

Winebar & Tapas

Good Food; I don't want to look back and think "I could have eaten that"

“Alici coast to coast”

Pane di matera, Limone, Alici marinate – Brot von Matera,
Zitrone, marinierte Sardellen

4,00€

“Calamaretti alla deriva”

Calamari, Pane matera, Rucola, carote e zenzero –
Tintenfisch, Brot von Matera, Rauke, Karotten und Ingwer

5,00€

“Mini burger”

“Medal Carne”, pesto peperoncino, Olive taggiasche, pomodorini, cipolline,
scamorza – Fleisch “Medal”, Peperoncino-creme,
Taggiascha Oliven, Datteltomaten, Zwiebelchen

4,50€

“Orto chips”

patate, carote, salvia, pesto pepperoncino – Kartoffeln,
Karotten, Salbei, Pesto peperoncino

3,00€

“Golden Hour”

mela, Chutney ai pomodori verdi, erborinato, noci, erba cipollina –
Apfel, Grüne Tomaten Chutney, Kräuterkäse, Nüsse, Schnittlauch

4,00€

“Er ciccio”

Salsiccia, ricotta, basilico, pomodoro secco – “Salsiccia”
Ricotta Frischkäse, Basilikum, getrocknete Tomaten

4,00€

Life happens, Wine helps

Bollicine

Prosecco Borgoluce Brut *5,00€*

Trento DOC “Blauwal” Brut – Cesconi *7,00€*

Franciacorta “Primus” brut – Franca Contea *6,00€*

Vini bianchi

Sauvignon “Mantele” 2015 – Nals Margreid *6,50€*

Lugana “San Benedetto” 2017 – Zenato *5,00€*

Riesling 2017 – Strasserhof *6,50€*

Pigato d’Albenga “Bon in da Bon” 2016 – BioVio *6,80€*

Chardonnay Bio 2015 – Maso Furli *5,60€*

Vini Rose

Lagrein Rose “Weingut” 2017 – Griesbauerhof *5,00€*

Vini Rossi

Vernatsch “Galea” 2018 – Nals Margreid *4,50€*

Pinot Nero “Patricia” 2017 – Kellerei Girlan *6,00€*

Lagrein “Sand” 2018 – Nals Margreid *5,50€*

Langhe Nebbiolo 2017 – Silvio Grasso *4,50€*

Cabernet “Macchion del Lupo” 2016 – Montescudaio Ginori *5,00€*

