



la ristobottega

essenza italiana

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CARTA DEI VINI

Aperitivi - Vini - Bollicine - Birre

ITALY WINE MAP

DIGITAL EDITION - FREE TO SHARE - ENJOY

Valle d'Aosta

▼ Picotendro (Nebbiolo)
Petit Rouge
Pinot Noir
Moscato
Pette Arvine

Piedmont

▼ Nebbiolo
Barbera
Dolcetto
Moscato
Arneis
Cortese

Liguria

▼ Vermentino
Pigato
Rossese
Dolcetto
Sangiovese

Tuscany

▼ Sangiovese
Merlot
Cabernet Sauvignon
Cabernet Franc
Trebiano
Vermentino

Sassari

Cagliari

Sardegna

▼ Cannonau (Grenache)
Carignan
Cabernet Sauvignon
Vermentino
Malvasia
Moscato

Umbria

▼ Sangiovese
Sagrantino
Cabernet Sauvignon
Merlot
Grechetto
Trebiano

Lazio

▼ Malvasia
Trebiano
Cesanese
Sangiovese
Canaiolo
Merlot

Campania

▼ Aglianico
Fiano
Falanghina
Greco

Basilicata

▼ Aglianico
Syrah
Moscato

Sicily

▼ Nero d'Avola
Catarratto
Grillo
Inzolia

Catania

Palermo

Lombardy

▼ Nebbiolo
Pinot Noir
Chardonnay
Verdicchio
Pinot Bianco

Trentino Alto Adige

▼ Pinot Grigio
Chardonnay
Gewürztraminer
Pinot Noir
Schiava
Lagrein

Friuli-Venezia Giulia

▼ Pinot Grigio
Sauvignon Blanc
Friulano
Chardonnay
Merlot

Veneto

▼ Corvina, Molinara
Rondinella
Merlot
Prosecco
Garganega

Emilia Romagna

▼ Lambrusco
Sangiovese
Malvasia
Trebiano

Marche

▼ Verdicchio
Trebiano
Bianchetto
Pecorino
Lacrima

Abruzzo

▼ Montepulciano
Sangiovese
Trebiano

Molise

▼ Montepulciano
Sangiovese
Aglianico
Pinot Grigio

Puglia

▼ Primitivo
Negroamaro
Malvasia Nera
Uva di Troia
Chardonnay

Calabria

▼ Greco
Gaglioppo
Magliocco

~350
DOC¹ Grape Varieties
1,500,000+
Vineyard Acres



▼ Red Wine
▼ White Wine



BENVENUTI

essenza italiana

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We are what we make others feel.

*A singular space in which to discover
the passion of our land, the aromas and flavors
that define our character.*

Emotions born from the soul of a place.

*An experience through our cuisine
to share who we are:*

authentic Italian essence.



L'ORA DELL'APERITIVO

the Italian ritual of the evening



Spritz e Bollicine

Aperol Spritz	8,00
<i>The universal classic. Citrus bitter, lively bubbles, the color of sunset.</i>	
Limoncello Spritz	8,50
<i>A sunny take on the spritz. The sweetness of Sorrento lemon.</i>	
Campari Spritz	8,50
<i>More intense, more bitter — for the purists of red.</i>	
Hugo Spritz	8,50
<i>Elderflower, mint, prosecco. Floral and elegant.</i>	
Sarti Spritz	8,00
<i>Passion fruit and berries. The fruity version of the aperitivo.</i>	
Crodino Spritz	6,50
<i>Alcohol-free, without giving up the character.</i>	

Vermouth e Classici

Negroni	9,00
<i>Gin, Campari, vermouth rosso. The Italian legend in three equal parts.</i>	
Americano	8,50
<i>Campari, vermouth rosso, soda. Lighter than a Negroni, just as elegant.</i>	
Vermouth Rosso	6,00
<i>Served with ice and a slice of orange, as in Turin.</i>	
Vermouth Bianco	6,00
<i>More floral and herbaceous. The luminous version of the classic.</i>	
Campari Tonic	8,50
<i>For those who prefer the bitterness without the sweetness of a spritz.</i>	
Campari Orange	8,50
<i>Campari and orange juice. Pure Mediterranean.</i>	

Sangría e Cocktails

Sangría — glass	6,50
<i>Red wine, seasonal fruit, a house Italian touch.</i>	
Sangría — pitcher	19,00
<i>For sharing at the table.</i>	
Margarita / Margarita Premium	8,00/9,00
<i>Tequila, lime, triple sec. Classic version or with reposado tequila.</i>	
Espresso Martini	8,00
<i>Vodka, espresso, coffee liqueur. The energy after dinner.</i>	
Anima Dolce	8,00
<i>House creation: sweet soul, citrus touch, floral aroma.</i>	
Long Island Iced Tea	8,00
<i>Five white spirits and a touch of cola. No pretense.</i>	
Daiquiri / Frozen Daiquiri	7,50/8,00
<i>Rum, lime, sugar. Frozen available in mango, strawberry, coconut, pineapple, banana or red berries.</i>	
Passion Fruit · Pornstar Martini	8,00
<i>Vodka, passion fruit, vanilla and a shot of prosecco on the side.</i>	

SELEZIONE DEL SOMMELIER

five labels chosen with care



If you only try one tonight, let it be one of these.

Monogram • Franciacorta Cuvée

Lombardia • Chardonnay 80%, Pinot Bianco 20%

The most serious sparkler in Italy. Traditional method like champagne: second fermentation in the bottle, long aging on the lees. Fine and persistent bubbles, brioche, butter, white fruit. The elegance that only patience delivers.

Bottle 45,00

Antonutti • Ribolla Gialla

Friuli Venezia Giulia • Ribolla Gialla IGT 100%

Native jewel of Friuli. Ribolla Gialla nearly disappeared with the rise of industrial monoculture; today, recovered by the historic Friulian houses, it expresses unmistakable minerality and salinity. Green apple, sharp freshness, character.

Glass 6,55 • Bottle 31,65

Rosammuri • Rapitalá

Sicilia • Nerello Mascalese 100%

Rosé from Etna. The grape grows in volcanic soils at nearly a thousand meters of altitude, and the wine expresses that mineral tension only a volcano can convey. A rosé with character, far from the clichés.

Glass 5,85 • Bottle 26,85

Bolla • Ripasso della Valpolicella

Veneto • Corvina e Corvinone 70%, Rondinella 30%

Amarone's younger brother. The same ancestral method, in a more accessible expression: candied fruit, sweet spices, polished tannins. The soul of Valpolicella in a glass, and possibly the best value on the list.

Glass 7,55 • Bottle 36,85

Frattasi • Aglianico

Campania • Aglianico beneventano IGP 100%

The Barolo of the south. The Aglianico grape grows on the volcanic soils of Sannio and produces a deep, structured red: black fruit, Mediterranean herbs, a long finish that evokes leather. The force of the Italian Mezzogiorno.

Bottle 36,45

LE ETICHETTE D'AUTORE

the great names of Italian winemaking

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Five labels that deserve their own page. Wines for cellaring, wines for occasions, wines you don't forget.

Amarone della Valpolicella • Bolla

Veneto • Corvina, Corvinone, Rondinella

The great red of the Veneto. The grapes are dried for months before fermentation — a process that concentrates the sugar, the aroma and the soul. Fifteen degrees of alcohol, candied fruit, chocolate, an unforgettable persistence. A meditation wine.

Bottle 67,50

Barolo • Ferdinando Principiano

Piemonte • Nebbiolo 100%

The King of Wines. Nebbiolo from the Langhe, firm tannins, infinite complexity. Ferdinando Principiano makes a Barolo of traditionalist leaning: patience, soil, time. One of the great current references of Piemonte.

Bottle 76,50

Brunello di Montalcino • Col d'Orcia

Toscana • Sangiovese DOCG 100%

Sangiovese at its highest expression, in Montalcino. Structure, elegance, exceptional cellaring potential. Col d'Orcia, one of the great historic houses of the zone.

Bottle 89,00

Barbaresco • Roncagliesse

Piemonte • Nebbiolo DOCG 100%

Nebbiolo's most refined face. If Barolo is the king, Barbaresco is the poet prince: ethereal aromas, silky tannins, complexity without apparent effort. An experience.

Bottle 145,00

Sassicaia • Bolgheri

Toscana • Cabernet Sauvignon 85%, Cabernet Franc 15%

A legendary Super Tuscan. The wine that transformed the history of Italian winemaking: Cabernet planted on the Tuscan coast, Bordeaux elegance with a Mediterranean soul. The summit of our list.

Bottle 290,00

VINI AL CALICE

our selection by the glass



To discover, to pair with the dish of the day, for an unhurried evening.

Bollicine

Cinzano To-Spritz Spumante

3,55

Piemonte · Glera

Santero Moscato

3,85

Piemonte · Moscato Giallo

Val d'Oca Valdobbiadene Extra Dry

5,55

Veneto · Glera

Vini Bianchi

Rocca Ventosa Pinot Grigio

4,25

Abruzzo

Santoro Chardonnay

4,85

Puglia

Krya Pecorino

5,55

Abruzzo

Antonutti Ribolla Gialla

6,55

Friuli Venezia Giulia

Vini Rosati

Bolla Chiacretto di Bardolino

4,35

Veneto

Vaja Blush

4,45

Veneto · Pinot Grigio Rosé

Rosammuri Rapitalá

5,85

Sicilia · Nerello Mascalese

Vini Rossi

Rocca Ventosa Montepulciano

4,25

Abruzzo

Melini Chianti

5,55

Toscana

Paololeo Primitivo

5,75

Puglia

Bolla Ripasso della Valpolicella

7,55

Veneto

BOLLICINE

the Italian art of the bubble



Italy is today the world's leading producer of sparkling wine. Our bubbles, ordered by occasion: from the light aperitivo to the serious toast.

Prosecco e Spumanti

	Glass	Bottle
Riondo Extra Dry · Mini 200ml <i>Veneto · Prosecco DOC 100%</i> Single-serve bottle. To open the evening without commitment.		6,50
Cinzano To-Spritz · Spumante <i>Piemonte · Glera 100%</i> Made to build the perfect spritz. Fresh and direct.	3,55	16,50
Val d'Oca · Valdobbiadene Extra Dry <i>Veneto · Glera DOC 100%</i> Prosecco Superiore. Fine bubbles, apple, acacia flower. The aristocracy of Glera.	5,55	26,50

Franciacorta · the Italian traditional method

Same technique as champagne: second fermentation in the bottle, long aging on the lees. The great serious bubble of Italy.

	Glass	Bottle
Monogram · Franciacorta Cuvée ★ <i>Lombardia · Chardonnay 80%, Pinot Bianco 20%</i> Fine and persistent bubbles, brioche, butter, white fruit. For celebrating.		45,00

Lambrusco e Moscato

The most indulgent bubbles: Lambrusco to pair with the meal, Moscato and Fragolino for dessert or a light close.

	Glass	Bottle
Santero · Moscato <i>Piemonte · Moscato Giallo 100%</i> Sweet, aromatic, low in alcohol. For fruit desserts or a light toast.	3,85	19,85
Lambrusco Rosso dell'Emilia <i>Emilia Romagna · Lambrusco rosso</i> Bubbly red, juicy, unpretentious. Natural companion to salumi and pizza.		11,50
Lambrusco Rosato · Rose di Bacco <i>Emilia Romagna · Salamina e Grasparossa</i> The rosé version of the Emilian classic. Fresh, fruity, accessible.		14,50
Santero · Fragolino <i>Piemonte · Vitigni a bacca rossa, succo di fragola</i> Sparkling wine with strawberry juice. Indulgent, original. Sweet aperitivo or dessert.		14,50

VINI BIANCHI

freshness, minerality and character



From the Alpine whites to those of the volcanic south. An ordering by region, running through Italy from the Alps to the Mediterranean.

Il Nord • the Alpine and Adriatic whites

Freshness, minerality, altitude. The whites of northern Italy are the natural allies of seafood, delicate fish and lighter cooking.

	Glass	Bottle
Ca'Bianca • Gavi		25,50
<i>Piemonte • Cortese DOCG 100%</i> The great white of Piemonte. Mineral, dry, refined. Natural companion to baked fish.		
Formentini • Pinot Grigio		26,50
<i>Friuli Venezia Giulia • Pinot Grigio DOC 100%</i> Pinot Grigio in its most elegant version: Friulian, with tension and a long finish.		
Antonutti • Ribolla Gialla ★	6,55	31,65
<i>Friuli Venezia Giulia • Ribolla Gialla IGT 100%</i> Native jewel of Friuli. Green apple, mineral, salinity. Freshness with character.		
Estró • Astoria		29,75
<i>Veneto • Chardonnay DOC 100%</i> Chardonnay with oak aging. Creamy, buttery, yellow fruit. Structure for dishes with sauce.		
Suade • Astoria		27,75
<i>Veneto • Sauvignon IGT 100%</i> Fresh and aromatic Sauvignon Blanc. Fresh-cut grass, grapefruit, pure energy.		
Alisia • Astoria		28,75
<i>Veneto • Pinot Grigio DOC 100%</i> Refined and aromatic Pinot Grigio. White fruit, flowers, mineral finish.		
St. Michael Eppan • Gewürztraminer		33,95
<i>Trentino Alto Adige • Gewürztraminer 100%</i> The most exuberant white: lychee, roses, spices. Exceptional with blue cheeses and Asian cuisine.		

Il Centro • the heart of Italy

Toscana, Marche, Abruzzo. Versatile whites with excellent value for money.

	Glass	Bottle
Rocca Ventosa • Pinot Grigio	4,25	19,75
<i>Abruzzo • Pinot Grigio IGP 100%</i> Light, fresh, elegant. A luminous entry into the Italian universe.		
Krya • Pecorino	5,55	24,65
<i>Abruzzo • Pecorino IGT 100%</i> Native grape almost extinct, today rescued. Mineral, citrus, with personality.		
Belisario • Verdicchio		17,50
<i>Marche • Verdicchio di Matelica DOCG 100%</i> Citrus, almond, minerality. An excellent expression of central Italy.		

Il Sud e le Isole · sun, sea and volcanoes

Campania, Puglia, Sicilia, Sardegna. Whites with body, ripe fruit and volcanic minerality. For intense fish dishes, seafood platters and risottos.

	Glass	Bottle
Santoro · Chardonnay	4,85	23,65
<i>Puglia · Chardonnay 100%</i> <i>Chardonnay from the south: ripe, tropical fruit, round. Versatile with most dishes.</i>		
Paccamora · Grillo		19,50
<i>Sicilia · Grillo DOC 100%</i> <i>Sicily in white. Tropical fruit, white flowers, lively acidity.</i>		
Pariglia · Vermentino		27,50
<i>Sardegna · Vermentino DOC 100%</i> <i>Sea salinity, Mediterranean herbs, freshness. Sardinian Vermentino in its purest form.</i>		
Villa Matilde · Greco di Tufo		33,25
<i>Campania · Greco 100%</i> <i>Ancestral Sannio grape. Body, stone fruit, volcanic minerality.</i>		
Villa Matilde · Falanghina		26,75
<i>Campania · Falanghina IGT 100%</i> <i>Millennia-old Campanian tradition. Floral, green apple, mineral. Natural ally of seafood.</i>		
Mastroberardino · Fiano		36,55
<i>Campania · Fiano di Avellino DOCG 100%</i> <i>Complexity, honey, dried fruit, evolution in the glass. For lovers of wine with history.</i>		

VINI ROSATI

the rosy soul of Italy



*The Italian rosé is not a white with color. It has body, minerality and its own personality.
The ideal companion for starters, salads, light pasta and grilled fish.*

	Glass	Bottle
Bolla · Chiaretto di Bardolino	4,35	20,55
<i>Veneto · Corvina 65%, Rondinella 25%, Molinara 10%</i> <i>Classic rosé from Lake Garda. Pale, dry, red fruit. The elegance of the Italian rosé.</i>		
Vaja · Blush	4,45	20,75
<i>Veneto · Pinot Grigio rosé 100%</i> <i>Petals, strawberry, lightness. Ally of the extended aperitivo with cured meats and fresh cheeses.</i>		
Rosammuri · Rapitalá ★	5,85	26,85
<i>Sicilia · Nerello Mascalese 100%</i> <i>Rosé from Etna. Mineral, intense, of volcanic character. A rosé to take seriously.</i>		

VINI ROSSI

character, structure, tradition



Italy is the country with the most red grape varieties in the world. An ordering by region and by character, to help you find your own.

Il Nord · Piemonte and Veneto, the great northerners

Structure, firm tannins, cellaring capacity. The reds of northern Italy call for hearty cooking: game, grilled meats, aged cheeses.

	Glass	Bottle
Bolla · Ripasso della Valpolicella ★	7,55	36,85
Veneto · Corvina e Corvinone 70%, Rondinella 30%		
Amarone's brother. Same ancestral method, candied fruit, sweet spices, polished tannins.		
Il Falchetto · Barbera d'Asti		29,75
Piemonte · Barbera DOC 100%		
Vibrant acidity, red fruit, aroma of violets. The great Piemontese grape for everyday.		
Astoria · Ruden		42,50
Veneto · Cabernet Franc IGT 100%		
Pure Cabernet Franc: pepper, leather, herbs. Character for hearty plates.		
St. Michael Eppan · Pinot Noir		39,50
Trentino Alto Adige · Pinot Nero IGT 100%		
Alpine Pinot Noir: subtle, elegant, raspberry, damp earth. For lovers of refined reds.		

Il Centro · Toscana and Abruzzo, the Italian classic

Sangiovese and Montepulciano: the two pillars of the Italian everyday red. Versatile wines, with acidity, with a Mediterranean soul.

	Glass	Bottle
Rocca Ventosa · Montepulciano	4,25	19,85
Abruzzo · Montepulciano d'Abruzzo 100%		
Smooth, fruity, versatile. Cherry and plum in a gentle expression of Montepulciano.		
Melini · Chianti	5,55	25,75
Toscana · Sangiovese 90%, Merlot 5%, Canaiolo 5%		
The Tuscan classic. Tart cherry, Mediterranean herbs. Pasta al ragù as natural companion.		
Tollo · Montepulciano Riserva		37,65
Abruzzo · Montepulciano DOC 100%		
Montepulciano Riserva: longer aging, greater concentration, polished tannins. The premium version of the Abruzzese classic.		
Melini · Morellino di Scansano		30,40
Toscana · Sangiovese 85%, vitigni complementari 15%		
Sangiovese from the Tuscan coast. Friendlier than Chianti, juicy fruit, smooth tannins.		
Vizzo · Romagnoli		20,25
Emilia Romagna · Barbera 50%, Merlot 50%		
Juicy Emilian blend. Fruity, accessible. For a relaxed dinner.		

Il Sud e le Isole · warmth, fruit, volcano

Primitivo, Negroamaro, Aglianico, Nero d'Avola. The reds of southern Italy are warm, generous, with ripe fruit and spice. For plates with character: lamb, ragù, aged cheeses.

	Glass	Bottle
Paccamora · Nero d'Avola		19,50
<i>Sicilia · Nero d'Avola DOC 100%</i>		
<i>The soul of Sicily: ripe black fruit, soft spices, the warmth of the Mediterranean sun.</i>		
Paololeo · Primitivo	5,75	26,25
<i>Puglia · Primitivo IGP 100%</i>		
<i>Warm and generous, with ripe fruit and a spicy touch. The south of Italy in a glass.</i>		
Paololeo · Primitivo Passitivo Biologico ◇		32,65
<i>Puglia · Primitivo IGT 100%</i>		
<i>Primitivo from late-harvest grapes, organic. Concentrated, sweet fruit, with structure for potent dishes.</i>		
Talo · Primitivo di Manduria		33,65
<i>Puglia · Primitivo di Manduria DOC 100%</i>		
<i>Plum, dark chocolate, vanilla. The warm embrace of Apulia.</i>		
Frattasi · Aglianico ★		36,45
<i>Campania · Aglianico beneventano IGP 100%</i>		
<i>The Barolo of the south. Structured, deep, black fruit and herbs. The volcanic force of the Mezzogiorno.</i>		
Nerimatti · Salice Salentino		43,50
<i>Puglia · Negroamaro DOP 85%, vitigni autoctoni 15%</i>		
<i>Deep southern Negroamaro. Dried plum, licorice, sweet spices. Ally of lamb and aged cheeses.</i>		
Paololeo · Giunonico Riserva		44,50
<i>Puglia · Primitivo di Manduria DOC Riserva 100%</i>		
<i>Long passage through barrel. Intensity and elegance. An after-dinner wine, the kind that prolongs the evening.</i>		

BIRRE

the other Italian tradition



From the great historic houses to Piemontese craft beer. Italy, also under the beer denomination.

Birra alla Spina • on tap

Birra Moretti • 20cl glass 2,75

The iconic Italian beer. Refreshing and clean.

Birra Moretti • 40cl glass 4,50

Birra Moretti • 50cl pint 5,50

Birre Italiane • bottled

Peroni 3,25

The Italian aperitivo beer: light, accessible.

Nastro Azzurro 3,25

Premium pilsner. Fresh and elegant.

Moretti 3,50

Classic, the Italian taste of a lifetime.

Ichnusa Non Filtrata 3,85

Unfiltered Sardinian beer. Body and Mediterranean character.

Baladin Super Bitter 4,85

Piemontese craft beer. Bitter and full of personality.

Baladin IPA 4,85

Italian craft IPA. Hops, tropical fruit, body.

Heineken 0,0% 3,00

Alcohol-free beer. For drivers and pauses.

Bibite e Acque

Still water 2,70

Sparkling water San Pellegrino 3,50

Soft drinks 20cl 2,85

Soft drinks 35cl 3,50

Natural juices 2,50

Crodino • the alcohol-free aperitivo 3,00

Aranciata Rossa • blood orange 3,50

Aranciata • orange 3,50

Limonata • Sicilian lemon 3,50

FINE PASTO

digestivi, caffè and the close of the ritual



After dinner, the Italian ritual doesn't end: it begins. The digestivo, the caffè, the final pause that prolongs the evening.

Amari e Liquori

Amaro Montenegro

5,00

Smooth, floral, with citrus notes. The most elegant amaro.

Amaro del Capo

6,00

Calabrian, bitter-sweet, licorice. Served very cold.

Strega

5,00

Beneventano liqueur: seventy herbs, saffron, an 1860 recipe. Unmistakable character.

Amaretto Disaronno

5,00

Bitter almond from Piemonte. Sweet and aromatic close.

Grappa e Distillati

Grappa Bianca

5,00

Young, clean, intense. The classic grappa.

Grappa Poli · Riserva

7,00

Aged in oak barrel. Smoothness, vanilla, amber color. The Poli mastery in Bassano.

Grappa Poli · Moscato

9,00

Grappa from Moscato grapes: aromatic, floral, persistent. A rarity for the curious.

Limoncello

5,00

Sorrento lemon, served very cold. The sweet and refreshing close.

Sambuca Molinari

5,00

Anise, with three coffee beans — la mosca. Pure tradition.

Meloncello

5,00

Melon version of limoncello. Indulgent, refreshing, original.

Caffè

Espresso

1,95

The Italian of a lifetime.

Cappuccino

3,25

In the morning. After midday, not in Italy.

Affogato al Caffè

3,95

Vanilla ice cream 'drowned' in a hot espresso. Dessert and digestivo in a single cup.

Caffè Corretto

3,25

Espresso with a splash of grappa or sambuca. The perfect close.

Grazie

for choosing us.



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