

LA FERRAMENTA DEL GUSTO EMILIANO



OSTERIA • TORINO

Via Giacosa 10A Bis

OUR SALAMI

IL CANOSSELLO (CULATTA DI CANOSSA).

It is obtained from the so-called "ham pulp" that is the finest part of the pork leg as it is very beautiful when cut and has the best proportion of lean and fat. The most evident peculiarity of this product is the presence of the rind on the back side. This characteristic allows our culatello to obtain a unique sweetness.

STROLGHINO OR SALAMINO DI CULATELLO.

It is a natural salami of varying proportions from 15 to 30 cm, made with meat chosen from the trimmings of CULATELLO and FIOCCHETTO. It is stuffed into small natural casings and then wrapped in straw paper to maintain its softness. Its aroma and its delicate taste distinguish it from all other salamis.

THE CUP OF CANOSSA.

The cup of the chain is obtained from the neck of the pig. The meats used, precisely because they are "from the supply chain", guarantee the absolute authenticity of the product, protecting the safety of the consumer. The peculiarity of this product is the extreme sweetness due to the low sodium content and the careful use of spices that must never overpower its scent.

THE PILLOW OF CANOSSA.

It is the best quality "lard" removed from the pig's throat. With aging, the fat will become pink with lean veins inside, taking on a perfect color and flavor.

THE LUMB.

It is obtained by stuffing the pork loin, the so-called loin. Its very light and accurate salting, the use of an exclusive recipe with only natural ingredients selected by the Gianferrari family over time, gives life to an extremely delicate salami, with an exciting aroma and flavor, thanks also to the meats used coming only from pigs of our best traditional breeds.

PARMIGIANO REGGIANO MOUNTAIN QUALITY.

Parmigiano Reggiano, known all over the world, is produced from the milk of cows fed according to a specific regulation that prohibits the use of all ensiled and fermented fodder, food of animal origin and any by-product of the food industry, providing for the use of local fodder and vegetable feed. The Mountain Quality distinguishes the Parmigiano Reggiano produced in the Emilian Apennines with only mountain milk, aged for at least 24 months and with the EXTRA brand. The Apennine lands are the result of volcanic sediments, sea beds, river courses and meadows full of essences that transmit flavors and aromas to this cheese, characterizing it for its delicacy, sweetness and fragrance even in long aging.

Tasting Menu

APPETIZERS

First course - appetizer - The cured meats

Traditional Emilia chopping board (Culatta di Canossa, mortadella Bologna, coppa di Canossa and seasoned salami)

Warm Emilian bread basket (tigelle and fried dumplings)
accompanied by mortadella mousse, cunza and
squacquerone

Second course - appetizer - The cheeses

Selection of Parmigiano Reggiano (the 3 ages) with
artisanal organic jam and balsamic reserve

FIRST choice of tradition

Green tortelli with butter and parmesan
Pumpkin tortelli with reggiano sauté
Tagliatelle with ragu
Emilian lasagna

SWEET to choose between

Cheesecake

Sponge cake and custard

Noodle cake

€ 30.00 per person (minimum 2 people)

Drinks and cover not included

Great Tasting Menu

APPETIZERS

First course - appetizer - The cured meats

Traditional Emilia chopping board (Culatta di Canossa, mortadella Bologna, coppa di Canossa and seasoned salami)

Warm Emilian bread basket (tigelle and fried dumplings)
accompanied by mortadella mousse, cunza and
squacquerone

Second course - appetizer - The cheeses

Selection of Parmigiano Reggiano (the 3 ages) with
artisanal organic jam and balsamic reserve

FIRST choice of tradition

Green tortelli with butter and parmesan
Pumpkin tortelli with reggiano sauté
Tagliatelle with ragu

ACCORDING TO

Braised cheek in Gutturnio with baked potato wedges

SWEET to choose between

Cheesecake

Sponge cake and custard

Noodle cake

*€ 40.00 per person (minimum 2 people)
Drinks and cover not included*

THE CURED MEATS LIST

		Little	Medium
Parma's ham		€ 6.00	€ 10.00
Canossa Cup		€ 5.00	€ 8.50
Mortadella		€ 4.00	€ 7.00
Seasoned salami		€ 5.00	€ 8.50
Lombetto di Canossa		€ 4.00	€ 7.00
Warm cooked shoulder		€ 4.00	€ 7.00
Extra-aged bacon		€ 4.00	€ 7.00
Fiocco di Culatta - Rossenello		€ 5.00	€ 8.50
Culatta - Canossello		€ 7.00	€ 11.00
Culatello		€ 11.00	€ 18.00
Strolghino		€ 5.00	€ 8.50

THE CUTTING BOARDS

	Little	Medium
THE TRADITION OF EMILIA Fiocco di Culatta, Coppa, Mortadella and Salami	€ 14.00	€ 20.00
HIS MAJESTY THE CULATELLO Fiocco di Culatta, Culatta di Canossa, Culatello and Strolghino	€ 18.00	€ 26.00
GREAT TAGLIERE DI CANOSSA Fiocco di Culatta, Coppa, Mortadella, Salami, Culatta, Parma Ham, Strolghino, Lombetto, fried dumplings, tigelle with cunza and giardiniera		€ 35.00
THE APERITIF BOARD 2.0 Culatta di Canossa, Coppa, Giardiniera, 30-month Parmigiano Reggiano, Parmigiano Reggiano bombette		€ 22.00
HER MAJESTY THE TIGELLA Casket of tigelle (12 pieces) with bowl of mortadella mousse, squacquerone, cunza and Giardiniera sauce		€ 18.00

Our cutting boards are served with the fried dumplings from Reggio.

Our cured meats come from heavy Po Valley pigs, with a DOP certificate and a certified supply chain.



Salami awarded with 2 slices - The Great Italian Salami Guide - Gambero Rosso



Salami awarded with 3 slices - The Great Italian Salami Guide - Gambero Rosso

THE CHEESE LIST

PARMIGIANO REGGIANO 18 MONTHS	€ 4.50
PARMIGIANO REGGIANO 24 MONTHS MOUNTAIN QUALITY	€ 5.00
PARMIGIANO REGGIANO 30 MONTHS MOUNTAIN QUALITY	€ 5.50

SELECTION OF PARMIGIANO REGGIANO € 11.00
Mountain Parmigiano Reggiano 3 ages 18, 24 and 30 months and reserve balsamic vinegar

THE SMALL CHEESE BOARD € 14.00
Mountain Parmigiano Reggiano 3 ages 18, 24 and 30 months, scquaquerone, caramelized figs and reserve balsamic vinegar

SNACKS

GNEC FRETT	€ 4.00
Emore's Fried Dumplings	
STUFFED GNOCCO	€ 8.00
Our fried dumplings stuffed with the selection of the flavors of the hardware store	
TIGELLE WITH SAUCE OF YOUR CHOICE	€ 5.00
Casket of hot tigelle accompanied by a sauce of your choice between:	
- Cunza (lard, garlic and rosemary pesto)	
- mortadella mousse	
- Squacquerone	
- Giardiniera sauce	
THE POLENTINE V.	€ 7.00
Fried polenta cubes with a choice of seasoning:	
- Lard from Canossa	
- Grated Parmigiano Reggiano	
- Ragout	
FRIED CASAGAI CONE	€ 5.00
Fried strips of polenta and borlotti beans	
GRANDMA LORETTA'S GARDENER V.	€ 6.00
Carrots, celery, cauliflower, pickled peppers	

APPETIZERS

TACOS OF HARDWARE V.	€ 11.00
Shredded cooked shoulder, 36-month Parmesan cheese, marinated red cabbage, mustard and smoked paprika mayonnaise, wrapped in crunchy wholemeal piada wafer	
EMILIA IN PIEDMONT	€ 14.00
Piedmontese Fassona battuta in our own way on hot fondue of young Parmesan cheese, mortadella, culatello di Canossa, Taggiasca olives and dried tomato with baked mountain Parmesan crumbs	
BACCALATO VEAL	€ 13.00
Girello di Fassona Piedmontese cooked at low temperature with cod sauce and dried Parmesan cheese accompanied by sautéed kale leaves	

V. vegetarian product or possible vegetarian alternative

FIRST

TRADITION AND NOT ONLY

TAGLIATELLE WITH GRANDMA LORETTA'S SAUCE € 12.00
Handmade tagliatelle with traditional Emilian ragù

LASAGNE OF TRADITION € 13.00
Traditional Emilian lasagna with handmade green pasta, Nonna Loretta's ragù, béchamel and Parmesan cheese

CAPPELLETTI IN BROTH * € 13.00
Pasta stuffed with beef stew and Parmesan cheese in Gran Brodo della Ferramenta

AUTUMN RISOTTO € 13.00
Risotto with roasted pumpkin cream, chopped toasted hazelnuts and native Parma black pork lard

I TORTELLI *

THE GREENS **V.** € 12.00
Green tortelli stuffed with beets, Parmesan cheese, ricotta, shallot and lard, polished with red cow butter and 30-month mountain quality parmesan

THE PUMPKIN **V.** € 13.00
Tortelli stuffed with pumpkin and amaretti fried in Reggio Emilia

POTATOES € 14.00
Tortelli stuffed with potatoes, Parmesan cheese, ricotta, shallot and lard with parmesan crust ragout and coppery tomato

V. vegetarian product or possible vegetarian alternative

* Our tortelli and cappelletti come directly from Reggio Emilia, from a laboratory where the Emilian ladies produce pasta following the traditional recipe, with the help of a little modernity. According to a well-established tradition, to maintain the quality and freshness of the pasta, it is advisable to freeze it. For this reason the tortelli are frozen as soon as they are made, so that our customers can taste the pasta as just made by my grandmother.

SECONDS

THE CUT OF ALWAYS BUT BY US € 17.00

Sliced Fassona from Piedmont, reserve balsamic vinegar, 70-month mountain Parmesan cheese flakes accompanied by baked potatoes

CHEEKS OF EMILIA € 16.00

Braised pork cheeks in Gutturnio with mashed peasant potatoes and swede cabbage and seared sweet mustard leaves

THE BRANDACUJUN in REGGIO EMILIA * € 17.00

Creamed cod with potatoes, rosemary, pancetta di Canossa and Taggiasca olives with casagai cubes

SIDE DISHES

Mixed salad * € 6.00

Curly endive, parmesan flakes, apricots, toasted cashews and drops of balsamic vinegar

Baked potatoes € 5.00

Potato chips € 5.00

SWEETS

SPONGE CAKE AND CUSTARD	€ 6.00
Spoon dessert with custard, chocolate custard and ladyfingers soaked in alkermes and rum	
TAGLIATELLA CAKE	€ 6.00
Shortcrust pastry, custard with almonds, crispy tagliatelle	
CHEESE CAKE IN REGGIO	€ 6.00
Cheese cake with mountain Parmesan cheese and reserve balsamic vinegar	
SBRISOLONA AL SPOON	€ 6.00
Sbrisolona cake with creamy zabajone and lambrusco	
ICE CREAM REGGIANO	€ 5.00
Ice cream with cream and balsamic reserve	
SWEET TASTING	€ 9.00
Small tastings of tradition accompanied by an Emilian artisan liqueur	

We inform our customers that in this exercise are administered foods that may contain allergens or traces of these: cereals containing gluten, milk and milk-based products, shellfish and shellfish-based products, eggs and egg-based products, fish and products based on fish, nuts, celery and products based on celery, peanuts and products based on peanuts, soy and products based on soy, mustard and products based on mustard, sesame seeds and based products of sesame seeds, shellfish and shellfish-based products, lupins and lupine-based products. The staff in the dining room will be happy to provide information on the allergens contained in each dish.

DRINKS

DRINKS

COCA COLA - 0.33 CL	€ 2.50
COCA COLA ZERO - 0.33 CL	€ 2.50

COFFEE'

ILLY IPERESPRESSO COFFEE	€ 1.50
ILLY IPERESPRESSO DECAFFEINATED COFFEE	€ 2.00
ILLY COFFEE IPERESPRESSO BARLEY	€ 2.00
ILLY COFFEE IPERESPRESSO GINSENG	€ 2.00

COFFEE'

REGGIANI ARTISAN AMARI	€ 3.50
TRADITIONAL BITTERS	€ 3.00
GRAPPA	€ 5.00

COVERED, SERVICE AND microfiltered WATER per person € 3.00

In this business we use treated, microfiltered and carbonated drinking water with a plant authorized pursuant to Ministerial Decree no. 443 of 21 December 1990

We inform our customers that in this exercise defrosted foods are administered after production for the needs of freshness of the product itself in order to make them always enjoy their full taste. The following products are defrosted: Fried dumplings, parmesan bombette, tigelle, tagliatelle, lasagna, cod, cooked shoulder hamburgers

A *HARDWARE* FOOD AND WINE

The philosophy that distinguishes the *Hardware of the Emilian taste* leads back to the service and atmosphere of the past and finds inspiration in those shops - almost forgotten today - where it was possible to ask for the advice of an expert and always find the best and most suitable product for our tastes or needs. Small shops with experience, knowledge and craftsmanship behind them, where the constant pursuit of excellence was a guarantee of value and quality. *Hardware* as products related to manual skills; *Hardware* as services

meticulously studied; *Hardware* as a profession, tradition, knowledge.

Today, large-scale distribution has mostly made people forget those places and that intimate and personal relationship, replacing them with shelves and pallets full of all kinds of anonymous products, often disconnected from the territory and deprived of the fundamental requirements of value and tradition.

There *Hardware of the Emilian taste* instead, it rediscovers the direct line with the consumer, guaranteeing him the best of the food and wine excellence of the Emilian lands and proposing the full enhancement of that immense historical and cultural heritage.

A RESEARCH THAT KNOWS NO END

The range of products selected by *Hardware of the Emilian taste* is the result of a research that lasted several years and which still continues. A research that has developed in the territories between Modena, Reggio and Parma, extending between the historic Terre di Canossa and the green and luxuriant valleys that climb towards the Apennines; lands full of history and tradition and able to select the best of the region's food and wine production. A research that has aimed at re-enhancing foods that today are often confused in *amare magnum* production that risks losing personality, value and authenticity. There *Hardware of the Emilian taste* aims to give due recognition to the excellence that characterizes the entire production chain, its territory, its people and a commitment to qualitative research that knows no end.

LA FERRAMENTA DEL GUSTO EMILIANO



OSTERIA • TORINO

THE WINE LIST

And

BEERS

Via Giacosa 10A Bis

To start....

SPRITZ EMILIANO

Aperol and Lambrusco

€ 6.00

KIR EMILIANO

Lambrusco rosè Cà del Vento and creme de cassis

€ 6.00

PROSECCO

Glass of Prosecco Cà Sala Superiore Millesimato

€ 6.00

The aperitif is accompanied by a cone of casagai or polentine with parmesan

By the glass

LAMBRUSCO

Lambrusco "Concerto" - Medici Ermete Winery

€ 5.00

GUTTURNIO

Gutturnio Riserva "Alessandro" - Cantina castelli del Duca

€ 5.00

LAMBRUSCO ROSE '

Lambrusco rosè "Cà del Vento" - Venturini and Baldini winery

€ 6.50

MALVASIA

Sparkling dry Malvasia "Graniers" - Cantina Venturini e Baldini € 6.50

HOUSE NEBBIOLO

Nebbiolo from the Antica Cascina house of the Counts of Roero

€ 3.50

BARBERA SUPERIORE

Barbera d'asti Superiore "Equilibrium" Cantina Montalbera

€ 5.50

PROSECCO

Prosecco Cà Sala Superiore Millesimato

€ 5.00

ARNEIS

Arneis Antica Cascina of the Counts of Roero

€ 4.50

The Emilian Craft Beers - Oldo Brewery Cà del Bosco di Sopra (RE)



PALACE

Intense imperial pils

0.33 lt.

€ 6.00

Alc. 6.4% vol. - 24 IBU - ideal at 6/7 C ° - Imperial pils style

Our native. Blonde beer. Strong lager our 100% malt. Elaborate, structured, the malt is the master alongside the slightly floral and citrus notes of the hops. Creamy foam. Moderate carbonation. IBC 2016 1st class. cat. lager; ECBC 2016 1st class. cat. lager; IBC 2015 2nd class. cat. lager.



MY

White Blanche Weiss style

0.33 lt.

€ 6.00

Alc. 5% vol. - 11 IBU - ideal at 6/7 C °

Blanche light beer, you can notice the aroma and the scent of wheat malt, the notes of coriander, orange peel, the gentle citrus esters of the blanche yeast. Pleasant and thirst-quenching. Soft to drink, white and dense foam. Authentic Blanche, even if all ours, indeed "MIA".



ROUNTRIP

Bergamot Saison

0.33 lt.

€ 6.00

Alc. 7% vol. - 27 IBU - ideal at 4-5 C ° - SAISON style

Slightly coppery light beer, top fermentation. Intense aroma, citrus profile. Pasty and complex. Connotating the saison yeast and bergamot. Fresh, pleasant, extremely invigorating. Fine and white foam, lasting. Beer conceived during a brewing raid abroad, to bring and capture experiences, a round trip, a round trip. ECBC 2016 2nd class. cat. Saison.

Wines of Emilia - Sparkling Reds

VENTURINI BALDINI WINERY

FORTY

Lambrusco Spumante DOP	0.75 lt.	€ 24.00
	1,5 lt.	€ 57.00

Fragrant, ripe, clean and fruity bouquet. Reminiscent of wild cherries and ripe plums. Full-bodied, savory, pleasantly tannic, with great texture and long taste-olfactory persistence. It is a wine for all meals in particular with typical Emilian dishes of great structure: boiled meats, braised meats, game, aged cheeses.

RUBINO DEL CERRO

Lambrusco Spumante DOP	0.75 lt.	€ 22.00
	1,5 lt.	€ 52.00

Large, clean and fruity bouquet. Reminiscent of cherries, wild berries and ripe plums with pleasant notes of dark spices. On the palate it is full-bodied, savory and harmonious. Of great texture and long taste-olfactory persistence. Excellent throughout the meal and in particular with elaborate first courses, red and boiled meats.

MARCHESE MANODORI

Reggiano Lambrusco PDO	0.75 lt.	€ 21.00
------------------------	----------	---------

Pleasantly fruity and spicy, it recalls violets and ripe cherries, accompanied by a gentle note of clove and pepper. Medium-bodied with lively, harmonious, fresh and elegant tannins. For the whole meal, especially with succulent first courses, cold cuts and grilled pork ribs

MONTELOCCO

Lambrusco Emilia PGI	0.75 lt.	€ 18.00
----------------------	----------	---------

It is a wine with recognizable aromas of aromatic herbs and juicy black cherries, with a fresh semi-dry taste with light tannins. A wine for the whole meal, especially with succulent first courses such as ravioli with meat, butter and sage.

STORCHI WINERY

POZZOFERRATO

Rosso Emilia IGT organic	0.75 lt.	€ 19.00
--------------------------	----------	---------

Sparkling red with natural refermentation in the bottle from Ancellotta, Lambrusco Maestri and Lambrusco Salamino grapes.

Lambrusco with a lively ruby red color with purple foam, the nose shows red fruits and aromatic herbs. In the mouth it is full, fresh and full-bodied; the decisive but very fine tannins add consistency and structure to a wine that is already balanced, but which does not have fear of 4-5 years of aging.

CELLAR MEDICI ERMETE

CONCERT



Reggiano Lambrusco dry PDO	0.75 lt.	€ 18.00
	0.375 lt.	€ 8.00

Color: intense ruby red, very bright.

Bouquet: intense notes of fresh red fruit, strawberries, raspberries and cherries; great olfactory cleansing with intensity and persistence.

Palate: dry but at the same time fruity, round, fresh, lively and pleasantly harmonious; very clean wine with a great balance between acidity and tannins.

CROCIZIA WINERY

MARC'AURELIO

Red Emilia IGT

0.75 lt.

€ 22.00

The less manipulations are made to the wine, the more the grapes and the soil are found in the glass. This is the philosophy of Crocizia. So no additives, clarifiers, stabilizers, no selected yeasts, no filtration. The result is a glass of beautiful minerality, freshness and flavor, for this pure Lambrusco Maestri grown at 500 meters above sea level. The nose offers fruity notes of cherry and blackberry, intertwined with more earthy and vegetal hints. Slender and exuberant but not evanescent, it is an intriguing mix of drinkability and austerity.

OPERA WINERY 02

OPERA 02

Lambrusco di Modena PDO

0.75 lt.

€ 19.00

It is a typical and joyful sparkling wine produced from the native vines Lambrusco Grasparossa at 95% and Salamino at 5% exclusively from organic farming. Shines of a lively ruby with purple reflections in the glass, it strikes for the lively and tantalizing aromatic profile and the fine and persistent perlage: notes of black cherries in alcohol, rosemary, nutmeg, black currant and tobacco.

Perfect both as an aperitif and throughout the meal with dishes such as fatty cold cuts, aged cheeses, baked pasta or with meat sauce or roast meats.

PURE WORK

Lambrusco Grasparossa di Castelvetro DOP

0.75 lt.

€ 21.00

Ruby dress with a dense weave edged with purple, violet and persistent foam; nose with a vinous impact, well defined and crunchy, fruity with raspberries, blackberries and violets with a light balsamic trail. Quite tannic and savory.

Dry Lambrusco characterized by a youthful tannin capable of cleansing the palate inviting you to the next bite even in combination with fatty dishes.

BERGIANTI WINERY

RED LAMBRUSCO

Lambrusco Emilia

0.75 lt.

€ 21.00

The Spumante Metodo Classico Nature Rosso di Bergianti is a sparkling wine based on Lambrusco Salamino and Sorbara, coming from the province of Modena and aged on the lees for a minimum of 12 months. It has a bright purple color and expresses authentic aromas of black cherries and wild strawberries, details of fresh violets and hints of vegetables, with aromas of yeast and bread. At the sip it is refreshing and balanced, with an easy and smooth drink, made creamy by the lively perlage.

CELLAR VILLA PICTA

VILLA PICTA 2018

Lambrusco di Mantova PGI

0.75 lt.

€ 19.00

On the nose, the character of the wild vine from the cellar is then gradually released, leaving a floral memory, red fruit and a finish of bitter medicinal and medicinal herbs.

Wines of Emilia - Still Reds

STORCHI WINERY

BRAJE

Rosso Emilia IGT organic 0.75 lt. € 27.00
Structured wine with a Bordeaux mold, with soft and dense tannins. On the palate it has ripe fruit, with spicy and toasted hints; the finish is well balanced by a subtle acidity

PERIVANA

Rosso Emilia IGP organic 0.75 lt. € 31.00
Deep red, spicy aromas with vegetal notes typical of the grape; ample, full taste, with a good tannic texture and good softness

VENTURINI BALDINI WINERY

TERS

Malbo Gentile Dop 0.75 lt. € 30.00
Upon visual examination it shows a ruby red color. The nose moves around elegant sensations, where interesting notes of sweet spices emerge together with red fruit. On the palate it is soft, fresh, balanced; it closes with a finish with excellent persistence. Excellent with red meat dishes, stews, boiled meats, but also white meats, cheese selections and first courses with elaborate sauces.

CASTELLI DEL DUCA WINERY

GUTTURNIO RISERVA DOC ALESSANDRO 0.75 lt. € 19.00
Color: bright ruby red with orange colors. Bouquet: vinous, fresh, intense.
Palate: round, full-bodied, full, rightly tannic, calm.

OPERA WINERY 02

MALBO D'OPERA

Red Emilia PGI 0.75 lt. € 21.00
The scent is reminiscent of violet and currant with hints of leather. In the mouth it is savory and full with ripe tannins and a spicy finish. It goes well with grilled meats, roasts and aged cheeses.

WINERY OF WOODS VINEYARDS

REST

Ravenna Sangiovese Igt Rosso 0.75 lt. € 29.00
Poggio Tura is a full-bodied and deep interpretation of Sangiovese, aged for 24 months in second passage barriques. It is a red wine with a large and mineral bouquet of wild berries and spices and a long, powerful and structured taste, with good tannins. Wine made as it once was with artisanal methods

BORGO STIGNANI

Igt Ravenna Red 0.75 lt. € 23.00
Borgo Stignani is a red wine obtained from a native vine of the territory, the Malbo Gentile. Intense ethereal and fruity scents, due to the long aging in barrique for 18 months, blend into a full-bodied and expressive aromatic profile, characterized by lively tannins.

GRADIZZOLO WINERY

NEGRETTINO

Red Emilia IGT

0.75 lt. € 21.00

Wine born from a great vintage in Italy from the best interpreter of the Bolognese hills, it opens to the nose on happily floral and fruity notes on a spicy balsamic background.

The tannic texture and extraction are truly surprising on a sometimes rustic vine like Negrettino dei Colli Bolognesi. The alcoholic note is perfectly integrated.

ANCARANI WINERY

BIAGIO ANTICO - temporarily not available

Romagna Sangiovese Superiore DOC

0.75 lt. € 21.00

Scent Hints of red fruit and jams Intense and recognizable in the extreme link to grapes.

Flavor Full-bodied but not excessively tannic, dynamic but persistent and delicate at the entrance. Non-invasive structure with an enthralling balance between olfactory and gustatory sensations

CENTESIMINO - temporarily unavailable

Ravenna Centesimino PGI

0.75 lt. € 23.00

Scent Floral with evident notes of rose.

Characteristic and complex in the long aromatic persistence. Taste Non-invasive structure with a warm entrance. Persistent ethereal with notes of Santa Rosa plum and pomegranate. Dry and severe finish with a delicate bitter and saline nuance.

SAN BIAGIO VECCHIO WINERY

PORCALOCA

Romagna DOC Sangiovese Superiore

0.75 lt € 20.00

"Porca Loca" is a fresh, fruity and drinkable interpretation of Sangiovese, obtained with vinification in concrete tanks. It emanates expressive, simple and immediate aromas of red fruit and cherries and has a lean and refreshing taste, smooth, flowing and subtle

ORIOLO

Romagna DOC Sangiovese

0.75 lt € 22.00

Sangiovese di Romagna Oriolo di San Biagio Vecchio is a territorial and expressive red wine, born from clayey and sandy soil, vinified and aged in concrete tanks. It sports a Mediterranean flavor profile with nuances of aromatic herbs, cherries and humus. On the palate it is soft, savory and fresh, supported by lively tannins. Wine made as it once was with artisanal methods

MONTEATERBATO

IGT Ravenna Rosso Savignon Rosso - Centesimino 0.75 lt.

€ 24.00

Intense ruby red. The bursting aromaticity of Centesimino envelops with spicy notes, dog rose and laurel. In the mouth it faithfully reproduces the olfactory picture, developing a pleasant persistence, supported by the very subtle texture of tannins and great freshness

Wines of Emilia - Sparkling Whites

VENTURINI BALDINI WINERY

CADELVENTO



Rosé Lambrusco PDO

0.75 lt.

€ 23.00

Cadelvento has a persuasive, fragrant and persistent perfume. Reminiscent of wild rose and ripe plum. With a dry and enveloping body, fragrant with an elegant and clean base, it finds an ideal combination with shellfish-based dishes as well as rather tasty fish soups.

GRANIERS

Malvasia Secca Scandiano and Canossa PDO

0.75 lt.

€ 20.00

With a pleasant and aromatic scent of jasmine and sage, it is harmonious and moderately dry on the palate. It is ideal as an aperitif, with cured meats and egg-based dishes, savory fish as well as moderately aged cheeses

CASALI WINERY

CA 'BESINA

Scandiano and Canossa Classic Method DOP

0.75 lt.

€ 28.00

On the nose, delicately floral fragrant of hawthorn, tropical fruit, dried fruit, dried grass, hay melted with recognition of evolving sweet yeasts. Dry, good freshness, it fades on an important sapidity supported by softness, present a good body and a good gustatory persistence.

VILLA JANO

Scandiano and Canossa Charmat DOP method

0.75 lt.

€ 16.00

Bouquet of great interest from the aromas of chamomile, sensations of ripe hay and a delicate floral of vine flowers emerge. Dry, with the right alcohol content and softness, lively and fresh with good flavor.

Pairing: Aperitifs, seafood, smoked fish or served with light creams, soft cheeses.

GRADIZZOLO WINERY

IN THE SKIN

Lambrusco di Modena PDO

0.75 lt.

€ 19.00

The miracle.

The nose opens on acidulous notes of elderberry flowers and unripe white and yellow fruit with a freshness already perceptible at the first smell. The peppery and fruit finish that winks at citrus and grapes.

ALIONZA

Emilia PGI

0.75 lt.

€ 19.00

A vine with an indomitable character as the Negrettino that finds the right balance in the philosophy of Antonio Ognibene thanks also to a stimulating oxidative note. Sip supported by a nice balance given by the glycerin part of the small-nut toast and an invigorating freshness.

BERGIANTI WINERY

PERFRANCO ROSATO

Lambrusco Rosato Emilia

0.75 lt.

€ 22.00

The "Per Franco" is a sparkling rosé wine based on Lambrusco Salamino produced with the ancestral method, that is through the refermentation in the bottle. It is lively, taut, dynamic, dry and refreshing, with hints of white flowers, strawberries and bread crust.

LAMBRUSCO FINE

Lambrusco classic method White

0.75 lt.

€ 27.00

The "Fine" Spumante di Bergianti is a sparkling wine from Lambrusco di Sorbara produced with the classic method and aged for at least 24 months on the lees in the bottle. Su is a fresh, dry and incisive non-dosed, with hints of small red fruits, characterized by austerity and balance.

CELLAR VILLA PICTA

MADE BY GIULIA

Table white

0.75 lt.

€ 20.00

Great refermented in bottle from Garganega and Malvasia grapes vinified in barrique.

Complex nose that winds through the rose, the citrus fruits of Malvasia and the sharp notes of the Garganega. Proper and clean sip with great balance between the glycerine parts, toasting and dryness, freshness

SAN VITO VINEYARD WINERY

ON YEASTS

Sparkling Pignoletto

0.75 lt.

€ 25.00

The sparkling Pignoletto on the yeasts of Orsi San Vito is obtained from grapes grown on the Bolognese hills, in the San Vito vineyard, at an altitude of about 200 meters.

The color is straw yellow, while the scent is light with citrus notes. The second fermentation takes place by spontaneous fermentation.

You can enjoy it without shaking the bottle or shaking it to feel all its flavor. This is a light white aperitif, perfect with vegetable appetizers, it goes well with fish and fresh cheeses.

Wines of Emilia - Still Whites

WINERY OF WOODS VINEYARDS

16 SOULS - White Riesling 0.75 lt € 27.00

The "16 Anime" is a white wine of great expressiveness obtained from 100% Riesling grapes grown in the Romagna hills of Brisighella. It has a very fresh, mineral and direct personality, with nuances of citrus peel, chamomile, white flowers and notes of hydrocarbons that are accentuated with aging in the bottle. Wine made as it once was with artisanal methods

MONTERE'- Albana Bianco 0.75 lt € 28.00

MonteRè is a dry white wine of good intensity and character based on Albana, vinified and aged in barrique for 24 months. With a golden yellow color, it captivates the senses with aromas of yellow flowers, ripe fruit and candied fruit. The sip is soft, fresh and enveloping. Wine made as it once was with artisanal methods

GRADIZZOLO WINERY

BERSOT 33

Emilia IGT 0.75 lt. € 19.00

How a wine at 12 degrees can be released in a 2017 is perhaps a mystery ... The 1933 plant, the clonal selection, the gypsum and the limestone help us to understand this mystery. On the nose, hints of Mediterranean rosemary, Mediterranean herbs such as helichrysum, eucalyptus. Hidden in the background the fruit to wink without ever being invasive in the overall picture of the sense of smell. Echoes of brackish notes and white pepper with the sip is of good correspondence with a sapid finish of good length

CROCIZIA WINERY

MARCOVALDO

Emilia IGT 0.75 lt. € 25.00

The "Marcovaldo" Bianco is a still white wine with a soft and buttery character that macerates on its skins for 10 days and refines exclusively in steel. Born from aromatic grapes, such as Malvasia di Candia and small doses of Sauvignon, it shows a full and enveloping body without giving up a good dose of freshness, from which aromas of oriental spices, resins, candied citrus and pastry notes spread.

SAN BIAGIO VECCHIO WINERY

SANDY

IGT Ravenna White 0.75 lt € 25.00

Sabbia Gialla is an intense, soft and concentrated white wine made from Albana grapes, obtained with a short maceration on the skins in steel. It exudes rich and varied aromas of citrus, white flowers, honey and aromatic herbs. The sip is enveloping, warm, full-bodied and structured, with vibrant minerality and freshness. Organic wine, made as it once was with artisanal methods

BULL HUNT

IGT Ravenna White 0.75 lt € 21.00

Intense straw yellow. It opens like a fan enveloping with notes of yellow pulp fruit, broom, acacia flowers and elderberry. Flavor, warmth and juicy acidity come together in perfect balance. Organic wine, made as it once was with artisanal methods

The wines of Piedmont - Still Reds

ANCIENT FARMHOUSE OF THE COUNTS OF ROERO

BARBERA D'ALBA 0.75 lt € 17.00
Bright ruby red; hints of ripe fruit, plum, blackberry and morello cherry; fragrant, fresh, good acidity, aftertaste of berries and vanilla

NEBBIOLO D'ALBA 0.75 lt € 19.00
Ruby red; fine and delicate bouquet with hints of rose and violet, wild strawberries and raspberry; dry, harmonious, with good persistence

AGRICOLA GIANPIERO BROWN

SWEET 0.75 lt € 20.00
It has an intense ruby red color with purplish reflections, a vinous scent that lets you perceive hints of violet, blackberry and raspberry, accompanied by the characteristic fruity; the flavor is dry, pleasantly fresh, harmonious, very balanced.

Ideal in combination with any meal, it is the daily Piedmontese wine par excellence.

PASSION 0.75 lt € 27.00
It is obtained from Nebbiolo and Barbera grapes from vineyards located in the prestigious "Langhe" production area, expertly assembled to enhance its typicality. "Family" wine, characterized by a garnet red color with orange reflections, an intense aroma with complex notes of dried flowers, raspberries and wild strawberries, jam, nutmeg.

BARBARESCO 0.75 lt € 43.00
Wine with an intense and brilliant color that fades from ruby red to garnet and a stimulating bouquet of still fruity yet ethereal aromas, which recall raspberry and red fruit jam, geranium and violet, but also green pepper, cinnamon and nutmeg, hay and wood, toasted hazelnut, vanilla and even anise.

BAROLO "PICHEMEJ" 0.75 lt € 70.00
Barolo "Pichemej" is characterized by a garnet red color with orange reflections, by an intense aroma with complex notes of dried flowers, raspberries and wild strawberries, jam, nutmeg, which evolve over time, making you perceive hints of dried mushrooms, licorice, tobacco and leather. The flavor is typically dry, full, robust, austere but velvety. Elegant

BAVA CELLARS

ROSIGNANA
Albarossa 2011 doc 0.75 lt € 23.00
Monferrato is the territory of choice for fragrant and fruit-rich wines such as Albarossa; the characteristic color is a beautiful red, intense and dark, while the scent of red fruit compote is fresh and rich. The taste is immediately powerful and enveloping, the tannin recalls the sweet one of Barbera but is intense as in the best Nebbioli. The alcohol content increases the sensation of sweetness. This well-structured wine is suitable for risotto with brown background or with truffles as well as red meats and cheeses.

COLOMBERA AND GRAELLA WINERY

VISPAVOLA 2017 0.75 lt € 23.00
Absolute novelty of the year this wine from Vespolina grapes, an autochthonous blend of upper Piedmont, usually used to produce great wines such as Boca, Bramaterra and Lessona. Vinified in purity it releases hints of fruit, lots of color and freshness. Avoiding the passage in wood, the wine is drinkable and not very heavy.

MORANDO SILVIO WINERY

BARBERA DEL MONFERRATO DOC 2016 0.75 lt € 19.00
Wine produced in Monferrato with 100% Barbera grapes. at a height of 260 meters above sea level on a predominantly clayey soil. Rumino red wine with purple hues. A vinous, intense scent of wild cherry while it has a dry but full, soft and savory taste. Excellent wine to combine with any type of food, such as red meats, pastas, risottos and cheeses.

BEL COLLE WINERY

NEBBIOLO D'ALBA "LA REALA" 2017 0.75 lt € 21.00
This Nebbiolo d'Alba comes from the vineyards cultivated on the sandy "bricchi" of the Roero to the left of the Tanaro river. It is aged for one year in traditional French oak barrels. Light red in color it takes on garnet reflections with aging. Ample bouquet, with hints of violet, raspberry and dried fruit. Full-bodied, rightly tannic, velvety.

VERDUNO PELAVERGA 0.75 lt € 22.00
Light ruby red in color with pink hues, it takes on orange reflections with aging. Lively and spicy bouquet with hints of cherry when young. There is a spicy scent of white pepper, excellent when paired with cured meats, first courses and foods with mushrooms.

BAROLO "SYMPOSIUM" 0.75 lt € 33.00
The Barolo DOCG wine comes from a meeting (Symposium) of Nebbiolo da Barolo vineyards, located in the Municipality of Verduno, vinified and aged in oak barrels separately and combined in the bottle after careful mixing at the end of an aging of three years. Perfume: wide, ethereal, persistent and the fragrance of flowers and fruits blends with hints of spices and essences. Taste; dry, immense, robust but velvety and harmonious. This wine prefers second courses based on red meats, game and aged cheeses.

MONTALBERA WINERY

THE ACCENT
Ruchè of Castagnole Monferrato DOCG 0.75 lt € 24.00
It originates from a selection of the ripest Ruchè grapes from the best company vineyards. The vinification foresees that a part of the bunches is subjected to drying, while the remaining part is left to overripe directly in the vineyard. It is characterized by a ruby red color that turns to garnet after a few years of aging in the bottle.

BALANCE
Barbera d'Asti Superiore DOCG 0.75 lt € 22.00
It is produced with only Barbera grapes, harvested exclusively by hand. Wine with an intense ruby red color, it offers hints of raspberry and currant to the nose, enriched by persuasive notes of bitter chocolate and undergrowth. In the mouth it is soft and enveloping, with good balance, with a finish of remarkable persistence.

The wines of Piedmont - The Still Whites

ANCIENT FARMHOUSE OF THE COUNTS OF ROERO

MAKE IT 0.75 LT. € 14.00

It is an elegant and light Piedmontese white, the result of the union between the two white grape varieties of Roero par excellence: arneis and favorita. The olfactory spectrum develops on tones of acacia flowers, honey and exotic fruit, in particular pineapple. In the mouth it is harmonious, vibrant and persistent, with a savory aftertaste.

ROERO ARNEIS 0.75 lt. € 18.00

Straw yellow color with greenish reflections; delicate bouquet of white flowers, acacia, honey, chamomile. Notes that evolve with aging in hydrocarbons, flint and hints of hay. Good minerality, balanced, floral aftertaste with a slight hint of bread crust, golden apples and pineapple

BEL COLLE WINERY

NASCETTA 0.75 lt € 19.00

Pale straw yellow with greenish reflections. Hints of flowers, citrus and tropical fruits. Mineral, velvety and harmonious

FAVORITE 0.75 lt € 19.00

Pale straw yellow color with accentuated greenish reflections; fruity, pleasant and delicate bouquet; dry, pleasantly acidic flavor, with a slight bitter aftertaste. Excellent as an aperitif or in combination with appetizers and fish dishes.

BAVA CELLARS

THOU BLANC CHARDONNAY 2018 0.75 lt € 21.00

It fully manifests the character of the territory in terms of "muscatés" aromas, while its recognizability is also given by the hints of orange blossom, acacia, lime, banana and honey. The dry taste is of great finesse and ample without resorting to aging in barriques

MONTALBERA WINERY

CALYPSOS

Still white wine 0.75 lt € 20.00

Straw yellow color. Intensely scented on the nose, with clear references to wildflowers, Williams pear and white peach. The taste is fresh and savory, medium-bodied, balanced and harmonious in persistence.

ENRICO SERAFINO WINERY

ENRICO SERAFINO GAVI 2017 0.75 lt € 23.00

Enrico Serafino Gavi is a characteristic and inviting wine with a pale straw yellow color with greenish reflections. The nose expresses a typical and delicate perfume rich in floral scents. In the mouth it is soft and fragrant, full-bodied, with good flavor and freshness. Wine to be consumed young, perfect in combination with fish dishes, risottos and white meats.

The Bubbles

BAVA WINERY

TOTO CORDE - ALTA LANGA BRUT 2012 € 35.00

Very wide aromatic spectrum that pushes towards notes of candied citrus. In the mouth, thanks to the characteristic sapidity of the Alta Langa, it is particularly rich in matter with the same aromatic notes of the nose and fine citron flavors.

COCCHI BRUT - SPARKLING WINE DOC € 21.00

The intensity of the perfume and the richness of the taste complete the sensation of freshness of the continuous and very fine perlage. Elegant and pleasantly dry sparkling wine.

ASTI DOLCE DOCG € 21.00

Asti Cocchi is a sweet sparkling wine with the immediate aromatic fragrance of Muscat grapes and the rich, intense and fruity aroma of wisteria, acacia and honey. It is characterized by a balanced sweetness and a low alcohol content (7%).

Ideal paired with desserts, it cannot be missing in the presence of sweets based on almonds and hazelnuts.

ENRICO SERAFINO WINERY

ALTA LANGA BRUT 0.75 lt € 32.00

it is characterized by an aging in bottle of 36 months, a delicate and harmonious bouquet, a minute, intense and persistent perlage and a pleasantly dry and savory flavor.

CA 'SALA WINERY

PROSECCO SUPERIORE DOCG MILLESIMATO € 18.00

An exquisitely traditional vintage, made sparkling according to the Charmat method, after a short cold maceration and fermentation on selected yeasts. On the nose it is ethereal, delicate, very personal due to the synergy between varietal aromas and yeast aromas; with a strong aromatic note.

Excellent as an aperitif, to be enjoyed also with light first courses and fish-based courses.

FIORIN SILVIA WINERY

NAOLTA 0.75 lt € 20.00

Naolta is a sparkling wine obtained with the technique of refermentation in the bottle using white grapes. It has a pale straw yellow color with a fine and persistent foam. The nose is fragrant and floral and fruity aromas can be recognized, with hints of pear, apple and almond combined with the characteristic notes of yeast and delicate nuances of "bread crust". On the sip it is striking for its extraordinary drinkability, it is very fresh, light, with excellent minerality and flavor.

DIVELLA WINERY (Franciacorta)

CLASSICAL METHOD DOS. ZERO BLANC DE BLANCS 0.75 lt € 38.00

The Blanc de Blancs Divella is a Pas Dosè Classic Method Sparkling Wine produced in the Franciacorta area with 100% Chardonnay grapes that rests on the lees for 2 years. A fragrant and creamy bubble that intoxicates with notes of baking and pastry on a mineral and infinitely enjoyable texture.

CA 'DEL BOSCO WINERY

CA 'DEL BOSCO CUVÉE PRESTIGE temporarily unavailable

0.75 lt € 50.00

Cuvée Prestige, the essence of Franciacorta in the Ca 'del Bosco style. A jewel born in 2007 from thirty years of knowledge. In the magical rite of the creation of the Cuvée. Only after 28 months of aging on the lees this wine will be able to express its richness and identity. A classic Franciacorta, balanced, pleasantly fresh and acidulous. Perfect for any occasion.

The Champagnes

RUINART WINERY

CHAMPAGNE BRUT "R DE RUINART"

0.75 lt € 65.00

A great classic, an assembly unchanged for many years that is made up of 40% chardonnay, 57% pinot noir and 3% pinot meunier. To these are added a 20/25% of reserve wines from the two previous vintages. The result is a particularly reliable Champagne, balanced and relaxed, very fine, always characterized by that volume and richness that distinguish the Ruinart style.

CHAMPAGNE BRUT BLANC DE BLANCS temporarily unavailable

0.75 lt € 86.00

Bright straw yellow, with a fine and persistent perlage. The nose reveals fruity notes of citrus and exotic fruits. Hints of lemon, cedar, pineapple, passion fruit alongside floral traces before a precise, clean, very elegant taste. Full-bodied, soft and at the same time supported by an excellent freshness, it closes with a finish of excellent persistence.

CHAMPAGNE BRUT ROSE ' temporarily unavailable

0.75 lt € 86.00

The Champagne Brut Rosé of the Ruinart maison is a blend of chardonnay and pinot noir grapes harvested in the best premier cru. While maintaining an elegant and refined style, proper to the category, it is suitable to accompany moments of great conviviality and can also be enjoyed throughout the meal.