

Risotti

Risotto alla Pescatora (S) 95.00

Carnaroli Rice with Baby Calamari Prawns, Scallops, Clams, Tomato

Risotto Funghi (V,D) 95.00

Carnaroli Rice, Porcini Mushrooms

Secondi Piatti

Ossobuco (G,D) 255.00

Veal Shank, Risotto Alla Parmigiana

Pollo alla Milanese (G) 175.00

Breaded Chicken Breast Milanese, Arugula and Cherry Tomato

Scaloppine ai Funghi (G) 210.00

Veal Scaloppine, Mushroom Sauce, Roasted Potatoes

Scaloppine ai Limone (G,D) 210.00

Veal Scaloppine, Lemon Butter Sauce

Costata di Bue (G) 260.00

Prime Rib Eye with Roasted Potatoes, Seasonal Vegetables, Rosemary Sauce

Tagliata di Bue (G) 260.00

Thin Sliced Angus Beef Striploin, Potato Tart, Arugula, Balsamic Vinaigrette and Selection of Semi Dried Tomatoes

Lombata di Vitello 220.00

Grilled Veal Chop, Roasted Potatoes and Seasonal Vegetables

Costolette d'Agnello 230.00

Lamb Chops with Eggplant Purée, Balsamic Mint Sauce

Branzino (G) 195.00

Pan Roasted Fillet of Sea Bass, Seasonal Vegetables, Salmoriglio

Salmone 180.00

Pan Roasted Norwegian Salmon, Seasonal Vegetables, Mango Salsa

Cotoletta alla Milanese (G,D) 310.00

Breaded Veal Milanese, Baked Potatoes, Arugula and Cherry Tomato

Gamberoni alla Griglia (S) 250.00

Grilled Mediterranean Tiger Prawns served with Yuzu Dressing

*Ask your Waiter for Allergies

(V) - Vegetarian (D) - Dairy (G) - Gluten (N) - Nuts (S) - Shellfish & Crustaceans

All prices are inclusive of 7% Municipality Fee, 10% Service Charge and 5% VAT

il Pastaio

M E N U

Antipasti

Burrata (D,V) 110.00

Burrata Cheese with selection of Tomatoes, Basil

Carpaccio di Bue (D) 85.00

Beef Carpaccio, Capers, Shaved Parmesan Cheese and Mustard Dressing

Carpaccio di Tonno 95.00

Yellowfin Tuna Carpaccio, Haricot Verts, Capers, Baby Frisée, Arugula, Onion, Oil Lemon Vinaigrette

Bresaola (D) 110.00

Dry Cured Beef, served with Frisée Lettuce, Rocca Salad, Artichokes preserved in Olive Oil, Sundried Tomatoes, Mozzarella Cheese and Lemon Vinaigrette

Grigliata di Verdure (D,V) 70.00

Grilled Zucchini, Eggplant, Carrots, Asparagus, Bell Pepper, Endive, Radicchio, Shiitake Mushroom, Shaved Parmesan Cheese and Shallot Vinaigrette

Carpaccio di Polpo (S) 105.00

Thin sliced Cooked Octopus with Dried Taggiasca Olives, Orange, Red Radish, Capers and Yuzu Dressing

Calamari Fritti (G) 95.00

Fried Calamari with Spicy Tomato Sauce and Tartar Sauce

Arancini (G,D,V) 70.00

Breaded Rice Cones, Filled with Mozzarella Cheese, Peas and Pomodoro Sauce

Melanzane Parmigiana (D,V) 95.00

Baked Eggplant, Tomato Sauce, Mozzarella Cheese, Parmesan, Basil

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Insalate

Mista (V) 70.00

Mixed Baby Greens and Carrots with Balsamic Vinaigrette

Primavera (D, V) 85.00

Mixed Baby Greens, Lettuce, Grilled Eggplant, Roasted Bell Peppers and Goat Cheese, Balsamic Vinaigrette

Cesare (G, V, D) 75.00

Romaine Lettuce, Caesar Dressing,
Shaved Parmesan Cheese and Garlic Croutons
Add Chicken 25.00 or Shrimp 35.00

Tricolore (D, V) 75.00

Radicchio, Belgium Endive, Arugula, Balsamic Vinaigrette and Shaved Parmesan Cheese

Alessandra 85.00

Romaine Lettuce, Tuna, Onion, Corn, Lemon Vinaigrette

Panzanella (G, V) 70.00

Croutons Bread, Tomatoes, Cucumber, Basil, Onion and Extra Virgin Olive Oil
Add Burrata 45.00

Buffalo Caprese (D, V) 100.00

Heirloom Tomato, Buffalo Mozzarella, Basil, Bell Peppers and Extra Virgin Olive Oil

Zuppe

Minestrone di Verdure (V) 55.00

Mixed Vegetable Soup

Zuppa di Lenticchie (V) 55.00

Lentil Soup

Paste

Scoglio (S, G) 175.00

Seafood Spaghetti, Calamari, Scallops, Shrimp,
Mussels and Clams in a Light Spicy Tomato Sauce

Arrabbiata (G, V) 85.00

Penne Pasta in a Spicy Tomato and Garlic Sauce
Add Chicken 25.00 or Shrimp 35.00

Garganelli al Tartufo (G, D, V) 185.00 (summer) 195.00 (winter)

Homemade Pasta, Porcini Mushrooms, Butter Fondue, Light Garlic and Chili with Black Truffle

Pappardelle (G, D) 120.00

Homemade Green Pappardelle, Bolognese and Porcini Mushrooms Sauce, Cream

Paccheri alla Justin Bieber (G, D, V) 105.00

A Justin Bieber Creation, Paccheri Pasta, Pink Sauce

Linguine con Crostacei (S, G) 285.00

Linguine Pasta, Lobster and Crab Meat in a Light Spicy Tomato Sauce

Rigatoni alla Norma (D, G, V) 95.00

Rigatoni Pasta with Eggplant, Tomato, Basil, Mozzarella Cheese and Baked Ricotta

Agnolotti (G, D, V) 110.00

Homemade Green Ravioli Filled with Mushrooms, Cheese Fondue and Truffle Sauce

Ravioli di Spinaci e Ricotta (G, D, V) 105.00

Homemade Ravioli Stuffed with Spinach and Ricotta Cheese,
Tomato and Basil Sauce or Butter Sage Cream Sauce

Fettuccine Bolognese (G, D) 105.00

Homemade Fettuccine with Bolognese Sauce

Spaghetti al Pomodoro e Basilico (G, V) 105.00

Spaghetti Pasta with Tomato and Basil Sauce

Cacio & Pepe (G, D, V) 85.00

Spaghetti, Cracked Black Pepper and Pecorino Romano

Lasagna (G, D) 95.00

Layers of Baked Homemade Pasta with Meat Ragù and Béchamel Sauce
gratinated with Parmesan Cheese

Gnocchi alla Catanese (G, D) 105.00

Potato Gnocchi with Smoked Veal Belly, Cream, Red Onion and Toasted Pistachios

Pappardelle Bianche (G, D) 185.00

Homemade Pappardelle, White Veal Ragu, Porcini Mushrooms and Cream

Add Truffle 120.00

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il Pastaio

M E N U

Dessert

Cannoli (G, D, N) 65.00

Chocolate, Pistachio and Ricotta Selection of Cannoli

Panna Cotta (D, N) 55.00

Cream Custard with Mixed Berry Sauce

Tiramisù (G, D, N) 55.00

Lady Fingers Dipped in Espresso and Mascarpone Cream

Add Brandy (A) 15.00

Torta di Mele (G, D, N) 60.00

Apple Tart Tatain with Cream Caramel and Vanilla Ice Cream

Cioccolato (N) 60.00

Flourless Chocolate Cake

Limone (G, D, N) 55.00

Lemon Meringue Tart

Torta al Formaggio (G, D, N) 60.00

Passion Fruit Cheesecake with Wild Berries Coulis

Crostata alla Banana (G, D, N) 85.00

Banana Chocolate Cream Tart

Crème Brûlée (D, N) 55.00

Custard base topped with a layer of hardened Caramelized Sugar

Selection of Ice Cream and Sorbet (D) 35.00

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Spirits

COGNAC

Hennessy V.S	60.00
Hennessy V.S.O.P	70.00
Hennessy X.O	140.00
Remy V.S.O.P	95.00
Remy X.O	250.00

WHISKY/BOURBON

Bulleit Bourbon	70.00
Bulleit Rye	65.00
Chivas Regal 18 YO	120.00
Chivas Regal 12 YO	65.00
Johnnie Walker Black Label	75.00
Johnnie Walker Blue Label	270.00
Jack Daniel's Old No. 7.....	60.00
Jack Daniel's Honey	60.00
Jack Daniel's Single Barrel	80.00
Jameson	60.00
Maker's Mark	65.00
Woodford Reserve	70.00
Monkey Shoulder	65.00
Royal Salute	280.00

SINGLE MALT

Balvenie 14 YO	75.00
Glenfiddich 12 YO	75.00
Glenfiddich 18 YO	130.00
Glenmorangie Original	70.00
Glenlivet 12 YO	70.00
Laphroaig 10 YO	80.00
Lagavulin 16 YO	190.00
Macallan 12 YO Oak	75.00
Macallan 15 YO	110.00
Macallan 18 YO Oak	190.00
Yamazaki Single Malt	190.00

VODKA

Belvedere	70.00
Beluga Noble	70.00
Grey Goose	70.00
Roberto Cavalli	75.00
Zubrówka	60.00

RUM

Bacardi Grand Reserva 8 Anos	60.00
Bumbu	70.00
Gosling's Black Seal	60.00
Kraken Spiced	70.00
Sailor Jerry	60.00
Koko Kanu	60.00
Pyrat XO	80.00
Ron Zacapa 23 YO	90.00

GIN

Hendricks	65.00
Monkey 47.....	80.00
Tanqueray Sevilla	65.00
Hayman's Sloe	55.00
Tanqueray 10.....	70.00
Gordon's Pink	55.00
Bols Genever	70.00

TEQUILA

Don Julio 1942	380.00
Don Julio Anejo	120.00
Don Julio Blanco	95.00
Don Julio Reposado	110.00
Patron Anejo	90.00
Patron Reposado	80.00
Patron Silver	75.00
Patron XO Café	75.00
1800 Coconut	75.00

LIQUEURS

Limoncello	55.00
Midori Melon	55.00
Amaretto	50.00
Baileys	55.00
Chambord	55.00
Southern Comfort	50.00
Goldschlager	55.00
Grand Marnier	55.00
Luxardo	55.00
Fernet Branca	55.00
Jagermeister	55.00

Cocktails

Negroni Rosa	75.00
<i>Sweet Vermouth , Campari , Gordon's Pink Gin, Rose Wine, Peach Drops Garnish, Orange Zest, Dehydrated Strawberries</i>	
Meloncello	75.00
<i>White Rum, Fresh Melon Juice, Coconut Syrup, Cream and Coconut Flakes</i>	
Basilico	75.00
<i>Bombay Sapphire Gin , Lime , Basil Leaves , Green Apple , Soda</i>	
Aromatico	70.00
<i>Aromatic Infused Gin, White Vermouth, Fresh Thyme, Mediterranean Tonic</i>	
The Passion	70.00
<i>White Rum, Vermouth, Passion Fruit, Lemon Juice, topped with Vanilla Foam and Shaved Ginger</i>	
Freschezza	80.00
<i>Fig Infused Vodka, Lemon Juice, Fig Jam, Sorbet, Strawberry Jam, Prosecco</i>	
Erbe Croccanti	75.00
<i>Gin, Campari, Lemon Juice, Elderflower, Prosecco</i>	
Viola	75.00
<i>Citrus Vodka, Lavender Syrup, Fresh Pomegranate, Yuzu Juice, Bols Parfait Amour</i>	
Terra Mia	70.00
<i>Cognac, Amaretto, Sesame Oil, Fresh Green Apple, Egg White</i>	
Tartufo	75.00
<i>Gin, Campari, Fig Jam, Truffle Oil, Cynar</i>	
Etna	80.00
<i>Bourbon, St. Germain Elderflower, Lemongrass, Peach Bitters</i>	

Beers

Corona	55.00
Heineken	50.00
Peroni	55.00
Amstel Light	50.00
Heineken N/A	45.00

Non-Alcoholic Beverages

MOCKTAILS

Basilico	55.00
<i>Basil Leaves , Lime , Green Apple , Soda</i>	
Meloncello	55.00
<i>Fresh Melon Juice, Coconut Syrup, Melon Cream, Almond Syrup</i>	
Vaniglia e Frutti	55.00
<i>Pineapple, Lemon, Vanilla, Almond, Blueberry, Blackberry</i>	
Mandorla Rossa	55.00
<i>Mango, Strawberry, Almond, Mediterranean Tonic</i>	
Sambuco Verde	55.00
<i>Fresh Green Apple, Elderflower, Soda</i>	
Rosso Pallido	55.00
<i>Lemon Juice, Almond, Raspberry, Pink Grapefruit Soda</i>	
Melograno	55.00
<i>Lime, Coconut, Pomegranate, Lime, Mint</i>	

SOFT DRINKS

Coca Cola	28.00
Diet Coke	28.00
Sprite	28.00
Sprite Light	28.00
Soda Water	28.00
Tonic Water	28.00
Ginger Ale	38.00
28 Black	

WATER

Hildon Still Small 330ML	25.00
Hildon Still Large 750ML	30.00
Hildon Sparkling Small 330ML	25.00
Hildon Sparkling Large 750ML	32.00

FRESH JUICES

Daily Selection of Fresh Juices	37.00
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HOT BEVERAGES

Ristretto	22.00
Espresso	22.00
Double Espresso	26.00
Americano	28.00
Cappuccino	30.00
Latte	30.00
Macchiato	26.00
Double Macchiato	30.00
Green Tea	26.00
Jasmine	26.00
Ginger Lemongrass	26.00
Earl Grey	26.00
Peppermint	26.00
Chamomile	26.00
English Breakfast	26.00

Sparkling Wine

CHAMPAGNE

750ml

LAURENT PERRIER Brut	850.00
NV	
VEUVE CLICQUOT Yellow Label Brut	975.00
NV	
ARMAND DE BRIGNAC GOLD Brut	4200.00
NV	
BOLLINGER LA GRANDE ANNE Brut	3050.00
CRISTAL LOUIS ROEDERER Brut	5655.00
DOM PERIGNON Brut	4000.00

ROSE CHAMPAGNE

LAURENT-PERRIER Brut Rose	1770.00
NV	

SPUMANTE

PROSECCO " Organic" - <i>Alberto Nani</i>	420.00
NV, <i>Veneto, Italy</i>	
FERRARI Brut	800.00
NV, <i>Trentino, Italy</i>	
FRANCIACORTA "Cuvée Prestige" - <i>Ca' del Bosco</i>	1200.00
NV, <i>Lombardia, Italy</i>	

SPUMANTE ROSE

PROSECCO Rose-Valdo	420.00
NV, <i>Veneto, Italy</i>	

White Wine

ITALY

PIEDMONT

Gavi del Comune di Gavi - <i>Villa Sparina</i> ,	635.00
Monterotondo Gavi dell Commune del Gavi - <i>Villa Sparina</i>	1200.00
Gavi dei Gavi "Black Label" - <i>La Scolca</i>	1450.00
Roero Arneis - <i>Beni di Batasiolo</i> ,	450.00
Rossj Bass <i>Chardonnay</i> - <i>Gaja</i>	2160.00
Gaja Sauvignon Blanc "Alteni di Brassica" - <i>Gaja</i> ,	2800.00

TRENTINO- ALTO- ADIGE

Sauvignon Blanc - <i>Alois Lageder</i>	550.00
Gewurztraminer - <i>Alois Lageder</i>	580.00
Riesling - <i>San Leonardo</i>	1100.00

VENETO

Soave Classico - <i>Bolla Retro</i>	390.00
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FRIULI-VENEZIA - GIULIA

Pinot Grigio "Mongris" - <i>Marco Felluga</i>	780.00
Friulano - <i>Marco Felluga</i>	700.00
Vintage Tunina - <i>Jerman</i>	1760.00

TUSCANY

Vermentino " Campo Maccione" - <i>Rocca delle Macie</i>	580.00
Ca' Marcanda " Vistamare" - <i>Gaja</i>	1450.00

UMBRIA	750ml
Orvieto Classico - <i>Rocca Delle Macie</i>	390.00
Verdicchio dei Castelli di Jesi - <i>Umani Ronchi</i>	400.00
Cervaro della Sala - <i>Castello della Sala</i>	1420.00

ABRUZZO

Pecorino "Terre di Chieti Vellodoro" - <i>Umani Ronchi</i>	550.00
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CAMPANIA

Greco di Tufo - <i>Mastroberardino</i>	700.00
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SICILY

Grillo "Sallier de la Tour" - <i>Tasca d'Almerita</i>	400.00
Anthilia - <i>Donnafugata</i>	540.00
Idda Bianco - <i>Gaja & Graci</i>	1100.00

FRANCE

BURGUNDY

Chablis - <i>Domaine Laroché</i>	750.00
Bourgogne Chardonnay - <i>La Chablisienne</i>	550.00
Chablis "1er Cru Montmains"	1200.00

Jean-Marc Brocard

Chassagne-Montrachet	1950.00
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Bouchard Pere & Fils

Meursault 1-er Cru Sous Le Dos d'Ane	3100.00
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Olivier Leflaive

BORDEAUX

Claredelle Blanc - <i>Domaine Clarence Dillon</i>	680.00
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LOIRE VALLEY

Muscadet de Sevre Et Maine	400.00
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Sur Lie - Domaine Du Bois Bruley

Sancerre "Grand Reserve" - <i>Henri Bourgeois</i>	850.00
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ALSACE

Gentil - <i>Hugel et Fils</i>	455.00
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Riesling - <i>Hugel et Fils</i>	750.00
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RHONE VALLEY

Cotes du Rhone Blan - <i>Guigal</i>	400.00
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Condrieu "Invitare" - <i>M. Chapoutier</i>	1450.00
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REST OF EUROPE

Gruner Veltliner - <i>Domaine Gobelsburg</i>	475.00
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Kamptal, Austria

Riesling - <i>Dr. Loosen, Mosel, Germany</i>	400.00
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Albarino - <i>Paco & Lola, Rias Baixas, Spain</i>	750.00
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NEW ZELAND

Sauvignon Blanc - <i>Matua Valley, Marlborough</i>	390.00
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Chardonnay - <i>Cloudy Bay, Marlborough</i>	980.00
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Sauvignon Blanc - <i>Cloudy Bay, Marlborough</i>	1100.00
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USA

Chardonnay "Private Selection" <i>Robert Mondavi, California</i>	475.00
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Chardonnay Private Reserve - <i>Beringer, Napa Valley</i>	2450.00
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Rose Wine

750ml

Montej Rosato - <i>Villa Sparina, Piedmont, Italy</i>	400.00
Cotes de Provence - <i>Domaine La Rouillere</i>	450.00
<i>Provence, France</i>	
Cotes de Provence "Chateau de Selle"	1450.00
<i>Domaine Ott, Provence, France</i>	
Dolce & Gabbana Rosa - <i>Donnafugata, Sicily, Italy</i>	1300.00

Red Wine

ITALY

PIEDMONT

Dolcetto d' Alba "Madonna del Dono"	565.00
<i>Marchesi di Barolo</i>	
Barbera d' Alba - <i>Pio Cesare</i>	860.00
Barbera d' Asti "Tre Vigne" - <i>Vietti</i>	900.00
Nebbiolo Langhe "Occheti" - <i>Prumotto</i>	820.00
Barbaresco "Vigneto Bordini" - <i>La Spinetta</i>	1500.00
Barbaresco - <i>Gaja</i>	5200.00
Barolo - <i>Pio Cesare</i>	1600.00
Barolo "Dagromis" - <i>Gaja</i>	2360.00
Barolo "Brunate" - <i>Vietti</i>	2500.00

VENETO

Valpolicella Ripasso "Campoliet" - <i>Luigi Righetti</i>	450.00
Amarone della Valpolicella Classico	2250.00
<i>Alegrini</i>	

TRENTINO - ALTO ADIGE

Teroldego Rosso "Lezer" - <i>Foradori</i>	650.00
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FRIULI-VENEZIA - GIULIA

Refosco "La Roncaia" - <i>Fantinel</i>	1460.00
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TUSCANY

Chianti Classico - <i>Rocca delle Macie</i>	560.00
Chianti Classico Riserva - <i>Castello di Albola</i>	820.00
Chianti Classico Riserva Gran Selezione - <i>Rocca delle Macie</i>	1200.00
Brunello di Montalcino "Pieve Santa Restituta" - <i>Gaja</i>	1750.00
Villa Antinori - <i>Antinori</i>	580.00
Promis "Ca Marcanda" - <i>Gaja</i>	1350.00
Camarcanda - <i>Gaja</i>	2500.00
Le Volte - <i>Tenuta dell Ornellaia</i>	960.00
Le Serre Nuove Dell' Ornellaia - <i>Tenuta dell Ornellaia</i>	1650.00
Guidolberto - <i>Tenuta San Guido</i>	1200.00
Luce - <i>Tenuta Luce della Vite</i>	2740.00
Sassicaia - <i>Tenuta San Guido</i>	6850.00
Ornellaia - <i>Tenuta dell Ornellaia</i>	6200.00

ABRUZZO

Montepulciano d' Abruzzo "Organic"	390.00
<i>Lupi Reali</i>	

CAMPANIA

Lacryma Christi del Vesuvio - <i>Mastroberardino</i>	780.00
Taurasi «Radici» - <i>Mastroberardino</i>	1150.00

PUGLIA

750ml

Primitivo "Organic"- Vinuva 400.00

SICILY

Nero d' Avola "Sherazade" - Donnafugata 690.00

Etna Rosso "Idda" - Gaja / Graci 1050.00

Frappato di Vittori "Bellassai" - Donnafugata 760.00

Mille e Una Notte - Donnafugata 1800.00

FRANCE**BURGUNDY**

Bourgogne Pinot Noir "La Vignée"..... 650.00

Bouchard Père et Fils

Volnay - Nicolas Rossignol 1700.00

Pernand-Vergelesses - Maison Champy 1050.00

Nuits-Saint-Georges - Bouchard Père Et Fils 1650.00

Pommard - Bouchard Pere Et Fils 1750.00

BEAUJOLAIS

Fleurie - Georges Duboeuf 560.00

BORDEAUX

Chateau Lestage Simon Cru Bourgeois, Haut - Medoc 850.00

L'Enclos des Domaines Edmond de Rothschild, Puisseguin - Saint - Emilion 1050.00

Segla Margaux 1750.00

RHÔNE VALLEY

Cotes du Rhone - Guigal 580.00

Crozes- Ermitage "Les Varonnies" - M. Chapoutier 1600.00

Côte-Rôtie "Brune Et Blonde" - Guigal 1960.00

Chateauneuf-du-Pape - Chateau Mont - Redon 1180.00

SPAIN

Roda Rioja Reserva - Bodegas Roda 1200.00

LEBANON

Château Ksara Réserve du Couvent 400.00

*Bekaa Valley***USA**

Merlot "Vintner's Reserve"- Kendall-Jackson 850.00

Sonoma County

Cabernet Sauvignon - Coup de Foudre 1900.00

*Nappa Valley***ARGENTINA**

Malbec - Terrazas, Mendoza 700.00

Malbec Finca "Bella Vista" - Achaval Ferrer, Mendoza 2900.00

AUSTRALIA

Shiraz "Footbolt" 480.00

D'Arenberg, McLaren Valle

CHILE

750ml

Carménère, "Gran Reserva" - Santa Carolina	450.00
Colchagua Valley	
Merlot "Montes Alpha" - Montes, Colchagua Valley.....	650.00

SOUTH AFRICA

The Chocolate Block - Boekenboutsloof, Franschhoek	1000.00
De Toren Z - De Toren , Stellenbosch	950.00

NEW ZEALAND

Pinot Noir - Mudhouse, Central Otago	480.00
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Magnum Wine

1500ml

Gavi del Comune di Gavi - Villa Sparina, Piedmont, Italy, 2019	1200.00
Pinot Grigio - Jerman Friuli-Venezia-Giulia, Italy, 2015	1700.00

Sweet Wine

375 ML

Moscato di Pantelleria "Kabir"- Donnafugata	290.00
Porto Fine Ruby, Taylor's	500.00

Fine Wine Collection

RED WINE

	750ml
Masseto - <i>Tenuta dell'Ornellaia, Tuscany, Italy, 2013</i>	12000.00
Tignanello - <i>Antinori, Tuscany, Italy, 2006</i>	2700.00
Sassicaia - <i>Tenuta San Guido, Tuscany, Italy, 2015</i>	4850.00
Ornellaia - <i>Tenuta dell'Ornellaia, Tuscany, Italy, 2015</i>	5200.00
Luce - <i>Tenuta Luce Della Vite, Tuscany, Italy, 2017</i>	2540.00
Chateau Talbot <i>4-eme Grand Cru Classe, Saint-Julien, France, 2011</i>	2000.00
Chateau Margaux <i>1-er Grand Cru Classe, Margaux, France, 2008</i>	15000.00
Chateau Rauzan-Segla, <i>Margaux, France, 2009</i>	6500.00
Chateau Montrose <i>Grand Cru Classe, Saint-Estephe, France, 2005</i>	4500.00
Chateau Le Bon Pasteur, <i>Pomerol, France, 2007</i>	2490.00
Vega - <i>Sicilia Unico Reserva Especial - Bodegas Vega Sicilia, Ribera del Duero, Spain, 2014</i>	8250.00
Opus One - <i>R.Mondavi & B.Ph.de Rothschild, Napa Valley, USA, 2014</i>	7100.00
Chateau Palmer <i>Grand Cru Classe, Margaux, France, 1997</i>	1500ml 8600.00
Chateau Margaux <i>1-er Grand Cru Classe, Margaux, France, 1996</i>	45000.00
Penfolds Grange Vintage - <i>Penfolds, South Australia, 2009</i>	44600.00

SWEET WINE

	750ml
Chateau d'Yquem <i>"1er Cru Supereure" Sauternes, Bordeaux, France, 1995</i>	6600.00

Cigars

Cohiba Siglo #1 150.00

Ring Gauge: 40 Length: 102mm Strength: Medium Size: Perla Country: Cuba

Montecristo #2 210.00

Ring Gauge: 52 Length: 156mm Strength: Medium to Full Size: Torpedo Country: Cuba

Partagas Series D #4 165.00

Ring Gauge: 50 Length: 124mm Strength: Full Size: Robusto Country: Cuba

Romeo & Juleita Wide Churchill 250.00

Ring Gauge: 55 Length: 130mm Strength: Light to Medium Size: Robusto Country: Cuba

H Upman Half Corona 115.00

Ring Gauge: 44 Length: 81mm Strength: Light to Medium Size: New Vitola Country: Cuba

Wine by the Glass

SPARKLING

150ml

NV PROSECCO " Organic" - <i>Alberto Nani, Veneto, Italy</i>	85.00
NV PROSECCO Rose - <i>Valdo, Veneto, Italy</i>	75.00
NV LAURENT PERRIER Brut, <i>Champagne, France</i>	130.00
NV CHAMPAGNE LAURENT-PERRIER Brut Rose, <i>Champagne, France</i>	295.00

WHITE WINE

"IL PASTAIO" House Wine	60.00
SOAVE CLASSICO - <i>Bolla Retro, Veneto, Italy</i>	65.00
SAUVIGNON BLANC - <i>Matua Valley, Marlborough, New Zeland</i>	70.00
CHARDONNAY "Private Selection" - <i>Robert Mondavi, California, USA</i>	95.00
✓ CHABLIS "1-ER CRU MONTMAINS"- <i>Jean-Marc-Brocard, Burgundy, France</i>	250.00
✓ GAJA SAUVIGNON BLANC "ALTENI DI BRASSICA" - <i>Gaja, Piedmont, Italy</i>	450.00
✓ IDDA BIANCO - <i>Gaja & Graci, Sicily, Italy</i>	220.00
✓ VINTAGE TUNINA - <i>Jermann, Friuli, Italy</i>	350.00

RED WINE

"IL PASTAIO" House Wine	60.00
BOURGOGNE PINOT NOIR "La Vignée" - <i>Bouchard Père Et Fils, Burgundy, France</i>	130.00
CHIANTI CLASSICO - <i>Rocca delle Macie, Tuscany, Italy</i>	120.00
MALBEC SERIE A - <i>Zuccardi, Mendoza, Argentina</i>	95.00
✓ POMMARD - <i>Bouchard Pere Et Fils, Burgundy, France</i>	330.00
✓ CAMARCANDA "CA'MARCANDA" - <i>Gaja, Tuscany, Bolgheri, Italy</i>	510.00
✓ BAROLO "DAGROMIS" - <i>Gaja, Piedmont, Italy</i>	445.00
✓ SEGLA MARGAUX - <i>Bordeaux, France</i>	350.00

ROSE WINE

COTES DE PROVENCE - <i>Domaine La Ronillere, Provence, France</i>	90.00
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SWEET WINE

125ml

MOSCATO DI PANTELLERIA "Kabir"- <i>Donnafugata</i>	95.00
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75ml

PORTO FINE RUBY, <i>Taylor's</i>	50.00
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125ml

✓ CHATEAU D'YQUEM "1er Cru Supérieure", <i>Sauternes, Bordeaux, France, 1995</i>	1100.00
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