

Don't look for Franciacorta or Prosecco: all the wines we have chosen are produced in Emilia Romagna

SPARKLING WINES

Pignoletto Frizzante

Lodi Corazza - Zola Predosa (Bo)
Pignoletto; Charmat method

fresh, flavorful, dry and savory

20 €

Scheggia

Anonima Agricola Viticoltori Valsamoggia - Valsamoggia (Bo)
Pignoletto; Charmat method

fragrant, nimble, dry and citrusy

20 €

DiVerso

Fattoria del Monticino Rosso - Imola (Bo)
Albana e Trebbiano; natural refermentation

in traditional "taglio Bologna" bottle, fragrant, dry and tasty

22 €

Extra Brut Aspro

Palazzona di Maggio - Ozzano nell'Emilia (Bo)
Sangiovese; Charmat method

fresh, sharp, medium body and well-structured

24 €

Blanc de Blancs Pas Dosé

Fattoria del Monticino Rosso - Imola (Bo)
white vinification of Sangiovese; Champagne method

decisive, crisp, well-structured and dry

28 €

Il Pigro Rosé

Romagnoli - (Pc)
Pinot Nero e Chardonnay; Champagne method

elegant, harmonious, enveloping and fruity

36 €

Blanc de Noirs Dosaggio Zero

Tenuta Pertinello - Galeata (Fc)
white vinification of Sangiovese; Champagne method

decisive, crisp, well-structured and dry

36 €

Blanc de Noirs Brut Mattaglio

Cantina della Volta - Bomporto (Bo)
white vinification of Pinot Noir; Champagne method

rich, well-balanced, elegant and incisive

42 €

Zigànt

Lodi Corazza - Zona Predosa (Bo)
Pignoletto; traditional winemaking in cement

broad, well balanced, savory and dry

20 €

Bianco Bologna

Anonima Agricola Viticoltori Valsamoggia - Valsamoggia (Bo)
Sauvignon e riesling; traditional vinification in steel

fragrant, broad, fresh and citrusy

22 €

Virginia

Casa Vallona - Monte San Pietro (Bo)
Pignoletto; vinification in steel, spontaneous fermentation

full-bodied, well-structured, soft and flavorful

22 €

Chardonnay

Palazzo di Varignana - Castel San Pietro Terme (Bo)
Chardonnay; traditional vinification in steel

ripe and exotic fruit, incisive, fresh and savory

24 €

Sorriso di Cielo

La Tosa - Vigolzone (Pc)
Malvasia Aromatica di Candia; traditional vinification in steel

intensely aromatic, exotic fruit, snappy and dynamic

34 €

LAMBRUSCHI

Leclisse

Paltrinieri - Bomporto (Mo)
Lambrusco di Sorbara; Charmat method

fruity, acid, savory and lingering

22 €

Rimosso

Cantina della Volta - Bomporto (Mo)
natural bottle refermentation (pét-nat, pétillant naturel)

fruity, incisive, fragrant and tasty

28 €

Rosé

Cantina della Volta - Bomporto (Mo)
Lambrusco di Sorbara; Champagne method

intense red fruits, taut, elegant and progressive

34 €

Falconero

Terraquila - Guglia (Mo)
Lambrusco Grasparossa e Malbo Gentile;
natural bottle refermentation (pét-nat, pétillant naturel)

fruity, broad, well-structured and dry

22 €

Pozzoferrato

Storchi - Montecchio Emilia (Re)
Lambrusco Salamino; natural bottle refermentation
(pét-nat, pétillant naturel), without added sulfites

intense red fruits, rich, lean and dry

22 €

Rosso Viola

Vigneto Saetti - Soliera (Mo)
Lambrusco Salamino; natural bottle refermentation
(pét-nat, pétillant naturel), without added sulfites

typical, hearty, spicy and enveloping

20 €

STILL WHITE WINES

Fragelso

Casetta dei frati - Modigliana (Fc)
Trebbiano Romagnolo; light maceration of grapes,
vinification in steel with spontaneous fermentation

floral, elegant, mineral and savory

34 €

Piuttosto

Tre Monti - Imola (Bo)
Trebbiano Romagnolo; grapes maceration,
vinification in cement with spontaneous fermentation

citrusy, broad, rich and dry

22 €

Vitalba

Tre Monti - Imola (Bo)
Albana; grapes maceration, vinification
in terracotta amphorae with spontaneous fermentation

intensely fruity, fresh, soft and enveloping

30 €

Codronchio

Fattoria del Monticino Rosso - Imola (Bo)
Albana; late harvested grapes, vinification in steel
and aging in barrique ripe and exotic fruit

dry, dynamic and persistent

30 €

Vigna delle Rose

Podere Vecciano - Coriano (Rn)
Pagadebit (bombino bianco); traditional steel vinification

delicately aromatic, fresh, agile and savory

20 €

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STILL RED WINES

Vincenzo

Casa Vallona - Monte San Pietro (Bo)
Barbera e Negretto; steel winemaking
with spontaneous fermentation

structured, full-bodied and dry

22€

Rosso Bologna

Anonima Agricola Viticoltori Valsamoggia - Valsamoggia (Bo)
Cabernet Sauvignon, Barbera e Merlot;
traditional steel winemaking

intense, full-bodied, well-balanced and juicy

22 €

Castelzola

Lodi Corazza - Zola Predosa (Bo)
Barbera; winemaking in concrete and aging
in french oak tonneau

fruity, spicy, fragrant and complex

24 €

Centesimino

Ancarani - Faenza (Ra)
Centesimino; traditional cement winemaking

intensely fruity, juicy, agile and fresh

25 €

Vignamorello

La Tosa - Vigolzone (Pc)
Barbera e Bonarda; french oak barrel aging

intensely fruity, dense, energetic and territorial

26 €

Pinot Nero

Palazzo di Varignana - Castel San Pietro Terme (Bo)
Pinot Nero; french oak barrel aging

velvety, well-structured, ripe and enveloping

24 €

Dracone Riserva

Palazzona di Maggio - Ozzano dell'Emilia (Bo)
Merlot, Cabernet Franc e Petit Verdot;
aged in french oak barrels

powerful, well-layered, solid and intense

36 €

Vivi Rosso

San Valentino - Rimini
Sangiovese, Syrah e Cabernet Franc; aged in cement
and terracotta amphorae, a small part in small barrels

ample, soft, intensely fruity and spicy

32 €

SANGIOVESE DI ROMAGNA

VINO BIOLOGICO

Ulziano

Palazzona di Maggio - Ozzano dell'Emilia (Bo)
Sangiovese; traditional winemaking in typical steel

beautiful fresh fruit, lean and progressive

22 €

Biagio Antico

Ancarani - Faenza (Ra)
Sangiovese; traditional steel inification

mouthwatering, crisp, fruity and dynamic

22€

Chiara Condello

Chiara Condello - Predappio (Fc)
Sangiovese; aged in steel and large oak barrels

fruity, juicy, well-modulated and agile

24 €

Primo Segno

Villa Venti - Roncofreddo (Fc)
Sangiovese; traditional steel winemaking

tasty, juicy, dynamic and well balanced

30 €

Longiano Riserva

Villa Venti - Roncofreddo (Fc)
Sangiovese; aging in large oak barrels ample

well-structured, elegant and savory

32 €

I Probi Riserva

Villa Papiano - Modigliana (Fc)
Sangiovese; aging in large oak barrels

elegant, harmonious, energetic and flowing

32 €

Framònte

Casetta dei Frati - Modigliana (Fc)
Sangiovese; spontaneous fermentation in steel
and aging in concrete

original, elegant, well-balanced and progressive

33€

Vigna del Generale Riserva

Fattoria Nicolucci - Predappio (Fc)
Sangiovese; aging in large oak barrels

intense, thick, dry and austere

44 €

Le Armi Riserva

Palazzona di Maggio - Ozzano dell'Emilia (Bo)
Sangiovese; aging in large oak barrels

classic, intensely fruity, spicy and well-structured

56 €

Le Lucciole Riserva

Chiara Condello - Predappio (Fc)
Sangiovese; aging in large oak barrels

very elegant, deep, layered and energetic

58 €

BEER

BIRRIFICIO ARTIGIANALE - COOP SOCIALE VECCHIA ORSA - SAN GIOVANNI IN PERSICETO (BO)

Spacca

Amber Ale 6% IT 0,33

smoky and balanced

6 €

Incipit

Weiss 5% IT 0,33

traditional and sparkling

6 €

Sbarbina

Session IPA Ale 4,5% IT 0,33

exotic and lighthearted

6€

Biolca

Golden Ale 5% IT 0,33

pure and simple

6€