

- WINE BY THE GLASS - VINO POR COPA -

Sugerencias*

Champagne, Prosecco & Cava

CAVA “Cygnus” – Brut Organic - Bio – DO – ES	€ 8
PROSECCO “Divici” (Botter) DOC Extra Dry Organic - Bio - Veneto – IT	€ 9
*CHAMPAGNE “Racines” Brut Premier Cru - FR	€ 15

Clear light gold. At the nose ripe white fruits, roasted coffee tone. Silky, fresh and long finish.

White Wine – Vino Blanco

CHARDONNAY “Intramurs” (Monastir de Poblet) Conca de Barberà - ES	€ 8
VERDEJO “Ayre” (Verdeal) Rueda - ES	€ 8
*GAVI DI GAVI “Villa Sparina” – DOCG Piemonte - IT	€ 10

Floral and citric nose, at the palate green apple, lemon zest, mineral. Crispy and clean finish.

CHABLIS “Terroir de la Courgis” (Patrick Piuze) Chardonnay – FR (CORAVIN)	€ 15
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Rosé Wine – Vino Rosado

ROSÉ “Naranjas Azules” - Garnacha - D.O. Cebreiros - ES	€ 8
*PROVENCE ROSÉ “Chateau Miraval” ACPC – FR (CORAVIN)	€ 14

Ripe berries and herb aromas at the nose. Dry, crispy and mineral with a fresh citric touch.

Red Wine – Vino Tinto

PINOT NERO (Torre de Vescovi) Trevenezie IGT – IT	€ 8
*BARBERA D'ALBA SUPERIORE” (Manzone) Piemonte - IT	€ 10

Berries, cherries and spices bouquet for this powerful Barbera. Cherry jam aftertaste

BAROLO 2018 (Manzone) Piemonte DOCG – IT (CORAVIN)	€ 18
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BRUNELLO DI MONTALCINO 2017 (Caparzo) Toscana DOCG – IT (CORAVIN)	€ 18
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AMARONE DELLA VALPOLICELLA 2016 (Pieropan) Veneto DOCG – IT (CORAVIN)	€ 22
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Bouquet with aromas of cherry, blackberry and plum with a great structure and soft tannins.

Dessert Wine – Vino de Postre

ZIBIBBO (Martinez) IGT – Sicilia	€ 8
PORT WINE 20 years	€ 15
*NEBBIOLO “Paruss” 2011 (Parusso) Piemonte – IT (CORAVIN)	€ 18

A surprising sweet red wine (extra matured Nebbiolo) with notes of blackberries & olives.

- OUR SUGGESTIONS - NUESTRAS SUGERENCIAS -

Bubbles - Burbujas

Cuvée Brut (Drezza) Blanc de Blancs – Lombardia – IT € 38

A great bubble to start your dinner with a delicate bouquet. Dry, fresh and mineral

“Rara Avis Ardea” (U Mes U) Cava Rosè – Pinot Noir – Biologico y Vegano – DO – ES € 42

Sofisticated notes of fruit and pastry. Creamy at the palate with fine structure

Brut Rosé “Mattia Vezzola” (Costaripa) – IT € 68

Nose of ripe fruit with hints of forest fruit, vanilla and currant. Elegant structure, fragrant and fresh

Champagne “Racines” Brut Premier Cru - FR € 78

Clear light gold. At the nose ripe white fruits, roasted coffee tone. Silky, fresh and long finish.

White Wine – Vino Blanco

Gavi di Gavi (Villa Sparina) DOCG Piemonte – IT € 38

Floral and citric nose, at the palate green apple, lemon zest, mineral. Crispy and clean finish.

“Les Femelottes” (Chavy-Chouet) Chardonnay – App. Bourgogne C. - FR € 58

Nose with stone, fruits, peach and vanilla. Creamy with high acidity, well balanced with long finish.

“Massipa” (Scala Dei) Garnacha blanca y Chenin Blanc - Priorat - ES € 88

Aromas of herbs, white fruit and floral hints. Good intensity, creamy and mineral with long finish.

Rosé Wine – Vino Rosado

“La Rosa” (Can Sumoi) Bio & Vegan - DO Penedes – ES € 36

Scents fresh red fruits and floral notes. Good fresh acidity finishing with a pleasantly nutty touch.

“Chateau Miraval” D.O. Côtes de Provence ACPC - FR € 54

Ripe berries and herb aromas at the nose. Dry, crispy and mineral with a fresh citric touch.

Red Wine – Vino Tinto

Barbera d'Alba Superiore (Manzone) Piemonte DOC – IT € 42

Bouquet of berries, cherries and spices for this powerful Barbera. Cherry jam aftertaste

Brunello di Montalcino 2017 (Caparzo) Toscana – DOCG € 78

Aromas of red berry and herbs. The palate offers cherry, anise and olive brine with a nice acidity.

Barolo 2018 (Manzone) Piemonte - DOCG € 78

Forest-floor, leather, fresh red and black fruits at the nose. Nice tannins with prune, pepper & clove.

Amarone della Valpolicella “Vigna Garzon” 2016 (Pieropan) DOCG – Veneto – IT € 95

Bouquet with aromas of cherry, blackberry and plum with a great structure and soft, fresh tannins.

- BUBBLES - BURBUJAS

Champagne

“Racines” (Fabrice Bertemes) Brut Premier Cru – Chardonnay, Pinot Noir	€ 78
“Carte d'Or” (Drappier) Brut – 80% Pinot Noir – 15% Chardonnay, 5% Pinot Meunier	€ 90
Magnum Francois Girard Blanc de Blancs 1,5l (2 bot.)	€ 150
Billecart-Salmon Brut Rosè - 43% Chardonnay, 57% Pinot Noir & Pinot Meunier	€ 160
“La Belle Epoque” 2008 (Perrier-Jouet) Chardonnay, Pinot Noir	€ 240
“Cristal” (Roederer) Pinot Noir, Chardonnay 1 bot.	€ 420

Franciacorta

Bellavista Brut “Teatro la Scala” - Franciacorta DOCG	€ 110
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Cava, Metodo Classico & Prosecco

“Cygnus” Cava Brut – Agricultura Biologica y Vegana – DO – ES	€ 26
“Divici” (Botter) Prosecco DOC Extra Dry Agricultura Biologica - Veneto – IT	€ 34
“Drezza” Blanc de Blancs – Lombardia – IT	€ 38
Sumarroca Cava Brut Nature – DO – ES	€ 40
“Ardea” (U Mes U) Cava Rosè – Pinot Noir – Agricultura Biologica y Vegana – DO – ES	€ 42
“Mirgin” (Alta Alella) Cava Brut Nature Reserva – Agr. Biologica – DO – ES	€ 54
Rosé Brut “Mattia Vezzola” (Costaripa) – IT	€ 68

- WHITE WINE -
VINO BLANCO

ITALIA

Friuli Venezia Giulia

“Sharis” (Livio Felluga) Chardonnay Ribolla Gialla IGT	€ 44
Pinot Grigio (Livio Felluga) DOC	€ 48
Friulano (Livio Felluga) DOC	€ 52
Pinot Grigio (Jermann) DOC	€ 58
“Vie de Romans” Chardonnay DOC	€ 68
“Terre Alte” 2018 (Felluga) Sauvignon - Pinot Bianco – Friulano	€ 120

Piemonte

Gavi di Gavi (Villa Sparina) DOCG	€ 38
“Etichetta Nera” (La Scolca) Gavi di Gavi – DOCG	€ 78

Trentino Alto Adige

“Vette” (San Leonardo) Sauvignon Blanc DOC	€ 38
“Winkl”(Terlan) Sauvignon Blanc DOC	€ 58

Lombardia

“I Frati” (Ca dei Frati) Lugana di Sirmione DOC	€ 42
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Umbria

“Cervaro della Sala” 2017 (Antinori) Blend Chardonnay Grechetto – IGT	€ 120
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Campania

Falanghina di Sannio (Guardiolo) DOP	€ 26
“Albente” (Feudi di San Gregorio) IGT Falanghina	€ 34
“Cutizzi” (Feudi San Gregorio) DOCG Greco di Tufo	€ 40

Sicilia

Insolia (Baglio del Pianetto) Organic – BIO - DOC	€ 32
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ESPAÑA

Rueda

“Ayre” (Verdeal) Verdejo DO	€ 28
“Ossian” 2018 Verdejo 9 meses de barricas francesas	€ 68

Alella

“Parvus” (Alta Alella) Chardonnay - Agricultura Ecologica DO	€ 32
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Rias Baixas

Albariño (Fefiñanes) DO	€ 44
Albariño (Gran Vinum) DO	€ 52

Priorat

“Massipa” 2019 (Scala Dei) Garnacha blanca y Chenin Blanc	€ 88
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Conca de Barberà

“Intramurs” (Monastir de Poblet) Chardonnay – DO	€ 26
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Monterrei

“Quintas das Tapias” Treixadura	€ 28
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Navarra

Cuvee Allier (Nekeas) Chardonnay	€ 40
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FRANCE

Le Val de Loire

Sancerre “Thauveny” (Masson-Blondelet) Sauvignon - App. D'Origen Controlée	€ 58
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Pouilly-Fumé

“Les Cris” (Domaine Calbourin) Sauvignon Blanc – App. Pouilly-Fumé Controlée	€ 56
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Bourgogne

“Les Femelottes” (Chavy-Chouet) Chardonnay – App. Bourgogne C.	€ 58
Chablis “Terroir de la Courgis” 2019 (Patrick Piuze) Chardonnay - App. Chablis C.	€ 64
“Clos des Corvees de Citeau” 2015 (Chavy-Chouet) Chard.- App. Premier Cru Mersault C.	€ 148

- RED WINE -
VINO TINTO

ITALIA

Piemonte

“Simane” (Reverdito) Nebbiolo – DOC	€ 38
Barbera d'Alba Superiore (Manzone) Piemonte DOC	€ 42
Barolo 2018 (Franco Conterno) – DOCG	€ 70
Barolo 2018 (Manzone) – DOCG	€ 78
Barbaresco “Nubiola” (Pelissero) 2017 – DOCG	€ 78
“Bricco San Giuliano” 2014 (Pelissero) – Barbaresco DOCG – 1 bot	€ 80
Barolo “Reva” 2016 – DOCG	€ 95
Barolo “Ginestra” 2016 (Seghesio) – DOCG	€ 110
Barbaresco “Roncaglie” 2016/2013 (2 bot) (Socrè) – DOCG.	€ 120/€ 140
Barolo Etichetta Bianca” 2015 (Parusso) – DOCG – 3 bot.	€ 130
Barbaresco “Vanotu” 2017 (Pelissero) DOCG	€ 140
Barolo “Mariondino” 2018 (Parusso) DOCG	€ 150
Barbaresco “Vie Erte” 2012 (Cigliuti) DOCG – 2 bot	€ 160
Barolo “Le Vigne” 2017 (Sandrone) DOCG	€ 210
Barbaresco 2017 (Gaja) – DOCG	€ 450

Toscana

Sangiovese 2019 (Caparzo) – IGT	€ 26
Chianti Classico 2020 (Castellare di Castellina) DOCG	€ 48
“Le Volte dell’Ornellaia” 2019- Sangiovese, Merlot, Cabernet Sauvignon – IGT	€ 68
Brunello di Montalcino 2017 (Caparzo) – DOCG	€ 75
“La Pineta” 2019 (Podere Monastero) Pinot Nero - IGT	€ 82
“Badia a Passignano” Riserva 2015 (Antinori) Chianti Classico – DOCG	€ 85
“I Sodi di San Niccolò” 2017 (Castellare di Castellina) Sangiovese, Malvasia nera – IGT	€ 120
“La Fiorita” 2015 Brunello di Montalcino – DOCG	€ 130
“Pian delle Vigne” 2016 (Antinori) Brunello di Montalcino - DOCG	€ 140
“Sassicaia” 2016 (Tenuta San Guido) Cab. Sauv, Cab. Franc – Bolgheri DOC 1 bot	€ 390
“Ornellaia” 2016 Cab Sauv., Merlot, Cab Franc y Petit Verdot - Bolgheri DOC	€ 450
“Solaia” 2010..(Antinori) Cab. Sauv, Cab. Franc, Sangiovese – IGT 1 bot	€ 550
“Masseto” 2009 (Tenuta dell’Ornellaia) Merlot 100% – Bolgheri IGT 2 bot.	€ 2000

Lombardia

“Le Tense” 2019 (Nino Negri) Chiavennasca (Nebbiolo) - Sassella DOCG	€ 60
“Vigna Sassorosso” 2019 (Nino Negri) Chiavennasca (Nebbiolo) Grumello DOCG	€ 90
“Sfursat 5 Stelle” 2018 (Nino Negri) Chiavennasca (Nebbiolo) – DOCG	€ 165

Veneto

Pinot Nero (Torre de Vescovi) IGT Trevenezie	€ 26
Valpolicella Ripasso (Remo Farina) DOC	€ 34
Amarone della Valpolicella 2018 (Remo Farina) DOCG	€ 70
Amarone della Valpolicella “Vigna Garzon” 2016 (Pieropan) DOCG	€ 95
Amarone della Valpolicella 2015 (Pra) DOCG	€ 145

Trentino Alto Adige

“San Leonardo” 2015 Cab.Sauv., Cab Franc, Carménère, Merlot– Alto Adige DOCG	€ 148
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Campania

Primitivo “Verso” (Frisino) DOC	€ 42
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Sicilia

“Zisola” 2017 (Mazzei) Nero d’Avola – IGT	€ 44
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Sardegna

“Turriga” 2017 (Argiolas) – Cannonau IGT	€ 140
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ESPAÑA

Ribera del Duero

“Adaro” 2018 (Pradorey) – DOC	€ 46
“Emilio Moro” 2019 Tempranillo – DO	€ 52
“Pago de los Capellanes” 2018 Tempranillo Crianza – DO	€ 58
“Pago Carraovejas” 2018 Crianza Tempranillo -DO	€ 78
“Hacienda Monasterio” 2019 80% Tempranillo 10% Cab. Sauv, 10% Merlot – DO	€ 85
“Aalto ” 2017 Tempranillo –DO	€ 95
“PSI” 2019 (Dominio de Pingus) Tempranillo – DO	€ 98
“Aalto PS” 2018 Tempranillo - Barrica 20 meses -DO	€ 160
“Flor de Pingus” 2016 (Dominio de Pingus) Tempranillo – DO	€ 280

Rioja

“Ad Libitum” 2019 (Juan Carlos Sancha) Maturana Tinta	€ 44
“Sela” 2018 (Roda) Tempranillo - Graciano – DOC	€ 46
“Viña Pomal 106 Barricas” (Bilbainas) 2014 Tempranillo Reserva – DOC	€ 48
“El Puntido” 2018 (Sierra Cantabria) Tempranillo – DOC	€ 86
“Señorio San Vicente” 2018 (Sierra Cantabria) Tempranillo peludo – DOC	€ 86
“Roda I” Reserva 2015 Rioja Blend – DOC	€ 90
“Remirez de Ganuza” 2012 Reserva – Blend Tempranillo Graciano DOC 1 bot.	€ 110
Vega Sicilia “Unico” 2011 Reserva – Blend Tempranillo y Cabernet Sauv DO 2 bot.	€ 740

Castilla y Leon

“Mauro” 2019 – Tempranillo DO	€ 75
“Mauro VS” 2018 – Tempranillo 32 meses DO 2 bot	€ 140

Priorat

“Prior” (Scala Dei) Garnacha – DO	€ 54
“Cartoixa” 2016 (Scala Dei) Garnacha y Cariñera – DO	€ 78

Toro

“Almirez” 2019 (Teso La Monca) Tinta de Toro – DO	€ 50
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FRANCE

Bordeaux

“Chateau Teyssier” 2016 Sant Emilion Grand Cru	€ 78
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Bourgogne

“La Taupe” (Chavi-Chouet) 2019	€ 64
“Vonay Sous La Chapelle” 2020 (Chavi-Chouet)	€ 148
“Les Suchots” 2014 (Confuron-Cotetidot) App. 1er Cru Vosne Romanée C. 1 bot .	€ 240

**- ROSE' WINE -
VINOS ROSADOS**

ITALIA

“Rosachiara” (La Scolca) – Pinot noir y Cortese – Piemonte € 42

ESPAÑA

“Naranjas Azules” - Garnacha - DO Cebreros € 26

“La Rosa” (Raventos y Blanc) Pinot Noir – Bio en transicion a Biodinamico - DO Penedes € 36

“Ibizkus”(Totem) 100% Monastrell – Ibiza € 48

FRANCE

“Chateau Miraval” D.O. Côtes de Provence ACPC € 54

“Whispering Angel” D.O. Côtes de Provence ACPC € 58

**- DESSERT WINE -
VINOS DULCES**

ITALIA

Zibibbo (Martinez) IGT – Sicilia – 750ml € 38

“Paruss” 2010 (Parusso) extra matured Nebbiolo – Piemonte – 375ml € 48

FRANCE

Chateau Fontebribe 2016 Sauv. Blanc – Seimillon - App. Sauternes Cont. 375ml € 55