

# WINE LIST

## BY GLASS

### SPARKLING

**Gemin Valdobbiadene Prosecco DOCG, Veneto, Italy** RM 48 (125 ml)  
*An explosion of fruits and flowers. Extra dry. Perfect for an aperitif.*

### WHITE

**E'got Trebbiano Chardonnay, 2018, Romagna, Italy** RM 39 (125 ml)  
*Fresh mineral with hints of tropical fruits, well balanced.*

**Vignette del Sole Pinot Grigio delle Venezie DOC, 2020, Italy** RM 42 (125 ml)  
*A natural white wine with acacia blossom and citrusy notes.*

### RED

**Pasqua Nero d'Avola Shiraz, 2019, Sicily, Italy** RM 40 (125 ml)  
*Organic wine with notes of plum, cinnamon & pleasant acidity.*

**Pasqua Prestige Chianti DOC, 2018, Tuscany, Italy** RM 42 (125 ml)  
*Dark cherry, dry, medium tannin with hint of spices.*

### ROSÉ

**Giacomo Fenocchio Rosé Langhe DOC, 2020, Piedmont, Italy** RM 39 (125 ml)  
*Strong note of strawberry, fruity-forward, refreshing wine.*

### SWEET

**Braida Moscato d'Asti, 2019, Piedmont, Italy** RM 40 (125 ml)  
*Bubbly sweet wine with bright citrus and white blossoms.*

**Luretta Malvasia Dolce, Piacenza, Italy** RM 25 (50 ml)  
*Full body, highly concentrated and aromatic scent of ripe fruits.  
Pairs well with the traditional Sicilian dessert, Cannoli.*

## SPARKLING WINE

**Passimento Romeo & Juliet Prosecco, Veneto, Italy** RM 215  
*Extra dry with refreshing scents of citrus, accacia, white peach & apple.*

**Chateau Paul Mas Prima Perla Blanc de Blanc, France** RM 240  
*Lovely bright golden yellow with fine bubbles, intense scents of white peach, creamy rich Chardonnay sparkling wine.*

## WHITE WINE

### WHITE. LIGHT & REFRESHING. DRY.

**E'got Trebbiano Chardonnay, 2018, Romagna, Italy** RM 155  
*Fresh mineral with hints of tropical, well balanced.*

**Sangiovanni Kiara Offida Pecorino, Marche, Italy** RM 165  
*Refreshing green apple & citrus with underlining minerals.*

**Mandarossa Ciaca Bianca Fiano, 2018, Sicily Italy** RM 170  
*On the nose, it has notes of jasmine, basil and grapefruit. On the palate, it is mineral-sapid with scent of herbs oregano and mint.*

**Monte Del Fra Soave Classico, 2018, Veneto, Italy** RM 175  
*Aromas of chamomile flower, yellow apple. A hint of dried herb.*

**Vignette del Sole Pinot Grigio delle Venezie DOC, 2020, Italy** RM 180  
*A natural white wine with acacia blossom and citrusy notes.*

### WHITE. STONE FRUIT. SILKY FINISH.

**Passimento Romeo & Juliet Bianco, 2019, Veneto, Italy** RM 165  
*Elegant white with good structure, strong apricot citrusy notes.*

WHITE. CREAMY. LONG FINISH.

**I Fabbri Casole Bianco, Tuscany, Italy** RM 175

*A mix of Malvasia and Trebbiano, complex yet easy to drink.  
Dry & yeasty. Perfect for a creamy or seafood dish.*

**Theria Vermentino DOC, 2019, Sardegna, Italy** RM 180

*Bright yellow, with intense and complex fruity notes, hint of  
white floral and dried fruit.*

**Tenuta Beltrame Sauvignon Blanc DOC, 2020, Friuli, Italy** RM 190

*A straw yellow with tomato leaf, pepper and mint bouquet.  
Dry and smooth. Easy food pairing.*

**Marco Felluga Pinot Grigio Mongris, 2018, Collio, Italy** RM 195

*It has a pronounced hints of acacia flowers, apple, and copper.  
Full bodied, well-structured and has a remarkably long finish.*

**Jean Marc Brocard Chablis Domaine St. Claire, 2019, France** RM 215

*From chardonnay grape. On the nose, it has an intense yellow  
fruit notes and balanced acidity.*

WHITE. AROMATIC & SLIGHTLY ACIDIC.

**Luretta Malvasia Dry, 2019, Piacenza, Italy** RM 175

*An aromatic bouquet of wild flowers with apricot, and nectarine  
on the palate. Bright acidity.*

**Braida Moscato d'Asti, 2019, Piedmont, Italy** RM 180

*Slightly sweet wine with aroma of white blossoms and ripe peaches.  
Gentle bubbles and bright citrus.*

ORANGE WINE

ORANGE. LIGHT BODY. FRUIT FORWARD.

**Ciello Baglio Antico Bianco 2020, Sicily, Italy** RM 190

*Super approachable orange/skin contact organic wine. Succulent  
fruitiness notes of apple and with hints of orange blossoms.*

## ROSÉ WINE

### ROSÉ. LIGHT BODY. FRUIT FORWARD.

**Giacomo Fenocchio Rosé Langhe DOC, 2020, Piedmont, Italy** RM 185  
*Strong note of strawberry, citrus blossom, refreshing!*

## RED WINE

### RED. LIGHT BODY. SOFT TANNINS.

**Giacomo Fenocchio Nebbiolo DOC, 2018, Piedmont, Italy** RM 190  
*Persistent plum and cherry with hints of liquorice and rose, good body, soft tannins.*

**Tenuta Beltrame Pinot Nero Aquileia DOC, 2019, Friuli, Italy** RM 195  
*Light red with purple reflection. Elegant floral and red berries with a significant smoky tobacco note.*

### RED. MEDIUM BODY. WELL BALANCED.

**E'got Merlot Sangiovese, 2019, Romagna, Italy** RM 160  
*Ripe plum and currants, soft tannin and smooth finish. Pairs well with pasta and red meats.*

**Pasqua Chianti DOC, 2018, Tuscany, Italy** RM 170  
*On the nose, aroma of cherry and red berries with hint of spices. On the palate, oaky, hint of vanilla, medium tannins.*

**Vignette del Sole Montepulciano d'Abruzzo DOC, 2020, Italy** RM 175  
*A natural red wine with bright acidity, notes of cherry & dark berries.*

**Giacomo Fenocchio Barbera d'Alba DOC, 2019, Piedmont, Italy** RM 185  
*Medium to full body, dry wine with scents of typical vine.*

**Pasqua Nero d'Avola Shiraz, 2019, Sicily, Italy** RM 190  
*Organic wine with distinct note of plum, cinnamon and clove.*

RED. FULL BODY. DARK FRUIT NOTES.

**Pasqua Sangiovese, 2018, Puglia, Italy** RM 160  
*Intense fruity perfumes, full body, soft supple tannins with long finish.*

**Tre Archi Negroamaro Copertino Rosso DOP, 2018, Puglia, Italy** RM 165  
*100% Negroamaro grapes, intense red ruby with hints of red berries, vanilla and liquorice, best with red meat and cold cuts.*

**Giacomo Fenocchio Langhe Freisa DOC, 2017, Piedmont, Italy** RM 180  
*Deep ruby red, intense bouquet, dry and spicy with good body.*

**Corte Aleardi Valpolicella Classico Superiore, 2017, Veneto, Italy** RM 185  
*Dark berry notes with hints of cocoa, tobacco and spices.*

RED. FULL BODY. OAKY, AGED & LONG FINISH.

**Montaribaldi Barbaresco Palazzina DOCG, 2014, Piedmont, Italy** RM 280  
*Hints of violet and aroma of cocoa, vanilla and tobacco, from the oak ageing, taste is full and persistent.*

**Montaribaldi Barolo DOCG, 2012, Piedmont, Italy** RM 300  
*Purplish red ruby colour, with intense ethereal bouquet, spices and bitterness flavour of liquorice.*

**Antichello Amarone della Valpolicella Classico, 2014, Veneto, Italy** RM 350  
*Top reviewed wine in Valpolicella area. Bold ripe cherries, cassis and prunes, hint of chocolate milk, rhubarb and balsamic mentholated tobacco, creating an exquisitely refined elegant bouquet.*

**Palagetto Brunello di Montalcino DOCG, 2012, Tuscany, Italy** RM 380  
*Sangiovese grape charm with stylish floral hints, fresh red berry, hints of leather, earth and autumn leaves. Structured tannins, edgy acidity, a well defined finish.*

**I Fabbri Chianti Classico Gran Selezione DOCG, 2015, Tuscany, Italy** RM 420  
*100% carefully selected Sangiovese aged in French oak for 24 months. Typical complex and persistent bouquet with notes of purple oak fruit.*

## COCKTAIL

<b>PYRUS GIMLET</b>	<i>Gin, Pear, Elderflower, Citrus (Fruity &amp; Refreshing)</i>	RM 40
<b>JUNGLEBIRD</b>	<i>Spiced Rum, Campari, Pineapple (Tropical &amp; Bittersweet)</i>	RM 40
<b>PALOMMA</b>	<i>Tequila, Cynar, Grapefruit (Vegetal &amp; Bittersweet)</i>	RM 40
<b>NUMBER1</b>	<i>Whisky, Cointreau, Aperol (Spirit-Forward &amp; Citrusy)</i>	RM 40
<b>IRISH GODFATHER</b>	<i>Whisky, Coffee Liqueur, Amaretto (Bold &amp; Nutty)</i>	RM 40
<b>APEROL SPRITZ</b>	<i>Aperol, Prosecco (Bubbly &amp; Bittersweet)</i>	RM 44

## CRAFT BEER

<b>LITTLE CREATURES Pale Ale</b>		RM 32
	<i>Full body, hoppy, bitter finish, citrus, nectarine, burnt toffee</i>	
<b>PERONI NASTRO Azzuro Lager</b>		RM 32
	<i>Crisps, light and refreshing, citrus aroma</i>	
<b>LABI PRESTIGE La Ambrata</b>		RM 40
	<i>Light, creamy with bitter end, aroma of mango &amp; grapefruit</i>	
<b>LABI PRESTIGE La Rossa</b>		RM 40
	<i>Dark, creamy, sweet &amp; balanced, toffee, caramel, ripe fruit</i>	
<b>LABI PRESTIGE La Nera</b>		RM 40
	<i>Dark, creamy, &amp; persistent, dominant liquorice &amp; coffee</i>	

# OTHER BEVERAGES

## **HOT TEA**

Earl Grey Tea	RM 14
Jasmine Green Tea	RM 14
Rose Decaf Tea	RM 14
Peppermint Tea	RM 14
Chamomile Tea	RM 14

## **HOT BREWED COFFEE**

With Milk on the side / No Milk	RM 14
---------------------------------	-------

## **SODA**

Coke / Coke Zero / Sprite / Ginger Ale / Tonic Water	RM 10
--	-------

## **KOMBUCHA**

Honey Lemon Bentong Ginger	RM 18
Green Apple	RM 18

## **WATER**

San Pellegrino Sparkling Water 1 Ltr	RM 19
Acqua Panna Still Water 1 Ltr	RM 19

---

\*All prices are subject to 10% service charge and 6% SST.

\*Corkage fee of RM 40 /bottle of wine and RM 80 /bottle of spirit applies to any bottles brought from outside.