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**IL VINO**

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## Bollicine

PREZZO RISTORANTE | PREZZO IN ENOTECA

<b>Prosecco Gabbani DOCG extra dry</b> Selezione Gabbani, Valdobbiadene <i>Glera 100%</i>	<b>CHF 45.00</b>	<b>CHF 25.00</b>
<b>Blanc de Blancs</b> Gianfranco Chiesa, Ticino <i>Chardonnay 100%</i>	<b>CHF 60.00</b>	<b>CHF 40.00</b>
<b>Blanc de blancs</b> Cavalleri, Franciacorta <i>Chardonnay 100%</i>	<b>CHF 57.00</b>	<b>CHF 37.00</b>
<b>Saten</b> Cavalleri, Franciacorta <i>Chardonnay 100%</i>	<b>CHF 66.00</b>	<b>CHF 46.00</b>
<b>Pas Dosè 2011</b> Cavalleri, Franciacorta <i>Chardonnay 100%</i>	<b>CHF 65.00</b>	<b>CHF 45.00</b>
<b>Rosè</b> Cavalleri, Franciacorta <i>Chardonnay, Pinot Noir</i>	<b>CHF 71.00</b>	<b>CHF 51.00</b>
<b>Millesimato 2009</b> Cavalleri, Franciacorta <i>Chardonnay 100%</i>	<b>CHF 74.00</b>	<b>CHF 54.00</b>
<b>Au Contraire 2008</b> Cavalleri, Franciacorta <i>Chardonnay 60%, Pinot Noir 40%</i>	<b>CHF 100.00</b>	<b>CHF 80.00</b>
<b>Douze Brut Cremant Alsace</b> Domaine Leon Boesch, Francia <i>Chardonnay 100%</i>	<b>CHF 45.00</b>	<b>CHF 25.00</b>
<b>Une Nuit Cremant Alsace</b> Domaine Leon Boesch, Francia <i>Pinot Noir 100%</i>	<b>CHF 50.00</b>	<b>CHF 30.00</b>
<b>Cuvée Platine</b> Nicolas Maillart, Francia <i>Pinot noir 66%, Chardonnay 23%, Pinot Meunier</i>	<b>CHF 65.00</b>	<b>CHF 45.00</b>
<b>Zero Dosage</b> Nicolas Maillart, Francia <i>Pinot Noir 60%, Chardonnay 40%</i>	<b>CHF 72.00</b>	<b>CHF 52.00</b>
<b>Millesime 2007</b> Nicolas Maillart, Francia	<b>CHF 69.00</b>	<b>CHF 49.00</b>
<b>Les Francs de Pied 2005</b> Nicolas Maillart, Francia <i>Pinot Noir 100%</i>	<b>CHF 118.00</b>	<b>CHF 98.00</b>



## Bollicine

PREZZO RISTORANTE | PREZZO IN ENOTECA

<b>Cuvée Vendemiaire</b> Doyard, Francia <i>Chardonnay 100%</i>	<b>CHF 69.00</b>	<b>CHF 49.00</b>
<b>Cuvée Vendemiaire Extra Brut</b> Doyard, Francia <i>Chardonnay 100%</i>	<b>CHF 69.00</b>	<b>CHF 49.00</b>
<b>Blanc de Blancs 2007</b> Doyard, Francia <i>Chardonnay 100%</i>	<b>CHF 107.00</b>	<b>CHF 87.00</b>
<b>Clos de l'Abbaye 2009</b> Doyard, Francia <i>Chardonnay 100%</i>	<b>CHF 105.00</b>	<b>CHF 85.00</b>
<b>Œil de Pedrix rosè 2011</b> Doyard, Francia <i>Pinot Noir 75%, Chardonnay 25%</i>	<b>CHF 99.00</b>	<b>CHF 79.00</b>
<b>La Libertine</b> Doyard, Francia <i>Chardonnay 100%</i>	<b>CHF 270.00</b>	<b>CHF 250.00</b>
<b>Reserve extra brut</b> Gerbais, Francia <i>70% Pinot Noir, 15% Chardonnay, 15% Pinot Blanc</i>	<b>CHF 59.00</b>	<b>CHF 39.00</b>
<b>Prestige</b> Gerbais, Francia <i>100% Chardonnay</i>	<b>CHF 68.00</b>	<b>CHF 48.00</b>
<b>Audace</b> Gerbais, Francia <i>100% Pinot Noir</i>	<b>CHF 68.00</b>	<b>CHF 48.00</b>
<b>Originale</b> Gerbais, Francia <i>100% Pinot Blanc</i>	<b>CHF 80.00</b>	<b>CHF 60.00</b>
<b>Reserve</b> Renaudin, Francia <i>Chardonnay 70%, Pinot Noir 15%, Pinot Meunier</i>	<b>CHF 59.00</b>	<b>CHF 39.00</b>
<b>Grande Reserve 1998</b> Renaudin, Francia <i>Chardonnay 100%</i>	<b>CHF 74.00</b>	<b>CHF 54.00</b>
<b>Blanc de Blancs</b> Fallet Prevostat, Francia <i>Chardonnay 100%</i>	<b>CHF 69.00</b>	<b>CHF 49.00</b>





## Bollicine

PREZZO RISTORANTE | PREZZO IN ENOTECA

<b>Carte Or</b> Saint-chamant, Francia <i>Chardonnay 100%</i>	<b>CHF 63.00</b>	<b>CHF 43.00</b>
<b>Brut Integral 2008</b> Saint-chamant, Francia <i>Chardonnay 100%</i>	<b>CHF 75.00</b>	<b>CHF 55.00</b>
<b>Millesime 2006</b> Saint-chamant, Francia <i>Chardonnay 100%</i>	<b>CHF 89.00</b>	<b>CHF 69.00</b>
<b>Carte Or</b> Coquillet, Francia <i>Pinot Noir 65%, Chardonnay 35%</i>	<b>CHF 65.00</b>	<b>CHF 45.00</b>
<b>Cuvée des Clefs</b> Coquillet, Francia <i>Pinot Noir 100%</i>	<b>CHF 68.00</b>	<b>CHF 48.00</b>
<b>By Louis</b> Coquillet, Francia <i>Pinot Noir 100%</i>	<b>CHF 106.00</b>	<b>CHF 86.00</b>
<b>Rosè brut</b> Francois Seconde, Francia <i>Pinot Noir 100%</i>	<b>CHF 68.00</b>	<b>CHF 48.00</b>
<b>La Loge Blanc de noir</b> Francois Seconde, Francia <i>Pinot Noir 100%</i>	<b>CHF 89.00</b>	<b>CHF 69.00</b>
<b>Blanc de Blancs</b> Francois Seconde, Francia <i>Chardonnay 100%</i>	<b>CHF 75.00</b>	<b>CHF 55.00</b>
<b>Tethys 1.3</b> Guiborat, Francia <i>Chardonnay 100%</i>	<b>CHF 65.00</b>	<b>CHF 45.00</b>
<b>Pur Prisme</b> Guiborat, Francia <i>Chardonnay 100%</i>	<b>CHF 69.00</b>	<b>CHF 49.00</b>
<b>Le Mont Aigu 2008</b> Guiborat, Francia <i>Chardonnay 100%</i>	<b>CHF 105.00</b>	<b>CHF 85.00</b>
<b>Millesime 1996</b> Guiborat, Francia <i>Chardonnay 100%</i>	<b>CHF 148.00</b>	<b>CHF 128.00</b>
<b>Vintage 2006</b> Dom Pérignon, Francia <i>Pinot Noir, Chardonnay</i>	<b>CHF 215.00</b>	<b>CHF 195.00</b>



## Bollicine

PREZZO RISTORANTE | PREZZO IN ENOTECA

<b>P2 1998</b> Dom Pérignon, Francia <i>Pinot Noir, Chardonnay</i>	<b>CHF 395.00</b>	<b>CHF 375.00</b>
<b>Grande cuvée</b> Krug, Francia <i>Pinot Noir, Chardonnay, Pinot Meunier</i>	<b>CHF 240.00</b>	<b>CHF 220.00</b>
<b>Millesime 2003</b> Krug, Francia <i>Pinot Noir, Chardonnay, Pinot Meunier</i>	<b>CHF 335.00</b>	<b>CHF 315.00</b>
<b>Clos du Mesnil 2002</b> Krug, Francia <i>Chardonnay 100%</i>	<b>CHF 830.00</b>	<b>CHF 810.00</b>
<b>Cristal 2007</b> Louis Roederer, Francia <i>Pinot Noir, Chardonnay, Pinot Meunier</i>	<b>CHF 215.00</b>	<b>CHF 195.00</b>
<b>« R »</b> Ruinart, Francia <i>Pinot Noir, Chardonnay, Pinot Meunier</i>	<b>CHF 100.00</b>	<b>CHF 80.00</b>
<b>Blanc de Blancs</b> Ruinart, Francia <i>Chardonnay 100%</i>	<b>CHF 120.00</b>	<b>CHF 100.00</b>
<b>Dom Ruinart 2004</b> Ruinart, Francia <i>Chardonnay 100%</i>	<b>CHF 220.00</b>	<b>CHF 200.00</b>
<b>Mumm da Cramant</b> Mumm, Francia <i>Chardonnay 100%</i>	<b>CHF 120.00</b>	<b>CHF 100.00</b>
<b>Millesime 2004</b> Veuve Clicquot, Francia <i>Pinot Noir, Chardonnay, Pinot Meunier</i>	<b>CHF 140.00</b>	<b>CHF 120.00</b>
<b>Rosè Apanage</b> Pommery, Francia <i>Pinot Noir, Chardonnay</i>	<b>CHF 115.00</b>	<b>CHF 95.00</b>



## Bianchi Ticino

PREZZO RISTORANTE | PREZZO IN ENOTECA

<b>Bianco del Ticino</b> Fatt. Moncucchetto, 2012 <i>Chardonnay 50%, Viognier 50%</i>	<b>CHF 70.00</b>	<b>CHF 50.00</b>
<b>Temenos</b> Cantina del Portico, 2013 <i>Sauvignon blanc, Completer</i>	<b>CHF 85.00</b>	<b>CHF 65.00</b>
<b>La Sfinge</b> Tenuta Bally Von Teufenstein, 2012 <i>100% Chardonnay</i>	<b>CHF 56.00</b>	<b>CHF 36.00</b>
<b>Volpe Alata</b> Huber, 2012 <i>Chardonnay 100%</i>	<b>CHF 70.00</b>	<b>CHF 50.00</b>
<b>Nottambulo</b> Klausener, 2014	<b>CHF 80.00</b>	<b>CHF 60.00</b>
<b>Velabona</b> Zundel, 2014 <i>Chardonnay 100%</i>	<b>CHF 72.00</b>	<b>CHF 52.00</b>
<b>Chardonnay</b> Rovio vini, 2015 <i>Chardonnay 100%</i>	<b>CHF 60.00</b>	<b>CHF 40.00</b>
<b>Chardonnay Riserva</b> Rovio vini, 2012 <i>Chardonnay 100%</i>	<b>CHF 70.00</b>	<b>CHF 50.00</b>
<b>Viognier</b> Ferrari vini, 2012 <i>Viognier 100%</i>	<b>CHF 58.00</b>	<b>CHF 38.00</b>
<b>Corteglia</b> Mauro Ortelli, 2014 <i>Sauvignon, Semillon, Chasselas, Chardonnay</i>	<b>CHF 50.00</b>	<b>CHF 30.00</b>
<b>Novi dal drumpa</b> Mauro Ortelli, 2015 <i>Sauvignon 100%</i>	<b>CHF 70.00</b>	<b>CHF 50.00</b>
<b>Elisir</b> Trapletti, 2014 <i>Chardonnay 40%, Kerner 40%, Sauvignon</i>	<b>CHF 45.00</b>	<b>CHF 25.00</b>
<b>Petite Arvine</b> Cantina Latini, 2011 <i>Petite Arvine 100%</i>	<b>CHF 60.00</b>	<b>CHF 40.00</b>
<b>Vacallo</b> Cavallini, 2014 <i>Sauvignon 100%</i>	<b>CHF 55.00</b>	<b>CHF 35.00</b>
<b>Rosa rossa rosato 0.50cl</b> Cavallini, 2015 <i>Merlot 100%</i>	<b>CHF 42.00</b>	<b>CHF 22.00</b>

## Bianchi Italia

PREZZO RISTORANTE | PREZZO IN ENOTECA

### ALTO ADIGE

<b>Pinot Grigio</b> Alois Lageder, 2015	<b>CHF 43.00</b>	<b>CHF 23.00</b>
<b>Chardonnay</b> Alois Lageder, 2015	<b>CHF 45.00</b>	<b>CHF 25.00</b>
<b>Gewürtztraminer</b> Alois Lageder, 2014	<b>CHF 46.00</b>	<b>CHF 26.00</b>
<b>Sauvignon Lehen</b> Alois Lageder, 2015	<b>CHF 55.00</b>	<b>CHF 35.00</b>
<b>Arneis</b> Cascina Luisin, 2015	<b>CHF 42.00</b>	<b>CHF 22.00</b>
<b>Roncaglia</b> Mancini, 2015 <i>Albanella 100%</i>	<b>CHF 42.00</b>	<b>CHF 22.00</b>
<b>Tokayi Sarga Muskotaly</b> Tokayi Nobilis, 2015 <i>Furmint 100%</i>	<b>CHF 36.00</b>	<b>CHF 16.00</b>
<b>Furmint</b> Tokayi Nobilis, 2015 <i>Furmint 100%</i>	<b>CHF 36.00</b>	<b>CHF 16.00</b>
<b>Harslevetzu Barakonyi</b> Tokayi Nobilis, 2015 <i>Harslevetzu 100%</i>	<b>CHF 42.00</b>	<b>CHF 22.00</b>
<b>Furmint Barakonyi</b> Tokayi Nobilis, 2015 <i>Furmint 100%</i>	<b>CHF 42.00</b>	<b>CHF 22.00</b>



## Bianchi Francia

PREZZO RISTORANTE | PREZZO IN ENOTECA

<b>Les Fous Gewurztraminer</b> Domaine Leon Boesch, 2014 <i>Gewurztraminer 100%</i>	<b>CHF 43.00</b>	<b>CHF 23.00</b>
<b>Luss Riesling</b> Domaine Leon Boesch, 2014 <i>Riesling 100%</i>	<b>CHF 43.00</b>	<b>CHF 23.00</b>
<b>Breitenberg Riesling</b> Domaine Leon Boesch, 2013 <i>Resling 100%</i>	<b>CHF 47.00</b>	<b>CHF 27.00</b>
<b>Chablis Mont de Milieu 1er</b> Nathalier & Gilles Fevre, 2013 <i>Chardonnay 100%</i>	<b>CHF 49.00</b>	<b>CHF 29.00</b>
<b>Bourgogne Blanc</b> Domaine Paul Chapelle, 2012 <i>Chardonnay 100%</i>	<b>CHF 42.00</b>	<b>CHF 22.00</b>
<b>Bourgogne Blanc</b> Domaine Paul Chapelle, 2011 <i>Chardonnay 100%</i>	<b>CHF 42.00</b>	<b>CHF 22.00</b>
<b>Bourgogne Blanc</b> Domaine Paul Chapelle, 2008 <i>Chardonnay 100%</i>	<b>CHF 42.00</b>	<b>CHF 22.00</b>
<b>Puligny Montrachet</b> Domaine Paul Chapelle, 2003 <i>Chardonnay 100%</i>	<b>CHF 65.00</b>	<b>CHF 45.00</b>
<b>Puligny Montrachet 1er</b> Domaine Paul Chapelle, 2013 <i>Chardonnay 100%</i>	<b>CHF 79.00</b>	<b>CHF 59.00</b>
<b>Puligny Montrachet 1er</b> Domaine Paul Chapelle, 2006 <i>Chardonnay 100%</i>	<b>CHF 79.00</b>	<b>CHF 59.00</b>
<b>Puligny Montrachet 1er</b> Domaine Paul Chapelle, 2003 <i>Chardonnay 100%</i>	<b>CHF 79.00</b>	<b>CHF 59.00</b>
<b>Puligny Montrachet 1er</b> Domaine Paul Chapelle, 2001 <i>Chardonnay 100%</i>	<b>CHF 79.00</b>	<b>CHF 59.00</b>
<b>Chateauneuf du Pape</b> Domaine Jerome Gradassi, 2015 <i>Clairette Pink 90%, Grenache bkanc 10%</i>	<b>CHF 85.00</b>	<b>CHF 65.00</b>



## Rossi Ticino

PREZZO RISTORANTE | PREZZO IN ENOTECA

<b>Selezione Gabbani Rosso</b> Cantine Latini, 2013 <i>Merlot 100%</i>	<b>CHF 50.00</b>	<b>CHF 30.00</b>
<b>Granato</b> Fratelli Meroni, 2014 <i>Merlot 100%</i>	<b>CHF 48.00</b>	<b>CHF 28.00</b>
<b>Biasca</b> Fratelli Meroni, 2013 <i>Merlot 100%</i>	<b>CHF 60.00</b>	<b>CHF 40.00</b>
<b>Cardo</b> Fratelli Meroni, 2013 <i>Merlot 85%, Cabernet 15%</i>	<b>CHF 64.00</b>	<b>CHF 44.00</b>
<b>Samion</b> Fratelli Meroni, 2013 <i>Merlot 100%</i>	<b>CHF 76.00</b>	<b>CHF 56.00</b>
<b>Pergole</b> Fratelli Meroni, 2013 <i>Merlot 100%</i>	<b>CHF 80.00</b>	<b>CHF 60.00</b>
<b>Rampeda</b> Fratelli Meroni, 2013 <i>Merlot 100%</i>	<b>CHF 88.00</b>	<b>CHF 68.00</b>
<b>Questo</b> Mondo, 2012 <i>Merlot 100%</i>	<b>CHF 85.00</b>	<b>CHF 65.00</b>
<b>Tracce di Sassi</b> Cantina del Portico, 2014 <i>Merlot 100%</i>	<b>CHF 85.00</b>	<b>CHF 65.00</b>
<b>Conte di Luna</b> Cantina del Portico, 2014 <i>Merlot 100%</i>	<b>CHF 100.00</b>	<b>CHF 80.00</b>
<b>Cresperino</b> Tenuta Bally Von Teufenstein, 2014 <i>Merlot 100%</i>	<b>CHF 50.00</b>	<b>CHF 30.00</b>
<b>Riserva tre api</b> Tenuta Bally Von Teufenstein, 2012 <i>Merlot 100%</i>	<b>CHF 72.00</b>	<b>CHF 52.00</b>
<b>Merlot del Ticino</b> Fattoria Moncucchetto, 2014 <i>Merlot 100%</i>	<b>CHF 70.00</b>	<b>CHF 50.00</b>
<b>Merlot Riserva</b> Fattoria Moncucchetto, 2013 <i>Merlot 100%</i>	<b>CHF 80.00</b>	<b>CHF 60.00</b>
<b>Scalin</b> Kopp Von der Krone Visini, 2014 <i>Merlot 100%</i>	<b>CHF 51.00</b>	<b>CHF 31.00</b>





## Rossi Ticino

PREZZO RISTORANTE | PREZZO IN ENOTECA

<b>Irto</b> Kopp Von der Krone Visini, 2012 <i>Merlot, Cabernet, Arinarnoa, Petit Verdot</i>	<b>CHF 85.00</b>	<b>CHF 65.00</b>
<b>Balin</b> Kopp Von der Krone Visini, 2014 <i>Merlot, Arinarnoa</i>	<b>CHF 88.00</b>	<b>CHF 68.00</b>
<b>Rosso di Sera</b> Klausener, 2011 <i>Merlot 100%</i>	<b>CHF 76.00</b>	<b>CHF 56.00</b>
<b>Gran Risavier</b> Klausener, 2011 <i>Merlot 100%</i>	<b>CHF 120.00</b>	<b>CHF 100.00</b>
<b>Orizzonte</b> Zundel, 2014 <i>Merlot 100%</i>	<b>CHF 92.00</b>	<b>CHF 72.00</b>
<b>Sass</b> Zundel, 2013 <i>Merlot 100%</i>	<b>CHF 84.00</b>	<b>CHF 64.00</b>
<b>Fustoquattro</b> Huber, 2014 <i>Merlot 100%</i>	<b>CHF 50.00</b>	<b>CHF 30.00</b>
<b>Ronco di Persico</b> Huber, 2014 <i>Merlot 100%</i>	<b>CHF 60.00</b>	<b>CHF 40.00</b>
<b>Montagna Magica</b> Huber, 2014 <i>Merlot 100%</i>	<b>CHF 92.00</b>	<b>CHF 72.00</b>
<b>Pio della rocca</b> Adriano Kaufmann, 2010 <i>Merlot 100%</i>	<b>CHF 90.00</b>	<b>CHF 70.00</b>
<b>Merlot</b> Vini Rovio, 2014 <i>Merlot 100%</i>	<b>CHF 50.00</b>	<b>CHF 30.00</b>
<b>Merlot Riserva</b> Vini Rovio, 2013 <i>Merlot 100%</i>	<b>CHF 70.00</b>	<b>CHF 50.00</b>
<b>San Giorgio</b> Vini Rovio, 2015 <i>Merlot 100%</i>	<b>CHF 75.00</b>	<b>CHF 55.00</b>
<b>Cerus</b> Bianchi, 2012 <i>Cabernet Sauvignon 100% (interspecifico)</i>	<b>CHF 58.00</b>	<b>CHF 38.00</b>
<b>Stregato</b> Cantine Morcote, 2013 <i>Merlot 100%</i>	<b>CHF 60.00</b>	<b>CHF 40.00</b>
<b>Castanar</b> Ferrari vini, 2010 <i>Merlot 92%, Cabernet Sauvignon 8%</i>	<b>CHF 57.00</b>	<b>CHF 37.00</b>



## Rossi Ticino

PREZZO RISTORANTE | PREZZO IN ENOTECA

<b>Castanar Riserva</b> Ferrari vini, 2009 <i>Cabernet, Carminoir, Petit Verdot, Merlot</i>	<b>CHF 76.00</b>	<b>CHF 56.00</b>
<b>Trii Pin</b> Mauro Ortelli, 2015 <i>Merlot 100%</i>	<b>CHF 50.00</b>	<b>CHF 30.00</b>
<b>Morbio</b> Cavallini, 2015 <i>Merlot 100%</i>	<b>CHF 50.00</b>	<b>CHF 30.00</b>
<b>Pedrinata</b> Cavallini, 2013 <i>Merlot 90%, Cabernet Sauvignon 10%</i>	<b>CHF 60.00</b>	<b>CHF 40.00</b>
<b>Vittoria</b> Tenuta Luigina, 2014 <i>Merlot 100%</i>	<b>CHF 80.00</b>	<b>CHF 60.00</b>
<b>Rosso del Principe</b> Tenuta Luigina, 2014 <i>Merlot 90%, Cabernet Sauvignon 10%</i>	<b>CHF 62.00</b>	<b>CHF 42.00</b>
<b>Merlot Riserva</b> Trapletti, 2013 <i>Merlot 100%</i>	<b>CHF 60.00</b>	<b>CHF 40.00</b>
<b>Tera Creda</b> Trapletti, 2013 <i>Merlot 100%</i>	<b>CHF 60.00</b>	<b>CHF 40.00</b>
<b>Culdrèe</b> Trapletti, 2010 <i>Merlot 100%</i>	<b>CHF 115.00</b>	<b>CHF 95.00</b>
<b>Gaio</b> Trapletti, 2013 <i>Merlot 100%</i>	<b>CHF 46.00</b>	<b>CHF 26.00</b>
<b>Sopraceneri</b> Trapletti, 2012 <i>Merlot 100%</i>	<b>CHF 90.00</b>	<b>CHF 70.00</b>
<b>Icaro</b> Gabriele Mossi, 2012 <i>Merlot 100%</i>	<b>CHF 74.00</b>	<b>CHF 54.00</b>





## ROSSI ITALIA

PREZZO RISTORANTE | PREZZO IN ENOTECA

### PIEMONTE

<b>Bricco dell'Uccellone</b> Braida, 2014 Barbera 100%	<b>CHF 78.00</b>	<b>CHF 58.00</b>
<b>Dolcetto d'Alba Trifula</b> Cascina Luisin, 2014	<b>CHF 42.00</b>	<b>CHF 22.00</b>
<b>Barbera d'Alba Maggiur</b> Cascina Luisin, 2014 Nebbiolo 100%	<b>CHF 42.00</b>	<b>CHF 22.00</b>
<b>Barbera d'Alba Axilium</b> Cascina Luisin, 2013 Barbera 100%	<b>CHF 52.00</b>	<b>CHF 32.00</b>
<b>Nebbiolo Langhe Maggiur</b> Cascina Luisin, 2014 Nebbiolo 100%	<b>CHF 42.00</b>	<b>CHF 22.00</b>
<b>Barbaresco Asili</b> Cascina Luisin, 2012 Nebbiolo 100%	<b>CHF 75.00</b>	<b>CHF 55.00</b>
<b>Barbaresco Rabajà</b> Cascina Luisin, 2011 Nebbiolo 100%	<b>CHF 79.00</b>	<b>CHF 59.00</b>
<b>Barbaresco Paolin</b> Cascina Luisin, 2011 Nebbiolo 100%	<b>CHF 79.00</b>	<b>CHF 59.00</b>
<b>Barolo Leon</b> Cascina Luisin, 2010 Nebbiolo 100%	<b>CHF 79.00</b>	<b>CHF 59.00</b>

### EMILIA ROMAGNA

<b>Otello</b> Ceci, 2011 Lambrusco 100%	<b>CHF 35.00</b>	<b>CHF 15.00</b>
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### VENETO

<b>Camponovo di Torbe</b> Masi, 2007 Corvina, Rondinella, Molinara	<b>CHF 140.00</b>	<b>CHF 120.00</b>
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## TOSCANA

PREZZO RISTORANTE | PREZZO IN ENOTECA

<b>Vigna Flavia</b> Colle Santa Mustiola, 2010 Sangiovese 100%	<b>CHF 48.00</b>	<b>CHF 28.00</b>
<b>Poggio ai Chiari</b> Colle Santa Mustiola, 2008 Sangiovese 100%	<b>CHF 68.00</b>	<b>CHF 48.00</b>
<b>Poggio ai Chiari</b> Colle Santa Mustiola, 2007 Sangiovese 100%	<b>CHF 68.00</b>	<b>CHF 48.00</b>
<b>Poggio ai Chiari</b> Colle Santa Mustiola, 2006 Sangiovese 100%	<b>CHF 68.00</b>	<b>CHF 48.00</b>
<b>Poggio ai Chiari</b> Colle Santa Mustiola, 2005 Sangiovese 100%	<b>CHF 68.00</b>	<b>CHF 48.00</b>
<b>Poggio ai Chiari</b> Colle Santa Mustiola, 2004 Sangiovese 100%	<b>CHF 68.00</b>	<b>CHF 48.00</b>
<b>Poggio ai Chiari</b> Colle Santa Mustiola, 2003 Sangiovese 100%	<b>CHF 68.00</b>	<b>CHF 48.00</b>
<b>Logonovo</b> Logonovo, 2013 Sangiovese, Merlot, Syrah, P.verdot, Sagrantino	<b>CHF 48.00</b>	<b>CHF 28.00</b>
<b>Logonovo 100%</b> Logonovo, 2014 Sangiovese 100%	<b>CHF 50.00</b>	<b>CHF 30.00</b>
<b>Rosso di Montalcino</b> Salvioni, 2014 Sangiovese 100%	<b>CHF 65.00</b>	<b>CHF 45.00</b>
<b>Brunello di Montalcino</b> Salvioni, 2011 Sangiovese 100%	<b>CHF 150.00</b>	<b>CHF 130.00</b>
<b>Brunello di Montalcino</b> Salvioni, 2010 Sangiovese 100%	<b>CHF 170.00</b>	<b>CHF 150.00</b>
<b>Brunello di Montalcino</b> Salvioni, 2009 Sangiovese 100%	<b>CHF 150.00</b>	<b>CHF 130.00</b>
<b>Brunello di Montalcino</b> Salvioni, 2007 Sangiovese 100%	<b>CHF 150.00</b>	<b>CHF 130.00</b>
<b>Brunello di Montalcino</b> Salvioni, 2005 Sangiovese 100%	<b>CHF 150.00</b>	<b>CHF 130.00</b>





## TOSCANA

PREZZO RISTORANTE | PREZZO IN ENOTECA

<b>Brunello di Montalcino</b> Salvioni, 2004 <i>Sangiovese 100%</i>	<b>CHF 150.00</b>	<b>CHF 130.00</b>
<b>Brunello di Montalcino</b> Salvioni, 2003 <i>Sangiovese 100%</i>	<b>CHF 138.00</b>	<b>CHF 118.00</b>
<b>Guidalberto</b> Tenuta San Guido, 2013 <i>Cabernet 60%, Merlot 40%</i>	<b>CHF 58.00</b>	<b>CHF 38.00</b>
<b>Le Serre Nuove</b> Tenuta dell'Ornellaia, 2013 <i>Merlot, Syrah, Cabernet Sauvignon e Petit Verdot</i>	<b>CHF 79.00</b>	<b>CHF 59.00</b>
<b>Il Pino di Biserno</b> Biserno, 2014 <i>Cabernet Sauvignon, Cabernet Franc e Merlot</i>	<b>CHF 69.00</b>	<b>CHF 49.00</b>
<b>Tignanello</b> Antinori, 2013 <i>Sangiovese e Cabernet</i>	<b>CHF 105.00</b>	<b>CHF 85.00</b>
<b>Cont'Ugo</b> Antinori 2013 <i>Merlot 100%</i>	<b>CHF 76.00</b>	<b>CHF 56.00</b>
<b>Sassicaia</b> Tenuta San Guido, 2012 <i>Cabernet Franc e Cabernet Sauvignon</i>	<b>CHF 165.00</b>	<b>CHF 145.00</b>
<b>Biserno</b> Marchese Ludovico Antinori, 2009 <i>Cabernet Franc, Merlot, Cabernet Sauvignon e petit Verdot</i>	<b>CHF 147.00</b>	<b>CHF 127.00</b>
<b>Ornellaia</b> Ornellaia, 2012 <i>Cabernet Sauvignon, Petit Verdot, Cabernet Franc e Merlot</i>	<b>CHF 180.00</b>	<b>CHF 160.00</b>
<b>Solaia</b> Antinori, 2011 <i>Cabernet Franc, Cabernet Sauvignon e Sangiovese</i>	<b>CHF 280.00</b>	<b>CHF 260.00</b>
<b>Piantonaia</b> Poggio Scalette, 2013 <i>Merlot 100%</i>	<b>CHF 142.00</b>	<b>CHF 122.00</b>
<b>Masseto</b> Tenuta dell'Ornellaia, 2010 <i>Merlot 100%</i>	<b>CHF 540.00</b>	<b>CHF 520.00</b>



## ROSSI FRANCIA

PREZZO RISTORANTE | PREZZO IN ENOTECA

### BORGOGNA, BORDEAUX, COTES DU RHONE

<b>Pinot Fin</b> Domaine Arnoux-Lachaux, 2013 <i>Pinot Noir 100%</i>	<b>CHF 59.00</b>	<b>CHF 39.00</b>
<b>Nuits St. Georges</b> Domaine Arnoux-Lachaux, 2013 <i>Pinot Noir 100%</i>	<b>CHF 79.00</b>	<b>CHF 59.00</b>
<b>Chambolle Musigny</b> Domaine Arnoux-Lachaux, 2014 <i>Pinot Noir 100%</i>	<b>CHF 98.00</b>	<b>CHF 78.00</b>
<b>Vosne Romanee</b> Domaine Arnoux-Lachaux, 2014 <i>Pinot Noir 100%</i>	<b>CHF 98.00</b>	<b>CHF 78.00</b>
<b>Nuits St. Georges Clos Paget 1er cru</b> Domaine Arnoux-Lachaux, 2014 <i>Pinot Noir 100%</i>	<b>CHF 129.00</b>	<b>CHF 109.00</b>
<b>Latricieres Chambertin</b> Domaine Arnoux-Lachaux, 2014 <i>Pinot Noir 100%</i>	<b>CHF 259.00</b>	<b>CHF 239.00</b>
<b>Fronsac</b> Chateau Les trois croix, 2014 <i>Merlot, Cabernet Franc</i>	<b>CHF 52.00</b>	<b>CHF 32.00</b>
<b>Fronsac</b> Chateau Les trois croix, 2013 <i>Merlot, Cabernet Franc</i>	<b>CHF 52.00</b>	<b>CHF 32.00</b>
<b>Fronsac</b> Chateau Les trois croix, 2012 <i>Merlot, Cabernet Franc</i>	<b>CHF 52.00</b>	<b>CHF 32.00</b>
<b>Fronsac</b> Chateau Les trois croix, 2011 <i>Merlot, Cabernet Franc</i>	<b>CHF 52.00</b>	<b>CHF 32.00</b>
<b>Villa Marie</b> Chateau Les trois croix, 2014 <i>Merlot, Cabernet Franc</i>	<b>CHF 99.00</b>	<b>CHF 79.00</b>
<b>Chateneauf du Pape</b> Domaine Jerome Gradassi, 2014 <i>Grenache 80%, Syrah 20%</i>	<b>CHF 63.00</b>	<b>CHF 43.00</b>





## VINI DOLCI

PREZZO RISTORANTE | PREZZO IN ENOTECA

<b>Sighis 0.375cl</b> Bianchi, 2015 <i>Solaris 100%</i>	<b>CHF 58.00</b>	<b>CHF 38.00</b>
<b>Vigna senza nome</b> Braida, 2015 <i>Moscato bianco 100%</i>	<b>CHF 45.00</b>	<b>CHF 25.00</b>
<b>Brachetto d'Acqui</b> Braida, 2015 <i>Brachetto d'Acqui 100%</i>	<b>CHF 45.00</b>	<b>CHF 25.00</b>
<b>Vin Santo 0.50cl</b> Antinori, 2011 <i>Trebbiano 100%</i>	<b>CHF 60.00</b>	<b>CHF 40.00</b>
<b>Grand Enclos 0.37c</b> Chateau Cerons, 2014 <i>Blend di Sauvignon, Semillon, Muscadelle</i>	<b>CHF 60.00</b>	<b>CHF 40.00</b>
<b>Cadillac</b> Chateau Reynon, 2000 <i>Blend di Sauvignon, Semillon, Muscadelle</i>	<b>CHF 80.00</b>	<b>CHF 60.00</b>
<b>Sauternes</b> Chateau Rieussec, 2003 <i>Blend di Sauvignon, Semillon, Muscadelle</i>	<b>CHF 130.00</b>	<b>CHF 110.00</b>
<b>Porto Vintage</b> Fonseca, 1997 <i>Blend</i>	<b>CHF 193.00</b>	<b>CHF 173.00</b>
<b>Porto Vintage 0.375cl</b> Fonseca, 1997 <i>Blend</i>	<b>CHF 116.00</b>	<b>CHF 96.00</b>
<b>Porto Vintage</b> Taylor, 1997 <i>Blend</i>	<b>CHF 193.00</b>	<b>CHF 173.00</b>
<b>Porto Vintage 0.375cl</b> Taylor, 1997 <i>Blend</i>	<b>CHF 116.00</b>	<b>CHF 96.00</b>

## FORMATI SPECIALI

PREZZO RISTORANTE | PREZZO IN ENOTECA

<b>Prosecco 150cl</b> Gabbani, SA <i>Glera 100%</i>	<b>CHF 95.00</b>	<b>CHF 55.00</b>
<b>Cavalleri Blanc de Blancs 150cl</b> Cavalleri, SA <i>Chardonnay 100%</i>	<b>CHF 119.00</b>	<b>CHF 79.00</b>
<b>Vintage 150cl</b> Dom Perignon, 2004 <i>Chardonnay, Pinot Noir</i>	<b>CHF 520.00</b>	<b>CHF 480.00</b>
<b>Vintage 300cl</b> Dom Perignon, 2005 <i>Chardonnay, Pinot Noir</i>	<b>CHF 2.240.00</b>	<b>CHF 2.160.00</b>
<b>Vintage Rosè 150cl</b> Dom Perignon, 2000 <i>Chardonnay, Pinot Noir</i>	<b>CHF 1.740.00</b>	<b>CHF 1.700.00</b>
<b>Grande Reserve 150cl</b> Renaudin, 1987 <i>Chardonnay 100%</i>	<b>CHF 360.00</b>	<b>CHF 320.00</b>
<b>Cuvée Vendemiaire Brut 150cl</b> Doyard, SA <i>Chardonnay 100%</i>	<b>CHF 150.00</b>	<b>CHF 110.00</b>
<b>Cuvée Vendemiaire Extra Brut 150cl</b> Doyard, SA <i>Chardonnay 100%</i>	<b>CHF 150.00</b>	<b>CHF 110.00</b>
<b>Cuvée Platine 150cl</b> Maillart, SA <i>Pinot noir 66%, Chardonnay 23%, Pinot Meunier</i>	<b>CHF 130.00</b>	<b>CHF 90.00</b>
<b>Soixante Douze 150cl</b> Domaine Leon Boesch, SA <i>Chardonnay 100%</i>	<b>CHF 95.00</b>	<b>CHF 55.00</b>
<b>Irto 150cl</b> Kopp Von Der Krone Visini, 2012 <i>Merlot, Cabernet, Arinarnoa, Petit Verdot</i>	<b>CHF 170.00</b>	<b>CHF 130.00</b>
<b>Pedrinata 150cl</b> Cavallini, 2013 <i>Merlot 90%, Cabernet Sauvignon 10%</i>	<b>CHF 130.00</b>	<b>CHF 90.00</b>
<b>Morbio 150cl</b> Cavallini, 2015 <i>Merlot 100%</i>	<b>CHF 100.00</b>	<b>CHF 60.00</b>
<b>Castanar 150cl</b> Andrea Ferrari Vini, 2011 <i>Merlot 92%, Cabernet Sauvignon 8%</i>	<b>CHF 130.00</b>	<b>CHF 90.00</b>
<b>Rovio Merlot 150cl</b> Rovio Vini, 2014 <i>Merlot 100%</i>	<b>CHF 160.00</b>	<b>CHF 120.00</b>
<b>Rovio Merlot Riserva 150cl</b> Rovio Vini, 2013 <i>Merlot 100%</i>	<b>CHF 190.00</b>	<b>CHF 150.00</b>

## FORMATI SPECIALI

PREZZO RISTORANTE | PREZZO IN ENOTECA

<b>Logonovo 150cl</b> Logonovo, 2014 <i>Sangiovese, Merlot, Syrah, P.verdot, Sagrantino</i>	<b>CHF 100.00</b>	<b>CHF 60.00</b>
<b>Bricco dell'Uccellone 150cl</b> Braida, 2014 <i>Barbera d'Alba 100%</i>	<b>CHF 160.00</b>	<b>CHF 120.00</b>
<b>Tignanello 150cl</b> Antinori, 2013 <i>Sangiovese e Cabernet</i>	<b>CHF 260.00</b>	<b>CHF 220.00</b>
<b>Sassicaia 150cl</b> Tenuta San Guido, 2012 <i>Cabernet Franc e Cabernet Sauvignon</i>	<b>CHF 400.00</b>	<b>CHF 360.00</b>
<b>Sassicaia 300cl</b> Tenuta San Guido, 2012 <i>Cabernet Franc e Cabernet Sauvignon</i>	<b>CHF 800.00</b>	<b>CHF 720.00</b>
<b>Ornellaia 150cl</b> Tenuta dell'Ornellaia, 2011 <i>Cabernet Sauvignon, Petit Verdot, Cabernet Franc e Merlot</i>	<b>CHF 520.00</b>	<b>CHF 480.00</b>
<b>Ornellaia 300cl</b> Tenuta dell'Ornellaia, 2012 <i>Cabernet Sauvignon, Petit Verdot, Cabernet Franc e Merlot</i>	<b>CHF 1.280.00</b>	<b>CHF 1.200.00</b>
<b>Solaia 150cl</b> Antinori, 2011 <i>Cabernet Franc, Cabernet Sauvignon e Sangiovese</i>	<b>CHF 720.00</b>	<b>CHF 680.00</b>
<b>Lodovico 150cl</b> Antinori, 2012 <i>Cabernet Franc, Merlot, Petit Veedot</i>	<b>CHF 1.040.00</b>	<b>CHF 1.000.00</b>
<b>Nuits St. Georges 150cl</b> Domaine Arnoux-Lachaux 2014 <i>Pinot Noir 100%</i>	<b>CHF 150.00</b>	<b>CHF 110.00</b>
<b>Fronsac 150cl</b> Chateau Les Trois Croix, 2014 <i>Merlot, Cabernet Franc</i>	<b>CHF 117.00</b>	<b>CHF 77.00</b>
<b>Fronsac 300cl</b> Chateau Les Trois Croix, 2013 <i>Merlot, Cabernet Franc</i>	<b>CHF 238.00</b>	<b>CHF 158.00</b>
<b>Le Volte dell'Ornellaia 300cl</b> Tenuta dell'Ornellaia, 2014 <i>Pinot Noir 100%</i>	<b>CHF 240.00</b>	<b>CHF 160.00</b>
<b>Guado al Tasso 300cl</b> Antinori, 2012 <i>Pinot Noir 100%</i>	<b>CHF 640.00</b>	<b>CHF 560.00</b>

## NOVITÀ SCONTI E SERVIZIO AL TAVOLO

Da anni Gabbani seleziona per i nostri clienti i migliori vini sul territorio e della vicina penisola cercando uno stretto contatto con i produttori e di seguito sul prodotto.

Da dicembre 2016, abbiamo allargato i nostri orizzonti proponendo vini francesi e del resto Europa con un file rouge: piccole aziende vitivinicole e la stretta conoscenza dei proprietari e del prodotto.

Con questo cambiamento abbiamo voluto avvicinarci di più ai nostri clienti diventando estremamente concorrenziali e potendo lavorare in diretta con le aziende e potendo ribassare del 20% i prezzi in enoteca.

Ora con CHF 20.00 del prezzo in più potete scegliere una bottiglia direttamente dall'enoteca o dalla carta vini e consumarla tranquillamente al tavolo.

Per l'aperitivo del mercoledì invece, visto il ricco buffet, chiediamo il CHF 30.00 in più sul prezzo di enoteca. Per continuare la nostra tradizione di scontistica proponiamo il ribasso del 5% dopo l'acquisto di 6 bottiglie un ribasso del 10% dopo l'acquisto di 18 bottiglie.

## DISCOUNT NEWS AND TABLE SERVICE

Gabbani has always been concerned about selecting the best wines in the region and the neighbouring peninsula for its customers, as well as optimising its business relationship with the wine producers.

In December 2016, Gabbani expanded its wine selection, and now also offers a range of French and other European wines, while remaining true to its philosophy: small vineyards and in-depth knowledge of their owners and products. By making this change, Gabbani wanted to improve its customer approach and in doing so has gained a competitive advantage. Thanks to its closer collaboration with the wine cellars, all prices in the wine shop have been reduced by 20%.

New: For a surcharge of only CHF 20.00 on the sale price of the wine shop, you can choose your favourite wine from the extensive wine menu and enjoy it comfortably at the restaurant or at the bar. With exception of Wednesdays... our Gabbani Aperitif day, the surcharge applied is CHF 30.00.

Finally, an additional price advantage: we offer a discount of 5% for the purchase of 6 or more bottles and 10% for the purchase of 18 bottles or more.



Hotel Gabbani | Piazza Cioccaro 1 | 6900 Lugano  
[www.hotel-gabbani.ch](http://www.hotel-gabbani.ch)

