



**MENU**  
**MENÜÜ**

## KOKTEILID - COCKTAILS

<b>Bellini</b> .....	9,50
Virsikupüree, vaarikapüree, vahuvein Peach puree, raspberry puree, sparkling wine	
<b>Pineapple Daiquiri</b> .....	10,00
Plantation pineapple rumm, laimimahl, sidrunikoor Plantation pineapple rum, lime juice, lemon zest	
<b>Alloro Spritz</b> .....	10,00
Loorberiliköör, vahuvein, mullivesi, basiilik Laurel liqueur, sparkling wine, sparkling water, basil	
<b>Negroni del Capo</b> .....	10,00
Aqua Luce gin, Vecchio amaro del Capo, extra dry vermut, sidrunikoor, rosmariin Aqua Luce gin, Vecchio amaro del Capo, extra dry vermouh, lemon zest, rosemary	
<b>Pear Spritz</b> .....	10,00
Pirnipüree. St. Germain, vahuvein, laimimahl Pear puree, St. Germain, sparkling wine, lime juice	
<b>Elder Fashion</b> .....	10,00
Hendricks gin, St. Germain, apelsinibitter, vahuvein Hendricks gin, St. Germain, orange bitters, sparkling wine	
<b>Devil's Margarita</b> .....	12,00
Volcan blanco, punane vein, laimimahl Volcan blanco, red wine, lime juice	

## ALKOHOLIVABAD KOKTEILID - MOCKTAILS

<b>Mango spritz</b> .....	7,00
Mango mahl, passionipüree, ingveriõlu Mango juice, passionfruit puree, ginger beer	
<b>Pearly mint fizz</b> .....	7,00
Pirnipüree, õunamahl, laimimahl, mullivesi, piparmünt Peach puree, apple juice, lime juice, sparkling water, peppermint	

*Kõiki klassikalisi kokteile küsige teenindajalt.  
Feel free to ask any other classical cocktail from your waiter.*

**LE NOVITÀ DELLA NOSTRA CUCINA**  
**UUED ROAD MEIE KÖÖGIST**  
**NOVELTIES FROM OUR KITCHEN**

<b>Gazpacho</b> .....	<b>8,00</b>
Külmsupp purustatud tomatite, kurgi, paprika, oliivõli, basiiliku ja stracciatella juustuga	
Cold served soup with chopped tomatoes, cucumber, bell pepper, olive oil, basil and stracciatella	
<b>Tartare di corvina</b> .....	<b>15,50</b>
Kotkaskala tartar	
Corvina (white seabass) tartare	
<b>Misto di formaggi (Toma, Kinara, Taleggio, Pecorino stagionato, Gorgonzola piccante) con pera allo zafferano</b> .....	<b>16,00</b>
Juustuvalik safranpirniga	
Cheese plate with saffron flavoured pear	
<b>Polipo grigliato alla contadina</b> .....	<b>16,50</b>
Grillitud kaheksajalg talupoja moodi	
Grilled octopus in peasant style	
<b>Risotto ai canterelle fresche**</b> .....	<b>16,00</b>
Risotto värskete kukeseentega	
Risotto with fresh chanterelles	
<b>Gnocchi mare chiaro</b> .....	<b>18,50</b>
Gnocchi mereandidega	
Gnocchi with seafood	
<b>Corvina grigliata con capperi in salsa di burro</b> .....	<b>20,00</b>
Grillitud kotkaskalafilee kapparitega võikastmes	
Grilled corvina (white seabass) with capers in butter sauce	
<b>Saltimbocca alla romana</b> .....	<b>22,50</b>
Pannil praetud vasikaliha Fiocco singi ja salveiga	
Pan-fried veal with prociutto Fiocco e sage	
<b>Polipo grigliato con condimento di salsiccia piccante e purea di broccoli</b> .....	<b>29,00</b>
Grillitud kaheksajalg vürtsika vorstikese- ja brokkolipüreega	
Grilled octopus with spicy sausage seasoning & broccoli pureé	

## ANTIPASTI - EELROAD - APPETIZERS

<b>Bruschetta</b> . . . . .	8,00
Rõstitud saiad tomati, küüslaugu ja oliivõliga Roasted bread with tomatoes, garlic and olive oil	
<b>Gazpacho</b> . . . . .	8,00
Külmsupp purustatud tomatite, kurgi, paprika, oliivõli, basiiliku ja stracciatella juustuga Cold served soup with chopped tomatoes, cucumber, bell pepper, olive oil, basil and stracciatella	
<b>Salumi misti e prosciutto Fiocco</b> . . . . .	12,00
Erinevad itaalia salaamid ja Fiocco sink / Plate of Italian salamis and Fiocco	
<b>Carciofi grigliati</b> . . . . .	13,00
Grillitud artišokid / Grilled artichokes	
<b>Burrata con pomodorini assortiti e basilico fresco</b> . . . . .	14,00
Burrata kirsstomatite assortii ja värske basiilikuga Burrata with assorted cherry tomatoes and fresh basil leaves	
<b>Ostriche Sentinelle N°3 (3 pezzi)**</b> . . . . .	14,00
Austrid Nr 3 (3 tk) / Oysters N°3 (3 pieces)	
<b>Vitello tonnato**</b> . . . . .	14,00
Vasikalihalõigud tuunikala-majoneesi kastmes / Veal slices in tuna mayonnaise sauce	
<b>Carpaccio al parmigiano</b> . . . . .	15,00
Veise carpaccio parmesani juustuga / Beef carpaccio with parmesan cheese	
<b>Insalata di gamberi alla Controvento</b> . . . . .	15,50
Krevetisalat Controvento moodi / Prawn salad, Controvento style	
<b>Tartare di corvina</b> . . . . .	15,50
Kotkaskala tartar Corvina (white seabass) tartare	
<b>Misto di formaggi (Toma, Kinara, Taleggio, Pecorino stagionato, Gorgonzola piccante) con pera allo zafferano</b> . . . . .	16,00
Juustuvalik safranpirniga Cheese plate with saffron flavoured pear	
<b>Polipo grigliato alla contadina</b> . . . . .	16,50
Grillitud kaheksajalg talupoja moodi Grilled octopus in peasant style	
<b>Gamberi selvatici grigliati in salsa di ghi, chili e aglio</b> . . . . .	17,50
Grillitud looduslikud krevetid selitatud või-, tšilli- ja küüslaugukastmes Grilled wild prawns in ghee, chili & garlic sauce	

*\*piccante / vürtsine / spicy \*\* Si prega chiedere disponibilità./Tellimisel palume kontrollida roa olemasolu./Please ask for availability.*

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## PRIMI PIATTI - PASTAROAD JA RISOTTO - FIRST DISHES

<b>Spaghetti aglio, olio e peperoncino*</b> . . . . .	<b>10,00</b>
Spagetid oliivõli, küüslaugu ja tšilliga Spaghetti with olive oil, garlic and chill	
<b>Spaghetti alla bolognese</b> . . . . .	<b>12,00</b>
Spagetid bolognese kastmes Spaghetti in bolognese sauce	
<b>Melanzane alla parmigiana</b> . . . . .	<b>12,00</b>
Küpsetatud baklažaan parmesaniga Baked eggplant with parmesan	
<b>Rigatoni cacio e pepe</b> . . . . .	<b>13,00</b>
Rigatoni parmesani juustu ja musta pipraga Rigatoni with parmesan cheese and black pepper	
<b>Linguine al pesto genovese con stracciatella</b> . . . . .	<b>13,00</b>
Linguine pestokastmega Genova moodi stracciatellaga Linguine with pesto and stracciatella, Genova style	
<b>Spaghetti alla carbonara alla Controvento</b> . . . . .	<b>14,00</b>
Spagetid muna, pecorino juustu ja guancialega Spaghetti with egg, pecorino cheese and guanciale	
<b>Risotto ai canterelle fresche**</b> . . . . .	<b>16,00</b>
Risotto värskete kukeseentega Risotto with fresh chanterelles	
<b>Lasagne tradizionale</b> . . . . .	<b>16,00</b>
Lasagne	
<b>Linguine alla diavola*</b> . . . . .	<b>18,50</b>
Linguine krevettidega teravas koorekastmes Linguine with prawns in spicy cream sauce	
<b>Gnocchi mare chiaro.</b> . . . . .	<b>18,50</b>
Gnocchi mereandidega Gnocchi with seafood	
<b>Risotto al tartufo nero estivo.</b> . . . . .	<b>19,50</b>
Risotto trühvliga Risotto with black truffle	

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**PASTA RIPIENA FATTA A MANO**  
**KÄSITSI VALMISTATUD TÄIDETUD PASTA**  
**HOUSE MADE STUFFED PASTA**

<b>Ravioli burro e salvia</b> .....	<b>15,50</b>
Ravioli ricotta ja spinatiga salvei-võikastmes	
Ravioli stuffed with ricotta and spinach in sage-butter sauce	
<b>Ravioli ai porcini e tartufo</b> .....	<b>15,50</b>
Ravioli puraviku ja trühvliga või-parmesanikastmes	
Ravioli stuffed with porcini mushrooms and truffle salsa in butter-parmesan sauce	

**PESCE - KALA - FISH**

<b>Cozze fresche all' aglio e al vino bianco**</b> .....	<b>17,00</b>
Värsked rannakarbid küüslaugu-valge veini kastmes	
Fresh steamed mussels in garlic and white wine sauce	
<b>Lucioperca fresca saltata in padella alla Controvento</b> .....	<b>19,00</b>
Pannil praetud värsked kohafilee Controvento moodi	
Pan fried fresh pikeperch fillet in Controvento style	
<b>Corvina grigliata con capperi in salsa di burro</b> .....	<b>20,00</b>
Grillitud kotkaskalafilee kapparitega võikastmes	
Grilled corvina (white seabass) with capers in butter sauce	
<b>Polipo grigliato con condimento di salsiccia piccante e purea di broccoli</b> .....	<b>29,00</b>
Grillitud kaheksajalg vürtsika vorstikese- ja brokkolipüreega	
Grilled octopus with spicy sausage seasoning & broccoli pureé	
<b>Sogliola al forno alla mugnaia (300-400g)**</b> .....	<b>35,00</b>
Ahjus küpsetatud merikeel sidruni-või kastmes	
Oven baked dover sole in lemon-butter sauce	

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## CARNE - LIHA - MEAT

<b>Fegato alla Veneziana**</b> .....	<b>17,00</b>
Praetud vasikamaks Veneetsia moodi	
Pan fried calf liver, Venetian style	
<b>Bistecca di manzo**</b> .....	<b>20,50</b>
Grillitud veiseliha	
Grilled beef	
<b>Saltimbocca alla romana.</b> .....	<b>22,50</b>
Pannil praetud vasikaliha Fiocco singi ja salveiga	
Pan-fried veal with prociutto Fiocco e sage	
<b>Entrecôte di Angus Nero alla griglia (250g)</b> .....	<b>28,00</b>
Grillitud antrekoot Black Angus	
Grilled Entrecôte of Black Angus	
<b>Tagliata al parmigiano**</b> .....	<b>32,00</b>
Tükeldatud veisesisefilee parmesaniga	
Beef pieces with parmesan cheese	
<b>Filetto alla brace in stile italiano (220g)</b> .....	<b>36,00</b>
Grillitud veisesisefilee steik Itaalia moodi	
Grilled beef fillet steak, Italian style	
<b>Carré di agnello al timo e olive nere (350-400g).</b> .....	<b>39,00</b>
Tallekarree tüümianiga musta oliivi kastmes	
Lamb chops with thyme and black olive sauce	
<b>Filetto ai porcini (220g)</b> .....	<b>39,00</b>
Grillitud veisesisefilee steik puravikukastmes	
Grilled beef fillet steak with porcini mushrooms- cream sauce	
<b>Filetto al gorgonzola (220g)</b> .....	<b>39,00</b>
Grillitud veisesisefilee steik gorgonzola kastmes	
Grilled beef fillet steak with gorgonzola sauce	
<b>Filetto tartufato (220g)</b> .....	<b>39,00</b>
Grillitud veisesisefilee steik trühvlisalsakastmes	
Grilled beef fillet steak with truffle salsa sauce	

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## CONTORNI - LISANDID - GARNISH

<b>Patate fritte</b> .....	<b>3,00</b>
Friikartulid French fries	
<b>Patate al forno con burro e aglio</b> .....	<b>4,00</b>
Ahjukartul küüslauguses võis Oven baked potatoes in garlic butter	
<b>Majonese di tartufo</b> .....	<b>4,00</b>
Trühvlimajonees Truffle mayonaise	
<b>Insalata mista</b> .....	<b>5,00</b>
Segasalat Mixed salad	
<b>Spinace fresco, saltato con aglio e olio di oliva</b> .....	<b>5,00</b>
Värske spinat küüslaugu ja oliivõliga Fresh spinach with garlic and olive oil	
<b>Insalata di pomodori e cipolla rossa</b> .....	<b>5,00</b>
Tomati- punase sibula salat Tomato and red onion salad	
<b>Zucchini e carote saltate</b> .....	<b>5,00</b>
Stuuvitud suvikõrvits ja porgandid sibulaga Stewed zucchini and carrots with onion	

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## PIZZA

<b>Margherita</b> .....	11,00
Tomatikaste, mozzarella	
Tomato sauce, mozzarella	
<b>Veneto</b> .....	12,00
Tomatikaste, mozzarella, sink	
Tomato sauce, mozzarella, ham	
<b>Calabria*</b> .....	12,00
Tomatikaste, mozzarella, terav salaami	
Tomato sauce, mozzarella, spicy salami	
<b>Liguria</b> .....	12,00
Tomatikaste, mozzarella, kaheksajalg, kalmaarid, rannakarbid, anšoovis, krevetid, kapparid	
Tomato sauce, mozzarella, octopus, squid, mussels, anchovy, prawns, capers	
<b>Emilia Romagna</b> .....	13,00
Tomatikaste, mozzarella, fiocco sink	
Tomato sauce, mozzarella, fiocco ham	
<b>Campania</b> .....	15,00
Tomatikaste, mozzarella, anšoovis, oliivid	
Tomato sauce, mozzarella, anchovies, olives	
<b>Alba</b> .....	15,00
Tomatikaste, mozzarella, trühvlisalaami, parmesan, värske basiilik, trühvlióli	
Tomato sauce, mozzarella, truffle salami, parmesan, fresh basil, truffle oil	
<b>Sicilia*</b> .....	15,00
Tomatikaste, mozzarella, kitsejuust, grillitud köögiviljad	
Tomato sauce, mozzarella, goat cheese, grilled vegetables	
<b>Toscana</b> .....	15,00
Tomatikaste, mozzarella, fenkoli salaami, marineeritud tomatid, basiilik	
Tomato sauce, mozzarella, fennel salami, pickled tomatoes, basil	
<b>Marche</b> .....	15,00
Gorgonzola, trühvlisalsa, mesi, pirn, kreeka pähkel	
Gorgonzola, truffle salsa, honey, pear, walnut	
<b>Caprese</b> .....	15,00
Tomatikaste, mozzarella, pühvlimozzarella, kirsstomat, värske basiilik	
Tomato sauce, mozzarella, buffalo mozzarella, cherry tomatoes, basil	
<b>Sardegna</b> .....	16,00
Tomatikaste, mozzarella, sink, seemed, artišokid	
Tomato sauce, mozzarella, ham, mushrooms, artichokes	

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## DOLCI - MAGUSTOIDUD - DESSERT

<b>Gelato italiano artigianale (1 pallina)</b> . . . . .	<b>3,90</b>
Käsitsi valmistatud Itaalia jäätis (1 pall) / Hand-made Italian ice cream (1 scoop)	
<b>Sorbetto italiano artigianale / sorbett / handmade Italian sorbet.</b> . . . . .	<b>3,90</b>
<b>Panna cotta</b> . . . . .	<b>6,50</b>
<b>Tiramisù alla Controvento dal 1994</b> . . . . .	<b>7,00</b>
<b>Torta al cioccolato nero.</b> . . . . .	<b>7,00</b>
Tumeda šokolaadi kook pähklite, digestiivküpsiste ja karamellikastmega Dark chocolate cake with nuts, biscuits and caramel sauce	
<b>Gelato affogato al caffè e al whisky</b> . . . . .	<b>9,00</b>
Viskisse ja kohvisse uputatud jäätis / Ice-cream in whisky & coffee	
<b>Misto di formaggi (Toma, Kinara, Taleggio, Pecorino stagionato, Gorgonzola piccante) con pera allo zafferano.</b> . . . . .	<b>16,00</b>
Juustuvalik safranpirniga Cheese plate with saffron flavoured pear	

## VINO DA DESSERT E PORTO - DESSERT- JA PORTVEINID - DESSERT AND PORT WINES

<b>2021 Recioto di Soave DOCG, Monte Tondo</b> . . . . . 8cl . . . . .	<b>9,00</b>
<b>2012 “Castello di Brolio” Vin Santo del Chianti Classico DOC, Ricasoli</b> . . 8cl . . . . .	<b>13,00</b>
<b>2018 Recioto della Valpolicella DOCG, Tommasi</b> . . . . . 8cl . . . . .	<b>14,00</b>
<b>2021 “Ben Rye” Passito di Pantelleria DOC, Donnafugata</b> . . . . . 8cl . . . . .	<b>16,00</b>
<b>Van Zellers 20 YO Tawny Port</b> . . . . . 8cl . . . . .	<b>20,00</b>
<b>2023 Moscato d’Asti DOCG, Vigneti Santo Stefano, Ceretto</b> . . . . . 37,5cl . . . . .	<b>32,00</b>

## CAFFÈ - KOHV - COFFEE

Espresso	2,50
Espresso macchiato	2,80
Cacao	4,00
Cappuccino / Caffè latte	4,00
+ Vegan piim / vegan milk	0,50
Espresso corretto	3,50
Espresso brändi või grappaga / Espresso with brandy or grappa	
Tè	4,00
Tee kannus / pot of tea (2 tassi / 2 cups)	
Tee kannus / pot of tea (4 tassi / 4 cups)	6,00
Caffé irlandese / Iiri kohv / Irish coffee	8,50

## ACQUA E BIBITE - VESI JA KARASTUSJOOGID - WATER AND SOFT DRINKS

San Pellegrino	25cl/75cl	3,00/5,00
Mullivesi / Sparkling water		
Acqua Panna	25cl/75cl	3,00/5,00
Allikavesi / Spring water		
Caraffa di acqua		1,50
Kannuvesi / Jug of water		
Succo	25cl	3,00
Mahl / Juice		
Fever tree Tonic (Indian, mediterranean)	20cl	3,00
Fever Tree Ginger beer	20cl	3,00
“Big Tom” succo di pomodoro piccante	27,5cl	5,00
Vürtsikas tomatimahl / Spicy tomato juice		
Galvanina Cola / Cola Zero	35,5cl	5,50
Galvanina soda organica italiana	35,5cl	5,50
Apelsin, granaatõun, sidrun / Orange, pomegranate, lemon		

## BIRRA E SIDRO - ÕLU JA SIIDER - BEER AND CIDER

Peroni Nastro Azzurro (ITA) . . . . .	33cl/50cl	. 5,00/6,50
Menabrea Zero Zero 0% (ITA) . . . . .	33cl	. 5,00
Galipette Brut Cidre (FRA) . . . . .	33cl	. 6,00
Galipette Rosé Cidre (FRA) . . . . .	33cl	. 6,00
Purtse Pale Ale (EST) . . . . .	33cl	. 6,00
Purtse “Metsik Ida” IPA (EST) . . . . .	33cl	. 6,00
Purtse “ Plaadimeri Hot” Tomato Gose (EST) . . . . .	33cl	. 6,00
Mikkeller Drink’in the Sun 0,3% (DEN) . . . . .	33cl	. 7,00
Maisel’s Weisse (GER) . . . . .	50cl	. 7,00
Purtse “Siidisuka” Sweet stout (EST) . . . . .	33cl	. 7,00
Birrificio Italiano Tipopils (ITA) . . . . .	33cl	. 7,50

## VINI SPUMANTI - VAHUVAINID - SPARKLING WINES

Prosecco Asolo Superiore DOCG Brut, Loredan Gasparini . . . . .	14cl	. 8,50
	75cl	. 38,00
2019 “Oudeis” Alta Langa DOCG Brut, Enrico Serafino . . . . .	14cl	. 12,00
	75cl	. 60,00
“Cuvee 28” Trento DOC, Rotari, Mezzacorona . . . . .	75cl	. 40,00
2020 Cava Brut Reserva, Celler Vell . . . . .	75cl	. 41,00
2018 “Toques et Clochers” Cremant de Limoux Brut, Sieur d’Arques . . . . .	75cl	. 51,00
Franciacorta DOCG Brut, Ferghettina . . . . .	75cl	. 61,00
Franciacorta DOCG Brut Rose, Tenuta Montenisa, Antinori . . . . .	75cl	. 67,00

## CHAMPAGNE

Philippe Gonet Signature Blanc de Blancs Brut . . . . .	37,5cl . . . . .	48,00
Pol Roger Brut Reserve. . . . .	37,5cl . . . . .	70,00
André Clouet Grande Réserve Brut, Blanc de Noirs . . . . .	75cl . . . . .	85,00
Forget-Brimont Brut Rose Premier Cru . . . . .	75cl . . . . .	85,00
Forget-Brimont Blanc de Noirs Extra Brut Premier Cru. . . . .	75cl . . . . .	90,00
Pertois-Moriset “Les Quatre Terroirs” Blanc de Blancs Grand Cru . . . . .	75cl . . . . .	105,00
Billecart Salmon Brut Réserve . . . . .	75cl . . . . .	105,00
De Sousa “Avec le Temps” Blanc de Blancs. . . . .	75cl . . . . .	110,00
Bollinger Special Cuvée Brut . . . . .	75cl . . . . .	140,00
Billecart Salmon Rosé Brut . . . . .	75cl . . . . .	150,00
2013 Dom Perignon. . . . .	75cl . . . . .	350,00
Krug Grande Cuveé 171 Edition Brut . . . . .	75cl . . . . .	370,00
2006 Dom Perignon Rosé . . . . .	75cl . . . . .	500,00

## VINI BIANCHI - VALGED VEINID - WHITE WINE

Vino della casa / Majavein / Housewine. . . . .	15cl . . . . .	6,50
2022 Verdicchio dei Castelli di Jesi DOC, Garofoli . . . . .	110cl . . . . .	40,00

### Trentino-Alto Adige / Südtirol

2022 “Vette” Sauvignon Blanc, Dolomiti IGT, San Leonardo . . . . .	15cl . . . . .	8,50
	75cl . . . . .	40,00
2022 Gewürztraminer, Alto Adige DOC, Elena Walch . . . . .	75cl . . . . .	45,00
2022 “Kristallberg” Pinot Bianco, Alto Adige DOC, Elena Walch . . . . .	75cl . . . . .	55,00

### Friuli-Venezia-Giulia

2021 “Sharis”, Venezia Giulia IGT, Livio Felluga . . . . .	37,5cl . . . . .	33,00
2022 Friulano, Isonzo del Friuli DOC, Borgo Conventi. . . . .	75cl . . . . .	36,00
2022 Pinot Grigio, Colli Orientali del Friuli DOC, Torre Rosazza . . . . .	75cl . . . . .	41,00
2023 Sauvignon Blanc, Collio DOC, Livon . . . . .	75cl . . . . .	55,00
2022 Pinot Grigio, Collio DOC, Livio Felluga. . . . .	75cl . . . . .	65,00

## **Piemonte**

2022 “Minaia” Gavi di Gavi DOCG Rovereto, Nicola Bergaglio. . . . .	15cl . . . . .	9,50
	75cl . . . . .	46,00
2021 “Derthona” Timorasso, Colli Tortonesi DOC, Fontanafredda . . . . .	75cl . . . . .	49,00
2023 „Blangé” Arneis, Langhe DOC, Ceretto . . . . .	75cl . . . . .	65,00

## **Lombardia**

2023 „Campo Dottore“ Riesling, Oltrepo Pavese DOC, Calatroni (Bio) . . . . .	75cl . . . . .	39,00
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## **Emilia-Romagna**

2023 Orange wine, Rubicone IGT, Poderi dal Nespoli . . . . .	75cl . . . . .	47,00
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## **Veneto**

2022 Soave Classico DOC, Monte Tondo . . . . .	37,5cl . . . . .	18,00
2020 “Foscarin Slavinus” Soave Superiore DOCG, Monte Tondo . . . . .	75cl . . . . .	45,00
2021 “Benedictus Cru” Lugana DOC, Le Morette. . . . .	75cl . . . . .	49,00

## **Toscana**

2023 “Perlaia” Vermentino, Maremma Toscana IGT, Azienda Bruni. . . . .	75cl . . . . .	53,00
2021 Vermentino, Bolgheri DOC, Tenuta Guado al Tasso, Antinori . . . . .	75cl . . . . .	55,00

## **Abruzzo**

2023 Pecorino, Terre di Chieti IGP, Tenuta Ulisse. . . . .	75cl . . . . .	38,00
2021 “Pan” Chardonnay, Colline Pescaresi IGT, Bosco. . . . .	75cl . . . . .	40,00

## **Umbria**

2022 “San Giovanni” Orvieto Classico DOC, Castello della Sala . . . . .	75cl . . . . .	49,00
2021 “Cervaro della Sala” Umbria IGT, Castello della Sala, Antinori . . . . .	75cl . . . . .	125,00

## **Campania**

2022 Fiano di Avellino DOCG, Mastroberardino. . . . .	75cl . . . . .	48,00
2017 Greco di Tufo DOCG, Pietracupa. . . . .	75cl . . . . .	65,00

## **Sardegna**

2023 “Soprasole” Vermentino di Sardegna DOC, Pala . . . . .	75cl . . . . .	41,00
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### **Basilicata**

2022 "Vulcanico" Falanghina, Basilicata IGT, Paternoster . . . . .	15cl . . . . .	8,50
	75cl . . . . .	40,00

### **Puglia**

2023 Chardonnay, Puglia IGT, Tormaresca . . . . .	75cl . . . . .	37,00
2021 "Askos" Verdeca, Salento IGT, Masseria Li Veli . . . . .	75cl . . . . .	52,00

### **Sicilia**

2022 "Coste a Preola" Grillo, Sicilia DOC, Tenuta Gorgi Tondi . . . . .	75cl . . . . .	36,00
2021 Chardonnay, Menfi DOC, Planeta . . . . .	75cl . . . . .	69,00
2020 "Isolano" Dolce & Gabbana, Etna DOC, Donnafugata . . . . .	75cl . . . . .	72,00

### **France**

2022 Chablis AOP, Garnier & Fils . . . . .	75cl . . . . .	65,00
2021 "N7" Sancerre AOP, Donatien Bahaud . . . . .	75cl . . . . .	65,00

## **ROSATO - ROOSAD VEINID - ROSÉ WINES**

2023 "Calafuria", Salento IGT, Tormaresca . . . . .	15cl . . . . .	9,50
	75cl . . . . .	45,00
2021 "Soffio" Rosato, Toscana IGT, Azienda Bruni . . . . .	75cl . . . . .	40,00
2022 Rosa Dolce & Gabbana, Sicilia DOC, Donnafugata . . . . .	75cl . . . . .	73,00

## **VINI ROSSI - PUNASED VEINID - RED WINE**

Vino della casa / Majavein / Housewine . . . . .	15cl . . . . .	6,50
Sangiovese, Rubicone IGT, Giacondi . . . . .	110cl . . . . .	40,00

### **Trentino-Alto Adige / Südtirol**

2021 Cabernet, Alto Adige DOC, St. Michael-Eppan . . . . .	75cl . . . . .	49,00
2020 "Ludwig" Pinot Nero, Alto Adige DOC, Elena Walch . . . . .	75cl . . . . .	70,00

### **Lombardia**

2017 Valtellina Superiore DOCG Riserva, Nino Negri . . . . .	75cl . . . . .	52,00
2018 Sforzato di Valtellina DOCG, Nino Negri . . . . .	75cl . . . . .	65,00

## **Piemonte**

2019 “Madonna del Dono” Dolcetto d’Alba DOC, Marchesi di Barolo . . . . .	75cl . . . . .	47,00
2019 “Marne Brune” Nebbiolo d’Alba DOC, Fontanafredda . . . . .	75cl . . . . .	50,00
2019 Nizza DOCG, Tenuta Ca’ dei Mandorli, Ricossa . . . . .	75cl . . . . .	53,00
2021 “Elena la Luna” Barbera d’Alba DOC, Roberto Sarotto . . . . .	75cl . . . . .	60,00
2013 “Monleale” Barbera, Colli Tortonesi DOC, Vigneti Massa . . . . .	75cl . . . . .	65,00
2020 “Sanavento” Barbaresco DOCG, Enrico Serafino . . . . .	75cl . . . . .	79,00
2016 “Pressenda” Barolo DOCG, Marziano Abbona . . . . .	75cl . . . . .	140,00

## **Friuli-Venezia-Giulia**

2021 “Vertigo”, Venezia Giulia IGT, Livio Felluga . . . . .	37,5cl . . . . .	33,00
2018 Cabernet Franc, Collio DOC, Russiz Superiore . . . . .	75cl . . . . .	50,00

## **Veneto**

2021 “Due” Veneto IGT, Gianni Tessari . . . . .	75cl . . . . .	36,00
2019 “Il Sestante” Valpolicella Ripasso Superiore DOC, Tommasi . . . . .	75cl . . . . .	47,00
2018 Amarone della Valpolicella Classico DOCG, Tommasi . . . . .	37,5cl . . . . .	55,00
2020 “Palazzo della Torre”, Veronese IGT, Allegrini . . . . .	75cl . . . . .	71,00
2018 Amarone della Valpolicella Classico DOCG, Zenato . . . . .	75cl . . . . .	110,00

## **Toscana**

2021 “Brolio” Chianti Classico DOCG, Ricasoli . . . . .	15cl . . . . .	9,50
	75cl . . . . .	45,00
2019 “Mongrana” Maremma Toscana DOC, Querciabella . . . . .	75cl . . . . .	48,00
2021 Rosso di Montalcino DOC, Casisano, Tommasi . . . . .	75cl . . . . .	55,00
2017 Chianti Classico DOCG Gran Selezione, Castello di Albola . . . . .	75cl . . . . .	75,00
2020 “Il Bruciato”, Bolgheri DOC, Tenuta Guado al Tasso, Antinori . . . . .	75cl . . . . .	75,00
2019 Vino Nobile di Montepulciano DOCG Riserva, Il Conventino . . . . .	75cl . . . . .	78,00
2018 “Il Seggio”, Bolgheri DOC, Poggio al Tesoro, Allegrini . . . . .	75cl . . . . .	80,00
2019 Chianti Classico DOCG Riserva, Tenuta Tignanello, Antinori . . . . .	75cl . . . . .	90,00
2017 Brunello di Montalcino DOCG, Pian delle Vigne, Antinori . . . . .	75cl . . . . .	115,00
2020 “Tignanello”, Toscana IGT, Antinori . . . . .	75cl . . . . .	240,00
2019 “Ornellaia”, Bolgheri Superiore DOC, Ornellaia . . . . .	75cl . . . . .	450,00



## **Lazio**

2020 “Syracide” Syrah, Lazio IGT, Sergio Mottura . . . . . 75cl . . . . .60,00

## **Marche**

2020 “Piancarda” Rosso Conero DOC, Garofoli . . . . . 75cl . . . . .45,00

## **Abruzzo**

2018 “Pan” Montepulciano d’Abruzzo DOC, Bosco . . . . . 15cl . . . . .9,00

75cl . . . . .45,00

“10 Vendemmie” (10 vintage blend), Tenuta Ulisse . . . . . 75cl . . . . .65,00

## **Puglia**

2022 “Ad Hoc” Primitivo di Manduria DOC, Tenuta Giustini . . . . . 15cl . . . . .8,00

75cl . . . . .40,00

2018 “Abatemasi” Negroamaro, Salento IGT, Produttori di Manduria . . . 75cl . . . . .63,00

2017 “Dionysos” Primitivo di Manduria DOC Riserva, Masseria Surani . 75cl . . . . .70,00

## **Sicilia**

2019 Nero d’Avola, Sicilia DOC Riserva, Feudo Arancio . . . . . 75cl . . . . .37,00

2018 “Mille e una Notte”, Sicilia DOC, Donnafugata . . . . . 75cl . . . . .140,00

## **Sardegna**

2021 “Buiro” Carignano del Sulcis DOC, Mesa . . . . . 75cl . . . . .40,00

## **Spain**

2014 “Viña Arana” Rioja DOCa Gran Reserva, La Rioja Alta . . . . . 75cl . . . . .80,00

2017 “Mas la Plana” Cabernet Sauvignon, Penedes DO, Torres . . . . . 75cl . . . . .130,00

## **France**

2014 “Les Vasées” Mercurey AOP Premier Cru, Bourgogne, Louis Max . 75cl . . . . .95,00

## LIQUORI - LIKÖÖRID - LIQUERS

Bailey's	4cl	6,00
Jägermeister	4cl	6,00
Vana Tallinn	4cl	6,00
Cointreau	4cl	6,00
Ratafia Santo Spirito	4cl	6,00
Limoncello Santo Spirito	4cl	6,00
Crème de Cassis Gabriel Boudier	4cl	7,00
Sambuca "Elisir di Poli"	4cl	7,00
Amaretto Santo Spirito	4cl	7,00
Liquore di Alloro / loorberiliköör	4cl	7,00
Xante	4cl	7,00

## APERITIVI & AMARI - APERITIIVID & BITTERID - APERITIFS & BITTERS

Campari	4cl	6,00
Airone Rosso	4cl	6,00
Vecchio Amaro del Capo	4cl	6,00
Averna Amaro	4cl	6,00
Fernet Branca	4cl	6,00
Pernod	4cl	6,00
Garbata Vermouth Rosso	4cl	7,00
Garbata Vermouth Dry	4cl	7,00
Garbata Conditum Paradoxum	4cl	7,00
Amaro Nonino Quintessentia	4cl	7,00

## BRÄNDI - BRANDY

Brandy de Jerez, Solera Reserva, Fernando de Castilla . . . . .	4cl . . . . .	6,50
Brandy Italiano di Poli . . . . .	4cl . . . . .	9,00

## VISKI - WHISKY

Bushmills Original . . . . .	4cl . . . . .	6,50
Bushmills 10YO . . . . .	4cl . . . . .	8,00
Bulleit Bourbon . . . . .	4cl . . . . .	8,50
Bulleit Rye . . . . .	4cl . . . . .	10,00
Singleton 15YO . . . . .	4cl . . . . .	11,00
Talisker 10YO . . . . .	4cl . . . . .	12,00
Bushmills 16YO . . . . .	4cl . . . . .	15,00
Lagavulin 16YO . . . . .	4cl . . . . .	15,00

## RUMM - RUM

Plantation 3 stars Artesanal White . . . . .	4cl . . . . .	6,00
Plantation Original Dark . . . . .	4cl . . . . .	6,00
Plantation Pineapple . . . . .	4cl . . . . .	7,00
Zacapa Solera Gran Reserva . . . . .	4cl . . . . .	12,00

## DZINN - GIN

TOHI London Dry . . . . .	4cl . . . . .	8,00
TOHI Cloudberry Mist Gin . . . . .	4cl . . . . .	8,00
Tanqueray No 10 . . . . .	4cl . . . . .	8,50
Hendrick's . . . . .	4cl . . . . .	8,50
Marconi 46 . . . . .	4cl . . . . .	9,00
Aqua Luce Gin . . . . .	4cl . . . . .	9,50

## CALVADOS

La Blanche, Eau de Vie de Cidre, Christian Drouin . . . . .	4cl . . . . .	7,50
Christian Drouin VSOP . . . . .	4cl . . . . .	12,00
Pere Magloire XO . . . . .	4cl . . . . .	13,00

## ARMANJAK & KONJAK - ARMAGNAC & COGNAC

Ferrand 10 Generations . . . . .	4cl . . . . .	9,00
Frapin VSOP . . . . .	4cl . . . . .	10,00
Hennessy VSOP . . . . .	4cl . . . . .	12,00
Janneau XO Armagnac . . . . .	4cl . . . . .	12,00
Hardy XO Rare . . . . .	4cl . . . . .	15,00
Hennessy XO . . . . .	4cl . . . . .	25,00

## TEQUILA & MEZCAL

Volcan Blanco . . . . .	4cl . . . . .	9,00
Mezcal Joven Don Ramon . . . . .	4cl . . . . .	10,00
Casamigos Reposado . . . . .	4cl . . . . .	12,00
Don Ramon Anejo . . . . .	4cl . . . . .	12,00

## VIIN - VODKA

Moe 1886 . . . . .	4cl . . . . .	6,00
Belvedere . . . . .	4cl . . . . .	8,00
Ciroc . . . . .	4cl . . . . .	9,00

## GRAPPA

Tradizione 41°, Nonino . . . . .	4cl . . . . .	6,50
Sarpa Oro, Poli . . . . .	4cl . . . . .	8,00
Il Merlot, Nonino . . . . .	4cl . . . . .	9,00
Il Moscato, Nonino . . . . .	4cl . . . . .	9,00
Da Prosecco, Nonino . . . . .	4cl . . . . .	9,00
Cleopatra Moscato Oro, Poli . . . . .	4cl . . . . .	11,00
Grappa di Recioto, Monte Tondo . . . . .	4cl . . . . .	11,00
Grappa di Tignanello . . . . .	4cl . . . . .	12,00
Amorosa di Settembre, Poli . . . . .	4cl . . . . .	14,00
Grappa di Sassicaia, Poli . . . . .	4cl . . . . .	20,00