

Italian House wine

RED WINE

SAN GIOVESE DI PUGLIA

Puglia - Pasqua

WHITE WINE

MALVASIA DI PUGLIA

Puglia - Pasqua

ITALIAN SPARKLING WINE

PROSECCO SILVER TREVISO EXTRA DRY DOC

Follador - Valdobbiadene Veneto



Red wine

ITALY

NEPRICA IGT

Tormaresca by Antinori - Puglia

Unique melted of Negroamaro, Primitivo, Cabernet Sauvignon grapes variety. Aroma of red fruits, black-cherry with light violet notes. Matching with rich first courses, red and roast meats.

MERLOT DI CASA COLLIO DOCG

Eugenio Collavini - Friuli Venezia Giulia

Ruby red color with faintly herbaceous aromas, note of raspberries and briary fruit. An excellent match with roast, fried or stewed white meats, poultry, veal and pork.

MONTEPULCIANO DOC

Talamonti Moda' - Abruzzo

The Montepulciano wine has been known to exhibit black pepper and blackberry characteristics. The grape is used to make a red wine. The wine produced goes well with Parmesan and aged cheeses. It is also often paired with pasta, red sauce, red meats.

LAMBRUSCO DOC Light Sparkling

Ermate Medici - Emilia Romagna

Deep ruby red with violet reflections. Fruity, fragrant, with berries and cherries perfume. Food Pairing: perfect with pizza, pasta, and grilled meats.

PINOT NERO DOC Biodinamic

Tenutae Alois Lageder - Trentino Alto Adige

Ruby colour with notes of red fruit, cherries and some spiciness. Medium-bodied, fresh finish with good length. This wine will drink well with white and red meat, poultry, duck, cheeses.

“I like on the table, when we're speaking, the light of a bottle of intelligent wine.”

Pablo Neruda





ROSSO DI MONTALCINO DOCG

Cantine di Montalcino - Toscana

Clear, purple-red in color, intensely perfumed with aromas of cherries and berries fruits. The wine is full bodied, with good depth and richness. A perfect match for roast meat dishes, cheese and red meats. It makes a good partner for mature cheeses, especially Pecorino or Parmesan cheese.

SANTA CRISTINA CHIANTI DOCG SUPERIORE

Cantine Antinori - Toscana

Ruby red in color with purple highlights, the wine shows aromas of berries and red cherry fruit. Medium-bodied palate, fresh in structure and with a delicious balance of fruit and savoury notes. Pairings with pasta, cheeses and cold cuts, red meats.

FRANCE

COTES DU RHONE AOC

E. Guigal - Rhone Valley

This wine comes from selected vineyards and offers richness and typicity of South Rhône Valley terroirs. The color is deep red, the nose is delicious with notes of fresh berries, smooth with silky tannins. Perfect with roasted meat, barbecue, or a dairy refined cheese.

CHILE

RESERVADO CABERNET SAUVIGNON

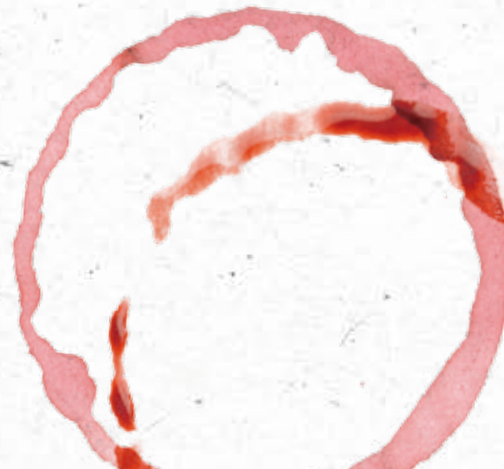
Concha Y Toro - Central Valley

Deep red in color. On the nose, the aroma is ripe red fruits, spices and hints of vanilla. On the palate, this is a smooth and elegant wine, medium bodied, which combines chocolate and jam aromas and toasted notes. Perfect with cheese and grilled meat.



"Beer is made
by men, wine
by God."

Martin Luther



the Fantastic 4

ITALY



BUON PADRE BAROLO DOCG **92 Points Wine Spectators**

Cantine Viberti - Piemonte

Barolo has been called the “king of wine” and “the wine of kings”. It is one of the world’s best wine, made from Nebbiolo 100% grapes variety, grown in Italy’s Piedmont region. With robust red color, is a full bodied and dry. Excellent with pasta, aged cheeses and red meats.



AMARONE CLASSICO DOC Gold Medal **90 Points Wine Spectator**

Cantine Negrar - Veneto

Deep garnet red, Amarone displays typical fruity fragrances of cherries and wild berry. A wine of great structure, that is rich rounded and velvety. Ideal with roasted meat and mature cheeses.



BRUNELLO DI MONTALCINO DOCG **92 Points Wine Spectator**

Cantine Casanova di Neri - Toscana

3,300.-

Brunello is made from 100% Sangiovese grape variety planted in Tuscan’s Montalcino area. Full-bodied palate with fleshy texture and flavors of blackberry, blackcherry and chocolate. This wine is excellent with meat, especially grilled, aged cheeses and cold cuts.



TIGNANELLO IGT **93 Points Wine Spectators**

Marchesi Antinori- Toscana

“Super Tuscan” is the term to describe Tignanello. Intense aromas of ripe blackberry and flowers, with rosemary and coffee hints. Full-bodied, with chewy, polished tannins. Excellent fruit concentration and a flavorful aftertaste. Sangiovese, Cabernet Sauvignon and Cabernet Franc. Wonderful pairing with red meats, porcini mushrooms based plates and Italian cold cuts.

White Wine

ITALY

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"In wine,
there's
truth."

Pliny the Elder,
Natural History

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LE RIME CHARDONNAY & PINOT GRIGIO IGT

Banfi - Toscana

Pale straw in color. Fresh bouquet with lemon and apple aromas. Dry well balanced, with crisp apple and citrus nose. Suggested matching: pasta, fish and vegetables.

PIGHIN PINOT GRIGIO DOC

Pighin - Friuli Venezia Giulia

Brilliant straw yellow with a green shimmer. Expressive aroma with flowery and somewhat spicy notes. Suggested matching: starters and aperitives (both fish or meat), pâtés and terrines, fish and shellfish, poultry, white meat and mushrooms.

TRABOCCHETTO PECORINO IGT

Talamonti - Abruzzo

100% pecorino grape varieties. Brilliant pale straw colour. A wonderful bouquet of white pulp fruit. Superb with gently grilled fish, vegetable and fresh pasta.

GAVI DI GAVI DOCG

Villa Sparina - Piemonte

Straw-yellow color. Fragrance of flowers and fruit with hints of peach. Full and rich taste, soft and harmonical with tones of nobles aroma, resulted from the complete ripening of the grapes, which intensify the character. This wine is perfect with white meat and fish dishes.

CHARDONNAY BRAMITO DEL CERVO IGT

Castello della Sala by Antinori - Umbria

It is a wine of good structure, elegant and mineral, which expresses a tonic and balanced acidity well fused with the delicate sensations of oak. Matching with sea-food dishes, grilled fish and cheeses.





LIVIO FELLUGA
PINOT GRIGIO DOCG
Three Stars 2012 Veronelli

Livio Felluga - Friuli Venezia Giulia

The color is straw yellow with light golden hues. Extremely fine, persistent and complex, with notes of jasmine, orange and apricot: mineral and spice component well integrated. Excellent matching with fish dishes (cold and warm), seafood risotto and vegetarian dishes.

FRANCE

COTES DU RHONE BLANC AOC

E. Guigal - Rhone Valley

Yellow gold, clear and brilliant, white flowers, apricot and acacia. Perfect matching with fish, starters and light pasta dishes.

CHILE

SENDERO SAUVIGNON BLANC

Concha Y Toro - Central Valley

Fresh, elegant and aromatic wine. Nose shows grapefruit, ripe pineapple and a slight saline character from the proximity of the Pacific Ocean. A wonderful wine that pairs well with raw fish tartare and carpaccio, any kind of fresh shellfish, as an aperitif with cheese and cold cuts.



Men are
like wine,
some turn
to vinegar,
but the best
improve with
age.

Pope John XXIII



Rose wine



“

“Italian wine
makes you
smile.”

Anonymous

”

ITALY

CIPRESSETTO ROSE' IGT

Antinori - Toscana

The wine has a rosy color enriched with tinges of cherry. The aroma is intensely fruity with flavors of red berries: especially raspberry. On the palate the wine is smooth and fresh, while leaving a lingering taste of fruit in the mouth which recalls the fruitiness first perceived in the nose. Pairing with cheese and dessert.

FRANCE

GASSIER AOC

Gassier - Cotes de Provence

An elegant, delicate nose, with hints of fruits, spring flowers and citrus. Perfect matching with the sea food grilled meats and as aperitif.

Italian Sparkling

WHITE

PROSECCO SILVER TREVISO EXTRA DRY DOC

Follador - Valdobbiadene Veneto

The flavour is intensely aromatic and crisp, with notes of apricot, peach and yellow apple. Italian prosecco is a wine for all occasion, for aperitif, during entire base fish meal and as party wine.

PROSECCO GOLD MILLESIMATO

Pitars - Veneto

Sparkling wine of an exclusive prosecco selection grapes. Bright pale yellow in colour. Smooth and armonic in taste. Wine for all occasion.

ROSE'

PROSECCO ROSÈ TREVISO

Follador - Veneto

Bright pink with fine and persistant bubbles. Fruity with strong nuances of apple and apricot. Excellent for aperitif and cocktails, during the entire meal with fish and shell fish dishes.



"Wine is
bottled,
poetry."

Robert Louis
Stevenson



Champagne



"If I could
drink only
one wine,
it would be
Champagne."

Gary Vaynerchuk



FRANCE

ERNEST RAPENEAU BRUT

Epernay - Champagne Ardenne

An elegant color and sparkling bouquet. Champagne can be served throughout the meal, from aperitif to dessert and pairs perfectly with seafood dishes raw and warm.



Gusto 

ITALIANO
restaurant on the beach