

*Écran*

**DRINKS MENU**  
**ENGLISH**

# COLD PRESSED JUICES € 5

+ ENERGIZING SHOT of IERBA MATE with ginger, lemon € 2

 **Rosé** Celery, fennel, beetroot, apple *NP Antiox, digestive, remineralizing, refreshing* € 5

 **Rouge** Beetroot, carrot, apple, ginger *NP Antiox, ipocalorico, revitalizing, rich in iron* € 5

 **White & Violet** White/ Violet cabbage, apple, ginger *NP Metabolic activator, anti-costipation, Vitamins A/C/K, anti-inflammatory properties* € 5

 **Yellow** Fennel, Pear, lemon *NP Refreshing, slightly diuretic* € 5

 **Orange** Carrot, lemon, menta, zenzero *NP Antiox, immunotonic* € 5

 **Light Green** Fennel, apple, mint, ginger *NP Digestive, anti-inflammatory, sedative* € 5

 **Melange** Pomegranate, apple, kiwi, mint *NP Immunotonic, digestive, diuretic, supports the nervous system* € 5

 **Green** Celery, fennel, carrot, turmeric, celery salt *NP Vit. A/C/E/K/B, antioxidant, soothing, prevents gastric, depurative, drainage, remineralizing, anti-inflammatory, digestive* € 5

 **Grapes 1** Grapes, carrot, lemon, mint *PT Antiox* € 5

 **Grapes 2** Grapes, apple, celery, ginger *PT Antiox, anti-inflammatory* € 5

## SMOOTHIES

 **Easy** Apple, dates, cinnamon *NP High nutritional power, drepessing diuretic* € 5

 **Green Cream** Avocado, celery, kiwi, sweetnerupon request *NP Hepatic, nutritious, vitaminic, shrinking support* € 5

 **Strong Green** Spinach, apple, dates, moringa powder *NP Energizing, hydrosaline, reintegration* € 5

 **Ecru** Spinach, apple, kiwi, pear, goji berries, moringa powder + Yerba Mate shot *NP Energizing, immunostimulating* € 6

# MILK SHAKE

|   |   |       |
|---|---|-------|
|  <b>Avocado cacao</b> Avocado, almond milk, raw cacao, agave syrup            | <b>NP</b> Vit. A/C/E, omega 3, energizing, tonic, sedative nervous system, mineralizing     | € 6   |
|  <b>Beige</b> Almond milk, dates, cinnamon, vanilla, nutmeg, maca             | <b>NP</b> Mineralizing, calcium, tonic, nutritious  | € 6   |
|  <b>Golden Milk</b> Almond milk, turmeric, almond oil, dates                  | <b>NP</b> Mineralizing, tonic, nutritious, anti-inflammatory, energizing                    | € 6   |
|  <b>Papaya milk</b> Almond milk, Sicilian papaya, dates, papaya pepper        | <b>NP</b> Vit A/C/E, mineral salts, anti-inflammatory, very nutritious, great in menopause  | € 6,5 |
|  <b>Mango milk</b> Almond milk, Sicilian mango, dates,                        | <b>NP</b> Vit A / B / C, potassium, calcium, magnesium, antiox, anti-inflammatory, diuretic | € 6,5 |
|  <b>Apple</b> Almond milk, apple, nutmeg, dates                               | <b>NP</b> Tonic   | € 6   |
|  <b>Tiramisù</b> Brasil nuts milk, apple, raw cocoa, coconut oil, maca, dates | <b>NP</b> Very nutritious, liver support  | € 6   |
|  <b>Coffee</b> Almond milk, coffee, maple syrup                             | <b>NP</b> It supports the nervous system, hepatic; Perfect to drink in the morning          | € 6,5 |
|  <b>Autunno</b> Almon milk, dried apricots, dates, pumpkin, ginger, nutmeg  | <b>NP</b> Support of the nervous system and cardiovascular system                           | € 6   |

# LASSI WITH FERMENTED CASHEWS YOGURT

Lassi is an Ayurvedic Indian drink, it drinks after or during meals. It's refreshing; It's rich of probiotics and helps digestion

|  |   |       |
|--|---|-------|
|  <b>Lassi</b><br>Cashew yogurt, cardamom, cumin - you can change spices and sweeten it as      | <b>VN</b> 400 kcal<br><b>GI</b> Low<br><b>NP</b> Cardiovascular protection, protective for the bones, carminative for the intestine | € 6   |
|  <b>Lassi with Sicilian Mango</b><br>Cashew yogurt, cardamom, cumin and sweeten it as you like |   | € 7,5 |

# REFRESHING AND FERMENTED DRINKS HOME MADE

 **Yerba mate, ginger, lemon**

NP *Yerba mate: tonic, energizing, diuretic, antiox,  
Ginger: gastroprotective, metabolic activator*

€ 3

 **Ginger soda with lemon, brown sugar**

NP *Ginger: gastroprotective, metabolic activator*

€ 3

## KOMBUCHA € 3,5

The Kombucha tea is a fermented drink based of tea and bacterial culture and yeasts. It is of Oriental origin, has arrived in Europe from China and Russia. For Chinese traditional medicine is a long life elixir, a living drink rich in probiotics. Helps intestinal activity, the kidney stones, helps with heart disease, with sleep disturbances, with joint pains, etc..

 **Kombucha - Green Tea**

 **Kombucha - Green Tea & Mango**

 **Kombucha - Green Tea, sage, lemon**

 **Kombucha - Black Tea & Red Fruits**

 **Kombucha - Black Tea, lemongrass, grapefruit**

 **Kombucha - Green Tea & Mint**

 **Kombucha - Rosmarino, without tea**

....and the kombucha of the day ....

## KEFIR OF FLAVORED WATER

Kefir water or Tibicus is a simple fermented drink with water, Tibicus grains are natural probiotics. When mixed with water their sugar content transforms into enzymes, vitamins and mineral salts. Kefir water has many therapeutic properties. This drink rebalances gut flora and stimulates the immune system.

 **Flavored Kefir**

€ 3,5

# RAW VEGAN COLD PRESSED 200 ML

Milk Also Take Away!! (€ 5 x ½ Lt –€ 8 x 1 Lt)

 **Almonds**

**VN** 272 Kcal  
**GI** Medium  
**NP** Tonic, calcium, mineralizing

€ 3,5

 **Hazelnuts**

**VN** 196,5 Kcal  
**GI** Low  
**NP** Tonic, mineralizing, very nutritious recommended in cases of high psychophysical stress (children, sports)

€ 3,5

 **Pumpkin seeds**  
On request

**VN** 217 Kcal  
**GI** Low  
**NP** Contrasts oxidative stress, cellular aging and the free radicals Pesticide intestinal the curbitacin, active principle, paralyzes the worm muscles

€ 4,5

 **Sesame**  
On request

**VN** 229 Kcal  
**GI** Medium Low  
**NP** Protection for cardiovascular system, Strengthens the bones, favors sleep because increases the level of serotonin

€ 4,5

# COFFEE &...

|  |  |              |
|--|--|--------------|
|  <b>Espresso - Palombini Gold quality</b>              |  | € 1<br>€ 1,5 |
|  <b>American Coffe</b>                                 |  | € 1,5        |
|  <b>Vietnamese Coffee</b><br>If you're not in hurry... |  | € 2          |
|  <b>Espresso with almond milk</b>                      |  | € 1,5<br>€ 2 |
|  <b>Chicory "coffee"</b>                               | <i>Draining urinary tract</i>                      | € 2          |
|  <b>Carrob "coffee"</b>                                | <i>Soothing for the throat, calcium supplement</i> | € 2          |

## ...CAPPUCCINO

|  |   |       |
|--|---|-------|
|  <b>Cappuccino with almond/ hazelnut milk</b>  | <i>Antioxidant / Very nutritious</i>                                      | € 3,5 |
|  <b>Cappuccino with soya milk</b>  | <i>Estrogenic (menopause, amenorrhea)</i>                                 | € 2,5 |
|  <b>Cappuccino with chicory coffee and hazelnut milk</b>   | <i>Anti generative of the nervous system</i>                              | € 3,5 |
|  <b>Cappuccino with carob coffee and almond milk</b>   | <i>Wellness of the bones</i>  | € 3,5 |
|  <b>Cappuccino Chai Tea green or black</b><br>Nutmeg, pepper, cinnamon, anice, cardamom, cloves<br>Almond or Hazelnut milk | <i>Tonic Immune</i>   | € 4   |
|  <b>Cappuccino Golden Milk</b><br>Almond milk, Turmeric, almond oil  | <i>Anti-inflammatory, strengthens the immune system</i>                   | € 4   |
|  <b>Cappuccino of sesame milk</b><br>Sesame Milk, pear, raw cocoa, dates   | <i>Cardiovascular protective, good source of calcium</i>                  | € 5   |
|  <b>Hot Chocolate</b><br>Water, raw cocoa, cashew, agave syrup   | <i>Useful for nervous system</i>  | € 5   |
|  <b>Hot Hazelnut milk</b><br>Hazelnut milk, raw cocoa  | <i>Useful in glycemic control, osteoporosis, cardiovascular protector</i> | € 4,5 |

# INFUSION & TEA € 3

 **Genmaicha: Green Tea Bancha with roasted brown rice and puffed.** (Japan)

 **Yunnan Lincang: Green Tea** (China)

 **Jasmine Tea: Green Tea & Jasmine flowers** (China)

 **Ginger Tea: Black tea, ginger**

 **Lapsang Souchong: Tè nero** (Cina)

 **Draining Tisane: Birch, ginger, cumin, juniper berries, horsetail, fennel**

 **Relax Tisane: chamomile, peppermint, valerian root, calendula, lemon balm**

 **Digestive tisane: Liquorice, star anise, fennel**

 **Energy tisane: artichoke, fennel, lemon, mint**

 **Tisane of chamomile flowers - dried flowers in our RawLab**

 **Rooibos Giardini di Sicilia: clementine, orange, apple, carrot, leaves of blackberry, eucalpto, beetroot, hibiscus, lemongrass**

 **Rooibos: goji, blueberries, malva flowers**

 **Rooibos: Seaweed, orange flowers, valerian**

 **Karkadè: Hibiscus Flowers**

# CRAFT RAW BEER

## 'Na Birretta Bio

Organic blonde beer, light dry, refreshing and refreshing, from hints of malt and spelled. It goes well with delicate dishes in general.

Produced and bottled by Birradamare - Roma -  
Vol. 4,5% - 33 cl.

*Ingredients: water, organic barley malt,  
organic spelled, hops and yeast*

€ 5

## Beer Gluten Free Bio

The Schnitzer Brau gluten-free beer is produced in the Black Forest, in Germany. It is a light beer with a fresh taste. Millet malt present in the recipe makes it suitable for those who seek gluten-free products. Schnitzer is a German company founded in 1968. It is specialized in the production of certified organic foods, developed specifically for people with problems of food intolerance.

Produced and bottled by: Schnitzerbräu  
GmbH & Co. KG, Marleiner Str. 9, D-7765  
Offenburg da 7,5% - Vol.5,0% - 33 cl

*Ingredients: water, millet bio malt, protein of the  
organic peas, organic hops, yeast.*

€ 5

## Hemp Beer - One More Beer-

Hemp Beer refermented in bottle, free of dyes and preservatives, it is neither filtered nor pasteurized. Hemp and the hops are part of the cannabaceae families, together they enrich the beer with a unique scent and a bitter taste. This particular combination makes this beer refreshing, a low-alcohol, spicy and tasty drink.

Produced and bottled by Maiella Brewery -  
Chieti  
Vol. 4,5% - 33 cl.

*Ingredients: water, barley malt, durum wheat, hops,  
inflorescences of Hemp, yeast.*

€ 6

# GLASS OF WINE

## SPARKLING

|  |  |     |
|--|--|-----|
|  <b>Prosecco Sur Lie</b> - 2016 DOC - Natural -                      | Prosecco grapes 100% -<br>Gregoletto Est 1600 Winery<br>Premaor di Miane - Treviso- Veneto -<br>Vol. 11,5%                             | € 5 |
|  <b>Alla Costiera</b> - 2016 - vino frizzante sui lieviti -Biologico | Uve Glera 80% - Moscato 20%<br>Azienda Agricola biologica Alla Costiera di<br>Gamba Filippo -<br>Vò - Colli Euganei - Padova- Vol. 12% | € 6 |

## WHITE WINE

|  |   |     |
|--|---|-----|
|  <b>Fagù</b> - IGT 2015 - Natural            | Chardonnay Grapes100%<br>Pietro Torti Winery - Pavia - Lombardia<br>Vol. 13%  | € 5 |
|  <b>Bianco Costiera</b> - 2016 - Biologico | Uve: 70% Tai Bianco (Tocai) 30% Malvasia<br>Azienda Agricola Biologica "Alla Costiera"<br>di Filippo Gamba - Vò - Colli Euganei -<br>Padova - Vol. 12,5 % | € 6 |

## RED WINE

|  |   |     |
|--|---|-----|
|  <b>Morellino di Scansano Pàssera</b> - 2016 DOC - Organic | Sangiovese grapes 100%<br>PoggiotreCampagnatico Winery - Grosseto -<br>Toscana - Vol. 14%                         | € 5 |
|  <b>Terra Sasso</b> - 2015 - Biodinamic - Vegan            | Negroamaro grapes 50%,<br>Primitivo grapes 50%<br>Di Valentina Passalacqua Winery -<br>Foggia - Puglia Vol. 14,5% | € 6 |

# SPARKLING WHITE WINE

## **Prosecco Sur Lie** - 2016 DOC - Natural -

Straw yellow color. Essential e light, has a fragrance that varies with time. Fresh notes e fruity reminiscent of the unripe apple and wisteria flowers combined with a delicate flavor of “bread crust”

Harvest: manual

Vinification: Soft pressing with pneumatic presses, static decantation of must, fermentation at temperature controlled (18-20 ° C) with indigenous yeasts.

Aging and stop on noble scum in steel for three months.

## **Prosecco grapes 100% - Gregoletto Est 1600 Winery Premaor di Miane - Treviso- Veneto - Vol. 11,5%**

*The Gregoletto Family has a long tradition in the world of wine, as evidenced by the documents showing that since the beginning of the 1600s, the company grew the vine on the hills of Premaor Miane.*

*The harvest takes place manually in moments different in order to obtain the ideal maturation of the bunches (differentiated harvest).The grapes come pressed in the day and the musts obtained are kept divided by place of origin. Sparkling Prosecco is produced with the method of the natural*

€ 18

## **Alla Costiera** - 2016 - Sparkling wine with natural yeasts - Organic

Straw yellow in color, fruity bouquet, of good persistence olfactory. It is a balanced, full and fresh wine with a fine bubble.

Produced in the hills on calcareous soils, is made from white grapes, vinified without the addition of yeast fermentation. The wine is bottled where it refers on its own yeasts. The wine is not filtered, and is produced by artisanal cultivation and vinification.

Vinification: white without using fermentation yeasts

Duration of fermentation: 10 days

Aging: in cement barrels for about 6 months

Bottling: referment in bottle for about 1 month spontaneously

## **Grapes Glera 80% - Moscato 20% Organi winery” Alla Costiera di Gamba Filippo” -**

### **Vò - Colli Euganei - Veneto - Vol. 12%**

*The family house is located on the west side of the Colli Euganei, here the grounds are of calcareous origin grained clay: this land guarantees the perfect ripeness of the grapes, a good acidity al must and interesting minerality and flavor to wines.*

*It is grown eco-sustainably and in the first person the vineyard, they are privileged typical varieties: We identify ourselves in our work and in our wines, because viticulture makes our life better “.*

€ 24

## **Marina San-Lurins** - 2015 - Organic

Modern sparkling wine: to taste marine salty hints, pastry aromas and ripe citrus.

The refermentation occurs in the bottle, matures on the lees for at least 8 months after the second fermentation.

The choice of the crown cap with respect to the classic mushroom cap comes from wanting to propose a “bubbles” in continuous evolution, thanks to the seal guaranteed by the cap crown (inox) and in the presence of refermentation bottoms conferred freshness, richness and longevity.

Harvesting: exclusively manual in boxes

Vinification: the whole grape comes directly subjected to soft pressing where only the first flower must squeezing will be used for the production of Marina.

The must comes then decanted cold for about 12-15 h and then the alcoholic fermentation at controlled temperature (16-18° C).

The refermentation lasts a few weeks and the bottles then rest lying down 8 months before marketing.

## **Malvasia Istriana Grapes 100% San Lurins winery of Pecorari Marco Gorizia - Friuli venezia Giulia - Vol. 12,5%**

*The first land in San Lorenzo Isontino bought by Marco’s great-grandparents dates back to 1874, began the mixed agricultural activity with the production of wine. An important moment of the winery was when Armando the nephew, in the late 90s, chooses countercurrent to start the transformation of the vineyards according to the principles of organic agriculture.*

*The company’s goal is to take care of the vine plants they have for many years, to make them as long-lived as possible, only in this way can a superior grape be obtained.*

€ 30

# STILL WHITE WINE

## **Fagù** - IGT 2015 - Natural

Straw yellow color; perfume intense with hints of apple and wild peach; in the mouth it is fresh, fruity and appreciable persistence.  
Vinification: about 14 days of fermentation  
Aging: in steel on the fine lees until bottling

## **Chardonnay Grapes 100%**

### **Pietro Torti Winery - Pavia - Lombardia** **Vol. 13%**

*The Torti family has been cultivating the vineyards of property on the hills of Montecalvo Versiggia: a territory where vine cultivation has traditions millenary. "We must have respect for what we do earth gives us". From this sentence that repeated to me my father is always born my idea of natural wine. Respect for the land, the vine and the grapes are the foundations of my work philosophy.*

*I produce my wines with agronomic and oenological techniques that do not the imprint of the vine and of the territory are mortified.*

*Those who produce naturally run more risks, but it is rejecting standardization and accepting challenges of nature that you get great products personalities that give immense satisfaction..*

€ 18

## **Campo di mandrie** - IGP 2015 - Organic

Golden yellow color with amber shades. Intense note aromatic, exotic fruits, pineapple and ripe fruit.  
Harvest: from the first to the third decade of October  
Vinification: maceration on the skins for 48 hours, fermentation spontaneous, without any addition of selected yeasts  
Aging: 12 months partly in concrete tanks and the other in tonneaux french oak on the lees

## **Falanghina Grapes 100%;**

### **Giovanni Iannucci Winery - Benevento** **Campania - Vol. 13,5%**

*"Garagiste" is a French term that indicates producers of "vin de garage": wines produced in the garage.*

*Giovanni Iannucci vinifies*

*in what was a garage the grapes of its two hectares of vineyard, land inherited from the father.*

*It is a biological micro-producer, since 2011 has decided to cultivate the vine by adopting natural techniques, as did the grandparents, with the management of the vineyard without invasive and toxic agents, and fertilizing only through green manure.*

*No use of selected yeasts in the cellar*

*the use of sulfur dioxide is reduced to zero.*

*The artisan wines of the Giovanni Iannucci company follow a "natural" style, non-invasive, accentuated by selection of the grapes during harvest, from the control of the temperatures, from short maceration on the skins, from the renounces clarification and light filtration.*

*The production is minimal and it is around 6-7,000 bottles.*

€ 28

## **Nibbio Reale** - 2015- Organic -

Bright yellow color, fruity aroma and intense peach flavor apricot. Slightly aromatic.  
Obtained from Traminer grapes, grown in the mountains in a context pristine 500 meters above sea level.  
Thermal excursions, due to the breezes that descend from Monte Simone towards the Valle del Panaro, enhance the intense aromas and characteristic aromas of Grapevine

## **Gewurztraminer Grapes 100%**

### **TerraQuilia Winery - Modena- Emilia Romagna** **Vol. 12,5%**

*We are located on the Modenese Apennines, with vineyards located over 450 meters above sea level.*

*Ancient production methods have been recovered in the company handed down by peasant ancestors, first true producers of natural wines, which were able to exploit the trend climate dictated by the seasons to control the various stages of fermentation in the vineyard.*

*There cellar structure exploits the "fall" procedure for bottling, to reduce the stress caused to wines from the pumps. TerraQuilia is an amazing company, perfect union between modernity, tradition and agriculture aware, how surprising his wines are*

€ 28

# STILL WHITE WINE

## **Bianco Costiera** - 2016 - Organic

White wine produced in the hills on calcareous soils, is obtained from white grapes vinified in white without addition of yeasts fermentation. Aging takes place in vitrified cement tanks. The wine does not undergo filtration and is produced by cultivation artisanal winemaking

**Grapes : 70% Tai Bianco (Tocai)  
30% Malvasia**

**Organic Winery "Alla Costiera"  
of Filippo Gamba - Vò - Colli Euganei -  
Padova - Veneto - Vol. 12,5%**

€ 22

*The family house is located on the west side of the Colli Euganei, here the grounds are of calcareous origin grained clay: these lands guarantee the perfect ripeness of the grapes, a good acidity al must and interesting minerality and flavor to the wines.*

*The company is organic, because convinced that the approach organic farming is an unmissable opportunity environmental protection, and the only way to allow the land to express itself in original wines, not homologated.*

*It is therefore cultivated eco-sustainably and in the first person the vineyard, favoring the typical varieties: "we support the grapes in them transformation into wine, trying not to distort the characteristics of the vintage; we look for them personality reducing yields and in the countryside use of harmful substances. We identify ourselves in our work and in our wines, because viticulture makes our life better "..*

## **Vino Bianco San Biagio Vecchio** - IGP 2015 -

The wine of San Biagio Vecchio is a white with a harmonious profile balanced, which thanks to the presence of different varieties of white grapes, offers a wide and seductive aromatic spectrum. He softer notes of Aromatic Malvasia, combine with the elegance of Chardonnay, the direct freshness of Trebbiano di Romagna and the Albanian territorial character. It was born from this scholar traditional blend that complexity and wealth that we find then in the glass. The color is straw yellow. On the nose it expresses perfumes soft and slightly aromatic of ripe fruit and wildflowers. On the palate it preserves a rich and tasty fruit, with a good ending freshness.

**Grapes Chardonnay, Malvasia Aromatica,  
Trebbiano Romagnolo**

**Winery San Biagio Vecchio di Andrea Balducci  
Faenza- Romagna - Vol. 13 %**

€ 24

*"A small cellar for a few hectares of vineyards on the splendid hill of San Biagio Vecchio, made of yellow sand and clays.*

*An exclusive attention to native vines.*

*An immeasurable and unconditional love for the Albana di Romagna.*

*So much work in the vineyard, a few simple gestures in the cellar letting the time accomplish what no one else can do. "*

*Andrea and Lucia*

# RED WINE

 **Morellino di Scansano Pàssera** - 2016 DOC - Organic  
Pleasant aromas of ripe red fruit. Tannins can be tasted ripe and powerful that come together with flavors of cherry and strawberry in a taste pleasantly fresh

**Sangiovese grapes 100%**  
**PoggioreCampagnatico Winery - Grosseto - Toscana - Vol. 14%**

*In this company with organic certification, the different varieties of grapes are harvested in different moments and are de-stemmed and pressed within 2 hours from collection.*

*All the grapes ferment in steel tanks at controlled temperature.*

*We do not use selected yeasts for fermentation alcoholic. The malolactic fermentation takes place in cement tanks or wooden drums.*

€ 18

 **Terra Sasso** - 2015 - Biodinamic - Vegan  
Vibrant ruby red, fruity and balsamic, with a robust body kind balanced by mineral sapidity of the soil.  
Vinification: the must, obtained from the de-stemmed and crushed grapes, ferments with the skins thanks to the action of the yeasts present on them for about 15 days. Later it refined in steel on the noble lees for 12 months. Natural decantation without clarifying, unfiltered, minimal addition of sulphites in the pre-bottling phase.

**Negroamaro grapes 50%,  
Primitivo grapes 50%**  
**Di Valentina Passalacqua Winery - Foggia - Puglia Vol. 14,5%**

*"Wine is the mirror of the vineyard";  
Valentina has decided*

*to focus on biodynamic agriculture, for a wine of territory, true and spontaneous. This is why it uses only compounds that support the life of soil microorganisms, with one harvest that is carried out strictly manually and a winemaking natural, free of filtrations or clarifications.*

*Feels the duty to contribute to the protection of the biodiversity and the recovery of ancient crops traditional territory, which is why committed to bring back the native vines of Nero di Troia and Bombino, cultivated in Alberobello.*

€ 22

 **Passione** - 2013- Organic - Biodinamic  
This wine is obtained from Aglianico grapes, hand picked and carefully selected. After a slow maceration continue a receive processing processes according to the simplest tradition peasant, like manual pressing and aging in barrels wood.  
Vinification: maceration on the skins for 20 days.  
Maturation: 12 months in big chestnut casks

**Uve Aglianico 100%**  
**La cantina di Enza - Avellino- Campania Vol. 13%**

*A young woman continues in Montemarano tradition of a family of farmers for 4 generations. Here the Calore river is responsible for excursions thermals that allow wines to develop incredible aromatic bags that after long years of refinement can give to the feelings of others times.*

€ 28

 **Aliter** - IGT 2014 - Biodinamic  
Vinification: pre-fermentation maceration of 48 hours, then fermentation with punching down and reassembling every 6 hours for 20 days, post fermentative maceration of some days and finally 6 months on yeasts.  
Maturation: in 10 hl French oak barrels, then 12 months in bottle.

**Sangiovese grapes, Canaiolo grapes  
Malvasia black grapes**  
**Podere Casaccia Scandicci Winery- Firenze - Toscana - Vol. 13%**

*In 1999 Roberto Maretti bought the estate and came soon in contact with Biodynamics. His vineyards are surrounded by olive trees and hedges spontaneous, with extreme variety of flora and fauna, to preserve biodiversity.*

*Roberto carries out all the work in person, from the pruning of the plants, one by one by hand, the use of biodynamic preparations, from sowing to green manure, to interventions in the vineyard for the defense of the vine.*

€ 35

# RED WINE

 **Zibbo** - DOC 2015 - Biodinamic

Vinification: 30 days maceration, hand punching  
Maturation: about 10-12 months in exhausted oak barrels

**Cannonau di Sardegna Grapes  
Canneddu Winery - Nuoro - Sardegna  
Vol. 16%**

€ 45

*Zibbo is the result of loving attention and care from vineyard at the winery: natural processes, chemistry is excluded, both between the rows and between the barrels.*

*The fermentation is spontaneous, i yeasts are just wild. But even before, in the vineyard, the oxen drag the plow through the rows of saplings ancient, about seventy years, just as it was done once. You do everything by hand with the attention and respect that is right for a wise and knowledgeable vineyard.*

 **Lunatico** - IGT 2014 - Biodinamic

Vinification: 4 manual daily pressing and use of délestage  
Maturation: in steel

**Primitivo grapes 100%  
Dei Agre Winery - Lecce - Puglia - Vol. 13,5%**

€ 25

*Ancient practices, the choice to focus on the microenvironment of the vineyard and its inhabitants: plants spontaneous, small wildlife and micro-organisms, these are the cornerstones to bring the wines of Dei into the sip Agre all the life energy of the earth and the sun of the Salento Jonico.*

*The care of the vines is done by hand and i rows are grassed. Negroamaro and the are grown here Primitive because they have been here for centuries and they are fine.*

*The production is limited, artisanal and natural they are authentic and direct, sometimes grumpy but always.*

 **Due Corvi** - 2015 Biodinamic

Vinification: two-week fermentation in steel  
Maturation: 1/4 (harvest 2014) in spent barriques,  
3/4 (2015 vintage) in steel.

**Nebbiolo grapes 100%  
Gannella Winery - Asti - Piemonte Vol. 14%**

€ 30

*Giulia Gonnella belongs to a family whose history of winemakers in the area of the Asti region dates back to the beginning 800.*

*In the hills of Monferrato starts a tenacious work of recovery of the house and the old ones vineyards planted by his ancestors, which extend into high positions.*

# ORGANIC SPIRITS

## **Amaro San Marco**

Liquor made from an infusion of herbs. This liquor was born around 1920, at the end of the First World War, when the Capuchin Paolo Sarandrea, after leaving the post of military Chaplain, resumed his studies as herbalist with the intention of highlighting the virtues of medicinal plants that abound on Ernici Mountains, and benefitting in liqueurs. Supported by his brother, Marco Sarandrea, he perfected the ancient recipes of medicinal liquors, such as the liquor "Biosfero" a regenerative tonic that is "Amaro S. Marco". The plants that characterize it have the common function of stimulating digestion, regulating the flow of bile, protecting the liver, regulating diuresis and bowel functions, as well as antispasmodic and anti-inflammatory qualities. All properties of the plants used exert their potential, to the utmost, when infused in alcohol and high-quality spring water. The right amounts of ingredients, carefully dosed, make the Amaro San Marco a high quality liquor with properties that go beyond the simple digestive. Enjoyed after a meal, plain or with ice, or as an aperitif, Amaro San Marco, however, gives us a sensory break full of pleasant aromas and fragrances.

Produced and bottled by **Erboristeria Sarandrea Marco & C. - Colleparado - Frosinone - Lazio - Vol. 30%**

*Ingredients: water, alcohol, sugar, herbal infusion*

€ 4

## **Gentian Elixir**

Liquor made from an infusion of yellow gentian roots (*Gentiana lutea*). A really bitter elixir due to the known properties of the gentian roots, as Gentian Lutea or Yellow Gentian. The bitter principles contained therein are useful to balance and stimulate the secretion of gastric juices and digestive activity by improving the assimilation of food. The right balance between the bitterness of the infusion in alcohol of the highest quality and excellent choice of sugars, makes our "Elixir Gentian" remarkably fragrant and palatable.

Produced and bottled by **Erboristeria Sarandrea Marco & C. - Colleparado - Frosinone - Lazio - Vol. 30%**

*Ingredients: water, alcohol, sugar, gentian infusion, natural flavors.*

€ 4

## **Ananda - Cocoa liqueur**

Liqueur made with an alcoholic infusion of Arriba Superior Selecto cocoa beans from Ecuador.

Ananda is a Sanskrit word meaning "bliss" or "blessed happiness". The raw material was selected by Guido Gobino, the undisputed Chocolatier who best represents the image of chocolate in Italy and worldwide. Chocolate arrived in Piedmont in the middle of the sixteenth century, soon after its discovery in America: a chocolate sweet called "Royal dessert" was introduced to the court of Duke Emanuele Filiberto of Savoy. **Colour:** deep red and transparent mahogany, characteristic of the "Arriba Superior Selecto" Cocoa cultivar.

**Bouquet:** deep sweet-spicy hints that recall cardamom, pink pepper and sandalwood, along with the strong appeal of cocoa butter.

**Flavour:** the flavour is very, passionate, languid and roaring in the mouth, with notes of pink pepper and cayenne, cloves and cocoa powder, with a tempering, warm and caressing finish.

Produced and bottled by **AB Selezione - Castiglione d'Asti - Piemonte - Vol. 28%**

*Ingredients: alcohol based liqueur, infusion of broad beans cocoa Ecuador (48%), sugar, natural flavors.*

€ 5

## **Chinato Wine Luli**

Very intense flavor, with soft and persuasive spicy notes.

The sweetness of the sip well balanced by a pleasant freshness, that it makes it harmonious. The bent wines represent an ancient tradition Piedmontese. They are very special and fascinating products.

White Wine

Chinato "Luli" is produced by flavoring Moscato Bianco with the addition of china, citrus peel, cinnamon and coriander. A mix of aromas and spices, which remains infused until it has given the wine to the particular taste. The wine is then bottled and refined for about one month before the sale. The sugar residue is around 20%.

Produced and bottled by **Vergano Mauro Asti - Piemonte - Vol. 16%**

*Ingredients: White wine, alcohol, sugar, extract alcohol obtained by cold maceration of China Calisaya, spices and aromatic herbs.*

Mauro Vergano is a producer who has kept still a craft dimension. His activity, linked to the experimental production of chinato wines and Vermouth began in 1978 at the level of exclusive passion, in 2003, the activity was transformed into a real work.

€ 5

## **VinVisciola**

Red wine flavored with sour cherry (wild cherry). It presents itself of intense ruby red color with purple hues. Harmonic taste, fruity sweet with an Amaranth aftertaste. Intense aroma with hints of ripe fruit. Tasting or matching wine with chocolate and dessert.

Produced and bottled by **Tenuta Ca' Sciampagne - Urbino - Vol. 14%**

*Ingredients: sour cherries, red wine, sugar.* Tenuta Ca' Sciampagne is located in the immediate outskirts of Urbino, immersed in the Monti Natural Park of the Cesane.

The cellar was founded in 2008 with the recovery of over three hectares of old vines and the planting of others six. From 2016 it is in regime biological that respects also in the production of wines as well as being part of the regulation of vegan wines.

€ 5

## **Virtutae - Passito wine**

Passito made with hand-picked hills grapes. Matured and refined in ash barrels for at least 5 years.

On the nose it is proposed with an important intensity and a good number of varieties. Olfactory ranges from dried fruit to hints of dehydrated yellow fruit (apricot and jujube) and candied with a finish reminiscent of sweet spices. The taste is sweet, warm, soft and balanced.

Produced and bottled by **Tenuta Ca' Sciampagne - Urbino - Vol. 15%**

*Uve di Bianchetto del Metauro Extramature* Vino non filtrato e senza aggiunta di solfiti

€ 5