

# Wine list



OSTERIA  
**ITALIANA**  
Da Simone

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## Red Wine

**Merlot IGT** - Cantine Lavorata  
Calabria - 13% vol

Elegant wine, clean bouquet with notes of currants and violets balanced taste.<sup>1,3</sup>

**Glass €6,50    Bottle €26,50**

**Cabernet Sauvignon DOC**  
(**Bio/Vegan**) - 47 Anno Domini  
Veneto - 13,50% vol

Wine perfume with herb and black currant and black cherry. Taste is with fine acidity, rounded tannins with dark chocolate, coffee and pepper tones.<sup>3</sup>

**Glass €6,90    Bottle €27,50**

**Montepulciano D'Abruzzo DOC**  
Organic Farming  
Calabria - 13% vol

A lush Montepulciano bursting with ripe, peppery fruit and velvety tannins.<sup>1,3</sup>

**Glass €7,90    Bottle €32**

**Aglianico** - Vinicola Tombacco  
Vineyards in the Benevento province  
14% vol

Excellent mouth entry, elegant and warm, sapid and full-bodied. Good length and persistence that leaves an enjoyable soft sensation and a pleasant mouth which asks for another sip. With nuances of cherry, plum and spice.<sup>1,3</sup>

**Bottle €30**

**Biferno** - Vinicola Tombacco  
Campania - 13% vol

This wine is dark, deep ruby red with enjoyable cherry and red berries fragrance followed by a marked vanilla and spicy note. A soft, pleasant mouth feel with nuances of cherry, plum and spice. Pairs beautifully with all roasted red meats and aged cheeses.<sup>1,3</sup>

**Bottle €30**

**Chianti DOCG** - Piantaferro  
Toscana - 13% vol

Elegant oaky vanilla, black pepper, black tea and spice in perfume. Medium body, with balanced acidity and tannins. Smooth with significant fruitiness.<sup>1,3</sup>

**Bottle €28,50**

**Primitivo IGT** - Piantaferro  
Puglia - 13% vol

Great with roasted, grilled and barbecued red meats, game and venison. Also pairs well with tuna & swordfish steaks and seasoned semi-mature hard cheeses.<sup>1,3</sup>

**Bottle €28**

**Salice Salentino DOC riserva** - Tombacco  
Gargano, Puglia area - 14% vol

An intense pleasant scent, with hints of ripe red fruits, along with spicy, woody notes.<sup>1,3</sup>

**Bottle €30**

**Valpolicella Ripasso DOCG**  
47 Anno Domini  
Sardinia - 15,50% vol

Ruby-garnet colour with a persistent aroma of flowers and ripe fruit. Warm and dry taste. Good acidity, an aromatic and balanced wine that is a good accompaniment to typical dishes red meat and game.<sup>1,3</sup>

**Bottle €42**

## White Wine

**Pinot Grigio DOC** - Serenissima  
Treviso Veneto - 12% Vol

A typical bouquet of figs, dates and pineapple, with dominant notes of zesty lemon and a reassuring mineral aspect.<sup>2,3</sup>

**Glass €6,50    Bottle €26,50**

**Sauvignon Blanc IGP** - Cantine Lavorata  
Sicily - 13% vol

A fresh dry Sauvignon, crispy with balanced fruit flavours.<sup>2,3</sup>

**Glass €6,50    Bottle €26,50**

**Falanghina IGT** - Piantaferro  
Benevento - 12% vol

Suitable for seafood appetizers, pasta dishes with crustaceans sauces, molluscs and vegetables, mussels, fish soups, grilled razor clams, grilled or baked fish. Also combines well with white meats with aromatic seasonings.<sup>2,3</sup>

**Glass €6,95    Bottle €27,50**

**Chardonnay IGT** - Cantine Lavorata  
Sicily - 12% vol

It shows straw yellow, tastes dry harmonious and persistent.<sup>2,3</sup>

**Glass €6,50    Bottle €26,50**

**Passerina IGT**  
(**Bio/Vegan**) - Vigna Madra  
Ortona, Chieti - 13% vol

Suitable for seafood appetizer, pasta dishes with crustaceans sauces, molluscs and vegetable, mussels, fish soups, grilled razor clams, grilled or baked fish. Also combines well with white meats with aromatic seasonings.<sup>3</sup>

**Bottle €32**

## Rosé and Sparkling wine

**Prosecco del Doge DOC** - Serenissima  
Veneto - 11%

Dry with hints of apple, pear and lemon zest. Creamy mouthfeel and small bubbles.<sup>2,3</sup>

**Glass €7,50    Bottle €35**

**Primitivo Rosé IGT** - Tombacco  
Veneto - 13% vol

Pleasant and delicate, with aromas of blackberries and aromatic herbs.<sup>1,3</sup>

**Glass €7,95    Bottle €32**



**Allergens:** 1. Eggs; 2. Milk; 3. Sulphur dioxide and sulphites