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OSTERIA DA FORTUNATA

*Roma dal 1921*

*Osteria Da Fortunata*



*Roma*

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'intruj nu li famo"*

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# OSTERIA DA FORTUNATA

*Roma dal 1921*



PANE PASTA DOLCI  
FATTI IN CASA

Siamo italiani, i nostri cuochi sono italiani di Roma. Ai fornelli comanda nonna Iris, capo chef ha 93 anni. Qui da noi si cucina solo roba genuina, organica proveniente dalle nostre campagne. Il panettiere inforna pane fresco tutte le mattine lo cuoce nel forno a legna. Il pasticciere prepara dolci e marmellata con frutta fresca organica. Le pastaie col mattarello stendono pasta fresca a tutte le ore. Con le padelle piene d'olio extra vergine d'oliva friggiamo supplì, crocchette e olive ascolane che prepariamo noi ogni mattina e ogni fritto è un cambio d'olio. Qui si condisce tutto con guanciale, pecorino vero romano, parmigiano reggiano dop e mozzarella di bufala dop. Tutti i prodotti vengono importati dall'Italia.

Ma dove lo trovate un ristorante così genuino??!!

# OSTERIA DA FORTUNATA

*Roma dal 1921*



**HOMEMADE BREAD  
PASTA AND DESSERT**

We are italians, our chefs are italians from Rome. Grandmother Iris is in charge at the stoves, he head chef is 93 years old. Here we cook only genuine, organic stuff coming from our countryside. The baker bakes fresh bread every morning and cooks it in the wood oven. The pastry chef prepares desserts and jam with fresh organic fruit. The pasta makers with the pinning roll out fresh pasta at all hours. With pans filled with extra virgin olive oil we fry supplies, croquettes and ascolane dives that we prepare every morning and every fried is an oil change. Here we season everything with pork cheek, real roman pecorino, parmigiano reggiano dop and buffalo mozzarella dop. All products are imported from Italy.

But where can you find such a genuine restaurant??!!

# OSTERIA DA FORTUNATA

*Roma dal 1921*



## HOMEMADE BREAD PASTA AND DESSERT

- 1) La pasta è fatta in casa, viene preparata a mano, fresca, a tutte le ore in vetrina dalle nostre pastaie usando farine organiche
- 2) Il pane è fatto in casa con lievito madre e farine organiche, cucinato nel forno a legna
- 3) Dolci fatti in casa sono preparati freschi tutte le mattine con marmellata fatta da noi di frutta fresca organica
- 4) I nostri chef sono italiani di Roma e cucinano ogni giorno tutto fresco per farvi assaporare i tipici prodotti romani
- 5) Tutti i nostri prodotti vengono importati dall'Italia dalle nostre campagne romane

- 1) The pasta is homemade, it is prepared by hand, fresh, in the display at all hours in our pasta makers using organic flours
- 2) The bread is home made with sour yeast and organic flours, cooked in a wood oven
- 3) Homemade sweets are prepared fresh every morning with jam made by us from fresh organic fruit
- 4) Our chefs are italians from Rome and they cook every day all fresh to make you taste the typical roman products
- 5) All our products are imported from Italy from our roman countryside

**BEVANDE ALCOLICHE  
CON FRUTTA ORGANICA NATURALE**

**COCKTAIL LIST  
WITH FRESH ORGANIC FRUITS**

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

**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

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## SUCCHI DI FRUTTA NATURALI

### COLD-PRESSED JUICES

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

ALL JUICES ARE MADE WITH FRESH ORGANIC FRUIT

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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

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## ACQUA IN BOTTIGLIA

### BOTTLE WATER

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

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## BIRRE

### BEERS

VERTIGA IPA GOOD LUCK <i>5,6% VOL FULL-BODIED AND BITTER</i>	\$ 9
VERTIGA CASINO <i>4,4% VOL FRESH AND SPICY</i>	\$ 9
VERTIGA CIRCUS <i>4,8% VOL FRESH, SLIGHTLY HERBACEOUS</i>	\$ 9
PERONI <i>5,1% VOL LIGHT MALT, MILD SPICE HOP PRESENCE</i>	\$ 9
ICHNUSA <i>4,7% VOL FRUITY FLAVOR, SLIGHTLY AND INTENSE FLAVOR OF HOPS</i>	\$ 9

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## ANTIPASTI APPETIZER

<b>PANE FATTO IN CASA CON OLIO EVO ITALIANO</b> <i>Pane fatto in casa con olio extra vergine d'oliva italiano</i> <i>Homemade bread with italian extra virgin olive oil</i>	<b>\$ 10</b>
<b>PARMIGIANO REGGIANO STAGIONATO 24 MESI</b> <i>Bowl Italian Parmigian Cheese aged 24 months</i>	<b>\$ 10</b>
<b>MOZZARELLA DI BUFALA</b> <i>Mozzarella di bufala</i> <i>Buffalo mozzarella</i>	<b>\$ 18</b>
<b>CAPRESE</b> <i>Mozzarella di bufala, pomodori olio extra vergine, basilico</i> <i>Buffalo mozzarella, tomatoes, extra virgin olive oil, basil</i>	<b>\$ 21</b>
<b>BURRATA DI BUFALA CON BRUSCHETTE</b> <i>Burrata di bufala, pane fatto in casa, acciughe, olio extra vergine</i> <i>Buffalo burrata, homemade bread, anchovies, extra virgin olive oil</i>	<b>\$ 22</b>
<b>PARMA PROSCIUTTO (STAGIONATO 24 MESI) E MELONE</b> <i>Prosciutto di Parma stagionato 24 mesi con melone</i> <i>Aged (24 months) Parma prosciutto with melon</i>	<b>\$ 28</b>
<b>SUPPLÌ</b> <i>Riso, mozzarella, manzo, pomodoro, carota, sedano, cipolla, uova, parmigiano, olio extra vergine, sale, vino - 3 pcs</i> <i>Rice, mozzarella, beef, tomato, carrots, celery, onion, eggs, parmigiano cheese, extra virgin olive oil, salt, wine - 3 pcs</i>	<b>\$ 28</b>
<b>OLIVE ASCOLANE</b> <i>Oliva, manzo, sedano, cipolla, carota, uova, olio extra vergine e sale - 4 pcs</i> <i>Stuffed olives with ground beef, celery, onion, carrot, eggs, extra virgin olive oil and salt - 4 pcs</i>	<b>\$ 17</b>
<b>MOZZARELLA IN CARROZZA</b> <i>Farina, mozzarella, uova e alici - 4 pcs</i> <i>Mozzarella on bread and eggs and anchovy - 4 pcs</i>	<b>\$ 21</b>
<b>CROCCHETTE DI PATATE</b> <i>Patata, uova, prezzemolo, parmigiano e sale - 4 pcs</i> <i>Potato, egg, parsley, parmigiano cheese and salt - 4 pcs</i>	<b>\$ 14</b>
<b>FRITTURA MISTA</b> <i>Supplì, Verdure fritte, crocchette di patate, olive ascolane</i>	<b>\$ 36</b>

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INCREASE YOUR RISK OF FOOD ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS  
PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES

## PASTA FATTA IN CASA

### HOMEMADE PASTA

#### FETTUCCINE PASTA AL RAGÙ

\$ 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, rosemary, 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*

#### 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*

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## PASTA FATTA IN CASA HOMEMADE PASTA

### GNOCCHI DI PATATE AL RAGÙ

\$ 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*

### GNOCCHI DI PATATE AL SUGO CON CODA ALLA VACCINARA

\$ 32

*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 FRESCO E BASILICO

\$ 36

*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, tomate, 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, rosmary, wine, vinegar and salt*

### 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*

*Beff tail, tomate, 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, rosmary, 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

### TIRAMISÙ AL CAFFÈ

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

\$ 14

### ZABAIONE AL MARSALA

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

\$ 14

### CHEESECAKE AL CIOCCOLATO

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

\$ 14

### CHEESECAKE AI FRUTTI DI BOSCO

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

\$ 14

### TORTA DI RICOTTA E CIOCCOLATO

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

\$ 14

### CROSTATA ALLA MARMELLATA

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

\$ 14

### PANNA COTTA AL CIOCCOLATO

*Cioccolato, latte, zucchero  
Chocolate, milk and sugar*

\$ 14

### PANNA COTTA AI FRUTTI DI BOSCO

*Frutti di bosco, latte e zucchero  
Mix berries, milk and sugar*

\$ 14

### FRUTTA DI STAGIONE

*Seasonal fruit*



\$ 14

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## CAFFÈ



ESPRESSO	\$ 4
DOPPIO ESPRESSO	\$ 6
MACCHIATO	\$ 4
CAFFÈ AMERICANO	\$ 3
CAPPUCCINO	\$ 5
CAFFÈ 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



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## 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



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

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## BOLLICINE & CHAMPAGNE

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



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## VINI BIANCHI WHITE WINE



CHARDONNAY ANTINORI CASTELLO DELLA SALA  
*(ITALY)*

\$ 110

CHARDONNAY  
SEMONTE MONTELETO *(ITALY)*

\$ 74

ANTINORI GUADO AL TASSO VERMENTINO  
TOSCANA *(ITALY)*

\$ 56

TREBBIANO LUGANA OLIVINI  
VENETO *(ITALY)*

\$ 52

ANTINORI CASTELLO DELLA SALA BRAMITO  
VENETO *(ITALY)*

\$ 48

ARNEIS DAIVEJ DELTETTO  
PIEMONTE *(ITALY)*

\$ 48

GAVI DI GAVI  
MAININ LA GHIBELLINA *(ITALY)*

\$ 48

RIBOLLA GIALLA  
VALLE FRIULI COLLI ORIENTALI *(ITALY)*

\$ 46

SAUVIGNON BLANC  
VALLE COLLI ORIENTALI DEL FRIULI *(ITALY)*

\$ 46

SOAVE I CASALI  
VENETO *(ITALY)*

\$ 42

PINOT GRIGIO  
VALLE COLLI ORIENTALI DEL FRIULI *(ITALY)*

\$ 42



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## VINI ROSSI RED WINE

BRUNELLO DI MONTALCINO \$ 169  
*IL POGGIOLO RISERVA TOSCANA (ITALY)*

ANTINORI MARCHESE CHIANTI 2020 \$ 148  
*(ITALY)*

BURLOTTO BAROLO DOCG \$ 144  
*(ITALY)*

AMARONE CANOSO \$ 142  
*VALPOLICELLA (ITALY)*

BRUNELLO DI MONTALCINO \$ 139  
*BIONASEGA TOSCANA (ITALY)*

AMARONE \$ 128  
*CLASSICO VILLA SPINOSA VENETO (ITALY)*

AMARONE \$ 110  
*SAVIAN DELLA VALPOLICELLA VENETO (ITALY)*

ANTINORI GUADO AL TASSO IL BRUCIATO \$ 96  
*(ITALY)*

BURLOTTO \$ 84  
*LANGHE MORES DOC PIEMONTE (ITALY)*

TAURASI MANIMURCI \$ 82  
*DOCG TOSCANA (ITALY)*

ROSSO DI TOSCANA \$ 82  
*VILLA ANTINORI (ITALY)*

ROSSO DI BIONASEGA \$ 79  
*IGT SUPER TUSCA TOSCANA (ITALY)*

ROSSO DI MONTALCINO \$ 72  
*BRAMATE COSIMI TOSCANA (ITALY)*

VALPOLICELLA SUPERIORE \$ 70  
*VILLA SPINOSA VENETO (ITALY)*



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WILL BE ADDED TO YOUR CHECK





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## VINI ROSSI RED WINE



PRIMITIVO KALEMA  
*PUGLIA (ITALY)*

\$ 56

NEGRAMARO KALEMA  
*PUGLIA (ITALY)*

\$ 56

MERLOT  
*VALLE COLLI ORIENTALI DEL FRIULI (ITALY)*

\$ 42

CABERNET  
*VALLE COLLI ORIENTALI DEL FRIULI (ITALY)*

\$ 42

CHIANTI  
*TRAMBUSTI TOSCANA (ITALY)*

\$ 42

CHIANTI  
*RUFINA DOCG FATTORIA DI DOCCIA TOSCANA (ITALY)*

\$ 42

LAMBRUSCO DELLE EMILIA  
*GIOIA (ITALY)*

\$ 42

PINOT NERO  
*PARADOSSO OLTRE PO PAVESE DELLE VENEZIE (ITALY)*

\$ 40

MONTEPULCIANO  
*PARADOSSO ABRUZZO (ITALY)*

\$ 40



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