

CANTINA

bollicine

	calice	bottiglia
Champagne Laurent Perrier La Cuvée Brut	19	110
Champagne Laurent Perrier La Cuvée Rosé Brut		165
Franciacorta Extra Brut Golf DOCG ^{BIO} <i>Barone Pizzini</i>	13	60
Franciacorta Extra Brut Rosé M.mé DOCG ^{BIO} <i>Barone Pizzini</i>	16	92
Prosecco di Vald. Rù Extra Dry M.mé DOCG <i>F. Bortolin</i>	8	40

rosé

	calice	bottiglia
Roses Roses "Corvina"	9	35
Bolgheri Rosato DOC "Cabernet S., Merlot, Syrah" <i>Guado al Tasso - Antinori</i>	9	42

bianchi

	calice	bottiglia
Lugana Le Creete DOC <i>Ottella</i>	9	40
Bianco Fenice DOC "Chardonnay" <i>San Basilio</i>	9	32
Berg DOC "Pinot Bianco Riserva" <i>C. Colterenzio</i>	12	54
Verdicchio "Il Coroncino" Castelli di Jesi Class. Sup. DOC <i>Coroncino</i>		48
Ribolla Gialla Collio DOC <i>Ronco Blanchis</i>		42
Fiano di Avellino Altarocchia DOCG <i>Feudi di San Gregorio</i>		38

rossi

	calice	bottiglia
Carmenère Riserva DOC <i>Vignalta</i>	12	48
Valpolicella Ripasso Superiore DOC <i>Tommasi</i>	12	48
Rosso Fenice DOC "Cabernet, Merlot, Raboso" <i>San Basilio</i>	9	38
Lucente IGT "Merlot, Sangiovese" <i>Tenuta Luce Frescobaldi</i>	14	68
Chianti Classico Riserva DOCG Villa Antinori <i>Antinori</i>		54
Il Bruciato DOC <i>Guado al Tasso — Antinori</i>		68

passito

	calice	bottiglia
Oro Fenice IGT "Moscato Fior d'Arancio" 375 ml <i>San Basilio (Colli Euganei - Veneto)</i>	12	35



Piccola cucina gourmet

Crostone with whipped butter and Cantabrian anchovies ^(1,3,4,7)	8
Steamed bao with crab, lemonaded mayonnaise, confit cherry tomatoes ^(1,2,3)	16
Fassona tartare , egg cream, warm bread (80 g.) ^(1,3)	14
Piquillo peppers with Venetian-style creamed cod and Taggiasca olives ^(4,9)	8
Tempura prawns with sweet and sour sauce ^(1,2,6,9,11)	12
Wagyu-Angus Sando sandwich with mustard emulsion ^(1,3,6,10)	16

To share

Jamon Ibérico Patanegra 5J with pan&tomate (50 g.) ⁽¹⁾	45
Cheese selection with chutney ^(7,8)	14
Wagyu-Angus carpaccio (80 g.), warm bread and mustard ^(1,3,10)	20

From the sea

^(2,4,12,14)

Gillardeau Oyster	8/pc
Lambert Oyster	10/pc
Po Delta Oyster	12/pc
Oyster selection (3 pz.)	28
Champagne glass and 2 oysters	30
Scampi	6/pc
Red prawns from Mazara del Vallo	9/pc
Sea Bass Tartare (100 gr.)	22
Caviar Calvisius selection 10 gr.* "Oscietra":	
Classic	32
Royal	52
Imperial	79
Complete selection (30 gr.)	150
Beluga Caviar (10 gr.)	100

* All caviars are served with blinis, Normandy butter, and sour cream.

Elegant single-portion **desserts, freshly cut fruit**, and a curated selection of **artisanal pralines** from our pastry counter