italian cuisine

LOONA

MOSCOW
est. 2022

tverskoy blvd.

Every morning we bake fresh croissants for you

COLAZIONE

Classic croissant	450
Croissant, butter and orange jam	490
Almond croissant	590
Sea urchin *(price for 1 piece)*	730
Oysters *(price for 1 piece)*	850

MAMMA MIA

Fried eggs / scrambled eggs / omelett	390
Rice porridge, pumpkin	550
Buckwheat porridge, parmesan	550
Oatmeal and baked milk cream	580
Ricottas dumplings and cherries	650
Scramble with truffled brie	690
Scramble, parmesan and prosciutto cotto	730
Avocado toast, tomato and poached egg	790
Bruschetta, prosciutto cotto and poached egg	850
Green salad, burrata and avocado	850
Omelett, eel and stracciatella	890
HIT Dumplings with crab and red caviar	890
Hummus, crab and veggies	990
Royal with salmon and truffle	1100
Potato casserole and crab	1200
Zucchini pancakes, salmon and avocado	1150
Potato pancakes, salmon and poach egg	1180
LOONA breakfast *(poached eggs, burrata, mortadella, avocado, flat bread)*	1200
HIT Healthy breakfast *(poached eggs, burrata, prawns, avocado, flat bread)*	1300

Mangia bene, ridi spesso, ama molto

IN AGGIUNTA

Poached egg 1p	150	Black truffle 1p	350
Parmesan 15g	250	Prosciutto cotto 50g	350
Green salad 20g	250	Prawns 50g	450
Burrata 50g	290	Gravlax 25g	470
Tomatoes 50g	300	Raspberry 25g	520
Avocado 50g	320	Crab 25g	590

DOLCI

Carrot Cake with Greek Yogurt Cream	550
Profiteroles and cottage cream	590
HIT Meringue, mango and strawberrys	990

LATTE

Quark pastry with ricotta and plum	550
Cottage cheese casserole, blueberry	590
HIT Ricotta syrniki with baked milk cream	680

COCKTAIL

BELLINI (3each puree, prosecco)	850
MOONLIGHT (Riesling, sagan, apple, elderflower)	890
PEAR WINE (Sauvignon Blanc, pear, aloe)	950

SPUMANTE

Cremant de Limoux - Domaine Delmas, France	1500
Chanoin Freres Brut - Champagne, France	3500

LIMONATE

Raspberry - coconut	620
Grapefruit - vanilla	620
Altai herbs - currant	620
Tarragon - lime	620

SUCCHI

Orange	650	Apple	650
Grapefruit	650	Carrot	650
		Celery	650

CAFFÈ

Espresso	380
Americano	380
Filter coffee	380
Cappuccino	420
Flat White	440
Latte	480
Matcha latte	520
Raf Bergamot-vanilla	650

TÈ

Assam	690
Earl Gray	690
Sencha	690
Milk Oolong	690
Buckwheat tea	690
Jasmine	690
Genmaicha	690
Herbal collection	690

Mangia bene, ridi spesso, ama molto

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We use Parmigiano Reggiano aged for 24 months, several types of Caputo flour, organic eggs, Lorenzo extra virgin olive oil and Sicilian olives Nocellara del Belice

MOLLUSCO

Watch out, aphrodisiac

Langustino *(price for 100g)*	850
Sea scallop *(price for 100g)*	890
Sicilian red shrimp *(price for 100g)*	990
Sea urchin *(price for 1 piece)*	790
Casablanca oyster *(price for 1 piece)*	870
Oyster Jolie *(price for 1 piece)*	870
King Crab leg *(price for 100g)*	1450
First crab phalanx *(price for 100g)*	2500
Seafood Plateau	13900

ask waiter, what seafood we can cook
in our special sauce for you today

we can cook in our specialty sauces
caviar / pesto / tomato / garlic oil / white wine

CRUDO

	Smoked eel tartare with avocado	1190
	Trio of tartars salmon, tuna, sea bass	1550
	Red shrimp with sweet tomatoes	1550
	Salmon carpaccio with lemon dressing and zucchini	1450
	Dorado and green pepper sauce	990
HIT	Whole sea bass crudo *(price for 100g)*	990
HIT	Scallop carpaccio and truf e	1550
	Sea bass carpaccio, tomatoes and olives	1190
	Langoustine, tomatoes and lime	1100
	Tuna carpaccio	1450
	King crab with avocado	1700
	Carpaccio octopus	1900

ANTIPASTI

HIT	Eggplant parmigiano	1100
HIT	Beef tartare with sun dried tomatoes Choose Italian or French style	1400
HIT	Vitello tonnato	1350
	Cauliflower carpaccio with parmesan and truffle	990
	Meat delicacies	1450
	Shrimps with artichoke hummus	1200
	Stuffed pequillo peppers with lamb and Greek yogurt	1550
	Squid cooked in Sicilian style	890
NEW	Croquettes with Parma ham	720
	Guinea fowl pate with apricot sauce	1150
	Truffle arancini with eel and stracciatella	1200
	Shrimp fritto misto	990
	Carpaccio of roasted peppers and artichokes with tonnato sauce	990
	Artichoke with pecorino cheese	1450
	Nocellara olives with provolone cheese	690
	Patata al tartufo with porcini mushrooms	950
	Carpaccio of marbled beef	1550

BRUSCHETTI

	Tomatoes and basil	550/890
HIT	Stracciatella, smoked eel and truffle	750/1190
HIT	Salmon and avocado	650/1150
	Prosciutto cotto and stracciatella	590/950
	King crab	950/1580

INSALATE

	Salad with squid, arugula and avocado	1350
	Salad alla pomodoro with seasonal asparagus and zucchini	1200
	Panzanella salad with truf e burrata	1390
HIT	Green salad Loona	1250
	Salad with king crab	1950
NEW	Veal salad with nut dressing	1690

FORNO

Every day we bake homemade sourdough bread for you

Homebaked bread	390
Whole grain chips	400
Flatbread from the oven	490
Organic bread take away	490

WHEN PAYING BY CARD MIR SUPREME CASHBACK 7%

BREAKFAST «MAMMA MIA»

[until 18:00]

Ricotta syrnik with baked milk cream	680
Ricottas dumplings and cherries	650
Avocado toast	790
Royal with salmon and truffle	1100
Dumplings with crab and red caviar	890
Potato casserole and crab	1200

sempre al mio fianco

ZUPPA

	Chicken broth with tortellini	650
	Tomato soup with seafood	1250
NEW	With porcini mushrooms and aspen mushrooms	890
NEW	Pumpkin soup with stracciatella *add shrimp +350*	610

RISOTTO

	Parmigiano	990
HIT	Loona	1550
	Langustino	1350
	Porcini mushrooms	1100

CONTORNI

Puree with truffle	550
Spinach with citronet	650
Grilled Asparagus	900
Parmesan fries	650
Grilled vegetables	890

PESCE

We can cook it on the grill, bake in salt crust, steam
Serve with potatoes, tomato sauce and pesto

Sea bass *(price for 100g)*	990
Dover sole *(price for 100g)*	990
Turbot *(price for 100g)*	1390

PIZZA

We can cook a pizza for you without dough,
based on almonds and cauliflower

Pizza without dough +300

Add black truffle to any pizza

HIT	Peperoni	990
	Parma ham and stracciatella	1450
	Margherita	1050
	With salmon and red or black caviar	2100/4100
HIT	Four cheeses	1150
	Gorgonzola and pear	1010
	Cacio e pepe burrata and truf e	1250
	Eel, stracciatella	1650
	Ham and mushrooms	1100
	A la tartufo	1690
	Roast beef and artichokes	1550
NEW	Forest mushrooms	1290

We knead the dough with Italian Caputo
flour and water, so it s so light

LOONA SPECIALITETO

Bottarga *1 g*	300
Black truffle *1 g*	350
Provolone *50 g*	400
Olives Nocellara *100 g*	490
Parmesan aged 24 months *20 g*	550
Parma ham *50 g*	550

Mangia bene, ridi spesso, ama molto

PASTA

Every day we make homemade pasta
from organic egg yolks and durum wheat flour

	Farfalle cacio e pepe	950
NEW	Ravioli with Parma ham	1250
	Ravioli with lamb and raclette cheese	1100
	Rigatoni with Parma ham	1350
HIT	Lasagne	1390
	Arrabbiata with shrimps	1400
	Ravioli with crab and stracciatella	1490
HIT	Tagliolini with truffle	1650
	Gnocchi four cheeses with red caviar	1550
	Calamarata with crab	1850
	Ravioli with octopus	1100
	Gnocchi with porcini mushrooms and burrata	1190

SECONDI

	Liver in Venetian style	1290
	Chicken with broccoli and gorgonzola sauce	1150
	Grilled salmon with romano salad and beans	1570
	Lamb patty with mashed potato and parmesan	1180
	Sea bass baked with olives and tomatoes	1620
HIT	Black cod with baked tomatoes	1750
	Loona Burger *add french fries +350*	1150
	Halibut with asparagus and green pepper sauce	1650
	Rack of lamb with spinach	2250
	Seafood saute prawns, squid, vongole clams	1350
	Rib eye *(price for 100g)*	1500
	Beef patty with egg and mushroom sauce	1290
	Crab polpetta	1400
	Filet Mignon with tonnato sauce	2950
	Sweet Potato with Pesto and Parmesan	890
	Flank steak with asparagus and grilled zucchini	2200
	Sea scallops with artichoke and cauliflower puree	1710
	Octopus in Sicilian style	2600

DOLCI

	Lemon sorbet	400
	LOONA Cookies	450
	Chocolate fudge with amaretto	490
	Chocolate cake with candied oranges	880
	Almond tortellini Dulce de leche	1100
HIT	Poppy seed tiramisu	1100
	Pavlova with mango and strawberries	990
HIT	Torta al formaggio with persimmon / strawberries	1250/1450
	Baked milk cheesecake with stracciatella ice cream PRIVATE	690
	Chocolate fondant with coconut ice cream	1190
	Ganashe Troisgros with raspberries and gorgonzola	890
	Limoncello tart	850
	Fritelle with salted caramel	790
	Pistachio Semifreddo	670

GIFT FROM THE RESTAURANT FOR OWNER OF T-PRIVAT CARD
PRIVATE X LOONA

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BAR LIST

CLASSICO

KOKTEBEL BELLINI 850
Koktebel Reserve 5, peach, sparkling wine

BASIL SMASH 850
Gin, Basil, Lemon

FRENCH 75 850
Gin, sparkling wine, lemon

HUGO 890
Elderflower, mint, sparkling wine

BELUGA BOTANICALS & TONIC 890
Beluga Botanicals Pear & Tonic
Beluga Botanicals Rose & Tonic
Beluga Botanicals Cucumber & Tonic

GODFATHER 950
Chivas Regal 12, amaretto

APEROL SPRITZ 960
Aperol, sparkling wine, soda

CAMPARI SPRITZ 960
Campari, sparkling wine, soda

SARTI SPRITZ 960
Sarti, sparkling wine, soda

MARTINI FIERO & TONIC 960
Martini Fiero, tonic, orange

NEGRONI 990
Bombay Sapphire, Martini Rosso, Campari

MARGARITA 990
Tequila, Triple Sec, lime

BIBITA

Juice apple / cherry / orange / tomato	550
Evervess Cola / Zero / lime&lemon / orange	550
Evervess tonic / ginger ale	550
Adrenaline Rush	550

SUCCHI

Orange	650
Grapefruit	650
Apple	650
Carrot	650
Celery	650

COCKTAILS

MOONLIGHT 890
Riesling, sagan, apple, elderflower

TROPICAL TEA 890
Rum, rooibos, pineapple

PASSION FRUIT SPRITZ 950
Sauvignon Blanc, passion fruit, mango, soda water

ITALIAN GARDEN 950
Onegin, Peach, Kiwi

PEAR WINE 950
Sauvignon Blanc, pear, aloe

NITRO ESPRESSO 950
Rum, cherry, macadamia, cold brew

CARAMEL MANGO 950
Koktebel Reserve 5, wine, mango, rooibos, caramel

APPLE VANILLA 950
Bombay Sapphire, riesling, apple, grape, Martini dry

SGROPINNO 960
Prosecco, limoncello, sorbet

RUBY FLOWER 990
Porto, Koktebel Reserve 5, plum, lime

SILK AND VIOLET 1000
Gin, Violet, Coconut

LOONA STAR 1100
Limoncello, passionfruit, vanilla, prosecco

CROWNESS 1500
Evervess orange, rum, coconut, pineapple

BLUEEVER 1500
Evervess tonic, lime-feijoa, gin

N/A COCKTAILS

Negroni	790
Aperol Spritz	790
French 75	790
Porn Star Martini	790
Whiskey Sour	790

TÈ ALLA FRUTTA

Lingonberries, spices, grapefruit	650
Ginger, honey, kaffir lime	650
Sea buckthorn, passion fruit	650
Pear, mango	650

TÈ

Assam	690
Earl Gray	690
Pu'er	690
Sencha	690
Milk Oolong	690
Tie Guan Yin	690
Buckwheat	690
Jasmine	690
Sagan Daylya	690
Genmaicha	690
Herbal Collection	690
Chamomile	690

LIMONATE

Raspberry - coconut	620
Grapefruit - vanilla	620
Altai herbs - currant	620
Tarragon - lime	620
Homemade coke	620
Coconut water, matcha, mango	650

CAFFÈ

Espresso	380
Americano	380
Cappuccino	420
Flat White	440
Latte	480
Matcha latte	480
Rough peanuts	590
Dalgona coffee	650
Raf Bergamot-vanilla	650
Bumble coffee	650

Alternative milk
coconut / banana / soy / almond

ACQUA

Legend of Baikal 330/750 ml sparkling or still	490/950
San Benedetto 500 ml sparkling or still	1050

WHISKY

SCOTTISH SINGLE MALT (40ML)

Auchentoshan American OAK	1890
Talisker 10 y.o.	1850
Kavalan Sherrt Cask	1990
Glenfiddich 12 y.o.	2300
Oban 12 y.o.	3200
Balvenie 12 y.o.	3200
Glenfiddich 15 y.o.	3400
Macallan 12 y.o.	3690
Lagavulin 12 y.o.	5390
Macallan 18 y.o.	8300

SCOTTISH BLEND

Langs	890
Dewar's White Lable	890
Dewar's 8 Caribbean Smooth	960
Monkey shoulder	1680
Chivas Regal 18 y.o.	2860

IRISH (40ML)

Tullamore Dew	890
Da Dannan	960
Bushmills Original	990
Teeling	1390

USA

Jack Daniel's Old №7	960
Woodford Reserve	1150

OTHER COUNTRIES

Black Ram	800
Rampur Asava Cabernet Sauvignon Cask	3200
Rampur Double Cask Single Malt	3200
Bellevoye grand cru	3290

CRIMEAN COGNAC (40ML)

Koktebel Reserve 5	590
Koktebel 11	840
Koktebel 15	1060
Koktebel 30	4500

COGNAC (40ML)

Tores 10	890
Hennessy VS	1650
Ararat Nairi	1900
Camus VSOP	2300
Remy Martin VSOP	2390
Prunier VS	2400
Prunier VSOP Grande Champange	3100
Tesseron, Lot № 90 XO Ovation	4400
Camus XO	4900

TEQUILA & MEZCAL (40ML)

Jose Cuervo Especial Silver	990
Espolon Blanco	1060
El Tequileño Blanco	1190
Jose Cuervo 1800 Cristalino Anejo	2290
Don Julio 1942	5200
Clase Azul Reposado	6500

GIN (40ML)

Hoppers Original Dry	600
Hoppers Lavender & Thyme	600
Broom Dry Gin	790
Bombay Bramble/Sapphire	890
Bulldog London Dry	1080
Hendrik's	1950

RUM (40ML)

Oakheart Original	690
Ron Calados white	790
Takamaka Coco	790
Legendario Anejo Blanco	920
Legendario Elixir de Cubo	920
Bacardi Reserva 10	990
Plantation 3 Stars	990
Takamaka Rum Zenn	990
Takamaka Dark Spiced	990
Takamaka Extra Noir	1090
Angostura 7	1490
Angostura 1919	2290
Zacapa 23	2490

VODKA (40ML)

Medoff Silk	600
Mamont	590
Tchaikovsky	590
Beluga Noble	660
Onegin	690
Beluga Transatlantic	860
Grey Goose	890
SIBERIAN EXPRESS	890
Beluga Gold Line	1300

BEER

Abbe Brune 330ml	690
Peroni 330ml	790
Балтика Brew Kriek 440ml	890
Балтика Brew Blond 440ml	890
Балтика 0 550ml	590
Bud n/a 330ml	590

DRAFT

Балтика Helles	790
Einsiedler Weissbier	890

APERITIFS & PORTO (60ML)

Dow's Fine Ruby Port	790
Dow's Fine White Port	790
Martini Riserva Bitter	890
Valdespino Manzanila	990
Barbadillo Fino	990
Martini Prosecco 0,187 ml	1290
Pedro Ximenes	1660

DIGESTIFS & BITTERS (40ML)

Martini Extra Dry	620
Martini Rosso	620
Martini Bianco	620
Martini Fiero	620
Martini Riserva Rubino	690
Beluga Botanicals pear and linden	790
Beluga Botanicals rose and lime	790
Beluga Botanicals cucumber and mint	790
Medoff Berries	500
Homemade Limoncello	350
Aperol	490
Campari	490
Martini Riserva Bitter	520
Onegin Gourmet Kuraga	600
Onegin Gourmet Cherry	600
Onegin Gourmet Blackcurrant	600
Mamont blood	640
Luxardo Coffee	640
Luxardo Limoncello	690
Hunting herbal bitter	690
Hunting berry bitter	690
Fernet Branca	790
Branka menta	790
Jagermeister	890
Nonino Quintessence	890
Amaro Montenegro	990

GRAPPA & CALVADOS (40ML)

Blanche de Normandie	1450
Christian Drouin Calvados Selection	1450
Lo Chardonnay di Nonino	1600
Pere di Poli	1700
Boulard XO	3190

DISTILLATE (40ML)

Grappa Koktebel Original	540
Grappa Koktebel Reserve	760

WINE BY GLASS

BUBBLES AND CHAMPAGNE

NV	N/A Zero Secco - Von Buhl, Germany	1100
NV	AVA Bubbles by Tete De Cheval, Russia	990
NV	Prosecco Rose - Bruni, Italy	1200
2023	Prosecco Spumante - Fiorino D`Oro, Italy	1300
NV	Cremant de Limoux - Domaine Delmas, France	1500
NV	Chanoin Freres Brut - Champagne, France	3500

WHITE

2024	Chenin Blanc - KWV, South Africa	890
2022	Pinot Grigio - Caviro, Italy	950
2023	Sauvignon Blanc - Cellar Selection, Chile	990

RED

2022	Carmenere - Tarapaca, Chile	890
2024	Malbec - Trapiche, Argentina	990
2023	Pinotage - KWV, South Africa	1100

ROSE

2021	Vipra Rossa - Bigi, Italy	990

DIGESTIVES

N/A	Amaro VENTI, Italy	1200
	Myrtil - Bepi Tosolini, Italy	1300
	Jerez Amontillado dry - Barbadillo, Spain	1300
	Sauternes - Domaine de L'Alliance, France	1500
	LBV Port - Dow's, Portugal	1500
	ABC - Christian Drouin, France	1700
	Old English Sloe Gin, UK	1700
	Grappa - Poli "Elegante", Italy	1900
	Recioto della Valpolicella - Domini Veneti, Italy	2000
	Pineau des Charentes - Bourgoin, France	2000
	Vermouth di Torino - Nonis Februariis, Italy	2000
	Grappa - Berta Monpra, Italy	2200
	Noix Vertes - Cazzotes, France	2700
	Pomme Pomme Gueule - Cazottes, France	2900
	Ratafia - Dumangin J. Fils/Henri Giraud, France	3500
1976	Calvados - Eric Bordelet, France	6500

SPECIAL BY GLASS

WHITE 125ML

2023	Le Creete - Otella, Lugana, Italy	2300
2023	Chardonnay - Silver Creek, California, USA	2500
2021	Riesling Kalkstein - Pfeffingen, Rheingau, Germany	2700
2023	Chablis Les Chanoines - Laroche, Bourgogne, France	3200

RED 125ML

2023	Montepulciano - Marinus Picono, Marche, Italy	2100
2018	La Fleur Garderose - Pueyo, Bordeaux, France	2500
2022	Nebbiolo - Bruna Grimaldi, Piedmont, Italy	2700
2023	Pinot Noir - Bony Gachot, Bourgogne, France	3500

HALF BOTTLE 375ML

CHAMPAGNE/SPARKLING

2021	Franciacorta Extra Brut - Berlucchi	8900
NV	Collection 244 - Louis Roederer	18000
NV	Blanc de Blancs Brut - Voirin-Jumel	19000
NV	Le Rose Brut - Lanson	21000
NV	Fut de Chene - Henri Giraud	45000

WHITE

2022	Pinot Grigio - San Michele Appiano, Italy	5900
2022	Gavi - La Scolca, Piedmont, Italy	7900
2023	Chablis Saint Martin - Domaine Laroche, France	9900
2020	Pouilly-Fume - Domaine Laporte, Loire, France	12000

RED

2024	Valpolicella Classico - Speri, Italy	5900
2016	Chateau Beaumont - Haut-Medoc, Bordeaux, France	9900
2019	Chateaneuf-du-Pape - E.Guigal, Rhone, France	12000
2019	Brunello di Montalcino - Mastrojanni, Tuscany, Italy	18000
2018	Amarone Classico Sant'Urbano - Speri, Veneto, Italy	19000
2022	Chambolle-Musigny - Antonin Guyon, Bourgogne, France	25000

BY BOTTLE

CHAMPAGNE

BLANC DE BLANC

NV	La Grace d`Alphael Brut - Phillipe Glavier	25000
2015	Premier Cru lieu-dit Les Brousses Brut - Ephemere 22	34000
NV	Avec Le Temps Extra Brut - De Sousa	35000
NV	Les Cuteries Brut - La Villeseniere	37000
2017	Blanc des Craie Brut - Henri Giraud	39000
NV	Les Terres Fines Extra Brut - Dhondt Grellet	42000
2015	Mixolydien №29 Extra Brut - S. Regnault	45000
NV	Blanc de Blancs Brut - Ruinart	49000

ASSEMBLAGE

NV	Petronille - Alain Bailly	19000
NV	Esprit Nature - Henri Giraud	21000
2021	Millésime Origine Brut - A.Bergere	25000
NV	Regence Brut - Brimoncourt	32000
NV	Racines Extra Brut - Yves Ruffin	34000
2014	Sylve 1er Cru Extra Brut - Vincent Bliard	45000
MV18	Fut de Chene Ay Grand Cru - Henri Giraud	85000
2013	Vintage 2013 Brut - Dom Perignon	75000

BLANC DE NOIR

NV	Les Reflets Du Clocher Extra Brut - R. Faivre	25000
NV	Blanc de Noir Extra Brut - Sylvie Moreau	30000
NV	Boreal Brut Nature - Clandestine	32000
2021	L.P.M. Extra Brut - Ullens	33000
2020	Pinot Noir Brut Nature - A. Beaufort & L. Naudinot	35000
B2021	"Heri-Hodie" Premier Cru Brut - Roger Coulon	37000
NV	Largillier Blanc de Noirs Extra Brut - Coessens	43000
2020	Essentielle' Blanc de Noirs Brut Nature - Elise Dechannes	50000
NV	La Closerie Les Beguines Extra Brut - Jerome Prevost	89000

CHAMPAGNE ROSE

NV	Rose de Serzy - Alain Bailly	19000
NV	Secret Rose Brut - Geoffroy	45000

Mangia bene, ridi spesso, ama molto

ВИНА ПО БУТЫЛКАМ

BUBBLES

NV	Bouche - Christian Drouin, Normandy, France	6900
NV	Prosecco Rose - Bruni, Italy	7200
2023	Cava Brut Nature - Selectra, Spain	7900
2023	Prosecco Extra Dry - Fantinel, Italy	8900
NV	Cremant de Bourgogne - Louis Bouillot, France	11500
NV	Grand Cuvée Brut - Divnomorskoe, Russia	11900
NV	French Bubble Rose - Patrick Piuze, France	12000
NV	Cerdon - Renardat Fache, France	15000
NV	Franciacorta Blanc de Blancs - Marchese Antinori, Italy	18000

WHITE RUSSIA

2022	Sauvignon Blanc - Nikolaev & Sons, Krasnodar Region	8000
2023	Azur - Krinica, Krasnodar Region	8500
2024	Polyot Shmelya - Nikolaev & Sons, Krasnodar Region	9900
2022	Chardonnay - Galitsky&Galitsky, Krasnodar Region	12000

WHITE FRANCE BOURGOGNE

2023	Chardonnay - Gilles Gelin	13000
2023	Chablis Les Chanoines - Domaine Laroche	18000
2017	Saint-Veran - Domaine Thibert	19000
2022	Hautes Cotes de Nuits - Manuel Olivier	19000
2020	Pouilly-Fuisse Les Vieilles Vignes - Vincent Girardin	25000
2022	Savigny-Les-Beaune - Benoit Girardin	30000
2021	Les Setilles - Olivier Leflaive	35000
2019	Chablis 1er cru Vaulorent - Patrick Piuze	39000
2022	Puligny-Montrachet AOC - P.& L. Borgeot	45000
2020	Meursault Les Chevalieres - Xavier Monnot	50000
2018	Chassagne-Montrachet - Domaine Paul Pillot	59000
2022	Saint-Aubin 1er Cru Sous Roche - Marc Colin	60000

WHITE OTHER FRANCE

2023	Muscadet Sevre et Maine Sur Lie - Marcel Martin, Loire	7900
2024	Sauvignon Blanc Perclaire - Marcel Martin, Touraine	8900
2024	Sancerre - La Clef du Recit, Loire	17000
2021	Saint-Peray - Bernard Gripa, Rhone	21000
2020	Brézé - Domaine Guiberteau, Loire	35000
2018	Quartz - Domaine des Ardoisieres, Savoie	45000
2019	"Lias" Chardonnay - Domaine Labet, Jura	55000

WHITE ITALY

2022	Pinot Grigio - Sant`Orsola, Veneto	6900
2023	Labianca (Vermentino/Malvasia) - Cantine Lunae, Liguria	7900
2023	Soave Classico DOC - Santi Colforte, Veneto	8500
2022	Verdicchio - Il Conte Villaprandone, Marche	8900
2023	Riesling - Ca`Montebello, Lombardy	8900
2019	Gavi - Sant`Orsola, Piedmont	9100
2024	Roero Arneis - Tibaldi, Piedmont	9900
2023	Sauvignon Blanc - Venis De Stefani, Veneto	11000
2023	Langhe Bianco - Parusso, Piedmont	12000
2024	Lugana San Benedetto - Zenato, Veneto	13000
2021	Langhe Nascetta - Rivetto, Piedmont	14000
2023	Chardonnay "Bramito" - Marchesi Antinori, Umbria	15000
2021	Gavi dei Gavi Etichetta Nera - La Scolca, Piedmont	16000
2021	Gewurztraminer - Franz Haas, Alto Adige	18000
2023	Chardonnay - Planeta, Sicily	29000
2020	Sauvignon Blanc - Giuseppe Quintarelli, Veneto	30000
2022	Cervaro della Sala - Castello della Sala, Umbria	35000

WHITE GERMANY AND AUSTRIA

2023	Riesling trocken - Dr. Loosen, Germany	8900
2023	Gruner Veltliner - Nastl, Austria	8900
2020	Weissburgunder - Burggarten, Germany	12000
2021	Riesling Trocken Ungstein Kalkstein Pfeffingen, Germany	14000
2022	Chardonnay Sonnenberg Bonnigheim - Dautel, Germany	18000

WHITE OTHER COUNTRIES

2023	Chardonnay - The Listening Station, Australia	6900
2023	Albarinho Bienbebido Pulpo - Maetierra, Spain	8900
2023	Sauvignon Blanc - Paddle Creek, New Zealand	10900
2022	Chardonnay - White Lady, South Africa	14000
2020	Chardonnay - Buena Vista, USA	25000

ROSE AND AMBER

2021	Vipra Rosa - Bigi, Umbria, Italy	5900
2023	Les Versaines - Marcel Martin, Loire, France	8900
2021	Cerasuolo d'Abruzzo - Tiberio, Abruzzo, Italy	9500
2022	Orange Gold - Gerard Bertrand, France	12000
2023	Bandol Rose - Domaine Tempier, Bandol, France	18000

RED RUSSIA

2022	Cabernet Franc - Lefkadia, Kuban	8900
2021	Syrah - Nikolaev & Sons, Krasnodar region	9900
2022	Cabernet Sauvignon - Galitsky&Galitsky, Krasnodar Region	12000

RED FRANCE BOURGOGNE

2022	Fleurie - Domaine Heppenot	9900
2023	Morgon - Michel Guignier	13000
2023	Bourgogne Pinot Noir - Bony Gachot	16000
2021	Pinot Noir Bourgogne - Pierrick Bouley	25000
2019	Givry 1er Cru La Brulee - Domaine François Lumpp	30000
2020	Savigny-Les-Beaune - Fanny Sabre	32000
2020	Gevrey-Chambertin Vieille Vignes- S.C.Guillard	33000
2019	Chassagne-Montrachet Vielles Vignes - L. Muzard	35000
2017	Chambolle-Musigny - Domaine Amiot-Servelle	39000
2022	Botanica - Theo Dancer	45000
2018	Pommard 1er Cru - Domaine Launay Horiot	45000
2018	Volnay 1er Cru - Francois Mikulski	49000
2019	Morey Saint Denis Premier Cru - Ponsot	75000

RED OTHER FRANCE

2021	La Fleur Gardrose - Vignobles Pueyo, Bordeaux	13000
2017	Saumur Rouge - Domaine Guiberteau, Loire	18000
2020	Chateauneuf du Pape - Mas Saint Louis, Rhone	21000
2021	Saint Josepf Lieu-Dit - E. Guigal, Rhone	25000
2020	Rouge Les Grands Jardins - Marx-Coutelas, Champagne	26000
2020	L`Aurage - Mitjavile, Bordeaux	35000
2012	Chateau Montrose, Saint-Estephe, Bordeaux	45000
2014	Chateau Lynch-Bages, Pauillac, Bordeaux	59000
2018	Tertre Roteboeuf - Mitjavile, Saint-Emilion, Bordeaux	85000
2011	Chateau Palmer, Margaux, Bordeaux	110000

RED ITALY

2020	Nero d'Avola - Feudi del Pisciotto, Sicilia	7500
2021	Chianti La Commenda - Mansalto, Tuscany	7900
2022	Barbera d'Asti - Scarpa, Piedmont	8200
2022	Cabernet Sauvignon - De Stefani, Veneto	10900
2021	Primitivo di Manduria - Felline, Puglia	11900
2019	Valpolicella Ripasso - Ottella Ripa della Volta, Veneto	12000
2019	Sangiovese Predappio - Chiara Condello, Emilia Romagna	14000
2019	Ottantadue - Podere Il Carnasciale, Tuscany	15000
2022	Nebbiolo Bric du Nota - Scarpa, Piedmont	16000
2023	Rosso di Montalcino - Castello Banfi, Tuscany	17000
2019	Sassi Chiusi - Bertinga, Tuscany	19000
2017	Amarone della Valpolicella - Ripa Della Volta, Veneto	21000
2011	Toscana Rosso - Livernano, Tuscany	22000
2017	Barbaresco - Fabio Gea, Piedmont	35000
2020	Barolo Serradenari - Giulia Negri, Piedmont	37000
2015	Brunello di Montalchino - Mastrojanni, Tuscany	50000
2020	Tignanello - Antinori, Tuscany	55000

RED GERMANY AND AUSTRIA

2022	Pinot Noir - Villa Wolf, Germany	8100
2021	Point Zweigelt - Nigl, Austria	8900
2019	Spatburgunder Schupen Bonnigheim - Dautel, Germany	20000

RED OTHER COUNTRIES

2023	Malbec - Tamari, Mendoza, Argentina	7900
2016	Tempranillo - Vina Cubillo Crianza, Spain	10900
2020	Pinotage "The Mentors" - KWV, South Africa	11900
2021	Zinfandel - Pyramid Scheme, California, USA	12900
2022	Albahra - Envinante, Spain	12000
2022	Lousas Vinas de Aldea - Envinante, Spain	16000
2016	Carravel - Adega Algueira, Spain	17000
2018	Shiraz Bella's Garden - Two Hands, Australia	25000
2019	Pinot Noir Sonoma Coast - Kistler, USA	30000
2019	Pintia - Vega Sicilia, Toro, Spain	35000
2014	Cabernet Sauvignon - Joseph Phelps, USA	49000

Mangia bene, ridi spesso, ama molto