

LA | TAGLIATA  
ITALIAN KITCHEN

WINE CELLAR

## SOFT DRINKS

SAN PELLEGRINO ARANCIATA/LIMONATA	4
COKE/DIET COKE	4
ACQUA PANNA STILL WATER	4
SAN PELLEGRINO SPARKLING WATER	4

## APERITIVI

SPRITZ APEROL/CAMPARI	10
NEGRONI	10
GIN/VODKA/WHISKEY/RUM WITH MIXERS	10

## BEER

BIRRA PERONI NASTRO AZZURRO	5
ICHNUSA	5

## WINE BY THE GLASS

BUBBLES 125 mL	
Prosecco Extra Dry, Vinvita	8

WHITE 175 mL	
Trebbiano d'Abruzzo Caldora, 2017	8
Vermentino Di Sardegna Manzanile, 2017	10
Pecorino Giulia Cataldi Madonna, 2017	12

RED 175 mL	
Primitivo Puglia Caiaffa, 2017	8
Montepulciano d'Abruzzo Cataldi Madonna, 2017	12
Super Tuscan Bolgheri Volpato Tenuta Sapaio, 2015	15

ROSÉ 175 mL	
Rosato Puglia Mezzogiorno, 2018	8

## BUBBLES

<b>PROSECCO ADAMI GARBEL BRUT</b>	39
Very ample and generous on the nose, releasing notes of ripe fruit. Admirable fullness and balance. Grape variety: Glera	
<b>AMADIO PROSECCO DELUXE, 2015</b>	45
The best prosecco from Treviso, made with an artisanal process by Tenuta Amadio Monfumo. Grape variety: Glera	
<b>PERLÉ BIANCO FERRARI, 2012</b>	60
Dry, crisp and elegant, with a very persistent finish. Grape variety: Chardonnay	
<b>FRANCIACORTA CA' DEL BOSCO, CUVÉE PRESTIGE CHAMPEGNOISE METHOD</b>	82
Creamy mouthfeel and particularly soft, elegant sensory profile. Grape variety: Chardonnay 85%, Pinot Bianco 15%	

## ROSÉ

<b>ROSATO PUGLIA MEZZOGIORNO, 2018</b>	26
Fresh aroma that becomes more complex with time, very interesting structure due to the balance between soft tannins, acidity and residual sugar. Grape variety: Negroamaro, Malvasia Nera	
<b>BOLLICINE ROSÉ SERAFINI VIDOTTO</b>	38
The first sense of smell is a fluctuation of fruity and fragrant aromas. Later on, a slight perfume of bread. Grape variety: Chardonnay 90%, Pinot Nero 10%)	
<b>ROSANNA BRUT ROSÉ METODO CLASSICO GERMANO, 2015</b>	52
The entry is full and fresh, the fine bubbles give the wine a creamy texture and a long refreshing finish. Grape variety: Nebbiolo	

## RED

- PRIMITIVO PUGLIA CAIAFFA, 2018** 28  
Dynamic on the palate, coherent and strong taste impact, showing a fascinating minerality, which well combines with the powerful structure of the fruit, the acidity and the pleasant and exuberant tannins.  
Grape variety: Primitivo
- CHIANTI BISKERO SALCHETO, 2017** 29  
The Chianti wafts from the glass with dark red cherries, liquorice, crushed flowers and spices.  
Grape variety: Sangiovese 85%, Cannaiolo 8%, Mammolo 7%
- GRAN PASSIONE ROSSO IGT, 2017** 30  
Vibrant purple colour, rich luscious nose full of sweet ripe dark cherry, plum, vanilla and Christmas spice. Rich and velvety, with lots of juicy fruit. Very easy drinking.  
Grape variety: Merlot 60%, Corvina 40%
- PINOT NERO CANTINA TERLANO, 2018** 48  
Ruby red colour, fresh stimulating nose with an aromatic spectrum ranging from blackberry and bilberry to a hint of cherry brandy with notes of liquorice. Offers a delightful balance between ripe fruit and a delicate tannin structure.  
Grape variety: Pinot Nero
- MONTEPULCIANO D'ABRUZZO MALANDRINO CATALDI MADONNA, 2017** 40  
Intense, clean and attractive aromas of black cherry, blueberry, plum and violet with almond flavours and walnut husks. Well balanced, nice tannins, finish with flavours of black cherry and plum.  
Grape variety: Montepulciano d'Abruzzo
- PRIMITIVO DI MANDURIA DOC 'MAGNIFICO ROSSO FUOCO', 2017** 32  
Inky and full-bodied, with great tannic alcoholic and acidic structure balanced by luscious, fresh and dark fruits, this is a gorgeous wine which is incredibly moreish and boasts a long, satisfying finish.  
Grape variety: Primitivo
- ETNA ROSSO BENANTI, 2016** 46  
Delightfully intense with a generous helping of ripe, red fruit aromas and softening touch of vanilla. It is a wine of both elegance and character, with a persistent finish.  
Grape variety: Nerello Mescalse 80%, Nerello Cappuccio 20%
- LANGHE NEBBIOLO PRODUTTORI DEL BARBARESCO, 2017** 51  
Whilst overflowing with intense red fruit aromas on the nose and palate. Hints of white pepper and aniseed, complemented and supported by both bright tannins and a fresh acidity.  
Grape variety: Nebbiolo
- VALPOLICELLA CLASSICO RIPASSO I PROCINI LE SALETTE, 2016** 54  
Clean and fresh: cherries and aromatic herbs with a hint of liquorice.  
Grape variety: Corvina 30%, Corvinone 25%, Rondinella 25%, Molinara 20%

<b>BARBERA D'ALBA RINALDI, 2017</b>	<b>53</b>
The aromas mirror the flavours on the palate, with delicious ripe red fruits of plums and sour red cherry. Grape variety: Barbera	
<b>VINO NOBILE DI MONTELPULCIANO SALCHETO, 2015</b>	<b>49</b>
Powerful wine loaded with dark fruit, leather, spices and earthiness. Grape variety: Sangiovese Prugnolo Gentile	
<b>LILLOVÉ CANNONAU DI SARDEGNA GABBAS, 2017</b>	<b>36</b>
Elegant wine with fresh raspberry taste, geranium and violets. Medium body with soft tannins and a hint of white pepper on the palate. Grape variety: Cannonau 95%, Muristellu 5%	
<b>SUPER TUSCAN BOLGHERI VOLPOLO TENUTA SAPAIO, 2015</b>	<b>58</b>
Lovely, rich wine with mature red berry tones followed by sharp mineral definition and bright aromas of fresh Indian spice. Grape variety: Sangiovese	
<b>BARBARESCO PRODUTTORI DEL BARBARESCO, 2015</b>	<b>82</b>
The fruit aroma reaches a wonderful depth and is complemented by herbal and medicinal hints. The palate is beautiful, silky, rounded and textured with red and black fruits. Grape variety: Nebbiolo	
<b>BRUNELLO DI MONTALCINO CAPARZO, 2013</b>	<b>93</b>
Aromas of red fruits especially red cherry, fresh and dried herbs, spices and a touch of liquorice. Fresh, well balanced, persistent on the palate. Grape variety: Sangiovese	
<b>BRUNELLO DI MONTALCINO LA CASA CAPARZO, 2013</b>	<b>158</b>
Deep rich, brooding and complex nose, full of plump blackberry and cherries with a hint of mint, followed by lingering earth and spice. Grape variety: Sangiovese	
<b>AMARONE DELLA VALPOLICELLA CLASSICO LE SALETTE, 2015</b>	<b>104</b>
Red jam, dried flowers, mint, tobacco and sweet spices, with hints of balsamic and mineral notes. Warm and savoury with supporting tannins and freshness. Grape variety: Corvinone, Croatina, Rondinella, Corvina	
<b>BAROLO RINALDI, 2014</b>	<b>108</b>
The smell is ethereal, wide and embracing with scents of rose, violet and soft balmy notes. Grape variety: Nebbiolo	
<b>BAROLO RISERVA BORGOGNO, 2011</b>	<b>178</b>
Streamlined and elegant feel enhanced by pretty accents of dried flower, tar, spice, cassis and black pepper. Grape variety: Nebbiolo	

## WHITE

<b>TREBBIANO D'ABRUZZO CALDORA, 2017</b>	<b>27</b>
Comfortably persistent with a simple aroma of stone fruits. A floral tone of orange blossom combines to achieve a candied dimension while a full structure gives the flavours balance and purpose. Grape variety: Trebbiano d'Abruzzo	
<b>PINOT GRIGIO DI LENARDO, 2018</b>	<b>30</b>
Bouquet is very pleasant with a good array of varietal aroma. Taste is reminiscent of pear syrup and quince peel. Good acid balance, good body and long finish. Grape variety: Pinot Grigio	
<b>PECORINO GIULIA CATALDI MADONNA, 2018</b>	<b>38</b>
Delicious fruity white wine, with a floral taste and grand character. Grape variety: Pecorino	
<b>GAVI DI GAVI MILLE 951 PRODUTTORI DEL GAVI, 2018</b>	<b>36</b>
Fine and delicate on the nose with floral notes and ripe peaches. Very sapid on the palate supported by high acidity and excellent freshness. Grape variety: Cortese	
<b>VERMENTINO DI SARDEGNA MANZANILE GABBAS, 2017</b>	<b>36</b>
Floral citrus and almond taste, smooth and well-rounded wine with zesty acidity and lovely minerality. Grape variety: Vermentino	
<b>SOAVE CLASSICO MONTETONDO, 2017</b>	<b>32</b>
Taste of exotic fruit, almond, hazelnuts and mineral aromas. Full body with long finish. Grape variety: Garganega	
<b>FIANO PUGLIA MEZZOGIORNO, 2018</b>	<b>28</b>
Aromatic and flavoured bouquet, crisp, fresh and harmonious on the palate. Grape variety: Fiano	
<b>RIBOLLA GIALLA RONCHI DI CIALLA, 2017</b>	<b>38</b>
It tastes extremely fresh and has typicality exalted by a perfect balance of acidity and minerality. The aftertaste is consistent, fresh and savoury. Well balanced and goes down well. Grape variety: Ribolla Gialla	
<b>PINOT BIANCO FINADO CANTINA ANDRIANO, 2018</b>	<b>34</b>
Pale yellow colour with green reflexes, on the nose it is a fruity bouquet and on the palate it is soft and full with a long finish, elegant body and balanced acidity. Grape variety: Pinot Bianco	
<b>SAUVIGNON WINKL CANTINA TERLANO, 2017</b>	<b>50</b>
Ripe fruit aromas of apricot, mandarin and passion fruit mingle with elements of elderberry, nettle and mint. The wine scores with a good structure but at the same time aromatic finish. Grape variety: Sauvignon Blanc	

<b>GRECO DI TUFO PIETRACUPA, 2017</b>	<b>54</b>
In contrast to the gentle nose, the palate has few rivals for flavour and energy with an overwhelming savoury-acid grip. Its long trajectory ends in an irrepressible glow of citron and white peaches.	
Grape variety: Greco	
<b>GEWÜRZTRAMINER CLASSICO CANTINA TERLANO, 2018</b>	<b>45</b>
The unique quality of the aromatic character of the wine is continued on the palate, with fresh fruit and lively acidity combining with mineral notes to leave a very round and at the same time firm impression.	
Grape variety: Gewürztraminer	
<b>ETNA BIANCO ‘PIETRAMARINA’ BENANTI, 2015</b>	<b>120</b>
Delightful complexity on the nose and palate with aromas of ripe citrus and a touch of tropical but with more intricate hints of lemongrass, orange blossom, and an almond nuttiness with a final twist of star anise.	
Grape variety: Carricante	
<b>CHARDONNAY RONCO BASSO RONCO DEL GNEMIZ, 2016</b>	<b>80</b>
A textured and rounded Chardonnay that is an excellent regional example of the grape. Clean, pure and brimming with exotic fruit and lemon balm with buttery notes on the finish. A slight minerality ensures freshness and balances the very well-integrated hints of oak.	
Grape variety: Chardonnay	

Our wine collection is sourced from boutique vineyards, so the vintage may change according to availability.

LA | TAGLIATA  
ITALIAN KITCHEN