

Wine Pairing

Meat Option

(Entree) Guiry Rubicone Sangiovese IGP
Emilia-Romagna

Smooth, velvety, elegant and fruity, with a light freshness and subtle tannins

(Main) Giuseppe Sedilesu, Mamuthone Cannonau
Sardegna

Clear notes of spice and ripe fruit, a dense and fresh palate with delicate and sweet tannins and a simply unique depth. It matches well with all kind of red meat dishes and mature cheeses.

(Dessert) Passopasso Zibibbi IGT
Sicily

Surprising freshness and fragrance both olfactory and gustatory that goes far beyond expectations.

Seafood Option

(Entree) Petrizza Vermentino DOCG, Masone Mannu
Sardegna

Light yellow color with green reflections, bright and shiny. At the nose fine and elegant, with scents of white peach, pear, ripe apple & light citrus

(Main) Ribolla Anfora DOP, Friuli Colli Orientali
Udine

Clear scents, Lebanese cedar, tobacco, acacia flowers and lime flowers
Palate: power, elegance, minerality and flavor at the first sip

(Dessert) Vernaccia Linea Orriu, Quattromoro

This white grape variety has been cultivated in the Sinis region (Oristano) for 3000 years. It is a symbol of the history and the culture of Oristano

Vegetarian Option

(Entree) Ribolla Anfora DOP, Friuli Colli Orientali
Udine

Smell: oregano, marjoram, pear. Palate: vertical and mineral, soft and savory

(Main) Rampante Etna Bianco
Mount Etna

From the Volcanic soil of Etna, 750m above Sea level the bouquet of a typical herbal scent of the grape, enriched with floral hints and pleasant finish

(Dessert) Malenchini Vinsanto

Flowery, fresh and intense with soft hints of almond. It is well structured and velvety with pleasant sensations of fresh fruit.

\$75pp