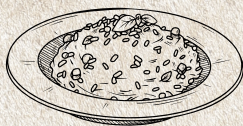


A L A C A R T E



Antipasti

BURRATA CLASSICA



\$30

(add Parma ham \$10)

Burrata Cheese, Rucola, Olive Oil Caviar, Cherry Tomatoes, Basil Pesto, Balsamic

BURRATA PESCA E ARANCIA



\$32

(add Parma ham \$10)

Burrata Cheese, Spicy Peach Salsa, Orange, Roasted Beetroot, Pecan, Honey Cayenne Pepper Glaze, Chili Caviar

CEVICHE DI CAPESANTE



\$32

Sashimi Scallops Ceviche, Ponzu Yuzu Dressing, Cherry Tomatoes, Sesame, Orange Pulp, Ikura, Pistachio

SALUMI

\$28

24 Month Aged Prosciutto Di Parma, Pistachio Mortadella, Stracciatella, Toasted Baguette, Mix Nuts, Olives, Dried Fruits

CAVOLO MELONE



\$28

Hami Melon, Kale, Spicy Tofu Dressing, Cranberries, Feta Cheese, Shaved Almonds

INSALATA ANATRA



\$28

Smoked Duck, Rucola, Peach, Cranberries, Onions, Truffle Lemon Dressing, Almonds, Balsamic

FOCACCIA



\$14

Thin Focaccia Bread, Infused with Garlic, Oregano & EVOO, Served with Basil Burrata



CHEF'S CHOICE



VEGETARIAN



SPICY



GLUTEN FREE



DAIRY FREE



NUT FREE



ALCOHOL

ALL THE PRICES SHOWN ABOVE ARE SUBJECTED TO 10% SERVICE CHARGE & 9% GST

Antipasti

CARPACCIO DI MANZO \$28

Wagyu Beef Eye Round, Rucola, Amalfi Lemon Dressing, Basil Pesto, Parmigiano, Pine Nuts

BARBABIETOLLA ROSSA \$26

Roasted Beetroot, Feta Cheese, Lemon Dressing, Rucola, Cherry Tomatoes, Raisins, Balsamic, Pecan

COSCIA DI POLPO \$36

Slices of Slow Cooked Octopus Leg, Rucola, Lemon Dressing, Onions, Guacamole, Riviera Olives, Sesame Seeds

BRUSCHETTA AL FORNO \$24

Baguette Bread, Spicy Citrus Tomato Salsa, Basil, Parmigiano, Balsamic

HOLY WINGS \$24

Deep-Fried Chicken Mid Wings, Chef's Signature Spicy Sauce

PATATINE AL TARTUFO \$18

Thunder Crunch Fries, White Truffle Oil, Parmigiano, Home-Made Mayo and Chili



CHEF'S CHOICE



VEGETARIAN



SPICY



GLUTEN FREE



DAIRY FREE



NUT FREE



ALCOHOL

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Pasta

GUANCIALE DI MANZO \$34

Home-Made Fusilli, 12 Hours Slow Cooked Wagyu Beef Cheek Ragu, Red Wine

ARRABBIATA \$28

(add tiger prawn \$12, crab meat \$12, portobello \$6)

Home-Made Casarecce, Chef's Signature Spicy Arrabbiata Sauce, Basil

AL SALMONE \$32

Home-Made Fusilli, Smoked Salmon, Capers, Cream Dill Sauce, White Wine

GAMBERO ALLA MARINARA \$32

Linguine, Black Tiger Prawns, Lobster Bisque Sauce, Brandy

RISOTTO AL GRANCHIO \$32

Carnaroli Rice, Red Crab Meat, Brandy, Lobster Bisque, Basil Oil, Parmigiano

RAVIOLI AI PORCINI \$32

Home-Made Ravioli Stuffed with Porcini Mushrooms, Truffle Cream Sauce, Olive Oil Caviar, Summer Truffle Carpaccio

CARBONARA \$30

(add portobello \$6)

Linguine, Smoked Pancetta, White Wine, Egg Yolk, Parmigiano, Cress

AGLIO OLIO CON GAMBERI \$32

(add portobello \$6)

Linguine, Tiger Prawns, White Wine, EVOO

PASTA AL PESTO \$32

(add tiger prawn \$12, crab meat \$12, portobello \$6)

Home-Made Fusilli, Creamy Basil Pesto, Parmigiano, Burrata, Cherry Tomatoes, Pine Nuts



CHEF'S CHOICE



VEGETARIAN



SPICY



GLUTEN FREE



DAIRY FREE



NUT FREE



ALCOHOL

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Pizza

MARGHERITA \$26

(add burrata \$10, parma ham \$10, onions \$4, portobello \$6, black olives \$4)

San Marzano Sauce, Fior Di Latte, EVOO, Basil

ANATRA AFFUMICATA \$32

San Marzano Sauce, Fior Di Latte, Smoked Duck, Peach, Cherry Tomatoes, Rucola, Parmigiano, Balsamic

DIAVOLA \$36

Home-Made Chili Sauce, Spicy Spianata, Fior Di Latte, Black Olives, Crushed Chili

CRUDO E RUCOLA \$38

Prosciutto Di Parma, San Marzano Sauce, Burrata, Rucola, EVOO, Parmigiano

SIGNOR GOTTI \$38

12 Hours Slow Cooked Wagyu Beef Cheeks, Fior Di Latte, Parmigiano, EVOO, Rucola

MORTADELLA BOLOGNA \$34

Fior Di Latte, Mortadella, Basil Pesto, Rucola, EVOO, Pecorino Romano

TARTUFO \$34

Truffle Cream, Rucola, Fior Di Latte, Portobello Mushrooms, Truffle Burrata

PESTO E BURRATA \$36

Fior Di Latte, Basil Pesto, Cherry Tomatoes, Parmigiano, Burrata



CHEF'S CHOICE



VEGETARIAN



SPICY



GLUTEN FREE



DAIRY FREE



NUT FREE



ALCOHOL

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Secondi

BRANZINO



\$38

Sea Bass, Chef's Signature Livornese Sauce, Potato Puree, Green Peas, Citrus Salsa, Pistachio

FILETTO DI MANZO



\$48

160g Grain-Fed Beef Tenderloin, Pommery Mustard, Roasted Potatoes, House Salad, Beef Jus

MAIALE IBERICO



\$40

Spanish Iberico Pork Jowl, Carrot Cream, Rucola, Onions, Cherry Tomatoes, Red Wine Sauce, Pistachio

Dolce

TIRAMISU



\$18

Mascarpone Cream, Pistachio, Savioardi Biscuit, Amaretto

PANNA COTTA



\$15

Sweetened Cream, Vanilla, Cherry Compote, Pistachio

CRÈME BRULÉE



\$15

Custard Base, Caramelized Rapadura, Blueberries

BAILEY'S AFFOGATO



\$16

Gelato Vanilla, Espresso, Bailey's, Pistachio

GELATO



\$9

Gelato Vanilla, Pistachio



CHEF'S CHOICE



VEGETARIAN



SPICY



GLUTEN FREE



DAIRY FREE



NUT FREE



ALCOHOL

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SET LUNCH

\$38++ PER PAX

MONDAY TO FRIDAY
11:30AM - 2:30PM

Antipasti

ZUPPA DEL GIORNO

Discover A Soulful, Home-Made Soup Reflecting The Essence of Italian Comfort. Please enquire with your server

BURRATA TARTUFO

Smashed Truffle Burrata, Rucola, Cherry Tomatoes, Balsamic, Pine Nuts, Basil Oil

CAVOLO MELONE

Hami Melon, Kale, Spicy Tofu Dressing, Cranberries, Feta Cheese, Shaved Almonds

GUACAMOLE FESTA

Rucola, Guacamole, Croutones, Cherry Tomatoes, Onions, Lemon Dressing, Feta Cheese, Balsamic

CARPACCIO DI MANZO

+\$8

Wagyu Beef Eye Round, Rucola, Amalfi Lemon Dressing, Basil Pesto, Pine Nuts, Parmigiano

CEVICHE DI CAPESANTE

+\$10

Sashimi Scallops Ceviche, Ponzu Yuzu Dressing, Cherry Tomatoes, Sesame, Orange Pulp, Ikura, Pistachio



CHEF'S CHOICE



VEGETARIAN



SPICY



GLUTEN FREE



DAIRY FREE



NUT FREE



ALCOHOL

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Secondi

SALSA ROSA

(add portobello \$6, tiger prawn \$12, crab meat \$12)

Farfalle, Truffle Aurora Sauce, Cherry Tomatoes, Basil, Parmigiano

LA GORGONZOLA

(add portobello \$6, tiger prawn \$12, crab meat \$12)

Linguine, Gorgonzola, Cherry Tomatoes, Cream, Baby Spinach

GUANCIALE DI MANZO +\$12

Home-Made Fusili, 12 Hours Slow Cooked Wagyu Beef Cheek Ragu, Red Wine

SPIGOLA

Sea Bass, Livornese Sauce, Potato Puree, Green Peas, Citrus Salsa, Balsamic, Pistachio

POLLO CON SALSA DIANA

Breaded Chicken Leg Cutlet, Balsamic, Pistachio, Mushroom Diana Sauce, Potato Puree, Rucola

MAIALE IBERICO +\$14

Spanish Iberico Pork Jowl, Carrot Cream, Rucola, Onions, Cherry Tomatoes, Red Wine Sauce, Pistachio

Dolci

PANNA COTTA

Sweetened Cream, Vanilla, Cherry Compote, Pistachio

GELATO

Vanilla Gelato, Pistachio

TIRAMISU +\$9

Mascarpone Cream, Pistachio, Savioardi Biscuit, Amaretto



CHEF'S CHOICE



VEGETARIAN



SPICY



GLUTEN FREE



DAIRY FREE



NUT FREE



ALCOHOL

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COCKTAIL MENU COIL MENU



— GOTTI —
— ITALIANO —

COCKTAILS

GOTTI’S ROOTS

Bars are a way of life—a social ritual where the like-minded congregate and unwind over light-bodied beverages, carefully crafted.

Places like Gotti’s have stories to tell, and now, we view them through Gotti’s lens.

Capo Limoncello – 28 🍸🍷

Tangy, crushable, and with enough citrus to make a real statement. It’s the boss of all things bright and zesty, packing a punch that’s as smooth as it is explosive.

In-house limoncello, Wheatley Vodka, Manchino Bianco, Amaro Nonino, Soda

The Gambino Sling – 28 🍷🍸

Our take on the international Singapore Sling

Hendricks Gin, Amaro Lucano, Manchino Rosso, Fresh Pineapple, Dom Benedictine, Angostura Bitters

South Bronx – 28 🍷

John Joseph Gotti was born in the South Bronx on October 27, 1940 which led to our amaro rendition of the international cocktail, Bronx

Dorothy Parker Gin, Boston Gin, Aperitivo Del Professore, Manchino Bianco, Regan Orange Bitters

Philomena Gotti – 28 🍸🍷

Philomena Gotti, the mother and grandmother of some of the most notorious and violent purported gangsters of the modern era. The manhattan is renowned to be one of the classic martini-style drinks.

Sazerac Rye, Manchino Rosso, Manchino Chinato, Angostura Bitters

The Consigliere – 28 🍸🍷

The advisor, a variation of an old fashioned, the wisest cocktails of all.

Amaro Montenegro, Amaro Lucano, Buffalo Trace, Angostura Bitters, Zuccherò Di Canna

Cosa Nostra – 28 🍸🍷

“This thing of ours, a negroni.” Having a well-made drink accentuated with tannin notes is “our thing”.

Boston Gin, Silvio Carta Gin Pigskin Pink, Campari, Manchino Rosso, Winestillery Tuscan Red Vermouth

COCKTAILS

CLARIFIED COCKTAILS

The bittersweet, refined profile of these drinks whets the appetite, preparing you for the dinner that follows. Clarification creates a clear, aromatic, and balanced drink by removing solids, achieving a smooth finish.

The Soprano – 28 🍷🍸

Spiced, tropical, and with a hint of liquorish mischief. It’s the kind of trouble you’ll want another round of.

Milk, Kraken Spiced Rum, Spiced Burmese Tea Syrup, Pineapple Juice, Manchino Bianco, Fresh Lemon Juice, Amaro Averna

Don Carlo – 28 🍷

A delicious martini made with fresh rambutan crowned with a theatrical bubble carrying a smokey allure.

Belvedere Vodka, Boston Gin, Eldoria Elderflower, House Rambutan Reduction, Passion Fruit Tea, Fresh Passion Fruit, Lemon Juice, Milk, Gold Shimmering

Teflon Don – 28 🍷🍸

Nothing sticks to him!” Smooth like John Gotti, this is a velvety milk clarified rendition of a margherita.

Volcan Blanco Tequila, Lumina Orange Liqueur, Bols Blue Curacao, House Grapefruit Cordial, Salted Butter, Lime Juice, Lemon Juice, Milk

Our selection of clarified cocktails, crafted with modern milk clarification and fat-wash techniques, is inspired by what the Gambino mafia might have sipped while plotting through the night.

Kingpin’s Blend – 28 🍷

A cheeky play on the Mata Hari cocktail with aromatic saffron, Earthy cumin and tangy Kokum-Pomegranate. Bold yet balanced.

Hennesy Vsop, Kokum Reduction, Pomegranate & Raspberry Tea, Mancino Rosso, House Saffron & Cumin Syrup, Lemon Juice, Amaro Averna, Milk

La Padrona – 28 🍷🍸

Like how every mob had a mistress, this drink is carefree at heart.

Boston Gin, Infused Strawberry Bianco, Aperol, Lumina Orange Liqueur, Apple tea, Lime Juice, Milk

COCKTAILS

INTERNATIONAL COCKTAILS

Kindly reach out to our friendly crew or mixologist for a bespoke cocktail creation tailored just for you.

Long Island Tea – 24
A Dangerous Choice.

Lime Margarita – 24
Zesty Indulgence.

Lychee Martini – 24
Sweet Yet Deadly.

MOCKTAILS

Zero proof, all style—our mocktail mixes fresh ingredients with a touch of Gotti flair. Sip on a taste that’s smooth, sharp, and undeniably sophisticated, no spirits needed.

The Gunner – 15

An uber juice that is minty, fizzy & faintly spicy.

House Ginger blend, Mint, Fizz, Zuccherò di Canna

Tutti Sanno – 15

A drink everyone knows, a variation on the classic lemonade.

Amalfi Lemon, Calamansi, House Black Tea Syrup, Fizz

Barely Legal – 15

Fruity, refreshing & faintly herbaceous.

Fresh Passion Fruit, Cucumber Juice, Citrus, House Rosemary & Thyme Syrup

BEERS

DRAFT BEER

Asahi Super Dry
Japan

SPIRITS

VODKA

Zubrowka Biala
Poland

Belvedere
Poland

Greygoose
France

Belvedere 10
Poland

SPIRITS

GIN

Mr Boston Gin
America

Aviation American Gin
America

Tanqueray 10
England

Elephant Sloe Gin
Germany

Monkey 47 Gin
Germany

Del Professore Jerry Thomas
Italy

Dorothy Parker New York Gin
Scotland

Hendrick’s Gin
Scotland

Winestillery Old Tom Gin
Italy

Perry’s Tot Navy Strenth Gin
America, New York

Poli Marconi 46 Gin
Italy

Silvio Carta Gin Pigskin Pink
Sardinia

AMERICAN WHISKEY

Buffalo Trace
Kentucky

Sazerac Rye
New Orleans

Ragtime New York Straight Rye Whiskey
New York

Gentleman Jack
Tennessee

Woodford Reserve® Bourbon
Kentucky

SINGLE MALTS

Speyburn 10 Years
Scotland

Glendrochnach Original 12 Years
Scotland

The Macallan Sherry Oak 12 Years Old
Scotland

Balvenie12 Double Wood
Scotland

Balvenie 14 Years Old Caribbean Cask
Scotland

Balvenie 14 Years Week of Peat
Scotland

Glenfiddich 12 Years Old
Scotland

Glenfiddich 15 Years Old
Scotland

Glenfiddich 18 Years Old
Scotland

The Macallan Double Cask 18 Years Old
Scotland

Benromach Speyside Single Malt Scotch Whisky 21 Years
Scotland

Lagavulin 16
Scotland

Laphroaig 10
Scotland

GLS BTL

24 273

28

34 378

28 305

38 420

34 378

24 273

34 378

40 420

51 903

40

31 336

26

SPIRITS

	Gls	Btl		Gls	Btl
WORLDLY WHISKY			RUM		
Monkey Shoulder <i>Scotland</i>	20	273	Veritas White Blended Rum <i>Barbados</i>	20	273
Smokey Monkey <i>Scotland</i>	24	273	Doorylys Barbados Rum X.O <i>Barbados</i>	23	294
Johnnie Walker Gold Label <i>Scotland</i>	24	273	Foursquare Spiced Rum <i>Barbados</i>	24	294
Chivas Regal 18 Years Old <i>Scotland</i>	28	336	Transcontinental Rum Line - Jamaica WP 2013 <i>Jamaica</i>	26	
Canadian Club <i>Canada</i>	24	273		Gls	Btl
Teeling Pot Still Irish Whiskey <i>Ireland</i>	24		BRANDIES		
Canadian Club <i>Canada</i>	24	275	Signette VSOP <i>France</i>	20	273
Amrut Fusion <i>India</i>	26	326	Hennessy VSOP <i>France</i>	25	311
Nikka Taketsuru Pure Malt <i>Japan</i>	26	326	Hennessy XO <i>France</i>		312
Kavalan Oloroso Sherry Oak Matured <i>Taiwan</i>	24			Gls	
			GRAPPA		
	Gls	Btl	Poli Cleopatra Moscato Oro <i>Italy</i>	24	
AGAVE				Gls	
Los Arcos Blanco Destilado De Agave - “The Highlands” <i>Mexico</i>	20		Absinthe		
Codigo1530 Blanco <i>Mexico</i>	23	294	St. George Absinthe Verte <i>California</i>	24	
Volcan Blanco <i>Mexico</i>	25	305			
Don Julio Anejo <i>Mexico</i>	25	305			
Don Julio 1942 Anejo Tequila <i>Mexico</i>	38	483			
Clase Azul Reposado Tequila <i>Mexico</i>	45	651			
Mezcal Union Joven <i>Mexico</i>	20	273			

OTHERS

MIXERS, WATERS & JUICES	Gls		Gls
		COFFEE	
Purezza Still /Sparkling <i>Freeflow per table</i>	5	Espresso	8
Singha Soda	8	Latte	8
London Essence Ginger Ale	8	Flat White	8
London Essence Ginger Beer	8	Cappuccino	8
London Essence Indian Tonic	8	Long Black	8
Limonata Organic <i>Lemonade</i>	9	Caffe Macchiato	8
Aranciata Rossa Organic <i>Blood Orange</i>	9	TEA	Gls
Coke, Coke Light, Sprite <i>Can</i>	8	Classic Earl Grey	8
Cranberry, Orange <i>Juice</i>	8	Classic English Breakfast Tea	8
		Herbal Chamomile Tea	8
		Herbal Peppermint Tea	8
		Iced/Warm Lemon Tea	8

Our eponymous venue celebrates the vitality of John Gotti's life, beginning as a young upstart and climbing up the ranks to be the boss in the Gambino family. This menu is an exploration of the 5 boroughs of NYC, as well as paying homage to Sicily, Italy. To excite the senses, Amaro will be used as a binding flavour in some of the cocktails, imparting herbaceous, bitter notes.

The presentation of cocktails represents the Gotti's luxurious lifestyle in their heyday, befitting of the class and sense of style they represent.



WINE MENU WINE MENU



GOTTI
ITALIANO

Need a hand choosing the perfect wine? Just let us know! Whether you’re looking for something bold and rich or light and refreshing, we’re here to guide you with expert recommendations.

Our team is passionate about helping you find the perfect bottle to elevate your meal and create an unforgettable dining experience. So don’t hesitate—let’s find a wine that pairs beautifully with your dish and suits your taste perfectly!

P R O S E C C O			Gls	Btl	
					
<i>Prosecco DOC</i>	Glera	San Martino - Prosecco DOC Treviso Brut	17		72
<i>Prosecco DOC</i>	Glera	Mionetto Prosecco DOC Treviso Brut			91
C H A M P A G N E			Gls	Btl	
					
<i>France, Champagne</i>	Pinot Noir Pinot Meunier Chardonnay	Moet Chandon Imperial 2014	24		124
<i>France, Champagne</i>	Pinot Noir Pinot Meunier Chardonnay	Penfolds Thienot Rose	25		126
<i>France, Champagne</i>	Chardonnay Pinot Noir Pinot Meunier	Veuve Clicquot Brut			160
<i>France, Champagne</i>	Chardonnay Pinot Noir	Remi Leroy Extra Brut			160
<i>France, Champagne</i>	Chardonnay Pinot Noir	Dom Perignon Vintage 2013			544
<i>France, Champagne</i>	Pinot Noir Chardonnay Pinot Meunier	Armand De Brignac Gold			861
R O S A T O			Gls	Caraf	Btl
					
<i>France</i>	Grenache Cinsault Rolle	Chateau D’Esclans Whispering Angel 2023	17	49	78
D E S S E R T W I N E			Gls	Btl	
					
<i>Veneto</i>	Muscat	Scavi & Ray Moscato 2017			66
<i>Veneto</i>	Garganega	Canoso - Passo Recioto Di Soave Docg 2017			118
H O U S E W H I T E W I N E			Gls	Caraf	Btl
					
<i>Italy</i>	Pinot Grigio	Selva Volpina - Pinot Grigio Igp 2023	17	49	78
<i>Italy</i>	Sauvignon Blanc	San Martino - Sauvignon Blanc 2022	17	49	78
<i>Italy</i>	Chardonnay	Selva Volpina - Chardonnay 2021	17	49	78
<i>Spain, Jumilla</i>	Macabeo Sauvignon Blanc	Finca Luzon Jumilla Blanco 2022	18	51	86

House Red Wine			Gls	Caraf	Btl	White Wine			Btl
									
<i>Spain</i>	Tempranillo	Castillo de Eneriz Tinto Tempranillo 2023	17	49	78	<i>France, Loire Valley</i>	Sauvignon Blanc	Chateau de Tracy, Pouilly Fume Mademoiselle de T. 2022	108
<i>Italy</i>	Cabernet Sauvignon	Selva Volpina - Cabernet Sauvignon 2021	17	49	78	<i>Burgundy</i>	Chardonnay	Gerard Tremblay, Petit Chablis 2023	97
<i>Italy</i>	Primitivo	Produttori Di Manduria - Primitivo Igt 2022	18	51	86	<i>Burgundy</i>	Chardonnay	Jean Pascal Et Fils, Puligny Montrachet Premier Cru Les Folatieres 2018	290
<i>New Zealand</i>	Pinot Noir	Tracy & Cie Les Marnes Pinot Noir 2022	21	61	103	<i>Burgundy</i>	Chardonnay	Guy Amiot Et Fils, Chassagne Montrachet Vv White 2018	261
Premium Wine By Glass Coravin			Gls						
									
<i>Germany</i>	Riesling	Weingut Schwaab Adams Wehlener Sonnenuhr Riesling Spatlse 1985	30						
<i>New Zealand</i>	Chardonnay	Cloudy Bay Chardonnay 2021	30						
<i>Veneto</i>	Corvina Corvinone Rondinella Molinara	Odino Vaona - Amarone della Valpolicella Paerno DOCG 2018	30						
<i>Bordeaux, Pomerol</i>	Merlot Cabernet Franc	Chateau Les Cruzelles, Lalande De Pomerol Red 2018	30						
White Wine					Btl	Italian Red Wine			
									
<i>Piemonte</i>	Cortese	Cavalieri Di Moasca - Gavi Docg 2023			94	<i>Sicilia</i>	Syrah	Andrero - Momenti Syrah Igp 2022	82
<i>Sicily</i>	Grillo	Andrero - Mongreno Grillo Dop 2022			94	<i>Sicilia</i>	Perricone	Andrero - Filari 88 Perricone - Nero D’avola 2020	91
<i>Puglia</i>	Fiano Fiano Minutolo	Produttori Di Manduria - Zin Fiano Igt 2023			97	<i>Toscana</i>	Sangiovese	Ventolaio - Brunello Di Montalcino 2018	185
<i>Puglia</i>	Chardonnay	Produttori Di Manduria - Santa Gemma Chardonnay 2021			97	<i>Puglia</i>	Negroamaro	Colle Al Vento - Quattro Venti Salice Salentino Dop 2021	76
<i>Australia</i>	Chardonnay	Lake Breeze Bullant Chardonnay 2022			103	<i>Piemonte</i>	Barbera	Cascina Radice - Attimi Di Barbera Doc 2020	87
<i>Australia</i>	Chardonnay	Penfolds Bin 311 Chardonnay 2018			118	<i>Toscana</i>	Cabernet Sauvignon Merlot	Castello Del Terriccio - Tassinaia 2018	135
<i>Germany</i>	Riesling	Weingut Schwaab Adams Wehlener Sonnenuhr Riesling Spatlse 1985			150	<i>Toscana</i>	Cabernet Sauvignon Petit Verdot	Castello Del Terriccio - Lupicaia 2017	441
<i>Spain</i>	Verdejo	Bodegas Berceo Verdejo Do Rueda 2022			93	<i>Toscana</i>	Sangiovese Colorino Cabernet Sauvignon	Chianti Rufina Riserva Docg Villa Bossi 2016	135
<i>New Zealand</i>	Chardonnay	Cloudy Bay Chardonnay 2021			133	<i>Toscana</i>	Sangiovese Merlot Colorino	Ser Amerigo Toscana IGT 2013	135
<i>New Zealand</i>	Sauvignon Blanc	Cloudy Bay Sauvignon Blanc 2023			124	<i>Toscana</i>	Sangiovese	Montecalvi Chianti Classico Docg 2020	129
						<i>Toscana</i>	Sangiovese	Le Coste - Chianti Docg 2021	82
						<i>Veneto</i>	Corvina Rondinella Molinara Croatina	Amarone Della Valpolicella Classico Riserva “Leone Zardini” Docg 2017	294
						<i>Veneto</i>	Cabernet Merlot	Aster Veneto Igt Super Veneto 2021	103

I T A L I A N R E D W I N E			Btl
			
<i>Veneto</i>	Corvina Corvinone Rondinella Oseleta	Terre di Leone - Amarone della Valpolicella Riserva 2011	341
<i>Veneto</i>	Corvina Corvinone Rondinella Molinara	Odino Vaona - Amarone Della Valpolicella Paerno Docg 2018	145
<i>Piemonte</i>	Nebbiolo	Barolo Rocche Dell’annunziata Docg 2018	192
<i>Piemonte</i>	Nebbiolo	Giovanni Rosso Barolo Classico 2013	198
<i>Piemonte</i>	Nebbiolo	Mario Gagliasso Barolo Tre Utin Docg 2019	145

F R E N C H R E D W I N E			Btl
			
<i>Burgundy</i>	Pinot Noir	Domaine Dubois, Bourgogne Cote d’Or VV Red 2021	124
<i>Burgundy</i>	Pinot Noir	Domaine Chevillon Chezeaux, Nuits Saint Georges VV 2022	202
<i>Burgundy</i>	Pinot Noir	Domaine Delagrange, Pommard Les Vaumuriens Hauts 2021	198
<i>Burgundy</i>	Pinot Noir	Domaine Delagrange, Volnay Premier Cru Les Champans 2021	303
<i>Burgundy</i>	Pinot Noir	Domaine Delagrange, Volnay Premier Cru Clos Des Chenes 2021	313
<i>Bordeaux</i>	Bordeaux Blend Red	Chateau Tour de Guiet - Cotes de Bourg Tradition 2019	97
<i>Bordeaux</i>	Merlot Cabernet Franc	Chateau De Carles, Fronsac Red 2016	124
<i>Bordeaux</i>	Merlot Cabernet Franc	Chateau Les Cruzelles, Lalande De Pomerol Red 2018	150
<i>Bordeaux</i>	Merlot Cabernet Franc	Chateau Vieux Maillet, Pomerol 2016	221
<i>Bordeaux</i>	Bordeaux Blend Red	Château Simard, Saint Emilion Grand Cru 2014	124
<i>Bordeaux</i>	Bordeaux Blend Red	Chateau Calon Segur, Saint-Estephe 3rd Grand Cru Classe 2000	924
<i>Bordeaux</i>	Bordeaux Blend Red	Chateau Duhart Milon, Pauillac 4th Grand Cru Classe 2011	431
<i>Bordeaux</i>	Bordeaux Blend Red	Chateau Mouton Rothschild, Pauillac 1st Grand Cru Classe 2006	2520

F R E N C H R E D W I N E			Btl
			
<i>Bordeaux</i>	Cabernet Sauvignon Merlot	Chateau Leoville Las Cases, Saint Julien 2nd Grand Cru Classe 2004	973
<i>Bordeaux</i>	Bordeaux Blend Red	Chateau Angludet, Margaux 2011	345
<i>Bordeaux</i>	Cabernet Sauvignon Merlot	Chateau Cantenac Brown, Margaux 3rd Grand Cru Classe 2009	439
<i>Rhone Valley</i>	Grenache Syrah	Domaine De Boissan, Cotes Du Rhone Villages Sablet 2020	126

S P A N I S H R E D W I N E			Btl
			
<i>Spain</i>	Tempranillo	Berceo Seleccion Ribera Del Duero Do 2022	101
<i>Spain</i>	Tempranillo Graciano Garnacha	Bodegas Berceo Rioja Crianza 2020	108
<i>Spain</i>	Cabernet Sauvignon Merlot Tempranillo	Castillo De Eneriz Tinto Reserva 2018	108

N E W W O R L D R E D W I N E			Btl
			
<i>New Zealand</i>	Merlot	Oyster Bay Hawkes Bay Merlot 2022	118
<i>New Zealand</i>	Pinot Noir	Terroirs Pinot Noir - Organic 2018	97
<i>Australia</i>	Shiraz	Expression Shiraz 2018	97
<i>Australia</i>	Caberent Sauvignon	Salena Estate Caberent Sauvignon 2021	86
<i>Australia</i>	Caberent Sauvignon Shiraz	Penfolds Bin 389 Cabernet Shiraz 2019	221
<i>Napa Valley</i>	Merlot	Darioush Signature Merlot 2022	328
<i>Columbia Valley</i>	Shiraz Syrah	Double Canyon Vineyard Syrah 2015	135

M A G N U M W I N E			Btl
			
<i>Toscana</i>	Sangiovese	Terra Scura - Cibreo Chianti Docg 2020	191
<i>Puglia</i>	Primitivo	Produttori Di Manduria - Elegia Primitivo Di Manduria Riserva Doc 2019	265
<i>Burgundy</i>	Pinot Noir	Guy Amiot, Chassagne Montrachet Vieilles Vignes Red Magnum 2018	412

