

WINE LIST

WHITES

MARETIMA, PINOT GRIGIO 6.50/26

Sage, lemon and green apple.

Fine and stylish.

Pairs with small courses, fish and cheese

SANTOMÉ, CHARDONNAY 6.50/26

Smooth, round, full-bodied palate.

Pairs well with white meats and pastas.

REDS

TERRE DI GIOIA, PINOT NERO 8/30

Rich and intense with a black cherry texture.

Pairs with meat, sauces and poultry.

ANGELINI MERLOT 8/30

Dry and very fruity.

Pairs with red meats and pastas with cream.

POGGIO ALL LUNA, CHIANTI 8/30

85% Sangiovese, 10% Merlot, 5% Canaiolo.

Full-bodied and elegant.

Pairs with baked pastas and red meats.

SANTOMÉ, CABERET SAUVIGNON 8/30

Complex and sweet with a balanced acidity.

Perfect with aged cheeses and grilled meats.