

SET LUNCH —⁺ 38

GOTTI
ITALIANO

STARTERS Choose 1

ZUPPA DEL GIORNO



Soup Of The Day, Kindly Refer
To Your Waiter

CEVICHE DI CAPESANTE *add +10*



Scallops Ceviche, Yuzu Lemon Dressing,
Cherry Tomatoes, Sesame, Basil,
Orange Pulp, Ikura

BURRATA TARTUFO



Mashed Truffle Burrata Cheese, Rucola,
Colored Cherry Tomatoes, Balsamic,
Pine Nuts, Basil Oil

ANATRA E PESCA



Smoked Duck, Peach, Cranberries, Rucola,
Almond Flakes, Truffle Lemon Dressing,
Balsamic

BARBABIETOLLA ROSSA



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

CARPACCIO DI MANZO



Wagyu Beef Eye Round, Rucola, Amalfi
Lemon Dressing, Basil Pesto, Grana Padano

CHEF CHOICE

GLUTEN FREE

DAIRY FREE

VEGETARIAN

NUT FREE

ALCOHOL

All the prices shown above are subjected to 10% service charge & 9% GST.

SET LUNCH —⁺ 38

GOTTI
ITALIANO

MAINS Choose 1

SPAGHETTI ALLA MORESCA



Chef's Signature Creamy Moorish Sauce,
Anchovies, Bottarga, Cherry Tomatoes,
Ikura

ADD ON

Prawn / Crab Meat +12

Mix Mushrooms +6

LINGUINE ALFREDO CON SPINACI



Cream Alfredo Sauce, Garlic,
Spinach, Parmigiano

ADD ON

Prawn / Crab Meat +12

Mix Mushrooms +6

SALMONE SCOTTATO



Salmon Fillet, Cream Dill Sauce,
Potato Puree, Citrus Salsa, Cress

MAIALE IBERICO



Spanish Iberico Pork Jowl, Carrot Puree,
Rucola, Borretane Pearl Onions,
Red Wine Sauce

CHEF CHOICE

GLUTEN FREE

DAIRY FREE

VEGETARIAN

NUT FREE

ALCOHOL

All the prices shown above are subjected to 10% service charge & 9% GST.

SET LUNCH —⁺38

GOTTI
ITALIANO

DESSERT Choose 1

CRÈME BRULÉE



Custard Base, Caramelized Rapadura, Berries

TIRAMISU *add +8*



Mascarpone Cream Cheese, Savioardi Biscuit, Amaretto

GELATO VANIGLIA



Vanilla Gelato, Pistachio

TORTA DI MELE *add +8*

Puff Pastry, Sliced Red Apple, Cinnamon, Sugar Snow, Physalis

DRINKS

ASAHI SUPER DRY — +14

ITALIAN HOUSE WINE — +14

COFFEE — +6

Americano, Latte, Flat White, Espresso, Cappuccino, Long Black, Caffé Macchiato

ADD ON

Oat Milk +1

Extra Shot of Coffee +2

TEA — +6

Classic Earl Grey, Classic English Breakfast Herbal Chamomile, Herbal Peppermint, Iced/Warm Lemon Tea

CHEF CHOICE

GLUTEN FREE

DAIRY FREE

VEGETARIAN

NUT FREE

ALCOHOL

All the prices shown above are subjected to 10% service charge & 9% GST.

PREMIUM SET LUNCH —⁺68

GOTTI
ITALIANO

STARTERS Choose 1

CEVICHE DI CAPESANTE



Scallops Ceviche, Yuzu Lemon Dressing, Cherry Tomatoes, Sesame, Basil, Orange Pulp, Ikura

CAVOLO



Kale, Almond Flakes, Roasted Cashews, Apple, Dried Cranberry, Purple Seedless Grape, Raisins, Goat Cheese, Ginger Tofu Dressing

MAINS Choose 1

GUANCIALE DI MANZO



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

DENTICE ROSSO



Red Snapper Fillet, Spicy Citrus Salsa, Beurre Blanc Sauce, Pistachio, Potato Puree, Cress, Balsamic

RAVIOLI AI PORCINI



Home-Made Ravioli Stuffed With Porcini Mushrooms, Truffle Cream Sauce, Olive Oil Caviar

AGNELLO



12 Hours Slow Cooked Australian Lamb Shank, Potato Puree, Carrot, Broccoli

CHEF CHOICE

GLUTEN FREE

DAIRY FREE

VEGETARIAN

NUT FREE

ALCOHOL

All the prices shown above are subjected to 10% service charge & 9% GST.

PREMIUM SET LUNCH —⁺68

GOTTI
ITALIANO

DESSERT Choose 1

TIRAMISU



Mascarpone Cream Cheese,
Savioardi Biscuit, Amaretto

CRÈME BRULÉE



Custard Base, Caramelized Rapadura,
Berries

DRINKS

ASAHI SUPER DRY — +14

ITALIAN HOUSE WINE — +14

COFFEE — +6

Americano, Latte, Flat White, Espresso,
Cappuccino, Long Black, Caffé Macchiato

ADD ON

Oat Milk +1

Extra Shot of Coffee +2

TEA — +6

Classic Earl Grey, Classic English Breakfast
Herbal Chamomile, Herbal Peppermint,
Iced/Warm Lemon Tea

CHEF CHOICE

GLUTEN FREE

DAIRY FREE

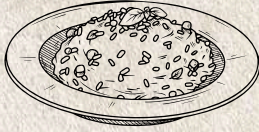
VEGETARIAN

NUT FREE

ALCOHOL

All the prices shown above are subjected to 10% service charge & 9% GST.

A L A C A R T E



Antipasti

- BURRATA CLASSICA**    **\$32**
(add Parma ham \$12)
Burrata Cheese, Rucola, Olive Oil Caviar, Vine Cherry Tomatoes, Basil Pesto, Balsamic
- BURRATA PESCA E ARANCIA**    **\$32**
(add Parma ham \$12)
Burrata Cheese, Peach, Orange Pulp, Roasted Beetroot, Pecan, Honey Cayenne Pepper Glaze, Chilli Caviar
- CEVICHE DI CAPESANTE**    **\$32**
Scallops Ceviche, Yuzu Lemon Dressing, Cherry Tomatoes, Sesame, Basil, Orange Pulp, Ikura
- SALUMI**   **\$28**
24 Month Aged Prosciutto Di Parma, Salami Milano, Mortadella Bologna
- CAVOLO**   **\$28**
Kale, Almond Flakes, Roasted Cashews, Apple, Dried Cranberry, Purple Seedless Grape, Raisins, Goat Cheese, Ginger Tofu Dressing
- PORTOBELLO TRIFOLATI**    **\$24**
Portobello Mushrooms, Cherry Tomatoes, White Wine, Balsamic, Pistachio



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 Round, Rucola, Amalfi Lemon Dressing, Basil Pesto, Parmigiano, Pine Nuts
- BARBABIETOLLA ROSSA**   **\$24**
Roasted Beetroot, Feta Cheese, Amalfi Lemon Dressing, Rucola, Cherry Tomato, Raisins, Balsamic Pecan
- COSCIA DI POLPO**     **\$36**
Slices of Slow Cooked Octopus Leg, Rucola, Lemon Dressing, Borretane Pearl Onions, Avocado, Riviera Olives
- BRUSCHETTA AL FORNO**   **\$24**
Ciabatta Bread, Spicy Citrus Tomato Salsa, Basil, Parmigiano, Balsamic
- PROSCIUTTO E MELONE**   **\$26**
Aged Prosciutto Di Parma, Cantaloupe, Rucola, Raisins, Cranberries, Pistachio
- PATATINE FRITTE AL TARTUFO**    **\$22**
Thunder Crunch Fries, with Home-Made Truffle Mayonnaise and Chilli



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.

Pasta

GUANCIALE DI MANZO    **\$32**

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

ARRABBIATA     **\$28**

(add on prawn \$12, crab meat \$12, mix mushrooms \$6)

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

SALMONE TROTTOLE    **\$32**

Home-Made Trottole, 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, Parmigiano

RAVIOLI AI PORCINI   **\$32**

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

LINGUINE CON SALSA DI PEPERONI   **\$30**

(add on prawn \$12, crab meat \$12, mix mushrooms \$6)

Linguine, Capsicum Cream Sauce, Parmigiano, Pumpkin Seeds, Sesame, Basil Oil

CARBONARA   **\$32**


(add mix mushrooms \$6)

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

AGLIO OLIO CON GAMBERI     **\$32**

(add mix mushrooms \$6)

Spaghetti, Tiger Prawns, White Wine, Extra Virgin Olive Oil

PASTA AL PESTO  **\$30**

(add on prawn \$12, crab meat \$12, mix mushrooms \$6)

Spaghetti, Basil Cream Pesto, Parmigiano, Burrata Pine Nuts

 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.

Pizza

- MARGHERITA**   **\$ 28**
Pizza Sauce, Mozzarella Cheese, Cherry Tomatoes, Basil, Burrata
- ANATRA AFFUMICATA**   **\$ 30**
Pizza Sauce, Mozzarella Cheese, Smoked Duck, Peach, Rucola, Parmigiano, Balsamic
- DIAVOLA**   **\$ 34**
Bufala Mozzarella, Plant-Based Chilli Sauce, Spicy Spianata, Chili Caviar, Black Olives
- CRUDO E RUCOLA**  **\$ 36**
24 Month Aged Prosciutto Di Parma, Bufala Mozzarella, Rucola, Parmigiano
- SIGNOR GOTTI**   **\$ 36**
12 Hours Slow Cooked Wagyu Beef Cheeks, Bufala Mozzarella, Parmigiano, Rucola
- CIPOLLA BASILICO**  **\$ 28**
Pizza Sauce, Mozzarella Cheese, Basil, Pesto, Balsamic Onions, Rucola, Parmigiano
- TARTUFO**   **\$ 32**
Truffle Cream, Mix Forest Mushrooms, Black Truffle Carpaccio, Parmigiano
- SALAME DOPPIO FORMAGGIO**  **\$ 32**
Pizza Sauce, Mozzarella Cheese, Salami Milano, Rucola, Parmigiano
- PESTO E BURRATA**  **\$ 34**
Basil Pesto, Mozzarella Cheese, Burrata, Parmigiano, Pine Nuts, Cherry Tomatoes

 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.

Secondi

- BRANZINO**   **\$ 38**
Chef's Signature Livornese Sauce, Ocean Sea Bass, Citrus Salsa, Seasonal Vegetables, Potato Puree
- DENTICE ROSSO**  **\$ 40**
Red Snapper Fillet, Spicy Citrus Salsa, Beurre Blanc Sauce, Pistachio, Potato Puree, Cress, Balsamic
- FILETTO DI MANZO**   **\$ 48**
160g Grain-Fed Beef Tenderloin, Potato Gratin, Belgium Endive, Mushroom Ragu, Beef Jus
- MAIALE IBERICO**   **\$ 38**
Spanish Iberico Pork Jowl, Carrot Puree, Borretane Onions, Red Wine Sauce
- AGNELLO**  **\$ 40**
12 Hours Slow Cooked Australian Lamb Shank, Potato Puree, Carrot, Broccoli, Cauliflower
-
-

Dolce

- TIRAMISU**    **\$ 16**
Mascarpone Cream Cheese, Savioardi Biscuit, Amaretto
- BASQUE CHEESECAKE**    **\$ 16**
Burnt Cheese Cake, Home-Made Blueberry Jam, Sugar Snow
- TORTA DI MELE**  **\$ 15**
Puff Pastry, Sliced Red Apple, Cinnamon, Sugar Snow
- CRÈME BRULEE**    **\$ 14**
Custard Base, Caramelized Rapadura, Berries
- BAILEY'S AFFOGATO**    **\$ 16**
Gelato Vanilla, Espresso, Bailey's, Pistachio
- GELATO**   **\$ 8**
Gelato Vanilla, Pistachio

 CHEF'S CHOICE  VEGETARIAN  SPICY
 GLUTEN FREE  DAIRY FREE  NUT FREE  ALCOHOL

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

COCKTAIL
MENU
COCKTAIL
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 – 26 🍸 🍷

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 – 26 🍷 🍸

Our take on the international Singapore Sling

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

South Bronx – 26 🍷

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 – 26 🍸 🍷

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 – 26 🍸 🍷

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

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

Cosa Nostra – 26 🍸 🍷

“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 – 26 🍷 🍸

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 – 26 🍷

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

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

Teflon Don – 26 🍷 🍸

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 – 26 🍷

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

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

La Padrona – 26 🍷 🍸

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 – 22

A Dangerous Choice.

Lime Margarita – 22

Zesty Indulgence.

Lychee Martini – 22

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 – 14

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

House Ginger blend, Mint, Fizz, Zuccherò di Canna

Tutti Sanno – 14

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

Amalfi Lemon, Calamansi, House Black Tea Syrup, Fizz

Barely Legal – 14

Fruity, refreshing & faintly herbaceous.

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

BEERS



DRAFT BEER

Asahi Super Dry

Japan

Gls



18

SPIRITS



VODKA

Zubrowka Biala

Poland

Belvedere

Poland

Greygoose

France

Belvedere 10

Poland

Gls



19

20

22

28

Btl



260

260

260

420

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 Streth 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

Gls



19

20

20

26

22

22

22

22

24

24

24

24

Gls



19

20

22

22

22

Btl



260

260

260

260

280

22

22

22

24

24

24

320

Gls



19

20

22

22

22

SINGLE MALTS

Speyburn 10 Years

Scotland

Glendrochnach Original 12 Years

Scotland

The Macallan Sherry Oak 12 Years Old

Scotland

Balvenie 12 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



22

26

32

26

36

32

22

32

38

48

38

29

24

Btl



260

260

360

290

400

360

260

360

400

860

320

SPIRITS

	Gls	Btl		Gls	Btl
WORLDLY WHISKY			RUM		
Monkey Shoulder <i>Scotland</i>	19	260	Veritas White Blended Rum <i>Barbados</i>	19	260
Smokey Monkey <i>Scotland</i>	22	260	Doorylys Barbados Rum X.O <i>Barbados</i>	21	280
Johnnie Walker Gold Label <i>Scotland</i>	22	260	Foursquare Spiced Rum <i>Barbados</i>	22	280
Chivas Regal 18 Years Old <i>Scotland</i>	26	320	Transcontinental Rum Line - Jamaica WP 2013 <i>Jamaica</i>	24	
Canadian Club <i>Canada</i>	22	260			
Teeling Pot Still Irish Whiskey <i>Ireland</i>	22		BRANDIES		
Canadian Club <i>Canada</i>	22	260	Signette VSOP <i>France</i>	19	260
Amrut Fusion <i>India</i>	24	310	Hennessy VSOP <i>France</i>	23	290
Nikka Taketsuru Pure Malt <i>Japan</i>	24	310	Hennessy XO <i>France</i>		296
Kavalan Oloroso Sherry Oak Matured <i>Taiwan</i>	22				
			GRAPPA		
AGAVE			ABSINTHE		
Los Arcos Blanco Destilado De Agave - "The Highlands" <i>Mexico</i>	19		St. George Absinthe Verte <i>California</i>	22	
Codigo1530 Blanco <i>Mexico</i>	21	280			
Volcan Blanco <i>Mexico</i>	23	290			
Don Julio Anejo <i>Mexico</i>	23	290			
Don Julio 1942 Anejo Tequila <i>Mexico</i>	36	460			
Clase Azul Reposado Tequila <i>Mexico</i>	42	620			
Mezcal Union Joven <i>Mexico</i>	19	260			

OTHERS

	Gls		Gls
MIXERS, WATERS & JUICES		COFFEE	
Purezza Still / Sparkling <i>Freeflow per table</i>	4	Espresso	7
Singha Soda	7	Latte	7
London Essence Ginger Ale	7	Flat White	7
London Essence Ginger Beer	7	Cappuccino	7
London Essence Indian Tonic	7	Long Black	7
Limonata Organic Lemonade	8	Caffe Macchiato	7
Aranciata Rossa Organic <i>Blood Orange</i>	8	TEA	
Coke, Coke Light, Sprite Can	7	Classic Earl Grey	7
Cranberry, Orange Juice	7	Classic English Breakfast Tea	7
		Herbal Chamomile Tea	7
		Herbal Peppermint Tea	7
		Iced/Warm Lemon Tea	7

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	16	68	
<i>Prosecco DOC</i>	Glera	Mionetto Prosecco DOC Treviso Brut		86	
C H A M P A G N E			Gls	Btl	
<i>France, Champagne</i>	Pinot Noir Pinot Meunier Chardonnay	Moet Chandon Imperial 2014	22	118	
<i>France, Champagne</i>	Pinot Noir Pinot Meunier Chardonnay	Penfolds Thienot Rose	23	120	
<i>France, Champagne</i>	Chardonnay Pinot Noir Pinot Meunier	Veuve Clicquot Brut		152	
<i>France, Champagne</i>	Chardonnay Pinot Noir	Remi Leroy Extra Brut		152	
<i>France, Champagne</i>	Chardonnay Pinot Noir	Dom Perignon Vintage 2013		518	
<i>France, Champagne</i>	Pinot Noir Chardonnay Pinot Meunier	Armand De Brignac Gold		820	
R O S A T O			Gls	Caraf	Btl
<i>France</i>	Grenache Cinsault Rolle	Chateau D'Esclans Whispering Angel 2023	16	46	74
D E S S E R T W I N E			Gls	Btl	
<i>Veneto</i>	Muscat	Scavi & Ray Moscato 2017		62	
<i>Veneto</i>	Garganega	Canoso - Passo Recioto Di Soave Docg 2017		112	
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	16	46	74
<i>Italy</i>	Sauvignon Blanc	San Martino - Sauvignon Blanc 2022	16	46	74
<i>Italy</i>	Chardonnay	Selva Volpina - Chardonnay 2021	16	46	74
<i>Spain, Jumilla</i>	Macabeo Sauvignon Blanc	Finca Luzon Jumilla Blanco 2022	17	48	81

HOUSE RED WINE			Gls	Caraf	Btl	WHITE WINE			Btl	
PREMIUM WINE BY GLASS CORAVIN			Gls	ITALIAN RED WINE			WHITE WINE			
<i>Spain</i>	Tempranillo	Castillo de Eneriz Tinto Tempranillo 2023	16	46	74	<i>France, Loire Valley</i>	Sauvignon Blanc	Chateau de Tracy, Pouilly Fume Mademoiselle de T. 2022	102	
<i>Italy</i>	Cabernet Sauvignon	Selva Volpina - Cabernet Sauvignon 2021	16	46	74	<i>Burgundy</i>	Chardonnay	Gerard Tremblay, Petit Chablis 2023	92	
<i>Italy</i>	Primitivo	Produttori Di Manduria - Primitivo Igt 2022	17	48	81	<i>Burgundy</i>	Chardonnay	Jean Pascal Et Fils, Puligny Montrachet Premier Cru Les Folatieres 2018	276	
<i>New Zealand</i>	Pinot Noir	Tracy & Cie Les Marnes Pinot Noir 2022	20	58	98	<i>Burgundy</i>	Chardonnay	Guy Amiot Et Fils, Chassagne Montrachet Vv White 2018	248	
<i>Germany</i>	Riesling	Weingut Schwaab Adams Wehlener Sonnenuhr Riesling Spatlse 1985	28				<i>Bordeaux</i>	Semillon Sauvignon	Chateau Haut Grelot , Bordeaux Selection White 2019	88
<i>New Zealand</i>	Chardonnay	Cloudy Bay Chardonnay 2021	28				<i>Sicilia</i>	Syrah	Andrero - Momenti Syrah Igp 2022	78
<i>Veneto</i>	Corvina Corvinese Rondinella Molinara	Odino Vaona - Amarone della Valpolicella Paerno DOCG 2018	28				<i>Sicilia</i>	Perricone	Andrero - Filari 88 Perricone - Nero D'avola 2020	86
<i>Bordeaux, Pomerol</i>	Merlot Cabernet Franc	Chateau Les Cruzelles, Lalande De Pomerol Red 2018	28				<i>Toscana</i>	Sangiovese	Ventolaio - Brunello Di Montalcino 2018	176
<i>Piemonte</i>	Cortese	Cavalieri Di Moasca - Gavi Docg 2023				<i>Puglia</i>	Negroamaro	Colle Al Vento - Quattro Venti Salice Salentino Dop 2021	72	
<i>Sicily</i>	Grillo	Andrero - Mongreno Grillo Dop 2022				<i>Piemonte</i>	Barbera	Cascina Radice - Attimi Di Barbera Doc 2020	82	
<i>Puglia</i>	Fiano Fiano Minutolo	Produttori Di Manduria - Zin Fiano Igt 2023				<i>Toscana</i>	Cabernet Sauvignon Merlot	Castello Del Terriccio - Tassinaia 2018	128	
<i>Puglia</i>	Chardonnay	Produttori Di Manduria - Santa Gemma Chardonnay 2021				<i>Toscana</i>	Cabernet Sauvignon Petit Verdot	Castello Del Terriccio - Lupicaia 2017	420	
<i>Australia</i>	Chardonnay	Lake Breeze Bullant Chardonnay 2022				<i>Toscana</i>	Sangiovese Colorino Cabernet Sauvignon	Chianti Rufina Riserva Docg Villa Bossi 2016	128	
<i>Australia</i>	Chardonnay	Penfolds Bin 311 Chardonnay 2018				<i>Toscana</i>	Sangiovese Merlot Colorino	Ser Amerigo Toscana IGT 2013	128	
<i>Germany</i>	Riesling	Weingut Schwaab Adams Wehlener Sonnenuhr Riesling Spatlse 1985				<i>Toscana</i>	Sangiovese	Montecalvi Chianti Classico Docg 2020	122	
<i>Spain</i>	Verdejo	Bodegas Berceo Verdejo Do Rueda 2022				<i>Toscana</i>	Sangiovese	Le Coste - Chianti Docg 2021	78	
<i>New Zealand</i>	Chardonnay	Cloudy Bay Chardonnay 2021				<i>Veneto</i>	Corvina Rondinella Molinara Croatina	Amarone Della Valpolicella Classico Riserva "Leone Zardini" Docg 2017	280	
<i>New Zealand</i>	Sauvignon Blanc	Cloudy Bay Sauvignon Blanc 2023				<i>Veneto</i>	Cabernet Merlot	Aster Veneto Igt Super Veneto 2021	98	

ITALIAN RED WINE			Btl
<i>Veneto</i>	Corvina Corvinone Rondinella Oseleta	Terre di Leone - Amarone della Valpolicella Riserva 2011	324
<i>Veneto</i>	Corvina Corvinone Rondinella Molinara	Odino Vaona - Amarone Della Valpolicella Paerno Docg 2018	138
<i>Piemonte</i>	Nebbiolo	Barolo Rocche Dell'annunziata Docg 2018	182
<i>Piemonte</i>	Nebbiolo	Giovanni Rosso Barolo Classico 2013	188
<i>Piemonte</i>	Nebbiolo	Mario Gagliasso Barolo Tre Utin Docg 2019	138

FRENCH RED WINE			Btl
<i>Burgundy</i>	Pinot Noir	Domaine Dubois, Bourgogne Cote d'Or VV Red 2021	118
<i>Burgundy</i>	Pinot Noir	Domaine Chevillon Chezeaux, Nuits Saint Georges VV 2022	192
<i>Burgundy</i>	Pinot Noir	Domaine Delagrang, Pommard Les Vaumuriens Hauts 2021	188
<i>Burgundy</i>	Pinot Noir	Domaine Delagrang, Volnay Premier Cru Les Champans 2021	288
<i>Burgundy</i>	Pinot Noir	Domaine Delagrang, Volnay Premier Cru Clos Des Chenes 2021	298
<i>Bordeaux</i>	Bordeaux Blend Red	Chateau Tour de Guiet - Cotes de Bourg Tradition 2019	92
<i>Bordeaux</i>	Merlot Cabernet Franc	Chateau De Carles, Fronsac Red 2016	118
<i>Bordeaux</i>	Merlot Cabernet Franc	Chateau Les Cruzelles, Lalande De Pomerol Red 2018	142
<i>Bordeaux</i>	Merlot Cabernet Franc	Chateau Vieux Maillet, Pomerol 2016	210
<i>Bordeaux</i>	Bordeaux Blend Red	Château Simard, Saint Emilion Grand Cru 2014	118
<i>Bordeaux</i>	Bordeaux Blend Red	Chateau Calon Segur, Saint-Estephe 3rd Grand Cru Classe 2000	880
<i>Bordeaux</i>	Bordeaux Blend Red	Chateau Duhart Milon, Pauillac 4th Grand Cru Classe 2011	410
<i>Bordeaux</i>	Bordeaux Blend Red	Chateau Mouton Rothschild, Pauillac 1st Grand Cru Classe 2006	2400

FRENCH RED WINE			Btl
<i>Bordeaux</i>	Cabernet Sauvignon Merlot	Chateau Leoville Las Cases, Saint Julien 2nd Grand Cru Classe 2004	926
<i>Bordeaux</i>	Bordeaux Blend Red	Chateau Angludet, Margaux 2011	328
<i>Bordeaux</i>	Cabernet Sauvignon Merlot	Chateau Cantenac Brown, Margaux 3rd Grand Cru Classe 2009	418
<i>Rhone Valley</i>	Grenache Syrah	Domaine De Boissan, Cotes Du Rhone Villages Sablet 2020	120

SPANISH RED WINE			Btl
<i>Spain</i>	Tempranillo	Berceo Seleccion Ribera Del Duero Do 2022	96
<i>Spain</i>	Tempranillo Graciano Garnacha	Bodegas Berceo Rioja Crianza 2020	102
<i>Spain</i>	Cabernet Sauvignon Merlot Tempranillo	Castillo De Eneriz Tinto Reserva 2018	102

NEW WORLD RED WINE			Btl
<i>New Zealand</i>	Merlot	Oyster Bay Hawkes Bay Merlot 2022	112
<i>New Zealand</i>	Pinot Noir	Terroirs Pinot Noir - Organic 2018	92
<i>Australia</i>	Shiraz	Expression Shiraz 2018	92
<i>Australia</i>	Cabernet Sauvignon	Salena Estate Caberent Sauvignon 2021	82
<i>Australia</i>	Cabernet Sauvignon Shiraz	Penfolds Bin 389 Cabernet Shiraz 2019	210
<i>Napa Valley</i>	Merlot	Darioush Signature Merlot 2022	312
<i>Columbia Valley</i>	Shiraz Syrah	Double Canyon Vineyard Syrah 2015	128

MAGNUM WINE			Btl
<i>Toscana</i>	Sangiovese	Terra Scura - Cibreo Chianti Docg 2020	181
<i>Puglia</i>	Primitivo	Produttori Di Manduria - Elegia Primitivo Di Manduria Riserva Doc 2019	252
<i>Burgundy</i>	Pinot Noir	Guy Amiot, Chassagne Montrachet Vieilles Vignes Red Magnum 2018	392

