SANTA MARIA

Trattoria Italiana

MENU

Information about ingredients in our dishes that can cause allergies or intolerances is gladly provided by our staff.

Dear guests, as we prepare everything fresh for you, we apologize for short waiting times.

Trattoria Santa Maria
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ENGLISH

SANTA MARIA
APERITIF & DISHES

Aperitivi

Sanbitter or Crodino alcohol free[1]		0,2l	6.80
Sanbitter or Crodino with passion fruit nectar[1]		0,3l	7.90
Glass Prosecco[1]		0,1l	5.80
Valdo Prosecco DOC Extra Dry[1]	bottle	0,2l	11.60
Valdo Origine special edition[1]	bottle	0,75l	36.00
Aperol Spritz[1,13,G] Prosecco with Aperol, slice of orange and soda water		0,3l	8.80
Hugo Prosecco[2] with elderflower syrup, freh mint and soda water		0,3l	8.80
Aperitivo Rosato[1,G] Prosecco with Ramazotti Rosato, basil leaves and soda water		0,3l	8.80
Campari[1] Soda		0,3l	7.40
Campari[1] Orange		0,3l	8.60
Martini bianco, rosso[1,2,G] or dry		4cl	5.80
Sherry medium, dry		4cl	5.80

Antipasti

Bruschetta Classica[I,1] Toasted bread slices with diced tomatoes, basil, and red onions	8.80
Antipasto Misto „Santa Maria“[A,B,C,D,G,L] Italian mixed appetizer platter	16.60
Vitello Tonnato[A,B,G,L] Veal carpaccio, pink roasted, with a delicate tuna-caper-anchovies sauce	16.80
Carpaccio di Manzo Tradizionale[D] Charolais beef with wild herbs	17.80

SANTA MARIA
DISHES

Insalate

Insalata Mista[L] Mixed salad	6.80
Insalata di Pomodori con Cipolla rossa[L] Tomatoes with red onions and fresh basil	8.20
Insalata di Rucola[D,L] Arugula with cherry tomatoes and shaved Parmesan	10.80
Insalata Burrata e crudo Apulian burrata on tomato carpaccio, Parma ham and basil pesto	16.50
Insalatona Nizzarda[A,B,G,L,2] Large salad with tuna, boiled egg, peppers, and olives	16.20
Insalatona Toscana[D,G,L] Large salad with roasted smoked bacon, grilled goat cheese, and olives	16.80
Insalatona con Salmone[D,L] Large salad with fried salmon and apple	18.90
Insalatona con Calamari[I1,L,N] Large salad with grilled baby calamari	18.50
Insalatona „Santa Maria“[C,I1,L] Large salad with grilled jumbo shrimp and lemon fillets	19.90

Zuppe

Crema di Pomodoro con Gnocchetti di Ricotta[D,E,I1,1] Tomato cream soup with chili croutons, ricotta dumplings, and basil	8.40
Zuppa dell‘Orto[E] Italian seasonal vegetable soup	8.40

SANTA MARIA
DISHES

Pizze Classiche *from the wood-fired oven*

Gluten-free pizza +3.50 €

Pizza Margherita[D,I1,1] with San Marzano tomatoes and Fior di latte	10.80
Pizza Funghi[D,I1,1] with San Marzano tomatoes, Fior di latte, and fresh mushrooms	12.60
Pizza Prosciutto[D,G,I1,1] with San Marzano tomatoes, Fior di latte, and cooked ham	13.20
Pizza Salame[D,I1] with San Marzano tomatoes, Fior di latte, and salami	13.20
Pizza Regina[D,I1,1] with San Marzano tomatoes, Fior di latte, cooked ham, and fresh mushrooms	14.40
Pizza Tonno[B,D,I1] with San Marzano tomatoes, Fior di latte, tuna, and red onions	15.20
Pizza Capricciosa[D,G,I1,1,2] with San Marzano tomatoes, Fior di latte, cooked ham, mushrooms, artichokes, and olives	15.80
Pizza con Spinaci e Gorgonzola[D,I1] with San Marzano tomatoes, Fior di latte, spinach, feta cheese, and cherry tomatoes	15.60
Pizza Calabrese[D,I1,2] with San Marzano tomatoes, Fior di latte, spicy salami, and peppers	14.80
Pizza Italiana[D,I1] with San Marzano tomatoes, buffalo mozzarella, arugula, and cherry tomatoes	16.80
Pizza Calzone[D,I1,1,2,3] with San Marzano tomatoes, Fior di latte, cooked ham, and fresh mushrooms	14.20
Pizza Contadina[D,I1] with San Marzano tomatoes, Fior di latte, zucchini, eggplants, bell peppers, and fresh mushrooms	14.60
Pizza Quattro Formaggi[D,I1] with San Marzano tomatoes, Fior di latte, and four different types of cheese	15.40
Pizza Parma[G,I1,1] with San Marzano tomatoes, Fior di latte, Parma ham, arugula and shaved Parmesan flakes	14.80
Pizza Frutti di Mare[C,D, I1, N] with San Marzano tomatoes, Fior di latte, fresh seafood, and a giant prawn	16.80
Pizza Rucola[D, I1] with San Marzano tomatoes, Fior di latte, shaved Parmesan, arugula, and cherry tomatoes	14.80
Pizza Papagallo[D,I1,1,2] with San Marzano tomatoes, Fior di latte, cooked ham, salami, and pepperoni	14.60

SANTA MARIA
DISHES

Pinsa Romana *from the wood-fired oven*

Pinsa Bufalina[D,I1] with San Marzano tomatoes, buffalo mozzarella, cherry tomatoes, and arugula	17.60
Pinsa Parma[D,G,I] with San Marzano tomatoes, Fior di latte, Parma ham, arugula, and shaved Parmesan	18.40
Pinsa Vitello Tonnato[A,B,D,I1,L] with San Marzano tomatoes, Fior di latte, pink roasted veal carpaccio, and fine tuna-caper-anchovies sauce	17.80
Pinsa Carpaccio Tradizionale[D,I1] with San Marzano tomatoes, Fior di latte, Charolais beef carpaccio, arugula, and shaved Parmesan	18.80
Pinsa Tartufo[D,I1] with Fior di latte, potato carpaccio, Parmesan shavings, and shaved black truffle	19.60
Pinsa „Santa Maria“[D,I1] with San Marzano tomatoes, Fior di latte, Cime di Rapa, porcini mushrooms, and beef tenderloin strips	19.90
Pinsa Vegana[D,I1] with San Marzano tomatoes, vegan mozzarella, seasonal vegetables, and sun-dried tomatoes	16.80
Pinsa Napoletana[B,D,G,I1] with San Marzano tomatoes, Fior di latte, anchovies, capers, olives, and cherry tomatoes	16.60
Pinsa Rucola with San Marzano tomatoes, Fior di latte, shaved Parmesan flakes, arugula and cherry tomatoes	16.90

In the modern yet historically rich city of Rome, the recipe for Pinsa dates back to the time of the ancient Roman Empire: delicious, light, and easily digestible. A special flour mixture made from various grains gives the Pinsa its traditional bread flavor. What makes it special is the long fermentation time of up to 72 hours.

Our pizzaiolo shapes the Pinsa by hand, pressing it into length (the name derives from the Latin word ‚pinsere‘, which means to crush) and bakes it to a crispy finish in the pizza oven.

SANTA MARIA
DISHES

Paste

Spaghetti Aglio, Olio e Peperoncino[I1] with garlic, olive oil, and chili	11.80
Bigoli con Ragù alla Bolognese[E,G,I1] with homemade meat sauce	13.80
Penne all'Arrabiata[A,D,I1] with San Marzano tomato sauce, garlic, and peperoncino	12.60
Bigoli alla Carbonara[A,D,G,I1] with guanciale and egg	13.80
Paccheri alla Puttanesca[B,I1] with San Marzano tomatoes, capers, olives, onions and anchovies	12.80
Paccheri alle Verdure[D,I1] with fresh vegetable strips, shaved Parmesan, and basil pesto	14.40
Tagliolini al Salmone e Porro[B,E,I1] with salmon cubes and spring onions	17.80
Spaghetti con Gamberoni[C,I1] with king prawns	19.80
Tagliatelle „Santa Maria"[A,I1] with mushrooms, cherry tomatoes, and beef fillet strips flambéed in cognac	19.60
Lasagna al Forno[A,D,I1] Pasta sheets with homemade meat sauce, béchamel, and Fior di latte, baked to perfection	14.40
Paccheri al Forno[D,I,I1] with homemade meat sauce, cooked ham, mushrooms, peas, and Fior di latte, baked to perfection	14.60
Risotto Frutti di Mare[C,D,E,N] with fresh seafood and a king prawn	17.80
Risotto di Stagione[D,E] with vegetable strips	15.80

SANTA MARIA
DISHES

Pesce

Filetto di Salmone con Pesto al Limone[B] grilled salmon fillet with fresh herbs and lemon pesto	25.80
Calamari alla griglia[I1,N] grilled baby calamari with fresh herbs	25.60
Variazione di Pesce alla Piastra[B,C,I1,N] grilled fish assortment with fresh herbs	32.50
Gamberoni grigliati con Peperoncino[C,I1] grilled king prawns coated in chili-herb breadcrumbs	34.80
Cacciucco alla Livornese[B,C,N] Exquisite fish soup with gilthead, calamari, salmon, and scampi, served with garlic crostini	24.80

With all our fish dishes, we serve tournéed new potatoes and fresh leaf spinach.

Carne

Tagliata di manzo grilled beef sirloin, served sliced	32.50
Scaloppina al Limone[D,G,I1] Veal medallions in lemon sauce	25.60
Saltimbocca alla Romana[D,G,I1] Veal medallions with Parma ham and sage in white wine sauce	25.80
Filetto di Manzo alla griglia[D,E,L] grilled beef fillet with pepper sauce	38.50
Chateaubriand in Crosta di Agrumi per 2 Persone Chateaubriand (double beef fillet cut from the center) with a citrus crust, for 2 people	86.50

With all our meat dishes, we serve grilled new potatoes and wild broccoli.

SANTA MARIA
DESSERT

Dolci

Tiramisú[A,D,I1] dessert made with ladyfingers soaked in coffee and mascarpone cream		8.60
Panna Cotta[D,H] dessert made from reduced cream with vanilla on a fruit coulis		8.50
Sinfonia di Cioccolato[D,I1] three kinds of chocolate cream and mousse with Cointreau (orange-flavoured liqueur)		9.60
Variazione di Dolci „Santa Maria“[A,D,I1] mixed dessert variation		10.80
Tartufo „Classico“[A,D,K2] semi-frozen chocolate cream with a zabaglione core, coated with cocoa and candied hazelnut pieces		9.20
Warm poppy ravioli[A,D,I1] coated with cinnamon and sugar, served with vanilla ice cream		9.80

Vini Dolci

Passito di Noto DOC - Planeta Sicilia[G] 100% Moscato – aroma of mango, dried apricots, orange blossoms, and pistachios, creamy, dense	5cl	6.80
Moscato d'Asti DOCG - Braida[G] Vigna senza nome 100% Moscato – elegant and finely spiced, with dried apricots and elderflower	bottle 0,375l	22.50
Vino Porto Rosso o Bianco[G] Port wine red or white	5cl	5.80

Spuntini e Formaggi

Crudo e Parmigiano[D] Parma ham, Parmesan cheese, mustard fig jam, and grissini		9.90
Formaggio Misto[D] mixed cheese platter	small large	14.80 19.50

SANTA MARIA
DRINKS

Acqua e Succhi (water and juice)

Homemade blackcurrant spritzer[3]	0,4l	4.90
Homemade elder spritzer[3]	0,4l	4.90
Homemade lime lemonade[3]	0,4l	4.90
Wolfra juice spritzer apple, passion fruit nectar, orange, rhubarb nectar	0,4l	4.80
Aqua Monaco Naturell	0,33l 0,75l	3.80 7.60
Aqua Monaco Medium	0,33l 0,75l	3.80 7.60

Bevande analcoliche (non-alcoholic drinks)

Paulaner Limo Orange[1,2]	0,33l	4.60
Paulaner Spezi[1,2,G]	0,4l	4.80
Paulaner Spezi Zero[1,2,3,G]	0,33l	4.60
Thomas Henry Bitter Lemon[2,13], Tonic Water[2,11,13], Ginger Ale[1,2]	0,2l	3.80
Coca-Cola[1,2,G], Coca-Cola Zero[1,2,3,G]	0,33l	4.60
Tradewinds Eistee Zitrone[1,2], Pfirsich[1,2]	0,33l	4.60

Caffè e bevande calde (coffee)

Espresso	2.80
Espresso macchiato[D]	2.90
Cup coffee	3.80
Cappuccino[D]	4.20
Latte Macchiato[D]	4.40
Doppio Espresso[D]	4.50
Espresso „affogato“[D] with one scoop vanilla ice cream	5.40
Espresso Corretto with Grappa or Sambuca	5.80
Eiskaffee[D] Iced coffee with 2 scoops of vanilla ice cream and whipped cream	7.80

SANTA MARIA
DRINKS

Vini aperti

White wine by the glass	0,25l	0,5l	bottle
Wine spritzer white or red[G]	4.80	9.50	-
Passimento Bianco Romeo & Julia Venetien IGT[G]	9.20	18.20	27.00
Grillo Zabú Terre Sicilia IGT[G]	9.80	19.50	29.00
Lugana Zenegaglia Venetien DOC[G]	10.80	21.50	32.00

Red wine by the glass			
Zenato Bardolino Rosé Venetien DOC[G]	8.40	16.60	25.00
Tramari Primitivo Rosé San Marzano IGP[G]	9.60	19.00	28.50

Rosé wine by the glass			
Merlot Aquileia DOC, Ca' Bolani, Friaul[G]	8.90	17.70	26.50
Nero D'Avola Zabú Sicilia IGT[G]	9.90	19.60	29.50
Passimento Rosso Romeo & Julia Venetien IGT[G]	10.40	20.60	31.00

You can find our extensive wine selection at the end of this menu.
We would be happy to advise you on which wine best complements your meal.

Birre

Small beer on tap or cut from the barrel[I]	0,33l	4.20
Fürstenberg Pilsener[I]	0,33l	4.70
Hacker-Pschorr Münchner Hell on tap[I]	0,5l	4.90
Hacker-Pschorr Münchner Dunkel[I]	0,5l	4.90
Hacker-Pschorr Hefe Weisse[I]	0,5l	5.20
Hacker-Pschorr Dunkle Weisse[I], Leichte Weisse[I]	0,5l	5.20
Hacker-Pschorr Anno 1417 Kellerbier[I]	0,5l	5.20
Radler[1,2,G,I] (beer with lemonade)	0,5l	4.90
Russ'n[1,2,G,I] (wheat beer with lemonade)	0,5l	5.20
Paulaner Münchner Hell non-alcoholic[I]	0,5l	4.90
Paulaner Hefe-Weißbier non-alcoholic[I]	0,5l	5.20

SANTA MARIA
DRINKS

Té (tea)

For relaxation, we offer you fine tea enjoyment. Our selection includes various aromatic teas from the brand Teekanne, catering to every taste

Teekanne Luxury Bag
Wild Berry Wonder, Mount Darjeeling, Queen Camomile, Cool Peppermint, Assam Adventures

Portion		4.40

Digestivi

Amaretto Disaronno[K,1]	3cl	5.20
Averna	3cl	4.80
Ramazzotti	3cl	4.80
Sambuca Molinari	3cl	5.20
Fernet Branca	3cl	4.60
Williams Birne – Pircher	3cl	4.60
Baileys[D]	3cl	4.80
Vecchia Romagna (brandy)[1]	3cl	6.80
Limoncello	3cl	4.80
Frangelico - hazelnut liqueur	3cl	4.80
Amaro Montenegro	3cl	4.80
Cynar Ricetta Originale	3cl	4.80

Grappe

House Grappa[G]	3cl	5.80
Nonino house Grappa[G]	3cl	6.60
Nonino Chardonnay[G]	3cl	8.40
Nonino Antica Cuveé[G]	3cl	9.80

SANTA MARIA
DRINKS

Whiskey

Jack Daniels	4cl	8.80
Dimple	4cl	9.80
Chivas Regal	4cl	9.60
Johnny Walker	4cl	7.90

additional varieties available upon request.

Rum

Rum Havana 3 years	4cl	6.60
Rum Havana 7 years	4cl	8.60

Gin (4cl Gin + 0,2l Tonic Water)

Gin Bombay	with Tonic Water, cucumber and pepper	13.80
Hendrick's	with Tonic Water and lime slice	14.80
London Gin	with Tonic Water, lemon slice and olive	15.50
Monkey 47	with Tonic Water, lime slice and mint	16.80

Wodka

Absolut	4cl	7.40
Grey Goose	4cl	8.60
Belvedere	4cl	8.40
Smirnoff	4cl	7.80

spumanti & champagne

Sparkling wines and Champagne



Valdo Origine Specialedition

Valdo Spumanti, VALDOBBIADENE

85% Glera, Pinot Bianco, Chardonnay

Absolutely top-notch and high-quality Prosecco. A distinctive sparkling wine made from the Prosecco grapes of Veneto.

0,75l **36.00**



Valdo Origine Rosé Specialedition

Valdo Spumanti, VALDOBBIADENE

85% Glera, Nerello Mascalese

A young, sparkling, elegant, and trendy Prosecco.

0,75l **38.00**



Moët & Chandon Brut Imperial

Moët & Chandon, CHAMPAGNE

Pinot Noir, Pinot Meunier, Chardonnay

Complete, generous, dynamic. Aromas of candied fruits, citrus peels, and apricots.

0,75l **95.00** | 1,5l **198.00**



Laurent-Perrier La Cuvée Brut

Laurent-Perrier, CHAMPAGNE

50%+ Chardonnay, 30-35% Pinot Noir, 10-15% Meunier

Crystalline golden yellow with elegant perlage, a complex bouquet of fruity and citrus notes, harmonious taste with excellent length.

0,75l **98.00**



Laurent-Perrier La Cuvée Rosé

Laurent-Perrier, CHAMPAGNE

100% Pinot Noir

Since 1968, Laurent-Perrier has perfected maceration to achieve the richest expression of Pinot Noir with intense aromas of fresh red fruits.

0,75l **158.00**



Ruinart R de Ruinart Brut

Maison Ruinart, CHAMPAGNE

Chardonnay from Cote de Blancs

Brut, complex, and mature. Shiny golden yellow, clear, with fine perlage. Aromas of pear, almonds, and white flowers.

0,75l **145.00**



Ruinart Rosé-Champagne Brut

Maison Ruinart, CHAMPAGNE

Pinot Noir from Montagen de Reins

Harmonious, fine, soft with rounded notes of sour cherries and a hint of grapefruit.

0,75l **165.00**



Louis Roederer Collection 244

Louis Roederer, CHAMPAGNE

41% Chardonnay, 33% Pinot Noir, 26% Meunier

This champagne has a golden yellow color, fine bubbles, and complex aromas of ripe fruit, citrus, and smoky notes, giving it freshness and depth.

0,75l **118.00**

vini bianchi

White wine



Weissburgunder DOC

Terlan, SOUTH TYROL

100% Pinot blanc

Bouquet with aromas of ripe apples and pears. Soft, full, and extremely harmonious in taste.

0,75l **44.50**



Chardonnay DOC

Alois Lageder, SOUTH TYROL

100% Chardonnay

Bouquet of tropical fruits and a harmonious balance of minerality and creaminess. The lemony freshness and long finish make it a special delight.

0,75l **42.00**



Sauvignon DOC

Tramin, SOUTH TYROL

100% Sauvignon Blanc

Distinctive aromas of elderflower, bell pepper, and gooseberry, with a pronounced acidity and powerful character. Pairs well with lobster, fish, asparagus, and poultry.

0,75l **39.00**



Pinot Bianco Aquileia DOC

Ca' Bolani, FRIULI

100% Pinot blanc

With a fruit-forward bouquet of fresh and dried fruits, this wine presents itself as dry, with delicate aromas and a clean, long aftertaste.

0,75l **28.00**



Clic

Vigna del Lauro, FRIULI

40% Friulano, 40% Chardonnay, 20% Riesling Renano

Fresh as spring water, delicately fruity and subtly spicy with a fine, refreshing acidity.

0,75l **35.00**



„Rjgialla“ Friuli Colli Orientali DOC

La Tunella, FRIULI

100% Ribolla Gialla

The dry and spicy taste conveys pleasant freshness and appealing fullness of aroma. Elegant, light, and spicy.

0,75l **48.00**



Pinot Grigio DOC

De Stefani, VENETO

100% Pinot gris

Straw yellow color with copper nuances. Fine and fruity aroma. Very delicate and full-bodied in taste, reminiscent of nuts and roasted almonds.

0,75l **32.00**



Passimento Bianco IGT

Romeo & Julia, VENETO

100% Garganega

This Garganega from Veneto offers a new taste experience and pairs excellently with pasta or light antipasti.

0,75l **27.00**

The allergen and additive labeling information is located on the last page • All prices in € including VAT • As of: Feb. 2025

vini bianchi

White wine



Vite Colte Roero Arneis Villata DOCG

Vite Colte, PIEDMONT

100% Roero Arneis

Light floral notes and a hint of almonds in the finish. Harmonious, pleasant acidity with a wonderfully fresh taste.

0,75l **37.00**



Gavi di Gavi „Rovereto“ DOCG

Michele Chiarlo, PIEDMONT

100% Cortese

With notes of white flowers, apple, chives, and minerals. Well-structured, fragrant, and pleasantly long, round, hearty.

0,75l **49.00**



Lugana DOC

Azienda Zenegaglia, LOMBARDY

100% Trebbiano di Lugana

This straw-yellow wine with golden reflections and fruity notes pairs well with fish dishes and is ideal as an aperitif. Made from Turbiana grapes south of Lake Garda.

0,75l **32.00**



Lugana I Frati DOC

Cà dei Frati, LOMBARDY

100% Turbiana - Trebbiano

Fresh taste with pleasantly lively acidity, delicate hint of bitter almonds in the finish, and a fine mineral aftertaste

0,75l **38.00**



Verdicchio Classico Serra del Conte DOC

Garofoli, MARCHE

100% Verdicchio

A medium-bodied wine, fruity, fresh, delicate, and pleasantly young to drink

0,75l **26.50**



Vermentino di Sardegna DOC Villa Solais

Santadi, SARDINIA

70% Vermentino, 30% Nuragus

Delicate citrus aroma, pear, and fruity peach notes. Fresh taste, soft, and enriched with mineral notes

0,75l **28.00**



Grillo Zabú Terre Siciliane IGT

Vigneti Zabù, SICILY

100% Grillo

On the palate, wonderfully fresh, fruity, crisp, supported by a full body and mineral undertones

0,75l **29.00**



“Damarino” Bianco Sicilia DOC

Donnafugata Kellerei Contessa Entellina, SICILY

80% Ansonica, 20% Grillo & Cataratto

This wine from Donnafugata is a light white wine made from Ansonica grapes. It has fruity aromas and notes of white flowers. Ideal as an aperitif and a companion to light dishes

0,75l **39.00**

vini rosati

Rosé wine



Rosa dei Frati del Garda Classico DOC

Cà die Frati, LOMBARDY

30% Groppello, 30% Marzemino, 30% Sangiovese, 10% Barbera

Delicate aroma of hawthorn and forest fruits. On the palate, wonderfully juicy, powerful, and fresh.

0,75l **39.00**



Zenato Bardolino Rosé Venetien DOC

Zenato, VENETO

65% Corvina Veronese, 25% Rondinella, 10% Molinara

Fruit aromas of strawberries, rhubarb, cherries, and rose hips blend into a harmonious play of fine acids.

0,75l **25.00**



Rosato Aglianico Basilicata IGT

Pipoli, BASILICATA

100% Aglianico

This rosé in delicate pink has a fruity bouquet of wild berries, raspberries, cherries, and pomegranate. Refreshing acidity. Ideal with seafood and raw fish.

0,75l **29.00**



Tramari Primitivo Rosé IGP

San Marzano, APULIA

100% Primitivo

This delicate pink wine has an intense aroma of Mediterranean shrubs, cherry, and raspberry. Fresh, elegant, and lively.

0,75l **28.50**

vini rossi

Red wine



Lagrein DOC

Terlan, SOUTH TYROL

100% Lagrein

Very juicy and harmonious in taste with a fine texture and delicate tannins. Velvety and full-bodied on the palate.

0,75l **53.00**



Merlot Aquileia DOC

Ca' Bolani, FRIULI

100% Merlot

A bright and vibrant ruby red. Wine-like, with fruity aromas of strawberries and ripe currants. Pleasantly soft, round, full, and persistent.

0,75l **26.50**



Carbenet Franc Aquileia DOC

Ca' Bolani, FRIULI

100% Cabernet Franc

The intense ruby red and elegant bouquet combines floral notes with berries, licorice, and spices. Full-bodied taste, harmonious, and with soft tannins.

0,75l **33.00**

vini rossi

Red wine



Passimento Rosso IGT

Romeo & Julia, VENETO

Merlot, Corvina

The grapes are air-dried to concentrate their aromas. An intense bouquet of licorice, coffee, and vanilla complemented by dried fruits and spices.

0,75l **31.00**



Valpolicella Superiore DOC Ripasso S. Rocco

Tedeschi, VENETO

30% Corvina, 30% Corvinone, 30% Rondinella, 10% Rossignola

Nicely plump on the palate, but with a refreshing note underneath that adds zest to the finish.

0,75l **58.00**



Amarone della Valpolicella Classico DOCG

Zenato, VENETO

80% Corvina, 10% Rondinella, 10% Oseleta

An intense red wine with a complex bouquet of ripe fruits and spices, as well as a harmonious taste and well-integrated tannins.

0,75l **98.00**



Ronchedone Vino Rosso IGT

Cà dei Frati, LOMBARDY

50% Marzemino, 40% Sangiovese, 10% Cabernet - Barrique

A diverse and fragrant bouquet. Powerful and distinctive in taste with a balanced acidity.

0,75l **48.00**



Rosso Bruno

Bulgarini, LOMBARDY

Corvina, Cabernet Sauvignon, Merlot

The bouquet combines notes of red berries, cherries, cocoa, and licorice. On the palate, it is harmonious and smooth, with noticeable but wonderfully integrated tannins.

0,75l **35.00**



Barbera d'Asti Le Orme DOCG

Michele Chiarlo, PIEDMONT

100% Barbera

Ruby red with violet reflections, an elegant and fruity bouquet of ripe cherries and currants, balanced taste with good structure and a lovely finish.

0,75l **44.00**



Bricco dell' Uccellone Barbera d'Asti DOCG

Braida, PIEDMONT

100% Barbera - Barrique

Delicate citrus scent, pear, and fruity peach notes. Fresh taste, soft, and enriched with mineral notes.

0,75l **139.00**



Barolo di Barolo DOCG Essenze

Vite Colte, PIEDMONT

100% Nebbiolo

A robust body with fine, ripe tannins and lively acidity, powerful and mouth-filling on the palate, balanced and harmonious

0,75l **94.00**

vini rossi

Red wine



Rosso Piceno Farino DOC

Garofoli, MARCHE

Sangiovese, Montepulciano

It has a lively ruby red color and is spicy, dry, and wine-like. Delicately tannic, it shows an elegant structure and is remarkably drinkable.

0,75l **32.00**



Morellino di Scansano DOCG Le Pupille

Le Pupille, TUSCANY

85% Sangiovese, 10% Alicante und 5% Ciliegiolo

On the palate, it has an elegant, slender body, very fresh and persistent, with silky and firm tannins. Long-lasting finish.

0,75l **38.00**



Chianti Colli Senesi DOCG (organic wine)

La Lastra, TUSCANY

95% Sangiovese, 3% Canaiolo nero, 2% Malvasia bianca und Trebbiano

Typical juicy cherry note, crisp acidity, strong tannins. Good structure, harmonious, fresh, and persistent.

0,75l **39.00**



Rosso di Montalcino DOC Campo ai Sassi

Marchesi de' Frescobaldi, TUSCANY

100% Sangiovese - Barrique

Complex, multi-layered bouquet. Juicy and smooth on the palate, with a harmonious, warm mouthfeel.

0,75l **58.50**



Brunello di Montalcino DOCG Tenuta di Castelgiocondo

Marchesi de' Frescobaldi, TUSCANY

100% Sangiovese - Barrique

Exceptionally velvety and approachable, with plenty of pure fruit. Raspberries, ripe strawberries, and roasted aromas reminiscent of hazelnuts.

0,75l **98.00**



1 Uno Primitivo di Manduria DOC

Masseria La Volpe, APULIA

100% Primitivo

It presents itself in deep ruby red with violet-blue reflections. It has aromas of plum, cherry, and elderberry. On the palate, it is juicy and full with velvety tannins and light acidity.

0,75l **32.00**



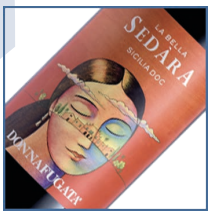
Nero D'Avola Zabú Sicilia IGT

Vigneti Zabù, SICILY

100% Nero d'Avola

Aroma of cherries and dark berries, with a spicy hint. Fruity taste, very soft, and with soft tannins.

0,75l **29.50**



La Bella Sedàra Sicilia DOC

Donnafugata, SICILY

Nero d'Avola, Cabernet Sauvignon, Merlot und Syrah

It shines with a velvety elegance and a fine, dry flavor profile.

0,75l **37.00**

SANTA MARIA
ALLERGENS & ADDITIVES

Allergens

A, Eggs
and products derived from it

Eier von poultry

B, Fish
and products derived from it

all fish species, caviar

C, Crustaceans
and products derived from it

all fish species, caviar

D, Milk
and products derived from it

Milk from mammals, such as cow, sheep, goats

E, Celery
and products derived from it

blanched celery, celeriac, celery stalks

F, Sesame seeds
and products derived from it

G, Sulphur dioxide and sulphite
and products derived from it

E 220 – E 228 - Sulfite in a concentration of more than 10mg/kg

All our wines contain sulfites

H, Peanuts
and products derived from it

all sorts of peanuts

I, Gluten-containing grains
and products derived from it

gluten-conataining grains: wheat I1, barley I2, Rye I3, oats I4, spelt I5, kamut I6, khorsean wheat, emmer, einkorn, green spelt

J, Lupins
and products derived from it

K, Nuts
and products derived from it

all Nuts, as almonds K1, hazelnuts K2,
walnuts K3, cashews K4, brazil nuts K5, pistachios K6, macadamia K7, pecans K8

L, Mustard
and products derived from it

M, Soybeans
and products derived from it

all sorts of soy beans

N, Molluscs
and products derived from it

snails, abalone, octopus, squid, calamari, all shellfish, oysters

Additives

1 with preservatives

2 with colorants

3 with antioxidants

4 with sweeteners Saccharin

5 with sweeteners Cyclamat

6 with sweeteners Aspartam,
contains source of Phenylalanin

7 with sweeteners Acesulfam

8 with Phosphate

9 sulphurised

10 containing quinine

11 containing caffeine

12 with flavor enhancers

13 blackened

14 waxed

15 genetically modified