



SICILIAN WINES

HOUSE

glass/bottle

- Isolano (white)** Valdibella 8/22
Refreshing Organic white from the local ancient variety of Catarratto
Its bright acidity and minerals make it perfect on its own or as an aperitivo.
- Nero (red)** Valdibella 8 /44(1.5)
An Organic Nero d'Avola with ripe and full flavors, very easy to drink.
From the top Sicilian grape variety grown in the most natural and respectful way.

SPARKLING

- Murgo (Brut)** Murgo 12 /35
A "Metodo Classico", the technique of the French champagne. From local grape Nerello Mascalese, a fresh taste to match with entrees and seafood.

WHITE

- Leone (catarratto/p.bianco)** Tasca d'Almerita 39
One of the biggest Sicilian winery, a peculiar blend of Catarratto, Pinot Bianco, Sauvignon and Traminer. Intense aroma and pleasantness.
- Insolia** Cusumano 25
Inzolia grape is a variety grown in both Sicily and Tuscany. The Cusumano version of it opens the palate with refreshing flavors of apple and pears.
- Alcamo (catarr/greca/uve arom)** Cusumano 25
From Trapani, a blend of Catarratto and Grecanico with a hint of aromatic grapes. A rich bouquet with an elegant and fresh taste and a long finish.
- Angimbè (insolia/chard)** Cusumano 33
From Palermo, an interesting mix of local and international flavor. The Inzolia is blend with Chardonnay to create a unique and intense taste.
- Grillo Feudo Maccari** 28
An ancient aromatic grape in its contemporary and dry version. A fruity timbre with hints of grass for a rich and deep wine to match with seafood.
- La Segreta (greca/chard/viog/fia)** Planeta 12/35
A blend of local Grecanico and Fiano with international Chardonnay and Viognier. A very easy-to-drink wine.
- Fiano Cometa** Planeta 70
A Sicilian interpretation of a noble and ancient variety from Campania. A wine of incredible structure but very fresh with its mineral taste.



- Chardonnay** Planeta 70
An iconic wine for Sicily. An international grape that gives its best from this land. Fermented and aged in French barrels. One word: powerful.
- Anthilia (catarr/altre uve)** Donnafugata 9/25
An ideal daily companion. Crispy and sapid, this blend of Catarratto and other varieties offers round and elegant sensations on the palate.
- Ligheia (zibibbo secco)** Donnafugata 34
A dry version of the aromatic grape Zibibbo, also known as Moscato d'Alessandria. Great floral and fruity aromas of white rose and peach. Perfect as an aperitif also.
- Lucido (catarr)** De Bartoli 39
From this modern version of 100% Catarratto, an ideal matching for stuffed sardines or main pasta courses. Fresh and strong on the palate, with a very elegant finish.

RED

- Nero d'Avola** Calatrasi&Micciché 32
With its sustainable wine growing program, this winery offers a very typical version of the most famous local red grape. Aged in French barrels, a very pleasant and round wine.
- Cabernet Sauvignon** Tasca d'Almerita 125
One of the finest Cabernet Sauvignon of Southern Italy. From a sole owner vineyard, aged in new French barrels, a wine of great body and incredible elegance.
- Rosso del Conte (nero d'Av+altro)** Tasca d'Almerita 130
The first wine of great quality and longevity produced in Sicily. A unique and full body version of Nero d'Avola grape with a small addition of Perricone. Superb!
- Merlot** Cusumano 8/25
A Sicilian Merlot from the Trapani area in a young and fresh version with no wood aging. A fruity and fragrant wine, an easy drinking match through all the meal.
- Pinot Nero** Cusumano 28
A very rare example of Pinot Noir in the Sicilian wine area. The Cusumano version of it is incredibly deep and elegant, with spicy aroma and hints of licorice.
- Tancredi cab sauv/nero d'Av/altro)** Donnafugata 68
A blend of Cabernet Sauvignon and Nero d'Avola - and a small addition of other varieties - for a full bodied wine with a great bouquet, perfect match for meat or aged cheese.
- Nerojbleo (Nero d'Av)** Gulfi 39
A warm, solar red from the Nero d'Avola variety. An intense aroma of red fruit with hints of vanilla with a harmonious flavor to pair with pasta or aubergine.



- Etna rosso** Murgò 27
A blend of two local grapes of the Etna area – Nerello Mascalese, Nerello Mantellato – with a peculiar mineral taste that stirs up memories of lava and volcanic sand.
- Segreta rosso** Planeta 8/22
Nero D'Avola, Merlot, Syrah and Cabernet Franc all together for an easy wine that's ready to drink right from when it's bottled, with a fresh alcoholic structure and perfectly balanced.
- Santa Cecilia** Planeta 70
Planeta's benchmark wine from the most important Sicilian grape, Nero d'Avola. A mix of elegance, power and balance, with a fragrant bouquet and a deep body.
- Frappato** Planeta 37
Frappato grape, a rare and exclusive variety cultivated on a small number of hectares. An aromatic, light and pleasing red, a nice combination of tradition and progress.
- Cerasuolo (nero d'Av/frapp)** Planeta 11/33
A wine born between the sea and the Iblei mountains, a blend of Nero d'Avola and Frappato, recognizable for its youthful flavors and aromas of cherry and pomegranate.
- Sp68 Rosso** Occhipinti 49
Occhipinti is the new name in Sicily! Named for the road going past the winery, this Organic blend of Nero d'Avola and Frappato shows a great balance of power and finesse.
- Frappato** Occhipinti 70
From acclaimed natural winemaker Arianna Occhipinti, this Frappato ages in oak barrels for 12 months. It's juicy, concentrated and has an incredibly long finish.
- Nero d'Avola** Tamì 29
From the sister label of Occhipinti, a bright and lighter style of Nero d'Avola, with a delicate bouquet and an elegant palate with notes of espresso and anise.
- Frappato** Nanfro 38
An Organic red from Catania area, fresh and fruity with a good balance and a round body. A very good match for pasta and seafood, also good throughout a meal.

SWEET WINES

- Malvasia delle Lipari** Lentieri 64
A 5% of Corinto Nero grape adds to this Malvasia for a wine very typical and intense on the palate, with a very long finish.
- Ben Rye** Donnafugata 56
An extraordinary meditation wine from Zibibbo grape. Complex and ample with an outstanding freshness for a perfect ending of a meal.



Marsala Vigna la Miccia De Bartoli 64
 A new style of this traditional and most famous Sicilian wine, it offers all the personality of a Marsala in a more elegant form with an incredibly rich taste

ITALIAN WINES

SPARKLING

Prosecco Extra Dry	Foss Marai	11.50 CO
Franciacorta Brut	La Ferghettina	20.00 YO
Ferrari Perlè	Ferrari	25.89 YO

WHITE

Muller Thurgau	Abbazia di Novacella	15.00 BR
Pinot Grigio Porer	Alois Lageder	18.19 GA
Verdicchio Podium	Garofoli	18.19 GA
Soave	Pieropan	10.00 YO
Pinot Bianco	Hoffstatter	12.59 YO

RED

Chianti classico	Isole e Olena	18.50 BR
Chianti classico (1/2 bott)	Isole e Olena	10.50 BR
Chianti classic ris. "Rancia" '10	Felsina	38.00 BR
Cepparello '10 (Sang.)	Isole e Olena	50.00 BR
Ornellaia '09 (merl/cab sauv/cab fr)	Ornellaia	135.00 YO
Barolo Sorì Ginestra '10	Conterno Fantino	68.73 YO
Barolo Terlo '10	Einaudi	41.39 YO
Barbaresco Martinenga '10	Marchesi di Gresy	38.00 GA
Brunello '09	Costanti	48.09 YO
Amarone '08	Bussola	43.39 GA
Montepulciano d'Abruzzo '11	La Valentina	11.89 GA

SWEET

Moscato d'Asti	Coppo	7.95 YO
Muffato della Sala	Antinori	37.24 YO