

SOLAYA

RESTAURANT

APPETIZERS

Gillardeau Oysters , 1 piece	6.50
Parmigiana di Melanzane , fried aubergines, baked with tomato sauce, Parmesan and mozzarella	8.00
Fritto Misto , fried calamari and shrimp with garlic mayo dip	10.00
Baked Cheese Roll , filo dough stuffed with feta and goat cheese	5.00
Marinated Green Beans , artichoke, sundried tomato, chives and white balsamic	8.00
Grilled Aubergine , eggplant, fresh mozzarella with angus meat balls	7.00
Sautéed Imported Mushrooms , potato purée and dry ricotta cheese	7.50
Braised Shrimp , carrots, celery, zucchini, cherry tomatoes and spring onions	8.00
Insalata Caprese , tomatoes, buffalo mozzarella and fresh basil	8.50
Asparagi Gratinati , green asparagus with grated parmigiano-reggiano cheese and hollandaise sauce	9.50
Burrata , cherry tomatoes, basil and cherry vinegar dressing	12.00
Bresaola , rocket salad with Parmesan flakes	15.50
Grilled Octopus , carrot purée with ginger and frisée lettuce	17.00

SALADS

Classic Caesar Salad , Roman lettuce, croutons and Caesar salad dressing	5.50
	Chicken 7.50 Shrimp 8.00
Lentil Salad , lentils with jalapeño dressing, apple, tomato, fennel, red and spring onions, celery	6.50
Rocket Salad , imported wild rocket with cherry tomatoes and shaved Parmesan	7.00
Solaya Mixed Seasonal Salad , kale, lollo rosso, Swiss chard, beetroot and baby rocket leaves, endives, carrots, cucumbers, fennel with white balsamic vinegar dressing	7.50
Goat Cheese Salad , mixed leaves, walnuts, grapes, herbed goat cheese and white balsamic vinegar dressing	8.00
Shrimp Salad , mixed leaves, cherry tomatoes, avocado and raspberry vinegar dressing	8.50
Baby Gem Sesame Salad , mixed leaves, avocados, cherry tomatoes with sesame dressing	7.50

CARPACCIO AND TARTAR

Salmon Carpaccio , Norwegian salmon with chives, pepe rosa, extra virgin olive oil and lemon vinaigrette dressing	11.00
Beef Carpaccio , rocket salad with shaved Parmesan	14.50
Salmon Tartar , avocado and lemon sorbet	12.00
Beef Tartar , chives, pine nuts, shallots, quail egg yolk, caper, Dijon mustard and ketchup	15.50
Sako Tuna Tartar , orange chili ice-cream, pine nuts, capers and mint	14.50

SOUP

Soup of the Day , mushroom or broccoli, <i>ask your server</i>	5.50
Seasonal Minestrone , with barley	5.00
Potato Truffle , croutons and pickled truffle	7.50

PASTA AND RISOTTO

Penne All'Arrabbiata , tomato sauce, garlic, Italian basil and fresh chili	6.50
Homemade Tagliolini Pasta with Fresh Truffles , rosemary and black garlic	14.50
Seafood Linguine , prawns, calamari, sea scallops, spring onions and cherry tomatoes	12.00
Homemade Potato Gnocchi with Eggplant Purée , fresh tomatoes, basil, olives covered with mozzarella	6.50
Homemade Ravioli , filled with shrimps and burrata in a delicate vanilla bisque	8.00
Lasagna al Forno , prime ground beef, bolognese sauce, Parmesan and mozzarella cheese	8.50
Green Asparagus Risotto , sun-dried tomatoes and Parmesan	8.50
Seafood Risotto , saffron, mixed seafood, asparagus, cherry tomatoes, spring onions cooked in bisque	12.00
Chanterelle Risotto , porcini mushrooms with Parmesan, taleggio cheese and pickled truffles	14.00

PIZZA

Margherita , tomatoes, mozzarella, fresh basil and oregano	7.00
Primavera , mozzarella cheese, mixed bell peppers, zucchini, mushrooms, artichokes, carrots	7.50
Portobello , marinated Portobello mushroom, mozzarella and olive tapenade	8.50
Truffle , pickled black truffles with cream and wild rocket leaves	15.00

MAIN COURSE FISH

Grilled Sea Bass , lemon, garlic and tomatoes with olive relish	17.00
Grilled Wild Salmon , apples, carrots, with ginger purée and bisque foam	18.50
Sesame Crusted Bluefin Tuna Steaks , zucchini, grapes, broccoli and bisque foam	19.50
Grilled Jumbo Shrimps , sautéed vegetables and bisque foam	23.00
Dead Sea Salt-Crusted Sea Bass , 2 to 3 persons (allow 25 minutes for preparation)	55.00

MAIN COURSE MEAT

Farm Chicken Breast (<i>sousvide</i>), mashed potatoes, sautéed vegetables and mushroom sauce	9.00
Chicken Kiev , breaded chicken breast stuffed with herbed butter	12.00
US Beef Tenderloin (<i>sousvide</i>), cauliflower purée, bell peppers, red onions and beef au jus	32.00
Veal Limone , grilled South African veal with lemon sauce	16.00
Lamb Cutlets , marinated in Kalamata olive tapenade with honey and served with eggplant purée	17.50
South African Veal Tenderloin (<i>sousvide</i>), sweet potato purée, ratatouille and veal jus	19.50
Solaya Angus Burger , premium beef tenderloin, caramelized onions, grilled tomatoes, lettuce, pickles and cheddar cheese with potato wedges	12.50

CHAR-GRILLED MEAT

Served with your choice of side dish

To guarantee taste, flavor and safety of the beef cuts, we use Stockyard chilled long fed beef, which is derived from Angus cattle. A consistent medal winner, the Stockyard Gold is certified under the "Natural Program", which uses absolutely no GMO or antibiotics in their feed.

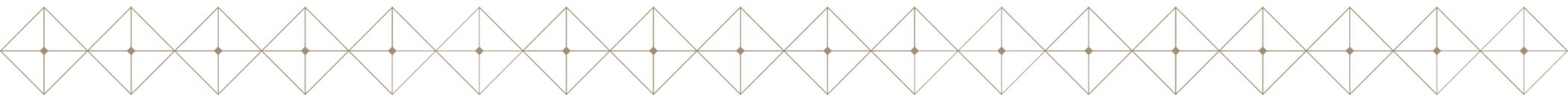
	Aged	Dry Aged
Beef Tenderloin	32.00	
T-bone 1100g (2 to 3 persons)	89.00	
T-bone 450g	38.00	
Rib-eye	33.00	39.00
Australian Tomahawk (2 to 3 persons)	95.00	105.00

SIDE DISHES

Spicy Rosemary Potatoes	3.50
Potato Purée	3.50
Potato Gratin	3.50
Sautéed Mushrooms	3.50
Sautéed Spinach	3.50
Grilled Vegetables	3.50
French Fries	3.50
Macaroni and Cheese	3.50

*Ask your server about other available plates
Prices are subject to sales tax and service charge*

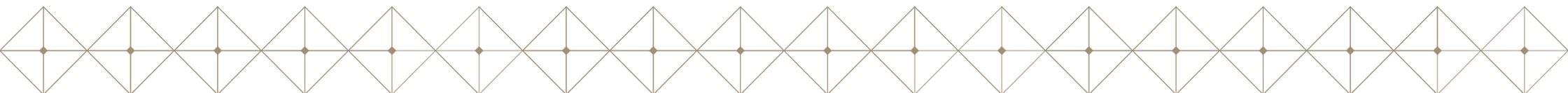
Sous Vide is a method of cooking translates to "under vacuum", which is the process of vacuum-sealing food in a bag, then cooking it to a very precise temperature in a water bath. This technique produces food that is moist and tender preserving its nutrients and keeping its natural color.



DESSERT

Tonka Bean Crème Brule	5.500
Strawberry Compote allow 15 minutes for preparation	5.500
Chocolate Soufflé and Vanilla Ice Cream	6.000
Deconstructed Mango and Passion Fruit Cheesecake	7.000
Pear and Caramelized White Chocolate Galette	5.000
Cinnamon Parfait and Orange Mousse	5.500
Coffee Panna Cotta	5.500
Solaya Tiramisu Homemade Pan di Spagna, honey-mascarpone mousse and cacao	8.500
Solaya Homemade Sorbet and Ice Cream (2 scoops)	4.000
Homemade Chocolate Box	6.500

Prices are subject to sales tax and service charge



BEVERAGE MENU

SIGNATURE COCKTAILS

9.000

SOLAYA SUNRISE

RUM, MANGO, PINEAPPLE, COCONUT, PASSION

GIN ROSEMARY

GIN, PINK LEMONADE, ROSEMARY, FRESH GRAPEFRUIT

MARIWKA

BOURBON WHISKEY, MALIBU, PASSION PUREE, BASIL

PASSIONTINI

VODKA, LYCHEE LIQUOR, SIMPLE SYRUP, LEMON JUICE, FRESH PASSION, PROSECCO

HIBISCUS SOUR

VODKA, TRIPLE SEC, HOME MADE HIBISCUS, LEMON JUICE, SIMPLE SYRUP

SPICY TEQUILA

TEQUILA, RED CHILI, GREEN CHILI, LIME JUICE, CORIANDER, HONEY

INTERNATIONAL COCKTAILS

7.950

APERITIFS

MARTINI, APEROL, CAMPARI

6.950

SCOTCH WHISKEY

	By Glass	By Bottle
J&B	7.000	79.000
CHIVAS REGAL 12 YO	7.950	100.000
BLACK LABEL	7.950	100.000
DOUBLE BLACK 1000 ML	8.750	139.000
CHIVAS XV 15 YO	9.950	120.000
GOLD LABEL	11.500	163.000
CHIVAS REGAL 18 YO	15.000	189.000

VODKA

	By Glass	By Bottle
ABSOLUT	5.950	60.000
STOLICHNAYA GOLD	6.250	70.000
RUSSIAN STANDARD PLATINUM	6.950	76.000
ELYX	7.950	99.000
BELUGA NOBLE	7.250	79.000
LEGEND OF KREMLIN	8.250	105.000
BELVEDERE	9.000	109.000
GREY GOOSE	8.250	105.000
BELUGA ALLURE		225.000
BELUGA GOLD LINE		350.000

AMERICAN WHISKEY

	By Glass	By Bottle
JIM BEAM	6.250	69.000
JACK DANIELS	6.500	75.000
MAKER'S MARK	7.950	105.000
WOODFORD	7.950	105.000

TEQUILA

	By Glass	By Bottle
OLMECA GOLD	6.250	72.000
OLMECA WHITE	5.950	70.000
JOSE CUERVO WHITE	6.500	79.000
PATRÓN CAFÉ	7.500	69.000
DON JULIO WHITE	9.000	130.000
PATRON SILVER	10.000	135.000
DON JULIO REPOSADO	10.000	135.000
DON JULIO AÑEJO	11.000	150.000
PATRÓN GOLD AÑEJO	11.000	150.000
AZUL RESPADO	22.000	325.000

IRISH WHISKEY

	By Glass	By Bottle
JAMESON	6.500	72.000
JAMESON BLACK BARREL	7.950	105.000

SINGLE MALT WHISKEY

	By Glass	By Bottle
GLENLIVET FOUNDER RESERVE	9.950	119.000
GLENFIDDICH 12 YO	10.500	129.000
GLENMORANGIE	9.950	119.000
MACALLAN FINE OAK 12 YO	13.000	149.000
GLENFIDDICH 15 YO	16.000	175.000
GLENFIDDICH 18 YO	21.000	199.000

GIN

	By Glass	By Bottle
BEEFEATER	6.250	69.000
GORDON'S	7.250	80.000
BOMBAY SAPPHIRE	7.250	80.000
TANQUERAY	7.250	82.000
HENDRICKS	7.950	100.000

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RUM

	By Glass	By Bottle
HAVANA CLUB	6.250	65.000
BACARDI	6.750	75.000
CAPTAIN MORGAN 1000 ML	6.750	92.000

COGNAC

	By Glass	By Bottle
HENNESSEY VS	12.950	159.000
HENNESSEY V.S. O.P	17.000	220.000
HENNESSEY XO	40.000	450.000

BEER

LOCAL

	By Bottle
AMSTEL	5.500
CARAKALE	6.500

IMPORTED

HEINEKEN	7.500
CORONA	7.500
ALMAZA	7.500
TAYBEH	7.500

SOFT DRINKS

FIZZY DRINKS

PEPSI, DIET PEPSI, 7UP, DIET 7UP	3.250
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NON ALCOHOLIC

G+ GINSENG	3.500
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SODA WATER, TONIC WATER,
GINGER ALE, PINK LEMONADE,
BITTER LEMON

ENERGY DRINKS

RED BULL, SUGAR FREE RED BULL	3.750
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MOCKTAILS

3.950

HOT DRINKS

NESPRESSO COFFEE

RISTRETTO, LUNGO, DECAFFEINATED	3.500
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DOUBLE NESPRESSO

5.000

TCHABA TEA

ROYAL BREAKFAST, GREEN TEA

CURLS, EARL GREY FLORA, JASMINE
HAZE, MOROCCAN NIGHT,
CHAMOMILE BREEZE, GINGER CALM

3.750

FRESH JUICES

ORANGE, LEMON

5.000

WATER

Small

Large

STILL WATER

HILDON STILL SMALL

1.950

3.950

SPARKLING WATER

HILDON SPARKLING

PERRIER SPARKLING WATER

2.950

3.750

4.950

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WINE LIST

WINE BY GLASS

Red Wine

Local

Saint George – Merlot

Imported

Torresella – Merlot - Italian

Long Mountain – Cabernet Sauvignon - South African

B&G - Cabernet Sauvignon - French

White Wine

Local

Saint George – Pinot Grigio

Imported

Torresella – Pinot Grigio - Italian

Long Mountain – Chardonnay - South African

B&G Sauvignon Blanc - French

Rosé Wine

Local

Saint George Rose - Shiraz

Imported

Torresella - Pinot Grigio - Italian

B&G Rose D’Anjou - Gamay, Grolleau - French

RED WINE

Local

Saint George - Merlot

Powerful yet fresh with smooth tannins, hints of blueberry and sour cherry with cedar and blond tobacco notes with a long mocha finish

Saint George - Cabernet Sauvignon

Full-body, velvety, cocoa aromas and soft cinnamon spices, smooth tannins with black cherries and plums

JR Classic - Shiraz

Medium bodied with a deep ruby color with violets, herbs and spice, red berry, ground pepper and currant flavors. It is well balanced with a long sweet finish

Italian

Torresella - Veneto IGT

Merlot - dry with a distinctive vinous aroma and a delicately herbaceous flavor. Its taste highlights well-structured, rounded fruit, but also considerable body and moderate tannins

Santa Margherita - Chianti Classico Riserva DOCG

Sangiovese, Cabernet Sauvignon, Merlot - Aromas from cherries and plums, with tannic, oak-aged flavors which are bright and round, with a dry, warm, earthy aftertaste

Ruffino - Chianti DOCG

Sangiovese, Cabernet Sauvignon, Merlot - Dry, medium-bodied and well-structured.

It enjoys aromas and flavors of plums, red berry and cherry fruits, with spicy notes and a touch of pepper

Villa Sparina - Barbera del Monferrato DOC

Barbera - Wine a brilliant ruby red color, has a rich aroma with dominating fruity tones, the taste of wine is pleasant rounded, with balanced acidity and a long finish with hints of fruit.

Ceretto - Dolcetto d’Alba Rossana DOC

Dolcetto - It has a bright ruby red colour, medium-bodied. Rich intense complex floral-fruity aromas, notes of blueberries and plum. On the palate, it is dry with great acidity, high minerality, liquorice and long cedar wood finish.

Santa Cristina - Toscana IGT

Sangiovese, Shiraz, Cabernet Sauvignon, Merlot - Full-bodied with purplish highlights, offers fruity notes of cherries, blackberries, and plums fused with aromas of vanilla and coffee.

Ca’ Bianca - Barolo DOCG

Nebbiolo - Aromatic with rich tannins and characteristics of old oak, with a garnet coloring, tending towards dark blue. A taste of soft tannins and pleasantly fresh with an elegant aftertaste of licorice

Frescobaldi Castegiocondo - Brunello di Montalcino DOCG

Sangiovese - Complex aromas of raspberry and blackcurrant, with subtle hints of blueberry, enriched by elegant floral notes with cinnamon, pepper and a leathery feel

Banfi – Brunello di Montalcino DOCG

Sangiovese - With shades of brick it has a moderate tannin with preserved sour cherry, dried oregano, aged balsamic and red pepper flakes

French

B&G – Pays d’Oc

Cabernet Sauvignon – Good intensity wine that has hints of ripe black fruits with spicy notes

Louis Eschenauer - Bordeaux

Merlot, Cabernet Sauvignon - Celebrates its own typical aromas, with red summer fruits from blackcurrant to green pepper, with spice and even hay notes. Good tannic structure, with traces of licorice

6.25

B&G - Saint-Emilion

Merlot, Cabernet Franc - The notes of red fruits are concentrated, developing a wide range of aromas including vanilla with a leathery texture balanced with velvety tannins.

7.50

7.95

8.25

Pere Anselme La Firole - Châteauneuf-du-Pape

Cinsault, Mourvedre, Shiraz, Grenache - Full-bodied, fruity and spiced. Reminiscent of ripe berries, cherry “eau-de-vie”, warm spices and truffles.

6.00

Baron Nathaniel - Pauillac

Malbec, Merlot - Rich, full bodied and tannic, it has an uncanny ability to combine a regal character, with a sense of sternness and elegance.

7.25

7.95

8.25

Chilean

Santa Helena - Central Valley

Cabernet Sauvignon - Retaining strong fruit characters with straightforward cherry and berry flavors with notes of sweet vanilla and just enough tannin for grip

6.50

7.50

7.95

Castillo de Molina - Cachapoal Valley

Cabernet Sauvignon - Intense ruby and violet hues and a display of an expressive, complex bouquet, full of fresh fruits such as black cherries, plums and blackberries, with a subtle touch of black pepper, vanilla, chocolate and tobacco

45

Santa Digna - Central Valley

Shiraz, Syrah - Mouth coating cherry spice mingled with ripe plum, fetching hints of raspberry and integrated oak

28

Escudo Rojo- Maipo Valley

Cabernet Sauvignon – Dry and spicy wine with flavors of blackcurrant and raspberry

28

South African

KWV – Western Cape

Merlot – Prominent aromas of ripe plum and sour cherry with hints of black pepper

34

Long Mountain - Breede River Valley

Cabernet Sauvignon - Deep color, good tannin structure, moderate acidity and aromas of blackcurrant, tomato leaf, dark spices and cedar wood

32

Man Family – Western Cape

Syrah – Presents complex aromas with flavors of black currant and plum

45

ROSÉ WINE

Saint George - Jordanian

Shiraz - Aromas of blackberries, raspberries and ripe strawberries with just a touch of aniseed and spices such as cloves and cinnamon

39

Torresella - Italian

Pino Grigio, pale blush pink colour and bouquet is characterized by delicate hints of citrus fruits and wild berries

49

B&G Rose D’Anjou - French

Gamay, Grolleau - Intense salmon-pink, with fruits and overtones of sweet red fruits and spices. Fine and elegant with ripe red berries and hints of a black pepper aroma.

55

Santa Margherita - StilRose - Tarantino - Italian

Sangiovese, Barbera, Marzemino - A delicate pink colour, with elegant yet complex aromas of floral & fruity notes of orange, fraises des bois, along with hints of lychee and ginger. A fresh vibrant tanginess of wild berries and sweet spices.

45

WHITE WINE

Local

Saint George - Pinot Grigio

Crisp, developing aromas of yellow lemon curd, hints of dried herbs and almonds

27

Saint George - Chardonnay

Strong creamy notes of custard, butter and vanilla combined with almond and chestnut. With golden apple pie, quince and lemon curd followed by smooth aromas of vanilla and soft oak

27

JR Classic - Sauvignon Blanc

Light bodied wine with a shiny golden color. Refreshing, crispy and highlighted by citrus aroma with hints of orange

95

Italian

Torresella - Veneto IGT

Pino Grigio - Old rosé color and characterized by its delicate hints of citrus fruits and wild berries. On the palate it is light and vibrant

31

Casale Del Grillo - Frascati Superiore DOC	36	Calvet - Sancerre	59
<i>Malvasia</i> - With a delicious aroma and a pronounced pale gold color it is beautifully ripe. Through the fruit concentration comes a fine line of wonderful citrus acidity, velvety and fresh		<i>Sauvignon Blanc, Sémillon</i> - Floral aromas which are rich and ripe on the palate with typical Sauvignon Blanc characteristics of gooseberry hints, citrus and herbaceous nettle	
Ruffino - Lumino DOC	39	B&G - Pouilly Fuisse	58
<i>Pinot Grigio</i> - Aromas of fresh-cut lemon, pear and a touch of honey. Vibrant and crisp on the palate, with mineral notes on a clean finish.		<i>Chardonnay</i> - Pale golden yellow with a rich and intense bouquet with warm vanilla aromas	
Bolla - Soave Classico DOC	37	Chilean	
<i>Trebbiano, Garganega</i> - Pale yellow with greenish hues, aromas of melon, ripe apple and pear. The small amount of Trebbiano di Soave grapes adds body and complexity.		Castillo De Molina - Casablanca Valley	45
Lamberti Trevenezie	37	<i>Chardonnay</i> - Lots of fruit and freshness it is balanced with very good acidity	
<i>Chardonnay</i> - Pale with a pronounced bouquet of exotic fruit and wildflowers, with an attractivelingering aftertaste of apples and bananas		Santa Digna - Central Valley	42
Santa Margherita – Trentino-Alto Adige	47	<i>Sauvignon Blanc</i> - Easy drinking, full-flavored Sauvignon, quite floral with some melon and lime characteristics	
<i>Pinot Grigio</i> - Dry wine with straw yellow color. Its clean, intense aroma and bone-dry taste with an appealing flavor of golden apples, which creates great personality and versatility		Escudo Rojo - Maipo Valley	49
Villa Sparina - Gavi	49	<i>Sauvignon Blanc</i> - Succulent, fresh and elegant, while the crisp mid-palate explodes with flavor, dominated by white peach, grapefruit and passion fruit	
<i>Cortese</i> - Straw yellow color. Fragrance of flowers and fruit with hints of peach		South African	
Villa Antinori - Toscana IGT	45	Long Mountain - Breede River Valley	37
<i>Pinot Grigio, Pinot Blanc, Trebbiano</i> , - Brilliant pale straw color with an aroma of flowers and fresh and soft flavors		<i>Chardonnay</i> - Light yellow hues, it has bell pepper and apricot aromas with a hint of lemon zest	
French		KWV - Western Cape	45
B&G - Gascogne	37	<i>Sauvignon Blanc</i> - Elegant and refreshing with tangs of grapefruit, lime and guava	
<i>Sauvignon Blanc</i> - Fresh scents of exotic fruits with a hint of blackcurrant buds offering lovely crisp notes of lemon with a lingering citrusy finish		Man Family – Western Cape	43
Domaine Laroche - Chablis	55	<i>Chenin Blanc</i> – Crisp with vibrant aromas of quince, pear and pineapple	
<i>Chardonnay</i> - Dry and straw yellow colored. White showcases a complex nose releasing floral, fruity and mineral scents. Char med with this medium-bodied wine revealing a broad texture and a long finish.			

PREMIUM WINE

Tignanello Superiore Toscana IGT - Italian	195	Dal Forno Romano - Amarone Della Valpolicella - Italian	375
<i>Sangiovese, Cabernet Sauvignon, Cabernet Franc</i> , - Tignanello is in full harmony with the vintage. This wine shows an intense and bright ruby red color on the nose, notes of ripe red fruits of fresh blackberry and wild berries. At the same time it shows delicate and perfectly integrated aromas of vanilla and dark chocolate with light spice sensations.		<i>Corvina, Rondinella, Croatina</i> - Complex flavors from black to red fruits, spices of liquorices, nutmeg, cloves, pepper, chocolate, coffee, toast, smoke. Unbelievably dense on the palate, concentrated and multi-layered	
Fontanafredda Vigna La Rosa - Barolo DOCG - Italian	175	Tenuta San Guido Sassicaia - Bolgheri DOC - Italian	425
<i>Nebbiolo</i> - Delicate but intense with hints of withered roses, violets, tobacco, underbrush, spices and a slight touch of vanilla. It is dense, closely woven tannin with a velvety texture. A rich fruit and a long aftertaste packed with flavor		<i>Cabernet Sauvignon, Cabernet Franc</i> - Known for its supple texture, elegance and perfume	
Gaja - Barbaresco DOCG – Italian	225	Ceretto - Barolo Bricco Rocche DOCG - Italian	350
<i>Nebbiolo</i> - It has a garnet hue, Complex aromas of forest fruits, plums, Licorice, Mineral, and coffee scents. A backbone of tightly woven but refined tannins support black cherry, raspberry, white pepper, anise and tobacco.		<i>Nebbiolo</i> - Complex aromas of cherries, raisins, dried flowers, smoky vanilla, and cigar box which are apparent with flavors of red fruits and sweet spices. This is a rich, full-bodied wine with velvety soft tannins, balanced acidity and a long and appealing finish	
Tenuta Luce - Brunello di Montalcino DOCG - Italian	275	Château Haut-Brion - Pessac-leognan - French	375
<i>Sangiovese</i> - Notable weight and volume well matched by a very lengthy, aroma-laden progression and a collection of elegant, dense-packed tannins		<i>Cabernet Sauvignon, Malbec, Merlot, Petit Verdot</i> -Deep garnet-red color with an aroma that is ripe and concentrated which becomes more complex with hints of very ripe red and black fruit. There are also hints of licorice and cloves	
		Marchesi Antinori “Solaia” - Toscana IGT - Italian	450
		<i>Cabernet Sauvignon, Cabernet Franc, Sangiovese</i> - Rich and bright red it brings together ripe blackberry and cherry fruit, vanilla chocolate and spice notes. It remains balanced and juicy through the finish	

CHAMPAGNE & SPARKLING WINE

Mini Sparkling Wine - Lamberti	10
Mini Champagne - Moet et Chandon Rose	45
Veuve du Vernay Ice	35
A semi sweet delicate aromas of golden apple, plums, honey, walnut butter, and flowers with hints of toast, citrus, peach and passion fruit that linger on the palate. Perfect on ICE!!	
Santa Margherita – Prosecco Valdobbiadene DOCG	45
Fairly dry with fine refreshing bubbles, with aromas of fresh green pineapple, white flowers and hints of green tea.	
Nicholas Feuillatte - Champagne Brut	99
Pale gold in color, abundance of delicate bubbles. Floral aromas of fruit with subtle predominance of white fruit: pear, apple, almonds and hazelnuts. Fresh opening, smooth, pleasant and balanced.	
Moet et Chandon - Champagne Brut	129
A fresh crisp palate reveals white-fleshed fruits (apple, pear, white peach), citrus fruits, floral notes (lime blossom), elegant hints of brioche and fresh nuts	
Dom Pierre Pérignon	300
Notes of guava and spicy green grapefruit zest combine with stone fruit: white peach and nectarine. The wine opens up, with the whole complemented by woody vanilla and warm, lightly toasted brioche. The wine’s power is remarkably restrained. The various sensations – silky, salty, sappy, bitter and briny – converge and persist.	