deep ruby red color with garnet reflections; nose of beautiful complexity, with ripe red fruit, coffee, tobacco and spices. Mouth-bodied, balanced, fine and persistent.
- Tignanello, Antinori, 2009 **RP. 93** **300**
Intense ruby red in colour with purple highlights, ready and inviting on the palate, rich and harmonious; excellent the balance of the flavours.
- Toscana IGT, Spezieri, Col d'Orcia IGT, 2015 ***Organic Wine** **80**
Lots of dried berries, lemon and orange peel character to this medium-bodied red with bright acidity and a light tannin structure.

Veneto - Italy

- Amarone della Valpolicella DOCG, Alfabeto, Cantina Valpantena, 2013 **120**
Intense ruby red colour with nuances of garnet, elegant aroma of ripe plum and hints of chocolate, great harmony on the palate with silken tannins, harmonious, mature.
- Amarone della Valpolicella DOC Riserva, Hatteso, Garbole, 2008 **260**
Intense garnet/ruby colour, with sour cherry plum jam and almond scents. A pleasing balsamic vein and a hint of fresh mint, which alongside the notes of vanilla, coffee and chocolate give the wine a complex nose. Full bodied, strong, enveloping, soft, rounded, dry and sapid wine with a great taste-olfactory persistence, characterised by a good degree acidity which gives it the right degree of freshness.
- Cabernet Breganze DOC Riserva Kilò, Cantina Breganze, 2013 **85**
Deep ruby red. Intense and broad, with hints of red fruits which complement the spiciness of the varietal and blends in well with the aromas from the wood. Good body, crisp and well-balanced, with marked, refined tannins.
- Carmenere DOC Riserva, Colli Berici, Oratorio Di San Lorenzo, Inama, 2012 **185**
Ruby red in colour. Intense, typical with a slight scent of red berry fruits and spices. Rich, full-bodied, supple with a great intensity and structure.
- Colli Euganei Rosso Riserva DOC, Notte di Galileo, Cantina Colli Euganei, 2012 **80**
A blend of Merlot and Cabernet Sauvignon grapes. Purple red with garnet red reflections. Fully developed and intense with hints of spice and vanilla. Clear sensations of ripe red fruit. Intense and full-bodied. Smooth and embracing with an excellent persistent aftertaste.

RED WINES

Veneto - Italy



Rosso Veronese IGT, Brolo di Campofiorin ORO, Masi, 2012

120

Deep ruby red colour. Berry fruit, preserves and vanilla. The palate is rich, full-bodied, packed with baked fruit, and hints of cocoa and vanilla on the finish.

Valpolicella Ripasso Superiore DOC, Morandina, Graziano Pra', 2015 **Organic Wine*

140

Ruby red colour with violet tones. The sensation of black cherry is very noticeable with a nice freshness of the fruit. Net spice and feeling of sweet vanilla. The palate exhibits some tannic richness. Savory and with a lovely freshness. The palate is enriched with cherry and plum jam with pleasant sensations of black spice and rhubarb.

Other Regions

Barbera DOC Dodicidodici, Castello di Cigognola, 2013 (Lombardia-Italy)

80

Deep ruby red in colour, fruity and fragrant to the nose. The taste is balance and elegant with clear sensations of correctly matured fruit, embracing and captivating on the palate.

Primitivo DOC Gioia del Colle, Polvanera 14, Cantine Polvanera, 2013

110

(Puglia-Italy) **Organic Wine*

Deep ruby-red with garnet sparkles. Enchanting aromas of prune, plum and ripe cherry; echoes of thyme, tobacco and liquorice. Smooth and well structured flavour, tempered by velvety tannins and tasty freshness. Long, satisfying finish.

Primo Farnese IGT, Merlot-Sangiovese (Puglia-Italy)

75

Intense ruby red. Quite intense and persistent, fruity with hints of cherry, prune and vanilla. Medium-bodied wine, slightly tannic and well balanced.

Nero d'Avola Sicilia DOC, Plumbago, Planeta, 2014 (Sicilia-Italy)

100

Intense red with purple highlights. Abundance of red fruits with scents of cocoa. Soft tannins and roundness characterizes the wine.

Le Lucrezie Rosso IGT, Tudernum, Sangiovese-Merlot-Montepulciano-Ciliegiolo (Umbria-Italy)

75

Ruby red colour. Beautiful sultry smell of delicious red fruit. In the taste, a full starter, mouth filling, delicious fruit, something tannic and a nice long final.

SWEET WINES

Malvasia Dolce Calicella

55

Intense straw yellow, Sweet and soft. Ample and persistent bouquet with scent of peach, linden flowers and acacia.

SPARKLING WINES

Prosecco Superiore Extra Dry Millesimato "20.10", Conegliano-Valdobbiadene DOCG, Le Manzane (Veneto-Italy)

70

Pale yellow colour with fine and persistent perlage. Delicate fruity scent of peach almond with floral shades. Dry savoury and mineral taste with pleasant and lingering aftertaste.

Prosecco Superiore Brut, Conegliano-Valdobbiadene DOCG, Le Manzane (Veneto-Italy)

70

Bright straw colour, fine perlage, delicate fruity aroma with hints of bread crust, with floral nuance.