

# WINE LIST



## RED HEAT



**BERONIA  
CRIANZA**

150/750 ml – 900/4500



**BERONIA  
RESERVA**

150/750 ml – 1150/5750



**BERONIA  
GRAN RESERVA**

150/750 ml – 1650/8250

## WINE BY GLASS

HAVE A TASTE OF THE WINE FROM  
THIS SECTION BEFORE ORDERING IT

## DRY RED WINES

<b>PINOT NOIR «PRIVATE BIN» / VILLA MARIA</b> <i>New Zealand, Marlborough, dry.</i>	150 ml	<b>910</b>
<b>EL ILUSIONISTA / HORASIO GOMEZ ARAUJO</b> <i>Spain, Ribera del Duero, dry.</i>	150 ml	<b>710</b>
<b>ZINFANDEL / LONG BARN</b> <i>USA, California, semi-dry.</i>	150 ml	<b>730</b>
<b>MALBEC / LUIGI BOSCA</b> <i>Argentina, Mendoza, dry.</i>	150 ml	<b>840</b>
<b>CARMENERE GRAN RESERVA «SIBARIS» / UNDURRAGA</b> <i>Chile, Colchagua Valley, dry.</i>	150 ml	<b>890</b>
<b>SHIRAZ OLD VINE «TENACITY» / TWO HANDS</b> <i>Australia, South Australia, dry.</i>	150 ml	<b>930</b>
<b>PALAZZO DELLA TORRE / ALLEGRINI</b> <i>Italy, Veneto, dry.</i>	150 ml	<b>1320</b>

## WHITE AND SPARKLING WINES

<b>CAVA BRUT RESERVA / VILARNAU</b> <i>Spain, Catalonia.</i>	150 ml	<b>700</b>
<b>SAUVIGNON BLANC «PRIVATE BIN» / VILLA MARIA</b> <i>New Zealand, Marlborough, dry.</i>	150 ml	<b>740</b>
<b>GAVI «LE MARNE» / MICHELE CHIARLO</b> <i>Italy, Piedmont, dry.</i>	150 ml	<b>830</b>

## RED WINES

### NEW ZEALAND

**PINOT NOIR «PRIVATE BIN» / VILLA MARIA** 150/750 ml 910/4550   
*Marlborough, dry.*

### AUSTRALIA

**SHIRAZ RESERVE / BERTON VINEYARD** 750 ml 4400  
*Barossa, dry.*

**SHIRAZ CABERNET «KOONUNGA HILL» / PENFOLDS** 750 ml 4750 **NEW**  
*South Australia, dry.*

**SHIRAZ OLD VINE «TENACITY» / TWO HANDS** 150/750 ml 930/4650 

**SHIRAZ-GRENACHE «D'ARRY'S ORIGINAL» / D'ARENBERG** 750 ml 4550  
*McLaren Vale, dry.*

**GRENACHE-SHIRAZ-MOURVEDRE «OLD VINES» / TORBRECK** 750 ml 4900  
*Barossa Valley, dry.*

**SHIRAZ «THE MARL» / HENTLEY FARM** 750 ml 6250  
*Barossa Valley, dry.*

### SOUTH AFRICA

**PINOTAGE / FAIRVIEW** 750 ml 5050   
*Western Cape, Paarl, dry.*

**CABERNET SAUVIGNON / KEERMONT** 750 ml 8350  
*Western Cape, Stellenbosch, dry.*

### USA

**PINOT NOIR / SMOKING LOON** 750 ml 4050  
*California, dry.*

**PINOT NOIR / WILLAKENZIE ESTATE** 750 ml 10200  
*Oregon, Willamette Valley, dry.*

**ZINFANDEL / LONG BARN** 150/750 ml 730/3650  **NEW**  
*California, semi-dry.*

**MERLO DECOY / DUCKHORN** 750 ml 7700  
*California, Sonoma County, dry.*

**SYRAH «GRAND ESTATES» / COLUMBIA CREST** 750 ml 4150  
*Washington, Columbia Valley, semi-dry.*

**ZINFANDEL «1000 STORIES» / FETZER** 750 ml 7300  
*California, semi-dry.*


**CASHMERE BLACK / CLINE** 750 ml 6850  
*California, dry.*

**CARIGNANE «ANCIENT VINES» / CLINE** 750 ml 6800   
*California, Contra Costa County, dry.*

**CABERNET SAUVIGNON «ALLOMI» / HESS** 750 ml 7950  
*California, Napa Valley, semi-dry.*

### CHILE

**PINOT NOIR «TECTONIA» / VOLCANES** 750 ml 4850  
*Bio-Bio Valley, dry.*

**CARMENERE GRAN RESERVA «SIBARIS» / UNDURRAGA** 150/750 ml 890/4450 

**CABERNET SAUVIGNON GRAN RESERVA «DONA DOMINGA» / CASA SILVA** 750 ml 4000  
*Colchagua Valley, dry.*

**CARMENERE «MICROTERROIR» / CASA SILVA** 750 ml 8400  
*Colchagua Valley, dry.*

### ARGENTINA

**CABERNET SAUVIGNON «PREMIUM» / ALTA VISTA** 750 ml 3950  
*Mendoza, Lujan de Cuyo, dry.*

**MALBEC / LUIGI BOSCA** 150/750 ml 840/4200 

**MALBEC «OLD VINE» / LUCA WINERY** 750 ml 6850  
*Mendoza, Uco Valley, dry.*

### RUSSIA / GEORGIA

**SANGIOVESE / KACHA VALLEY** 750 ml 5300   
*Russia, Crimea, Kacha Valley, dry.*

**KINDZMARAULI «ARTWINE» / ASKANELI BROTHERS** 750 ml 3550  
*Georgia, Kakhetia, semi-sweet.*



Chef recommends




Wine by the glass

# RED WINES

## ITALY

<b>NEGROAMARO PELLIROSSO / COPPI</b> <i>Puglia, dry.</i>	750 ml	<b>3100</b>	
<b>VALPOLICELLA RIPASSO «CORTE GIARA» / ALLEGRINI</b> <i>Veneto, semi-dry.</i>	750 ml	<b>4850</b>	
<b>PRIMITIVO SENATORE / COPPI</b> <i>Puglia, dry.</i>	750 ml	<b>5400</b>	
<b>MONTEPULCIANO D'ABRUZZO «COLLE MAGGIO» / TORRE ZAMBRA</b> <i>Abruzzo, dry.</i>	750 ml	<b>4000</b>	
<b>MONICA DI SARDEGNA / ARGIOLAS</b> <i>Sardegna, dry.</i>	750 ml	<b>3950</b>	
<b>GOVERNO / SAN POLO</b> <i>Toscana, semi-dry.</i>	750 ml	<b>4700</b>	
<b>CHIANTI CLASSICO BERARDEGNA / FELSINA</b> <i>Toscana, dry.</i>	750 ml	<b>6150</b>	
<b>CUM LAUDE / CASTELLO BANFI</b> <i>Toscana, dry.</i>	750 ml	<b>6100</b>	
<b>INSOGLIO DEL CINGHIALE / CAMPO DI SASSO</b> <i>Toscana, dry.</i>	750 ml	<b>6650</b>	
<b>PALAZZO DELLA TORRE / ALLEGRINI</b> <i>Veneto, dry.</i>	150/750 ml	<b>1320/6600</b>	
<b>TANCREDI / DONNAFUGATA</b> <i>Sicilia, dry.</i>	750 ml	<b>9100</b>	
<b>BRUNELLO DI MONTALCINO / VILLA POGGIO SALVI</b> <i>Toscana, dry.</i>	375/750 ml	<b>6100/11800</b>	
<b>BAROLO / PIO CESARE</b> <i>Piedmont, dry.</i>	750 ml	<b>14750</b>	
<b>AMARONE DELLA VALPOLICELLA CLASSICO / CROSARA DE LE STRIE</b> <i>Veneto, dry.</i>	750 ml	<b>11900</b>	

## SPAIN

<b>EL ILUSIONISTA / HORASIO GOMEZ ARAUJO</b> <i>Ribera del Duero, dry.</i>	150/750 ml	<b>710/3550</b>	
<b>DOMINIO DE VALDELACASA / BODEGAS FRONTAURA</b> <i>Toro, dry.</i>	750 ml	<b>5650</b>	
<b>BEROLA / BORSAO</b> <i>Campo de Borja, dry.</i>	750 ml	<b>4800</b>	
<b>NEGRE DE NEGRES / PORTAL DEL PRIORAT</b> <i>Priorat, dry.</i>	750 ml	<b>6200</b> <b>NEW</b>	

## AUSTRIA / GERMANY

<b>ZWEIGELT «BLAUER» / NITTNAUS</b> <i>Austria, Burgenland, dry.</i>	750 ml	<b>4250</b>	
<b>PINOT NOIR / KAUFMANN</b> <i>Germany, Rheingau, dry.</i>	750 ml	<b>9650</b>	

## FRANCE

<b>CHÂTEAU BERTINEAU SAINT-VINCENT</b> <i>Bordeaux, Lalande de Pomerol, dry.</i>	750 ml	<b>8900</b>	
<b>CHÂTEAU CITRAN</b> <i>Bordeaux, Haut-Medoc, dry.</i>	750 ml	<b>7050</b>	
<b>CHÂTEAU LA GURGUE</b> <i>Bordeaux, Margaux, dry.</i>	750 ml	<b>9150</b> <b>NEW</b>	
<b>CHÂTEAU TEYSSIER SAINT-EMILION GRAND CRU</b> <i>Bordeaux, Saint-Emilion, dry.</i>	750 ml	<b>9600</b>	
<b>COTES DU RHONE / E. GUIGAL</b> <i>Vallee du Rhone, dry.</i>	750 ml	<b>4900</b> <b>NEW</b>	
<b>CHÂTEAUNEUF-DU-PAPE «TERRE DE MISTRAL» / REMY FERBRAS</b> <i>Vallee du Rhone, dry.</i>	750 ml	<b>8750</b>	



Chef recommends



Wine by the glass

## NEW WORLD

<b>SAUVIGNON BLANC «PRIVATE BIN» / VILLA MARIA</b> <i>New Zealand, Marlborough, dry.</i>	150/750 ml	<b>740/3700</b> 
<b>RIESLING / CHATEAU STE MICHELLE</b> <i>USA, Washington, Columbia Valley, semi-dry.</i>	750 ml	<b>4450</b>
<b>CHARDONNAY «CATRINE'S VINYARD»/ CAMBRIA</b> <i>USA, California, Santa-Maria Valley, dry.</i>	750 ml	<b>8050</b>

## OLD WORLD

<b>LUMERA / DONNAFUGATA</b> <i>Italy, Sicilia, rose, dry.</i>	750 ml	<b>4100</b>
<b>PINO GRIGIO DELLE VENEZIE / FARINA</b> <i>Italy, Veneto, dry.</i>	750 ml	<b>3100</b>
<b>GAVI «LE MARNE» / MICHELE CHIARLO</b> <i>Italy, Piedmont, dry.</i>	150/750 ml	<b>830/4150</b> 
<b>CHABLIS / JOSEPH DROUHIN</b> <i>France, Bourgogne, dry.</i>	750 ml	<b>5900</b>
<b>RIESLING/ KAUFMANN</b> <i>Germany, Rheingau, dry.</i>	750 ml	<b>5800</b>
<b>GEWURZTRAMINER / BOTT GEYL</b> <i>France, Alsace, semi-sweet.</i>	750 ml	<b>6250</b>

## CHAMPAIGNE / SPARKLING WINE

<b>PIERRE GIMONNET &amp; FILS CUVÉE CUIS 1-ER CRU BRUT</b> <i>France, Champagne.</i>	750 ml	<b>10750</b>
<b>CAVA BRUT RESERVA / VILARNAU</b> <i>Spain, Catalonia.</i>	150/750 ml	<b>700/3500</b>  <b>NEW</b>

## DESSERT & FORTIFIED WINES

<b>VALDESPINO «INOCENTE» FINO</b> <i>Spain, sherry, dry.</i>	50 ml	<b>340</b>
<b>EISWEIN / SCHMITT SOHNE</b> <i>Germany, Rheinhessen, sweet.</i>	50 ml	<b>800</b>
<b>VALDESPINO «EL CANDADO» PEDRO XIMENEZ</b> <i>Spain, sherry, sweet.</i>	50 ml	<b>510</b>
<b>OSBORNE 10 YEAR OLD TAWNY PORT</b> <i>Portugal, port wine, sweet.</i>	50 ml	<b>590</b>
<b>GRAHAM'S 20 YEAR OLD TAWNY PORT</b> <i>Portugal, port wine, sweet.</i>	50 ml	<b>1050</b> <b>NEW</b>
<b>RECIOTO DELLA VALPOLICELLA CLASSICO «ANGELORUM» / MASI</b> <i>Italy, Veneto, sweet.</i>	375 ml	<b>6800</b>



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