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*Serenata*  
*Vino i Alcolici*

## *Red Wine*

### **VILLA HARMONY BIO**

LIGHT WINE, FAIRLY SMOOTH,  
VANILLA AND RED FRUIT AROMAS SUCH AS RASPBERRIES AND STRAWBERRIES.

**GLASS €6 BTL: €25,50**

### **CHÂTEAU M MARTET**

FAIRLY BOLD AND TANNIC WINE.  
BLACK BERRY FRUITS AND LIQUORICE, OR ONE MAY FIND MORE OF  
A WOODY CHOCOLATE FLAVOUR.

**GLASS: €6 BTL: €26,50**

### **NERO D'AVOLA DI BUTERA**

FAIRLY BOLD WINE.  
AROMAS OF VANILLA AND OAK, BUT RED FRUIT IS ALSO PRESENT.  
DRY WINE BEST SERVED WITH PASTA AND ITALIAN DISHES SUCH AS TAGLIATA .....

**BTL: €28,00**

### **LENOTTI VALPOLICELLA**

BOLD AND SMOOTH WINE, WITH FINE STRUCTURED TANNIN  
FRUITY WITH AROMAS OF RED FRUITS, AS WELL AS OAK, VANILLA AND CHOCOLATE.  
PAIRS PERFECTLY WITH PASTA AND RED MEATS.

**BTL: €29,50**

### **CASTILLO DI ALBO CHIANTI CLASSICO RISERVA**

SAUVIGNON IS DOMINANT, A CLASSIC CHIANTI.  
RED FRUITS, BLACK CHERRIES, BLACKBERRIES, SLIGHTLY SPICED BUT WITH A SILKY FINISH.  
PAIRS WELL WITH SEASONED MEATS, BEEF, LAMB AND POULTRY.

**BTL: €38,00**

### **SANTA CRISTINA LA MAESTRELLE DE TOSCANA**

WINE FROM THE REGION OF TUSCANY  
RED FRUITY WINE (BLACKBERRY AND PLUM) YET OAKY WITH A HINT OF TOBACCO AND VANILLA.

**37.5CL: €17 75CL: €30,00**

### **PRUNETTO BARBA D'ALBA**

FAIRLY BOLD BARBARA VARIETAL WINE.  
VERY LOW TANNINS WITH A HINT OF VANILLA AND WOODY NOTES.  
PAIRS VERY WELL WITH PASTA BUT ALSO GAME SUCH AS VENISON AND ROE DEER AS WELL AS POULTRY

**BTL: €33,50**

### **CAMPIOFIORIN RIPASSO MASI VERMONT**

WINE FROM THE REGION OF VERONA; LONG FINISH WITH CORVINA GRAPE VARIETY.  
AROMAS OF RED FRUITS WITH A HINT OF VANILLA, OAK AND TOBACCO.  
PAIRS PERFECTLY WITH PASTA BUT ALSO GAME, BEEF AND LAMB.

**37.5CL: €18 75CL: €34**

### **NOBILE DI MONTEPULCIANO BRACCESCA**

RICH AND VELVETY RED WINE WITH A NICE FRESHNESS.  
TO TASTE, IT BOASTS NOTES OF CHERRY, CURRENTS AND DELICATE SPICES.  
PAIRS WELL WITH BEEF, POULTRY AND GAME.

**BTL: €40,50**

# *Premium Red Wine*

## **CHÂTEAU MARTET RESERVE**

**BTL: €49,50**

A BOLD WINE, SLIGHTLY TANNIC, OAKY NOSE.

AROMAS OF OAK, VANILLA AND CHOCOLATE, BUT RED FRUIT IS ALSO PRESENT.

## **BRUNELLO DI MONTALCINO COL D'ORCIA**

**37.5 CL: €29,50 BTL: €58**

FAIRLY BOLD AND TANNIC WINE.

SLIGHT ANISEED FLAVOUR, WITH PLUM AND RASPBERRY BOUQUET.

ON THE PALATE, SLIGHTLY LESS CLAYEY THAN THE MAJORITY OF BRUNELLOS.

## **LE SERRE NUOVE DEL ORNELLIA-BOLGHARI**

**BTL: €95,00**

FAIRLY BOLD WINE.

EXTREMELY SMOOTH IN THE MOUTH TO BEGIN WITH THEN FAIRLY LONG TANNIN FINISH.

DARK BERRY FRUITS AND CHOCOLATE ON THE NOSE.

## **GAIA CA MARCANDA - BOLD, SMOOTH WINE, WITH FINE STRUCTURED TANNIN**

**BTL: €69,50**

FRUITY WITH AROMAS OF RED FRUITS, BLUEBERRIES, AS WELL AS OAK AND CHOCOLATE.

PAIRS PERFECTLY WITH PASTA AND RED MEATS.

BEST DECANTED, IT BENEFITS FROM A LITTLE AERATION BEFORE CONSUMPTION.

## **BAROLLO PRUNETTO**

**BTL: €79,50**

BOLD AND TANNIC WINE.

NICE NOSE, STRONG YET PLEASANT ON FIRST TASTING, FULL-BODIED.

## **ANTINORI TIGNAGNELLO MARCHESIA RISERVA**

**BTL: €55,50**

WINE WITH FLAVOURS OF RIPE FRUIT, LIQUORICE NOTES AND A HINT OF VANILLA.

VERY PLEASANT WINE WITH GOOD LENGTH.

## **ANTINORI TIGNAGNELLO**

**BTL: €115,00**

WINE WITH AN INTENSE BOUQUET OF RED FRUITS, BLACKCURRANT, BLACKBERRY, CHOCOLATE AND LIQUORICE.

FULL-BODIED AND VIBRANT

PRONOUNCED TANNINS AND SILKY TEXTURE.

PLEASANT AND WELL-ROUNDED, FANTASTIC WITH MEAT DISHES

## **GAIA BRUNELLO DI MONTALCINO**

**37.5CL: 60€ 75 CL:€117**

WINE WITH A WONDERFUL NOSE.

CHERRIES, COFFEE AND TOBACCO - WONDERFULLY COMPLEX.

EXCELLENT FIRST TASTE, SMOOTH, ROUNDED, SILKY, WONDERFUL FINISH AND LOVELY LENGTH.

## **ANTINORI GUADO AL TASSO**

**BTL: €175,00**

MAGNIFICENT TUSCAN SANGIOVESE WITH A DARK RUBY HUE.

LOVELY LONG FINISH.

BOLD, TANNIC WINE, WELL-ROUNDED WITH A LONG FINISH.

# *White Wine*

## **VILLA HARMONY BIO**

LIGHT, FRUITY ORGANIC WINE.  
PAIRS WELL WITH LIGHT PASTA AND FISH DISHES.

**GLASS €6 BTL: €25,50**

## **COLLE DEL TIGLI BIANCO DEL VENETO**

FRUITY WINE TO BE SERVED AS AN APERITIF OR WITH A STARTER  
FLAVOURS OF PEACH AND APPLE

**GLASS: €6 BTL: €26,50**

## **PIZZAPIANA CASTEL DEL MONYE**

FRUITY WINE WITH FLAVOURS OF PEACH AND APRICOT  
DRY WINE TO SERVE WITH PASTA, SEAFOOD OR FISH.

**BTL:€26,50**

## **CHARDONNAY TOMMARESCA DE PUGLIA**

FAIRLY BOLD DRY WINE  
CITRUSY - LEMON AND GRAPEFRUIT.

**BTL: €26,50**

## **POUILLY FUMÉ**

SLIGHTLY FRUITY MEDIUM DRY WINE  
SERVE WITH PASTA AND FISH OR SHELLFISH.

**37.5 CL: €15 75 CL: €28,50**

## **LUGANA PRESTIGE**

FAIRLY BOLD DRY WINE  
WINE WITH GREEN FRUIT FLAVOURS (PEARS AND APPLES)  
PAIRS VERY WELL WITH WHITE FISH, SEAFOOD AND SHELLFISH AS WELL AS MUSHROOM PASTA DISHES.

**37.5 CL: €15 75 CL: €28,50**

## **SANTA CHRISTINA CAMPOGRANDE**

SILKY TO TASTE WITH A DOMINANT EARTHY FLAVOUR  
FAIRLY DRY AND FRUITY, PAIRS WELL WITH PASTA, FISH AND MEATS.

**BTL: €30,00**

# *Premium White Wine*

## **ANTINORI VERMENTO BOLGHERI**

FRUITY, CITRUSY WINE.

GOES WELL WITH LIGHT PASTA AND FISH DISHES AS WELL AS AN APERITIF

**BTL: €32,50**

## **CHABLIS DROUHIN RESERVE DE VANDON**

FRUITY WINE WITH CITRUSY NOTES - LIME, GREEN APPLE AND PEAR.

PAIRS WELL WITH PASTA AND FISH, SUCH AS SALMON OR TUNA AS WELL AS SHELLFISH.

**BTL: €39,50**

## **CA BOLANI AQUILIS FRIULI**

FAIRLY BOLD WINE, VERY GOOD SAUVIGNON WITH GRAPEFRUIT FLAVOURS.

DRY WINE SERVED WITH PASTA, SEAFOOD OR FISH.

**BTL: €54,50**

## **CHARDONNAY PLANETA MENFI SICILIA**

WELL-ROUNDED, OAKY WINE.

AROMAS OF VANILLA AND OAK.

VERY GOOD SICILIAN CHARDONNAY, RICH AND SILKY.

**BTL: €30,50**

## **GRIA VISTAMARE**

FAIRLY BOLD DRY WINE, YET STILL SILKY.

AROMAS OF PEACH AND APRICOT

SERVE WITH FISH (PAIRS VERY WELL WITH SOLE OR BREAM)

**BTL: €59,50**

## **ANTINORO CERVARO CASTILLO**

FAIRLY BOLD WINE, FULL-BODIED WITH LOTS OF CHARACTER.

FLAVOURS OF APPLE AND VANILLA.

VERY LOW ACIDITY.

FULL-BODIED AND LONG FINISH.

**BTL: €95,50**

## *Rosati*

MAISON MARTET M ROSE GLASS	GLAS 6,00€ FLES 25,50€
PERLE DE ROSE CHATEAU REAL MARTIN ROSE DE PROVENCE	36,50€
ROSERI CA MAIOL VALTENESI RIVIERA DEL GARDA	25,50€
BARDOLINO CHIARETTO CLASSICO	25,50€

## *Prosecco*

PROSECCO VILLA MIAZZI	37,50€
PROSECCO SACCHETTO FILI BRUT	GLAS: 6,00€ FLES: 30,50€

## *Champagne*

LOUIS ROEDERER BRUT	70,00€
LOUIS ROEDERER ROSÉ	85,00€

## *Voorgerechten*

APÉRITIF SERENATA	9,00€
PROSECCO	8,50€
KIR	7,50€
KIR ROYAL	9,00€
MARTINI BIANCO/ROSSO/DRY	7,00€
CAMPARI ORANGE	8,00€
VENEZIANO APEROL SPRITZ	9,00€
CUBA LIBRE	9,00€

## *Italian*

ROSSINI: PROSECCO, STRAWBERRY JUICE	9,00€
BELLINI: PROSECCO, PEACH JUICE	9,00€
AMERICANO: VERMOUT, CAMPARI, SPARKLING WATER	9,00€
NEGRONI: CAMPARI, VERMOUTH, GIN	9,00€
AMARETTO SOUR: AMARETTO, SUGAR, LIME	9,00€
LIMONCELLO MINT: LIMONCELLO, MINT, TONIC	9,00€

## *Gin Corner*

HENDRICKS	9,00€
MONKEY	10,50€
GIN MARE	12,50€
COPPERHEAD GOLD	12,50€
FEVER TREE ELDERFLOWER/CLEMENTINE/MEDITERRANEAN	4,50€

## *Soft drinks*

Looza orange	3,50€
Looza tomate	3,50€
Seven up	3,50€
Lipton ice-tea	3,50€
Tonic fevertree clementine/elderflower/Mediterranean	3,50€
Schweppes tonic	3,00€
Schweppes soda	3,00€
Pepsi cola / max	3,00€
Orangina	3,00€
Russel and co	4,50€

## *Acqua*

SAN PELLEGRINO 50CL	5,00€
PANNA 50CL	5,00€

## *Bieren*

DUVEL	4,50€
PERONI	3,00€
STELLA ARTOIS	3,00€
BLANCHE HOEGAARDEN	3,50€
LEFFE BLONDE / BRUNE	4,50€

## *Koffie*

CAFÉ	3,50€
EXPRESSO	3,50€
DOUBLE EXPRESSO	4,00€
CAPUCCINO	4,00€
DÉCA	3,50€
DÉCAPUCCINO	4,00€
ITALIAN COFFEE	9,00€
FRENCH COFFEE	9,00€
IRISH COFFEE	9,00€
VERSE MINT TEA	4,50€
JASMIN TEA	4,00€



# *Alcohols*

JACK DANIELS	8,00€
CHIVAS REGAL	9,00€
JOHNNY WALKER	8,00€
J&B	8,00€
JAMESON	9,00€
RHUM HAVANA 3 JAREN	9,00€
RHUM HAVANA WITTE	8,00€
VODKA ABSOLUT	8,00€
VODKA GREY GOOSE	10,00€
TEQUILA PATRON SILVER	9,00€
TEQUILA SOAZA	8,00€
GRAND MARNIER	8,00€
COINTREAU	8,00€
COGNAC MARTEL	8,00€
COGNAC MARTEL VSOP	9,00€
BRANDY VECCHIA DOMAGNA	8,00€
LIMONCELLO	7,00€
AMARETTO	7,00€
GRAPPA	7,00€
CYNAR	7,00€
AMARO AVERNA	8,00€
AMARO DEL CAPO	8,00€
BAILEY'S	7,00€
AMARO D'ERBE DI BERTA 30%	7,00€
AMARETTO DI MAMBARUZZO 28%	7,00€
SAMBUCA DI ANISE 40%	7,50€
CREMA CAFFE DI NERO 25%	7,00€
LIMONCELLO DI SORRENTO 34%	7,00€
GRAPPA VALDAVI MOSCATO 40%	7,50€
GRAPPA NIBBIO BARBERA 40%	7,50€
GRAPPA MONPRA AFFINATA 40%	7,50€
GRAPPA TRE SOLI 2011 43%	20,00€
JANNEAU XO 40%	12,00€
JANNEAU VSOP 40%	8,00€