



BISTRÒ

CUCINA  
VEGETARIANA

# NATURAL WINE LIST

# WINES BY THE GLASS



## BUBBLES

**LA ROVESCIATA (glera)**  
4,5 - 25€  
**Corte de Pieri, 2020** €6,50  
Lonigo, Vicenza

**CREMANT DU JURA BRUT ZÉRO**  
(Chardonnay, Savagnin)  
8 - 35€  
**Champ Divin, 2021**  
Gevingey, Jura

## REDS AND ROSÈ

**QUARETTE (Corvina, Corvinone, Rondinella)**  
4 - 24€  
**Antica Valpolicella, 2018**  
Fumane, Verona

**SBOCCIO (Tai rosso)**  
5 - 27€  
**Corte de Pieri, 2020**  
Lonigo, Vicenza

## WHITES AND MACERTED

**RETSINA TRADIZIONALE**  
(Assyrtiko, Roditis)  
4 - 25€  
**Kamara Wines, 2021**  
Thessaloniki, Grecia

**GIANDON (Malvasia macerata)**  
4 - 24€  
**Il Farneto, 2021**  
Tressano di Castellarano,  
Reggio Emilia

**BIANCO RUGOLI (Garganega)**  
5 - 30€  
**Davide Spillare, 2021**  
Gambellara, Vicenza

## SWEET WINES

**VINO COTTO (Malvasia, Montepulciano)**  
6€  
**Podere San Biagio**  
Teramo, Abruzzo

A typical product of the Marche and Abruzzo regions in which the must is cooked on a copper pot, then fresh must is added for slow fermentation. It may be reminiscent in flavour of the more famous passito wine.



# Sparkling Wines



## AT THE BOTTLE

<b>CREMANT DU JURA BRUT ZERO (Chardonnay, Savagnin)</b> Champ Divin, 2020 Jura, France	€37,00
<b>CREMANT D'ALSACE (Pinot Blanc, Auxerrois)</b> Pierre Frick, 2020 Alsace, France	€45,00
<b>SPUMANTE A 2020 (Chardonnay, Pinot Meunier, Pinot Nero)</b> Ravarini, 2020 Franciacorta, Brescia	€40,00
<b>EPOCHÉ (Durella)</b> Muni Daniele Piccinin, 2020 S.Giovanni Ilarione, Verona	€35,00
<b>PETIT NATURE (Muscat)</b> Martin Texier, 2021 Rhone, France	€33,00
<b>PRINCIPIANTE (Garganega)</b> Santa Colomba, 2021 Lonigo, Vicenza	€28,00
<b>ZIGARA (Bianchello, Sangiovese, Aleatico)</b> Tenuta Cà Sciampagne, 2020 Urbino, Pesaro	€26,00
<b>LA ROVESCATA (Glera)</b> Corte de Pieri, 2020 Loire, France	€25,00

# White Wines



## AT THE BOTTLE

<b>LARIÓN (Chardonnay, Durella)</b> Muni, 2022 San Giovanni Ilarione, Verona	€23,00
<b>LA JOLIE FOLLE (Folle Blanche)</b> Domaine du Haut-Planty, 2021 Le Landreau, Loire	€25,00
<b>RETSINA TRADIZIONALE (Assyrtiko, Roditis)</b> Kamara Wines, 2021 Thessaloniki, Greece	€25,00
<b>BIANCO RUGOLI (Garganega)</b> Davide Spillare, 2021 Gambellara, Vicenza	€30,00
<b>GOCCE DI LUCE (Timorasso)</b> Tenuta fornace, 2017 Rovescala, Lombardia	€33,00
<b>ALBAMAR (Albarino)</b> Bodegas Albamar, 2022 Galicia, Spain	€33,00
<b>BLACK LABEL (Ribolla gialla)</b> Movia, 2021 Collio, Slovenia	€35,00
<b>SASSAIA (Garganega)</b> La Biancara, 2020 Montebello, Vicenza	€35,00
<b>EREMI (Verdicchio)</b> La Distesa, 2020 Cupramontana, Ancona	€40,00
<b>ZE CHENIN (Chenin blanc)</b> Beret & Compagnie, 2021 Loire, France	€45,00
<b>BOURGOGNE ALIGOTÉ (Aligoté)</b> Château de Béru, 2019 Chablis, Burgundy, France	€45,00
<b>TREBBIANO D'ABRUZZO (Trebiano)</b> Emidio Pepe, 2020 Torano Nuovo, Abruzzo	€50,00

# Macerated, Orange Wines



## AT THE BOTTLE

<b>GIANDON (Malvasia macerata)</b> Il Farneto, 2021 Tressano di Castellarano, Reggio Emilia	€24,00
<b>ETICHETTA BIANCA (Ribolla gialla)</b> Movia, 2020 Collio, Slovenia	€35,00
<b>GEWURZTRAMINER MACÉRATION (Gewurztraminer)</b> Jean-Pierre Frick, 2020 Alsace, France	€40,00
<b>CHKHAVERI AMBER (Chkhaveri)</b> Zurab Topuridze, 2020 Dablatsikhea, Guria, Georgia	€45,00
<b>RKATSITELI GRAND CRU TSARAPI (Rkatsiteli)</b> Our Wine, 2021 Kardanakhi, Kakheti, Georgia	€45,00
<b>GORULI MTSVANE GRAND CRU TSHORTAULI (Mtsvane)</b> Our Wine, 2021 Kardanakhi, Kakheti, Georgia	€45,00
<b>SLATNIK (Chardonnay, Tocai Friulano)</b> Radikon, 2021 Oslavia, Friuli	€48,00
<b>SIVI (Pinot grigio)</b> Radikon, 2021 Oslavia, Friuli	€48,00
<b>JAKOT (Tocai Friulano)</b> Radikon, 2018 Oslavia, Friuli	€50,00



# Red and Rosé Wines



## AT THE BOTTLE

<b>SPASSO (Uve del Vesuvio)</b> Matrone, 2021 Vesuvio, Napoli	€22,00
<b>QUARETTE (Corvina, Corvinone, Rondinella)</b> Antica Valpolicella, 2018 Fumane, Verona	€24,00
<b>SBOCCIO (Tai rosso)</b> Corte de Pieri, 2020 Lonigo, Vicenza	€27,00
<b>SAIGNÉE (Nerello Mescalse, Perricone)</b> Aldo Viola, 2020 Alcamo, Trapani	€27,00
<b>VALPOLICELLA RIPASSO (Barbera, Corvina, Rondinella, Corvinone)</b> Musella, 2018 S.Martino B. Albergo, Verona	€30,00
<b>BEAUJOLAIS VILLAGES (Gamay)</b> Domaine des Moriers, 2020 Beaujolais, France	€32,00
<b>LA CUVÉE DU CHAT (Gamay)</b> Marcel Lapierre, 2021 Beaujolais, France	€33,00
<b>STALISMA ROSÈ (Xinomavro)</b> Kamara, 2022 Thessaloniki, Greece	€33,00
<b>SEMPRE CUNTENTU (Sciaccarellu)</b> Giacometti, 2021 Saint Florent, Corsica	€38,00
<b>PATAPON (Pinot D'Aunis)</b> Nathalie Gaubicher, 2020 Loire, France	€38,00
<b>AMALGAMAY (Gamay, Aligoté)</b> Château de Béru, 2020 Chablis, France	€40,00
<b>CHKHAVERI ROSÉ (Chkhaveri)</b> Zurab Topuridze, 2020 Dablatsikhea Guria, Georgia	€43,00
<b>POULSARD (Poulsard)</b> Overnoy, 2020 Jura, France	€48,00