

We do not remember days, We do we remember moments days, we remember moments.

- CESARE PAVESE - CESARE PAVESE



...Taste, Food and Wine

WINES BY THE GLASS | VINI AL BICCHIERE

RED WINES | VINI ROSSI

Barolo DOCG	9
Vineyard: 100% Nebbiolo	
Taste with: Game, truffle, savory cheese, roast and pot roast	
Barbaresco DOCG	9
	9
Vineyard: 100% Nebbiolo	
Taste with: Meat, pot roast, game, cold cut and hard cheese	
Nebbiolo DOC	8
Vineyard: 100% Nebbiolo	
Taste with: Red and white meat, hard cheese, truffle and roast	
Barbera d'Asti DOCG	6
Vineyard: 100% Barbera	
Taste with: Cold cut, pot roast, stuffed pasta, boiled meat and fish	
WHITE WINES VINI BIANCHI	
Roero Arneis DOCG	7
Vineyard: 100% Arneis	-
Taste with: Starters and first courses or to accompany grilled fish and crustaceans, it	
expresses its full character with roasted white meats.	7
Langhe Bianco DOC	1
Vineyard: 50 Chardonnay 50% Nascetta	
Taste with: Starters and first courses or to accompany fish dishes and egg with white truffle	
Vigneti Massa Timorasso 'Derthona'	12
Vineyard: 100% Timorasso	
Floral notes of acacia and citrus fruit, mature fruit and honey aromas.	
This is not your typically light and simply refreshing Italian aperitivo white wine. It's got	
substance and structure and deserves substantial food.	
It's also an excellent vino da meditazione at the end of a meal.	



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30

SPARKLING WINES | BOLLICINE

Spumante Brut Metodo Classico Taste with: Appetizers, cold cut and fish APERITIF | APERITIVO Americano Cocchi 5 Aperol - Campari Spritz (with Cocchi Brut) Negroni (with Vermouth Torino) 7

Bottle of Barbera d'Asti served with cold cuts and cheeses

SPIRITS | LIQUORI

Vermouth Cocchi 5

The modern versions of the beverage were first produced in the mid to late 18th century in Turin, Italy. While vermouth was traditionally used for medicinal purposes, its true claim to fame is as an aperitif, with fashionable cafes in Turin serving it to guests around the clock. Vermouth is produced by starting with a base of a neutral grape wine or unfermented wine must. Each manufacturer adds additional alcohol and a proprietary mixture of dry ingredients, consisting of aromatic herbs, roots, and barks, to the base wine, base wine plus spirit or spirit only – which may be redistilled before adding to the wine or unfermented wine must. After the wine is aromatized and fortified, the vermouth is sweetened with either cane sugar or caramelized sugar, depending on the style.

Barolo Chinato Cocchi

Old Barolo wine is used to make an after-dinner digestif known as Barolo Chinato. The bark from the South American cinchona tree is steeped in Barolo and then flavored with a variety of ingredients, depending on the producer's unique recipe. Some common ingredients Barolo Chinato includes cinnamon, coriander, iris flowers, mint and vanilla. The resulting beverage is very aromatic and smooth.



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BEERS | BIRRE

Baladin ISAAC (33 Cl)

4

The creamy head, the intentionally cloudy, apricot color and the scent of yeast and citrus, which blend into spicy harmonies of coriander and peeled oranges, call you from the glass. Refreshing to the palate, it has a light body and is very easy to drink.

Baladin ROCK'N'ROLL AMERICAN PALE ALE (33 Cl)

4

Water, barley malt, mainly American hops, yeast and pepper for an unmistakably Rock 'n' Roll character. A beer whose freshness and the skillful use of pepper blend with the aromas and bitterness of hops in a "musical" crescendo. A true drink'n roll experience which will certainly attract a host of aficionados. To be drunk when it takes your fancy: on its own to quench your thirst, or with cold cuts and cheese at cocktail time.

SOFT DRINKS | ANALCOLICI

BALADIN 100% NATURAL

The Baladin soft drinks were originally conceived to recreate the tastes and aromas of our childhood. Thanks to the result achieved many people have not only enjoyed those tastes again, but more importantly have appreciated the effort made to select only wholesome ingredients. We created Cedrata, Spuma Nera, Ginger and Cola without colorings and preservatives. "Historical" tastes, dedicated to those who were children some time ago and to new generations alike, who can discover that WHOLESOME and HEALTHY are not forgotten words locked inside dictionaries. But it is Mela Zen that truly marks the beginning of pure experimentation...

CEDRATA 4

Water, Natural brown sugar, lemon juice, carbonation and the infusion of Calabria citrons from Diamante, that give it all its aroma and flavor.

GINGER 4

Water, natura brown sugar, lemon juice, carbonation and the unmistakable infusion of herbs, zests of bitter and sweet oranges from Gargano PGI, spices and vanilla which give the drink its distinctive aroma and flavor.



...Taste, Food and Wine

SPUMA 4

Spuma nera or "Dark Spuma" as it was once called, may be considered the "mother" of chinotto. The traditional recipe: citrus myrtifolia, the red part of rhubarb roots, vanilla and an orange zest infusion.

MELA ZEN 4

This is a small batch drink, made with the clear intention to get in contact with those who drink it to create a new taste together. The recipe contains apples and ginger, two excellent products of farming. Fresh, tasty, intriguing...

WATER | ACQUA

Still / Sparkling water (1Lt)-SANT'ANNA Fonti di Vinadio

3,90



...Taste, Food and Wine

RED WINES | VINI ROSSI

BAROLO DOCG

of BAROLO

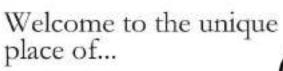
2015	Vajra	Bricco delle viole	120
of NOVELLO			
2015	Le Strette	Corini Pallaretta	62
	of LA MO	ORRA	
2014	Brandini	Barolo	90
2013	Voerzio Martini	La serra	77
2013	Elio Altare	Arborina	140
of MONFORTE			
2014	Podere Rocche dei Manzoni	Barolo	67
2015	Conterno Fantino	Sorì Ginestra	136
2014	Simone Scaletta	Bussia	56
2014	Elio Grasso	Barolo	110
2015	Elio Grasso	Barolo	100



...Taste, Food and Wine

BARBARESCO DOCG

2014	La Spinetta	Gallina	180
2016	Gaja	Barbaresco	240
2013	Bruno Rocca	Rabajà	135
2015	Bruno Rocca	Rabajà	90
2015	Sassi San Cristoforo	Barbaresco Riserva	75
2016	Sassi San Cristoforo	Barbaresco	42
NEBBIOLO DOC of LANGHE			
2017	Marchesi di Barolo	Michet	50
2018	Sassi San Cristoforo	Nebbiolo	36
	NEBBIOL	O DOC of ALBA	
2017	Vignevolute	Nebbiolo	38
2015	Terre del Barolo	Nebbiolo BIO	23
OTHER NEBBIOLO			
2016	La palazzina	Coste della Sesia	26
2016	La palazzina	Bramaterra	26
2008	La palazzina	Bramaterra Riserva	36





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BARBERA DOCG of ASTI

2015	Vinchio e Vaglio Serra	Barbera d'Asti	22
2015	Marchesi Alfieri	Barbera d'Asti Superiore	4(
	BARBERA DOC	of ALBA	
2017	Vignevolute	Barbera d'Alba	24
2017	Pio Cesare	Fides	51
2017	FREISA DOC of	f ASTI Freisa d'Asti	25
	DOLCETTO of	ALBA	
2018	Marchesi di Barolo	Madonna del Dono	40
2019	Sassi San Cristoforo	Dolcetto d'Alba	24

WHITE WINES | VINI BIANCHI

GAVI DOCG



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LANGHE DOC

2016	Ceretto	Langhe Arneis Blangè	36
2014	G.d. Vajra	Langhe Riesling	41
2018	Sassi San Cristoforo	Langhe Bianco	28
	ROERO	O ARNEIS DOCG	
2018	Vignevolute	Roero Arneis	24
2018	Noivignaioli Piemontesi	Roero Arneis	24
	Т	IMORASSO	
2016	Vigneti Massa	Derthona	40
	OTHE	R WHITE WINES	
2018	Paolo Scavino	Langhe Bianco Sorriso	36
	SPARKLING	WINES BOLLICINE	
		Brut	
Giulio Cocchi	Cocchi	Piemonte DOC	29
Giulio Cocchi	Toto Co	orde Millesimato 2010	40



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SWEET WINES | VINI DA DESSERT

2011	Dogliotti	Moscato d'Asti	20	
2018	Paolo Saracco	Moscato d'Asti	25	

DOP, DOC, DOCG - is a quality assurance label for Italian food products, especially wine.

All three require that a food product be produced within the specified region using defined methods and that it satisfy a defined quality standard.

DOP | PDO - Denominazione di Origine Protetta (protected designation of origin)

DOC | AOC - Denominazione di Origine Controllata (controlled designation of origin)

DOCG - Denominazione di Origine Controllata e Garantita (controlled designation of origin guaranteed)

If you have any questions about allergens, we are at your disposal Als u vragen hebt over allergenen, wij staan tot uw beschikking Si vous avez des question sur les allergènes, nous sommes à Votre disposition