

# NOLIO

## CUCINA & PIZZA

|                    |               |   |
|--------------------|---------------|---|
| TUESDAY - THURSDAY | 16:00 - 22:00 | Service is not included.<br><br>For groups over 8 people we charge 10% service. |
| FRIDAY             | 16:00 - 23:00 |   |
| SATURDAY           | 13:00 - 23:00 |   |
| SUNDAY             | 13:00 - 22:00 |   |
| MONDAY             | CLOSED        |   |

NOLIO Restaurant is a proud member of Associazione Verace Pizza Napoletana from Naples, with registered number 584.

We pay great attention to the ingredients in our kitchen. We import most of them directly from Italy. We never use substitutes for our products, which quality and taste may differ from the original Italian products. So sometimes it happens that some dishes are temporarily unavailable.

# VERA PIZZA



**584**  
Napoletana

## CERTIFICATIONS





## EXTRA VIRGIN OLIVE OIL

Our olive oils come from the family plantation Olio Anfosso in Liguria, Italy.

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# ANTIPASTI

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|   |    |
|---|----|
| <b>Mozzarella bar</b>   | 19 |
| Mozzarella di bufala Campana DOP or Mozzarella affumicata di bufala Campana DOP (smoked), Datterini tomatoes, rocket, oregano and sea salt focaccia, olive oil        |    |
| <b>Sides:</b>   |    |
| olives, capers, dried tomatoes  | 6  |
| basil pesto   | 6  |
| <b>Italian cured meat platter</b>   | 25 |
| Selection of Italian cured meats from our own import: Culatello, Mortadella Bologna IGP, Salame Montanaro, Spianata Calabrese Piccante, oregano and sea salt focaccia |    |
| <b>Arancini</b>   | 15 |
| Stuffed rice balls coated with bread crumbs. Ask the staff about the stuffing.  |    |
| <b>Bruschetta with mozzarella</b>   | 16 |
| Mozzarella di bufala Campana DOP, Datterini tomatoes, basil, garlic   |    |
| <b>Tuna tartare</b>   | 29 |
| Tuna loin, shallot, lemon zucchini, lemon-mint mayonnaise, radish, black sesame, grilled lemon, pine nuts, ciabatta chip in herbs                                     |    |
| <b>Beef tartare</b>   | 32 |
| Fassona Piemontese beef, Hollandaise sauce, anchois sauce, raspberry pickled onions, walnuts, mustard, tomato sauce, olive oil, ciabatta                              |    |
| <b>Parmigiana</b>   | 18 |
| Eggplant, Mozzarella di bufala Campana DOP, San Marzano DOP tomatoes, Parmigiano-Reggiano DOP, rocket, olive oil  |    |
| <b>Rotolo di capra</b>  | 21 |
| Goat cheese, speck, acacia honey, lettuce, pumpkin seeds, oregano and sea salt focaccia   |    |

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## SOUP

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**Creamy tomato soup with Mozzarella di bufala Campana DOP** 17

**Fish soup** 27

Bread available on request

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## INSALATE

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**Swordfish salad** 28

Smoked swordfish, honey & lemon zucchini, romaine lettuce, radicchio, spinach, Datterini tomatoes, pine nuts, dill dressing

**Beetroot salad** 26

Marynated beetroot, orange zest, romaine lettuce, radicchio, spinach, Datterini tomatoes, ricotta di bufala, pumpkin seeds, hazelnuts, Pecorino Romano DOP, balsamic vinegar, olive oil

Salads are served with homemade ciabatta

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### **MOZZARELLA DI BUFALA CAMPANA DOP**

It is made from the milk of Italian black bufalo. It is manufactured under strict regulations in the area of Southern Italy.

### **RICOTTA DI BUFALA CAMPANA**

It is an Italian whey cheese made from Italian water buffalo milk whey left from the production of cheese.





## **PASTA FRESCA**

We produce pasta in NOLIO ourselves with only Italian flour. Our pasta is homemade and fresh.

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# **PASTA**

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- Gnocchi** 33  
Swordfish, white wine, taleggio DOP, dried tomato pesto, garlic, peperoncino, breadcrumbs, parsley
- Casoncelli** 31  
Fassona Piemontese beef, Parmigiano-Reggiano DOP aged 40 months, demi glace, basil olive oil, crumble
- Raviolo** 28  
Ricotta di bufala, fresh spinach, egg yolk, burnt butter, sage, chantarelle, parsley, Parmigiano-Reggiano DOP
- Ravioli** 31  
Roasted duck, hollandaise sauce, raspberry gel, lemon, sage butter, Parmigiano-Reggiano DOP
- Tagliatelle** 29  
Homemade fresh tagliatelle, basil pesto, romanesco broccoli, zucchini, Datterini tomatoes, Parmigiano-Reggiano DOP

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## MEAT

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### Pork loin

39

Nero di Calabria pork, parmesan purée with mustard, balsamic onion, endive, dried tomatoes

### Tagliata

49

Fassona Piemontese beef, gratin with truffle and Taleggio DOP, artichoke tempura, demi glace

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## FISH

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### Swordfish

45

Grilled swordfish steak, pistachio of Bronte Sicily DOP, potato purée, ravioli with squid ink, spinach, estragon, raspberry

### Tuna

45

Grilled tuna steak, tagliolini nero, sweet potato, radish, green salsa, nuts

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### FASSONA PIEMONTESE

Fassona Piemontese is the breed of the cattle pastured in the Piedmont region. It is called royal due to its delicate, juicy and tender meat.

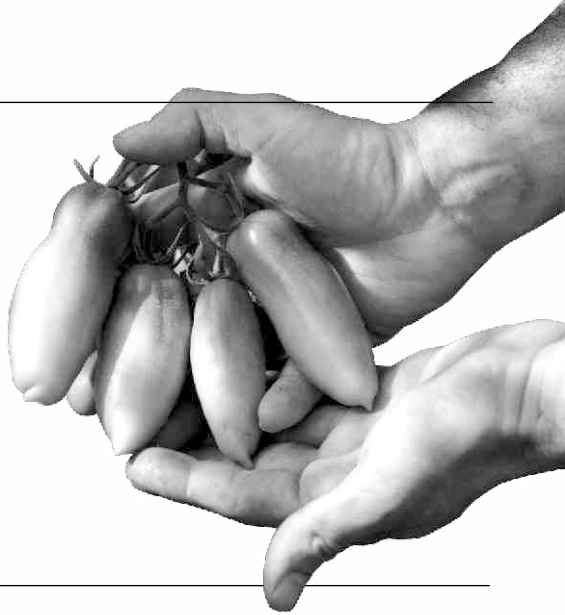
We import Fassona meet every week, directly from a family-run butchery Macelleria Oberto from Rodi in the Piedmont region.



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### **SAN MARZANO DOP TOMATOES**

These tomatoes are grown in the rich volcanic soil at the base of Mt. Vesuvius. They are naturally sweet and perfect for true Neapolitan pizza sauce.



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### **NEAPOILTAN PIZZA**

Here at NOLIO we utilize the same methods practiced for hundreds of years in Naples. It is no more than 3-4 mm thick with a puffy, raised rim of 1-2 cm thick.

Neapolitan pizza is a Traditional Specialty Guaranteed (TSG) product. It must be prepared according to the Naples tradition, using the clearly defined ingredients.

### **TECHNIQUE**

Our dough is made according to the traditional recipe from the whole-wheat type OO Italian flour, water, sea salt and a hint of yeast. It rises at least 8 hours then it is formed only by hand.

On our pizza we put San Marzano DOP tomatoes, extra virgin olive oil and Mozzarella di bufala Campana DOP.

The pizza is baked for 60-90 seconds at 485°C in our hand-built brick oven made especially for us by a Neapolitan craftsman Stefano Ferrara.



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# PIZZA

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## PIZZE CLASSICHE

|   |    |
|---|----|
| <b>Margherita DOP</b>   | 24 |
| San Marzano DOP tomatoes, Mozzarella di bufala Campana DOP, olive oil, basil, Pecorino Romano DOP   |    |
| <b>Marinara</b>   | 18 |
| San Marzano DOP tomatoes, oregano, olive oil, garlic  |    |
| <b>Quattro pomodori</b>   | 25 |
| San Marzano DOP tomatoes, Pacchetelle tomatoes, Pacchetelle Gialle tomatoes, Camone tomatoes, garlic, oregano, olive oil                          |    |
| <b>Sopressa</b>   | 29 |
| San Marzano DOP tomatoes, mozzarella di bufala Campana DOP, salami Sopressa Veneta, Taggiasche olives, Pecorino Romano DOP, olive oil             |    |
| <b>Diavola</b>  | 28 |
| San Marzano DOP tomatoes, Mozzarella di bufala Campana DOP, Spianata Calabrese Piccante, Pecorino Romano DOP, olive oil                           |    |
| <b>Capricciosa</b>  | 31 |
| San Marzano DOP tomatoes, Mozzarella di bufala Campana DOP, champignon, salami dolce, prosciutto cotto, artichoke, Pecorino Romano DOP, olive oil |    |
| <b>Bianco verde</b>   | 33 |
| Mozzarella di bufala Campana DOP, Datterini tomatoes, basil pesto, rocket   |    |
| <b>Primavera</b>  | 35 |
| Mozzarella di bufala Campana DOP, Datterini tomatoes, rocket, prosciutto di Parma DOP, Parmigiano-Reggiano DOP, olive oil                         |    |
| <b>Aglio</b>  | 29 |
| Mozzarella di bufala Campana DOP, garlic, Spianata Calabrese Piccante, peperoncino, parsley, olive oil  |    |
| <b>Parmigiana</b>   | 28 |
| San Marzano DOP tomatoes, Mozzarella di bufala Campana DOP, grilled eggplant, Parmigiano-Reggiano DOP, olive oil                                  |    |

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# PIZZA

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## PIZZE SPECIALI

### Mezza luna bianca

Half: Mozzarella di bufala Campana DOP, Datterini tomatoes, basil, olive oil  
+ half calzone: ricotta di bufala, spinach, garlic, Gorgonzola DOP

31

### Mezza luna rossa

Half pizza margherita + half calzone: prosciutto cotto, salami dolce, ricotta di bufala, Mozzarella di bufala Campana DOP, San Marzano DOP tomatoes, pepper

31

### Porcinella

Mozzarella affumicata di bufala Campana DOP (smoked), porcini mushroom, potato, rosemary, pepper, parsley

33

### Salami e cipolla

San Marzano DOP tomatoes, Mozzarella di bufala Campana DOP, salame Milano, onion of Tropea, olives, olive oil, basil, Pecorino Romano

31

### Salumi con olive

San Marzano DOP tomatoes, Mozzarella di bufala Campana DOP, prosciutto cotto, salsiccia piccante, spianata calabrese, olives, Pecorino Romano DOP, olive oil, basil

31

### Paradiso e inferno

San Marzano DOP tomatoes, Mozzarella di bufala Campana DOP, ricotta di bufala, 'Nduja, Pecorino Romano DOP, olive oil, basil

32

### Gorgonzola con Speck

Mozzarella di bufala Campana DOP, Gorgonzola DOP, Speck, walnuts, olive oil

32

## PIZZE GOURMET

### Formaggi

San Marzano DOP tomatoes, Mozzarella di bufala Campana DOP, ricotta di bufala, Gorgonzola DOP, Taleggio DOP, oregano, olive oil

33

### Tonnara

Mozzarella di bufala Campana DOP, tuna steak, onion, dried tomatoes, olive oil

37

### Mortadella

Mozzarella di bufala Campana DOP, Mortadella Bologna IGP, pistachio of Bronte Sicily DOP, pepper, lemon

30



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## DESSERTS

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**Tiramisù** 18

**Cheesecake** 20

Ricotta di bufala, white chocolate, crunchy nut base, caramelized sugar, rose ice cream, apricot, raspberry, prosecco jelly

**Nougat** 19

Hazelnut of Piemonte, pistachio of Bronte, mango, passion fruit, dark chocolate, mint

**Chef's dessert** 18

Ask staff

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### **PISTACHIO OF BRONTE DOP**

Our pistachios come from Bronte, Sicily. They grow on lava rocks at the foot of Etna volcano.



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## HOT DRINKS

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### COFFEE

|  |        |
|--|--------|
| <b>Espresso</b>                        | 5      |
| <b>Espresso macchiato</b>              | 7      |
| <b>Espresso doppio</b>                 | 8      |
| <b>Espresso corretto</b>               | 15     |
| Espresso, grappa La Trentina - Morbida |        |
| <b>Cappuccino / Cappuccino grande</b>  | 9 / 12 |
| <b>Americano / Americano grande</b>    | 7 / 8  |
| <b>Caffè latte macchiato</b>           | 12     |

### TEA

|   |    |
|---|----|
| Darjeeling TGFOP / Earl grey imperiale / Special gunpowder / Verde marrakech mint | 7  |
| Romeo a Gioletta / Sogno d'amore / Notti di Tibett                                | 10 |

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## MINERAL WATER

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|   |        |
|---|--------|
| <b>Nolio</b> 0,3l / 0,7l<br>sparkling / still | 6 / 10 |
| <b>Galvanina</b> 0,75l<br>sparkling / still   | 15     |

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### GALVANINA

Galvanina is an Italian brand of high quality water and fruit-juice-flavoured sodas. The water source is an ancient spring located at the foot of the Apennine Mountains.

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## COLD DRINKS

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|  |         |    |
|--|---------|----|
| <b>Galvanina Bio Tea Premium</b>   | 0,355 l | 11 |
| white / peach / lemon  |         |    |
| <b>Galvanina Bio Drinks Premium</b>  | 0,355 l | 11 |
| cola / lemon / orange / mandarine / red grapefruit / pomegranate /<br>blood orange / tangerine & prickly pear / blood orange, black carrot and blueberry |         |    |
| <b>Galvanina Bio Aperitif Premium</b>  | 0,355 l | 11 |
| cedrata / chinotto / gassosa / ginger ale  |         |    |
| <b>Sanpellegrino</b>   | 0,33 l  | 8  |
| aranciata / limonata / aranciata amara   |         |    |
| <b>San Benedetto The</b>   | 0,33 l  | 8  |
| lemon / peach / green  |         |    |
| <b>Coca-Cola</b>   | 0,33 l  | 8  |
| <b>Tonic Acqua Brillante</b>   | 0,33 l  | 8  |
| <b>Yoga Juice</b>  | 0,2 l   | 7  |
| orange / apple / peach   |         |    |
| <b>Fresh orange juice</b>  | 0,3 l   | 12 |

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## NON-ALCOHOLIC COCKTAILS

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|  |       |    |
|--|-------|----|
| <b>Santa Fe</b>  | 0,5 l | 12 |
| Sanpellegrino aranciata, pineapple juice, passion fruit syrup      |       |    |
| <b>Santa Maria</b>   | 0,5 l | 12 |
| Sanpellegrino aranciata amara, fresh orange juice, grenadine syrup |       |    |
| <b>Santa Teresa</b>  | 0,5 l | 12 |
| Sanpellegrino limonata, fresh orange juice, strawberry syrup       |       |    |
| <b>Bella</b>   | 0,5 l | 12 |
| San Benedetto The, sugar syrup, succo di limone, citrus fruit      |       |    |

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## COLD DRINKS

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|  |         |    |
|--|---------|----|
| <b>Galvanina Bio Tea Premium</b>   | 0,355 l | 11 |
| white / peach / lemon  |         |    |
| <b>Galvanina Bio Drinks Premium</b>  | 0,355 l | 11 |
| cola / lemon / orange / mandarine / red grapefruit / pomegranate /<br>blood orange / tangerine & prickly pear / blood orange, black carrot and blueberry |         |    |
| <b>Galvanina Bio Aperitif Premium</b>  | 0,355 l | 11 |
| cedrata / chinotto / gassosa / ginger ale  |         |    |
| <b>Sanpellegrino</b>   | 0,33 l  | 8  |
| aranciata / limonata / aranciata amara   |         |    |
| <b>San Benedetto The</b>   | 0,33 l  | 8  |
| lemon / peach / green  |         |    |
| <b>Coca-Cola</b>   | 0,33 l  | 8  |
| <b>Tonic Acqua Brillante</b>   | 0,33 l  | 8  |
| <b>Yoga Juice</b>  | 0,2 l   | 7  |
| orange / apple / peach   |         |    |
| <b>Fresh orange juice</b>  | 0,3 l   | 12 |

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## NON-ALCOHOLIC COCKTAILS

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|  |       |    |
|--|-------|----|
| <b>Santa Fe</b>  | 0,5 l | 12 |
| Sanpellegrino aranciata, pineapple juice, passion fruit syrup      |       |    |
| <b>Santa Maria</b>   | 0,5 l | 12 |
| Sanpellegrino aranciata amara, fresh orange juice, grenadine syrup |       |    |
| <b>Santa Teresa</b>  | 0,5 l | 12 |
| Sanpellegrino limonata, fresh orange juice, strawberry syrup       |       |    |
| <b>Bella</b>   | 0,5 l | 12 |
| San Benedetto The, sugar syrup, succo di limone, citrus fruit      |       |    |

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# ALCOHOL

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## APERITIVO

|                                |    |
|--------------------------------|----|
| <b>Negroni</b>                 | 19 |
| Gin, martini speciale, campari |    |
| <b>Aperol Spritz</b>           | 18 |
| Prosecco, aperol               |    |
| <b>Bellini</b>                 | 16 |
| Peach puree, prosecco          |    |

## ITALIAN

|  |    |
|--|----|
| <b>Aperol</b>                            | 8  |
| <b>Campari</b>                           | 9  |
| <b>Grappa La Trentina – Tradizionale</b> | 19 |
| <b>Grappa La Trentina – Morbida</b>      | 20 |
| <b>Grappa Le Diciotto Lune</b>           | 22 |
| <b>Brandy Vecchia Romana</b>             | 19 |
| <b>Amaretto</b>                          | 8  |
| <b>Sambuca</b>                           | 11 |
| <b>Bombardino</b>                        | 9  |
| <b>Crema Alpina Nocciola</b>             | 12 |
| <b>Limoncello</b>                        | 12 |

## COCKTAILS

|   |    |
|---|----|
| <b>Nolio</b>  | 16 |
| Strawberries, lime, prosecco, sugar syrup                               |    |
| <b>Espresso Martini</b>   | 16 |
| Vodka, espresso, kahlua   |    |
| <b>Campari Fragola</b>  | 18 |
| Campari, strawberry syrup, fresh orange juice, lemon juice              |    |
| <b>Arancia al rosmarino</b>   | 19 |
| Aperol, fresh orange and grapefruit juice, lime juice, muddled rosemary |    |

## CLASSIC

|                                     |    |
|-------------------------------------|----|
| <b>Wyborowa</b>                     | 9  |
| <b>Havana Club 3</b>                | 10 |
| <b>Havana Club 7</b>                | 14 |
| <b>Jack Daniels</b>                 | 14 |
| <b>Bombay</b>                       | 14 |
| <b>Kahlua</b>                       | 10 |
| <b>Martini</b>                      | 10 |
| ambrato / rubino                    |    |
| <b>Martini 100 ml</b>               | 10 |
| bianco / rosso / extra dry / rosato |    |

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# WINE

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Wine list in NOLIO is composed of only Italian wines. Most of our wines come from small, traditional, family run vineyards.

## HOUSE WINE

glass 0,15 l / caraffe 0,5 l / caraffe 1 l

Masseria Coste di Brenta

9 / 29 / 57

### **Bianco IGP Colline Frentane**

variety: Trebbiano d'Abruzzo, Cococciola | region: Abruzzo | type: white, light dry

Masseria Coste di Brenta

9 / 29 / 57

### **Rosso IGP Colline Frentane**

variety: Montepulciano | region: Abruzzo | type: red, light dry

## SPARKLING WINES

glass 0,15 l / bottle 0,75 l

Azienda Vitivinicola Il Colle | NOLIO SELECTION

15 / 70

### **Prosecco DOC Treviso Extra Dry**

variety: Glera | region: Veneto | type: semi dry

we can find aromas of apple, pear and delicate flowery notes.

In taste the wine is delicate but complex, a bit of sweetness goes perfectly with a fresh finish. The wine is perfect any time of the day.

Azienda Vitivinicola Il Colle | NOLIO SELECTION

100

### **Prosecco Superiore DOCG Millesimo Brut 2016**

variety: Glera | region: Veneto | type: dry

The wine has intense and complex aromas.

We will find here aromas of pear, peach, haw and lemon verbena. It's very fresh in taste with a long, smooth and delicate finish.

Azienda Vitivinicola Il Colle | NOLIO SELECTION

17 / 80

### **Moscato Rosa Spumante Dolce**

variety: Moscato Rosa | region: Veneto | type: sweet

It is a delicate, sweet wine, full of fruity and fresh aromas of pear, melon and tropical fruits. It's sweetness goes perfectly with briskness.



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# WINE

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## WHITE WINES

glass 0,15 l / bottle 0,75 l

Masseria Coste di Brenta | NOLIO SELECTION

15 / 70

### **Elisio Trebbiano d'Abruzzo, DOP 2016**

variety: Trebbiano d'Abruzzo | region: Abruzzo | type: dry

The wine is fresh and very fruity. It smells like green apple, pears, citrus and white flowers. Smooth, fresh and crispy in the mouth.

Varvaglione

17 / 80

### **12 e Mezzo Malvasia, IGT 2016**

variety: Malvasia | region: Puglia | type: semi dry

The wine has a very aromatic bouquet, full of sweet grapes, vanilla and orange blossom. The taste is fruity, very pleasant and light.

Benazzoili

85

### **Agata Pinot Grigio, DOC 2016**

variety: Pinot Grigio | region: Veneto | type: dry

It's a delicate wine with flowery and fruity notes where you can taste pineapple and yellow apples. Wine has a fresh and mellow structure with a brace of acidity. This wine gives impression of minerality and good structure.

47 Anno Domini

90

### **Sottovoce Sauvignon Blanc, IGT 2016**

variety: Sauvignon Blanc | region: Veneto | type: dry

Wine with really rich aromatic profile. It has a fruity bouquet with noticeable aromas of the black currant leaf, green pepper, gooseberry, elderberry, peach and citrus flowers. Fruity in the mouth with refreshing acidity typical for Sauvignon Blanc.

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# WINE

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## WHITE WINES

glass 0,15 l / bottle 0,75 l

Cascina I Carpini

90

### **Colli Tortonesi, DOC Timorasso 2014**

variety: Timorasso | region: Piedmont | type: dry

Wine macerated on the skins as can be seen in its colour. Rich, aromatic with clear fruity notes of apples and plums. The taste is strong and well balanced with delicate tannins in the background.

Pievalta

21 / 100

### **Verdicchio Classico Superiore, Verdicchio dei Castelli di Jesi, DOP 2016**

variety: Verdicchio | region: Marche | type: dry

Wine is full with fresh expression of Verdicchio. In aromas we can find citrus, minerals and herbs hints. In taste intense and dry, with flavour of roasted almonds. Finish with clearly and fresh acidity.

Azienda Vitivinicola Celli

21 / 100

### **I Croppi, Albana Secco, DOCG 2016**

variety: Albana | region: Emilia-Romagna | type: dry

Wine has beautiful gold colour and a lot of aromas. It's full of interesting perfume notes of quince, apricot, sweet apples, but also has some mineral accents. Well built, with juicy fruit, round acidity and pleasant tannins at the finish.

Agriverde

100

### **Natium Pecorino, IGP 2016**

variety: Pecorino | region: Abruzzo | type: light dry

Organic white wine with the certificate of ICEA and BIO-VEGAN. Fragrant with nectarines and citrus, with sweetness of ripe pears. Complex, intense and really fresh in taste, fruity and mineral with well balanced acidity.



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# WINE

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## WHITE WINES

glass 0,15 l / bottle 0,75 l

Tenuta Ca' Bolani

110

### **Traminer Superiore, DOC 2015**

variety: Traminer | region: Friuli | type: light dry

Wine has fresh and clearly aromas of flowers and tropical fruits. Fragrants with rose and lichee. In the mouth strong grape's flavour with noticeable bitterness on the finish.

Michele Biancardi

23 / 110

### **Solo Fiano, IGT 2016**

variety: Fiano | region: Apulia | type: dry

Wine from the south of Italy comes from ecological cultivation. In aromas we can find stone fruits, citrus, honey and white flowers. Fruity and elegant, with gently spicy finish.

Societa Agricola Don Lorenzo Della Grillaia | NOLIO SELECTION 25 / 120

### **Lugana, DOC Lugana 2017**

variety: Trebbiano di Lugana | region: Lombardy | type: dry

Incredibly interesting wine with aromas of grapefruit and yellow fruits. A little bit salty at the finish. Wine has great minerality, rocky and citrus notes and good structure which announces long aging potential.

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# WINE

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## ROSE WINES

glass 0,15 l / bottle 0,75 l

Masseria Coste di Brenta | NOLIO SELECTION

15 / 70

### **Cereasuolo d'Abruzzo, DOP 2016**

variety: Montepulciano d'Abruzzo | region: Abruzzo | type: dry

The wine has a fruity and fresh aromas with notes of light, red fruits such as cherries and wild strawberries. Fruit aromas combine with stony notes make the wine harmonious and well balanced.

## RED WINES

Masseria Coste di Brenta | NOLIO SELECTION

15 / 70

### **Elisio Montepulciano d'Abruzzo, DOP 2014**

variety: Montepulciano d'Abruzzo | region: Abruzzo | type: dry

The wine has a fruity and fresh aromas with notes of red fruits. The taste is quite gentle but well balanced. The delicate finish leaves a feeling of pleasant gentility.

Tezza

80

### **Valpolicella Corte Majoli, DOC 2015**

variety: Corvina, Rondinella, Corvione | region: Veneto | type: dry

Among the aromas of wine we will find the smell of ripe blackberries, cloves and tobacco. Velvety and refreshing in taste, full body and complete.

Azienda Giacomo Vaccaro

80

### **Nero d'Avola Vaccaro, IGT 2016**

variety: Nero d'Avola | region: Sicily | type: dry

Wine from ecological cultivation. Wine has aromas of red fruits like cherries, plums and gently hints of cloves. Despite of typical sweetneess for wines from the south Italy, this one is fresh and light.

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# WINE

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## RED WINES

glass 0,15 l / bottle 0,75 l

Di Filippo

90

### Montefalco Rosso, DOC 2015

variety: Sangiovese 60%, Barbera 30%, Sagrantino 10% | region: Umbria | type: dry

Wine has aromas of field berries, blackcurrant and sweet cherries. In the mouth smooth, refreshing and gently tannic with long finish and light acidity.

Lagobava

90

### Piemonte Barbera, DOC 2015

variety: Barbera | region: Piedmont | type: dry

The wine is fruity and lively. The nose is dominated by red berries, cherries and stone fruit aromas. Well balanced with a pleasant tannin and acidity.

47 Anno Domini

100

### Cabernet Franc Marca Trevigiana, IGT 2016

variety: Cabernet Franc | region: Veneto | type: dry

Wine with a complex aromas of red fruits, cherry seeds, fragrance of wet leaf and green pepper. In taste dry, expressive, conquered with well balanced acidity. At the end of the wine we find pleasant tannins and refreshing lightness.

Azienda Agricola Poggio Al. Bosco | NOLIO SELECTION

21 / 100

### Chianti, DCG 2013

variety: 80% Sangiovese, 10% Trebbiano e Malvasia, 5% Colorino, 5% Canaiolo  
region: Tuscany | type: dry

The wine is full and concentrated with aromas of mature cherries and herbs with a hint of wood. The perfect combination of velvet tannins and balanced acidity makes the wine incredibly harmonious.

Vinicola Tombacco

110

### Aglianico del Beneventano, IGT 2016

variety: Aglianico | region: Campania | type: dry

In aromas we can find notes of blackberries, plums, ripe cherries, black pepper and vanilla. Wine is full, well built and elegant. Acidity and delicate tannins gives impression of long and smooth finish.

## RED WINES

glass 0,15 l / bottle 0,75 l

Michele Biancardi

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### **Uno Piu Uno, IGT 2016**

variety: 50% Nero di Troia, 50% Primitivo | region: Apulia | type: dry

Full and concentrated biological wine with aromas of cherries, strawberries, field berries and violet. In wine we can find flavour of stew plum, pleasant sweetness and gently tannins.

Meloni Vini

110

### **Terreforru Cannonau di Sagraegna, DOC 2014**

variety: Cannonau | region: Sardinia | type: dry

Organic wine in typical Sardinian style. The wine has a very aromatic bouquet, full of sun-filled fruits, herbs and vanilla fragrance, resulted from aging in oak barrel. Vibrant acidity is combined with noticeable Tannins.

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### **Merlot, DOC Garda 2016**

variety: Merlot | region: Lombardy | type: dry

Wine with a distinctive, red-ruby color. The aromas bring to mind the ripe cherries and wild blackberries. In the mouth the wine is round and harmonious with delicate tannins.

Azienda Agricola Poggio Al Bosco | NOLIO SELECTION

130

### **Eclissi Toscana Rosso, IGT 2011**

variety: 60% Sangiovese, 35% Merlot, 5% Colorino | region: Tuscany | type: dry

Wonderful wine with a high concentration, rich aromas and with many years of aging potential, but in the best moment to drink. In the bouquet we will find red and black fruits, clearly noticeable berries, eucalyptus and balsamic notes. Strong and powerful in taste, with a beautiful and long lasting finish.