



LA PIOLA

CANTINA
PIEMONTE

Il Bar

Gli Aperitivi Italiani Italian Apéritifs 義式餐前酒

Spritz \$260

1 part of Aperol, 2 parts of Prosecco, soda, orange slice
香甜苦酒1份, 氣泡酒2份, 蘇打水, 柳橙切片

Pirlo \$260

1 part of Campari, 2 parts of Prosecco, soda, orange slice
金巴利香甜酒1份, 氣泡酒2份, 蘇打水, 柳橙切片

Martitz \$260

1 part of Martini, 2 part of Prosecco, soda, lemon slice & mint
馬丁尼1份, 氣泡酒2份, 蘇打水, 檸檬切片與薄荷

Le Birre Italiane Italian Beers 義大利啤酒

Menabrea Lager Beer 33cl \$180

Italian brewery since 1846, lager 4,8%, light citrus fruity aroma,
perfect as a fresh aperitif
1846年成立的老字號義大利釀酒廠,酒精濃度4.8%的窖藏啤酒,
帶有清爽柑桔與水果香氣,完美的清新開胃餐前酒

Menabrea Amber Beer 33cl \$200

Made with malt, maize & hops, a full-bodied moderate bitter beer,
to pair with cold cuts
由麥芽、玉米、啤酒花釀製,酒體完整帶有適中苦味,是冷切肉料理的好麻吉

La "5" Birrificio l'Olmaia 33cl \$260

Natural, unfiltered 5,5%, bitter-sweet honey and herbaceous taste,
try with our salmon steak
天然未過濾、酒精濃度5.5%, 苦中帶蜂蜜甜味與清新草本香味,
適合搭配我們的鮭魚排

Tangerine Birrificio l'Olmaia 33cl \$260

Natural, unfiltered 4,5%, USA style bitter hops taste, pair with pork belly
天然未過濾、酒精濃度4.5%, 帶有美式風格的啤酒花苦味,
適合搭配豬腩料理

"BK" Birrificio l'Olmaia 33cl \$260

Natural, unfiltered 6%, dark chocolate and coffee light bitter taste
天然未過濾、酒精濃度6%, 帶有黑巧克力與咖啡淺淺苦味

I Digestivi Italiani Italian Digestive Liqueurs 義式餐後酒

Sambuca Molinari \$180

The most popular Italian anice digestive, try it with or after the espresso, 30%
風靡義大利的茴香餐後酒,建議與濃縮咖啡搭配或在其之後飲用,
酒精濃度30%

Amaretto di Saronno \$180

Italian topic liquor almond flavored, with ice and a slice of orange, 30%
義大利杏香利口酒,搭配冰塊與柳橙切片,酒精濃度30%

Homemade Limoncello \$220

The sun and the scents of Italy in a shot. A must, 35%
一口喝進義大利的艷陽與馨香!非試不可!酒精濃度35%

Grappa \$300

Excellent distillate of Italian grapes, strong taste, 45%
義大利葡萄蒸餾烈酒,酒精濃度45%

Il Caffè Coffee Corner 咖啡

Espresso \$90 濃縮咖啡

Caffè Americano \$90 美式咖啡

Caffè Latte \$130 拿鐵咖啡

Cappucino \$130 卡布奇諾

Affogato \$160 阿法奇朵 (濃縮咖啡搭香草冰淇淋)



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Carta dei Vini

- Wine List 精選葡萄酒單 -

Vini Frizzanti Sparkling Wine 氣泡酒

Prosecco D.O.C. Lunetta

Grape 葡萄品種: Prosecco 100%
Alcohol 酒精濃度: 11%

Perfect on its own or with our appetizer, our white meats, salads & fish
適合純飲或搭上開胃菜、白肉、沙拉與魚肉



Franciacorta Satén La Valle

Grape 葡萄品種: Chardonnay 100%
Alcohol 酒精濃度: 12.5%

The Italian Champagne, 24 months of maturation on the yeast, hand-made "remouage". A great sparkling wine to drink throughout the meal, from aperitif to dessert
義大利的香檳, 經過24個月的酵母熟成與手工轉瓶。
此款高檔氣泡酒非常好搭餐, 從開胃酒到甜點, 都是絕配。



Vini Dolci Sweet Wine 甜葡萄酒

Moscato Dolce Riondo

Grape 葡萄品種: Moscato Bianco 100%
Alcohol 酒精濃度: 7%

Sweet sparkling wine with notes of apricot, peach and honey, to match with all our dessert, especially with the dry one, or alone as aperitif
香甜氣泡酒, 帶有杏果、水蜜桃與蜂蜜香甜風味。適合搭配我們的甜點, 特別是乾的甜點, 或單獨作為開胃酒。



Recioto della Valpolicella D.O.C.G. Manara 2014

Grape 葡萄品種: Corvina 65%, Rondinella 25%...
Alcohol 酒精濃度: 13%

Full bodied sweet red wine, perfect at the end of the dinner, with dry biscuits and fruits. Something unique, to try.
酒體豐厚的香甜紅酒, 適合在用餐最後搭配餅乾與水果飲用。
值得一試的獨特葡萄酒!



Vino Santo Trentino D.O.C. Gino Pedrotti 2002

Grape 葡萄品種: Nosiola 100%
Alcohol 酒精濃度: 12.5%
Color 色澤: Gold amber yellow 金黃琥珀色

Flavor 口味: Intense, rich, full, dried fruits, honey, caramel, vanilla, hazelnut
強烈、豐盈、飽滿、乾果、蜂蜜、焦糖、香草、榛果

Taste 口感: Sweet but very well balanced, warm, very intense and persistent, fruits and spices
甜而不膩, 口感溫順, 強烈持久, 水果與香料

To Pair with: Our chocolate salami, creme brulee, almond, nuts or aged cheeses.
12 years to make this wine. An amazing experience, a wine that is not easily forgotten

建議搭配: 適合搭配我們的巧克力薄片、焦糖烤布蕾、杏仁、堅果或熟成起司。
長達12年精心陳釀, 驚豔的酒款, 令人難以忘懷!



Vini Bianchi
White Wine 白酒

Grillo "BIO" I.G.P. Adamo 2016

Grape 葡萄品種: Grillo 100%

Alcohol 酒精濃度: 13.5% Color 色澤: Straw yellow 稻黃色

Flavor 口味: Sweet of white flowers, almonds, rosemary, apricot & citrus fruit
白花、杏仁、迷迭香、杏果、柑橘類果實甜香

Taste 口感: Full-bodied with a fresh structure. Long lasting aftertaste with mineral notes
酒體豐滿但結構輕盈, 有著綿延的礦物調後味

To Pair with: Our mix appetizers, pastas and fish recipes

建議搭配: 綜合開胃菜、麵食與魚肉料理

Origin產地
Sicilia

by bottle 每瓶

\$1280

Nosiola delle Dolomiti I.G.T. Pedrotti 2015

Grape 葡萄品種: Nosiola 100%

Alcohol 酒精濃度: 13% Color 色澤: Light straw/yellow 淺稻黃色

Flavor 口味: Fine, delicate fruity 細緻的果香

Taste 口感: Medium-light bodied, dry & sour with a bitter hazelnut aftertaste
中等偏輕盈的酒體, 不甜帶酸, 榛果後味

To Pair with: Our fish appetizers, burrata cheese and caprese salad

建議搭配: 我們的魚類開胃菜、布拉塔乳酪、經典卡布里沙拉

\$1380

Origin產地
Trentino

Lugana D.O.C. Sorgente Citari 2016

Grape 葡萄品種: Turbiana di Lugana 100%

Alcohol 酒精濃度: 13% Color 色澤: Light yellow/green 淺黃帶綠

Flavor 口味: Grapefruit and unripe strawberry with a fine graphite note
葡萄柚與未熟草莓帶有細緻的大地石墨調

Taste 口感: Medium-light bodied with well balanced, dry and fresh
酒體中等偏輕盈, 不甜、爽口

To Pair with: Our fish appetizers and pasta with seafood

建議搭配: 魚類開胃菜與海鮮義大利麵食

\$1380

Origin產地
Lombardia

Sauvignon I.G.T. Campo Napoleone - Albino Armani 2016

Grape 葡萄品種: Sauvignon Blanc 100%

Alcohol 酒精濃度: 13%

Color 色澤: Straw yellow with light green hues 稻黃色透有淺綠色調

Flavor 口味: Aromatic herbs, pepper and sage 馨香藥草、胡椒與鼠尾草香

Taste 口感: Intense full-bodied, extremely balanced in mouth with rich tropical fruit
強烈的豐厚酒體, 豐富的熱帶水果在口中極為平衡

To Pair with: Our cold cuts, fish appetizers, asparagus risotto and roasted salmon

建議搭配: 冷切肉、魚類開胃菜、蘆筍燉飯、烤鮭魚

Origin產地
Veneto

\$1480

Pinot Grigio D.O.C. Mongris - Marco Felluga 2016

Grape 葡萄品種: Pinot Grigio 100%

Alcohol 酒精濃度: 13%

Color 色澤: Intense straw yellow, copper shades 深稻黃透銅亮

Flavor 口味: Pronounced flavours of acacia & blooming flowers, apple and pear
顯著的相思樹與盛開之花、蘋果與蜜桃香

Taste 口感: Full-bodied with a strong structure. Long lasting complex and elegant fruity.
酒體豐厚、結構扎實。韻味綿延、複雜, 同時優雅、果香

To Pair with: Rich appetizers like our smoked salmon, spaghetti with seafood, grilled fish

建議搭配: 口味較豐富的餐點, 例如我們的煙燻鮭魚、海鮮義大利麵或烤魚

Origin產地
Friuli

\$1580



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Vini Bianchi
White Wine 白酒

Chardonnay delle Dolomiti I.G.T Gino Pedrotti 2014

Grape 葡萄品種: Chardonnay 80%, Nosiola 20%

Alcohol 酒精濃度: 14% Color 色澤: Gold yellow 金黃色

Flavor 口味: Vanilla, apple and exotic fruits 香草、蘋果、異國水果

Taste 口感: Fine and intense full-bodied, 15 months in barrique, great structure and
persistance 細緻且強烈的豐滿酒體、15個月橡木桶陳釀, 結構良好一致

To Pair with: All our fish and cheese appetizers, caprese, burrata, salads and risotto

建議搭配: 魚類與起司開胃菜/卡布里沙拉/布拉塔乳酪/沙拉/燉飯

by bottle 每瓶

\$1680

Origin產地
Trentino

Müller Thurgau D.O.C. Abbazia di Novacella

Grape 葡萄品種: Müller Thurgau 100%

Alcohol 酒精濃度: 14%

Color 色澤: Straw yellow with light green reflexes 稻黃透綠

Flavor 口味: Aromatic herbs, fresh flowers, mature fruits and a fine moss note
香草、鮮花、成熟果實與細緻苔蘚香

Taste 口感: Full-bodied with a fresh structure. Long lasting aftertaste with mineral notes
酒體豐滿但結構輕盈, 有著綿延的礦物調後味

To Pair with: Our fish and meat appetizers, mushroom tagliatelle and truffle dishes

建議搭配: 魚類與肉類開胃菜、蘑菇手工寬蛋麵與松露料理

\$1680

Origin產地
Alto Adige/Süd Tirol

Gewürztraminer Aromatico D.O.C. Rottensteiner 2016

Grape 葡萄品種: Gewürztraminer 100%

Alcohol 酒精濃度: 14% Color 色澤: Intense straw yellow 深稻黃

Flavor 口味: Aromatic herbs and spices, litchies and exotic fruits
融合香草、香料、荔枝與異國果實的香氣

Taste 口感: Elegant and intense full-bodied, very good balanced sour and sapid
酒體豐滿、優雅, 酸度與大地礦石後味達到良好平衡

To Pair with: Cheeses appetizers, truffle tagliolini, pork belly and truffle duck leg

建議搭配: 起司開胃菜、松露細蛋麵、豬腩、松露鴨腿

\$1780

Origin產地
Alto Adige/Süd Tirol

Riesling Montiggl D.O.C. St. Michael Eppan

Grape 葡萄品種: Riesling 100%

Alcohol 酒精濃度: 14% Color 色澤: Greenish yellow 黃中帶綠

Flavor 口味: White peach and apricot flowers 白桃與杏花香

Taste 口感: Fine, balanced, mineral with a sweet aftertaste
細緻、平衡、大地礦位帶有香甜後味

To Pair with: Our cheese plank, fish recipes, asparagus and eggs

建議搭配: 我們的起司開胃拼盤、魚類料理、蘆筍、蛋

\$1880

Origin產地
Alto Adige/Süd Tirol

Kerner Praepositus D.O.C. Abbazia di Novacella

Grape 葡萄品種: Kerner 100%

Alcohol 酒精濃度: 14% Color 色澤: Deep straw yellow 深稻黃

Flavor 口味: Orange and lemon zest, apricot, apple, wild strawberry and white pepper
柳橙皮與檸檬皮、杏果、蘋果、野莓與白胡椒

Taste 口感: Sapid, mineral with aromatic herbs and spices longlasting aftertaste
大地礦物帶有藥草與香料馨香, 後味綿延

To Pair with: Grilled fish, lobster tagliolini, mozzarella and burrata

建議搭配: 烤魚、龍蝦細蛋麵、莫札瑞拉起司與布拉塔乳酪

\$1880

Origin產地
Alto Adige/Süd Tirol

Pinot Bianco S. Valentin D.O.C. St. Michael Eppan

Grape 葡萄品種: Pinot Bianco 100%

Alcohol 酒精濃度: 14%

Color 色澤: Yellow with green reflexes 黃色透綠

Flavor 口味: Apple, melon and vanilla scents 蘋果、香瓜與香草

Taste 口感: Smooth, fresh & elegant, with mineral 滑順、清爽與優雅中帶有礦味

To Pair with: Perfect with our octopus, carpaccio or grilled, and all our fish dishes

建議搭配: 是生章魚薄片、烤章魚以及我們所有魚類料理的絕配!

Origin產地
Alto Adige/Süd Tirol

\$1980



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Vini Rossi

Red Wine 紅酒

Nerello Mascalese Il Passo I.G.T. Vigneti Zabù 2015

Grape 葡萄品種: Nerello Mascalese, Nero d'Avola

Alcohol 酒精濃度: 13.5%

Color 色澤: Deep purple red 深邃紫紅色

Flavor 口味: Cherry, prune and red berries with a spice note
櫻桃、梅乾、紅莓帶些許辛香

Taste 口感: Full bodied and rich taste of Nero d'Avola with a spicy smooth help of Nerello
Nero d'Avola建構出豐滿酒體伴隨Nerello帶來的辛味平衡

To Pair with: Saffron risotto, our grilled vegetable with anchovies sauce and spicy chicken
建議搭配: 番紅花燉飯、烤蔬菜搭鯷魚醬與辣味烤雞

by bottle 每瓶

\$1380

Origin產地
Sicilia



Rebo delle Dolomiti I.G.T. Gino Pedrotti 2014

Grape 葡萄品種: Rebo 100% Alcohol酒精濃度: 14%

Color 色澤: Deep ruby red 深邃紅寶石色

Flavor 口味: Red fruits and berries, intense flavor of grape, herbs & spices
紅色果實與醬果;葡萄、香草與香料香味濃厚

Taste 口感: Fresh full-bodied with low tannin and a smooth & balanced sweet sensation
清爽低單寧值、酒體完整, 口感滑順平衡, 帶有淺淺甜味

To Pair with: Cold cuts and cheese appetizers, pastas and light main courses
建議搭配: 冷切肉、起司開胃菜、麵食與清淡的主食

\$1680

Origin產地
Trentino



Redeo Montenetto I.G.P. Pratum Coller 2012

Grape 葡萄品種: Sangiovese, Merlot Alcohol 酒精濃度: 13.5%

Color 色澤: Deep ruby red 深邃紅寶石色

Flavor 口味: Rich, fresh, fine. Red & black mature berries
豐富、清爽、細緻。紅黑熟果

Taste 口感: Full-bodied, well-balanced tannin and acidity with a smooth sweet aftertaste
酒體完整, 單寧值與酸味平衡佳, 帶有滑順的香甜後味

To Pair with: Cold cuts, beef tongue & carpaccio, tagliatelle mushroom and carbonara
建議搭配: 冷切肉、牛舌、牛舌、生牛肉切片、蘑菇手工寬蛋麵、培根蛋麵

\$1680

Origin產地
Lombardia



Marzemino dei Ziresi Superiore D.O.C. Vivallis 2014

Grape 葡萄品種: Marzemino 100% Alcohol 酒精濃度: 13.5%

Color 色澤: Deep violet red 深邃紫羅蘭紅

Flavor 口味: Wild violet, red berries, coriander, pepper & almond
野生紫羅蘭、紅梅、芫荽、胡椒與杏仁

Taste 口感: Full-bodied, rich, balanced silky smooth freshness on a strong structure
酒體完整、豐富, 結構完整, 絲柔滑順的清爽感

To Pair with: Pastas & lasagne bolognese, grilled meat, cheeses & cold cuts
建議搭配: 麵食、肉醬千層麵、烤肉、起司與冷切肉

\$1780

Origin產地
Trentino



Merlot L'Auro delle Dolomiti I.G.T Gino Pedrotti 2013

Grape 葡萄品種: Merlot, Cabernet Franc

Alcohol 酒精濃度: 14%

Color 色澤: Garnet purple red 石榴石紫紅

Flavor 口味: Mature plum and cherries, rose hip, herbs and mineral notes
成熟梅果與櫻桃、薔薇果、香草與大地礦石調

Taste 口感: Medium-bodied with light tannin, round and smooth, sweet note with
bitter ending 中等酒體、單寧值低、圓潤且滑順、香甜調帶有些許苦味後味

To Pair with: Aged cheeses, our gnocchi, pork belly and lamb
建議搭配: 熟成起司、麵疙瘩、豬腩、羊肉

\$1980

Origin產地
Trentino



Vini Rossi

Red Wine 紅酒

by bottle 每瓶

Teroldego delle Dolomiti I.G.T. Foradori 2014

Grape 葡萄品種: Teroldego 100%

Alcohol 酒精濃度: 14%

Color 色澤: Garnet purple red 石榴石紫紅

Flavor 口味: Mature plum and cherries, rose hip, herbs and mineral notes
成熟梅果與櫻桃、薔薇果、香草與大地礦石調

Taste 口感: Medium-bodied with light tannin, round and smooth, sweet note with
bitter ending 中等酒體、單寧值低、圓潤且滑順、香甜調帶有些許苦味後味

To Pair with: Aged cheeses, our gnocchi, pork belly and lamb
建議搭配: 熟成起司、麵疙瘩、豬腩、羊肉

Origin產地
Trentino



\$1980

Chianti Classico D.O.C.G. Tenuta Santedame 2014

Grape 葡萄品種: Sangiovese 80%, Merlot 10%, Others 10%

Alcohol 酒精濃度: 14%

Color 色澤: Ruby red 紅寶石色

Flavor 口味: Elegant, fine, black pepper, red fruits, chocolate, violet and herbs
優雅、細緻、黑胡椒、紅色果實、巧克力、紫羅蘭、香草

Taste 口感: Round, full bodied, high tannin but balanced
圓潤、酒體完整、單寧值高但相當平衡

To Pair with: Lasagna, truffle or mushroom pasta, grilled meat and aged cheeses
建議搭配: 千層麵、松露/蘑菇義大利麵、烤肉、熟成起司

Origin產地
Toscana



\$1980

Barbaresco D.O.C.G. Cascina Sciulun 2013

Grape 葡萄品種: Nebbiolo 100%

Alcohol 酒精濃度: 14%

Color 色澤: Garnet red with orange reflexes 石榴石紅透橙色

Flavor 口味: Light violet and rose, soil, truffle, herbs and spices
淡紫羅蘭與玫瑰、土壤、松露、香草與香料

Taste 口感: Dry, full bodied, with high tannin, rich, velvet and harmonic
不甜膩、酒體完整、高單寧值、豐富、絲柔且和諧

To Pair with: Rich pastas, mushroom, grilled and roasted meat, truffle and cheeses
建議搭配: 濃口麵點、蘑菇、烤肉、松露與起司

Origin產地
Piemonte



\$2280

"Ripasso" Palazzo della Torre I.G.T. Allegrini 2013

Grape 葡萄品種: Corvina, Rondinella, Sangiovese

Alcohol 酒精濃度: 14%

Color 色澤: Deep ruby red 深邃紅寶石色

Flavor 口味: Red berries, mature plum and fruit jam
紅莓、成熟梅子與水果果醬

Taste 口感: Full-bodied, very rich and fruity with a sweet raisin aftertaste
酒體完整、非常豐富、果香味重、帶有香甜葡萄乾後味

To Pair with: Cold cuts like parma ham, puttanesca, bolognese, four cheese gnocchi
建議搭配: 冷切肉(火腿)、煙花女、肉醬、四種起司麵疙瘩

Origin產地
Veneto



\$2380

Aglianico Riserva Taurasi D.O.C.G. Mastroberardino 2011

Grape 葡萄品種: Aglianico 100%

Alcohol 酒精濃度: 14%

Color 色澤: Ruby-red, turns to garnet colour after maturing
紅寶石色、醒酒後轉為石榴石色

Flavor 口味: Full, complex, fine, with notes of tobacco, spices, cherry, and
balsamic aromas 完整/複雜/細緻/菸草/香料/櫻桃與巴薩米克醋調

Taste 口感: Elegant, persistent, plum, bitter cherry, strawberry jam, black pepper and
liquorice 優雅、綿延、梅子、苦味櫻桃、草莓果醬、黑胡椒與洋甘草

To Pair with: Spicy dishes, grilled and stew meat, tagliatelle mushroom & truffle
建議搭配: 辣味料理、烤肉與燉肉、手工寬蛋麵與松露

Origin產地
Campania



\$2480



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Vini Rossi

Red Wine 紅酒

by bottle 每瓶

Cabernet Riserva S.Valentin D.O.C. St. Michael Eppan \$2680

Grape 葡萄品種: Cabernet, Merlot

Alcohol 酒精濃度: 14%

Color 色澤: Garnet purple red 石榴石紫紅

Flavor 口味: Mature plum and cherries, rose hip, herbs and mineral notes
成熟梅果與櫻桃、薔薇果、香草與大地礦石調

Taste 口感: Medium-bodied with light tannin, round and smooth, sweet note with
bitter ending 中等酒體、單寧值低、圓潤且滑順、香甜調帶有些許苦味後味

To Pair with: Aged cheeses, our gnocchi, pork belly and lamb

建議搭配: 熟成起司、麵疙瘩、豬腩、羊肉

Origin產地
Trentino



Amarone della Valpolicella D.O.C.G. Il Canovino 2012 \$2680

Grape 葡萄品種: Corvina, Corvinone, Rondinella, Oseleta

Alcohol 酒精濃度: 15%

Color 色澤: Dense garnet red 深層的石榴石紅

Flavor 口味: Mature black cherry, almond, vanilla, prune and spices
成熟黑櫻桃、杏仁、香草、梅乾與香料

Taste 口感: Very rich full-bodied, warm and powerful, balanced tannin (36 months in
wood oak) 非常豐厚的酒體, 溫順且強烈, 平衡的單寧值(橡木桶熟成36個月)

To Pair with: All the meat main course, lamb, beef, duck, and aged cheese. Great red wine!

建議搭配: 所有肉類主餐、羊肉、牛肉、鴨肉、熟成起司。是紅酒中的佼佼者。

Origin產地
Veneto



Pinot Nero "Shweizer" Franz Hass \$2680

Grape 葡萄品種: Pinot Noir 100%

Alcohol 酒精濃度: 13.5%

Color 色澤: Ruby red 紅寶石色

Flavor 口味: Prune, mature wild red berries and leather with a note of
pepper & chocolate 梅乾、成熟野紅莓與皮革香氣帶胡椒與巧克力味

Taste 口感: Elegant, fine, rich, supreme, medium-light fruity tannin and a sapid aftertaste
優雅、細緻、豐富、至高無上、單寧適中偏輕盈、後味饒富趣味

To Pair with: Our lamb rack, rib eye, duck leg, octopus, cold cuts and cheese appetizers

建議搭配: 羊排、肋眼牛排、鴨腿、章魚、冷切肉與起司開胃菜

Origin產地
Alto Adige/Süd Tirol



Brunello di Montalcino D.O.C.G. Gianni Brunelli \$3280

Grape 葡萄品種: Sangiovese grosso 100%

Alcohol 酒精濃度: 14.5%

Color 色澤: Deep ruby red 深邃紅寶石色

Flavor 口味: Rich, complex, ethereal, fine. Red & black berries jam, spices and
balsamic notes 豐富、複雜、輕盈、細緻。紅黑莓果醬/香料與巴薩米克醋調

Taste 口感: Warm, austere full-bodied, well-balanced tannin, red berries and licorice
aftertaste 溫暖緊澀的厚實酒體, 單寧平衡良好, 紅色漿果與甘草後味

To Pair with: Grilled and stew meat like lamb, beef and duck, truffle and mushroom
recipes, aged cold cuts and cheese. The Emperor of Tuscany!

建議搭配: 烤肉與燉肉, 例如羊肉、牛肉與鴨肉、松露、蘑菇料理、熟成冷切肉與
起司。托斯卡尼酒皇!

Origin產地
Toscana



Vini Rossi

Red Wine 紅酒

by bottle 每瓶

Teroldego Granato delle Dolomiti I.G.T Foradori \$3480

Grape 葡萄品種: Teroldego 100%

Alcohol 酒精濃度: 13%

Color 色澤: Deep Garnet 深石榴石色

Flavor 口味: Red fruits, pomegranate, sweet tobacco, chocolate and balsamic scent
紅果實、石榴、甜菸草、巧克力與巴薩米克醋香氣

Taste 口感: Medium-full bodied, intense and balanced, fine tannin
酒體中等偏完整、強烈但平衡、單寧滑順

To Pair with: Grilled meat, our pan fried octopus, cold cuts and cheeses

建議搭配: 烤肉、香煎章魚、冷切肉與起司

Origin產地
Trentino



Barolo "Le Coste di Monforte" D.O.C.G. Parusso 2012 \$3980

Grape 葡萄品種: Nebbiolo 100%

Alcohol 酒精濃度: 14.5%

Color 色澤: Deep garnet red 深邃的石榴石紅

Flavor 口味: Macerated cherry, blueberry, violets, sage, olives and licorices
醃漬櫻桃、藍莓、紫羅蘭、鼠尾草、橄欖、洋甘草

Taste 口感: Elegant and persistent, harmonious with a longlasting spicy aftertaste
優雅且持續、和諧、延綿的辛味尾韻

To Pair with: All the meat dishes, roasted, stewed, grilled and pastas with mushroom

建議搭配: 所有肉類主餐, 不論是烤的、燉的都很適合, 蘑菇麵點

Origin產地
Piemonte



Amarone della Valpolicella Classico D.O.C.G. Allegrini 2013 \$4180

Grape 葡萄品種: Corvina, Rondinella, Oseleta

Alcohol 酒精濃度: 16%

Color 色澤: Dense garnet red 深層的石榴石紅

Flavor 口味: Mature black cherry, prune and spices
成熟黑櫻桃、梅乾與香料

Taste 口感: Very rich full-bodied, warm and powerful, balanced tannin and acidity
非常豐厚的酒體, 溫順且強烈, 平衡的單寧值

To Pair with: Meat main course, lamb, beef, duck, stew, aged cheese, one of the best of Italy

建議搭配: 肉類主食餐、羊肉、牛肉、鴨肉、燉肉、熟成起司。義大利最佳酒款之一!

Origin產地
Veneto



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