

OSTERIA DA FORTUNATA

Roma Dal 1921



PANE PASTA DOLCI

FATTI IN CASA

"Se annate de fretta qui non potete magnà, se volete magnà dovete d'aspetta perché la roba nostra è fatta a mano e l'intruì nu li famo"

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BEVANDE ALCOLICHE
CON FRUTTA ORGANICA NATURALE
COCKTAIL LIST
WITH FRESH ORGANIC FRUITS

ULTIMATE MARGARITAS	\$ 22
<i>Cointreau,fresh lime juice Patron silver Tequila</i>	
SKINNY STRAWBERRY MARGARITAS	\$ 22
<i>FreshStrawberries juice ,lime juice, fresh orange,agave nectar, Patron Silver tequila</i>	
ROMA	\$ 22
<i>Ginger juice,lime juice,cucumber juice, Absolut vodka</i>	
MILANO	\$ 22
<i>Fresh Pineapple juice, strawberries juice ,lime juice , agave nectar,Bombay Sapphire gin</i>	
FORTUNATA	\$ 22
<i>Oranges juice,Carrots juice,Watermelon juice,strawberries juice,pineapple juice , Bacardi rum</i>	
BOLOGNA	\$ 22
<i>Cucumber juice,carrots juice,watermelon juice, Grey goose vodka</i>	
FIRENZE	\$ 22
<i>Oranges juice,ginger juice,strawberries juice, Bacardi rum</i>	
TORINO	\$ 22
<i>Lemon juice,orange juice,salt,crushed red pepper,agave nectar,Patron Silver tequila</i>	
VERONA	\$ 22
<i>Pineapple juice, watermelon juice Coconut rum Malibu'</i>	
VENEZIA	\$ 22
<i>Limoncello,lemon juice,mint, strawberries juice</i>	
MOJITO	\$ 22
<i>Rum Bacardi,mint,sugar,fresh lime juice,soda</i>	
DAIQUIRI STRAWBERRY	\$ 22
<i>Strawberries juice, Bacardi rum</i>	
DAIQUIRI PINACOLADA	\$ 22
<i>Pinapple juice,coconut rum Bacardi</i>	
APEROL SPRITZ	\$ 22
<i>Aperol,splash of orange,soda,Prosecco</i>	

ALL DRINKS ARE MADE WHIT PREMIUM,SUPER PREMIUM, TOP SHELF LIQUOR AND FRESH ORGANIC FRUIT JUICE

TAXES NOT INCLUDED IN PRICE , A MANDATORY 20% SERVICE CHARGE WILL BE ADDED TO YOUR CHECK

SUCCHI DI FRUTTA NATURALI

Cold-Pressed Juices

SUCCO ARANCIA	\$ 9
<i>FRESH ORANGE JUICE</i>	
SUCCO ACE NATURALE	\$ 11
<i>FRESH ORANGE JUICE, FRESH CARROTS JUICE AND FRESH LEMON JUICE</i>	
SUCCO DI MELONE ANANAS E ANGURIA	\$ 11
<i>FRESH PINEAPPLE MELON AND WATERMELON</i>	
SUCCO DI GINGER ANANAS ARANCIA E CETRIOLO	\$ 12
<i>FRESH GINGER PINEAPPLE ORANGE AND CUCUMBER</i>	
SUCCO DI CETRIOLO ANGURIA E LIMONE	\$ 10
<i>FRESH WATERMELON CELERY AND LEMON</i>	
SUCCO DI FRAGOLA ANGURIA E LIMONE	\$ 11
<i>FRESH STRAWBERRY WATERMELON AND LEMON</i>	

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BIBITE IN BOTTIGLIA

Sodas Bottle

COKE	\$ 5
DIET COKE	\$ 4
LURISIA ARANCIATA ROSSA	\$ 6
LURISIA CHINOTTO	\$ 6
LURISIA GAZZOSA	\$ 6
LURISIA LIMONATA	\$ 6

ACQUA IN BOTTIGLIA

Bottle Water

PANNA 750 ML	\$ 7,50
PANNA 250 ML	\$ 3,00
SANPELLEGRINO 750 ML	\$ 7,50
SANPELLEGRINO 250 ML	\$ 3,00

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BIRRE

BEERS

VERTIGA IPA GOOD LUCK **\$ 9**

5,6% VOL FULL-BODIED AND BITTER

VERTIGA CASINO **\$ 9**

4,4% VOL FRESH AND SPICY

VERTIGA CIRCUS **\$ 9**

4,8% VOL FRESH,SLIGHTLY HERBACEOUS

PERONI **\$ 9**

5,1% VOL LIGHT MALT,MILD SPICE HOP PRESENCE

ICHNUSA **\$ 9**

*4,7% VOL FRUITY FLAVOR,SLIGHTLY AND INTENSE FLAVOR OF
HOPS*

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ANTIPASTI

APPETIZER

MOZZARELLA DI BUFALA **\$ 18**

Mozzarella di bufala

Buffalo mozzarella

CAPRESE **\$ 21**

Mozzarella di bufala, pomodori olio extra vergine, basilico

Buffalo mozzarella, tomatoes, extra virgin olive oil, basil

BURRATA DI BUFALA CON BRUSCHETTE **\$ 22**

Burrata di bufala, pane fatto in casa, acciughe, olio extra vergine

Buffalo burrata, homemade bread, anchovies, extra virgin olive oil

PARMA PROSCIUTTO (STAGIONATO 24 MESI) E MELONE **\$ 28**

Prosciutto di parma stagionato 24 mesi con melone

Aged(24 months) Parma prosciutto with melon

SUPPLI' **\$ 28**

Riso, mozzarella, manzo, pomodoro, carota, sedano, cipolla, uova, parmigiano, olio extra vergine, sale, vino 3pcs

Rice, mozzarella, beef, tomato, carrots, celery, onion, eggs, parmigiano cheese, extra virgin olive oil, salt, wine

OLIVE ASCOLANE **\$ 17**

Oliva, manzo, sedano, cipolla, carota, uova, olio extra vergine e sale (4 pcs)

Stuffed olives with ground beef, celery, onion, carrot, eggs, extra virgin olive oil and salt (4 pcs)

MOZZARELLA IN CARROZZA **\$ 21**

Farina, mozzarella, uova e alici (4 pcs)

Mozzarella on bread and eggs and anchovy (4 pcs)

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CROCCHETTE DI PATATE **\$ 14**

Patata,uova,prezzemolo,parmigiano e sale (4 pcs)

Potato,egg,parsley,parmigiano cheese and salt (4 pcs)

FRITTURA MISTA **\$ 36**

Suppli', Verdure fritte, Crocchette di Patate, Olive Ascolane

PASTA FATTA IN CASA

HOMEMADE PASTA

FETTUCCINE PASTA AL RAGU' **\$ 33**

Manzo, maiale, pomodoro, sedano, cipolla, carota,alloro, olio,rosmarino, parmigiano, vino e sale

Beef, pork,tomato sauce,carrot,celery,onion,laurel,extra virgin olive oil,rosmary,parmigiano cheese, wine and salt

FETTUCCINE PASTA AMATRICIANA **\$ 31**

Maiale, pomodoro, pepe, pecorino, peperoncino, vino

Pork cheek,tomato sauce,black pepper,pecorino cheese,red pepper and white wine

FETTUCCINE PASTA CON CODA ALLA VACCINARA **\$ 30**

Manzo, pomodoro,carota,cipolla, sedano, vino, pecorino, pepe, olio, sale, alloro, peperoncino

Beef tail ,tomato sauce,carrot,celery,onion,white wine,pecorino cheese, pepper,extra virgin olive oil,salt,bay leaves and red pepper

TAGLIOLINI CACIO E PEPE **\$ 32**

Pecorino & pepe

Pecorino cheese and black pepper

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TAGLIOLINI POMODORO FRESCO E BASILICO **\$ 30**

Pomodoro, basilico, aglio, olio evo

Fresh tomato sauce, basil, garlic and extra virgin olive oil

TAGLIOLINI GRICIA **\$ 32**

Guanciale, pecorino, pepe

Pork cheek, pecorino cheese and black pepper

TAGLIOLINI AL PESTO **\$ 32**

Basilico, prezzemolo, parmigiano, olio evo, pinoli

Homemade pesto sauce, basil, parsley, parmigiano cheese, extra virgin olive oil and pine nuts

STROZZAPRETI ALLA CARBONARA **\$ 34**

Guanciale, uova, pecorino, pepe

Pork cheek, pecorino cheese, black pepper and eggs

STROZZAPRETI GRICIA **\$ 32**

Guanciale, pecorino, pepe

Pork cheek, pecorino cheese and black pepper

GNOCCHI DI PATATE AL RAGU' **\$ 33**

Manzo, maiale, pomodoro, sedano, cipolla, carota, alloro, olio, rosmarino, parmigiano, vino e sale

Potatoes dumpling with Beef, pork, tomato sauce, carrot, celery, onion, laurel, extra virgin olive oil, rosemary, parmigian cheese, wine and salt

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GNOCCHI DI PATATE AL SUGO CON CODA **\$ 32**
ALLA VACCINARA

Manzo, pomodoro, carota, cipolla, sedano, vino, pecorino, pepe, olio, sale, alloro, peperoncino
Potatoes dumpling with Beef tomato sauce, carrot, celery, onion, white wine, pecorino cheese, pepper, extra virgin olive oil, salt, laurel and red pepper

GNOCCHI DI PATATE AL POMODORO E BASILICO **\$ 31**

Pomodoro, basilico, aglio, olio
Potatoes dumpling with Fresh tomato sauce, basil, garlic and extra virgin olive oil

GNOCCHI DI PATATE ALLA SORRENTINA **\$ 33**

Pomodoro, mozzarella di bufala, basilico, aglio e parmigiano
Potatoes dumpling with Tomato sauce, buffalo mozzarella, basil, garlic and parmigiano cheese

SCIAVATELLI AMATRICIANA **\$ 31**

Maiale, pomodoro, pepe, pecorino, peperoncino, vino
Pork cheek, tomato sauce, black pepper, pecorino cheese, red pepper and white wine

SCIAVATELLI ALL' ARRABBIATA **\$ 30**

Pomodoro, prezzemolo, olio, aglio e peperoncino
Tomato sauce, parsley, extra virgin olive oil, garlic and red pepper

RAVIOLI RIPIENI DI RICOTTA AL POMODORO **\$ 36**
FRESCO E BASILICO

Ravioli ripieni di ricotta, pomodoro, basilico, aglio, olio
Pocket pasta filled with ricotta, Fresh tomato sauce, basil, garlic and extra virgin olive oil

RAVIOLI RIPIENI DI RICOTTA BURRO E SALVIA **\$ 35**

Ravioli ripieni di ricotta, burro, salvia, olio e sale
Pocket pasta filled with ricotta, Butter, sage, extra virgin olive oil and salt

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SECONDI MAIN COURSE

MILLE FOGLIE DI MELANZANE

\$ 28

Melanzane, mozzarella, parmigiano, pomodoro, olio evo, sale, basilico

Eggplant, mozzarella cheese, parmigiano cheese, extra virgin olive oil, salt and basil

POLPETTE IN UMIDO

\$ 32

Manzo, maiale, pomodoro, carota, pane, cipolla, latte, basilico, vino, parmigiano, sedano, prezzemolo

Beef & Pork Meatballs, tomato, carrot, bread, onion, milk, basil, wine, parmigiano cheese, celery and parsley

POLPETTE AL LIMONE

\$ 32

Manzo, maiale, limone, latte, burro, parmigiano e prezzemolo

Beef & Pork Meatballs, lemon, milk, butter, parmigiano cheese and parsley

SCALOPPINA AL LIMONE

\$ 42

Vitella, burro, sale, pepe e limone

Veal, butter, salt pepper, and lemon

POLLO ALLA CACCIATORA

\$ 38

Pollo, olio evo, aglio, salvia, alloro, pepe, rosmarino, vino, aceto, sale

Chicken, extra virgin olive oil, garlic, sage, bay leaves, pepper, rosemary, wine, vinegar and salt

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SCALOPPINA AL VINO **\$ 42**

Vitella, burro, sale, pepe e vino

Veal, butter, salt pepper, and wine

SALTIMBOCCA ALLA ROMANA **\$ 46**

Vitella, prosciutto, salvia, olio evo, burro e vino

Veal, prosciutto, sage, extra virgin olive oil, butter, and wine

CODA ALLA VACCINARA **\$ 36**

Manzo, pomodoro, sedano, cipolla, vino, peperoncino, alloro, cacao amaro

Beef tail, tomato, celery, onion, wine, red pepper, bay leaves and bitter cocoa

PETTO DI VITELLA ALLA FORNARA E PATATE **\$ 42**

Vitella, aglio, olio evo, rosmarino, salvia, patate, vino e sale

Veal, garlic, extra virgin olive oil, rosemary, sage, potatoes, wine and salt

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CONTORNI

SIDES

PATATE AL FORNO **\$ 12**

Patate, rosmarino, salvia, aglio, sale, vino, olio evo e pepe

Roasted potatoes, sage, garlic, salt, wine, extra virgin olive oil and pepper

CICORIA DI CAMPO ALL'AGRO O RIPASSATA **\$ 12**

Olio evo, peperoncino, aglio e sale

Extra virgin olive Oil, red pepper, garlic and salt

FAGIOLINI ALL'AGRO **\$ 12**

Fagiolini, olio evo, limone e sale

Green beans, olive oil, lemon ,salt

INSALATA MISTA **\$ 12**

Lattuga, radicchio, rucola, finocchio, carota, pomodoro e cetriolo

Lettuce, radicchio, arugula, fennel, carrot, tomato and cucumber

VERDURE DI STAGIONE **\$ 12**

Seasonal Vegetables

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DOLCI FATTI IN CASA

HOMEMADE DESSERT

TIRAMISU' AL CAFFE' **\$ 14**

Uova, mascarpone, latte, caffè, zucchero, savoiardi e cacao
Eggs, mascarpone, milk, coffee, sugar, savoiardi and cocoa

ZABAIONE AL MARSALA **\$ 14**

Uova, marsala, latte, zucchero
Eggs, marsala, milk and sugar

CHEESECAKE AL CIOCCOLATO **\$ 14**

Pasta frolla, philadelphia, mascarpone e cioccolato
Shortcrust pastry, Philadelphia, mascarpone and chocolate

CHEESECAKE AI FRUTTI DI BOSCO **\$ 14**

Pasta frolla, philadelphia, mascarpone e frutti di bosco
Shortcrust pastry, Philadelphia, mascarpone and mix berries

TORTA DI RICOTTA E CIOCCOLATO **\$ 14**

Ricotta di pecora, uova, zucchero, sambuca, cioccolato e burro
Ricotta cheese, eggs, sugar, sambuca, chocolate and butter

CROSTATA ALLA MARMELLATA **\$ 14**

Marmellata di stagione, uova, zucchero, burro, scorza d'agrumi
Jam, eggs, sugar, butter, citrus peel

PANNA COTTA AL CIOCCOLATO **\$ 14**

Cioccolato,latte,zucchero

Chocolate,milk and sugar

PANNA COTTA AI FRUTTI DI BOSCO **\$ 14**

Frutti di bosco,latte e zucchero

Mix berries,milk and sugar

FRUTTA DI STAGIONE **\$ 14**

Seasonal fruit

CAFFE'

ESPRESSO **\$ 4**

DOPPIO ESPRESSO **\$ 6**

MACCHIATO **\$ 4**

CAFFE AMERICANO **\$ 3**

CAPPUCCINO **\$ 5**

CAFFE CON LATTE **\$ 5**

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AMARI E DIGESTIVI

AMARO AVERNA	\$ 11
MONTENEGRO	\$ 12
LIMONCELLO	\$ 9
CHYNAR	\$ 11
SAMBUCA	\$ 12
AMARETTO	\$ 11
GRAPPA	\$ 13

SCOTCH

DEWAR'S	\$ 18
OBAN 14Y	\$ 28
BLACK LABEL	\$ 25
CIVAS REGAL 12Y	\$ 24
LAPHROAIG	\$ 26

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WHISKEY

JACK DANIEL	\$ 16
CROWN ROYAL	\$ 12
SOUTHERN COMFORT	\$ 14
BUSHMILLS	\$ 12
MAKER'S MARK	\$ 14
BASIL HAYDEN	\$ 12
ROYAL COMBIER	\$ 12
KNOB CREEK 9	\$ 12
JIM BEAN FIRE	\$ 12
TALISKER	\$ 12
DRAMBUIL	\$ 12
BULLEIT 95 RYE	\$ 12

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VINO AL CALICE

(WINE BY THE GLASS)

PROSECCO <i>LA CASA DEI FIORI CUVEE TREVISO (ITALY)</i>	\$ 12
PINOT GRIGIO <i>VALLE COLLI ORIENTALI DEL FRIULI (ITALY)</i>	\$ 11
CHARDONNAY <i>SEMONTE MONTELETO (ITALY)</i>	\$ 16
CHIANTI <i>TRAMBUSTI TOSCANA (ITALY)</i>	\$ 11
MERLOT <i>VALLE COLLI ORIENTALI DEL FRIULI (ITALY)</i>	\$ 11
CABERNET <i>VALLE COLLI ORIENTALI DEL FRIULI (ITALY)</i>	\$ 11
SAUVIGNON BLANC <i>VALLE COLLI ORIENTALI DEL FRIULI (ITALY)</i>	\$12

BOLLICINE & CHAMPAGNE

PROSECCO <i>LA CASA DEI FIORI CUVEE EXTRA DRY TREVISO (ITALY)</i>	\$ 44
PROSECCO <i>FIORI DI PROSECCO TREVISO DOC (ITALY)</i>	\$ 50
MOET & CHANDON IMPERIAL <i>(FRANCE)</i>	\$ 150
MOET & CHANDON ROSE IMPERIAL <i>(FRANCE)</i>	\$ 170

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VINI BIANCHI

(WHITE WINE)

PINOT GRIGIO <i>VALLE COLLI ORIENTALI DEL FRIULI (ITALY)</i>	\$ 42
SOAVE I CASALI <i>VENETO (ITALY)</i>	\$ 42
SAUVIGNON BLANC <i>VALLE COLLI ORIENTALI DEL FRIULI (ITALY)</i>	\$ 46
RIBOLLA GIALLA <i>VALLE FRIULI COLLI ORIENTALI (ITALY)</i>	\$ 46
GAVI DI GAVI <i>MAININ LA GHIBELLINA (ITALY)</i>	\$ 48
ARNEIS DAIVEJ DELTETTO <i>PIEMONTE (ITALY)</i>	\$ 48
TREBBIANO LUGANA OLIVINI <i>VENETO (ITALY)</i>	\$ 52
CHARDONNAY <i>SEMONTE MONTELETO (ITALY)</i>	\$ 74
CHARDONNAY ANTINORI CASTELLO DELLA SALA <i>(ITALY)</i>	\$110
ANTINORI GUADO AL TASSO VERMENTINO <i>TOSCANA (ITALY)</i>	\$ 56
ANTINORI CASTELLO DELLA SALA BRAMITO <i>UMBRIA (ITALY)</i>	\$ 48

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VINI ROSSI

(RED WINE)

LAMBRUSCO DELLE EMILIA <i>GIOIA (ITALY)</i>	\$ 42
CHIANTI <i>TRAMBUSTI TOSCANA (ITALY)</i>	\$ 42
CHIANTI <i>RUFINA DOCG FATTORIA DI DOCCIA TOSCANA (ITALY)</i>	\$ 42
MERLOT <i>VALLE COLLI ORIENTALI DEL FRIULI (ITALY)</i>	\$ 42
CABERNET <i>VALLE COLLI ORIENTALI DEL FRIULI (ITALY)</i>	\$ 42
PINOT NERO <i>PARADOSSO OLTRE PO PAVESE DELLE VENEZIE (ITALY)</i>	\$ 40
MONTEPULCIANO <i>PARADOSSO ABRUZZO (ITALY)</i>	\$ 40
VALPOLICELLA SUPERIORE <i>VILLA SPINOSA VENETO (ITALY)</i>	\$ 70
ANTINORI MARCHESE CHIANTI 2020 <i>(ITALY)</i>	\$ 148
ANTINORI GUADO AL TASSO IL BRUCIATO <i>(ITALY)</i>	\$ 96
PRIMITIVO KALEMA <i>PUGLIA (ITALY)</i>	\$ 56
NEGRAMARO KALEMA <i>PUGLIA (ITALY)</i>	\$ 56
BURLOTTO BAROLO DOCG <i>(ITALY)</i>	\$ 144
BURLOTTO <i>LANGHE MORES DOC PIEMONTE (ITALY)</i>	\$ 84
AMARONE CANOSO <i>VALPOLICELLA (ITALY)</i>	\$ 142
AMARONE <i>SAVIAN DELLA VALPOLICELLA VENETO (ITALY)</i>	\$ 110
AMARONE <i>CLASSICO VILLA SPINOSA VENETO (ITALY)</i>	\$ 128
TAURASI MANIMURCI <i>DOCG TOSCANA (ITALY)</i>	\$ 82
BRUNELLO DI MONTALCINO <i>IL POGGIOLO RISERVA TOSCANA (ITALY)</i>	\$ 169
BRUNELLO DI MONTALCINO <i>BIONASEGA TOSCANA (ITALY)</i>	\$ 139
ROSSO DI BIONASEGA <i>IGT SUPER TUSCA TOSCANA (ITALY)</i>	\$ 79
ROSSO DI MONTALCINO <i>BRAMATE COSIMI TOSCANA (ITALY)</i>	\$ 72
ROSSO DI TOSCANA <i>VILLA ANTINORI (ITALY)</i>	\$ 82

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