HARRY'S
DOLCE VITA
DOHA

CICCHETTI

Truffle Arancini (E, M, G, SO2, V)

Fried rice balls with truffle and Parmesan
75

Garlic and Rosemary Flatbread (G, V)

With Harry's Olive Oil
35

Tuna Pizzetta (E, F, M, G, S)

Raw tuna, truffle citrus dressing, tomatoes and basil on a crispy base
75

Quattro Formaggi e Tartufo Flatbread (E, M, G, V)

With shaved black truffle and garlic
75

Olives (SO2, VG)

Green and black olives with fennel seeds and lemon
25

Zucchini Fritti (M, MD, G, V)

Crispy courgette with herbed yoghurt
45

ANTIPSTI

Zuppa Di Cipolle (M, SO2, G, E, V)

Creamy onion soup served with burrata tortellini, focaccia crouton and baby basil
50

Verdure Alla Griglia Con Burratta

Creamy burrata from puglia warm chargrilled vegetables with crushed pine nuts, basil, lemon, and pangrattato
95

Carpaccio Di Manzo (E, F, M, MD, G)

Raw slices of wagyu beef with Cipriani mustard dressing
120

Carciofi Fritti

Crispy fried violet artichokes with chilli, aged Parmesan, parsley and herb yoghurt
95

Harry's Tagliolini (CE, E, M, G, V)

Gratinated tagliolini pasta with truffle, Parmesan and cream
95

Gamberi Al Peperoncino (C, M, S)

Oven-baked prawns in a creamy chilli sauce with datterini tomato, baby basil and Amalfi lemon
95

Burrata (M, V)

Creamy burrata from Puglia with datterini tomato, basil and extra virgin olive oil
85

Insalata Caprese (M, V)

Buffalo mozzarella, vine-ripened tomatoes and fresh basil leaves with Harry's Olive Oil
85

Crudo di Tonno (F, SO2, N)

Thinly sliced raw yellowfin tuna with pickled red onion, marinated raisins, pine nuts, parsley dressing & crushed pistachio
80

Calamari Fritti (E, MO, G)

Crispy, polenta-coated squid with garlic aioli
80

Insalata di Avocado (VG,MD)

Butterhead lettuce with avocado, Taggiasca olive, soft herbs and datterini tomato
70

PIZZE

Our dough is stretched by hand and is made from a mixture of different Italian flours, and then slowly proved for 72 hours to maximise the flavour and ensure a light and unique crust to our pizza

Harry's Margherita (M, G, V)

D.O.P. San Marzano tomatoes and fresh basil leaves finished with fresh buffalo mozzarella, Parmesan and Harry's Olive Oil
95

Burrata e Pesto (M, G, V)

Burrata, Taggiasche olives, D.O.P. San Marzano tomatoes, green pesto, basil and Parmesan
110

Funghi e Tartufo (M, SO2, G, V)

Wild mushrooms, Gorgonzola cheese, garlic, baby spinach, flaked Parmesan and grated truffle
130

Pomodorini e Olive (G, M, V)

Vesuvian datterini tomatoes , creamy buratta , Taggiasca olives , basil and finished with stracciatella oil

95

Zucchini e Asparagi (G, M, V)

White based pizza with sliced zucchini, fior di latte, buffalo mozzarella and asparagus finished with a salad of zucchini, mint, basil, chilli flakes and Amalfi lemon

95

Rosso (M, G)

Spicy pepperoni, schiacciata piccante, red onion, roasted peppers, fresh chilli, black olives, D.O.P. San Marzano tomatoes, wild oregano and rocket

115

PASTE E RISOTTI

Risotto Alle Zucchine e Limone (M,V)

Creamy Carnaroli rice, 24 month aged Parmesan cheese, roasted courgettes, confit Amalfi lemon and finished with chives

120

Harry's Spaghetti Seafood (CE, C, M, MO, SO2, G)

Prawns, squid, clams, mussels, datterini tomatoes, garlic, chilli and parsley

155

Pasta Verde (M, MD, SO2, G, V)

Long string pasta with courgette strips and spinach finished with broccoli pesto, pine nuts, Parmesan pangrattato and creamy burrata

90

Linguini Con Gamberi e Aglio (M, F, SO2, G)

Prawn linguini with chilli, garlic and finished with soft herbs and extra virgin olive oil

140

Pappardelle Al Ragu Bolognese (CE, E, M, SO2, G)

Wide ribbon pasta with slow-cooked beef, D.O.P. San Marzano tomatoes and rosemary sauce with Parmesan

95

Mezze Maniche Al Peperoncino e Broccoli (M, G, V)

Tubular rigate pasta served with tendersteam broccoli, creamy chilli sauce and 24 month aged Parmesan cheese

120

Lobster Spaghetti (C, F, MO, M, SO2, G)

Roasted lobster, fresh chilli, datterini tomatoes, garlic, basil and Amalfi lemon, finished with Harry’s Olive Oil

195

SECONDI

Coscetta D'Anatra Confit (SO2, CE)

Confit duck leg, braised Castelluccio lentils, salsa verde
185

Orata e Peperonata (F, SO2)

Grilled sea bream fillet with warm roasted peppers, black olive and a fennel and herb salad
160

Harry's Veal Parmesan (CE, E, M, S, G)

Veal Milanese baked with buffalo mozzarella, tomato sauce, basil and Parmesan
200

Pollo Milanese (E, M, SO2, G)

Thinly-beaten chicken, bread-crumbed and fried. Served with rocket salad, datterini tomatoes and grated Parmesan
115

Frutti Di Mare (C, M, MO, SO2, G)

Seafood platter of lobster tail, squid, prawns, clams and mussels. Cooked with artichokes, chilli and butter emulsion.
Served with grilled focaccia
295

Wagyu Striploin (S, E)

Chargrilled 250gm wagyu striploin steak, Calabrian chilli dip, rocket and datterini tomato
365

Truffled Chicken (CE, M, SO2)

Roast half-chicken served in a creamy mascarpone truffle sauce, sautéed mushrooms, parsley and garlic
145

Aubergine Parmigiana (CE, M, G, V)

Slices of aubergine layered with buffalo mozzarella and Scamorza cheese, served in a rich tomato sauce
95

Harry's Rib-Eye (CE, M, G)

Chargrilled marinated 12oz rib-eye steak served with tomato and olive salsa, warm rosemary and garlic butter with Parmesan pangrattato
295

Merluzzo Alle Vongole (F, MO, M, SO2)

Pan fried Hammour fillet with sauteed baby spinach served with clams, samphire parsley and Amalfi lemon sauce
185

CONTORNI

Tenderstem Broccoli (M, V)

Parmesan and lemon
35

Tartufo Maccheroni Gratin (E, M, G, V)

Rigate shell shaped pasta in a creamy truffle sauce
60

Rocket and Parmesan Salad (M, V)
35

Tomato and Basil Salad (VG)
35

Thick Cut Chips (VG)

Rosemary and garlic
35

Olive Oil Mashed Potatoes (M, V)

Parmesan
45

Crustaceans (C), Celery (Ce), Eggs (E), Fish (F), Cereals containing gluten (G), Lupin (L), Milk (M), Mollusc (Mo), Mustard (Md), Nuts (N), Peanuts (P), Soybean (S), Sesame (Se), Sulphur Dioxide (So2), Vegetarian (V), Vegan (Vg)

VEGAN MENU

ANTIPASTI

CARPACCIO DI PEPPERONI DOLCI

Chargrilled red peppers with pickled red onion, marinated raisins, pine nuts, parsley dressing & crushed pistachio
Vegan|Nuts|Sulphur Dioxide & Sulphites
75

INSALATA DI AVOCADO

Butterhead lettuce with avocado,Taggiasca olive, soft herbs & datterini tomato
Vegan|Mustard
70

ASPARAGI AL TARTUFO

Warm asparagus, garlic oil & shaved black truffle
Vegan
95

VERDURE ALLA GRIGLIA

Warm chargrilled vegetables with crushed pine nuts, basil, lemon & pangrattato
Vegan|Gluten
65

SECONDI

MELANZANA AL FORNO IN AGRODOLCE

Yellow datterini tomato, agrodolce sauce with radicchio & shaved fennel salad
Vegan|Celery|Gluten|Soya|Sulphur Dioxide & Sulphites
80

RISOTTO PRIMAVERA

Carnaroli rice and baby vegetable risotto with Harry's Extra Virgin Olive Oil
Vegan
90

PASTA VERDE

Thin pasta, broccoli pesto, pine nuts, spinach & garlic pangrattato
Vegan|Gluten|Mustard
75

PAPPARDELLE ALL'ARRABBIATA

Spicy San Marzano tomatoes, chilli, garlic & Amalfi lemon
Vegan|Celery|Gluten
80

DOLCE

PANNA COTTA

Coconut panna cotta, pineapple carpaccio, chilli & baby basil
Vegan|Sulphur Dioxide & Sulphites
50

HARRY'S FRUIT

Selection of seasonal fruits, coconut yoghurt, burnt lime & chia seeds
Vegan
60

DESSERTS

DOLCETTI

Gelato Cicchetto (M, N, V)

One scoop of olive oil and rosemary gelato with crushed smoked almonds and finished with Harry's Olive Oil
55

Affogato Al Caffe (M, V)

One scoop of fior di latte gelato served with espresso coffee
50

DESSERTS

Tiramisù (E, M, S, SO2, G, V)

Espresso coffee and rum-soaked Savoiardi isponge biscuits with a mascarpone and Marsala egg mousse, dusted with Valrhona bitter cocoa powder
75

Panna Cotta (VG, SO2)

Coconut panna cotta, pineapple carpaccio, chilli and baby basil
50

Chocolate Doughnuts (E, M, S, N, G, V)

FOR TWO TO SHARE
Cinnamon sugared doughnuts filled with gianduia and hazelnut served with a hot chocolate dipping sauce
65

Harry's Toadstool (E, M, S, N, G, V)

White chocolate, fresh raspberries, mascarpone mousse, iced vanilla parfait and pistachio biscotti crunch served with warm pistachio sauce
85

The Pearl (M, S, N, V)

Pearl chocolate sphere with white chocolate cheesecake, lemon sorbet, crushed amaretti, gold leaf
and gianduia hot chocolate sauce
85

Profiteroles (G, M, E, S, V)

Milk gelato filled profiteroles with chocolate mousse and warm chocolate sauce
65

SUNDAES

Gianduia Sundae (E, M, S, N, G, V)

Milk gelato and bitter chocolate gelato, IGP Piedmontese hazelnut brownie, chocolate mousse and salted caramel sauce
75

Amalfi Sundae (E, M, S, SO2, G, V)

Lemon sorbet, candied lemon, whipped cream, milk gelato, meringue, lemon sauce and sugared rosemary
65

GELATO AND SORBETTI

Fior Di Latte (E, M, S, G, V)
55

Bronte Pistachio (E, M, S, N, G, V)
55

Strawberry (E, M, S, G, V)
55

Salted Caramel (E, M, S, G, V)
45

Raspberry (E, M, S, G, V)
45

Lemon (E, M, S, G, V)
45

Bitter Chocolate (E, S, G, V)
45

Crustaceans (C), Celery (Ce), Eggs (E), Fish (F), Cereals containing gluten (G), Lupin (L), Milk (M), Mollusc (Mo), Mustard (Md), Nuts (N), Peanuts (P), Soybean (S), Sesame (Se), Sulphur Dioxide (So2), Vegetarian (V), Vegan (Vg)

SUNSET MENU
Daily | 16:00 to 19:00

CICHETTI

TRUFFLE ARANCINI

Fried rice balls with true and parmesan
Vegetarian|Gluten|Eggs|Milk|Sulphur Dioxide & Sulphites
30

TUNA PIZZETTA

Raw tuna, true citrus dressing, tomatoes and basil
Gluten|Eggs|Fish|Milk|Sulphur Dioxide & Sulphites
30

WAGYU BEEF CIPRIANI

Wagyu steak tartare, cipriani dressing, chives
Gluten|Eggs|Mustard|Sulphur Dioxide & Sulphites
30

BURRATA & TOMATO CROSTINI

Marinated tomatoes, creamy burrata, basil pesto, toasted focaccia
Vegetarian|Gluten|Milk|Nuts|Sulphur Dioxide & Sulphites
30

GAMBERI & PISTACHIO

Grilled king prawn, spicy dressing, crushed pistachio
Celery|Milk|Nuts
30

WINES BY THE GLASS

SPARKLING WINE

Millesimato Bottega, Veneto
40

WHITE WINE

Rapitala Grillo DOC, Sicily
45

ROSÉ WINE

Rocca Dei Mori Only Rosato IGP, Puglia
50

RED WINE

Montepulciano d'Abruzzo DOC
45

COCKTAILS

GARIBALDI

Rich, Sweet, Slightly Bitter, Refreshing Campari, Fluffy Orange Juice
45

DOLCE VITA G&T

Bittersweet, Refreshing, Aromatic London Dry Gin, Aperol, Lemon, Orange, Tonic
45

APEROL SPRITZ

Bittersweet, Bubbly, Orange, Refreshing Aperol, Prosecco, Soda Water
45

HARRY'S BELLINI

Fruity, Bubbly, Slightly Sweet Peach, Prosecco
45

HARRY'S NEGRONI

Bittersweet, Sharp, Aromatic Tanqueray Ten Gin, Sweet Vermouth, Campari
45

HARRY'S SGROPPINO

Citrus, Sweet & Sour, Bubbly, Gourmand Lemon Sorbet, Vodka, Elderflower, Lemon, Prosecco
45

HARRY'S GIN MARTINI

Sharp, Dry, Strong Tanqueray Ten Gin, Dry Vermouth, Lemon
55

SALTED CARAMEL ESPRESSO MARTINI

Sweet, Bold, Aromatic, Creamy, Luscious Vodka, Kahlua, Salted Caramel
45

MOCKTAILS

PERSIAN ICED TEA

Harry's Tea Blend, Apple, Honey, Mint, Lime
30

POMEGRANATE & ROSE

Rose, Pomegranate Juice, Lime, Soda Water
30

SPARKLING PEACH

Peach Purée, Sparkling Grape Juice
30

LA DOLCE VITA LUNCH
QAR 120 per person - 2 courses

ANTIPASTI

Zuppa Di Cipolle (M, So2, G, E, V)

Creamy onion soup served with burrata tortellini, focaccia crouton and baby basil

Carpaccio Di Manzo (E,F,M,MD,G)

Raw slices of wagyu beef with Cipriani mustard dressing

Carciofi Fritti (SO2,M,MD,G,V)

Crispy fried violet artichokes with chilli, aged Parmesan, parsley and herb yoghurt

Zucchini Fritti (M, MD, G, V)

Crispy courgette with rocket and parsley dressing

Insalata Di Avocado (VG, MD)

Butterhead lettuce with avocado, taggiasca olive, soft herbs and datterini tomato

Burrata (M, V)

Creamy burrata from Puglia with datterini tomato, basil and extra virgin olive oil

SECONDI

Mezze Maniche Al Peperoncino e Broccoli (M, G, V)

Tubular rigate pasta served with tendersteam broccoli, creamy chilli sauce and 24 month aged Parmesan cheese

Risotto Alle Zucchine e Limone (M, V)

Creamy Carnaroli rice, 24 month aged Parmesan cheese, roasted courgettes, confit Amalfi lemon and finished with chives

Orata e Peperonata (F,SO2)

Grilled sea bream fillet with warm roasted peppers, black olive and a fennel and herb salad

Pollo Speziato e Salsa Verde (M,SO2)

Grilled chicken in a spicy creamy sauce with datterini tomato, spianata piccante and finished with salsa verde

Linguini Con Gamberi e Aglio (F,SO2)

Prawn linguini with chilli , garlic and finished with soft herbs and extra virgin olive oil

Pollo Milanese (E, M, SO2, G)

Thinly-beaten chicken, bread-crumbed and fried served with rocket salad, datterini tomatoes and grated Parmesan

CONTORNI

Tenderstem Broccoli (M, V)

Parmesan and lemon
35

Tartufo Maccheroni Gratin (E, M, G, V)

Rigate shell shaped pasta in a creamy true sauce
60

Rocket and Parmesan Salad (M, V)

35

Tomato and Basil Salad (VG)

35

Thick Cut Chips (VG)

Rosemary and garlic
35

Olive Oil Mashed Potatoes (M, V)

Parmesan
45

DOLCE

Tiramisù (E,M,S,SO2,G,V)

Espresso coffee soaked Savoiardi sponge biscuits with a mascapone mousse, dusted with Valrhona bitter cocoa powder

Profiteroles (G, M, E, S, V)

Milk gelato filled profiteroles with chocolate mousse and warm chocolate sauce

Panna Cotta (VG, SO2)

Coconut panna cotta, pineapple carpaccio, chilli and baby basil

Crustaceans (C), Celery (Ce), Eggs (E), Fish (F), Cereals containing gluten (G), Lupin (L), Milk (M), Mollusc (Mo), Mustard (Md), Nuts (N), Peanuts (P), Soybean (S), Sesame (Se), Sulphur Dioxide (So2), Vegetarian (V), Vegan (Vg)

SOFT BEVERAGE

Coca Cola
32

Coca Cola Light
32

FT Ginger Ale Btl
40

FT Tonic Btl
40

FT Pink Grapefuit Btl
40

WATER

Acqua Panna 250ml
20

San Pellegrino 250ml
20

Acqua Panna 750ml
30

San Pellegrino 750ml
30

FRESH JUICE

Apple Juice
40

Orange Juice
40

Pomegranate Juice
40

COFFEE

Espresso
25
Americano
25
Macchiato
25
Double Espresso
30
Cappuccino
40

Café Latte
40
Flat White
40
Mocha
40
Affogato
50

TEA

Fresh Mint Tea
35
Earl Grey
40
English Breakfast
40
Jasmine
40
Chamomile
40

MOCKTAILS

HARRY'S ICED TEA

Harry's Tea Blend, Lemon, Peach
40

PERSIAN ICED TEA

Harry's Tea Blend, Apple, Honey, Mint, Lime
45

VIRGIN BLOODY MARY

Harry's Spicy Mix, Lemon, Tomato Juice
45

LEMON SORBETINO

Lemon Sorbet, Elderflower, Sparkling Grape Juice
45

SPARKLING PEACH

Peach Purée with Sparkling Grape Juice
50

SPARKLING RASPBERRY & LYCHEE

Raspberry & Lychee Purée with Sparkling Grape Juice
50

POMEGRANATE & ROSE

Rose, Pomegranate Juice, Lime, Soda Water
50

COCKTAILS

GARIBALDI

Rich, sweet, slightly bitter, refreshing
Campari, Fluffy Orange Juice
65

DOLCE VITA G&T

Bittersweet, refreshing, aromatic
London Dry Gin, Aperol, Lemon, Orange, Tonic
65

APEROL SPRITZ

Bittersweet, bubbly, orange, refreshing
Aperol, Prosecco, Soda Water
75

RASPBERRY & LYCHEE BELLINI

Fruity, bubbly, slightly sweet, tart -nish
Raspberry & Lychee, Prosecco
75

HARRY'S BELLINI

Fruity, bubbly, slightly sweet
Peach, Prosecco
75

HARRY'S NEGRONI

Bittersweet, sharp, winy, aromatic
Tanqueray Ten Gin, Sweet Vermouth, Campari
75

HARRY'S SGROPPINO

Citrus, sweet & sour, bubbly, gourmand
Lemon Sorbet, Vodka, Elderflower, Lemon, Prosecco
75

HUGO SPRITZ

Refreshing, minty, floral, bubbly
London Dry Gin, Elderflower, Mint, Prosecco, Soda Water, Bitters
75

HARRY'S GIN MARTINI

Sharp, dry, strong
Tanqueray Ten Gin, Dry Vermouth, Lemon Peel
85

BLOODY MARY

Spicy, rich, intense, fresh
Vodka, Lemon, Harry's Spicy Mix, Tomato Juice
65

PALAZZO MARTINI

Sharp, slightly sweet & sour, aromatic
Vodka, Prosecco Cordial, Orange Essence
65

ROSE CLOVER CLUB

Soft, Delicately Sweet & Sour, Floral
London Dry Gin, Rose, Lemon, Lychee, Raspberry
65

SBAGLIATO NEGRONI

Bubbly, orange, refreshing, winy
Campari, Sweet Vermouth, Prosecco
65

ENZO BREAKFAST MARTINI

Bittersweet, floral, sharp, sour, slightly sweet
London Dry Gin, Campari, Lemon, Elderflower, Marmalade
65

TEQUILA NEGRONI

Rich, bittersweet, sharp, fruity finish
Tequila, Sweet Vermouth, Berry, Campari
75

PASSIONE AMARA

Sweet, tropical, slightly bitter
Tequila, Aperol, Lime, Pineapple, Passion Fruit, Prosecco
75

SALTED CARAMEL ESPRESSO MARTINI

Sweet, bold, aromatic, creamy, luscious
Vodka, Kahlua, Salted Caramel, Espresso
75

AFFOGATO ESPRESSO MARTINI

Sweet, gourmand, creamy, decadent
Vodka, Kahlua, Salted Caramel, Espresso, Vanilla Gelato, Chocolate
85

WINES BY THE GLASS

SPARKLING WINE

Millesimato Bottega, Veneto
75

Il Vino Del Poeti Rose Brut, Veneto
90

WHITE WINE

Rapitala Grillo DOC, Sicily
75

Colforte Soave Classico DOC (Santi), Veneto
75

Villa Antinori Bianco IGT, Tuscany
95

ROSÉ WINE

Rocca Dei Mori Only Rosato IGP, Puglia
85

RED WINE

Montepulciano d'Abruzzo DOC, Abruzzo
65

Tenuta Rapitala Nero d'Avola IGT, Sicily
75

Tenuta Santa Maria Morellino di Scansano DOC, Scansano
95

APERITIF & VERMOUTH

CAMPARI
50

FERNET BRANCA
50

MARTINI BIANCO
50

MARTINI EXTRA DRY
50

MARTINI ROSSO
50

COGNAC & CALVADOS

DE LACHENAIE FINE CALVADOS
60
RÉMY MARTIN VSOP
125
HENNESSY VSOP
125
MARTELL CORDON BLEU
250
MARTELL XO
350
HENNESSY XO
350
REMY MARTIN XO
350

GRAPPA

ALDO BOTTEGA
60
GRAPPA MORBIDA
70
GRAPPA PROSECCO
115
GRAPPA AMARONE
135
GRAPPA TIGNANELLO
145
GRAPPA BARBARESCO
235

GIN

BEEFEATER
50
BOMBAY SAPPHIRE
65
HENDRICK'S
70
TANQUERAY
70
MARTIN MILLER'S WESTBOURNE
70
TANQUERAY TEN
80
GIN MARE
85
SIPSMITH VJOP
100

LONDON DRY NO.3
125
MONKEY 47
150

LIQUEURS

GIANDUIA CHOC GRAPPA
40
KHALUA
50
LIMONCINO GRAPPA
50
POIRE WILLIAM
50
SAMBUCA ISOBELLA
50

ZAPPA BLACK SAMBUCA
60
AMARETTO DISARONNO
70
BAILEYS IRISH CREAM
80
GALLIANO
80
ST.GERMAIN ELDERFLOWER LIQUEUR
100

RUM

BACARDI CARTA BLANCA
60
HAVANA CLUB 3 YRS
60
SAGATIBA PURA
60
SAILOR JERRY
70
MOUNT GAY RUM
70
HAVANA CLUB 7 YRS
80
ZACAPA CENTENARIO 23 YRS
95
MATUSALEM 15 YRS
105
EL DORADO 21 YRS
335

TEQUILA & MEZCALS

JOSE CUERVO SILVER
50
DEL MAGUEY CREMA
80
DEL MAGUEY VIDA
80
1800 ANEJO
80
PATRON REPOSADO
90
PATRON SILVER
90
PATRON ANEJO
100

VODKA

ABSOLUT BLUE
65

ABSOLUT CITRON
65
ABSOLUT VANILLA
65
KETEL ONE
70
HAKU
75
BELVEDERE
85
GREY GOOSE
90

BEER

PERONI
45

WHISKY

SINGLE MALT SCOTCH WHISKY

GLENFIDDICH 12YRS
75
GLENLIVET MALT
80
AUCHENTOSHAN 12 YRS
90
GLENMORANGIE 10 YRS
95

GLENLIVET 15 YRS
100
SINGLETON 12 YRS
120
OLD PULTENEY 12 YRS
120
GLENLIVET 18 YRS
150
BUNNAHABHAIN 12 YRS
150
LAGAVULIN 16 YRS
150

BLENDED SCOTCH WHISKY

MONKEY SHOULDER
70
JOHNNIE WALKER BLACK
85
JOHNNIE WALKER GOLD
90
CHIVAS 12 YRS
95
CHIVAS 18 YRS
125
ROYAL SALUTE 21 YRS
250
JOHNNIE WALKER BLUE
280
CHIVAS 25 YRS
295

WHISKEY

MAKER'S MARK
70
KNOB CREEK
80
WOODFORD RESERVE
125
MICHTERS SOUR MASH
250

IRISH WHISKEY

TULLAMORE DEW
70
JAMESON
75

WHITE WINE

Orvieto Classico DOC (Ruffino)

Umbria
Bottle
210

Rapitala Grillo DOC

Sicily
Glass
75
Bottle
230

Santa Cristina Bianco IGT

Tuscany
Bottle
240

Trebbiano di Romagna

Romagna
Bottle
250

Fontana Candida Frascati DOC

Latium
Bottle
250

Lacryma Christi Bianco DOC (Feudi di San Gregorio)

Campania
Bottle
310

Libaio Chardonnay IGT (Ruffino)

Tuscany
Bottle
320

Colforte Soave Classico DOC (Santi)

Veneto
Glass
75
Bottle
325

Albizzia Chardonnay IGT

Tuscany
Bottle
350

Forchir Traminer Aromatico DOC

Friuli-Venezia Giulia
Bottle
380

Castello di Pomino DOC (Marchesi de Frescobaldi)

Tuscany
Bottle
390

Soave Oasi San Giacomo DOC (Allegrini)

Veneto
Bottle
450

Villa Antinori Bianco IGT

Tuscany
Glass
95
Bottle
450

Forchir Pinot Grigio DOC

Friuli-Venezia Giulia
Bottle
450

La Raia Gavi DOCG (Tenimenti Rossi Cairo)

Piedmont
Bottle
550

ROSE WINE BY THE BOTTLE

Rocca Dei Mori Only Rosato IGP (Salento)

Puglia
Glass
85
Bottle
350

RED WINE

Montepulciano d'Abruzzo DOC

Abruzzo
Glass
65
Bottle
160

Lambrusco di Sorbara DOC (Valle Dell'Olmo)

Emilia Romagna
Bottle
190

Sangiovese di Romagna (Tini)

Emilia Romagna
Bottle
250

Murari Valpolicella DOC

Veneto
Bottle
295

Remole, Marchesi de Frescobaldi IGT

Tuscany
Bottle
325

Tenuta Rapitala, Nero d'Avola IGT

Sicily
Glass
75
Bottle
325

Neprica Tormaresca IGT

Puglia
Bottle
325

Classic Pater, Marchesi de Frescobaldi IGT

Tuscany
Bottle
350

Bricco Rosso Dolceto d'Alba DOC (Diego Conterno)

Piedmont
Bottle
390

Lacryma Christi Rosso Vesuvio DOC

Campania
Bottle
395

Forchir Cabernet Sauvignon DOC

Friuli-Venezia
Bottle
410

Tenuta Santa Maria, Morellino di Scansano DOC

Scansano
Glass
95
Bottle
425

Castiglioni Chianti DOCG

Chianti
Bottle
450

Forchir Merlot DOC

Friuli-Venezia
Bottle
450

Villa Antinori Rosso IGT

Tuscany
Bottle
460

Prunotto Barbera d'Alba DOC

Piedmont
Bottle
470

Solane Ripasso Della Valpolicella DOC (Santi)

Veneto
Bottle
490

Planeta Plumbago Nero d'Avola

Sicily
Bottle
495

La Braccesca, Vino Nobile di Montepulciano DOCG

Montepulciano
Bottle
520

Valpolicella Superiore (Allegrini)

Veneto
Bottle
525

Tenuta Corfecciano Urbana, Chianti Montespertoli DOCG

Chianti
Bottle
525

Palazzo Della Torre IGT (Allegrini)

Veneto
Bottle
550

Baluma Nebbiolo d'Alba DOC (Diego Conterno)

Piedmont
Bottle
575

Lodola Nuova, Vino Nobile di Montepulciano DOCG (Ruffino)

Montepulciano
Bottle
595

Barolo Ca'Bianca DOCG

Piedmont
Bottle
795

Prunotto Barbaresco DOCG

Piedmont
Bottle
810

Amarone Della Valpolicella DOC (Santi)

Veneto
Bottle
825

Rosso de Marte, Bolgheri DOC (Ruffino)

Tuscany
Bottle
870

Planeta Sito Dell'Ulmo Merlot

Sicily
Bottle
950

Pian Della Vigne, Brunello di Montalcino DOCG (Antinori)

Montalcino
Bottle
1120

Greppone Mazze, Brunello di Montalcino DOCG

Montalcino
Bottle
1350

Amarone Della Valpolicella Classico DOCG (Allegrini)

Veneto
1750

Prunotto Barolo Bussia DOCG

Piedmont
Bottle
1950

Tignanello Antinori IGT

Tuscany
Bottle
2250

SPARKLING WINE

Il Vino Dei Poeti Milessimato Brut

Veneto
Glass
75
Bottle
300

Il Vino Dei Poeti Rosé

Veneto
Glass
90
Bottle
395

Moscato d'Asti DOCG (Prunotto)

Asti
Bottle
495

PROSECCO

Prosecco di Conegliano DOC (Tintoretto)

Veneto
Bottle
525

Prosecco Spumante Gold DOC

Veneto
Bottle
850

CHAMPAGNE

Moët & Chandon Imperial Brut

Epernay-France
Bottle
1250

Laurent Perrier Cuvee Brut

Tours-Sur-Marne-France
Bottle
1250

Moët & Chandon Rosé Imperial Brut

Epernay-France
Bottle
1550

Laurent Perrier Cuvee Rose Brut

Tours-Sur-Marne-France
Bottle
1550

Veuve Clicquot Brut Yellow Label

Reims-France
Bottle
1550

Dom Perignon Vintage Brut 2012

Epernay/Hautvillers-France
Bottle
3500

Dom Perignon Rose Vintage Brut 2005

Epernay/Hautvillers-France
Bottle
5300