

# NOLIO

## CUCINA & PIZZA

|                    |               |   |
|--------------------|---------------|---|
| TUESDAY - THURSDAY | 16:00 - 22:00 | Service is not included.<br><br>For groups over 6 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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### **Mozzarella bar** 23

Mozzarella di bufala Campana DOP or Mozzarella affumicata di bufala Campana DOP (smoked), Datterini tomatoes, rocket, oregano and sea salt focaccia, olive oil

**Sides:**

olives, capers, dried tomatoes  
basil pesto

6  
6

### **Green asparagus** 22

'Nduja aioli, z 'Nduja, potato croquette with Taleggio DOP

### **Italian cured meat platter** 27

Selection of Villani cured meats

### **Bruschetta with mozzarella** 18

Mozzarella di bufala Campana DOP, Datterini tomatoes, Aceto Balsamico di Modena IGP, basil, garlic

### **Tuna tartare** 31

Tuna loin, shallot, lemon zucchini, lemon-mint mayonnaise, radish, black sesame, grilled lemon, pine nuts, spelt chip

### **Beef tartare** 34

Fassona Piemontese beef, Hollandaise sauce, chive mayonnaise, spelt, onions in balsamic vinegar, walnuts, mustard, tomato sauce, olive oil, king oyster mushroom, guanciale, ciabatta

### **Parmigiana** 19

Eggplant, Mozzarella di bufala Campana DOP, San Marzano DOP tomatoes, Parmigiano Reggiano DOP, rocket, olive oil

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## SOUP

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### **Creamy tomato soup**

19

San Marzano DOP tomatoes, Mozzarella di bufala Campana DOP

Bread available on request

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## INSALATE

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### **Swordfish salad**

30

Smoked swordfish, honey & lemon zucchini, mixed leaves, Datterini tomatoes, pine nuts, dill dressing

### **Goat cheese salad**

27

Mixed leaves, goat cheese, baked beets, grapefruit, orange, sunflower, prosecco dressing

Salads are served with homemade ciabatta

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

It is made from the milk of Italian black buffalo. 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

Pasta is our passion and pride. All pasta in NOLIO is homemade, so each and every day you can find on our tables only self-made pasta fresca. We keep looking for new forms, shapes, varieties and tastes.

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# PASTA

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## Raviolo

Spinach, ricotta di bufala, egg yolk, burnt sage butter, green asparagus, Parmigiano Reggiano DOP

29

## Tagliatelle

Cod, curry sauce, coconut milk, lemon zucchini, romanesco broccoli, lime, pomegranate, olive oil

31

## Cappelletti

Beef, Parmigiano Reggiano aged 36 months, broccoli, demi glace, pancetta, radicchio, wild garlic

32

## Tagliolini

Guanciale, blue cheese BerghemBlu, green peas, tomatoes pacchetelle rosse, Parmigiano Reggiano DOP and herbs crumble

30

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# NOLIO SPECIALITÀ

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Our own courses based on homemade fresh pasta. Cooked with passion and love. Inspired by Italian cuisine, made with only Italian ingredients, imported by ourselves directly from the producers.

## Pork loin

42

Culurgiones, potatoes, Parmigiano-Reggiano, mustard, honey, Nero di Calabria pork, Marsala, burnt shallot, roasted onion, thyme, rosemary, romanesco broccoli

## Duck

39

Duck filled ravioli, white asparagus, prosecco and black lilac jelly, black currant, Parmigiano Reggiano DOP Aioli

## Swordfish

41

Swordfish steak, risotto, broccoli raab, romanesco broccoli, bergamot, wild garlic olive oil

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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.





### **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 00 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>  | 26 |
| San Marzano DOP tomatoes, Mozzarella di bufala Campana DOP, olive oil, basil, Pecorino Romano DOP  |    |
| <b>Marinara</b>  | 19 |
| San Marzano DOP tomatoes, oregano, olive oil, garlic   |    |
| <b>Parmigiana</b>  | 29 |
| San Marzano DOP tomatoes, Mozzarella di bufala Campana DOP, eggplant, Parmigiano Reggiano DOP, olive oil   |    |
| <b>Sopressa</b>  | 31 |
| San Marzano DOP tomatoes, mozzarella di bufala Campana DOP, salami Sopressa Veneta, Taggiasche olives, Pecorino Romano DOP, olive oil                |    |
| <b>Diavola</b>   | 29 |
| San Marzano DOP tomatoes, Mozzarella di bufala Campana DOP, Spianata Calabrese Piccante, Pecorino Romano DOP, olive oil                              |    |
| <b>Cuore della Calabria</b>  | 33 |
| San Marzano DOP tomatoes, mozzarella di bufala Campana DOP, Pecorino Romano DOP, peperoncino, 'Nduja, Salsiccia Piccante, onion of Tropea, olive oil |    |
| <b>Capricciosa</b>   | 33 |
| San Marzano DOP tomatoes, Mozzarella di bufala Campana DOP, champignon, salami Napoli, prosciutto cotto, artichoke, Pecorino Romano DOP, olive oil   |    |
| <b>Primavera</b>   | 36 |
| Mozzarella di bufala Campana DOP, Datterini tomatoes, rocket, prosciutto crudo Villani, Parmigiano Reggiano DOP, olive oil                           |    |
| <b>Aglio</b>   | 32 |
| Mozzarella di bufala Campana DOP, garlic, Spianata Calabrese Piccante, peperoncino, parsley, olive oil   |    |

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# PIZZA

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## PIZZE SPECIALI

### Mezza luna bianca

33

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

### Mezza luna rossa

33

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

### Capra con Cipolla

33

San Marzano DOP tomatoes, Mozzarella di bufala Campana DOP, goat cheese, ricotta di bufala, Tropea onion chutney, peperoncino

### Salumi con olive

34

San Marzano DOP tomatoes, Mozzarella di bufala Campana DOP, prosciutto cotto, Spianata Calabrese Piccante, salami Napoli, olives, Pecorino Romano DOP, olive oil, basil

### Paradiso e inferno

33

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

### Formaggi

33

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

### Tonnara

37

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

### Bella Mortadella

32

Mozzarella di bufala Campana DOP, Mortadella Bologna IGP, basil pesto, Datterini tomatoes, black pepper, olive oil



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## DESSERTS

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### **Cheesecake**

20

Ricotta di bufala, caramelized cane sugar, pear, pineapple, malibu, lime, coconut ice cream, salted caramel

### **Pistachio and date tiramisù**

19

Pistachio of Bronte DOP, dates, bergamot

### **Nugat**

19

Hazelnut of Piemonte, pistachio of Bronte DOP, melon, mango, passion fruit

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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>                        | 6      |
| <b>Espresso macchiato</b>              | 7      |
| <b>Espresso doppio</b>                 | 9      |
| <b>Espresso corretto</b>               | 16     |
| Espresso, grappa La Trentina - Morbida |        |
| <b>Cappuccino / Cappuccino grande</b>  | 9 / 12 |
| <b>Americano / Americano grande</b>    | 8 / 9  |
| <b>Caffè latte macchiato</b>           | 12     |

### TEA

|   |    |
|---|----|
| Darjeeling TGFOP / Earl grey imperiale / Special gunpowder / Verde marrakech mint | 8  |
| Romeo a Giuletta / Sogno d'amore / Notti in Tibet / Frutti di bosco               | 10 |

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## MINERAL WATER

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|  |        |
|--|--------|
| <b>Acqua Panna</b> 0,25 l / 0,75 l<br>still      | 9 / 14 |
| <b>S.Pellegrino</b> 0,25 l / 0,75 l<br>sparkling | 9 / 14 |



Still natural mineral water from Tuscany. Perfectly balanced, light and luminous with a tonic note, its taste has the extraordinary power of enhancing even the most delicate flavors.



Fine quality natural mineral water that flows from natural springs in the Italian Alps. Thanks to its persistent effervescence, it brings out the best in the tastiest dishes and aromas.

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## COLD DRINKS

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|  |         |    |
|--|---------|----|
| <b>Galvanina Bio Tea Premium</b>   | 0,355 l | 14 |
| white / peach / lemon  |         |    |
| <b>Galvanina Bio Drinks Premium</b>  | 0,355 l | 14 |
| 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 | 14 |
| cedrata / chinotto / gassosa / ginger ale  |         |    |
| <b>Tonic Acqua Brillante</b>   | 0,33 l  | 9  |
| <b>Sanpellegrino</b>   | 0,33 l  | 8  |
| aranciata / limonata / aranciata amara / aranciata rossa   |         |    |
| <b>San Benedetto The</b>   | 0,33 l  | 8  |
| lemon / peach / green  |         |    |
| <b>Coca-Cola</b>   | 0,33 l  | 8  |
| <b>Yoga Juice</b>  | 0,2 l   | 8  |
| orange / apple / ACE   |         |    |
| <b>Fresh orange juice</b>  | 0,3 l   | 14 |

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## NON-ALCOHOLIC COCKTAILS

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|  |       |    |
|--|-------|----|
| <b>Santa Fe</b>  | 0,5 l | 14 |
| Sanpellegrino aranciata, pineapple juice, passion fruit syrup      |       |    |
| <b>Santa Maria</b>   | 0,5 l | 14 |
| Sanpellegrino aranciata amara, fresh orange juice, grenadine syrup |       |    |
| <b>Santa Teresa</b>  | 0,5 l | 14 |
| Sanpellegrino limonata, fresh orange juice, strawberry syrup       |       |    |
| <b>Bella</b>   | 0,5 l | 14 |
| San Benedetto The, sugar syrup, succo di limone, citrus fruit      |       |    |

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# BEER

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## DRAUGHT BEER

**Tucher Ubersee Export** 0,3l / 0,5l 11 / 14  
light beer

**Tucher Helles Hefeweizen** 0,3l / 0,5l 11 / 14  
wheat beer

## BOTTLED BEER

**Hasen Brau Extra** 0,5l 14  
light beer

**Hasen Weisser** 0,5l 14  
white beer

**Tucher Pilsener** 0,5l 14  
light beer

**Tucher Urfrankish Dunkel** 0,5l 14  
dark beer

**Tucher Radler** 0,5l 14  
light beer with lemonade

**Tucher Cola Weizen** 0,5l 14  
wheat beer & coke mix

**Tucher Dunkles Hefe Weizen** 0,5l 14  
dark wheat beer

**Zirndorfer Landweizen** 0,5l 14  
wheat beer

**Ausburger Original** 0,5l 14  
light beer

**Hasen Rotbier** 0,5l 14  
red beer

**Tucher Lager Hell** 0,5l 14  
light beer



Tucher is excellent German premium beer. It comes from Nuremberg, the Cracow partner city.

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## BEER

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### NON-ALCOHOLIC

|   |    |
|---|----|
| <b>Tucher Reifbrau Alkoholfrei</b> 0,5l<br>light beer             | 14 |
| <b>Tucher Radler Alkoholfrei</b> 0,5l<br>light beer with lemonade | 14 |
| <b>Tucher Helles Hefeweizen Alkoholfrei</b> 0,5l<br>wheat beer    | 14 |
| <b>Syrups</b>   | 1  |

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## ALCOHOL

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### APERITIVO

|  |    |
|--|----|
| <b>Negroni</b><br>Gin, martini speciale, campari | 23 |
| <b>Aperol Spritz</b><br>Prosecco, aperol         | 19 |
| <b>Bellini</b><br>Peach purée, prosecco          | 19 |

### COCKTAILS

|  |    |
|--|----|
| <b>Nolio</b><br>Strawberries, lime, prosecco, sugar syrup  | 21 |
| <b>Espresso Martini</b><br>Vodka, espresso, kahlua   | 19 |
| <b>Arancia al rosmarino</b><br>Aperol, Campari, peach purée, lemon juice, fresh orange juice, rosemary | 24 |
| <b>Whiskey e pera</b><br>Whiskey, pear juice, lime juice, honey syrup, sparkling water                 | 25 |

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# ALCOHOL

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## ITALIAN

|  |    |
|--|----|
| <b>Aperol</b>                            | 12 |
| <b>Campari</b>                           | 14 |
| <b>Grappa La Trentina – Tradizionale</b> | 20 |
| <b>Grappa La Trentina – Morbida</b>      | 21 |
| <b>Grappa Le Diciotto Lune</b>           | 24 |
| <b>Brandy</b>                            | 20 |
| <b>Amaretto</b>                          | 12 |
| <b>Sambuca</b>                           | 12 |
| <b>Bombardino</b>                        | 14 |
| <b>Crema Alpina Nocciola</b>             | 14 |
| <b>Limoncello Luxardo</b>                | 14 |
| <b>Maraschino</b>                        | 16 |

## CLASSIC

|  |    |
|--|----|
| <b>Belvedere</b>   | 18 |
| <b>Havana Club 3</b>   | 12 |
| <b>Havana Club 7</b>   | 14 |
| <b>Jack Daniel's</b>   | 16 |
| <b>Bombay</b>  | 15 |
| <b>Kahlua</b>  | 14 |
| <b>Martini Riserva Speciale</b><br>ambrato / rubino          | 14 |
| <b>Martini 100 ml</b><br>bianco / rosso / extra dry / rosato | 14 |

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# WINE

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Our wine menu is composed only of carefully selected Italian wines.  
We source bottles direct from Italian producers to secure the best  
quality and your pleasure. May every bottle be full of joy!

## HOUSE WINE

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

Masseria Coste di Brenta

10 / 31 / 60

### **Bianco IGP Colline Frentane**

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

Masseria Coste di Brenta

10 / 31 / 60

### **Rosso IGP Colline Frentane**

variety: Montepulciano | region: Abruzzo | wine style: red, light dry

## SPARKLING WINES

glass 0,15 l / bottle 0,75 l

Azienda Vitivinicola Il Colle

17 / 80

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

variety: Glera | region: Veneto | wine style: semi dry

APPLES | PEARS | WHITE FLOWERS | REFRESHING

Azienda Vitivinicola Il Colle

110

### **Prosecco Superiore DOCG Millesimo Brut 2017**

variety: Glera | region: Veneto | wine style: dry

CITRUS FRUITS | ALMONDS | ACACIA

Cantina La Fiorita

220

### **Franciacorta Saten, DOCG 2017**

variety: Chardonnay | region: Lombardy | wine style: dry

FRESH BREAD | BUTTER | RASPBERRY | GOAT CHEESE

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# WINE

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## WHITE WINES

glass 0,15 l / bottle 0,75 l

Marotti Campi

17 / 80

### **Luzano Verdicchio Classico Superiore, Verdicchio dei Castelli di Jesi, DOC 2017**

variety: Verdicchio | region: Marche | wine style: dry

MINERAL NOTES | SAVORY | QUINCE | HINTS OF ALMONDS

Masseria Coste di Brenta

80

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

variety: Trebbiano d'Abruzzo | region: Abruzzo | wine style: dry

CITRUIS FRUITS | APPLES | GOOD ACIDITY | REFRESHING

Masseria Coste di Brenta

80

### **Bio Pecorino d'Abruzzo, DOP 2016**

variety: Pecorino d'Abruzzo | region: Abruzzo | wine style: dry

WHITE FLOWERS | PEACH | APPLE | GREEN GROUND PEPPER

Azienda Agricola Valter Scarbolo

90

### **Friulano Scarbolo, DOC 2017**

variety: Tocai Friulano | region: Friuli | wine style: dry

MINERALITY | SPRING FLOWERS | APPLES | HERBS

Società Agricola Antico Castello

90

### **Irpinia Falanghina, DOP 2016**

variety: Falanghina | region: Campania | wine style: dry

FRESH FRUITS | LEMON | CORIANDER | WILDFLOWERS

Tenuta Giustini

20 / 95

### **Frida, IGT 2017**

variety: Minutolo, Malvasia | region: Apulia | wine style: light dry

WHITE LILAC | TROPICAL FRUITS | ACACIA | HONEY





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# WINE

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## WHITE WINES

glass 0,15 l / bottle 0,75 l

Cantina Antonella Corda

95

### **Vermentino di Sardegna, DOC 2017**

variety: Vermentino | region: Sardinia | wine style: dry

VIBRANT | CRISPY | SEA SALTY | CITRUS FRUITS

Azienda Agricola Valter Scarbolo

21 / 100

### **IL Ramato Pinot Grigio, DOC 2017**

variety: Pinot Grigio | region: Friuli | wine style: dry

RICH ORANGE COLOUR | MINERALITY | PAPAYA | MANDARINS

Società Agricola Antico Castello

21 / 100

### **Irpinia Greco, DOP 2016**

variety: Greco | region: Campania | wine style: dry

QUINCE | APPLES | SMOKED PLUM | SALTY

Azienda Agricola Valter Scarbolo

110

### **Sauvignon Scarbolo, DOC 2017**

variety: Sauvignon Blanc | region: Friuli | wine style: dry

REFRESHING / GOOSEBERRY / ZESTY / BLACKCURRANT LEAFS

Società Agricola Luna Sicana

110

### **Grillo Luna Sicana, DOC 2017**

variety: Grillo | region: Sicily | wine style: dry

APPLE | SUN OF SICILY | RIPE GOOSEBERRY | MINERALITY

Cantina Donati Marco

120

### **Albeggio Müller Thurgau, DOC 2017**

variety: Müller Thurgau | region: Trentino | wine style: dry

ELEGANCE | MINERALITY | FLOWERS | SAGE

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# WINE

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## WHITE WINES

glass 0,15 l / bottle 0,75 l

Azienda Agricola Le Battistelle

120

### **Soave Classico Battistelle, DOC 2017**

variety: Garganega | region: Veneto | wine style: dry

VOLCANIC SOILS | WHITE FLOWERS | CITRUS FRUITS | FRESH HERBS

Don Lorenzo della Grillaia

25 / 120

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

variety: Trebbiano di Lugana | region: Lombardy | wine style: dry

GRAPEFRUIT | YELLOW FRUITS | MINERALITY | SALTY

Cantina Donati Marco

27 / 130

### **Spicchio di Luna Kerner, DOC 2017**

variety: Kerner | region: Trentino | wine style: light dry

VARIETAL AROMATIC | GOOD STRUCTURE | PEACH | RIPE APRICOT

Azienda Agricola Valter Scarbolo

140

### **Lara (Sunset Blend) Chardonnay, DOC 2016**

variety: Chardonnay | region: Friuli | wine style: dry

BARREL | TROPICAL FRUITS | CLOVE | SWEET ALMONDS

## ROSE WINES

Masseria Coste di Brenta

80

### **Bio Cerasuolo d'Abruzzo, DOP 2017**

variety: Montepulciano d'Abruzzo | region: Abruzzo | wine style: dry

STRAWBERRIES | RASPBERRIES | RED CHERRIES | POWDER SWEETS

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# WINE

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## RED WINES

glass 0,15l / bottle 0,75l

Masseria Coste di Brenta

80

### Montepulciano d'Abruzzo, DOP 2016

variety: Montepulciano d'Abruzzo | region: Abruzzo | wine style: dry

RED FRUITS | SPICY | OAK | CHERRIES STONE

l'Armangia

17 / 80

### Sopra Berruti Barbera d'Asti, DOCG 2017

variety: Barbera | region: Piedmont | wine style: dry

RED FRUITS | SILKY TANINS | TOBACCO | HERBS

Fattoria San Michele a Torri

19 / 90

### Chianti, DOCG 2016

variety: Sangiovese, Canaiolo, Colorino, Merlot | region: Tuscany | wine style: dry

RED CHERRIES | BLACK CURRANT | TABACCO | SPICY

Marotti Campi

95

### Rubico Lacrima di Morro D'Alba, DOC 2017

variety: Lacrima | region: Marche | wine style: dry

FRESH AND FRUITY | VELVETY | ROSE | VIOLET

Tenuta Giustini

20 / 95

### Patù Primitivo, IGT 2017

variety: Primitivo | Region: Apulia | wine style: light dry

RIPE FRUITS | CHOCOLATE | HERBS | SOUTHERN SUN

Cantina Antonella Corda

20 / 95

### Cannonau di Sardegna, DOC 2016

variety: Cannonau | region: Sardinia | wine style: dry

ELEGANCE | RASPBERRIES | SPICY | SOFT TANNINS

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# WINE

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## RED WINES

glass 0,15 l / bottle 0,75 l

Società Agricola Antico Castello  
**Irpinia Aglianico, DOP 2014**

23 / 110

variety: Aglianico | region: Campania | wine style: dry

TABACCO | BALSAMICO | NUTS | RED GRAND PEPPER

Cantina Donati Marco  
**Fratte Alte Pinot Nero, DOC 2017**

25 / 120

variety: Pinot Nero (Pinot Noir) | region: Trentino | wine style: dry

LIGHT BODY RED | WILD RED FRUITS | CHERRY STONES | LEATHER

Società Agricola Luna Sicana  
**A'Zita Cu Zitu Nero d'Avola, DOC 2015**

25 / 120

variety: Nero d'Avola | region: Sicily | wine style: dry

RIPE FRUITS | SUN OF SICILY | SPICINESS | WET LEAVES

Don Lorenzo della Grillaia  
**Merlot, DOC Garda 2017**

120

variety: Merlot | region: Lombardy | wine style: dry

STRAWBERRIES | RED CHERRIES | SOFT TANNINS | PLUMS

Cantina Donati Marco  
**Rubino Lagrein, DOC 2017**

130

variety: Lagrein | region: Trentino | wine style: dry

ROBUST | RIPE FRUITS | VANILLA | SOFT TANNINS

Fattoria San Michele a Torri  
**Chicchirossi, IGT 2016**

140

variety: Malvasia Rossa, Canaiolo, Cilieggiolo, Montepulciano | region: Tuscany | wine style: dry

CHERRIES | GREEN PEPPER | COCOA | PLEASANTLY TANNIN