



EST. 1945

Focacce

Agljo, Olio, Peperoncino e Parmigiano €7.95
Garlic, olive oil, fresh chilli, parsley & parmesan shavings.

Al Siciliano €8.95
Freshly cut slices of tomatoes, garlic, marinated Sicilian olives & fresh basil.

Rucola e Prosciutto di Parma €9.95
Parma ham, rocket leaves in a balsamic dressing & parmesan shavings.

Alle Acciughe €8.95
Anchovies, capers, finely chopped tomatoes, onions, mint finished off with olive oil.

Primi Piatti

Starters

Bruschetta alla Siciliana €3.95
Toasted bread, topped with diced tomatoes, onions, garlic, olive oil & fresh mint.

Zuppa del Giorno €7.95
A delicious home-made soup prepared daily with the freshest seasonal vegetables. (Ice - chilled soups served in summer)
Please enquire with your waiter.

Zuppa di Pomodoro Fresco con Mozzarella di Bufala €8.95
A freshly made tomatoe soup, topped with mozzarella di bufala, crushed pistachios & fresh basil.

Zuppa di Pesce €9.95
A traditional Sicilian fish soup cooked using a variety of locally caught fish, fresh herbs, white wine, mixed shellfish in a delicate tomato infusion. Subject to availability.

Neonati €9.95
Bite size portions of shallow fried baby fish, soaked in lemon juice, olive oil & crushed pepper.

Shellfish Plate €19.95
Fresh mussels, fresh clams & local prawns gently steamed in thyme & lemon. Served with rustic garlic herb bread.

Cozze Gratinat €9.95
Fresh mussels topped with garlic, olive oil, toasted breadcrumbs, crushed pepper, butter, cream & melted grana, placed in a salamander & grilled to perfection.

Mozzarella di Bufala Fritta €9.95
Mozzarella di Bufala gently softened, melted and wrapped in a crispy lemon pepper bread crumb crust and served with a selection of forest fruits, rucola & a drizzle of honey.

Caprese €8.95
Mozzarella di Bufala, fresh tomato, home-made pesto & fresh basil. Served with herb toasted bread.

Salsiccia Siciliana €12.95
Three types of organic fed Sicilian sausage cut & char grilled to perfection. Served on a sizzling plate.

Fritto Misto €10.95
Fresh baby local prawns, fresh calamari, & whitebait shallow fried in a very light Sicilian batter. Served with rucola, lemon & a side of tartar sauce.

Polipo Marinato in Agljo €12.95
Tender pieces of octopus marinated in olive oil, lemon juice, garlic, crushed pepper & parsley. Layered on a bed of dressed rucola, iceberg lettuce, tomatoes & marinated olives.

Fritturina di Calamaretti €10.95
Baby calamari deep fried in a light Sicilian batter & served with tartar sauce on a bed of rucola.

Calamari alla Siciliana €12.95
Shallow fried baby calamari, Lobster bisque, garlic, olive oil, fresh mint, roasted cherry tomatoes, lemon & a hint of chilli.

Misto di Mare €25.00
A mouthwatering combination of fresh octopus, New Zealand greenback mussels, prawns marinated in a lime and coriander dressing, and gently fried neonati soaked in lemon juice.

Insalate

Please be advised that salad base can not be substituted to other ingredients.

Classic Chicken Caesar €12.95
Char grilled Chicken, Iceberg lettuce, parmesan shavings, lemon juice, olive oil, crispy bacon, crushed pepper, fresh tomatoes & croutons mixed & dressed in a Classic Caesar dressing.

Insalata di Avocado €10.95
Diced cucumber, fresh coriander, green pepper, romaine lettuce, rucola, sliced avocado, fresh dill, sliced radish & roasted walnuts. Served with avocado pesto & toasted bread.

Insalata di Mozzarella di Bufala €12.95
Diced cucumber, fresh basil, juicy cuts of tomatoe, romaine lettuce, fresh coriander, sliced avocado & Parmesan shavings. Served with avocado pesto & toasted bread.

Insalata di Mozzarella di Bufala con Prosciutto €12.95
Rucola leaves, Parma ham, juicy cuts of tomatoes, crushed pistachio, fresh basil & grapefruit. Served with toasted bread.

Insalata Della Casa €10.95
Roasted walnuts, crispy bacon, smashed garlic croutons, finely cut parsley & a warm melted blue cheese dressing topped over an ice cold wedge of Iceberg lettuce. Delightful.

Thai Chicken & Avocado Salad €12.95
Iceberg lettuce, fresh tomatoes, grilled chicken, spring onions, diced avocado marinated in lime, fresh coriander, radishes & ginger. Topped with sesame seeds & fresh chilli.

Mediterranean Grilled Chicken Salad €12.95
Rucola leaves, sun dried tomatoes, black olives, romaine lettuce, fresh tomatoes, roasted walnuts & juicy grilled chicken. Topped with Parmesan shavings & croutons.

Hamburger alla Griglia

Burgers are not available on Sunday lunch & public holidays. Our burgers are all served with pommes frites, garlic mayonnaise & a side rucola salad.

Hamburger ai 3 formaggi €14.95
Irish Angus beef topped with melted Parmesan, goats cheese & cheddar. Served with fresh lettuce, juicy bits of tomatoes, gherkins & garlic butter.

Hamburger della Casa €15.95
Irish Angus beef, char grilled to perfection & served in an organic French bun. Topped with fresh lettuce, melted double cheese, gherkins, crispy bacon, sautéed mushrooms, fresh tomatoes & a hint of English mustard.

Hamburger alla Siciliana €15.95
Irish Angus beef, char grilled to perfection & served in an organic French bun. Served with fresh basil, fresh tomatoes, fresh Mozzarella di Bufala & a drizzle of olive oil & lemon juice.

Hamburger di Pollo €12.95
Corn fed char-grilled chicken breast marinated in thyme, rosemary & smoked paprika. Topped with garlic butter, goats cheese, gherkins, juicy tomatoes & rucola leaves.

Hamburger di Salsiccia Siciliana €14.95

A cut of the finest Sicilian organically-fed pork, served with melted goats cheese, gherkins, thyme, garlic butter, rucola leaves & juicy tomatoes.

Pizza

Pizza is not available on Sunday lunch & public holidays.

Tre Colori €14.95
Tomatoes, Mozzarella di Bufala, fresh basil, black olives & fresh home-made pesto.

Funghi €12.50
Tomatoes, mozzarella, mushroom & fresh thyme.

Siciliana €14.50
Tomatoes, mozzarella, sun dried tomatoes, crispy bacon, Sicilian sausage, onions, parmesan shavings & marinated olives.

Del Giardino €13.95
Tomatoes, mozzarella, courgettes, aubergines, sun dried tomatoes, chilli, fresh basil, parmesan & fresh home-made pesto.

Al Pollo €14.50
Tomatoes, mozzarella, grilled chicken, bacon, fresh thyme, marinated black olives, red onions & garlic oil.

Al Cinghiale & Tartufo €15.95
Tomatoes, mozzarella, wild boar, truffle, blue cheese, honey, mushrooms, onions.

Pasta & Risotti

Please be advised that Pasta types cannot be substituted with one another.

Tris di Ravioli Pumpkin Amaretti, Funghi Tartuffati & Ricotta Grana €13.95
Three varieties of homemade ravioli, simply served with fresh sage, melted butter, crushed pepper & extra virgin olive oil.

Ravioli di Ricotta Fresca con Pesto di Pistacchio €14.95
Home-made ravioli topped with our exquisite pesto produced from organic Sicilian pistachios.

Penne della Casa €14.95
Organic fed Sicilian sausage, thyme, rosemary, bacon, black olives & sun-dried tomatoes reduced in a red wine jus & finished with a touch of cream. Topped with fresh rucola.

Penne al Pollo, Pancetta e Pistacchio €14.95
Grilled pieces of chicken, crispy bacon, mushrooms, crushed pistachios, melted Parmesan, onion & fresh cream.

Tagliatelle con Pesto di Pistacchio e Gamberi €15.95
Traditional home-made cream of pistacchio, garlic, gamberi & crushed pepper, lemon & zest.

Risotto di Funghi e Tartufo €17.95
Mushrooms blended with truffle oil, white wine, roasted pumpkin, a touch of cream, onion & garlic. Topped with Parmesan shavings.

Tortelloni della Casa con Crema di Tartufo €15.95
Home-made tortelloni stuffed with veal and served with mushroom in a black truffle cream sauce. Topped with parmesan shavings.

Tagliatelle Gamberi €15.50
Fresh chilli, tomatoes, zucchini and baby prawns cooked and reduced in a home-made lobster bisque. Topped with crushed pepper & fresh home-made pesto.

Tagliatelle al Cinghiale €14.95
Wild boar, zucchini & carrot cooked in a fresh stock with a touch of cream. Topped with crushed pepper & chopped parsley.

Spaghetti Mare €15.95
Mixed shellfish, baby prawns and calamari cooked in white wine, garlic & tomatoes.

Risotto ai Frutti di Mare €18.95
Mixed shellfish, baby prawns and grilled baby calamari reduced in a delicate balance of white wine, zucchini, garlic and a home-made lobster bisque. Finally topped with fresh mint, parsley & black pepper.

Mains

Second Course

A choice of either roast potatoes or pommes frites is also available with the main course.

Herb Goat cheese wrapped in a Walnut filo Pastry €16.95
Topped with a selection of steamed vegetables, rucola leaves, roasted walnuts & fresh fruit.

Petto di Pollo alla Griglia €18.95
Corn fed char-grilled chicken breast marinated in olive oil & served with fresh home-made basil pesto.

Add Mozzarella di bufala at €4.95

Grigliata di Carne €22.50
Corn fed chicken breast, rib-eye steak and organic fed Sicilian sausage char-grilled to perfection.

Filetto di Manzo €28.00
USDA prime fillet of beef lava rock grilled to your preference.

Braciola Reale alla Griglia €25.00
USDA Rib-eye steak lava rock grilled to your preference. However due to standard practice, please be aware that our rib-eye may not be served either rare or blue.

Tagliata di Manzo €55.00
A very generous serving of premium cuts of USDA steak. Grilled to perfection & cut into juicy strips. Topped with rucola leaves & parmigiano reggiano. A true delicacy.

Fresh Fish

Second Course

A choice of either roast potatoes or pommes frites is also available with the main course.

Salmone alla Griglia €22.95
Grilled Fillet of Salmon served with a fresh dill sauce. Subject to availability.

Cozze alla Francese (Moules Marinières) €21.95
A bowl of fresh Scottish mussels served in a white wine, garlic & cream sauce. Served with fresh mint, a hint of chilli and rustic garlic herb bread.

Fritto di Calamari €21.00
Fresh calamari coated in a very light Sicilian batter, deep fried & served with a tartar sauce.

Pan Seared Fillet of Seabass €25.00
Served with aromatic herbs & Sicilian extra virgin olive oil.

Pesce al Sale
Fresh locally caught fish covered in rock salt & baked in stone oven.

Pesce al Cartoccio
Fresh locally caught fish locked in foil with fresh herbs, lemon & olive oil. Gently steamed.

Pesce alla Griglia
Fresh locally caught fish marinated in lemon and olive oil, then gently grilled to preserve moisture whilst maintaining the full flavour of the char grilled.

All of our fresh fish is sold according to weight, with prices displayed at the fish counter.

Contorni

Roast Potatoes €3.00
Pommes Frites €3.00
Side Salad €3.00
Verdure Grigliate €3.00
Jasmine Rice €3.00

Sauces

Salsa di Burro e Agljo €2.50
Salsa al Pepe €3.95
Salsa di Funghi €3.95
Salsa di Tartufo €4.95

Your menus have been sanitized



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Sparkling Wines

Prosecco Cuvee 1821 €19.95
Cantina Zonin, Italy

A Delicate, Fruity prosecco ideal as an Aperitif and lovely throughout a meal, including desserts thanks to its soft Flavours.

Carte D'Or €75.00
Champagne (Organic)

Champagne Drappier, Urville, France
The Carte d'Or cuvee is the very expression of the Drappier style. With its very high proportion of Pinot Noir, one is almost tasting a Blanc de Noirs. Champagne with a fine aromatic richness, it opens with aromas of stoned fruits such as white vineyard peach. A spicy hint announces a powerful and complex palate. A vinous Champagne of lovely complexity with a characteristic note of quince jelly.

Prosecco Dirupo Brut DOCG €23.00
Andreola, Italy

A delicate floral and fruity prosecco with an elegant and lingering fine perlage. An award winning boutique vineyard prosecco that is ideal as an aperitif, excellent with entrees and goes well with all dishes including fish.

White Wines

Blanc de Cheval DOC - €26.00
Chardonnay

Private Estate Selection, Marsovin, Gozo
Blanc de Cheval is a Private Estate selection wine made from Chardonnay grapes grown and handpicked from the Ramla Valley Estate in Gozo. This medium bodied white wine has distinct fruity aromas of citrus and apples bursting into zesty fruity flavours on the palette and ending with a pleasant lingering finish. It is excellent on its own or as an accompaniment to most fish, prawn and shellfish dishes.

1919 DOC - €19.95
Chardonnay & Girgentina

Marsovin, Malta
1919 is produced from a reputable blend of Maltese grown Chardonnay and the indigenous Girgentina grapes. It is a smooth, well rounded white wine of character with fruity aromas of fresh apples, peaches and smoky, buttery undertones. On the palate it is pleasant and well balanced with a lingering aromatic finish.

Isis Chardonnay Half Bottle €15.00 €28.00
Meridiana Wine Estate, Malta

Isis has characteristically fresh, tropical fruit flavours with distinctive citrus notes. Maltese terroir endows Isis with its enduring mineral finish.

Antonin Blanc - Chardonnay €28.00
Marsovin, Gozo

Produced in a barrel fermented wine produced from Chardonnay grapes from the Ramla Valley Estate in Gozo. Aromas of vanilla, burnt toast, honey and buttery notes combine well with the Chardonnay grape's fruity character of crisp citrus and green apples on the palate. It is full, smooth and round in the mouth and, while retaining a fruity Chardonnay character, the subtle nuance of oak adds finesse and complexity.

Tuffo Gavi di Gavi €22.95
Morgassi Superiore, Piedmont, Italy
Cortese. Fresh, intensive, delicate fruit bouquet, with elegant flower notes and citrus fruit aromas. On the palate a long, enjoyable finish, with a decisive imprint of freshness.

Roero Arneis DOCG €24.95
Prunotto, Antinori, Alba, Italy

Straw yellow in colour with greenish highlights, intense floral and fruity aromas, well-structured with a balanced acidity and a long finish.

Pinot Grigio €19.95
Cantina Zonin, Veneto, Italy

This is a dry, medium bodied wine rich in stony-citrus fruit flavours.

Anthilia DOP - Catarratto €24.95
Donnafugata, Sicily

Catarratto and other grape varieties Fresh and Mediterranean, this white wine expresses a precise personality tied to fruity and floral, round and elegant sensations.

Sur Sur DOP - Grillo €28.95
Donnafugata, Sicily

This wine has an ample and clean palate with perfectly integrated savory notes and delicate softness.

Villa Antinori IGT €22.95

Antinori, Tuscany, Italy
Trebiano, Malvasia, Pinot Blanc, Pinot Grigio, Riesling Full in flavor and with a good aromatic persistence.

Serena - Sauvignon Blanc €32.00
Benfi, Tuscany, Italy

Sauvignon Blanc. Straw yellow colour, intense and varietal aroma with hints of citrus fruits, especially grapefruit, also a slight vegetal note of nettle and tomato leaf. Aromas are very persistent on the mouth and supported by a good acidity and sapidity.

Fiano €22.00

Masseria Altemura, Salento, Italy
Well balanced with lots of crisp, juicy citrus fruit character, a zesty zeal on the palate.

Zagra - Grillo (Organic) €28.00

Valle dell'Acate, Sicily
These vineyards are located along the coast where the soil is relatively light, imbuing the wines with freshness and complex scents. The Zagra Wine produced here is savory and mineral achieving the fullest possible expression of the three elements; soil sea and slopes.

Greco di Tufo €25.00

Mastroberardino, Campania, Italy
This Greco di Tufo is straw-colored and it offers to the nose a full and elegant bouquet, characterized, but not dominated, by the notes of minerals and flint, accompanied with white flowers, which evolve in the time in smells of bitter almonds and aromatic herbs.

Soave - Garganega €19.95

Cantina Zonin, Veneto, Italy
Very easy drinking wine. Purely fruit driven with apple aromas and almondy aftertaste.

Conte della Vipera IGT - €35.00

Sauvignon Blanc & Semillon
Castello della Sala Estate, Antinori, Orvieto, Italy

Conte della Vipera is straw yellow with light greenish and golden hues. Its nose opens with intense notes of white flowers that blend with aromas of grapefruits, figs and ginger. On the palate it's fresh, vibrant and savory with nuances of citron peel, aromatic herbs and elderflowers.

Sancerre - Sauvignon Blanc €30.00

Serge LaLoue, Loire, France
On the palate, fresh and intense with mango flavours. A very delicate wine with a freshness and intensity in the aromas. A light touch of smoke and a good acidity and flesh. Perfumed and pleasant the palate is long and precise.

Pouilly Fume €32.00

- Sauvignon Blanc
Pascal Jolivet, Loire, France
This medium bodied wine is clean, crisp, refreshing, and has a wonderful lemon-like flavours.

Chablis - Half Bottle €15.00 €28.00

Chardonnay
Louis Moreau, Burgundy, France
On the nose it offers floral and mineral aromas. Rich palate delivering a lengthy finish.

Chateau La Tuilerie €23.95

Du Pay, Bordeaux - Sauvignon Blanc, Semillon & Muscadelle
Chateau La Tuilerie Du Pay, Bordeaux, France

The result is a wine with a gold - yellow colour with aromas of grapefruit and exotic fruits. On the palate it is soft with pleasant freshness. A good fruity aromatic persistence with notes of flowers and citrus.

Calvet Limited Release - €19.95

Sauvignon Blanc
Calvet, Bordeaux, France

Zesty and fruity white in a modern and vibrant style similar to the grassy green Sauvignon Blancs from New Zealand yet still elegant and refined. Beautifully alanced and aromatic.

Douglas Green Chenin Blanc €19.95

Douglas Green, Western Cape, South Africa
Hand-picked with low yields. Tones of honey on the nose and passion fruit on the aftertaste.

Private Bin €28.00

Sauvignon Blanc
Villa Maria, Marlborough, New Zealand

Sourced from vineyards across the Marlborough region, this intense Sauvignon Blanc is alive with a myriad of flavours dominated by gooseberry, passionfruit, fresh citrus and herbaceous aromas.

Maori Bay €22.95

Sauvignon Blanc
Maori Bay, Marlborough, New Zealand

This rich and crispy wine reflects the beauty of its Marlborough origin, with a plethora of fresh tropical fruit and gooseberry aromas as well as nuances of elderflower, tomato leaf and nettle. It is well-balanced, elegant and has a long finish to savour.

Rosé Wines

Rose D'Anjou - €19.95

Cabernet Franc & Grolleau
Monmousseau, Loire, France

Bright raspberry red or pale pink, aromas of gooseberry, strawberry, roses with mint, white pepper. Bursting with red berry and fruit flavours, slightly sweet with lively acidity to keep them refreshing.

M De Minuty Rosé - €24.00

Grenache, Cinsault & Syrah
Chateau Minuty, St. Tropez, France
Bursting With Red Berry and Fruit Flavours, Slightly sweet with lively acidity to keep them refreshing.

Red Wines

Antonin Noir - €28.00

Merlot, Cabernet Sauvignon and Cabernet Franc
Marsovin, Marsaxlokk, Malta

The Fruity characteristics of cherries, blackcurrants and blueberries make this wine enjoyable in its youth while the ageing in french oak barrels gives it a velvety finish on the palate and the excellent ageing potential.

Melqart DOC €28.00

Cabernet Sauvignon & Merlot
Meridiana Wine Estate, Malta

The resulting wine is characterised by ripe berry flavours and an intense, fruity aftertaste. Barrel ageing has mellowed the wine and endowed it with a pleasantly spicy note.

Chateau La Bonnelle, €32.00

St Emilion Grand Cru - Cabernet Franc & Merlot
Chateau La Bonnelle, Saint-Emilion, France

One of Malta's most popular St Emilions. Fresh and clean Merlot fruit with lovely well integrated round tannins. This 2015 is drinking superbly now.

Chianti DOCG - Sangiovese €23.95

Banfi, Tuscany, Italy
A wine with an intense ruby color, fruit-forward aromas & distinct floral notes. Round on the palate with well balanced acidity and fruit.

Brunello di Montalcino €60.00

Castello Banfi DOCG - Sangiovese
Banfi, Tuscany, Italy

This Brunello di Montalcino of great elegance results from the perfect combination of tradition and innovation. Research in the vineyards, clonal selection and unique personality distinguish the wines from the Castello Banfi.

Chianti Classico Half Bottle €17.50 €29.00

Péppoli DOCG - Sangiovese, Merlot & Syrah
Péppoli Estate, Antinori, Tuscany, Italy

Péppoli is characterized by notes of cherry fruit well amalgamated with chocolate and vanilla from the oak aging. On the palate the wine shows much Sangiovese character with soft silky tannins and a good persistence on the finish and aftertaste.

Lamiri Nero d'Avola €24.00

Tasca d'Almerita, Sicily
An attractive cherry colour with a ruby tint and attractively generous nose.

Cerasuolo Di Vittoria DOCG - €28.00

Nero d'Avola
Valle dell'Acate, Sicily

These vineyards are located on the 'Bidini Soprano' plateau. The Nero d'Avola and Frappato grapes are blended together to obtain the famous Cerasuolo di Vittoria. This red wine is Valle dell'Acate's crown jewel, and has earned Italy's vaunted DOCG status.

Plumbago Nero d'Avola €30.00

Planeta, Sicily
Nero d'Avola. A generous, fruity style of Nero d'Avola, a grape particular to this region. Classic plum and blackberry notes, with just a hint of chocolate on the finish.

Tignanello IGT - Sangiovese €110.00

Tignanello Estate, Antinori, Tuscany, Italy
Tignanello is a very intense ruby red in color. On the nose, notes of ripe red fruit, together with cassis and blackberries, are in perfect balance with the hints of chocolate and liquorice. The palate is rich, ample, and vibrant and is endowed with lively and silky tannins which give a great complexity and an important length to the finish and aftertaste.

Rosso di Montalcino €35.00

Corte Pavone DOC - Sangiovese
(Biodynamic)
Locker Wine Estates, Tuscany, Italy

Sangiovese Grosso. Biodynamic. Complex bouquet with vibrant cherry, blue plum, toast, coffee, sweet spices and mineral notes. Concentrated but very elegant in the mouth, with pure fruit backed by coffee notes, cloves and mineral hints, well balanced with a persistent finish. A gorgeous rosso!

Stilio Primitivo di Manduria €28.00

Villa Mottura, Apulia, Italy
Primitivo. Rich aromas with hints of cherries and liquorice. Full-bodied in taste, velvety, warm and fragrant.

Barolo DOCG - Nebbiolo €52.00

Prunotto, Antinori, Alba, Italy
Garnet red in color with ample and complex aromas of violets and berry fruit, full and velvety in flavor and very balanced. Its structure and body make it an ideal match for meat and game dishes and for cheese.

Gevrey-Chambertin - €55.00

Pinot Noir
Domaine Faiveley, Côte de Nuits, Burgundy, France

Deep ruby red colour with an attractive nose offering intense aromas of small black fruits. A powerful, warm and concentrated wine with exceptional aromatic intensity with elegant tannins and a touch of leather that lingers on the finish.

Chateau de Pressac A.O.C. €60.00

Saint-Emilion Grand Cru Classe - Merlot, Cabernet Franc & Cabernet Sauvignon
Chateau de Pressac, Saint Emilion, Bordeaux

One of the stars of Saint Emilion. Huge investments in the vineyards and cellars were rewarded with the Grand Cru Classe status in 2012. This early drinking 2017, is fresh, crisp, crunchy dark fruits with a fine texture and soft tannins. Long aftertaste.

Chateau Croix Romane A.O.C. €35.00

LaLande de Pomerol - Merlot, Cabernet Franc & Cabernet Sauvignon
Vignobles Dubard, LaLande de Pomerol, Bordeaux, France

From the Satellite area of the famous Pomerol vineyards comes this lovely Merlot dominated small estate. Plumy fruit on the nose. Fresh but solid tannic middle palette with a longish aftertaste. The Maltese cross on the capsule is an indication of the area's connection with the knights.

Chateau Montlabert €36.00

Saint Emilion Grand Cru - Cabernet Franc & Merlot
Chateau Montlabert, Chateau Castel Estates, St Emilion, Bordeaux, France

Elegant fresh fruits, flowers and cedar wood aroma that intensifies to plum and blueberry with aeration time, lingering mineral finish. Rich, complex and dense but silky and fresh, unique balanced, lovely wild berries acidity and ripe tannins.

Alamos Malbec €19.95

Bodega Nicolas Catena, Mendoza, Argentina

This Malbec has a dark, blackish purple color. The nose shows ripe black fruits, black pepper spice and floral notes. The mouth feel is full yet soft and supple, with black raspberry and currant flavours mingled with black raspberry and currant flavours mingled with notes of sweet spice and touch of leather. The finish is long persistent with soft, sweet tannins.

Sweet Wines

Moscato D'Asti DOCG - €22.95

Moscato bianco di Canelli
Prunotto, Antinori, Alba, Italy

An intense straw yellow in color, the wine shows a musky nose with additional notes of hawthorn and acacia honey. On the palate it is full, dense, vigorous, and elegant with a fresh, balanced, and pleasurable finish.

Kabir Moscato - Half Bottle €25.00

Zibbibo
Donnafugata, Sicily

Bright straw yellow with golden reflections, Kabir is characterized by a rich and fragrant bouquet with scents of ripe fruit (nectarines) combined with flowery notes of orange blossom and delicate savoury nuances.

The nose is perfectly reflected on the palate, combined with a fresh mineral vein that balances the pleasant sweetness well. A good persistence on the finish revealing hints of pink pepper and nutmeg.

Your wine list has been sanitized