



# Lunch & Dinner

## Salumi | Cold Cuts (50g)

Nduja Siciliana	THB 160
Mortadella Pistachio	THB 160
Prosciutto di Parma	THB 380
Coppa Stagionata	THB 260
Speck Smoked Ham	THB 200
Chorizo	THB 210
Lomo Iberico	THB 410
Peppered Pastrami Beef Ham	THB 280
Salame Cacciatorino	THB 180
Salame Milano	THB 170

## Formaggi | Cheeses (10g)

Pecorino al Tartufo	THB 70
Ocelli al malto d'Orzo	THB 120
Gorgonzola Dolce	THB 50
Smoked Ricotta	THB 50
Parmesan Cheeses	THB 70
Pecorino Romano	THB 80
Taleggio	THB 60

## Pane e Bruschetta / Bread & Bruschetta



### Pizza all' Aglio e Rosmarino

Warm Garlic & Rosemary Pizza Bread

**THB 220**



### Bruschetta Classica

Classic Bruschetta with Chiang Mai Farm Tomatoes, Garlic & Extra Virgin Olive Oil

**THB 220**



### Bruschetta al Tartufo

Bruschetta Topped with Ricotta Cream Cheese, Mushroom Confit & Truffle Oil

**THB 260**



VEG



Vegan



Sustainable



Egg



Shellfish



Dairy



Nuts



Gluten



Chef  
Recommended

All Prices are in Thai Baht and subject to 10% service charge and 7% government TAX.

# Gli Antipasti e Insalate / Appetizers & Salads



## Antipasto Misto (For 2 Persons)

Mixed Appetizer with Italian Cold Cuts, Pickles & Cheeses, Served with Kalamata Olives, Sundried Tomatoes & Fruits

**THB 990**



## Insalata Azzurra

Mixed Salads of Butter Head Lettuce, Rocket Leaves, Cherry Tomatoes, Black Olives & Marinated Artichokes in Lemony-Extra Virgin Olive Oil Dressing Served with Croutons & Crispy Pancetta

**THB 450**



## Carpaccio di Manzo

Slices of Black Angus Beef Topped with Rocket Salad, Parmesan Cheese, Lemon Dressing & Balsamic Drizzle

**THB 540**



## Vitello Tonnato

Thin Sliced Roasted Veal Striploin, Tuna Sauce & Crispy Capers

**THB 490**



## Prosciutto e Melone

Cantaloupe, Thinly Sliced Parma Ham, Bocconcini Mozzarella Cheese with Balsamic Glaze

**THB 420**



## Melanzane Parmigiana

Baked Layers of Eggplant, Fresh Basil, Tomato Sauce, Mozzarella & Parmesan Cheeses

**THB 450**



## Burrata e Pomodorini

Fresh Burrata Cheese, Mixed Tomatoes, Parma Ham, Pesto Sauce & Balsamic Glaze

**THB 690**



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# Zuppe / Soups



## Minestrone di Verdure

Organic Local Mixed Vegetable Soup,  
Served with Garlic Bread

**THB 290**



## Zuppa di Pesce

Flavorful Andaman Seafood Soup,  
Served with Garlic Bread

**THB 390**

# Pasta / Pastas



## Gnocchi ai Quattro Formaggi e Pistacchio

Homemade Potatoes Gnocchi in Creamy Four  
Cheese Sauce Topped with Pistachio Nuts

**THB 490**



## Lasagne alla Bolognese

Classic Baked Egg Pasta Sheets with Beef &  
Pork Ragu, Béchamel Sauce & Parmesan  
Cheese

**THB 570**



## Spaghetti AOP

Spaghetti in Garlic, Extra Virgin Olive Oil & Chili,  
Cooked with Cherry Tomatoes, Parmesan  
Cheese & Parsley

**THB 420**



## Tonnarelli Carbonara

Thick Spaghetti, Cage-Free Eggs, Sautéed Pork  
Cheek & Pecorino Cheese

**THB 490**



## Penne Arrabbiata

Tomato, Garlic, Chili, Extra Virgin  
Olive Oil, Black Olives & Parsley

**THB 430**



## Linguine Vongole

Fresh Local Clams Cooked with Garlic, White  
Wine, Cherry Tomatoes & Parsley

**THB 470**



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# Pasta / Pastas



## Rigatoni al Ragu

Tubular Pasta in Traditional Beef & Pork Ragu, Topped with Parmesan Cheese

**THB 490**



## Farfalle Pesto

Butterfly Pasta Cooked with Italian Basil, Garlic, Pine Nuts, Parmesan & Pecorino Cheese Sauce

**THB 430**



## Gnocchi al Pomodoro

Homemade Potato Gnocchi in Tomato Sauce, Basil Pesto, Topped with Stracciatella Cheese

**THB 440**



## Tagliolini al Nero di Seppia e Aragosta

Homemade Squid Ink Tagliolini, Cooked with Phuket Lobster, Cherry Tomatoes, Garlic, Parsley & White Wine Sauce

**THB 1,200**



VEG



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# Risotti / Risottos



## Risotto ai Porcini e Tartufo

Creamy Carnaroli Rice, Cooked with Cepe Mushrooms & Black Truffle & Parmesan Cheese

**THB 530**



## Risotto di Mare

Creamy Carnaroli Rice, Cooked with Andaman Seafood, Tomato Sauce & Extra Virgin Olive Oil

**THB 520**



## Risotto alla Milanese e Agnello

Creamy Carnaroli Rice, Cooked with Saffron Sauce, Stewed Lamb & Parmesan Cheese

**THB 680**

# Pizze / Pizzas



## Diavola

Mozzarella Cheese, Spicy Salami, Tomato Sauce, Crispy Basil & Black Olives

**THB 590**



## Prosciutto e Burrata

Mozzarella Cheese, Parma Ham, Tomato Sauce, Burrata Cheese & Rocket

**THB 640**



## Margherita

Mozzarella Cheese, Tomato Sauce & Fresh Basil

**THB 390**



VEG



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Sustainable



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# Pizze / Pizzas



## Napoletana Alici Marinate e Stracciatella

Marinated Anchovies, Capers, Cherry Tomatoes, Tomato Sauce, Stracciatella & Mozzarella Cheeses

**THB 420**



## Gorgonzola & Speck

Mozzarella Cheese, Gorgonzola Cheese & Cold-Cured Smoked Ham

**THB 490**



## Prosciutto di Parma Rucola e Parmigiano

Mozzarella Cheese, Parma Ham, Tomato Sauce, Rocket & Parmesan Cheese

**THB 490**



## Frutti di Mare

Mozzarella Cheese, Mixed Andaman Seafood, Garlic, Tomato Sauce, Parsley & Fresh Chili

**THB 520**



## Vegetariana

Mozzarella Cheese, Mix-Grilled Vegetables & Tomato Sauce

**THB 460**



## Caprese Bianca

Fresh Mozzarella Cheese, Fresh Tomatoes, Basil & Oregano

**THB 420**



## Calzone Diavola

Folded Pizza with Mozzarella Cheese, Spicy Salami, Tomato Sauce & Black Olives Served with Mixed Salad

**THB 590**



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# Terra E Mare / Land & Sea



## Bistecca Alla Fiorentina (1.3 Kg)

1.3 Kg. Angus T-Bone Steak, Served with Garlic-Rosemary Potatoes, Gravy & Mixed Salad

**THB 5,490**



## Filetto di Salmone alla Toscana

Pan-Seared Norwegian Salmon Fillet with Creamy Tomato & Spinach Sauce

**THB 690**



## Cotoletta di Maiale alla Milanese

Milanese-Style Crispy Breaded Pork Chop, Served with Cherry Tomatoes & Mozzarella Bocconcini Salad

**THB 690**



## Sovracoscia di Pollo alla Pizzaiola

Chicken Thigh Simmered in Rich Tomato Sauce, Topped with Fresh Herbs & Melted Cheese

**THB 590**



## Stinco di Agnello con Pure di Patate

Slow-Braised Lamb Shank, Served with Mashed Potatoes & Gremolada

**THB 760**



## Filetto di Mazo alla Rossini

Grilled Angus Beef Tenderloin, Topped with Seared Foie Gras, Sourdough Crouton, Sautéed Spinach and Red Wine-Blueberry Sauce

**THB 1,450**



## Salsiccia alla Piastra

Grilled Italian Sausage and Roasted Potatoes, Served with Chef's Salad & Mustard Sauce

**THB 620**



## Filetto di Tonno in Crosta di Pistacchi

Seared Pistachio-Crusted Tuna Loin, Served with Wild Fennel Salad & Saffron Sauce

**THB 680**



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# Contorni / Side Dishes



Local Farmed Sautéed Creamy Spinach and Phuket Cashew Nuts

THB 200



Garlic & Rosemary Roasted Locally Farmed Baby Potatoes

THB 200



Creamy Mashed Potatoes

THB 200

# I Dolci / Desserts



Tiramisù

Coffee-Soaked Ladyfinger Biscuits, Layered with Creamy Mascarpone and Egg Yolk Filling, Finished with a Dusting of Cocoa Powder

THB 290



Panna Cotta alla Vaniglia

Chilled Cream Dome with Chocolate Ganache & Berry Sauce

THB 290



Torta della Noona

Shortbread Crust Cake with Vanilla-Lemon Custard Filling & Pine Nuts

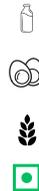
THB 290



Cannoli alla Siciliana

Traditional Sicilian Crispy Tube-Shaped Shell, Filled with Creamy Ricotta, Dark Chocolate & Candied Orange Peel

THB 290



Baba al Rum

Southern Italian Fluffy Yeast Cake Soaked in Golden Rum & Citrus, Served with Fresh Whipped Cream & Wild Berries

THB 320



L' Affogato

Vanilla Ice Cream Drowned in Hot Espresso

THB 290



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# Kid's Menu

# Kid's Menu

## Minestrone Di Verdure

Organic Local Mixed Vegetable Soup & Garlic Croutons

150 Thb

## Tonnarelli Carbonara

Thick Spaghetti, Organic Eggs, Sautéed Pork Cheek & Pecorino Cheese

260 Thb

## Rigatoni Al Ragu

Short Wide Tube of Pasta & Traditional Beef & Pork Ragu

260 Thb

## Farfalle Pesto

Bow-Tie Pasta, Italian Basil, Garlic, Pine Nuts & Parmesan Cheese Sauce

230 Thb

## Gnocchi Al Pomodoro

Homemade Potatoes Dumpling, Tomato Sauce, Basil Pesto

230 Thb

## Pizza Margherita

Mozzarella Cheese & Fresh Basil

210 Thb

## Salsiccia Alla Piastra

Grilled Italian Sausage, Roasted Potatoes, Chef Salad & Mustard Sauce

320 Thb

## Filetto Di Salmone Alla Toscana

Pan Seared Norwegian Salmon Fillet, Creamy Tomato & Spinach Sauce

360 Thb

## I Gelati (Per Scoop)

Vanilla, Chocolate, Passion Fruit, Mango, Coconut & Strawberry

120 Thb



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Recommended

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The logo for Azzurra, featuring a white, stylized wave or ribbon graphic above the brand name "AZZURRA" in a white, serif, all-caps font.

AZZURRA

**Drink**

# Wine by Glass

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	Small	Large	Bottle
<b>Prosecco</b>			
Villa Sandi Il Fresco Prosecco Treviso DOC Brut NV (Veneto)	380	550	1,900
Prosecco Rosé Millesimato DOC 2024 Brut (Veneto)	380	550	1,900
<b>White Wine</b>			
Le Poesie Soave Classico DOC 2023 (Veneto)	320	450	1,600
Villa Sandi Pinot Grigio Venezia DOC 2023 (Veneto)	340	550	1,650
La Puima Orvieto Classico DOC 2023 (Umbria)	290	450	1,400
Santoro Chardonnay Puglia IGT 2021 (Puglia)	300	470	1,450
<b>Red Wine</b>			
Chianti Montalbano DOCG 2023 (Tuscany)	380	650	1,900
Ricossa Barbera D'Asti DOCG 2021 (Piedmonte)	350	550	1,650
La Puima Montepulciano D'Abruzzo DOC 2023 (Abruzzo)	290	450	1,400
Santoro Primitivo IGT Puglia 2023 (Puglia)	290	450	1,400
<b>Rosé wine</b>			
Centovie Rosato Colli Aprutini IGT 2023 (Marche)	420	760	2,000

# Cold Pressed Juices

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	Glass
<b>Morning Glory</b>	250
Orange   Pineapple   Carrot & Passion fruit	
<b>Forever Young</b>	250
Celery   Lemon   Greenapple & Ginger	
<b>Red Passion</b>	250
Redapple   Watermelon & Passion fruit	
<b>Minty Melon</b>	250
Watermelon   Redapple   Mint   Lime & Cucumber	
<b>Beetox</b>	250
Beetroot   Carrot   Cucumber   Green apple   Lime & Ginger	
<b>Fresh Fruit Juices</b>	190
Watermelon   Mango   Pineapple   Coconut	

## Fruit Juices

Glass

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Orange | Apple | Guava | Tomato | Pineapple | Cranberry | Lime Squash

120

## Mocktails

Glass

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Banana Colada | Fruit Punch | Sherry Temple | Virgin Mojito

160

## Soft Drinks

Glass

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Coke | Coke Light | Sprite | Soda | Ginger Ale | Tonic | Red Bull  
Fanta (Orange, Red, Green)

90

Sanpellegrino Tonica 200 ml.

150

Italian Soda 330 ml.

130

Limonata | Melograno & Aranciata | Aranciata | Aranciata Rossa  
Pompelmo

Red Bull Blue Silver 250 ml.

220

## Drinking Water

Bottle

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### Mineral Water

Acqua Panna 500 ml.

190

Acqua Panna 1,000 ml.

250

### Sparkling Water

San Pellegrino 500 ml.

190

San Pellegrino 750 ml.

260

## Apéritif

Glass

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Martini Rosso   Martini Blanco   Martini Extra Dry   Fernet Branca	190
Campari   Aperol	230

## Azzurra Signature Cocktails

Glass

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<b>Rosso Di Roma</b>	370
Aperol   Campari   Egg White   Lemon Juice   Simple Syrup   Bitter	
<b>Caffè Milano</b>	370
FernetBranca   Sweet Vermouth   Simple Syrup   Espresso Ristretto Italiano	
<b>Dolce Vita</b>	370
Aperol   Campari   Egg White   Lemon Juice   Simple Syrup   Bitter	
<b>Sorrento Sunrise</b>	370
Sierra Silver Tequila   Limoncello   Grapefruit Juice	
<b>Diamante Italiano</b>	450
Grey Goose Vodka   Fresh Pomegranate   Maraschino Liqueur   Pomegranate Juice Lime Juice   Simple	

## Cocktails

Glass

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<b>Wine Cocktails</b>	
AlbaDiCapri   SoleDiSicilia   AmaroRossoFizz   RubinoDiVenezia   DolceRosa   Tramonto Rosato	360
<b>Bubble Italiano</b>	
Aperol Spritz   Hugo   Prosecco Mojito   Limoncello Spritz   Sbagliato   Red Velvet Mimosa   Bellini	360
<b>Martini Cocktails</b>	
GinMartini   VodkaMartini   Espresso Martini   Dirty Martini   Pemegranate Martini	250
<b>Classic Cocktails</b>	
Mojito   MaiTai   Long Island Iced Tea   Margarita   Cosmopolitan   Gin Fizz   Old Fashioned   Daiquiri Singapore Sling   Sex On The Beach   Manhattan   Irish Coffee   Negroni   Whiskey Sour   Amaretto Sour	240

## Vodka

Glass

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Smirnoff Red	190
Absolut Blue	220
Absolut Raspberri	230
Belvedere	380
Ketel One	280
Grey Goose	390

## Gin

Glass

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Gordon's	220
Bombay Sapphire	250
Tanqueray	290
Sabatini	220
Hendrick's	390
Malfy Gin Originale	220
Malfy Gin Rosa	220
Malfy Gin Con Limone	220
Malfy Gin Con Arancia	220

## Rum

Glass

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Pampero Blanco	190
Bacardi	200
Havana 3 Years	210
Havana 7 Years	310
Ron Zacapa 23 Years	490

## Tequila

Glass

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Sierra Silver	210
Sierra Gold	220
Don Julio Blanco	420
Don Julio Reposado	450

## Single Malt Whisky Glass

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Glenmorangie 10 Years	390
Glenfiddich 12 Years	450
Laphroaig 10 Years	700
Glenmorangie 18 Years	900

## Scotch Whisky Glass

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Johnnie Walker Red Label	180
Johnnie Walker Black Label	340
Chivas Regal 12 Years	340
Ballantine	180

## Irish Whiskey Glass

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John Jameson	250
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## Bourbon Whiskey Glass

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Jim Beam	180
Jack Daniel's	290

## Cognac Glass

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Remy Martin V.S.O.P.	480
Remy Martin X.O.	1,200
Hennessey V.S.O.P.	450
Hennessey X.O.	1,200

## Liqueurs

Glass

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Bailey's Irish Cream | Kahlua

230

## Draught Beer

Glass

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Peroni 500 ml.

280

Peroni 1 ltr. (Jug)

490

## Imported Beer

Bottle

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Heineken | Heineken 0.0% Alc | Asahi | San Miguel Light | Tiger

190

Corona

290

## Digestif

Glass/Shot

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Grappa Bianco Superiore | Carpenè Malvolti | Amaro Del Capo  
Averna Amaro | Amaretto | Sambuca | Limoncello | Jägermeister  
Frangelico

230

# Coffee & Tea

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	Shot	Pot
<b>Moka Coffee</b>	150	350
<b>Coffee</b>		
Americano   Latte   Cappuccino   Macchiato   Espresso   Espresso Macchiato		120
Double Espresso   Mocca		160
Iced Coffee   Iced Latte   Iced Cappuccino		150
<b>Tea</b>		
Earl Grey   English Breakfast   Peppermint   Jasmine   Chamomile   Strawberry Tea		120

# Wine List

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## Prosecco

Small | Large | Bottle

### Veneto

Signore Giuseppe Prosecco Extra Dry	-	-	1,200
Villa Sandi Il Fresco Prosecco Treviso DOC Brut NV	380	550	1,900
Prosecco Rose Millesimato DOC 2024 Brut	380	550	1,900

## White Wine

Bottle

### Piedmonte

Ricossa Gavi DOCG 2023	2,000
Pio Cesare Gavi DOCG 2023	2,700

### Trentino-Alto Adige

Peter Zemmer Pinot Grigio Alto Adige DOC 2024	2,500
Peter Zemmer Pinot Bianco Alto Adige DOC 2023	2,400

### Veneto

Prego Pinot Grigio Delle Venezie 2022	1,250
Le Poesie Soave Classico DOC 2023	1,600
Villa Sandi Pinot Grigio Venezie DOC 2023	1,650

# Wine List

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White Wine	Bottle
<b>Tuscany</b>	
Banfi Le Rime IGT White 2022	1,700
Melacce Montecucco Vermentino DOC 2024	2,100
Mongrana Bianco Toscana IGT 2022	3,100
<b>Umbria</b>	
La Puima Orvieto Classico DOC 2023	1,400
<b>Marche</b>	
Casal di Serra Verdicchio Castelli di Jesi Superiore DOC 2023 (EU Organic)	2,100
<b>Abruzzo</b>	
Montipagano Trebbiano D'Abruzzo DOC 2023 (EU Organic)	1,850
<b>Puglia</b>	
Santoro Chardonnay Puglia IGT 2021	1,450
<b>Sicily</b>	
Da Marino Sicilia DOC 2024	2,350
Sur Sur Grillo Sicilia DOC 2023	2,700
Planeta Etna Bianco 2021	3,100
<b>Sardinia</b>	
Stellato Vermentino di Sardegna DOC 2023	3,600

# Wine List

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<b>Red Wine</b>	<b>Bottle</b>
<b>Piedmonte</b>	
Ricossa Barbera D'Asti DOCG 2021	1,650
Ricossa Barbera Appassimento DOC 2022	2,300
Dolcetto Damilano D'Alba DOC 2016	1,800
Viberti Barbera D'Alba Superiore "Bricco Airoli" DOC 2012	2,800
Pio Cesare Barbera D'Alba 2022	2,800
Ricossa Barolo DOCG 2020	4,400
Barbaresco Rio Sordo DOCG 2017	4,500
Pio Cesare Barbera D'Alba DOC 2010	6,300
Cossetti Cinquantacinque Barolo DOCG 2018	6,100
Damilano Barolo Liste DOCG 2011	5,900
Damilano Barolo DOCG Cannubi 2012	6,500
Bricco Rocche Brunate Barolo DOCG 2004	11,000
<b>Trentino-Alto Adige</b>	
Lagrein Alto Adige DOC 2022	2,800
Schiava Alto Adige DOC 2022	2,400
Monfort Pinot Nero Trentino DOC 2021	2,800
<b>Veneto</b>	
Graticcio Appassimento Veneto IGT 2021	2,100
Rafael Valpolicella Superiore DOC 2021	2,550
Soprasasso Valpolicella Ripasso DOC 2020	1,750
Ripasso Della Valpolicella Classico DOC 2021	3,200
Amarone Della Valpolicella Classico DOCG 2019	6,400
Roccolo Grassi Amarone Della Valpolicella 2009	8,400

# Wine List

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<b>Red Wine</b>	<b>Bottle</b>
<b>Tuscany</b>	
Cantina Aretino Tuskanone Tuscany IGT 2019	1,600
Chianti Montalbano DOCG 2023	1,900
Cantina Aretino De' Vasari Chianti Bio DOCG 2020 (EU Organic)	1,600
Colle Massari Rigoletto Montecucco DOC 2022	2,100
Colle Massari Montecucco Riserva DOC 2019	2,600
Roccapesta Ribeo Morellino di Scansano DOCG 2022	3,000
Castello Colle Massari Rigoito Montecucco Rosso 2007	3,000
Querciabella Chianti Classico Docg 2022	3,900
Castello Banfi Rosso di Montalcino DOC 2021	3,400
Porta di Adine Chianti Classico DOCG 2021	3,800
Altesino Rosso di Montalcino DOCG Tuscany 2012	4,600
Le Serre Nuove Tenuta Dell'Ornellaia 2009	6,400
Le Chiuse Brunello di Montalcino DOCG 2019	8,300
Tignanello Antinori Toscana IGT 2009	11,050
Castello Banfi Brunello di Montalcino Poggio Alle Mura 2006	12,000
Sassicaia Tenuta San Guido 2005	19,000
<b>Marche</b>	
Montipagano Montepulciano D'Abruzzo DOC 2023 (EU Organic)	1,850
San Lorenzo Rosso Conero DOC 2022	2,100
Fonte Del Re Lacrima di Morro D'Alba DOC 2022	2,050
Cumaro Rosso Conero Riserva DOCG 2020	4,500
<b>Abruzzo</b>	
La Puima Montepulciano D'Abruzzo DOC 2023	1,400
Prego Montepulciano D'Abruzzo 2021	1,250
Caleo Montepulciano D'Abruzzo 2014	1,700
Domino Montepulciano D'Abruzzo Riserva Doc 2020	2,600
<b>Campania</b>	
Quintodecimo Terra D'eclano Irpinia 2021	7,000

# Wine List

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## Red Wine

Bottle

### Puglia

Santoro Primitivo IGT Puglia 2023	1,400
Talo Primitivo di Manduria DOC 2022	2,350
Aglianico IGT Salento 2014	2,800
Sessantanni Primitivo di Manduria DOC 2019	4,300

### Sicily

Sedara Sicilia Rosso DOC 2021	2,500
Sherazade Nero D'Avola DOC 2022	2,800
Cerasuolo di Vittoria DOCG 2022	2,900
Dea Vulcana Etna Rosso DOC 2021	3,400
Duca di Salaparuta Duca Enrico Rosso 2003	11,100

### Sardinia

Centosere Cannonau di Sardegna DOC 2021	2,300
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# Wine List

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## Rosé Wine

Bottle

### Trentino-Alto Adige

Ramato Pinot Grigio Vigneti Dolomiti IGT 2022

2,350

### Marche

Centovie Rosato Colli Aprutini IGT 2023, Italy

2,000

## Sweet Wine

Glass | Bottle

La Caudrina Moscato D'Asti DOCG 2023

150 1,350

*LOVED  
OUR FOOD,  
OUR SERVICE  
OR OUR PEOPLE?*



*SCAN TO REVIEW US!*