Menu

Gourmet Experiences

Gourmet Packages

Breakfast

Lunch

Dinner

Pizza

Sushi

Wine & Drinks

COSTA PACIFICA | BALEARIC SEA

ECLIPSE CRUISE

Gourmet Experiences

Only with C|Club up to 50% off

C|Club Members receive an instant **up to 50% discount** on all Gourmet experiences.

Parma ham and Grana Trentino

~~€9~~

€6,75 Only with C|Club

Buffalo Zizzona

with black pepper taralli, dried tomatoes, olives and rocket salad

~~€18~~

€13,50 Only with C|Club

Three Burratine

sautéed mushrooms, grilled piadina, rosemary-scented oil, golden garlic

~~€15~~

€7,50 Only with C|Club

Fiordilatte and Italian mixed appetizers

~~€12~~

€6 Only with C|Club

Braid of Fiordilatte

Sicilian pesto, anchovies, risen dough pancakes

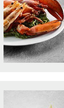
~~€17,25~~

€8,65 Only with C|Club

Spaghetti with lobster

~~€31,50~~

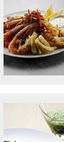
€24 Only with C|Club



Imperial grilled lobster and prawns

~~€50,60~~

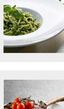
€38 Only with C|Club



Mixed fried fish

~~€37,50~~

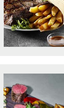
€28,20 Only with C|Club



Trofie with Zeffirino pesto

~~€12,50~~

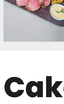
€8,25 Only with C|Club



Tomahawk grilled steak

~~€50,50~~

€38 Only with C|Club



Chateaubriand

~~€44~~

€33 Only with C|Club

Cakes

Choose a cake for your party and personalize it just the way you want.

Cakes must be ordered one day in advance by contacting Reception or Maître d'Hotel

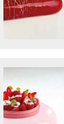
€20,50 Cake for 4 to 6 people

NOISETTE

White chocolate mousse and hazelnut, crunchy hazelnut, cocoa bisquit

YOGHURT AND STRAWBERRY

Light yoghurt creamy, strawberry gelée and lime, strawberry mousse, almond sponge cake



EXOTIC PASSION

Fruit exotic creamy, raspberry gelée, rum jamaique bavaroise ivoire, crunchy pistachio, cacao bisquit

CHEESECAKE

Light cream cheese, strawberry and raspberry rose gelée, vanilla creamy, soft almond bisquit

GIANDUJA

Chocolate creamy, hazelnut and mascarpone, chocolate and hazelnut mousse, chocolate sponge cake, hazelnut and cacao streusel

SOLE

Almond Biancomangiare, almond streusel, mango and passion fruit gelée, lemon pain de Gênes

The cakes listed in the catalogue contain allergens no. 1, 3, 6, 7 and 8 (EU Reg. 1169/2011). The relative information is available from the service staff and/or by consulting the documentation in the on-board restaurants.

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ATTENTION: In case of any alimentary intolerances or allergies, we kindly ask you to contact our personnel.
® Dishes marked with this symbol contain products that are originally frozen and then defrosted observing the strictest procedures that do not change their properties or their taste in any way.
↳ Vegetarian dish.

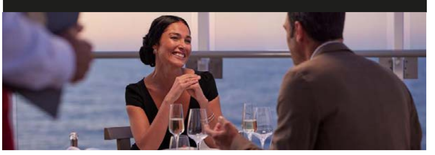
GOURMET **PACKAGES**

3 flavour journeys

Sushino & Pummid'Oro

Sushino & Teppanyaki

3 flavour journeys**



Give in to the temptation of a totally unique culinary experience. With a "3 flavour journeys" package **you can have lunch and dinner 3 times when and where you want**: explore different cuisines and traditions in the theme restaurants or sample gourmet dishes not on the menu in the main restaurants. Additionally, you can enhance your package with a dinner at the Élite Suite&Club Restaurant (subject to availability) o the combo that includes 1 pizza + 3 appetizer of your choice at the Pizzeria Pummid'Oro

€109 per person / **save up to 16%**

EXAMPLE:

3 EXPERIENCES: 1 DINNER AT SUSHINO + 1 DINNER AT TEPPANYAKI + 1 IMPERIAL GRILLED LOBSTER AND PRAWNS

~~€129~~ **€109**

Not sure it's for you? Want to try just one of our theme restaurants?

Don't miss out! With Costa you can choose the restaurant you like best: take a look at all the menus on the **Costa App**!

There are three easy and convenient ways to book:

CALL ME 6000 **1 | Call Me: 5555**

2 | Ask your Maître d'

Costa **3 | Costa App**

INFO

- After you buy a package, the Maître d' will contact you to confirm your choice of dates and restaurants/ gourmet dishes not on the menu
- The packages are personal and cannot be used by other people
- Packages are only for people over the age of 14

**

- Not valid for the following restaurants: The Salty Beach Street Food, Green-Healthy Food @ Costa, Kiki Poke, Nutella at Costa, Gelateria Amarillo, Cena Sotto le Stelle, Fiorentina Steak House (Chianina Florentine steak and whole Cuban lobster), and Carlsberg Club & Bistrot (Chianina Florentine steak)
- In the main restaurants you can only choose one gourmet dish not on the menu for each meal at lunch or at dinner
- At the restaurants Osteria Frescobaldi and Carlsberg Club & Bistro, the package entitles you to a menu with your choice of 3 dishes, including an appetiser, a main dish and a dessert
- At the Ferrari Spazio Bollicine restaurant, 2 menu Gourmet (Onde di Gusto & Dalle Dolomiti al Mare) are included.

Sushino & Pummid'Oro

For two truly unique moments: purchase the "Sushino & Pummid'Oro" package and you will be able to enjoy 1 "Unlimited Experience" menu at Sushino at Costa, as well as the combo including 1 pizza and 3 appetizers of your choice at Pummid'Oro Pizzeria.

~~€48~~ **€40** per person / **save 16%**

Sushino & Teppanyaki

It makes sense to choose them together: buy a "Sushino & Teppanyaki" package and you can try 1 "Unlimited Experience" menu at Sushino at Costa and your choice of 1 menu at the Teppanyaki restaurant.

~~€70~~ **€60** per person / **save 14%**

Not sure it's for you? Want to try just one of our theme restaurants?

Don't miss out! With Costa you can choose the restaurant you like best: take a look at all the menus on the **Costa App**!

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BREAKFAST.

August 13TH - AT SEA

In addition to the buffet selection, sweet and savory à la carte dishes are available

SELECTION OF OMELETTES

Ham and cheddar cheese omelette ❄
Herb and bacon omelette ❄
Swiss cheese omelette ❄
Smoked salmon and onions omelette ❄

FRIED EGGS

with soft yolk
with medium yolk
with well-cooked yolk

SELECTION OF PANCAKES & WAFFLES

Pancakes with crispy bacon and maple syrup ❄

Pancakes with banana and maple syrup ❄ 🍃

Waffles with chocolate cream and strawberries ❄ 🍃

Waffle with poached egg and spinach ❄

DRINKS SERVED FOR FREE

Water by glass
American coffee
Selection of tea bags
Hot chocolate
Juices by glass
Milk

DRINKS AVAILABLE UNDER PAYMENT

if not included in the beverage package purchased

Bottled water	€3,50 **
Espresso coffee	€2,20 **
Cappuccino	€3,00 **
Juices by bottle	€4,50 **
Orange juice ❄	€6,00 **

15% for the service will be added to the prices indicated in the list.

**** The price can be reset based on the beverage package purchased.**

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🍃 Vegetarian dish.

LUNCH.

August 13TH - AT SEA

Costa is committed to ***REDUCING FOOD WASTE.***

Join us by ordering just one dish per course; together, we can make a difference!

STARTERS

Panzanella salad with Mediterranean-style marinated cuttlefish tagliatelle and shellfish bisque ❄

Trentino Speck with pickled gherkins and Nordlander bread crostino *

Grilled zucchini rolls: Zucchini stuffed with fresh cheese, served with basil chopped tomatoes ❄🍃

MAIN COURSES

FIRST COURSES

Asparagus cream soup 🍃

Spaghetti with mussels, clams and fresh cherry tomatoes ❄

Spätzle pasta with speck, porcini mushrooms and cream ❄

Farfalle pasta with rocket pesto and buffalo stracciata cheese ❄🍃

MAIN COURSES

Whole roasted sea bass with sweet paprika, garlic, and thyme, served with rosemary potatoes and a tomato-olive sauce ❄

Piedmontese-style beef braised in red wine, served with mushroom polenta and vegetable ratatouille ❄

Stuffed aubergine doublet ❄🍃

DESSERTS

Coffee and chocolate cake: Genoese three-layer cake with chocolate and coffee cream filling

Vanilla mousse served with fresh mixed chopped fruit (no added sugar)

THE GREAT CLASSICS

Order these dishes as alternatives to the first or second courses.

Seasonal vegetable minestrone ❄🍃

Penne pasta with tomato sauce 🍃

Meat Tortellini with Bolognese ragout ❄

Grilled chicken breast served with roasted potatoes ❄

Vegetable omelette with roasted potatoes 🍃

Grilled squid served with baked potatoes ❄

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🍃 Vegetarian dishes.

DINNER.

August 13TH - AT SEA

3 of the best chefs in the world will guide you to discover the Signature which you will visit tomorrow.

Tonight the **PIATTO D'AUTORE** is by **HÉLÈNE DARROZE**, six stars for her signature and Local cusine.

Costa is committed to **REDUCING FOOD WASTE.**

Join us by ordering just one dish per course; together, we can make a difference!

STARTERS

Octopus carpaccio with potato salad, olives, and shrimp mousse ❄

Mixed Italian cold cuts with pickled vegetables and artichokes *

Truffle-flavoured savoury cheesecake, served with balsamic vinegar reduction and redcurrant jam

MAIN COURSES

FIRST COURSES

Lentil soup with a rustic flavour

Pennette pasta with salmon, cream and vodka ❄

Our Sommelier suggests Ferrari, perfect with this dish at a truly special price.
FERRARI MAXIMUM ROSÉ Trentodoc
Variety: Chardonnay
~~€8,80~~ **€7,50**

Pansotti pasta stuffed with "Coppa di Parma", served with Parmigiano cream and crispy cured ham flakes ❄

Gnocchi au gratin Sorrento style with tomato sauce, mozzarella, and basil

MAIN COURSES

Swordfish Palermo style with chopped cherry tomatoes, green olives and capers, served with mashed potatoes and sautéed vegetables ❄

Shredded suckling lamb (abbacchio), served with a vegetable tart and artichoke purée ❄

Pork Milanese served with Gorgonzola cheese sauce, pan-seared cured ham julienne, and mixed vegetables sautéed with soy sauce ❄

PIATTO D'AUTORE
by the chef **HÉLÈNE DARROZE**
Mediterranean Shakshuka
with Piquillo bell peppers, turnip tops and mozzarella stracciata

DESSERTS

Mandarin explosion: lime and white chocolate namelaka, mandarin gel, sautéed pineapple, hazelnut biscuit

Traditional Sicilian cannolo

Chocolate roulade with raspberry cream (with no added sugar)

THE GREAT CLASSICS

Order these dishes as alternatives to the first or second courses.

Seasonal vegetable minestrone

Penne pasta with tomato sauce

Meat Tortellini with Bolognese ragout ❄

Grilled chicken breast served with roasted potatoes ❄

Vegetable omelette with roasted potatoes

Grilled squid served with baked potatoes ❄

PAIRING WINE

only with ticket **25%** off!

WHITE:
Ribolla Gialla "Forchir"
Vitigno | Variety:Ribola gialla

€24
Bt.A069

RED:
Oltrepò Pavese Bonarda DOC "Calatroni"
Vitigno | Variety:Croatina

€23
Bt.D0317 - Gl.D0340

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Vegetarian dishes.

PUMMID'ORO
PIZZA & MOZZARELLA

CHOOSE THE DOUGH

1 | CLASSIC
traditional dough with "00" flour

2 | HIGH DIGESTIBILITY
dough with Tritordeum flour, a mix of durum wheat and low gluten wild barley

3 | MULTIGRAIN
even lighter and crunchier rustic dough

CHOOSE THE PIZZA

CLASSIC PIZZA

Only with Club 25 % off

MARGHERITA €9,50
P.D.O. San Marzano tomatoes, fior di latte mozzarella and basil ❄ ↳

MARINARA €8,50
San Marzano D.O.P. tomatoes, extra virgin olive oil, garlic, oregano ❄ ↳

QUATTRO FORMAGGI €11,50
Mozzarella, Gorgonzola, Fontina and Taleggio cheeses ❄ ↳

ORTOLANA €11,50
P.D.O. San Marzano tomatoes, fior di latte mozzarella, aubergine, courgette and grilled peppers ❄ ↳

CALZONE €11,50
P.D.O. San Marzano tomatoes, fior di latte mozzarella, ham and mushrooms ❄

TONNO E CIPOLLE €11,50
P.D.O. San Marzano tomatoes, mozzarella, tuna, red onion and dried tomatoes ❄

QUATTRO STAGIONI €11,50
P.D.O. San Marzano tomatoes, mozzarella, ham, olives, artichokes and mushrooms ❄

DIAVOLA €11,50
San Marzano D.O.P. tomatoes, mozzarella, spicy salami ❄

SAPORITA €11,50
Fior di latte mozzarella, buffalo mozzarella, baked potatoes, bacon, spicy provolone flakes ❄

CUCUZZA €11,50
Fior di latte mozzarella, pumpkin cream, crispy bacon, gorgonzola, honey ❄

CALABRESE €11,50
San Marzano D.O.P. tomatoes, fior di latte mozzarella, capocollo, 'nduja di Spilinga, Tropea red onion, basil ❄

OCEANO €12,50
Fior di latte mozzarella, smoked salmon, rocket salad, capers, red onion ❄

LA LEGGERA €12,50
San Marzano D.O.P. tomatoes, fior di latte mozzarella, bresaola, rocket salad, cherry tomatoes, buffalo mozzarella from Campania D.O.P., parmesan flakes ❄

MORTADELLA & PISTACCHIO €12,50
Buffalo mozzarella from Campania PDO, mortadella from Bologna PGI, pistachio granules, caciocavallo cheese flakes ❄

NORMA €12,50
San Marzano D.O.P. tomatoes, fior di latte mozzarella, fried aubergine, fresh sausage, ricotta cheese, oregano ❄

SPECIAL PIZZAS

TRICOLORE €15,50
Buffalo mozzarella, P.D.O. Parma ham, P.D.O. San Marzano tomatoes, cherry tomatoes and creamy ricotta cheese ❄

COME UNA CARBONARA €15,50
Fior di latte mozzarella, pork jowl, egg, pecorino cheese, black pepper ❄

GOLOSA €15,50
P.D.O. San Marzano tomatoes, buffalo mozzarella, pecorino cheese, Lardo di Colonnata, fresh basil ❄

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SUSHINO

- AT COSTA -

Now you can order a delicious 12-piece Sushi-Box even at the table

€12

The service is available during Sushino's opening hours.

2 x California Maki
Surimi, cucumber, mango, Japanese mayonnaise

2 x Creamy Salmon Maki
Raw salmon, creamy cheese

2 x Tuna Nigiri
Tuna

2 x Shrimp Nigiri
Seared shrimp

2 x Atsuyaki Tamago Nigiri
Japanese omelette

2 x Salmon Sashimi
Salmon

PUBLIC HEALTH NOTICE: Consuming raw or rare food from animals, such as beef, poultry, pork, lamb, fish, seafood, shellfish and eggs, may increase the risk of food poisoning, especially if you have particular medical conditions.
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❄ These dishes may contain frozen items that have been defrosted following the strictest procedures to ensure their organoleptic properties remain unchanged.
🍃 Vegetarian dishes.

Vini & Bevande

Wines & Drinks

Champagne
Champagne

Spumanti
Sparkling Wines

Vini Bianchi
White Wines

Vini Rossi
Red Wines

Vini Rosè
Rosè Wines

Altre Bevande
Other Drinks

Only with C|Club up to 50%off

I **Soci C|Club** ricevono subito uno **sconto** fino al **50% su tutte le bottiglie** (da 75cl) di vino e spumante.

C|Club Members *receive an instant* ***up to 50% discount on all bottle*** *(75cl) of wine and sparkling wines.*

Champagne

Champagne

Francia / *France*

Only with C|Club 15%off

Champagne Brut AOC "Dom Perignon"

Vitigno | Variety: Chardonnay, Pinot Nero

€280

Bt.CH401

Only with C|Club 25%off

Champagne Brut Yellow Label AOC"Veuve Clicquot"

Vitigno | Variety: Pinot Nero, Pinot Meunier, Chardonnay

€90

Bt.CH402

Champagne Brut Réserve Impériale AOC "Moët & Chandon"

Vitigno | Variety: Pinot Nero, Pinot Meunier, Chardonnay

€85

Bt.CH404

Champagne Brut JM "Gobillard et Fils"

€51 - €10,30

Bt.A002 - Gl.A008

Champagne Brut Rosé Impérial AOC "Moët & Chandon"

Vitigno | Variety: Pinot Nero, Pinot Meunier, Chardonnay

€100

Bt.A003

Champagne Brut Royal AOC "Pommery"

Vitigno | Variety: Chardonnay, Pinot Meunier, Pinot Nero

€75

Bt.CH406

- L'età minima per il consumo di alcolici è 18 anni / *The minimum age to consume alcoholic beverages is 18 years old*
- Ai prezzi indicati in lista sarà aggiunto il 15% per il servizio / *Please note that a 15% service charge is added to all bills*
- Alcuni prodotti potrebbero non essere disponibili / *Some items could be out of stock*

Spumanti
Sparkling Wines

Lombardia / *Lombardy*

Only with C|Club 25%off

Franciacorta Brut Cuvée Prestige DOCG "Cà del Bosco"
Vitigno | Variety: Chardonnay, Pinot Bianco, Pinot Nero
€45
Bt.D0300

Trentino Alto Adige

Only with C|Club 15%off

Trento Extra Brut Perlé Nero DOC "Ferrari"
Vitigno | Variety: Pinot Nero
€75- €15,50
Bt.D3801 - Gl.D594

Only with C|Club 25%off

Trento Brut Perlé DOC "Ferrari"
Vitigno | Variety: Chardonnay
€49- €10,50
Bt.SP500 - Gl.D0250

Trento Maximum Demi Sec DOC "Ferrari"
Vitigno | Variety: Chardonnay
€38
Bt.D0210

Perlé Bianco Riserva "Ferrari"
Vitigno | Variety: Chardonnay
€79 - €16
Bt.D522 - Gl.D525

Trento Brut Perlé Rosé DOC "Ferrari"
Vitigno | Variety: Pinot Nero, Chardonnay
€62 - €12,40
Bt.D3800 - Gl.D593

Maximum Rosé "Ferrari"
Vitigno | Variety: Pinot Nero, Chardonnay
€40 - €8,80
Bt.D251 - Gl.D524

Maximum Blanc De Blancs "Ferrari"
Vitigno | Variety: Chardonnay
€38 - €8,30
Bt.D029 - Gl.D0259

Veneto

Only with C|Club 25%off

Conegliano Valdobbiadene Brut Crede DOC "Bisol Desiderio & figli"
Vitigno | Variety: Glera
€40- €8,80
Bt.D0203 - D0253

Prosecco Treviso DOC "Sant'Orsola"
Vitigno | Variety: Glera
€31
Bt.SP508

Piemonte / *Piedmont*

Only with C|Club 25%off

Moscato d'Asti DOCG "Batasiolo"
Vitigno | Variety: Moscato
€31 - €6,70
Bt.A024 - Gl.A031

Asti Spumante DOCG "Asti Cinzano"
Vitigno | Variety: Moscato
€31 - €6,70
Bt.SP504 - Gl.A0021

Emilia Romagna

Only with C|Club 25%off

Spumante Sophia Bio Tenute "Venturini Foschi"
Vitigno | Variety: Charodnay Pinot Nero
€48
Bt.NR177

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Vini Bianchi Italiani

Italian White Wines

Valle d'Aosta

25 cl — **Valle d'Aosta Petite Arvine DOC "Les Crêtes"**
Vitigno / Variety: Petite Arvine
• 36
BL00302

Piemonte / *Piedmont*

25 cl — **Fallegro Langhe DOC "Gagliardo"**
Vitigno / Variety: Vermentino
• 50
BL4022

50 cl — **Gavi La "Scolca" Valentino**
Vitigno / Variety: Cortese
• 68 • 46,50
BL4083 - GL4214

50 cl — **Roero Arneis Pradalupo DOCG "Fontanafredda"**
Vitigno / Variety: Arneis
• 28 • 46,50
BL4071 - GL4240

Trentino Alto Adige

25 cl — **Alto Adige Gewürztraminer DOC "Elena Walch"**
Vitigno / Variety: Gewürztraminer
• 34 • 23,30
BL4052 - GL4215

50 cl — **Müller Thurgau Palai "Pojer e Sandri"**
Vitigno / Variety: Müller Thurgau
• 34
BL4067

50 cl — **Pietragrande Trentino Bianco IGT "Tenute Lunelli"**
Vitigno / Variety: Pinot bianco, Sauvignon, Pinot bianco
• 31 • 23,30
BL5530 - GL5536

Liguria

25 cl — **Riviera Ligure di Ponente Pigato DOC "Durin"**
Vitigno / Variety: Pigato
• 34
BL00304

Lombardia / *Lombardy*

25 cl — **Lugana DOC "Cà Maiol"**
Vitigno / Variety: Trebbiano di Lugana
• 34
BL00305

Friuli Venezia Giulia

25 cl — **Friuli Colli Orientali Friulano DOC "Livio Felluga"**
Vitigno / Variety: Friulano
• 46
BL4090

50 cl — **Friuli Colli Orientali Pinot Grigio DOC "Livio Felluga"**
Vitigno / Variety: Pinot Grigio
• 46
BL4068

50 cl — **Friuli Colli Orientali Sauvignon DOC "Le Vigne di Zamò"**
Vitigno / Variety: Sauvignon
• 40
BL4065

50 cl — **Ribolla Gialla "Forchir"**
Vitigno / Variety: Ribola gialla
• 24
BL4069

Veneto

25 cl — **Soave Classico DOC "Sartori"**
Vitigno / Variety: Garganega
• 25,50
BL 4073

50 cl — **Custoza DOC "Cav. G.B. Sartori"**
Vitigno / Variety: Garganega, Friulano,Trebbiano
• 30 • 46,20
00350 - A246

Emilia Romagna

25 cl — **Romagna Albana Vigna Rocca DOCG "Tre Monti"**
Vitigno / Variety: Albana
• 24
BL00306

50 cl — **Tenute Venturini Foschi "EMY"**
Vitigno / Variety: Sauvignon Blanc
• 40
BL14575

50 cl — **Tenute Venturini Foschi "GEMMA"**
Vitigno / Variety: Malvasia
• 40
BL14576

Toscana / *Tuscany*

50 cl — **Remole Bianco Toscano IGT "Frescobaldi"**
Vitigno / Variety: Trebbiano, Vermentino
• 30 • 46,50
BL4058 - GL 4072

50 cl — **Pomino Bianco**
Vitigno / Variety: Chardonnay
• 27
BL14587

50 cl — **Bevabianco DOC"Maremma Il Tesoro"**
Vitigno / Variety: Sangiovese, Chardonnay,Vioglier
• 35
BL4087

Marche

50 cl — **Passerina Morta DOCG Colonnara "San Giovanni"**
Vitigno / Variety: Passerina
• 27 • 46,20
BL00308 - GL A210338

Umbria

25 cl — **Orvieto classico DOC Rocca della Macie**
Vitigno / Variety: Trebbiano Toscano, Verdello, Grechetto, Malvasia Toscana, Drupeggio
• 24
BL4114

50 cl — **Cervaro della Sala "Castello della Sala - Antinori"**
Vitigno / Variety: Chardonnay, Grechetto
• 73
BL4050

Lazio

25 cl — **Frascati Superiore Racemo DOC "L'Olivella"**
Vitigno / Variety: Malvasia puntinata, Grechetto, Malvasia di Candia, Bellone
• 33,50
BL00309

Campania

25 cl — **Greco di Tufo DOCG "Feudi di San Gregorio"**
Vitigno / Variety: Greco
• 38
BL0031

50 cl — **Falanghina "Manimurci"**
Vitigno / Variety: Falanghina
• 24
BL4058

Abruzzo

50 cl — **Abruzzo Pecorino Costa del Mulino DOC "Cantina Frentana"**
Vitigno / Variety: Pecorino, Chardonnay
• 27 • 46,20
BL00310 - GL00339

Puglia

50 cl — **Verdeco "Feliine"**
Vitigno / Variety: Verdeco
• 34
BL00312

Sicilia / *Sicily*

50 cl — **Comete Sicilia DOC "Planeta"**
Vitigno / Variety: Fiano
• 37 • 112,50
BL4095 - GL4256

50 cl — **Contessa Entellina La Fuga DOC "Donnafugata"**
Vitigno / Variety: Chardonnay
• 34
BL00313

Sardegna / *Sardinia*

50 cl — **Vermentino di Sardegna I Fiori DOC "Pala"**
Vitigno / Variety: Vermentino
• 30 • 46,70
BL4078 - GL4258

Vini Bianchi Internazionali

International White Wines

Francia / *France*

25 cl — **Chardonnay Bourgogne "Alain Chavy"**
Vitigno / Variety: Chardonnay
• 91
BL4097

25 cl — **Sancerre Blanc Les Paillettes AOC "Pascal Jolivet"**
Vitigno / Variety: Sauvignon Blanc
• 60
BL4098

50 cl — **Chablis Pascal Bouchard "Le Classique"**
Vitigno / Variety: Chardonnay
• 57
BL WW05

50 cl — **Puligny Montrachet "Louis Jadot"**
Vitigno / Variety: Chardonnay
• 151
BL4097

50 cl — **Sauternes AOC - Premier Cru Fracio-Aquitaine "Chateau Rabaud"**
Vitigno / Variety: Sauvignon
• 91
BL4051

Australia

25 cl — **Chardonnay Koonunga Hill "Penfolds"**
Vitigno / Variety: Chardonnay
• 60
BL4106

Cile / *Chile*

25 cl — **Albaclara Sauvignon Blanc "Haras de Pirque"**
Vitigno / Variety: Cabernet Sauvignon
• 51,50
BL4107

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Vini Rossi Italiani

Italian Red Wines

Piemonte / *Piedmont*

FINO AL 29.09 — 18.09

Barolo Lecinquevigne DOCG "Damiano"
Vitigno I Variety: Nebbiolo
62
BI.0034

Barbaresco Basarin DOCG "Marco e Vittorio Adriano"
Vitigno I Variety: Nebbiolo
46
BI.0015

Sanmice Barbera d'Alba DOC "Teo Costa"
Vitigno I variety: Barbera
31 - 7,30
BI.A114 - GL.A215

Piemonte Barbera Vitidautunno DOC "Teo Costa"
Vitigno I variety: Barbera
52 - 11,40
BI.0467 - GL.0469

Roero Braja Riserva DOCG "Deltetto"
Vitigno I variety: Nebbiolo
40
BI.WI292

Trifulat Langhe Dolcetto DOC - Teo Costa
Vitigno I Variety: Dolcetto
23
BI.A213

Nebbiolo D'Alba DOC 2021 "Ligabue - Teo Costa"
Vitigno I variety: Nebbiolo
40
BI.A128

Lombardia / *Lombardy*

FINO AL 29.09 — 18.09

Oltrepò Pavese Bonarda DOC "Calatrere"
Vitigno I variety: Croatina
23 - 5,75
BI.0037 - GL0040

Trentino Alto Adige

FINO AL 29.09 — 18.09

Alto Adige Pinot Nero DOC "Elena Walch"
Vitigno I Variety: Pinot Nero
40
BI.0018

Teroldego Rotaliano DOCG "Foradori"
Vitigno I Variety: Teroldego
40
BI.WI210

Alianto Toscana Rosso IGT "Tenute Lunelli"
Vitigno I Variety: Sangiovese, Merlot, Cabernet Sauvignon
31 - 7,30
BI.0033 - GL0536

Veneto

FINO AL 29.09 — 18.09

Amarone della Valpolicella DOCG "Cav. G.B. Bertani"
Vitigno I Variety: Corvina, Rondinella
62
BI.0039

Valpolicella Superiore Ripasso DOCG "Tartari"
Vitigno I Variety: Corvina, Rondinella, Corvinone, Negrara
32 - 7,30
BI.A136 - GL.A224

Friuli Venezia Giulia

FINO AL 29.09 — 18.09

Friuli Grave Refosco dal Peduncolo Rosso DOC "Cabert"
Vitigno I Variety: Refosco dal Peduncolo Rosso
23
BI.A115

Friuli Cabernet Franc DOC "Cabert"
Vitigno I Variety: Cabert Franc
28,50
BI.A111

Friuli Merlot DOC "Cabert"
Vitigno I Variety: Merlot
36
BI.0021

Emilia Romagna

FINO AL 29.09 — 18.09

Reggiano Rosso Assolo DOC "Ermete Medici & Figli"
Vitigno I variety: Ancellotta, Lambrusco Salamino
23 - 5,75
BI.0032 - GL.0034

Romagna Sangiovese Superiore Campo di Mezzo DOC "Tre Monti"
Vitigno I Variety: Sangiovese
23 - 5,75
BI.0023 - GL.0044

Tenute "Venturino Foschi" IGT "Due Mondi"
Vitigno I Variety: Merlot, Cabernet, Sauvignon, Cabernet Franc
48
BI.NR174

Umbria

FINO AL 29.09 — 18.09

Sagrantino di Montefalco Carapace DOCG "Tenute Lunelli"
Vitigno I Variety: Sagrantino
57 - 12,40
BI.0035 - GL.0540

Toscana / *Tuscany*

FINO AL 29.09 — 18.09

Tignanello "Marchesi Antinori"
Vitigno I Variety: Sangiovese, Cabernet sauvignon, Cabernet franc
150
BI.A174

Solaia "Marchesi Antinori"
Vitigno I Variety: Cabernet Sauvignon, Sangiovese
270
BI.A147

Brunello di Montalcino DOCG "Cantina di Montalcino"
Vitigno I Variety: Sangiovese
73
BI.WI252

Castelgiocondo Brunello di Montalcino DOCG "Frescobaldi"
Vitigno I variety: Sangiovese
110
BI.A664

Castiglioni Chianti DOCG "Frescobaldi
Vitigno I variety: Sangiovese, Merlot
21 - 5,75
BI.A669 - A673

Nipozzano Chianti Rufina Riserva DOCG "Frescobaldi"
Vitigno I variety: Sangiovese
42 - 7,30
BI.A665 - A675

Campaccio IGT "Arillo"
Vitigno I Variety: Sangiovese, Cabernet Sauvignon, Merlot
45
BI.A660

Morellino di Scansano DOCG "Erik Banti"
Vitigno I Variety: Sangiovese, Alicante, Merlot
36 - 7,30
BI.A127 - GL.A219

Chianti classico Frescobaldi "Tenuta Perano"
Vitigno I variety: Sangiovese e varietà complementari
41,50
BI.A101

Castello "Mormoreto" Frescobaldi
Vitigno I variety: Cabernet, Petit Verdot, Sangiovese
114
BI.A663

Abruzzo

FINO AL 29.09 — 18.09

Montepulciano d'Abruzzo DOC "Cantina Frentana"
Vitigno I variety: Montepulciano
34
BI.0027

Campania

FINO AL 29.09 — 18.09

Taurasi DOCG "Feudi di San Gregorio"
Vitigno I variety: Aglianico
60
BI.0029

Basilicata

FINO AL 29.09 — 18.09

Aglianico del Vulture Il Repertorio DOC "Cantine del Notaio"
Vitigno I variety: Aglianico
39
BI.0039

Puglia

FINO AL 29.09 — 18.09

Negroamaro "Feudi di San Marzano"
Vitigno I Variety: Negroamaro
31 - 7,30
BI.A131 - GL.WI0532

Negroamaro "I°" Feudi di San Marzano"
Vitigno I Variety: Negroamaro
54
BI.A136

Primitivo 60 anni "Feudi di San Marzano"
Vitigno I variety: Negroamaro
54
BI.A113

Primitivo di Manduria DOP "Feudi di San Marzano"
Vitigno I Variety: Primitivo
31 - 7,30
BI.A134 - GL.A276

Sicilia / *Sicily*

FINO AL 29.09 — 18.09

Cerasuolo di Vittoria DOCG "Planeta"
Vitigno I variety: Nero d'Avola, Frappato
34
BI.0031

Nero d'Avola "Cusumano"
Vitigno I variety: Nero d'Avola
31 - 7,75
BI.A130 - GL.A200

Sardegna / *Sardinia*

FINO AL 29.09 — 18.09

Cannonau di Sardegna I Fiori DOC "Pala"
Vitigno I variety: Cannonau
31 - 7,75
BI.A116 - GL.A245

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Vini Rossi Internazionali

International Red Wines

Francia / *France*

Only with C|Club 25%off

Bourgogne Pinot Noir AOC "Louis Jadot"
Vitigno | Variety: Pinot Nero
€66 - 🍸 €14,50
Bt.A177 - Gl.A277

Bordeaux Rouge AOC "Baron Philippe De Rothschild"
Vitigno | Variety: Merlot, Cabernet Sauvignon, Cabernet Franc
€47
Bt.A178

Châteauneuf du Pape Rouge AOC "Georges Duboeuf"
Vitigno | Variety: Grenache, Cinsault, Syrah
€57
Bt.RW255

Cile / *Chile*

Only with C|Club 25%off

Hussonnet Cabernet Sauvignon Gran Reserva "Haras De Pirque"
Vitigno | Variety: Cabernet Franc-Cabernet-Sauvignon
€62
Bt.A184

Spagna / *Spain*

Only with C|Club 25%off

Rioja Crianza DOC "Bodegas Beronia"
Vitigno | Variety: Tempranillo, Garnacha, Mazuelo
€29
Bt.A121

Rioja Reserva DOC "Beronia Mazuelo"
Vitigno | Variety: Tempranillo, Mazuelo, Graciano
€51
Bt.A122

Australia

Only with C|Club 25%off

Kalimna Shiraz Bin 28 South Australia "Penfolds"
Vitigno | Variety: Syrah
€67 - 🍸 €15,50
Bt.A180 - Gl.A286

Nuova Zelanda / *New Zealand*

Only with C|Club 25%off

Pinot Noir "Palliser"
Vitigno | Variety: Pinot Nero
€67 - 🍸 €15,50
Bt.A179 - Gl.A279

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Vini Rosè

Rosè Wines

Veneto

Only with C|Club 25%off

Bardolino Chiaretto L'infinito DOC "Santi"
Vitigno | Variety: Corvina, Rondinella, Molinara
€22 - 🍸 €5,70
Bt.D0332 - Gl.NR307

Toscana / *Tuscany*

Only with C|Club 25%off

Alìe Toscana IGT "Frescobaldi"
Vitigno | Variety: Syrah, Vermentino
€31 - 🍸 €6,70
Bt.A669 - Gl.A674

Bevorosa DOC Maremma Toscana "Il Tesoro"
Vitigno | Variety: Sangiovese
€35
Bt.A190

Puglia

Only with C|Club 25%off

Tramari "San Marzano"
Vitigno | Variety: Primitivo
€31 - 🍸 €7,30
Bt.D466 - Gl.D468

Sardegna / *Sardinia*

Only with C|Club 25%off

Chiaro di Stelle "Pala"
Vitigno | Variety: Monica, Carignano, Cannonau
€31
Bt.A182

Francia / *France*

Only with C|Club 25%off

Côtes de Provence Rosé AOC "Château des Sarrins"
Vitigno | Variety: Granche, Cinsault,Syrah Mourvèdre, Rolle
€40
Bt.A183

Miraval Studio
Vitigno | Cinsault, Grenache, Rolle, Tibouren
€35
Bt.A054

Portogallo / *Portugal*

Only with C|Club 25%off

Mateus Rosé "Sograpé"
Vitigno | Variety: Antao Vaz, Tinto Roriz, Periquita, Tinta Barroca, Tinto Cao, Touriga, Trincadeira
€26 - 🍸 €6,20
Bt.ROW301 - Gl.A218

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Altre Bevande

Other Drinks

Vino in caraffa

Wines by Carafe

Pinot Bianco IGT Venezia Giulia "La Cantina di Bertiolo"

€13,50 (1/2 l)

Bt.A254

Merlot IGT Venezia Giulia "La Cantina di Bertiolo"

€13,50 (1/2 l)

Bt.A254

Birre alla spina

Draught beer

Grande / Large

€6,50 (40 cl)

Piccola / Small

€5,50 (25 cl)

Birre

Beer

Birra non alcolica | Non-alcoholic Beer

€5,50

Bibite

Soft Drinks

Soft Drinks / Sodas

€4 (33 cl)

Succhi in bottiglia / Fruit juices

€5 (33 cl)

Acqua minerale

Mineral water

Naturale, frizzante / Natural, sparkling

€3,50 (100 cl)

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