



# CARTA dei VINI

## APERITIVI PER INIZIARE

Spritz Veneziano	14.5
Prosecco, Aperol, soda water	
Spritz Milanese	16.5
Prosecco, Campari, soda water	
Foglia Spritz	16
Prosecco, Cynar, elderflower juice, fresh grapefruit, ginger ale	
Americano	16.5
Campari, sweet Vermouth, soda water	
Negroni	18.5
Gin, Campari, sweet Vermouth	
Martini	21.5
Gin, dry Vermouth	
Aperol	<i>Veneto, Italy</i> 10
Campari	<i>Lombardia, Italy</i> 10
Gonzalez Byass La Copa Vermouth	<i>Spain</i> 10
Gonzalez Byass La Copa Vermouth Blanco	<i>Spain</i> 10
Gonzalez Byass La Copa Vermouth Extra Seco	<i>Spain</i> 10

# WINE

## SPARKLING BOLLICINE

Black Caviar Prosecco	SA	11	49
Bellussi Prosecco Superiore di Valdobbiadene	Veneto, Italy		64
Ca'del Bosco Franciacorta Brut Cuvee Prestige	Lombardia, Italy		140
Moët & Chandon Brut Impérial Champagne	Épernay, France		125
Veuve Clicquot Brut Yellow Label	Reims, France		143

## ROSE' ROSATI

El Coto Rosado	Rioja, Spain	11	49
Barone di Valforte Cerasuolo Montepulciano	Abruzzo, Italy		61

## WHITE BIANCHI

House White		10	
Special glass of the day		13~18	
Pasqua Pinot Grigio delle Venezie	Veneto, Italy	11	49
Pizzini Riesling	King Valley, VIC	11.5	52
Foglia di Fico Sauvignon Blanc	Marlborough, NZ	12	54
D'Soumah Tutto Bianco	Yarra Valley, VIC		56
Serafino Bellissimo Fiano	McLaren Vale, SA		58
Del Rios Marsanne	Geelong, VIC		59
Fox Creek Vermentino	McLaren Vale, SA		59
Pizzini Verdicchio	King Valley, VIC		61
SanGiovanni Gyo Passerina Biologico	Marche, Italy		64
Tramin Pinot Bianco Moriz	Alto Adige, Italy		67
Librandi Asyilia Greco Bianco	Calabria, Italy		74
Falesco Tellus Chardonnay	Lazio, Italy		76
Velenosi Villa Angela Pecorino	Marche, Italy		81
Feudi Del Pisciotto Carolina Marengo Grillo	Sicilia, Italy		117



## RED ROSSI

House Red		10
Special glass of the day		13~18
Foglia di Fico Shiraz	<i>Heathcote, VIC</i>	12 54
Greenock Creek Casey's Block Shiraz	<i>Barossa Valley, SA</i>	86
Greenock Creek Alices Shiraz	<i>Barossa Valley, SA</i>	118
Greenock Creek Apricot Block Shiraz	<i>Barossa Valley, SA</i>	121
Serafino Bellissimo Sangiovese	<i>McLaren Vale, SA</i>	13 59
Scotchmans Hill Jack & Jill Pinot Noir	<i>Bellarine Peninsula, VIC</i>	13 59
Robin Brockett Swinburn Pinot Noir	<i>Bellarine Peninsula, VIC</i>	79
Barone di Valforte Montepulciano	<i>Abruzzo, Italy</i>	14 61
Sevenhill Inigo Barbera	<i>Clare Valley, SA</i>	59
Falesco Vitiano Cabernet Sauvignon	<i>Umbria, Italy</i>	65
Castellani Arbos Chianti	<i>Toscana, Italy</i>	69
Castellare di Castellina Chianti Classico	<i>Toscana, Italy</i>	105
Frescobaldi Nipozzano Chianti Rufina Riserva	<i>Toscana, Italy</i>	121
Le Monde Cabernet Franc	<i>Friuli, Italy</i>	75
Montalbera Ruche'di Castagnole Monferrato	<i>Piemonte, Italy</i>	79
Don Nicola Old Vines Zinfandel	<i>Puglia, Italy</i>	79
Quaresima U'Ferracciu Vino Rosso	<i>Marche, Italy</i>	89
Luce della Vite Lucente Sangiovese-Merlot	<i>Toscana, Italy</i>	110
Pio Cesare Langhe Nebbiolo	<i>Piemonte, Italy</i>	120
Cotarella Montiano Merlot	<i>Lazio, Italy</i>	127

## SWEET VINI DOLCI

Balbi Soprani Moscato D'Asti	<i>Piemonte, Italy</i>	150ml 14	750ml 59
Soumah Brachetto Tranquillo	<i>Yarra Valley, VIC</i>	90ml 12	500ml 48
Castellani Solo Arte Vino dei Santi	<i>Toscana, Italy</i>	90ml 12	500ml 48
Cotarella Pomele Aleatico	<i>Lazio, Italy</i>	90ml 13	500ml 58
Pellegrino Passito di Pantelleria	<i>Sicilia, Italy</i>		500ml 79
Galway Pipe Grand Tawny 12 YO	<i>SA</i>	50ml 10	
Pedro Ximénez Jerez Real Tesoro	<i>Spain</i>	50ml 11	



# BEER & CIDER

## BEER BIRRA

Cascade Premium Light	TAS	8.5
John Boston Pale Ale	NSW	10
Peroni Nastro Azzurro	Lazio, Italy	10
Crown Lager	VIC	11
Furphy Refreshing Ale	VIC	11
Corona Extra	Mexico	11
Menabrea Bionda Premium Lager	Piemonte, Italy	12
Birra Morena EKO' Bio Pure Malt Lager (Organic)	Basilicata, Italy	15

## ITALIAN CRAFT BEER BIRRE ARTIGIANALI

RentOn Yellow Summer Ale <i>Unfiltered and unpasteurized light Ale beer with faint citrus, bergamot and coriander flavour notes.</i>	4.0% 330ml	Marche, Italy	15
Costa Est Inachis Io American IPA <i>Gluten Free unpasteurized blonde beer, exotic fruit notes, citrus bitterness in the finish. Water, malt from non GMO European, Hop &amp; Yeast.</i>	6.5% 330ml	Marche, Italy	16
Collesi Bionda <i>Unpasteurized pale beer, naturally refermented. Made with Munich malt. Fruity notes, with fragrances of yeast, vanilla, hot crusty bread and honey.</i>	6.0% 330ml	Marche, Italy	18
Collesi Chiara <i>Unpasteurized pale beer, naturally refermented. Made with Pilsen malt. Intense aroma of malt and citrus fruit, with a fresh note of tropical fruit in the finish.</i>	6.0% 500ml	Marche, Italy	23



Collesi Ambrata	7.5%	Marche, Italy	23
<i>Unpasteurized amber beer, naturally refermented. Robust flavour of hops, cereal and autumn fruits.</i>			
Collesi Rossa	8.0%	Marche, Italy	24
<i>Unpasteurized red beer, naturally refermented. Sweet flavour with aromas of caramel, malt, hazelnuts and spicy notes.</i>			
Collesi Nera	8.0%	Marche, Italy	24
<i>Unpasteurized black beer, naturally refermented. Full-bodied with fragrances of barley coffee, cocoa, liquorice and rhubarb. Creamy and silky.</i>			
Collesi Bionda Triplo Malto	9.0%	Marche, Italy	25
<i>Unpasteurized triple malt blonde beer, naturally refermented and brewed with a selection of fine malts. Aromas of fresh yeast, vanilla and crusty bread. Full-bodied with notes of malt, citrus, tropical fruits and apricots.</i>			

## CIDER SIDRO

5 Seeds Crisp Apple Cider		NSW	11
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# DRINKS

## SOFT DRINKS BIBITE

Soft Drinks			5
Galvanina Bio Chinotto		Emilia-Romagna, Italy	8.5
Galvanina Bio Aranciata Rossa (Blood Orange)		Emilia-Romagna, Italy	8.5

## WATER ACQUA

Fonte di Palme Acqua Naturale 500 ml		Marche, Italy	7
Fonte di Palme Acqua Frizzante (Sparkling) 1000 ml		Marche, Italy	9



# DOPOCENA

## CAFFE', DIGESTIVI & LIQUORI

### CAFFE'

Caffe' w home-made Cantucci		5
Corretto Sambuca		8
Corretto Grappa		9.5

### AMARI

Cynar	<i>Lombardia, Italy</i>	9
Lazzaroni Amaro	<i>Lombardia, Italy</i>	9
Montenegro Amaro	<i>Emilia-Romagna, Italy</i>	12
Averna Amaro Siciliano	<i>Sicilia, Italy</i>	12
Fernet Branca	<i>Lombardia, Italy</i>	15

### GRAPPA

Luigi Francoli Nebbiolo da Barolo Riserva Barrique	<i>Piemonte, Italy</i>	14
Castellare di Castellina Grappa di Sangioveto	<i>Toscana, Italy</i>	15
Ammalia Acquavite del Cardinale (sour cherry)	<i>Marche, Italy</i>	15

### LIQUORI

Frangelico	<i>Piemonte, Italy</i>	9
Limoncello	<i>Italy</i>	10
Zedda Piras Mirto di Sardegna	<i>Sardegna, Italy</i>	10
Nocillo Leanza	<i>Campania, Italy</i>	10
Galliano Sambuca	<i>Toscana, Italy</i>	11
Galliano Black Sambuca	<i>Toscana, Italy</i>	11
Amaretto DiSaronno	<i>Lombardia, Italy</i>	11
Amaretto Gozio	<i>Lombardia, Italy</i>	12
Liquore Strega	<i>Campania, Italy</i>	12
Baileys Irish Cream	<i>Ireland</i>	9
Cointreau Orange Liqueur	<i>France</i>	10
Solerno Blood Orange Liqueur	<i>Scotland</i>	14



# DESSERTS DOLCI

“ALL OUR DESSERTS & GELATO ARE MADE ON THE PREMISES  
WITHOUT PRESERVATIVES AND ARTIFICIAL FLAVOURS”

## TORTA CREMOSA

nutmeg custard tart, salted Marsala caramel, lemon curd, cotton candy, nutmeg gelato 17.5

*pairing w Soumah BRACHETTO TRANQUILLO (Yarra Valley) 50ml 10*

## PANNA COTTA

honey & vanilla bean, clear ginger puree, burnt chestnut skin gelato, pistachio dust 17.5

*pairing w Castellani Solo Arte VINO DEI SANTI (Toscana, Italy) 50ml 10*

## SEMIFREDDO AL CIOCCOLATO

semifreddo flavoured w dark chocolate, bitter cacao, almond meal  
& garnished w dark chocolate thick mousse & gelato 17.5

*pairing w PEDRO XIMÉNEZ Jerez Real Tesoro (Spain) 50ml 10*

## GELATO

daily home-made gelato 9.5

## SORBETTO ALLA FRAGOLA

home-made strawberry sorbet (*dairy & egg free*) 9.5

## AFFOGATO AL CAFFÈ

home-made vanilla gelato, caffè espresso, Frangelico hazelnut liqueur 19.5

## CANTUCCI & VIN SANTO

home-made Cantucci (almond biscotti)

*w Castellani Solo Arte VINO DEI SANTI (Toscana, Italy) 50ml 12*

## TAGLIERE DI FORMAGGI

cheese platter w organic home-made quince paste, honeyed dry figs,  
seasonal fruit & sour ciabatta crisps

*for 1 23.5 for 2 35 for 3 46.5*

