

**Before starting**, please take note that La Fiaschetteria is not a restaurant, but a 30sqm Alps tavern where sit down to eat and drink in a relaxed and convivial ambience.

We only listen to good music (well actually, for a pleasant coexistence, anyone is invited to eliminate any type of ringtone from phones and/or something like these), We don't go to the supermarket (so sometimes some products may be missing), **We don't have any coffee, but especially nothing here is fast!**

There's no any wizard tricks, so I remember that hot dishes are **cooked** by microwave ovens, 'cause I never had any solution at all to add a suction hood since I found this historic corner of Borgo S. Caterina.

However, when heated, hot dishes are exclusively made with precious collaborations with my personal butchers and/or partnership with local Chefs that I really appreciate.

We don't use any products of commercial gastronomy and/or industries food items!

BORGO S.TA CATERINA 8  
24124 BERGAMO

In fact, I remember you that since I opened La Fiaschetteria, I tried to give it a clear identity, that of an inn inspired by early twenty century years taverns, with few products, well maded, genuines and that is not so easy for you to find them on the shelves of large retailers.

By the way, sorry for my bad English and remember, a meal without wine is called breakfast.

**Gianni.**

## At "La Fiaschetteria" you can drink...

### STRAIGHT FROM THE BARRELS:

- Massaia BARBERA SUPERIORE d'ASTI red wine in 20cl. Bowl ..... € 5,00
- Massaia NEBBIOLO d'ALBA red wine in 20cl. Bowl ..... € 5,00

### CHOOSING FROM THE CELLAR:

- White Wines by the Glass ..... from € 4,00

### 75cl vs 150cl WINE BOTTLES:

- See attached Wine List ..... from € 18,00

### 50cl BEER BOTTLES:

- Augustiner Bavarian Edelstoff Exportbier ..... € 6,00
- Aktien Bavarian Keller ..... € 6,00
- Weihenstephaner Bavarian Weisse ..... € 6,00

### DIGESTIF ALCOHOLIC DRINKS BY THE GLASS:

- Montanaro Grappa from Piemonte (CN) ..... € 3,00
- Domenis' La Storica Nera Dry Grappa from Friuli (UD) ..... € 6,00
- Villa Laviosa Pine Tree vs Gentian Roots SouthTyrol Grappa (BZ) ..... € 6,00
- Liquorificio Alta Valle Camonica Grappa Aged in Barriques (BS) ..... € 5,00
- Liquorificio Alta Valle Camonica Genepy Liqueur (BS) ..... € 4,00
- Liquorificio Alta Valle Camonica Elixir Noreas Digestif Drink (BS) .... € 4,00
- San Pellegrino Vintage Elisir Digestif Alcoholic Drink (BG) ..... € 3,00
- Braulio Riserva Digestif Drink with Herbs from the Alps (SO) ..... € 5,00
- The Green Fairy ..... € 6,00

### NON-ALCOHOLIC BEVERAGES:

- Weissenhof Dolomitic Apple Juice [20cl] ..... € 5,00
- Bracca Spuma Nera Drink [100cl] ..... € 5,00
- Bracca Sparkling or Still Water [75cl] ..... € 3,00

## Our only idea of fast food...

- Bread & Bergamasco Salami like a Picnic ..... € 39,00/Kg  
<sup>A1</sup>  
*(We arm you with Opinel Knife and food, but you have to really desire it)*
- "Öl Pié" del Porsèl ..... € 6,00  
<sup>A1</sup>  
*(Fresh raw dough of Bergamasco salami to spread on dry bred)*
- It pretends to be a Foie Gras ..... € 6,00  
<sup>A1 A4 A7</sup>  
*(Chicken liver pâté refined on Marsala wine to spread on dry bred)*
- Basket of Artisan Breads Selection ..... € 2,50  
<sup>A1</sup>  
*(Selection of artisan bread, focaccia and breadsticks, suggested with charcuterie and cheese)*

**PS.** Dried aromas (Chives, Oregano, Parsley, Pepper, Fennel Seeds) we used in the dressing of most of our dishes may contain Sesame and Mustard traces.

## Exclusively from Western Alps...

- Raclette à l'Ancienne (As much as you can menu) ..... € 28,00\*  
A7 - A9 A12 in Pickled Vegetables  
*(Melted cheese, four types of Bergamasco charcuteries, boiled potatoes and pickled vegetables)*  
 CONVIVIAL MENU (for the whole table) with Brézière electric grill
- Raclette à la Bougie (Single portion) ..... € 22,00  
A7 - A9 A12 in Pickled Vegetables  
*(Melted cheese, three types of Bergamasco charcuteries, boiled potatoes and pickled vegetables)*
- The Original Valle d'Aosta Region Fontina Chesse Fondue en Caquelon ..... € 15,00\*  
A1 A7  
*(Served in the typical "Caquelon" pot with special forks and bread croutons)*

\*price per person / minimum 2 people

## Our traditional cold dishes...

- Piatto di Baita (BS) ..... € 15,00  
A7  
*("Bagoss" typical Hard Cheese and typical Bergamasco Salami)*
- Piatto Nostrano (BG) ..... € 16,00  
A7  
*(Two types of typical Bergamasco cheese and two types of Bergamasco charcuteries)*
- Piatto dell'inconsueta provincia Bergamasca (BG) ..... € 15,00  
A7  
*(Ca' del Botto typical Bergamasco prosciutto & Ca' di Blac pecorino cheese)*
- Piatto di Maso (BZ/TN) ..... € 17,00  
A1 A7 - A7 A12 in sauce - A4 A12 in cucumbers  
*(Smoked leg reserve ham speck, Mountain cheese, Shüttelbrot, cucumbers, horseradish cream)*
- Piatto di Carne Salada (TN) ..... € 15,00  
BORCO'S TA CATERINA'S  
*(Typical Trentino Cured Beef with Sauerkraut)*
- Piatto di Bresaola de La Staletta di Zogno (BG) ..... € 13,00  
BERGAMO  
*(Typical Alps Dried Cured Beef)*

### RECOMMENDED DOSES FOR TWO PEOPLE:

- Piatto di Salumi d'Alpeggio (BG) ..... € 19,00  
*(Ca' del Botto and Soc. Agricola Lucio Teli five types of typical Bergamasco charcuteries)*
  - Piatto di Salumi dei Maestri Norcini (BS) ..... € 19,00  
*(Al Berlighetto five types of typical Bresciano reserve charcuteries)*
  - Piatto di Formaggi d'Alpeggio \*\* (BG) ..... € 18,00  
A7  
*(Five types of typical Bergamasco raw milk cheese from Val Taleggio and neighboring valleys)*
  - Piatto di Formaggi Stagionatura Mista\*\* (BG/BS/VR) ..... € 18,00  
A7  
*(Five types of typical mountains "pasta semicotta" cheese from Our PreAlps)*
- \*\*A Glass of 2011 Château Pascaud Villefranche Sauternes combined with ..... € 7,50

## Our own steam boiled potatoes...

- Boiled Potatoes + Butter&Salt&Pepper ..... € 3,50  
A7
- Boiled Potatoes + Onions&Melted Raclette Cheese ..... € 7,00  
A7
- Boiled Potatoes + Onions, Zucchini&Roasted Pancetta ..... € 9,00
- Boiled Potatoes + Roasted Pancetta&Poached Egg ..... € 9,00  
A3

## Our dishes with the Giant Bergamasco Sheep...

*Directly from farmer "Az. Agr. Massimo Balduzzi" - Clusone (BG)*

- Piatto della Transumanza ..... € 15,00  
A7  
*(Valseriana cured sheep two seasoned cuts with polenta and melted Taleggio cheese)*
- Cold Sliced Roast-Sheep served with Iseo Lake Oil and Origan ..... € 13,00
- Fresh Sheep Servelade + Boiled Potatoes&Tartar Sauce. .... € 15,00  
*(Coarse-grained sheep tasty sausages flavored with fennel seeds and Iseo Lake oil)*
- Lamb Stew with the Bergamo Pre-Alps Aromas + Red Corn Polenta ..... € 19,00  
A1 A9  
*(Bergamasco Sheep stew with grappa, cognac, red wine, juniper berries and natural flavors)*
- Bergamasco Cured Sheep with Boiled Potatoes and Parsley Sauce ..... € 16,00  
A9 A10 in sauce

## Our traditional Alps warm dishes...

- Boiled Cured Pork Shoulder + Butter Steam Potatoes + Parsley Sauce ..... € 16,00  
A7 - A9 A10 in sauce  
*(hand made prepared by our butchers according to the typical Val di Scalve recipe)*
- Piemontese Cured Beef Tongue with Boiled Potatoes and Parsley Sauce . € 16,00
- La Fiaschetteria "Strinù" ..... € 10,00  
A9 A10 in sauce  
A7  
*(Bergamasco roasted pork sausage with Red Corn Polenta and Raclette melted cheese)*
- Red Corn Diced Polenta in Bergamasco Style from Az. Agr. Ca' di Lene . € 9,00  
A7  
*(Served with herbs, butter, melted cheese and crispy pancetta)*
- Sliced Polenta, Taleggio Melted Cheese, Poached Egg & Salami ..... € 10,00  
A3 A7
- Fresh Butcher Würstel + Boiled Potatoes&Sauerkraut&Mustard ..... € 14,00  
A10 A12 in sauce
- Gianni's "Pancotto" ..... € 10,00  
A1 A7 A9 A12  
*(Bread soup with Branzi cheese, sage herb, pepper, butter and egg yolk)*
- Dried Sardines from Lake Iseo with Sliced Red Corn Polenta ..... € 12,00  
A4  
*(Agone "Alosa Fallax Lacustris" Slow Food presidium, fished from Baiguini - Costa Volpino)*

## At "La Fiaschetteria" end your experience with...

- Warm Apple Brûlé from Dolomitic Weissenhof AppleOrchards in 20cl. Bowl € 5,00
- The Cake of the Day ..... € 5,00  
A1 A3 A7 A8  
*in partnership with OFFICINA DEL DOLCE - San Tomaso - BG*
- La Fiaschetteria Butter Cookies ..... € 6,00  
A1 A7  
*in partnership with OFFICINA DEL DOLCE - San Tomaso - BG*
- Artisan Spreadable Chocolate from Bäckerei Sellemond (BZ) ..... € 9,00  
A7 A8  
*(200g jar with varied flavors)*

## **Take Away mode...**

- The takeaway service will be guaranteed according to our availability, and the cost of the packaging is included in the menu price list. For the Raclette Menu only there is also a security deposit of € 100.00 to be paid by cash;
- You can contact me at La Fiaschetteria phone number +39(0)35245653, or send me an email to [info@lafiaschetteria.eu](mailto:info@lafiaschetteria.eu) indicating anyway your telephone number for any last-minute communications;
- Orders will be processed with a minimum time interval of at least 8 hours from the request for collection;
- Payment can be made by cash, debit card or credit card, except for the American Express circuit;
- You can take advantage of the take-away service during the same opening hours of La Fiaschetteria, with access limited to one person at a time and waiting for your turn as soon as you cross the threshold, in compliance with the current hygiene and health regulations in force, wearing a mask or nose/mouth cover and respecting the interpersonal safety distance of one meter when you were forced to wait your turn outside the building.

## **ALLERGENS:**

- A1. *Cereals containing gluten, then wheat, rye, barley, oats, spelled, kamut or their derived and derived products;*
- A2. *Crustaceans and products based on crustaceans;*
- A3. *Eggs and egg products;*
- A4. *Fish and fish products;*
- A5. *Peanuts and peanut products;*
- A6. *Soy and soy products;*
- A7. *Milk and milk products (including lactose);*
- A8. *Nuts, namely almonds, hazelnuts, walnuts, cashew nuts, pecans, Brazil nuts, pistachios, Macadamia nuts or Queensland walnuts and their products;*
- A9. *Celery and products based on celery;*
- A10. *Mustard and mustard-based products;*
- A11. *Sesame seeds and products based on sesame seeds;*
- A12. *Sulfur dioxide and sulphites in concentrations higher than 10mg/kg;*
- A13. *Lupins and products based on lupins;*
- A14. *Molluscs and products based on molluscs.*

## LA FIASCHETTERIA WINE LIST:

### PIEMONTE REGION RED WINES:

- Massaia - Barbera d'Asti Superiore San Giors 2017 - 14,5% ... € 20,00;  
*Grapes: Barbera (AT) - Big Barrels*
- Massaia - Nebbiolo d'Alba Riserva Occhetti Magnum 150cl 2016 - 14% ... € 52,00;  
*Grapes: Nebbiolo (AT) - Barrique Barrels*
- Massaia - Gustin Monferrato Rosso 2017 - 14% ... € 21,00;  
*Grapes: Nebbiolo and Syrah (AT) - Big Barrels*
- Massaia - Malvasia di Castelnuovo 2018 - 6% ... € 18,00;  
*Grapes: Malvasia (AT) - Stainless Steel Tanks*
- Marco e Vittorio Adriano - Barbaresco Basarin 2018 - 14,5% ... € 38,00;  
*Grapes: Nebbiolo (CN) - Big Barrels*
- Gabutti Boasso - Barolo Serralunga 2015 - 14,5% ... € 61,00;  
*Grapes: Nebbiolo (CN) - Big Barrels*
- F.lli Mossio - Dolcetto d'Alba Piano delli Perdoni 2018 - 14% ... € 21,00;  
*Grapes: Dolcetto (CN) - Stainless Steel Tanks*
- F.lli Mossio - Langhe Nebbiolo Luen 2016 - 14,5% ... € 36,00;  
*Grapes: Nebbiolo (CN) - Big Barrels*
- Michele Taliano - Nebbiolo d'Alba Blagheur 2018 - 14% ... € 21,00;  
*Grapes: Nebbiolo (CN) - Stainless Steel Tanks*
- Michele Taliano -Roero Riserva Roche Dra Bassora 2017 - 14,5% ... € 30,00;  
*Grapes: Nebbiolo (CN) - Barrique Barrels*
- Palladino - Barbera d'Alba Superiore Bricco delle Olive 2018 - 15% ... € 29,00;  
*Grapes: Barbera (CN) - Big Barrels*
- Paride Iaretti - Gattinara Pietro 2015 - 13% ... € 45,00.  
*Grapes: Nebbiolo (VC) - Big Barrels*

### PIEMONTE REGION ROSE' AND WHITE WINES:

- Massaia - Monferrato Roseto 2020 - 13% ... € 18,00;  
*Grapes: Freisa and Nebbiolo (AT) - Stainless Steel Tanks*
- Massaia - Sauvignon Blanc San Giors 2018 - 13% ... € 18,00;  
*Grapes: Sauvignon and Riesling (AT) - Stainless Steel Tanks*
- Massaia - Roero Arneis 2019 - 13,5% ... € 19,00.  
*Grapes: Arneis (AT) - Stainless Steel Tanks*

### PIEMONTE REGION SPARKLING ROSE' WINES:

- Massaia - Nebbiolo Rosé Spumantizzato Brut - 12,5% ... € 23,00.  
*Grapes: Nebbiolo (AT) - Stainless Steel Tanks*

### VALLE D'AOSTA ROSSI:

- Château Feuillet - Torrette 2019 - 13,5% ... € 29,00.  
*Grapes: Petit Rouge and Mayolet (AO) - Stainless Steel Tanks and Tonneau*

### VALLE D'AOSTA BIANCHI:

- Château Feuillet - Petite Arvine 2020 - 13,5% ... € 33,00.  
*Grapes: Petite Arvine (AO) - Stainless Steel Tanks*



## LOMBARDIA REGION RED WINES:

- Bonaldi Cascina del Bosco - Valcalepio Rosso 2018 - 13% ... € 20,00;  
*Grapes: Merlot and Cabernet Sauvignon (BG) - Tonneau Barrels*
- Bonaldi Cascina del Bosco - Controcanto 2018 - 13% ... € 20,00;  
*Grapes: Merlot and Cabernet Sauvignon (BG) - Tonneau Barrels*
- Bonaldi Cascina del Bosco - Valcalepio Canto Alto Riserva 2016 - 13,5% ... € 44,00;  
*Grapes: Merlot and Cabernet Sauvignon (BG) - Tonneau Barrels*
- Le Corne - Vento Fermo Cabernet Franc 2019 - 13,5% ... € 28,00;  
*Grapes: Cabernet Franc "no added sulphites" (BG) - Stainless Steel Tanks*
- Le Corne - Corne 2015 - 15,5% ... € 39,00;  
*Grapes: Merlot and Cabernet Sauvignon (BG) - Tonneau and Barrique Barrels*
- Pecis - Imberghem 2020 - 13% ... € 19,00;  
*Grapes: Franconia (BG) - Stainless Steel Tanks*
- Pecis - Vallonghe Silver 2018 - 14% ... € 26,00;  
*Grapes: Franconia (BG) - Barrique Barrels*
- Pecis - Soffio del Misma 2015 - 15,5% ... € 34,00;  
*Grapes: Franconia, Merlot and Cabernet Sauvignon (BG) - Barrique Barrels*
- Tassodine - Pinot Nero Francesco Arrigoni 2019 - 13,5% ... € 30,00;  
*Grapes: Pinot Noir (BG) - Barrique Barrels*
- Tassodine - Merlot Monte Canto 2017 - 13% ... € 19,00;  
*Grapes: Merlot (BG) - Barrique Barrels*
- La Basia - Valtènesi Rosso Estate di San Martino 2015 - 14% ... € 25,00;  
*Grapes: Groppello, Barbera, San Giovese and Marzemino (BS) - Big Barrels*
- Togni Rebaioli - Rebaioli Cavalier Enrico 2018 - 14% ... € 26,00;  
*Grapes: Merlot (BS) - Barrique Barrels*
- La Costa - Brigante Rosso 2017 - 13% ... € 22,00;  
*Grapes: Merlot and Pinot Noir (LC) - Big Barrels*
- La Costa - San Giobbe 2018 - 14% ... € 33,00;  
*Grapes: Pinot Noir (LC) - Tonneau Barrels*
- Torti - Bonarda Vivace Oltrepo' 2017 - 13% ... € 18,00;  
*Grapes: Croatina (PV) - Stainless Steel Tanks*
- Torti - Croatina Oltrepo' 2018 - 13% ... € 18,00;  
*Grapes: Croatina (PV) - Stainless Steel Tanks*
- Torti - Barbera Oltrepo' 2015 - 13,5% ... € 18,00;  
*Grapes: Barbera (PV) - Stainless Steel Tanks*
- Torti - Pinot Noir Oltrepo' 2018 - 13% ... € 19,00;  
*Grapes: Pinot Noir (PV) - Stainless Steel Tanks*
- Torti - Pinot Nero Oltrepo' Sette Stelle 2010 - 13% ... € 28,00;  
*Grapes: Pinot Noir (PV) - Barrique Barrels*
- Alberto Marsetti - Valtellina Superiore Grumello 2013 - 13,5% ... € 33,00;  
*Grapes: Nebbiolo (SO) - Big Barrels*
- Pizzo Coca - Valtellina Superiore Inferno 2017 - 13,5% ... € 42,00.  
*Grapes: Nebbiolo (SO) - Big Barrels*

#### LOMBARDIA REGION WHITE WINES:

- Bonaldi Cascina del Bosco - Valcalepio Bianco 2019 - 12,5% ... € 20,00;  
*Grapes: Chardonnay, White Pinot and Grey Pinot (BG) - Stainless Steel Tanks*
- Torti - Pinot Nero Oltrepo' Vinificato Bianco 2019 - 12,5% ... € 18,00.  
*Grapes: Pinot Noir (PV) - Stainless Steel Tanks*

#### LOMBARDIA REGION SPARKLING WHITE AND ROSE' WINES:

- Bonaldi Cascina del Bosco - Brut spumante 24mesi - 12% ... € 33,00;  
*Grapes: Chardonnay and White Pinot (BG) - Stainless Steel Tanks*
- Mosnel - Franciacorta Brut Rosé - 12% ... € 40,00;  
*Grapes: Pinot Noir, Chardonnay, White Pinot (BS) - Stainless Steel Tanks and Barrique Barrels*
- Mosnel - Franciacorta Brut - 12% ... € 36,00;  
*Grapes: Chardonnay, White Pinot, Pinot Noir (BS) - Stainless Steel Tanks and Barrique Barrels*
- Mosnel - Franciacorta Pas Dosé - 12% ... € 40,00;  
*Grapes: Chardonnay, White Pinot, Pinot Noir (BS) - Stainless Steel Tanks and Barrique Barrels*
- Mosnel - Franciacorta Brut Satèn Millesimato 2013 - 12% ... € 46,00;  
*Grapes: Chardonnay (BS) - Stainless Steel Tanks and Barrique Barrels*
- Mosnel - Franciacorta Extra Brut Millesimato EBB 2010 - 13% ... € 71,00;  
*Grapes: Chardonnay (BS) - Barrique Barrels*
- Torti - Cruasé Oltrepo' Millesimato 2011 - 12,5% ... € 30,00;  
*Grapes: Pinot Noir (PV) - Barrique Barrels*
- Torti - Casaleggio Rosé Spumante Oltrepo' - 11,5% ... € 19,00.  
*Grapes: Pinot Noir (PV) - Stainless Steel Tanks*

#### TRENTINO E ALTO ADIGE REGION RED WINES:

- Abbazia di Novacella - St. Magdalener 2018 - 13% ... € 20,00;  
*Grapes: Schiava and Lagrein (BZ) - Stainless Steel Tanks*
- Abbazia di Novacella - Lagrein 2018 - 13% ... € 27,00;  
*Grapes: Lagrein (BZ) - Big Barrels*
- Abbazia di Novacella - Pinot Nero 2018 - 13,5% ... € 29,00;  
*Grapes: Pinot Noir (BZ) - Big Barrels*
- Glassierhof - Lagrein Riserva 2017 - 12,5% ... € 35,00;  
*Grapes: Lagrein (BZ) - Stainless Steel Tanks and Small Barrels*
- Weingut Ebner - Blauburgunder 2017 - 13,5% ... € 43,00;  
*Uve Pinot Nero (BZ) - Barrique Barrels*
- Zanotelli - Pinot Nero 2018 - 14% ... € 29,00.  
*Grapes: Pinot Noir (TN) - Barrique Barrels*

#### TRENTINO E ALTO ADIGE REGION WHITE WINES:

- Abbazia di Novacella - Grüner Veltliner 2018 - 13,5% ... € 24,00;  
*Grapes: Grüner Veltliner (BZ) - Stainless Steel Tanks*
- Abbazia di Novacella - Gewürztraminer 2018 - 14,5% ... € 26,00;  
*Grapes: Gewürztraminer (BZ) - Stainless Steel Tanks*
- Griesser Hof - Kerner 2020 - 12,5% ... € 29,00;  
*Grapes: Kerner (BZ) - Stainless Steel Tanks*
- Weingut Ebner - Sauvignon 2018 - 14% ... € 35,00.  
*Uve Sauvignon (BZ) - Stainless Steel Tanks and Barrique Barrels*



#### VENETO REGION RED WINES:

- Sartor - Montello Superiore Campo del Pra' 2018 - 14% ... € 33,00;  
*Grapes: Cabernet Sauvignon, Cabernet Franc and Merlot (TV) - Barrique Barrels*
- Ca' La Bionda - Valpolicella Classico 2018 - 12,5% ... "SOLD OUT";  
*Grapes: Corvina, Corvinone, Rondinella and Molinara (VR) - Stainless Steel Tanks*
- Ca' La Bionda - Valpolicella Superiore Casalvegri 2017 - 13,5% ... € 33,00;  
*Grapes: Corvina, Corvinone, Rondinella and Molinara (VR) - Big Barrels*
- Ca' La Bionda - Valpolicella Superiore Ripasso Malavoglia 2017 - 14% ... € 33,00;  
*Grapes: Corvina, Corvinone, Rondinella and Molinara (VR) - Big Barrels*
- Ca' La Bionda - Valpolicella Amarone Classico 2012 - 16% ... € 64,00.  
*Grapes: Corvina, Corvinone, Rondinella and Molinara (VR) - Big Barrels*

#### VENETO REGION WHITE WINES:

- Fattori - Soave Danieli 2020 - 12,5% ... € 20,00.  
*Grapes: Garganega (VR) - Stainless Steel Tanks*

#### VENETO REGION WHITE SPARKLING WINES:

- Sartor - Prosecco Treviso Brut - 11% ... € 22,00.  
*Grapes: Glera (TV) - Stainless Steel Tanks*

#### FRIULI VENEZIA GIULIA REGION RED WINES:

- Russolo - Cabernet Sauvignon Ronco Calaj 2016 - 12,5% ... € 24,00;  
*Grapes: Cabernet Sauvignon (PN) - Stainless Steel Tanks*
- PierPaolo Pecorari - Refosco dal Peduncolo Rosso 2018 - 12,5% ... € 27,00.  
*Grapes: Refosco dal Peduncolo Rosso (PN) - Barrique Barrels*

#### FRIULI VENEZIA GIULIA REGION WHITE WINES:

- Colle Duga - Collio Chardonnay 2014 - 13% ... € 27,00;  
*Grapes: Chardonnay (GO) - Tonneau Barrels*
- Colle Duga - Collio Friulano 2017 - 13,5% ... € 29,00;  
*Grapes: Tocai Friulano (GO) - Stainless Steel Tanks*
- Colle Duga - Collio 2018 - 14,5% ... € 34,00;  
*Grapes: Chardonnay, Sauvignon, Friulano, Malvasia Istriana (GO) - SST and Tonneau Barrels*
- Ferlat - Sauvignon Blanc 2014 - 13% ... € 29,00.  
*Grapes: Sauvignon (GO) - Stainless Steel Tanks*

**SOME RED WINES FROM THE OTHER SIDE OF THE ALPS:**

- Jean Fournier - Bourgogne Côte d'Or Rouge 2014 - 12% ... "SOLD OUT";  
*Grapes: Pinot Noir (France / Bourgogne) - Barrique Barrels*
- Domaine Denis Carré - Saint Romain Le Jarron 2016 - 13% ... € 41,00;  
*Grapes: Pinot Noir (France / Bourgogne) - Barrique Barrels*
- Domaine Denis Carré - Beaune 1er Cru Les Tuvilains 2016 - 13% ... € 54,00;  
*Grapes: Pinot Noir (France / Bourgogne) - Barrique Barrels*
- Domaine Denis Carré - Pommard Les Noizons 2015 - 13% ... € 57,00;  
*Grapes: Pinot Noir (France / Bourgogne) - Barrique Barrels*
- Domaine Denis Carré - Pommard Les Noizons 2011 - 13% ... € 66,00;  
*Grapes: Pinot Noir (France / Bourgogne) - Barrique Barrels*
  
- Domaine de Beaurenard - Rasteau 2017 - 15% ... € 33,00;  
*Grapes: Grenache, Syrah and Mourvèdre (France / Côte du Rhône) - Big Barrels*
- Domaine de Beaurenard - Châteauneuf du Pape 2016 - 14,5% ... € 59,00.  
*Grapes: Grenache, Syrah, Mourvèdre and 10% divers cépages (France / Côte du Rhône) - Big B.*

**SOME WHITE WINES FROM THE OTHER SIDE OF THE ALPS:**

- Domaine Denis Carré - Mersault Les Tillets Vieilles Vignes 2015 - 13% ... € 69,00;  
*Grapes: Chardonnay (France / Bourgogne) - Barrique Barrels*
- Château Pascaud Villefranche - Sauternes 2011 - 14% ... **by the glass only** € 7,50;  
*Grapes: Muscadelle, Sémillon, Sauvignon Blanc (France / Bordeaux) - Barrique Barrels and SST*
  
- Weingut Berres - Riesling Kabinett Mosel 2000 - 9,5% ... € 35,00.  
*Grapes: Riesling (Germany / Mosella) - Stainless Steel Tanks*

*"I am for the French Paradox theory.  
Whether you find confirmation or not,  
I still believe that a diet rich in saturated fat  
needs adequate consumption of red wine.  
So cheers Serge Renaud ... and the polyphenols too!"*

*Gianni.*