OUR APERITIFS

Americano €6.00
bitter, vermouth, soda

Hugo €6.00
elderflower, prosecco

Mascari Spritz €6.00
bitter, passion fruit, ginger, soda, prosecco

Milano_Torino €6.00
bitter, vermouth

Mojito €6.00
rum, lime, mint, soda

Negroni €6.00
bitter, vermouth, gin

Negroni Veneziano €6.00
bitter, spritz, vermouth

Sbagliato €6.00
bitter, vermouth, prosecco

Spritz €6.00
bitter, prosecco, soda

White Spritz €4.00

Mojito Spritz €6.00
rum, mint, prosecco, lime juice

Red Spritz €4.00

Spritz Mule €6.00
bitter, ginger, soda

NON-ALCOHOLIC DRINKS

Ginger Lemonade €6.00
bitter, ginger, soda

Passion Mojito €6.00
mint, passion fruit, lime, soda

Tropical €6.00
passion fruit, lime, soda

Virgin Mojito €6.00
mint, lime, sugar, soda

LET'S PASS THE TIME (APPETIZERS)

Our Frittatine are a tribute to the Neapolitan culinary tradition. Made with fresh and genuine ingredients, following an ancient recipe passed down through generations, they are an explosion of flavors that will transport you directly to the streets of Naples.

Napoletan Crocchè – 2 pieces [2,4,14] €8.00
2 Crocchè made from 150 grams of potatoes

Napoletan Crocchè – 3 pieces [2, 4, 14] €12.00
3 Crocchè made from 150 grams of potatoes

Mixed 2 Frittatine Napoli €8.00
Choice of: all'Amatriciana, Carbonara, Cacio e Pepe, Neapolitan Ragù

Mixed 3 Frittatine Napoli €12.00
1 Frittatina all'Amatriciana + 2 of your choice: Neapolitan Ragù, Carbonara, Cacio e Pepe

Fresh fried potatoes with Cacio e Pepe [2,14] €8.00

Fresh fried potatoes with Carbonara [1,2,14] €8.00

NEW OF THE WEEK

La Mediterranea (Paposcia) [1,2,4,7] €25.00
DOP Bufala raw, flame-cooked ham, Crocchè made from potatoes, rocket-walnut pesto, Catanese eggplants in oil

NOBILDONNA €28.00
Sorrentino Fiordilatte, porcini mushrooms, Bologna IGP mortadella, truffle flakes, and porcini powder, basil

PINNA GIALLA [3.4.5.7.14.] €26.00
Treviso radicchio velouté, Sorrentino fiordilatte, tuna carpaccio, toasted walnuts, 15-year-old ASPERUM vinegar, basil

STRAPAZZAMI €20.00
Burrata stracciatella, Sorrentino fiordilatte, 24-month-old Parmesan, scrambled eggs, black truffle flakes, homemade pickled eggplants, basil

FINE FINE PIZZA (ROMAN STYLE) DIAMETER 36/38 CM

Asperum FINE FINE [2,4,14] €20.00
Sorrentino fiordilatte, homemade rocket-walnut pesto, Lardo D'Osvaldo, 15-year-old Asperum (Midolini vinegar)

Bufala FINE FINE [2,4,14] €15.00
100% ITA tomatoes, Campana bufala, basil

La Catanese FINE FINE [1,2,4,14] €23.00
100% ITA tomatoes, Sorrentino fiordilatte, fried eggplants, hard-boiled egg, VIDA cooked ham, Taggiasche olives, 24-month-old Parmesan

La Cosacca A Modo Mio FINE FINE [2,4,14] €18.00
100% ITA tomatoes, Pantelleria oregano, homemade garlic oil, Pecorino Romano DOP

La Finocchiona IGP FINE FINE [2,4,14] €20.00
Finocchiona Salumificio VIANI, Sorrentino fiordilatte, Gorgonzola dolce, sweet and spicy peppers, basil

La Pio Pio FINE FINE [2,4,14] €18.00
Sorrentino fiordilatte, burrata stracciatella, caramelized Tropea onion, crispy D'Osvaldo bacon

La Rustica D'Osvaldo FINE FINE [2,4,14] €18.00
100% ITA tomatoes, Sorrentino fiordilatte, fresh sheep and goat cheese (feta), D'Osvaldo bacon, and fresh mint

Margherita FINE FINE [2,4,14] €10.00
100% ITA tomatoes, Sorrentino fiordilatte, basil

Marinara FINE FINE [2,4,14] €9.00
100% ITA tomatoes, Pantelleria oregano, homemade garlic oil, basil

EXTRA

Lactose-free €2.50
Lactose-free mozzarella, also suitable for vegans and vegetarians, 100% plant-based

MY VISION OF PIZZA (TRADITION)

Bufala [2,4,14] €12.00
100% ITA tomatoes, Campana bufala, basil

Capricciosa [2,4,14] €12.00
100% ITA tomatoes, Sorrentino fiordilatte, L. Vida ham since 1966, mushrooms, artichokes, dehydrated olives, basil

My Bresaola [2,4,14] €15.00
Tomatoes, Sorrentino fiordilatte, Angus bresaola, arugula, 24-month-old Parmesan, basil

Margherita [2,4,14] €8.00
100% ITA tomatoes, Sorrentino fiordilatte, basil

Marinara [2,4,14] €7.00
100% ITA tomatoes, Pantelleria oregano, homemade garlic oil, basil

Napoli [2,4,5,14] €15.00
100% ITA tomatoes, Sorrentino fiordilatte, Pantelleria oregano, capers, anchovies, basil

Prosciutto e Funghi [2,4,14] €12.00
100% ITA tomatoes, Sorrentino fiordilatte, L. Vida ham since 1966, mushrooms, basil

Quattro formaggi [2,4,14] €12.00
Sorrentino fiordilatte, Montasio, goat cheese, Gorgonzola dolce

Salsiccia [2,4,14] €10.00
100% ITA tomatoes, Sorrentino fiordilatte, double-cooked sausage, basil

Spianata [2,4,14] €10.00
100% ITA tomatoes, Sorrentino fiordilatte, Spianata Spilinga, basil

Vegetariana [2,4,14] €12.00
Yellow datterini tomatoes, Sorrentino fiordilatte, eggplants, zucchini, peppers, and seasonal mushrooms, basil

Würstel [2,4,14] €10.00
100% ITA tomatoes, Sorrentino fiordilatte, gluten-free sausage, basil

EXTRA

FINE FINE Pizza €3.00

Lactose-free €2.50
Lactose-free mozzarella, also suitable for vegans and vegetarians, 100% plant-based

GLUTEN-FREE PIZZAS AIC "COLORFUL PLATE"

Bufala [2,14] €13.00
100% ITA tomatoes, Campana bufala, basil

Capricciosa [2,14] €14.00
100% ITA tomatoes, Sorrentino fiordilatte, L. Vida ham since 1966, mushrooms, artichokes, dehydrated olives, basil

D'Osvaldo [2,14] €19.00
100% ITA tomatoes, red and yellow cherry tomatoes, double-cooked ham, burrata stracciatella, basil

My Bresaola [2,14] €15.00
Tomatoes, Sorrentino fiordilatte, Angus bresaola, arugula, 24-month-old Parmesan, basil

Margherita [2,14] €10.00
100% ITA tomatoes, Sorrentino fiordilatte, basil

Marinara [2,14] €8.00
100% ITA tomatoes, Pantelleria oregano, homemade garlic oil, basil

Mortazza [2,14] €18.00
Sorrentino fiordilatte, Mortadella 4 Castelli IGP, homemade pistachio pesto, pistachio pieces, stracciatella, basil

Napoli [2,5,14] €15.00
100% ITA tomatoes, Sorrentino fiordilatte, Pantelleria oregano, capers, anchovies, basil

Prosciutto e Funghi [2,14] €14.00
100% ITA tomatoes, Sorrentino fiordilatte, L. Vida ham since 1966, mushrooms, basil

Quattro formaggi [2,14] €13.00
Sorrentino fiordilatte, Montasio, goat cheese, Gorgonzola

Salsiccia [2,14] €12.00
100% ITA tomatoes, Sorrentino fiordilatte, double-cooked sausage, basil

Spianata [2,14] €12.00
100% ITA tomatoes, Sorrentino fiordilatte, Spianata Spilinga, basil

Vegetariana [2,14] €14.00
Yellow datterini tomatoes, Sorrentino fiordilatte, eggplants, zucchini, peppers, and seasonal mushrooms, basil

Würstel [2,14] €10.00
100% ITA tomatoes, Sorrentino fiordilatte, gluten-free sausage, basil

EXTRA

Lactose-free €2.50
Lactose-free mozzarella, also suitable for vegans and vegetarians, 100% plant-based

LET'S HAVE FUN (INNOVATION)

Cetara [2,4,5,13,14] €18.00
Red tomatoes 100% ITA, sesame, poppy seeds, anchovies, stracciatella, red and yellow semi-dry cherry tomatoes, basil

Cheddar [2,4,14] €16.00
100% ITA tomatoes, Sorrentino fiordilatte, sausage,

cheddar sauce, fried potatoes, and basil

D'Osvaldo [2,4,13,14] **€18.00**
100% ITA tomatoes, red and yellow cherry tomatoes, double-cooked ham, burrata stracciatella, basil

Don Fefè [2,4,14] **€18.00**
Sorrentino fiordilatte, smoked provola, escarole, porchetta from Ariccia, and basil

Egypt in Heart [2,4,14] **€20.00**
Base of stracciatella di burrata and bufala, crust made of pumpkin, sunflower, and flax seeds, fried artichokes, crispy capocollo, white balsamic

Sunflower (kids) [2,4,14] **€18.00**
100% ITA tomatoes, Sorrentino fiordilatte, sausage, crust filled with fried potatoes, basil

The Bismarck [1,2,4,14] **€16.00**
100% ITA tomatoes, Sorrentino fiordilatte, egg, D'Osvaldo pancetta, basil

The Calabrese [2,4,14] **€16.00**
Tomatoes, Sorrentino fiordilatte, smoked provola, nduja, raw bufala, and basil

The Cicoli [2,3,4,7,14] **€18.00**
Fiordilatte, cicoli from Neapolitan tradition (pieces of pork, especially bacon and cheek), ricotta, pepper, crumbs of tarallo

The Divine Mulunciana [2,4,13] **€25.00**
Sorrentino fiordilatte, goat cheese, beef tartare, sesame, Sicilian eggplants in oil (ingredients: extra virgin olive oil, basil, oregano, garlic, chili, and traces of vinegar). Origin: Catania August 2025, the eggplant undergoes an ancient processing, crystallized basil

Don Giovanni [2,4,14] **€16.00**
100% ITA tomatoes, Sorrentino fiordilatte, yellow and red cherry tomatoes, Calabrian nduja, raw bufala, and basil

My Cacio e Pepe [2,4,5,14] **€20.00**
Zucchini velouté, Sorrentino fiordilatte, Pecorino DOP, caramelized salmon tartare and crispy D'Osvaldo bacon, chili strands, basil

My Cantabrico [2,4,14] **€30.00**
Yellow Campania tomatoes, poppy seeds, 200 g of raw bufala campana, Cantabrico anchovies, and gold flecks, basil

My Carbonara [2,4,14] **€20.00**
Burrata stracciatella, Pecorino DOP romano, Sorrentino fiordilatte, crispy D'Osvaldo guanciale, pasteurized egg yolk, pepper, basil

My Stefi [2,4,14] **€18.00**
Cherry tomatoes, Sorrentino fiordilatte, arugula, 24-month-old Parmesan, toasted pine nuts, Biffi pesto, basil

The Neapolitan [2,4,14] **€23.00**
100% ITA tomatoes, three types of tomatoes, raw bufala campana, Cantabrico anchovies, caper leaves, poppy seeds, basil

The Nerano [2,4,14] **€18.00**
Zucchini and provola velouté, Sorrentino fiordilatte, fried zucchini chips, basil

The Pati **€25.00**
Pumpkin cream as a base, Sorrentino fiordilatte, beef tartare, crispy Parmesan, black truffle slices

The Pepè [2,4,14] **€18.00**
3p, pepper, smoked Sorrentino provola, basil

The Sarciccia and Friarielli [2,3,4,7,14] **€18.00**
Friarielli cream, double-cooked sausage, Sorrentino fiordilatte, raw bufala, and basil

Maialona [2,4,14] **€16.00**
100% ITA tomatoes, Sorrentino fiordilatte, sausage, sausage, L. Vida ham since 1966, Spilinga spianata, basil

Mortazza [2,4,7,14] **€16.00**
Sorrentino fiordilatte, Mortadella 4 Castelli IGP, homemade pistachio pesto, pistachio pieces, stracciatella, basil

NOBILDONNA **€28.00**
Sorrentino fiordilatte, porcini mushrooms, Bologna IGP mortadella, truffle flakes, and porcini powder, basil

Norma Mine [2,4,13,14] **€16.00**
Yellow cherry tomatoes, Sorrentino fiordilatte, fried eggplants, sesame, ricotta slices, raw bufala, basil

Pacchetelli [2,4,14] **€18.00**
Friarielli cream, Sorrentino fiordilatte, fresh sautéed potatoes, red and yellow cherry tomatoes, basil

Parmigiana [2,4,14] **€16.00**
100% ITA tomatoes, Sorrentino fiordilatte, fried eggplants, 24-month-old Parmesan, raw bufala, basil

Perla [2,4,14] **€18.00**
100% ITA tomatoes, Sorrentino fiordilatte, gorgonzola, Napoli Rosotta salami, balsamic pearls, basil

PINNA GIALLA [3,4,5,7,14,] **€26.00**
Treviso radicchio velouté, Sorrentino fiordilatte, yellowfin tuna carpaccio, toasted walnuts, 15-year-old ASPERUM vinegar, basil

Queen Margherita [2,4,14] **€16.00**
Yellow tomatoes, Sorrentino fiordilatte, 24-month-old parmesan, red and yellow cherry tomatoes, basil

Scampi Hebrides Scotland [2,4,14] **€35.00**
Zucchini velouté, Sorrentino fiordilatte, fried zucchini chips, Hebridean scampi tartare, crunchy pepper, Hebridean Scotland scampi, rice vermicelli, basil

Sole di Napoli [2,4,14] **€18.00**
8 stuffed pieces, Genoese pesto, L. Vida ham since 1966, Spilinga spianata, Calabrian nduja, raw bufala, and basil

Sorriso (closed pizza) [2,4,14] **€16.00**
Sorrentino fiordilatte, semi-dry red and yellow cherry tomatoes, grill-cooked L. Vida ham since 1966, arugula, basil

STRAPAZZAMI **€20.00**
Burrata stracciatella, Sorrentino fiordilatte, 24-month-old Parmesan, scrambled eggs, black truffle flakes, homemade pickled eggplants, basil

Titanic (closed pizza) [2,4,14] **€16.00**
Tomato sauce, Sorrentino fiordilatte, D'Osvaldo ham, 24-month-old Parmesan, basil

Tuna [2,4,5,14] **€16.00**
Tomatoes, Sorrentino fiordilatte, tuna fillets, caramelized Tropea onion, basil

EXTRA

FINE FINE Pizza **€3.00**

Lactose-free **€2.50**
Lactose-free mozzarella, also suitable for vegans and vegetarians, 100% plant-based

THE SOFT CLOUD (PIZZA)

The Soffice di Mazara [2,4,5,6] **€28.00**
A very soft and airy pizza, burrata stracciatella, red shrimp from Mazara, fried Roman-style artichoke, and crystallized basil

PAPOSCIA (TYPICAL LONG BUN) VICO DEL GARGANO N. 34/2025

The Original [2,4,14] **€10.00**
Extra virgin olive oil, Pecorino DOP

La Mediterranea (Paposcia) [1,2,4,7] **€25.00**
DOP bufala raw, flame-cooked ham, crocchè made from potatoes, rocket-walnut pesto, Catanese eggplants in oil

La Porca [2,4,14] **€20.00**
Porchetta from Ariccia, fried dippers potatoes, cheddar, basil

Malafemmina [2,4,14] **€16.00**
Sorrentino fiordilatte, double-cooked sausage, friarielli

Tartufata [2,4,14] **€20.00**
Dippers potatoes, black truffle, pecorino DOP powder, buffalo mozzarella

Zozzona [2,4,14] **€16.00**
L. Vida ham since 1966, arugula, Biffi pink sauce, basil

EXTRA

Lactose-free **€2.50**
Lactose-free mozzarella, also suitable for vegans and vegetarians, 100% plant-based

FUSION SUSHIPIZZA® N.302023000097230

CARBONARA "pizza rolls filled inside and decorated outside" [1,2,4,14] **€20.00**
Pecorino DOP fondue, crispy D'Osvaldo guanciale, pasteurized egg yolk, pecorino DOP powder, pepper

ESTASI "pizza rolls filled inside and decorated outside" [1,2,4,5,14] **€25.00**
Fried and breaded with panko, inside Philadelphia, outside pecorino DOP, salmon tartare, crispy D'Osvaldo speck, chili threads, pepper

GAMBERI "pizza rolls filled inside and decorated outside" [2,4,5,13,14] **€25.00**
Philadelphia and guacamole, Lardo D'Osvaldo, red shrimp tartare, poppy seeds, honey marbling

RICCIOLA "pizza rolls filled inside and decorated outside" [2,3,4,7,12,14] **€30.00**
Burrata stracciatella, confit cherry tomatoes, wild arugula, Hiramasa Australian ricciola, truffle slices, guacamole drops

BEEF TARTARE "pizza rolls filled inside and decorated outside" [2,3,4,7,12,14] **€22.00**
Mustard-flavored stracciatella, beef tartare, Neapolitan tarallo, caper leaves, basil reduction

EXTRA

Lactose-free **€2.50**
Lactose-free mozzarella, also suitable for vegans and vegetarians, 100% plant-based

CALZONI

Classic [2,4,14] **€10.00**
100% ITA tomatoes, Sorrentino fiordilatte, L. Vida ham, basil

Stuffed [2,4,14] **€15.00**
100% ITA tomatoes, Sorrentino fiordilatte, L. Vida ham, fresh mushrooms, artichokes, basil

EXTRA

Lactose-free **€2.50**
Lactose-free mozzarella, also suitable for vegans and vegetarians, 100% plant-based

THE FRITTEN (FROM TRADITION TO INNOVATION)

Frittacchiosa (calzone) [2,3,4,7,14]

€18.00 *Sorrentino fiordilatte, Mortadella 4 Castelli IGP, pistachio pieces, stracciatella and pistachio pieces*

L'Ariccia [3,14] **€23.00**
Porchetta from Ariccia sautéed in white wine, fresh fried potatoes twice-cooked, rosemary. A cross between fried pizza and pan-cooked pizza

The Classic (calzone) [2,4,14] **€18.00**
Ricotta, Sorrentino fiordilatte, cicoli, ricotta, pepper

My Montanara [2,4,14] **€20.00**
100% ITA tomatoes, raw bufala, 24-month-old Parmesan, basil. A cross between fried pizza and pan-cooked pizza

EXTRA

Lactose-free **€2.50**

Lactose-free mozzarella, also suitable for vegans and vegetarians, 100% plant-based

SPECIALTIES TO COMBINE

Salad La Gentile €8.00
Iceberg lettuce, red and yellow cherry tomatoes, cucumbers, Taggiasche olives, and egg

Fried Dippers Potatoes [4] €5.00

Fried potatoes without gluten €5.00

FOR THE LITTLE ONES

Chicken schnitzel and fried potatoes [4] €10.00

Sunflower (kids) [2,4,14]

€18.00 *100% ITA tomatoes, Sorrentino fiordilatte, sausage, crust filled with fried potatoes, basil*

Mini Pizza Margherita [2,4,14] €5.00
100% ITA tomatoes, Sorrentino fiordilatte, basil

Mini Pizza Würstel [2,4,14] €7.00
100% ITA tomatoes, Sorrentino fiordilatte, gluten-free sausage, basil

Mini Pizza Würstel and fried potatoes [2,4,14] €10.00
100% ITA tomatoes, Sorrentino fiordilatte, gluten-free sausage, fried potatoes, basil

EXTRA

Lactose-free €2.50
Lactose-free mozzarella, also suitable for vegans and vegetarians, 100% plant-based

DESSERTS

Babà [2,4] €7.00
Babà with rum and cream

Delizia al Limone Sal De Riso [1,2,4,6,7,8,14] €8.00
Lactose-free (possible cross-contamination < 20mg/kg)

Black Forest Cake [1,2,3,7,8] €8.00
Cocoa crumble base and diplomatic cream with a red fruit insert, accompanied by a soft chocolate biscuit, all wrapped in a red fruit glaze. ALSO AVAILABLE WITHOUT LACTOSE

Gnocchetti [1,2,4,7,8,14] €10.00
Minimum for 2 people

Panna cotta [1,5,7,14] €7.00
Choice of: mixed berries, Nutella, or pistachio

NEAPOLITAN PASTIERA
Sal de Riso [1,2,3,4,7,8,10,13,14] €8.00
Shortcrust pastry filled with ricotta cream, wheat, candied orange, cinnamon, vanilla, and orange blossoms

Profiteroles Sal De Riso [1,2,3,4,7,8,10,13,14] €8.00
Chocolate profiteroles

Ricotta, pears, and chocolate
Sal De Riso [1,2,3,7,8,14] €8.00

Sacher [2,3,7] €8.00
Lactose-free (possible cross-contamination)

Tartufo di Pizzo Calabro IGP
(Grandinetti) [1,2,4,7,] €8.00
Typical handmade ice cream from the city of Pizzo Calabro (Italy) with hazelnut and chocolate flavor, filled with cocoa syrup that melts before the ice cream and forms a dense black drop during consumption. After hardening, it is coated with cocoa powder

Tiramisu [1,2,4,7,8,14] €7.00

EXTRA

Service for external desserts €0.50
The cost is per person

GLUTEN-FREE DESSERTS

Delizia al Limone Sal De Riso [1,2,6,7,8,14] €8.00
Lactose-free (possible cross-contamination < 20mg/kg)

Black Forest Cake [1,2,3,7,8] €8.00
Cocoa crumble base and diplomatic cream with a red fruit insert, accompanied by a soft chocolate biscuit, all wrapped in a red fruit glaze. ALSO AVAILABLE WITHOUT LACTOSE

Sacher [2,3,7] €8.00
Lactose-free (possible cross-contamination < 20mg/kg)

Tiramisu [1,2] €7.00

EXTRA

Service for external desserts €0.50
The cost is per person

CAKES ON REQUEST

OUR DRINKS

NON-ALCOHOLIC

WATER

Dolomia sparkling – 0.70 l €3.50

Dolomia still – 0.70 l €3.50

Ferrarelle MAXIMA sparkling – 0.75 l €3.50

Ferrarelle NATIA still – 0.75 l €3.50

Natural cream – 0.75 l €3.50

San Pellegrino – 0.75 l €3.50

COCA-COLA VAP

Coca-Cola – 0.33 l €3.50

Coca-Cola VAP 1 l €10.00
In glass bottle

Coca-Cola Zero – 0.33 l €3.50

Fanta – 0.33 l €3.50

Molecola – 0.33 l €4.00
Italian drink, similar to Coca-Cola

San Benedetto Lemon Tea – 0.25 l €3.50

San Benedetto Peach Tea – 0.25 l €3.50

OUR KROMBACHER

Krombacher is a historic German beer brewed in Kreuztal, North Rhine-Westphalia. It is known for its purity, balanced taste, and the use of spring water from the Rothaargebirge nature reserve.

Krombacher non-alcoholic – 0.33 l €4.00

Krombacher Keller Unfiltered – 0.20 l €3.50

Krombacher Keller Unfiltered – 0.40 l €5.50

Krombacher Pils – 0.20 l €3.00

Krombacher Pils – 0.33 l (takeaway only) €3.50

Krombacher Pils – 0.40 l €5.00

Rhenania Altbier red – 0.30 l €4.00

Rhenania Altbier red – 0.40 l €5.00

BIRRA ANTIKORPO - GLUTEN-FREE

The Antikorpo beer from Trieste is produced by the Antikorpo brewery, a microbrewery located in Trieste, Friuli Venezia Giulia. It was created with the goal of making genuine, innovative beers that are accessible to everyone, including those with celiac disease, thanks to its completely gluten-free production.

Grommet – 0.33 l €6.00
Keller Pils (4.8%) golden and slightly opalescent, with hints of light bread and persistent herbal bitterness

Lowrider – 0.33 l €6.00
India Pale Lager (5.8%) with a strong aroma of guava, passion fruit, and grapefruit, with a tropical bitter finish

Wahine – 0.33 l €6.00
Blanche with pink grapefruit (5.1%) fruity and spicy with notes of cedar, bergamot, and coriander, soft and silky

RED WINES (BOTTLE)

LIS NERIS €45.00
The Cabernet Sauvignon by Lis Neris is a soft and elegant red wine, with an inviting deep and dense ruby-red colour. Aromas are its strong point, expressing a wide and intense aromatic variety, divided between fresher and rounder notes of red and black fruits, accompanied by lighter herbal, floral and spicy hints. On the palate, in addition to an excellent correspondence between aromas and flavours, it offers a round, decisive and fairly full-bodied sip, balanced by a notable tannic structure. Aged for several months in oak barrels.

Merlot DOC Friuli Colli Orientali Ca'Tullio €25.00
Deep ruby-red colour. Intense, fruity and vinous aroma, with ripe cherry, raspberry and blackberry. On the palate it is dry and fruity, with correct tannins and balance; full, soft, with herbal notes and hints of liquorice.

More Collavini – Vintage 2023 – 13% €25.00
MoRe is a blend that combines the softness of Merlot with the character of Refosco. The name MoRe comes from the union of the letters of these two wines. The Refosco grapes, harvested in trays and then placed in a drying room to enhance body and aromas, ferment for about 15 days in stainless steel tanks at controlled temperature. Ageing continues for one year in small seasoned oak barrels.

Tenuta Luisa Merlot – Vintage 2022 €30.00
The Merlot grown at CORONA is unique of its kind. Ruby-red colour with pronounced violet hues, slightly vinous with fruity sensations of raspberries and small forest fruits and a characteristic hint of violet. Warm, dry flavour, slightly tannic. PAIRINGS: soups, white or red meat roasts, especially rabbit.

Tenuta Luisa Pinot Noir IGT – Vintage 2022 €30.00
Bright ruby-red colour. On the nose it is fragrant, fine and ethereal. It opens with intense aromas of red berries such as cherry, raspberry, currant and blackberry, and evolves on the finish with delicate and pleasant light spicy notes. On the palate it is appealing, full and smooth, characterised by velvety tannins, an elegant body in perfect balance with the typical acidity, and excellent persistence. PAIRINGS: lamb, roasts, duck, guinea fowl; suitable to accompany fondues and first courses with meat and mushroom sauces.

Vertigo Felluga €40.00
The essence of Vertigo, expressed by traditional varieties such as Merlot and Refosco dal Peduncolo Rosso, and international cultivars like Cabernet Sauvignon and Cabernet Franc, represents the beauty of FRIULI VENEZIA GIULIA in its diversity.

WHITE WINES (BOTTLE)

Anthilia Donnafugata – Vintage 2024 €25.00
Savory and fresh, with notes of white fruit and pulp, and hints of aromatic herbs and white flowers.

Bianco Collavini – Vintage 2023 €26.00
A wine that tells its own story. Chardonnay and Ribolla Gialla grapes, harvested separately, are placed on trays and stored in a drying room for one week at controlled temperature and humidity. After destemming, the must remains in contact with the skins overnight. Fermentation then takes place in stainless steel tanks at a temperature not exceeding 16°C and lasts about 15 days. Ageing on the lees continues until early spring, resulting in a fresh and elegant wine.

Ca'Tullio Friulano – Vintage 2024 €22.00
Straw-yellow colour with green reflections. Intense and varietal aroma, with pronounced notes of wildflowers and delicate hints of almond, pleasant and harmonious. Dry, balanced taste, elegantly floral.

Damarino Donnafugata – Vintage 2024 €25.00
Fresh and delicate bouquet with notes of white flowers, fruity hints of green apple and citrus fruits.

Sharis Felluga €45.00
After gentle destemming, the grapes are softly pressed and the must obtained is clarified by decantation. Fermentation follows at controlled temperature in stainless steel containers. At the end of fermentation, the wine is kept on the lees for several months to increase savouriness, creaminess and ageing potential. Once bottled, the wine rests in temperature-controlled rooms for ageing.

Tenuta Luisa Chardonnay – Vintage 2024 €30.00
Intense straw-yellow colour. Fragrant and fruity aroma recalling bread crust, banana and Reinette apple. On the palate very fine and delicate, with a light acidic vein. PAIRINGS: light appetizers, broth, egg-based and fish dishes. Excellent as an aperitif.

Tenuta Luisa Friulano – Vintage 2024 €30.00
The white wine that most represents Friuli's oenology and viticulture. Intense straw-yellow colour; floral and fruity aroma with a typical note recalling bitter almond. On the palate strictly dry, but the moderate acidity makes it appear round, broad and velvety. PAIRINGS: perfect with fresh cheeses, San Daniele prosciutto (D'Osvaldo), appetizers or delicately flavoured risottos.

Tenuta Luisa I Ferretti Friulano – Vintage 2022 €55.00
AWARDED THREE GLASSES – GAMBERO ROSSO. Straw-yellow colour; on the nose it is intense, complex and elegant. It opens with sweet fruit of yellow peach and pineapple, expanding with hints of citron and candied citrus fruits, followed by delicate notes of yellow flowers and chamomile. The finish reveals well-balanced toasted notes, hazelnut and tobacco. On the palate it is structured, full-bodied, rich, soft and harmonious, with good acidity; it recalls the sensations of yellow fruit and flowers perceived on the nose and closes with a long, savoury and dry finish. PAIRINGS: elaborate white meats, fatty fish, medium-aged cheeses.

Tenuta Luisa Malvasia – Vintage 2024 €30.00
Bright, deep straw-yellow colour tending towards golden. Its extremely varietal bouquet is unmistakable, with aromas of citrus fruits, hay, spicy and savoury notes. On the palate it has a fragrant entry, followed by lively and mineral notes typical of the grape variety. Its distinctive features are unmistakable freshness, savouriness and underlying simplicity. PAIRINGS: perfect as an aperitif; pairs with fish dishes and also raw seafood.

RED WINES BY THE GLASS

Merlot DOC Friuli Colli Orientali Ca'Tullio	€4.00
More Collavini – Vintage 2023	€4.00
Tenuta Luisa Merlot – Vintage 2022	€5.50
Tenuta Luisa Pinot Noir IGT – Vintage 2022	€5.50

WHITE WINES BY THE GLASS

Anthilia Donnafugata – Vintage 2024	€4.00
Bianco Collavini – Vintage 2023	€4.00
Damarino Donnafugata – Vintage 2024	€4.00
Friulano DOC Friuli Colli Orientali Ca'Tullio	€4.00
Il Grigio Collavini	€4.00
Prosecco Extra Dry Ca'Tullio	€4.50
Ribolla Gialla Collavini	€6.00
Tenuta Luisa Chardonnay – Vintage 2024	€5.50
Tenuta Luisa Friulano – Vintage 2024	€5.50
Tenuta Luisa Malvasia – Vintage 2024	€5.50

SPARKLING WINES

Champagne A. Bergère Brut	€80.00
Collavini Ribolla Gialla	€45.00
Dom Pérignon – Vintage 2013	€350.00
Grigio Collavini 11.5%	€25.00
Krug	€390.00
La Fiorita Franciacorta	€38.00
Maso Nero Trento DOC	€65.00
Prosecco Extra Dry Ca'Tullio	€25.00

AFTER-DINNER DRINKS

Amaro Averna	€4.00
Amaro Braulio	€4.00
Amaro Camatti	€4.50
Amaro Importante Jefferson	€4.50
Amaro Jägermeister	€4.00

Amaro Montenegro	€4.00
Amaro Nonino	€4.50
Amaro Tonico	€4.00
Amaro Tosolini	€4.50
Aquavite Nonino Friulana	€4.00
Baileys Irish Cream	€4.00
Brancamenta	€4.00
Grappa Storica Nera	€5.00
Limoncello – Pallini	€3.00
Liquore Ciemme Prugna	€4.00
Pelinkovac	€4.00
White Rum 38° – Ottania	€5.00
Stravecchio Branca	€4.00
Vecchio Amaro del Capo	€4.00

DESSERT WINES

Ramandolo Ombroso DOCG	€5.00

ORO COFFEE

Coffee	€2.00
Decaffeinated coffee	€2.00
Espresso with milk	€2.50
Cappuccino	€3.00