

# CAMPO DE' FIORI BISTRO-MARKET

## Wines

### White

	GLASS	1/2lt Carafe	BOTTLE
<b>Terre Siciliane (Sicily)</b>	€ 4.50	€ 12.50	
<i>A blend of Inzolia and Catarratto; crispy and fresh. Served from the barrel.</i>			
<b>Corbinie bianco IGT (Tuscany)</b>	€ 4.50	€ 12.50	€ 17.90
<i>The bouquet is clean and delicate, and stands out for its aromas of white flowers. The taste is fragrant and fresh.</i>			
<b>Pinot Grigio Pirovano (Veneto)</b>	€ 5.00	€ 13.90	€ 19.90
<i>Light straw yellow colour with greenish shades. It has a delicate and fruity bouquet, dry and light-bodied.</i>			
<b>Pecorino Terre di Chieti Citra (Abruzzo)</b>			€ 24.50
<i>100% Pecorino grapes produced in the Abruzzo region. Bright straw yellow colour. Pleasant notes of fruit and flowers on the nose. Dry, harmonious and elegant with a subtle note of golden delicious on the palate.</i>			
<b>Vermentino Igt Toscana Cantina Pieve Vecchia</b>			€ 26.50
<i>Vermentino, Fiano and Chardonnay in equal percentages. Elegant bouquet with distinguished notes of white flowers and sage. In the mouth it is soft, rich, fresh and with well balanced acidity. Pleasantly dry. Perfect as an aperitif with seafood and fish. Highly recommended.</i>			
<b>Sauvignon Blanc Doc M.Vernacoli (Trentino)</b>			€ 26.90
<i>100 % Sauvignon Blanc grapes. Pale golden yellow colour. Nose with hints of sage and elderflower. Dry and delicate on the palate with a slightly acidic vein.</i>			
<b>Gavi di Gavi Fattoria dei Carmelitani DOCG 2012- (Piedmont)</b>			€ 33.00
<i>100% Cortese grapes. Green-edged straw yellow colour. The bouquet is rich and full. Intense scents of fruit float over floral notes. Pleasantly dry and crisp, full and deep in the mouth with a finesse that is achieved through perfect balance between structure and suppleness. Certainly one of the most distinguished white wine of Italy.</i>			
<b>Greco di Tufo Caggiano (Campania)</b>			€ 32.50
<i>Surely one of the greatest whites of Italy. 100% Greco di Tufo grapes. Fermentation in stainless steel at controlled temperature. The colour of this masterpiece is bright yellow. To the nose elegant notes of exotic fruit, peach, apricot, almond and flowers. To the palate is dry, opulent, velvety and crisp with a long lasting vibrant and refreshing finish</i>			
<b>MonteCarlo Bianco (Tuscany)</b>			€ 27.50
<i>Pale straw-lemon in colour, delicate aromas of green apples and tree fruits complement under-tones of peaches, wildflowers, and a hint of freshly cut grass. Dry and crisp on the palate, this wine shows elegance with layered flavours that unfold well into the finish.</i>			

# Red

	GLASS	1/2lt Carafe	BOTTLE
<b>Terre di Sicilia DOP (sicily)</b>	€ 4.50	€ 12.50	
<i>A lovely medium-bodied red with a fruity bouquet and notes of cherry on the palate. Served from the barrel.</i>			
<b>Rosso Toscana Le Corbinie (Tuscany)</b>	€ 4.50	€ 12.50	€ 17.90
<i>Sangiovese and Canaiolo grapes, for this fresh and smooth red. We suggest this wine if at the table one person orders meat and the other fish: It makes everybody happy!</i>			
<b>Montepulciano Pirovano (Abruzzo)</b>	€ 5.00	€ 13.90	€ 18.90
<i>Lush ruby with hints of purple. Lingering fruit aromas, dry, well-balanced and delightfully tannic with concentrated berry flavours</i>			
<b>Nero D'Avola La Ferla (Sicily)</b>	€ 6.90	€ 17.50	€ 25.50
<i>The king of the Sicilian red wines. Handy harvested, this wine shows clear notes of plums and ripe cherries. Smooth, elegant but with character. Strongly recommended.</i>			
<b>Chianti Fiasco DOCG il Barroccio(Tuscany)</b>			€ 35.90
<i>The rustic and real Chianti in the original flask. Ruby red colour with ageing tends towards garnet. The bouquet is winery, fruity and persistent. The taste is dry, warm, well balanced with elegant, with soft and velvety tannins.</i>			
<b>Cannonau di Sardegna Kiri (Sardinia)</b>			€ 34.90
<i>Ruby red colour, burgundy reflections. Intense persistent perfume with notes of red fruits. Dry taste and soft with a good structure.</i>			
<b>Chianti Colli Senesi DOCG Vecchia Cantina (Tuscany)</b>			€ 24.90
<i>A classic Chianti with nice body and structure. Avery pleasant red wine.</i>			
<b>Norico IGT Vigneti Dolomiti (Trentino)</b>			€ 29.90
<i>Bright, shiny, very deep red colour, with hints of woodland fruit and distinct spicy notes, this elegant blend of Teroldego, Lagrein and Merlot aged in barrique presents a smooth, harmonious palate with cherry and blackberry flavours, soft tannins, a balanced structure and a pleasantly dry persistent after-taste.</i>			
<b>Dolcetto D'Alba Roccabella (Piedmont)</b>			€ 32.50
<i>Dry and very full-bodied, with a velvety texture. Multy layered flavours carry through to a pleasantly bitter finish with a light note of bitter almonds on the palate</i>			
<b>Nero di Troia Mottura (Puglia)</b>			€ 30.50
<i>Ruby red wine with an enjoyably broad, harmonious bouquet and a warm flavour. Generous and persistent aromas with hints of ripe red fruit and almond</i>			
<b>Aglianico del Vulture Mottura (Puglia)</b>			€ 34.50
<i>One of the most ancient grapes in Italy. The grapes are harvested and selected strictly by hand. The result is a red colour with a hints of garnet. Ample and penetrating bouquet with hints of wild berry and almonds. Dry full-bodied and slightly tannic</i>			
<b>Amarone Classico della Valpolicella (Veneto)</b>			€ 65.00
<i>Colour: inscrutable burgundy red. Bouquet: intense, of red fruit preserved in alcohol (cherry, plum), well combined with noble and persistent spicy scents. Tasting notes: of remarkable taste concentration, it is persistent and well balanced by an elegant and velvety tannic structure. Food pairings: game, mature cheese varieties, meditation.</i>			
<b>Rosso del Conte 2010 Tasca D'Almerita (Sicily)</b>			€ 63.50
<i>Nero d'Avola, Perricone and a selection of other red grapes of the Regaleali Estate are used to create this masterpiece. It's deep red colour turns to violet as the wine ages. The bouquet is rich and generous with notes of cherry and marasca. While the palate is well balanced with silky tannins and notes of walnut husk, wild berries, vanilla and cinnamon</i>			

# Sparkling

## Prosecco Vignarosa (Veneto)

*100% Prosecco Grapes for this aromatic and dry sparkling white wine.*

*Suitable for any convenience: as aperitif, for the main meal and with desserts.*

**GLASS**

**€ 5.50**

**BOTTLE**

**€ 22.90**

## Italian Beers

<b>Moretti</b>	<b>Lager 4,6% vol (Friuli Venezia giulia)</b>	<b>€ 5.00</b>
<b>Menabrea</b>	<b>Lager 4,8% vol (Piemonte)</b>	<b>€ 5.00</b>
<b>Nastro Azzurro</b>	<b>Premium Lager 5,1% vol (Lazio)</b>	<b>€ 5.00</b>
<b>Ichnusa</b>	<b>Lager 4,7% vol (Sardegna)</b>	<b>€ 5.00</b>

## Aperitifs

<b>Aperol Spritz</b>	<b>€ 6.20</b>
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*1/3 aperol, 1/3 prosecco, 1/3 soda and a slice of orange.*

*Fizzy, fruity and refreshing, no better ways to start a meal.*

<b>Campari Soda</b>	<b>€ 4.50</b>
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*Typical from Milan, a bottle of Campari Soda served on the rocks with a slice of lemon.*

## Dessert Wines & More

<b>Vin Santo del Chianti</b>	<b>€ 6.50</b>
<b>Moscato Passito</b>	<b>€ 6.50</b>
<b>Grappa di Barolo</b>	<b>€ 6.50</b>
<b>Grappa Barricata</b>	<b>€ 8.50</b>
<b>Limoncello</b>	<b>€ 4.00</b>
<b>Sambuca</b>	<b>€ 4.00</b>
<b>Amaretto Disaronno</b>	<b>€ 5.00</b>