

The background features a delicate watercolor illustration of various autumn-themed elements. It includes several pumpkins in shades of orange and yellow, some with green stems and leaves. There are also large, soft-toned flowers in pale yellow and orange, along with smaller blossoms and clusters of berries. The overall style is soft and artistic, with a warm, seasonal color palette.

MENÙ

AUTUMN 2024

HAVE FUN!

Each recipe tells my story, my grandmother's cooking, my travels, my tasting,
my moments of not ordinary happiness.

Elisa.

STARTES

CRESCENTINE WITH COLD CUTS

AND A TOUCH OF BOLOGNA  variant 

20 €

GIANFERRARI CURED MEATS FROM CANOSSA, MORTADELLA AND PINK SALAMI FROM ARTIGIANQUALITY BOLOGNA.

(RECOMMENDED FOR TWO)

ALLERGENS 1,5,7,9,12

If you try them together, then you can say you have been to Da Me!

CHEESE ICE CREAMS  variant 

12 €

TASTINGS OF STRACCHINO, GORGONZOLA AND ROBIOLA ICE CREAMS WITH ROSEMARY WAFFLE AND CARAMELISED FIGS.

ALLERGENS 1,3,7

SINGLE CRESCENTINA 

0,50 €

ALLERGENS 1,5,7

DON'T CALL ME AN ARTICHOKE  variant 

15 €

SLOW-COOKED EGG WITH A TOPINAMBUR PARMENTIER AND ITS RAGÙ, HERB BREADCRUMBS, GREEN OIL.

ALLERGENS 1,3,7,9

CODFISH 

15 €

CREAMED COD, ROASTED CAULIFLOWER, ORANGE AND VERMOUTH CREAM, LAUREN AND HAZELNUT OIL.

ALLERGENS 4,7,8,12

SUSTAINABLE 

15 €

FRIED POLENTA WITH TARAGNA CHEESE, MORA ROMAGNOLA RAW SAUSAGE, CANTABRIAN SEA ANCHOVY FILLET, MARINATED PUMPKIN, WHITE ONION IN SAOR AND CAPER MAYONNAISE.

ALLERGENS 3,4,5,7,8,9,10

 VEGETARIAN DISH

 GLUTEN-FREE DISH

**If we cannot find fresh products we will have to use the best frozen ones (almost impossible but we have to write it)*

FIRST COURSES

TAGLIATELLE WITH RAGÙ 15 €

ALLERGENS 1,3,9

IF MY GRANDMA WAS 30  18 €

GNOCCHI GRATIN FILLED WITH COW'S RICOTTA, MUSHROOMS* AND PORCINI*,
COFFEE BÉCHAMEL, TRUFFLE CRUMBS DRIED AND PARSLEY POWDER.

ALLERGENS 1,3,7,9

FROM THE BROTH INTO THE BRODETTO 15 €

FRESH PASTA BUTTONS FILLED WITH BOLOGNESE BOILED MEAT AND FRIGGIONE,
SLIGHTLY SPICY PUMPKIN BROTH AND STIR-FRIED GREEN LEAVES.

ALLERGENS 1,3,7,9

TAGLIOLINI AS MY FATHER LIKES IT  14 €

TAGLIOLINI WITH FRIGGIONE AND SQUACQUERONE CHEESE.

ALLERGENS 1,3,7,9

AGNOLOTTO 15 €

FRESH AGNOLOTTI FILLED WITH BRAISED LAMB, ROAST GRAVY AND
LAMBRUSCO REDUCTION.

ALLERGENS 1,3,7,9,12

TORTELLINI 16 €

TORTELLINI IN BROTH OR WITH FRESH CREAM.

ALLERGENS 1,3,7,9

SOMETIMES THEY COME BACK!  15 €

RISOTTO WITH CAULIFLOWER CREAM, SAFFRON SAUCE AND LIQUORICE POWDER.

ALLERGENS 4,7,9

LASAGNE BOLOGNESE 16 €

AVAILABLE ONLY ON SUNDAYS, AS TRADITION REQUIRES.

ALLERGENS 1,3,7,9

 VEGETARIAN DISH

 GLUTEN-FREE DISH

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SECOND COURSES

Waiting times 20/30 minutes

IBERIAN PLUMA  25 €

IBERIAN PLUMA, JALAPEÑO SAUCE, POTATE PAVÈ, ONIONS IN OSMOSIS WITH RED TURNIP, NASTURTIUM LEAVES.

ALLERGENS 5,9,12

ROOTS   18 €

ROASTED CELERIAC AND ITS CREAM, GREEN APPLE, HERB OIL.

ALLERGENS 7,9,12

COTOLETTA ALLA BOLOGNESE 23 €

BREADED VEAL SLICE, FRIED IN CLARIFIED BUTTER, PARMA HAM, 24 MONTH PARMIGIANO REGGIANO, FINISHED IN MEAT BROTH.

ALLERGENS 1,3,7,9,12

Do you want to try it with truffle? According to availability, white or black truffle variable

SPEECHLESS!  21 €

THINLY SLICED VEAL TONGUE, GRAPES ROASTED IN WILD FENNEL, CURLY SALAD WITH FENNELS, CAPERS AND GRAPES.

ALLERGENS 9,10,12

CHEEK *variant*  21 €


SLOW COOKED BEEF CHEEK, GREEN BOLOGNESE SAUCE, SMASHED FENNELS AND ROASTED CARROTS.

ALLERGENS 1,4,6,7,9,12

SIDE DISHES

MIXED SALAD   6 €

ALLERGENS 12

SMASHED POTATOES   7 €

ALLERGENS 7

BOLOGNESE FRIGGIONE   6 €

 VEGETARIAN DISH

 GLUTEN-FREE DISH

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WATER AND SOFT DRINKS

PANNA NATURAL MINERAL WATER - LT 0,75	2,5 €
SAN PELLEGRINO MINERAL WATER - LT 0,75	2,5 €
COCA COLA	3 €
COCA COLA ZERO	3 €
GALVANINA ARANCIATA BIO	3 €
GALVANINA LEMON TEA	3 €
GALVANINA PEACH TEA	3 €
COFFEE/DECAFFEINATED COFFEE/ORZO	2 €
CAPPUCCINO	2,5 €
BLANKET, BREAD, TREATED DRINKING WATER AND SMILE we serve "treated drinking water or treated and carbonated drinking water" in recyclable 24BOTTLES 100 cl bottles.	3 €

WINES BY THE GLASS, selected from our cellar

LAMBRUSCO	6€
RED WINE	da 6€ a 7€
WHITE WINE	da 5€ a 6€
SPARKLING WHITE	da 5€ a 7€
RESERVE	8€
FRENCH WINE	da 8€ a 15€
CHAMPAGNE	12€

DRINK LIST

GIN TONIC with Gin Menegiks <i>DRY</i>	10€
GIN TONIC with Gin Campi <i>AROMATIC</i>	12€
SPRITZ with Bitter Allko <i>BITTER</i>	7€
SPRITZ with Amaro Settemmezzo <i>SLIGHTLY AROMATIC</i>	7€
AMERICANO with Vermouth Marcus and Bitter Allko	13€

CRAFT BEERS - Birrificio Vecchia Orsa (BO)

AURORA - BLONDE

CL 33 - 6€

INCIPIIT - WEISSE

CL 33 - 6€

SBARBINA - SESSION IPA

CL 33 - 6€

TENEBRA - IMPERIAL STOUT

CL 33 - 7€

OUR SUPPLIERS

- AGRIBUSINESS ACETO MODENA
- LEM MEAT
- ARTIGIANQUALITY BOLOGNA, ARTISANAL SALAMI FACTORY
- GIANFERRARI, CANOSSA CURED MEATS
- MADRÈ BAKERY, ARTISAN BAKERY IN THE HEART OF CASTEL SAN PIETRO TERME
- APPENNINO FOOD GROUP

IF YOU ARE ALLERGIC OR COELIAC, LET US KNOW, WE CAN CATER ACCORDINGLY



ALLERGENS

1. CEREALS CONTAINING GLUTEN
2. CRUSTACEANS
3. EGGS AND EGG PRODUCTS
4. FISH
5. PEANUTS
6. SOY
7. MILK AND MILK-BASED PRODUCTS
8. NUTS
9. CELERY
10. MUSTARD
11. SESAME SEEDS
12. SULFUR DIOXIDE AND SULPHITES AT 10MG/KG
13. LUPINS
14. MOLLUSCS
15. FAVE

WINE LIST

By the Sommelier Angelo Ligorio

Emilia Romagna

A FINE SELECTION OF THE MOST SIGNIFICANT AREAS
OF EMILIA ROMAGNA.

SPARKLING WINES

VIRGILIO	25 €
Refermented in the bottle - CASA VALLONA, MONTE SAN PIETRO (BO) <i>GRECHETTO GENTILE - LIVELY, FRESH, SAPID</i>	
SURLÌ	25 €
Refermented in the bottle - ANONIMA AGRICOLA VITICOLTORI VALSAMOGGIA, VALSAMOGGIA (BO) <i>GRECHETTO GENTILE - FRAGRANT, FULL-BODIED, TYPICAL</i>	
SCHEGGIA	25 €
Charmat Method - ANONIMA AGRICOLA VITICOLTORI VALSAMOGGIA, VALSAMOGGIA (BO) <i>GRECHETTO GENTILE - RUSTIC, FRESH, CITRIC</i>	
SUI LIEVITI	28 €
Refermented in the bottle - ORSI VIGNETO SAN VITO, VALSAMOGGIA (BO) <i>GRECHETTO GENTILE - CITRUSY, INTENSE, CRISPY</i>	
IL MIO MALVASIA	30 €
Refermented in the bottle - CAMILLO DONATI, FELINO (PR) <i>MALVASIA DI CANDIA - ENVELOPING, AROMATIC, VIBRANT</i>	
ZÙZÙ	34 €
Refermented in the bottle - FRANCHINA E GIARONE, FORMIGINE (PR) <i>TREBBIANO MODENESE/ TREBBIANO DI SPAGNA - CITRUSY, SAPID, PLEASANT</i>	
IL NATIVO ANCESTRALE "XIII LUNA" 2016	38 €
Pas Dose Refermented in the bottle - TERRAQUILIA, GUIGLIA (MO) <i>GRECHETTO GENTILE/ TREBBIANO - ENVELOPING, COMPLEX</i>	
SANGIOVESE DOSAGGIO ZERO	38 €
Blanc de Noir Pas Dose Classic Method- TENUTA PERTINELLO, GALEATA (FC) <i>SANGIOVESE VINIFICATO IN BIANCO - FIRM, CRISPY, DRY</i>	
YSOLA	45 €
Pas Dose Classic Method - TERRE DELLA ROCCA, RIOLO TERME (RA) <i>ALBANA - EXTRA FINE, PERSISTENT, PROFOUND</i>	
PIGRO DOSAGGIO ZERO	45 €
Pas Dose Classic Method- ROMAGNOLI, PIACENZA (PC) <i>PINOT NERO/ CHARDONNAY - ELEGANT, LIGHT-BODIED, STRUCTURED</i>	

ROSÉ SPARKLING WINES

ASPRO	25 €
Brut Nature Rosato Charmat Method - PALAZZONA DI MAGGIO, OZZANO DELL'EMILIA (BO) <i>SANGIOVESE - SHARP, DRY AND TASTY</i>	

MALBOLLE 30 €
Extra Brut Rosato Classic Method - PODERE IL SALICETO, CAMPOGALLIANO (MO)
MALBO GENTILE - SPICY, CITRUSY, MINERAL

IL PIGRO ROSÈ 40 €
Brut Rosato Classic Method - ROMAGNOLI, PIACENZA (PC)
PINOT NERO/CHARDONNAY - FIRM, WELL-BALANCED, ENVELOPING

LAMBRUSCHI

FALISTRA 22 €
Refermented in the bottle - PODERE SALICETO, CAMPOGALLIANO (MO)
LAMBRUSCO DI SORBARA - FRESH, MINERAL, PERSISTENT

ALBONE 25 €
Charmat Method - PODERE SALICETO, CAMPOGALLIANO (MO)
LAMBRUSCO SALAMINO - CREAMY, FRUITY, INTENSE

POZZOFERRATO 25 €
Refermented in the bottle - STORCHI, MONTECCHIO EMILIA (RE)
LAMBRUSCO MAESTRI/LAMBRUSCO SALAMINO/ANCELOTTA - RED FRUITS, FULL-BODIED, DRY

NATO LIBERO 25 €
Classic Method - VIGNETO SAETTI, SOLIERA (MO)
LAMBRUSCO SALAMINO - TYPICAL, SPICY, ENVELOPING

FALCONERO ZERO 25 €
Refermented in the bottle - TERRAQUILIA, GUIGLIA (MO)
LAMBRUSCO GRASPAROSSA - BROAD, STRUCTURED, DRY

BABY MAGNUM 28 €
Rifermentato in Bottiglia - MARCHESI DI RAVARINO, RAVARINO (MO)
LAMBRUSCO DI SORBARA - FRAGRANTE, GUSTOSO, FRESCO

SAN VINCENT 30 €
Refermented in the bottle - BERGIANTI, CARPI (MO)
LAMBRUSCO DI SORBARA - ELEGANT, LIVELY, SAPID

PERFRANCO ROSATO 38 €
Refermented in the bottle - BERGIANTI, CARPI (MO)
LAMBRUSCO SALAMINO - JUICY, CITRUSY, LIVELY

STILL WHITE WINES

VIRGINIA 22 €
CASA VALLONA, MONTE SAN PIETRO (BO)
GRECHETTO GENTILE - FULL-BODIED, SOFT, TASTY

BIANCO BOLOGNA 25 €
ANONIMA AGRICOLA VITICOLTORI VALSAMOGGIA, VALSAMOGGIA (BO)
SAUVIGNON BLANC/RIESLING - CONVIVIAL, GASTRONOMIC, PLEASANT

SERENARO	25 €
VILLA VENTI, RONCOFREDDO (FC) <i>FAMOSO - DRY, CITRIC, SLIGHTLY AROMATIC</i>	
I VESPRI	27 €
IL TEATRO, MODIGLIANA (FC) <i>TREBBIANO ROMAGNOLO - PERSISTENT, LIGHT-BODIED, SAPID</i>	
ALLE 12 A MONTETONDO	30 €
TERRE DELLA ROCCA, RIOLO TERME (RA) <i>ALBANA - SOFT, DRY, ENVELOPING</i>	
POSCA BIANCA	30 €
Vino Perpetuo - ORSI VIGNETO SAN VITO, VALSAMOGGIA (BO) <i>GRECHETTO GENTILE AND WHITE GRAPES - INTRIGUING, INTENSE, MINERAL</i>	
SORRISO DI CIELO	32 €
LA TOSA, VIGOLZONE (PC) <i>MALVASIA DI CANDIA - PLEASANTLY AROMATIC, EXOTIC, INTENSE</i>	
L'ANIMO	36 €
TENUTA SAIANO, POGGIO TORIANA (RN) <i>GRECHETTO GENTILE - FRESH, ELEGANT, CITRIC</i>	
PARIDE SELEZIONE "MARNE GIALLE"	40 €
Aged in amphora - TENUTA SANTA LUCIA, MERCATO SARACENO (FC) <i>ALBANA - MINERAL, SAPID, BROAD</i>	
VIVI REBOLA	42 €
SAN VALENTINO, RIMINI (RN) <i>REBOLA - HARMONIOUS, IODIZED, SHARP</i>	

RED WINES

ROSSO BOLOGNA	25 €
ANONIMA AGRICOLA VITICOLTORI VALSAMOGGIA, VALSAMOGGIA (BO) <i>MERLOT / CABERNET SAUVIGNON - CONVIVIAL, SPICY, FULL-BODIED</i>	
BARBERA	28 €
ANONIMA AGRICOLA VITICOLTORI VALSAMOGGIA, VALSAMOGGIA (BO) <i>BARBERA - FRESH, DRY, INTENSE RED FRUITS</i>	
MARTIGNONE	30 €
ORSI VIGNETO SAN VITO, VALSAMOGGIA (BO) <i>BARBERA - VINOUS, SPICY, DRY</i>	
VIGNAMORELLO	38 €
LA TOSA, VIGOLZONE (PC) <i>BARBERA / BONARDA - VIGOROUS, STRUCTURED, INTENSE</i>	
VIVI ROSSO	42 €
SAN VALENTINO, RIMINI (RN) <i>SANGIOVESE / SYRAH / CABERNET FRANC - SPICY, FRESH, WILD</i>	
BRAJE	45 €
STORCHI, MONTECCHIO EMILIA (RE) <i>MERLOT / CABERNET FRANC / CABERNET SAUVIGNON - INTENSE, FULL-BODIED, PROFOUND</i>	

A	45 €
Aged in amphora - VILLA VENTI, RONCOFREDDO (FC)	
<i>CENTESIMINO - RED FRUITS, LIGHT-BODIED, PERSISTENT</i>	
DRACONE RISERVA 2018	50 €
PALAZZONA DI MAGGIO, OZZANO DELL EMILIA (BO)	
<i>MERLOT/CABERNET FRANC/ PETIT VERDOT - MEDIUM-BODIED, EXPRESSIVE, INTENSE</i>	
VINTAGE DRACONE RISERVA	
<i>Depending on stock availability</i>	
LUNA NUOVA	80 €
SAN VALENTINO, RIMINI (RN)	
<i>CABERNET FRANC - ROBUST, TANNIC, ENVELOPING</i>	
<h1>SANGIOVESE DI ROMAGNA</h1>	
PRIMO SEGNO	25 €
VILLA VENTI, RONCOFREDDO (FC)	
<i>SPICY, TASTY, WELL BALANCED</i>	
SCABI	28 €
SAN VALENTINO, RIMINI (RN)	
<i>ELEGANT, HARMONIOUS, WELL-STRUCTURED</i>	
ELYGIO RISERVA	30 €
CASTELLO DI MONTESASSO, MERCATO SARACENO (FC)	
<i>SOFT, COMPLEX, VIGOROUS</i>	
GS 2016	35 €
COSTA ARCHI, SERRA DI CASTEL BOLOGNESE (RA)	
<i>ELEGANT, PROFOUND, SPICY</i>	
LONGIANO RISERVA	36 €
VILLA VENTI, RONCOFREDDO (FC)	
<i>BROAD, WELL-STRUCTURED, SAPID</i>	
VINTAGE LONGIANO RISERVA	
<i>Depending on stock availability</i>	
SANGIOVESE PREDAPPIO	40 €
CHIARA CONDELLO, PREDAPPIO (FC)	
<i>JUICY, WELL-BALANCED, LIGHT-BODIED</i>	
CAMPIUME 2018	42 €
TENUTE PERTINELLO, GALEATA (FC)	
<i>FRESH, TASTY, SHARP</i>	
CAMPIUME 2017	45 €
CAMPIUME 2012	60 €
CAMPIUME 2011	50 €
VIGNA PROBI	40 €
VILLA PAPIANO, MODIGLIANA (FC)	
<i>WELL-BALANCED, LIGHT, WELL-MODULATED</i>	

PRÈ	50 €
VILLA PAPIANO, MODIGLIANA (FC) WELL-STRUCTURED, FRESH, DYNAMIC	
LE ARMI RISERVA 2019	60 €
PALAZZONA DI MAGGIO, OZZANO DELL'EMILIA (BO) SPICY, COMPLEX, ENVELOPING	
LE ARMI RISERVA 2016	80 €
TERRA DI COVIGNANO RISERVA	70 €
SAN VALENTINO, RIMINI (RN) COMPLEX, ELEGANT, SILKY	
LE LUCCIOLE RISERVA	100 €
CHIARA CONDELLO, PREDAPPIO (FC) ELEGANT, PROFOUND, VIGOROUS	
LO STRALISCO	190 €
CHIARA CONDELLO, PREDAPPIO (FC) IMPECCABLE, SILKY, IMPORTANT	

France

A FINE SELECTION OF THE MOST SIGNIFICANT AREAS
OF FRANCE

SPARKLING WINES

Champagne

Reims e Montagne

THIÉNOT BRUT	90 €
ALAIN THIÉNOT PINOT NOIR 35%, CHARDONNAY 35%, MEUNIER 30% - FRESH, SLENDER, CTRUSY	
VINTAGE 2015 BRUT	120 €
ALAIN THIÉNOT PINOT NOIR 35%, CHARDONNAY 35%, MEUNIER 30% - PROFOUND, FRESH, COMPLEX	
CUVÉE RÉSERVE 1ER CRU BRUT	90 €
JEAN-MARIE MASSONNOT PINOT NOIR 33%, CHARDONNAY 33%, MEUNIER 33% - POWERFUL, WARM, MATURE	
CUVÉE ROSÈ 1ER CRU BRUT	90 €
JEAN-MARIE MASSONNOT MEUNIER 62%, PINOT NOIR 21%, CHARDONNAY 17% - RICH, GENTLE, FLESHY	
SHAMAN 21 GRAND CRU BRUT NATURE	110 €
MARGUET PINOT NOIR 84%, CHARDONNAY 16% - LIGHT-BODIED, PERSISTENT, ELEGANT	

AMBONNAY GRAND CRU 180 €
MARGUET
PINOT NOIR 69%, CHARDONNAY 31% - MINERAL, COMPLEX, FULL-BODIED

L'ARBRE BRUT NATURE 110 €
VINCENT CULLIER
MEUNIER 100% - VEGETAL, DRY, SALTY

Cote des Blancs

CLASSICAL MUSIC GRAND CRU BRUT 100 €
DOMAINE RIVIERE
CHARDONNAY 100% - AROMATIC, RICH, FLORAL

HORIZON BdB 110 €
PASCAL DOQUET
CHARDONNAY 100% - FRESH, LIGHT-BODIED, AROMATIC

Vallée della Marne

ORIGINE BRUT 90 €
ETIENNE OUDART
MEUNIER 60%, CHARDONNAY 25%, PINOT NOIR 15% - INTENSE, ELEGANT, DRY

ZERO BRUT NATURE 110 €
TARLANT
PINOT NOIR 32%, CHARDONNAY 32%, MEUNIER 32%, VIEILLES VIGNES 4% - COMPLEX, LIVELY, DRY

ZERO BRUT NATURE ROSÉ 120 €
TARLANT
PINOT NOIR 35%, CHARDONNAY 65% - LIVELY, CREAMY, PERSISTENT

Cote de Bar - Aube

BLANC DE NOIRS BRUT 110 €
FLEURY
PINOT NOIR 100% - MINERAL, FRESH

FLEUR DE L'EUROPE NATURE 110 €
FLEURY
PINOT NOIR 85%, CHARDONNAY 15% - SAPID, FLORAL, CITRUSY

NOTES BLANCHES BRUT NATURE 2015 180 €
FLEURY
PINOT BLANC 100% - SPICY, VIGOROUS, FLORAL

NOIR D'EULALIE NATURE 140 €
EDUARD DUVAL
PINOT NOIR 100% - VIBRANT, CAPTIVATING, RED FRUITS

Loire

VOUVRAY MÉTHODE TRADITIONNELLE 2019 EXTRA BRUT 60 €
CLOS NAUDIN-FOREAU
CHENIN BLANC 100% - DRY, VERTICAL, THICK

Jura

CREMANT DU JURA BRUT

47 €

DOMAINE DE MONTBOURGEAU

CHARDONNAY 100% - SNAPPY, FULL-BODIED, FRESH

Alsace

CREMANT D'ALSACE BRUT

50 €

ALBERT BOXLER

AUXERROIS 50%, PINOT NOIR 30%, PINOT BLANC 20% - PERSISTENT, COMPLEX, CREAMY

Languedoc-roussiliom

BLANQUETTE DE LIMOUX BRUT

30 €

MAISON GUINOT

MAUZAC 100% - LIGHT-BODIED, CITRIC, LIVELY

WHITE WINES

Alsace

RIESLING GRAND CRU MANDELBERG

50 €

ANDRÈ STENZ

RIESLING 100% - INTENSE, COMPLEX, TYPICAL

RIESLING 2021

70 €

ALBERT BOXLER

RIESLING 100% - FLORAL, STRUCTURED, WELL-BALANCED

Loire

ANJOU BLANC 2022

45 €

CHÂTEAU DE PLAISSANCE

CHENIN BLANC 100% - SAPID, AROMATIC, TOASTED

ANJOU BLANC RONCERAY 2022

70 €

CHÂTEAU DE PLAISSANCE

CHENIN BLANC 100% - SAPID, CITRIC, INTRIGUING

POUILLY-FUMÈ MAGMA 2022

45 €

DOMAINE DE LA CROISÉE

SAUVIGNON BLANC 100% - MINERAL, ROUND, FRESH

LE PETIT BUISSON

45 €

CLOS DU TUE BOEUF

SAUVIGNON BLANC 100% - SAPID, INTENSE

Bourgogne

CHABLIS

65 €

DOMAINE J.P.&B. DROIN

CHARDONNAY 100% - ELEGANT, SOFT

CHABLIS 1ER CRU CÔTE DE LECHET	110 €
DOMAINE J.P.&B. DROIN	
<i>CHARDONNAY 100% - ELEGANT, SOFT, IMPORTANT</i>	
CHABLIS 1ER CRU MONTÉE DE TONNERE	110 €
DOMAINE J.P.&B. DROIN	
<i>CHARDONNAY 100% - ELEGANT, SOFT, IMPORTANT</i>	
BOURGOGNE ALIGOTÉ CLASSIQUE	60 €
SYLVAIN PATAILLE	
<i>ALIGOTE 100% - CITRIC, EXOTIC, DEEP</i>	
BOURGOGNE BLANC	70 €
DOMAINE MICHEL BOUZEREAU	
<i>CHARDONNAY 100% - ENVELOPING, WARM, TRADITIONAL</i>	
BOURGOGNE BLANC HAUTES DENSAITES	80 €
DOMAINE BUISSON-CHARLES	
<i>CHARDONNAY 100% - ENVELOPING, WARM, IMPORTANT</i>	
SANTENAY LES POTETS	130 €
JEAN MARC VINCENT	
<i>CHARDONNAY 100% - FRESH, FLORAL, BALANCED</i>	
MACON VILLAGE LES SARDINES	70 €
ROBERT DENOGENT	
<i>CHARDONNAY 100% - SOFT, ENVELOPING, CITRUSY</i>	
POUILLY – FUSSE	50 €
DOMAINE CARRETTE	
<i>CHARDONNAY 100% - SAPID, INTENSE</i>	

Jura

FOUDRE À CANON – OUILLÉ	80 €
DOMAINE DE LA BORDE – OUILLÉ	
<i>SAVAGNIN 100% - TOASTED, WARM, ENVELOPING</i>	
VIN JAUNE D'ARBOIS 2017	170 €
DOMAINE DE LA BORDE	
<i>SAVAGNIN 100% - OXIDIZED, FLOR UNDER VEIL</i>	
CÔTES DU JURA LE CALVAIRE 2020	60 €
DOMAINE DES CARLINES	
<i>CHARDONNAY 100% - RICH, SPICY, CONCENTRATED</i>	

Savoie

LES ABYMES	50 €
DOMAINE DE CHEVILLARD	
<i>JACQUERE 100% - TENSE, MINERAL</i>	
ROUSSETTE DE SAVOIE	70 €
DOMAINE DE CHEVILLARD	
<i>ALTESSE 100% - SPICY, VIGOROUS, FLORAL</i>	

ALTESSE 80 €
DOMAINE NICOLAS GONIN
ALTESSE 100% - WHITE FLOWERS, CLEAR, BITTER

LES ALPES 80 €
DOMAINE BELLUARD
GRINGET 100% - LIGHT-BODIED, FRESH, ELEGANT

LE PETIT COIN DE PARADIS 60 €
LES VIGNES DE PARADIS
CHASSELA 100% - HERBACEOUS, VEGETAL, TROPICAL

Jurançon

COMÈTE 70 €
CLOS LARROUYAT
PETIT MANSENG 75%, CAMARALET 25% - AROMATIC, SPICY, DRY

ROSÉ WINES

Provence

COTEAUX VAROIX LES DEUX ANGES ROSÉ 45 €
CHATEAU DE L'ESCARELLE
GRENACHE, SYRAH, MOURVEDRE - RED FRUITS, PLEASANTLY TANNIC

PALETTE ROSÉ 100 €
CHATEAU SIMONE
GRENACHE 45%, MOURVEDRE 30%, CINSAUT 5%, ALTRI 20% - MINERAL, DELICATE, MEMORABLE

RED WINES

Bourgogne

BOURGOGNE PINOT NOIR 65 €
DOMAINE CHICOTOT
PINOT NOIR 100% - BALSAMIC, ELEGANT, WELL-BALANCED

NUITS-ST-GEORGES LES CHARMOTTES 125 €
DOMAINE CHICOTOT
PINOT NOIR 100% - FLORAL, WELL-BALANCED, GREAT THICKNESS

VOLNAY VIEILLES VIGNES 100 €
DOMAINE JOSEPH VOILLOT
PINOT NOIR 100% - LIGHT, SILKY, SPICY

POMMARD VIEILLES VIGNES 100 €
DOMAINE JOSEPH VOILLOT
PINOT NOIR 100% - JUICY, SAPID, COMPLEX

GEVREY-CHAMBERTIN 2022 195 €
DOMAINE PHILIPPE PACALET
PINOT NOIR 100% - MINERAL, STRUCTURED, BROAD

LADOIX ROUGE 2022 195 €
DOMAINE PHILIPPE PACALET
PINOT NOIR 100% - ROUND, INTENSE, GREAT STRUCTURE

SANTENAY ROUGE "VIEILLES VIGNES" 115 €
DOMAINE JEAN-MARC VINCENT
PINOT NOIR 100% - DEEP, FLORAL, ENVELOPING

MERCUREY ROUGE LE CHAPITRE 130 €
DOMAINE BRUNO LORENZON
PINOT NOIR 100% - HARMONIOUS, DELICATE, PRECISE

SAVIGNY LÈS BEAUNE 1ER CRU LES MARCONNETS 130 €
DOMAINE BUISSON - CHARLES
PINOT NOIR 100% - CONVIVIAL, WELL-BALANCED, ELEGANT

CORTON BRESSANDES GRAND CRU 2017 220 €
DOMAINE BUISSON - CHARLES
PINOT NOIR 100% - IMPORTANT, STRUCTURED, INTENSE

Beaujolais

CÔTE DE BROUILLY LA SUEUR AU FRONT 60 €
JULIEN DUPORT
GAMAY 100% - INTRIGUING, RED FRUITS, ENVELOPING

Bordeaux

SAINT EMILION BAD BOY 55 €
CHATEAU THUNEVIN
MERLOT 95%, CABERNET FRANC 5% - PERSISTENT, FULL-BODIED, PLEASANT

SAINT JULIEN GRAND CRU CLASSÉ 2020 150 €
CHATEAU LAGRANGE
CABERNET SAUVIGNON 40%, MERLOT 30%, PETIT VERDOT 30% - INTENSE, WELL-BALANCED, FULL-BODIED

MARGAUX ALTER EGO 2017 250 €
CHATEAU PALMER
MERLOT 60%, CABERNET SAUVIGNON 40% - SILKY, IMPORTANT

Jura

POIDS PLUME 70 €
DOMAINE LA PATELLE
POULSARD 100% - FLORAL, FRUITY

BOUT D'VIN 70 €
DOMAINE LA PATELLE
TROUSSEAU 100% - FLORAL, SPICY

Rhone

CÔTES DU RHÔNE BOUT D'ZAN 30 €
MAS DE LIBIAN
GRENAICHE 60%, SYRAH 40% - DELICATE RED FRUITS, FRESH, CONVIVIAL

CHATEAUNEUF DU PAPE ROUGE TELEGRAMME

90 €

LE VIEUX TELEGRAPHE

GRENACHE 80%, SYRAH 10%, MOURVÈDRE 6%, CINSAUT 4% - PERSISTENT, SOFT, FULL-BODIED

Languedoc-Roussillon

CÔTES CATALANES UNE VIE LA NUIT

45 €

CLOS DU ROUGE GORGE HORS CHAMP

SYRAH 60%, GRENACHE 40% - SPICY, ENVELOPING

CÔTES DU ROUSSILON VILLAGES CALCINAIRES

50 €

DOMAINE GAUBY

GRENACHE 15%, SYRAH 50%, MOURVÈDRE 25%, CARIGNAN 10% - PRECISE, ELEGANT, SILKY

FREE WIFI

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