



PORTO ROMANO

FESTIVE BROCHURE

MONT KIARA





NATALE AT PORTO ROMANO

Christmas at Porto Romano is a celebration of warmth, flavour and joy. This festive season, we invite you to share these moments of joy, laughter and indulgence around the table. Let us bring a touch of Mediterranean magic to your table. Our festive menu blends comforting classics and seasonal creations - made to be enjoyed with those who matter most.

Celebrate a Mediterranean Christmas;
the Porto Romano way.

CHRISTMAS & NEW YEAR SPECIAL MENU



ANTIPASTI - APPETIZERS

<i>Chilli Prawns</i>	RM34.00
<i>Insalata Porto Romano</i>	RM42.00
<i>Insalata Caprese</i>	RM42.00
<i>Fresh Octopus Salad</i>	RM46.00
<i>Pan-seared Scallops</i>	RM58.00
<i>Pan-seared Smoked Duck Breast</i>	RM58.00

ZUPPE - SOUPS

<i>Mushroom Soup</i>	RM28.00
<i>Broccoli Soup</i>	RM28.00
<i>Prawn Bisque</i>	RM36.00
<i>Oxtail Soup</i>	RM48.00
<i>Seafood Soup</i>	RM46.00
<i>Seafood Soup in a Pan</i>	RM110.00
Perfect for sharing 3-4 person	

MAIN COURSE

<i>Risotto Seafood</i>	RM52.00
Arborio rice with seafood & white wine	

<i>Stuffed Chicken Breast</i>	RM52.00
Cheese, vegetables, filled with herbs rolled in chicken breast with mushroom cream sauce	

<i>Chicken Peri-Peri</i>	RM56.00
Grilled boneless leg with spicy peri-peri sauce, served with butter rice	

<i>Grilled Salmon</i>	RM58.00
Perfectly grilled with tomato cream and lemon sauce	

<i>Baked White Snapper</i>	RM78.00
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<i>Braised Lamb Shank</i>	RM78.00
Slow oven braised lamb shank served with the choice of side salad or potatoes	

<i>Braised Beef Ribs</i>	RM78.00
Slow braised beef ribs	

<i>Grilled Fillet of Red Snapper</i>	RM78.00
Served with potatoes, summer vegetables and clam mussel veloute sauce	

<i>Roman-style Braised Oxtail</i>	RM88.00
Served with butter rice OR mashed potatoes	

<i>Rack of Lamb</i>	RM98.00
Marinated, pan-fried and roasted rack of lamb	

<i>Beef Tenderloin</i>	RM108.00
Grass-fed Australian tenderloin	

<i>Baked Spiny Lobster</i>	RM138.00
500 grams of Asian Spiny Lobster baked with cheese & served with salad & spaghetti aglio olio	

<i>Roast Lamb</i>	RM88.00
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Served with rosemary & garlic gravy, side of mashed potatoes, broccoli & carrots

<i>Beef Wellington</i>	RM108.00
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Served with a side of salad and mashed potatoes. Choice of red wine sauce OR black peppercorn sauce OR mushroom sauce

PASTA

<i>Spaghetti Aglio Olio Smoked Duck Breast</i>	RM48.00
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<i>Spaghetti Porto Romano</i>	RM48.00
Our classic seafood pasta in spicy tomato base	

<i>Duck Ragu</i>	RM48.00
Slow-cooked duck ragu with penne or fettucine	

<i>Squid Ink Spaghetti</i>	RM52.00
Fine squid ink spaghetti with clams	

<i>Linguini with River Prawns</i>	RM58.00
Cooked in white wine sauce	

<i>Linguini with Pesto & Tiger Prawns</i>	RM58.00
Fresh homemade pesto	

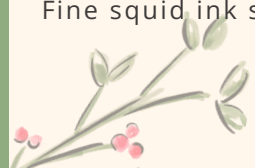
<i>Oven-Baked Seafood Linguine</i>	RM58.00
Seafood linguine baked in parchment with white wine sauce	



Pan-seared Scallops



Spaghetti Porto Romano





Peri-peri Chicken



Pizza Al Toro



Pasta with Seafood Martini RM62.00

Choice of linguine, fettucine or spaghetti.
Tiger prawns, scallops & blue mussels with
asparagus, green olives and martini

PIZZA

Diavola - Devil's Pizza RM42.00

Beef pepperoni, mozzarella, chilli

Mushroom Pizza RM46.00

Mediterranean Pizza RM46.00

Mushrooms, chicken, sun-dried
tomatoes, and onions

Pizza al Toro RM48.00

Beef pepperoni, beef bacon & pastrami

Four Seasons RM48.00

Four sections of seasonal toppings

Four Cheeses RM46.00

Combination of mozzarella, parmesan, feta
and blue cheese

Caprese Pizza RM58.00

Buffalo mozzarella, fresh tomatoes,
and basil

Smoked Duck Pizza RM68.00

Toppings of yellow onion, pitted
prunes and arugula

Four Seas Pizza RM108.00

Toppings of scallops, mussels, tiger prawns &
smoked salmon

BEVERAGES

Mineral Water

-Spritzer 4.90

-Acqua Panna small 13.80|19.80 large

-San Pellegrino small 13.80|19.80 large

Coca Cola, Diet Coke, 8.90

Sprite, Ginger Ale

Milkshake 12.90

Chocolate or Vanilla

Draught Beer - Tiger, Heineken, Guinness,
Kilkenny - see Beer menu

Bottled Beer - see Beer Menu

San Pellegrino Sparkling Juice 13.90

Aranciata Rossa, Aranciata, Limonata



DESSERT

Panna Cotta RM22.00

Apple Pie RM28.00

Tiramisu RM32.00

COFFEE & TEA

Coffee 9.90

Espresso single 7.90|10.90 double

Caffè Macchiato 11.90

Cappuccino 12.90

Caffè Latte 12.90

Caffè Freddo 12.90
(iced)

Caffè Mocha 12.90

Hot Chocolate 10.90

Tea 9.90

Earl Grey, Lady Grey, English
Breakfast, Ceylon, Darjeeling,
Cammomile Boh Passion Fruit or
Jasmine Chinese Tea

Hot Lemon & 13.90
Honey Tea

Affogato 22.00

Fresh Lime Juice 9.90

Iced Lemon Tea 10.90

Pineapple Juice 10.90

Cranberry Juice 10.90

Tomato Juice 10.90

Lemonade 12.90

Lime & Soda Water 12.90

Berry Juices 12.90

Fresh Fruit Juice 12.90

Orange, Apple or Carrot





OUR IMPORTED WINES

*All alcoholic beverages are subject to 10% service charge and 8% SST

FROM THE ISLANDS OF ITALY Sardinia & Sicily

brought to you exclusively by PORTO ROMANO



SU'ARO

MARMILLA BIANCO IGT

Grape variety:
White grapes typical of the area.

Straw yellow with golden reflections. Intense, reveals aromas of honey and yellow flowers, complex. Inviting and pleasantly fresh taste characterized by refined mineral notes and long flavor. Good versatility in pairings both as an aperitif and first courses, to try with duck with pineapple.

Alcohol content: 13.5%

RM248.00++



SU'ANIMA

CANNONAU DI SARDINIA DOC

Grape variety: Cannonau

Ruby red with orange reflections. Inviting nose, flowers and red fruits emerge, sweet resin finish. Good drinkability and freshness, soft and floral tannins. A wine highly adaptable to all dishes, from tasty appetizers to first courses, it goes well with semi-mature cheeses.

Alcohol content: 14%

RM248.00++



su'entu

HISTORY

The Pilloni family has peasant origins: grandfather Ernesto already owned land dedicated to agriculture and vineyards from which he produced Nuragus and Monica at the beginning of the 1950s, but then specialized in the trade of cereals and legumes, in which his children soon joined him. For the next 40 years the family's commitment was in the commercial sector.

However, the call of the land, as we know, is strong, so Ernesto's third son, Salvatore, founder of the winery, chose to return to his origins to consolidate an already deep bond with his land and his roots. His children followed him and what was initially just a dream of his soon became a family passion and an important entrepreneurial project.

"Working the land and enhancing its fruits is a family tradition and we are happy to have recovered this value not only for the wines, but also for small productions of oil and for the raw materials of the estate's kitchen, Arieddas" ~ Salvatore Pilloni

Today the winery is led by Valeria and Roberta Pilloni, supported by a close-knit team of winemakers and cellarmen who have been trained under the expert guidance of an agronomist and an oenologist. The whole team undertook this adventure together, increasing their skills and passion day after day. Thanks to everyone's love and professionalism, today Su'entu produces and exports all over the world.



SU'ORMA

VERMENTINO DI SARDEGNA DOC

Grape variety: Vermentino

Deep straw yellow with golden reflections. Intense and complex, beautiful notes of yellow flowers such as chamomile, ripe fruit, mineral, ending with touches of white spiciness. Great structure and softness, wine with good longevity and depth. Important dishes with good structure, rich and tasty, to try with truffle tagliatelle.

Alcohol content: 13.5%

RM258.00++

Sardinia, a sun-kissed Mediterranean island, boasts a rich history and a vibrant wine culture that's just as captivating as its stunning beaches. With centuries of winemaking tradition, Sardinia offers a diverse range of wines that reflect the island's unique terroir. From the crisp and refreshing **Vermentino** to the bold and complex **Cannonau**, Sardinian wines are a testament to the island's passion for producing exceptional wines.



SU'NICO

BOVALE MARMILLA ROSSO IGT

Grape variety: Bovale

Ruby red with violet reflections, beautiful vividness of color, consistent. Excellent olfactory intensity, fleshy nose, red fruits in alcohol with spicy notes. Good enveloping, warm, soft, persuasive tannins and good taste-olfactory correspondence. Red meats and mature cheeses, but also in simple conversation.

Alcohol content: 14.5%

RM298.00++



SU'OLTRE

MARMILLA ROSSO IGT

Grape variety:
Red grapes typical of the area.

Deep ruby red with deep purple hues. Fine and elegant bouquet in which hints of dark fruit blend with spicy notes of cocoa and balsamic notes. Creaminess and power supported by juicy tannin precede great persistence in a harmoniously savory finish. Wine for important dishes, ideal with fine cuts of red meat and medium-aged cheeses. Try it on horse rib with pecorino fondue.

Alcohol content: 14.5%

RM488.00++

ZAHARA

Classification: Sicilia DOP
Grape variety: Grillo 100%
Production area: Nature Reserve of Biviere Lake
Alcohol content: 12-13% Vol.

Our Grillo matures on the sandy lands of the Lake Biviere: here the grapes feed off of the typical sapidity of the lake which is poured in the chalice of Zahara.

An intense and persistent wine, of lively character, anticipated by a great limpidity. To the nose it evokes the beauty of the landscape, with fruity and floral callbacks among which orange blossoms and jasmine stand out, as well as the herbal notes from sage and rosemary. The sip gives back the suggestions of a wine with great taste balance between elegance and freshness, and its name brings us back to the flower fields that smell of Sicilian citrus fruits.

RM188.00++

LAETITYA

Classification: Sicilia DOP
Grape variety: Frappato 100%
Production area: Nature Reserve of Biviere Lake
Alcohol content: 13% Vol.

The vineyards of Frappato dwell on the Natural Reserve of the Biviere Lake. The grapes that are nurtured thanks to the support of the wind and matured by the Sun of the Mediterranean become Laetitya.

Of a brilliant ruby red colour, it stands out for its promising olfactory tones and the intensity of the aromas which range, in elegant balance, from not-too-ripe red fruits to the floral component of red roses.

From the lands around the Biviere a wine of great freshness, intense and possessing a particular sapidity. A true joy in bottle that pours Laetitya in chalice.

RM188.00++

VICTORYA 1607

Classification: Cerasuolo di Vittoria DOP
Grape variety: Nero d'Avola 50%, Frappato 50%
Production area: Nature Reserve of Biviere Lake
Alcohol content: 13-13.5% Vol.

From lands tending to the sand of the Biviere Lake Victorya 1607 is born, a wine that combines the elegance of Frappato to the strength deriving from Nero D'Avola. Intense and pervasive in its ruby red shades, it reminds us of the colour of the hot Sicilian summers, expressing to the nose floral notes of roses and lilies and nuances of fresh red fruit.

A homage to tout court femininity, to the Earth that generates with tenacity and to Vittoria Colonna, estimator of wine who, ideally, baptizes our Cerasuolo of Vittoria.

RM218.00++



CASA GRAZIA
VINI IN VIGNA

GRADIVA

Classification: Sicilia DOP
Grape variety: Nero d'Avola 100%
Production area: Castello Federiciano - River Gela
Alcohol content: 13.5 - 14.5% Vol.

The grapes of this Nero D'Avola grow in the Plain of Gela, at the feet of the Frederick II Castle. A place where the land is very fertile and is nurtured by the rapid breeze of the lake, offering small full-bodied grapes from which Gradiva is made.

Of a pleasant ruby red colour with garnet reflections, intense to the nose with preponderance of floral and fruit nuances and spiced nuances from black pepper, cinnamon and vanilla. A red which celebrates a light pace, a firm but delicate treading in time, secret ingredient of good wine.

RM228.00++

TRA DUNE BIANCO

Classification: IGT Terre Siciliane
Grape variety: Blend of native and international white grape varieties
Alcohol content: 12% Vol.

Tra Dune bianco, a blend of white grapes, is an elegant and harmonious wine. Characterized by pleasant floral and fruity notes, it is accompanied by the freshness and flavor that characterizes our wines.

RM178.00++

PER MARI NERO D'AVOLA

Classification: Sicilia DOC
Grape variety: Nero d'Avola
Alcohol content: 13.5 - 14.5% Vol.

It draws the sense of smell towards an intense scent, a combination of wild blackberries, black cherries and plums.

It gives the palate a velvety, elegant and well-defined taste, with a pleasantly persistent mineral finish.

RM178.00++

PER MARI GRILLO

Classification: Sicilia DOC
Grape variety: 100% Grillo
Alcohol content: 12-13% Vol.

It has an elegant and pleasant scent with hints of citrus, orange blossom, apricot, peach, jasmine and herbaceous notes.

On the palate, Per Mari Grillo is crunchy and mineral, savory and fresh on the finish.

RM178.00++

EMIRYAM

Classification: Sicilia DOP
Grape variety: Syrah 100%
Production area: Nature Reserve of Biviere Lake
Alcohol content: 13.5-14.5% Vol.

The grapes of Emiryam are born and nurtured among the dunes and the wind of the Biviere Lake, bringing to maturation a warm Syrah, smooth and pleasantly intense.

Garnet red, rich and complex with nuances of ripe red fruit, dry red flowers and spiced notes that range from black pepper to cinnamon, carob, coffee and chocolate.

A vine of faraway origin which finds, in this patch of Sicily, the right terroir for the making of a great wine, child of a great love.

RM228.00++



From the sun-kissed vineyards of Etna to the ancient soils of the south, **Sicily** offers a vibrant tapestry of wines. Discover the intensity of **Nero d'Avola**, and the aromatic allure of **Grillo**. For a lighter, more refreshing option, try the crisp and citrusy **Catarratto** or the floral and peachy **Insolia**. Or, indulge in the juicy and fruity **Frappato**, a red wine with soft tannins and bright acidity. Each sip is a journey through a land of rich history and passionate winemaking, where the sea breeze meets the volcanic earth to create wines as unique as the island itself.



V90 Merlot IGT TERRE SICILIANE

Intense ruby red with light violet reflections. Notes of morello cherry, cherry and berries emerge on the nose. In the mouth it is enveloping, long, tasty, iodized, pleasantly sweet. Serve in medium-sized glasses at a serving temperature between 16° – 18°C.

Grape varieties : 100% Merlot
Alcohol : 13.0%
Denomination : IGT RM158.00++

V90 Syrah IGT TERRE SICILIANE

Intense ruby red color with light violet reflections. Notes of black pepper, blackberries and red mulberries emerge on the nose. In the mouth it is enveloping, full, slightly tannic with pleasant freshness which gives it good drinkability. Serve in medium-sized glasses at a serving temperature between 16° – 18°C

Grape varieties : 100% Syrah
Alcohol : 13.0%
Denomination : IGT RM158.00++

V90 Catarratto IGT TERRE SICILIANE

Lively in colour, it is a pleasant, clean wine, with marked florality and fruitiness. In the mouth it is sweetly imposing. We like to call it relaxing. The best serving temperature is around 11°C, serve in medium-sized glasses.

Grape varieties : 100% Catarratto
Alcohol : 13%
Denomination : IGT RM158.00++

V90 Insolia IGT TERRE SICILIANE

Straw yellow with slight green reflections. Delicate on the nose with hints reminiscent of apples and medlars. In the mouth it is sweet, elegant and delicate. The best serving temperature is around 11°C, serve in medium-sized glasses.

Grape varieties : 100% Insolia
Alcohol : 13%
Denomination : IGT RM158.00++

50 YEARS OF TRADITION

The Brugnano brothers
Very young, the brothers Francesco and Giuseppe Brugnano resumed the path of wine: a fifty-year-long family tradition. And they start again with a new vision, contemporary and dynamic, capable of shortening the distances between those who produce and those who consume. They are the protagonists of the "new era" Brugnano; two young people who belong to a new generation, proud of their roots, faithful to the value of a uniqueness to be defended and protected.

THE COMPANY

They are located in Partinico, in North-Western Sicily, in an area naturally suited to the production of high quality wines.
It covers an area of 15,000 m2; recently renovated, it now uses the most innovative winemaking techniques, essential for maintaining the quality of the fruit from their vineyards unaltered.

V90 Merlot



V90 Syrah



V90 Catarratto



V90 Insolia



1 Ammaru

On the nose it shows intense notes of yellow flowers such as broom, apricots, honey and musk. It has a straw yellow color, vibrant with gold or amber hues. The best serving temperature is between 9 and 10 °C.

Grape varieties : Zibibbo
Alcohol : 12.5%
Denomination : Terre Siciliane IGT



2 Naisi

It shows aromas of blackberries and ripe cherries and peppers, in the mouth it is fresh, fragrant, full and enveloping, with a pleasant spicy note at the end. The best serving temperature is between 16 and 18 °C.

Grape varieties : 75% Nero d'Avola, 25% Cabernet Sauvignon
Alcohol : 13.5%
Denomination : DOC Sicilia

3 Kuè

On the nose it shows notes of exotic and tropical fruit, in the mouth it is fresh, fragrant, savory. The best serving temperature is between 9 and 10 °C.

Grape varieties : 75% Insolia and 25% Viognier
Alcohol : 13%
Denomination : Terre Siciliane IGT



Her 4

With an intense ruby red colour, the nose reveals spicy and fruity notes of morello cherries and plums, with hints of tobacco and ginger. Pleasant, engaging, full and captivating on the palate, the wine proves complex and elegantly persistent. Serve in medium-sized glasses at a serving temperature between 16° – 18°C.

Grape varieties : Perricone 100%
Alcohol : 14%
Denomination : Perricone IGT Terre Siciliane

Honoris Causa 5

This wine stands out for its intense, purplish color accompanied on the nose by notes reminiscent of black cherries, wild blackberries and red mulberries, of notable complexity. In the mouth it is spicy, savory, enveloping and velvety. Recommended serving temperature 18°C.

Grape varieties : 90% Nero d'Avola, 10% Syrah
Alcohol : 14%
Denomination : IGT Terre Siciliane



WINES from The MARCHE ITALY

Lacrima di Moro d'Alba is a rare red wine grape that is native to the Marche region of Italy. It is almost entirely found in the Italian DOC **Lacrima di Moro d'Alba**. The grape's name (meaning 'tear' in Italian) is derived from its tear-like shape, or alternatively, its thin skin that allows tear-like drops of juice to drip from the grape.

With only 250 acres under vine, Lacrima di Moro d'Alba is one of Italy's smallest appellations. Even though it had been grown locally for a millennium, by the 1970's Lacrima di Moro was on the verge of extinction, with less than 20 acres under vine. Thankfully it has made a dramatic comeback since the wine was granted **DOC status** in 1985.



Verdicchio is a white Italian wine grape variety grown primarily in the Marche region of central Italy. The name Verdicchio derives from verde (or 'green') and refers to the slight green/yellow hue that wines made from the grape can have.

Verdicchio is the principal grape behind two Denominazione di Origine Controllata (DOC) wines produced in the provinces of Ancona and Macerata, **Verdicchio dei Castelli di Jesi** and Verdicchio di Matelica. In addition to producing still wines, Verdicchio grapes are also used to make sparkling wine and straw wine.

Verdicchio has had a long history in the Marche region of central Italy with documents noting its presence there since at least the **14th century**. Despite its sensitivity to climate conditions and propensity to produce variable yields of variable quality wine, Verdicchio was a very popular planting in central Italy with an estimated 65,000 hectares planted in the mid-1980s. These figures made Verdicchio the **15th most planted** variety of any grape in the world, ahead of well known varieties like Chardonnay, Pinot Noir, Sauvignon Blanc and Sangiovese.



Grape Variety: Lacrima di Moro d'Alba 100%.
Alcohol: 15.5% vol.

RM288.00++



Grape Variety: Lacrima di Moro d'Alba 100%.
Alcohol: 13.5% vol.

RM238.00++

ESSENZA DEL POZZO BUONO

Lacrima di Moro d'Alba Vino D.O.C. rosso

This product is obtained exclusively from the 'Lacrima di Moro D'Alba' grape variety that, thanks to careful thinning of the grapes, a meticulous harvest by hand with small grape boxes, and processing in which the most modern techniques are used alongside traditional ones, fully reveals the indisputable power of its aromas.

The wine presents itself with a ruby red colour, but what is immediately striking is its highly aromatic nose, which has tinges of wild rose, ripe bramble, and cherry. On the tongue, it is pleasant, balanced, and of a good intensity, with notable return of rose flavours above all in the finish. It mates well with aromatic dishes of meat or fish, or can also serve as a reliable companion to pass happy hours with. Suggested serving temperature: 16° - 18° C.



DASEMPRE DEL POZZO BUONO

Lacrima di Moro d'Alba Vino D.O.C. rosso

The excellent "Lacrima" autochthonous vineyards have always been a part of our farm and in the past it was used to "flavour" the other red wines. Today, it is used pure to make a ruby red wine with a fruity aroma, in which violets and woodland fruits blend in absolute harmony. Its pleasantly dry flavour is the perfect accompaniment for game, grilled red meats, pasta dishes with full bodied, strong sauces.

It goes well with "Coniglio in Porchetta" and particularly aromatic dishes.

It should be served at a temperature of 18° - 20°C.

Grape Variety: Lacrima di Moro d'Alba 100%.

Alcohol: 13.5 % vol.

RM218.00++



DUEANIME DEL POZZO BUONO

Rosso Piceno D.O.C.

Wine made from blending the grapes of two noble vines, Sangiovese and Montepulciano: the result is a ruby red wine with purple highlights. It has a decisive flavour with the right touch of tannic; it is a full bodied wine with a consistent alcohol content and a persistent, long taste; it has a bitterish aftertaste.

Indicated for all types of meat, from the delicate white meats to grilled red meats, as well as with all types of cheese and sweets. It can be defined as a true "dinner wine".

Serve at a temperature of 18° - 20°C.

Grape Variety: Sangiovese 30%, Montepulciano 70%.

Lacrima di Moro d'Alba 15%.

Alcohol: 14.5 % vol.

RM218.00++



CAPOFILA DEL POZZO BUONO

Verdicchio dei Castelli di Jesi D.O.C. Classico

The best known and most famous wine of the Marche region, it is produced in purity from carefully selected grapes. It has an intense, straw yellow colour with slightly green tones.

Its flavour is frank and clean to the palate, revealing well-structured body and a considerable alcoholic content. A fresh, dry wine with a pleasantly bitter aftertaste that persists for a long time in the mouth.

Its characteristics make it the right wine to serve with many foods, from soups to pastas or rice dishes with vegetables which are not very aromatic, to the classic fish.

It should be served at 10° - 12°C.

Grape Variety: Verdicchio 100%.

Alcohol: 13.5 % vol

RM198.00++



L'INSOLITO DEL POZZO BUONO

Verdicchio dei Castelli di Jesi Classico Superiore Vino D.O.C. bianco

We tried, with this wine "L'insolito del Pozzo Buono", to exalt the exceptional sensorial and organoleptic peculiarities of our autochthonous grape variety: Verdicchio dei Castelli di Jesi.

The particular aroma of this wine is due to an extreme attention during each stage of wine making process: small yield, hand harvest in crates, different processing technique.

Intense on the nose with hints of peach, citrus and tropical fruits, that remain strong on the palate, fresh, sapid with a persistent taste. Amazing with stockfish, shellfish, cheeses, especially mature ones, and light meats.

Serve at a temperature of 12-14° C

Grape Variety: Verdicchio 100%.

Alcohol: 14.5 % vol.

RM228.00++



OLTRETEMPO DEL POZZO BUONO

Castelli Di Jesi Verdicchio Riserva DOCG Classico

Where the clay gives way to the sand, where the grapes acquire a more intense color, from this land located in the sunniest part of the valley, is born this wine: Oltretempo.

A wine that enhances the longevity characteristics of this wonderful grape. After harvesting in boxes at dawn and careful vinification in white, the wine stops on the lees for about 10 months before being bottled.

The long aging in bottle of at least 30 months makes it very balanced; a wine of great structure with floral aromas that perfectly integrate with the more complex ones of aromatic herbs and spices.

A wine capable of great evolutions that manages to express its perfection over time. It goes well with fish, shellfish, white meats and cheeses. Serving temperature: 15°-16° C.

Grape Varieties: Verdicchio 100%.

Alcohol: 14.5% vol.

RM288.00++



IL VINO DI VISCIOLE DEL POZZO BUONO

Vino aromatizzato con visciole - Aromatic Cherry Wine

Making this wine requires the long fermentation of Montepulciano and Sangiovese grapes, with the subsequent addition of sour cherries. The sour cherry is a small, round cherry, dark in colour with a sour taste.

The cherries are placed in glass containers with sugar, and are exposed to sunlight during the hot weeks from the end of June to July; the fermentation of the cherries yields a syrup. Sour cherries have always been a part of our tradition, they were used to make a thirst quenching drink, as well as wine.

The wine has an intense ruby red colour and a full winery flavour. Sweet with a slightly bitter aftertaste and aromatic, it goes well with any dessert. In our town, it is served with "cantucci" cookies.

Serve at a temperature of 18° - 20°C.

Grape Variety: Sangiovese & Montepulciano.

Fruit: Sour Cherry (Prunus Cerasus)

Alcohol: 14.0 % vol.

RM198.00++



AMARANTO DEL POZZO BUONO

Lacrima di Moro d'Alba D.O.C. Passito

The grapes of Lacrima di Moro d'Alba, that come from our vineyards, are selected and harvested in appropriate crates. Then they are placed for 2 months in particular and dry rooms. Here the conditions of temperature and humidity allow the grapes to become slowly dry. After this process, the grapes are made into wine in a pure manner.

This is a sweet wine with an intense and persistent body, with scents of roses violets and nature jam. It is a good accompaniment to bitter chocolate. Serve at a temperature of 20°C.

Grape Variety: Lacrima di Moro d'Alba 100%.

Alcohol: 14.0 % vol.

RM218.00++



L'AMABILE DEL POZZO BUONO

Vino ottenuto da uve appassite

The vine used for this wine is the "muscatel", a grape which in the past was used to end the meals at our country gatherings. The grapes are placed for two months in dry rooms. The wine produced has a golden yellow colour due to the fermentation with the skins. Lively and pleasant, it has a full and vigorous flavour.

The sweet taste and the great persistence of its aroma make it the ideal after dinner wine; it can be served with fruit salads, fruit pies, Bavarian creams and Charlottes. Serve at 10° - 12°C.

Grape Variety: Moscattello 100%.

Alcohol: 15.0 % vol.

RM228.00++



CUSTOZA D.O.C

CUSTOZA D.O.C

GRAPE VARIETY

Cortese 35%, Garganega 30%,
Trebiano 20%, Malvasia 10%,
Fiulian Tocal 5%

ORGANOLEPTIC DESCRIPTION

Straw-yellow colour. Fruity, intense
and slightly aromatic fragrance.
Sapid, delicate, rounded, nice body.

MATCHING

As aperitif, with appetizers, first
courses with fish, grilled fish or fish
with sauces and white meat.

MINIMUM ALCOHOL CONTENT

12.0% Vol.

SERVE AT 10°-12° C

RM178.00++

ELIANTO

CUSTOZA SUPERIORE D.O.C.

GRAPE VARIETY

Cortese 50%, Garganega 40%,
Trebiano 10%

ORGANOLEPTIC DESCRIPTION

Limpid, straw yellow color with golden
tinges. The white flower blossom and
citrus fruit fragrance blend with
almonds, nuts, honey and balsamic
scents. On the palate is well balanced
thanks to its full body blending with
its distinctive freshness and
tanginess of flavor.

MATCHING

its freshness pairs well with all fish,
from shellfish to eel. It can be
matched with assertive or not too
spicy first courses. Great with
medium ripening cheese.

MINIMUM ALCOHOL CONTENT

13.0% Vol.

SERVE AT 10°-12° C

RM208.00++

LUGANA D.O.C

GRAPE VARIETY

100% Trebbiano di Lugana

ORGANOLEPTIC DESCRIPTION

Pale straw yellow color with golden
highlights. Beautiful notes of citrus
mixed with exotic and fresh hints on
the nose. Persistent on the palate the
structure binds to a good acidity
showing a great depth.

MATCHING

Lake fish, first course with pasta
and rice, white meat.

MINIMUM ALCOHOL CONTENT

13.0% Vol.

SERVE AT 10°-12° C

RM198.00++

MENEGOTTI



LE BUGNE

ROSSO DEL VERONESE I.G.T

GRAPE VARIETY

Cabernet Sauvignon 100%

ORGANOLEPTIC DESCRIPTION

Intense, red color with
characteristic spicy fragrance.
Full flavor, well - orchestrated
body and long in the finish.

MATCHING

Roast and grilled red meat,
game, medium ripening
cheese.

MINIMUM ALCOHOL CONTENT

12.5%

SERVE AT 18° C

RM188.00++

MEZZACOSTA

ROSSO DEL VERONESE I.G.T.

GRAPE VARIETY

Merlot 60%, Cabernet 40%

ORGANOLEPTIC DESCRIPTION

intense ruby red color with fruity
and spicy fragrances. Full flavor,
well-orchestrated body and long
in the finish.

MATCHING

Grilled or roast red meat, game,
medium ripening cheese.

MINIMUM ALCOHOL CONTENT

13.0%

SERVE AT 18° C

RM208.00++

GEODORO

ROSSO DEL VERONESE I.G.T.

GRAPE VARIETY

Corvina 50%, Rondinella 45%,
Merlot 5%

FERMENTATION AND AGEING

After a partial drying and a long
maceration, it ages 36 months
in barrique, and 10-12 months
in glass.

DESCRIPTION

Ruby red color with garnet
tinges. Intense berry fruit
fragrance blended with spicy
and toasting scents. On the
palate it bursts in all its power
and structure although remaining very elegant
and well-orchestrated.

MATCHING

Assertive and flavorful grilled or braised meat.
Exceptional sensations with medium or long
ripening cheese.

MINIMUM ALCOHOL CONTENT

15.0%

RM288.00++



VENETO is Italy's biggest wine producing region with
around 20% of national production. A big portion of the
production is constituted by D.O.C. and D.O.C.G., an indicator of
quality wines.

The territory around **Verona** is probably one of the most
interesting. In its province are found world famous wine areas
that produce **Valpolicella (Amarone)**, **Soave**, **Lugana**,
Bardolino, and **Custoza**.

Amarone della Valpolicella (DOCg) Regulations state that the
blend must contain 40-70% Corniva Veronese, 5- 30%
Rondinella and no more than 5% of other grapes. The minimum
alcohol level is 14% often reaching 15% or even 16%.

The production area covers 19 municipalities in the province of
Verona, with only five (Marano, Fumane, Negrar, S.Ambrogio
and S. Pietro in Cariano) allowed to make to make Amarone
Classico. The wine must age for at least two years (four for the
Riserva) before being released on the market, but producers
often age the wine for much longer, first in wood and then in the
bottle. Amarone is the most highly esteemed red from Veneto,
and one of the most prized Italian wines at an international
level. In the best versions, the drying of the grapes gives
particularly rich scents and strengthens the alcohol content
without leaving excessive residual sugars. Annual production is
close to 9 million bottles.

Bardolino Superiore (DOCg) and Bardolino

The blend must be 35-65% Corniva Veronese, 10-40%
Rondinella and no more than 20% of other grapes. These are
immediate and very enjoyable wines, with the Rosé Chiaretto
type particularly suited to summer drinking. Bardolino wines
pair happily with many meat-sauced pastas, as well as appetiz-
ers and braised or grilled poultry such as turkey. The Chiaretto
is also good with cured meats. The Superiore (DOCg) type has
more density on the palate, as well as a higher alcohol level.
Total production is close to 35 million bottles a year.

Valpolicella Regulations specify a blend of 40-70% Corvina
Veronese, 5-30% Rondinella and no more than 15% of other
grapes. This celebrated DOC is appreciated for its well-struc-
tured, fragrant wines. Their longevity comes from the significant
presence of Corvina, a grape which brings prized polyphenolic
qualities to the wine and allows it to improve for years in the
bottle. The Valpolicella Ripasso should also be tasted. Fresh
wine is refermented on the skins leftover from Amarone or
Recioto production, developing its overall structure. Annual
production is close to 40 million bottles.

Excerpts from "The Art of Italian Wines"



BARDOLINO DOC

GRAPE VARIETY

Corvina, Rondinella, Merlot

DESCRIPTION

Our Bardolino is a fruity, intense and well-
structured red with a spicy touch and
moderate alcohol content.

MATCHING

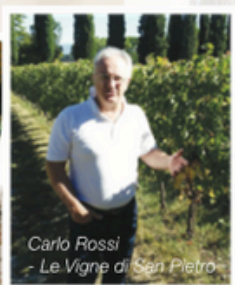
Good summer wine, suitable to match
with many dishes, also fish.

To be served cool.

MINIMUM ALCOHOL CONTENT

12.5%

RM168.00++



Carlo Rossi
- Le Vigne di San Piero -

BARDOLINO CHIARETTO DOC CORDEROSA

GRAPE VARIETY

Corvina, Rondinella, Merlot

DESCRIPTION

Corderosa is a light, fruity rosé with
good character & a hint of strawberry
and peach flavours.

MATCHING

Perfect match with sea-food, fried fish,
vegetables or pasta mediterranea

MINIMUM ALCOHOL CONTENT

12.5%

RM178.00++



BALCONIROSSI IGT

GRAPE VARIETY

Corvina, Rondinella, Merlot

DESCRIPTION

Medium-bodied red, soft and
intriguing, pleasantly spicy and
balanced.

MATCHING

Excellent with
vegetable & mushroom
soups, stewed fish, grilled red meats.

MINIMUM ALCOHOL CONTENT

13.5%

RM268.00++



BARDOLINO SUPERIORE DOCg

GRAPE VARIETY

Corvina Cabernet Sauv., Merlot

DESCRIPTION

The Superiore is an intense and
well-structured red wine with a spicy
aroma & a medium smooth body.
Velvet red, suitable to match with
roasted meat, mushrooms soup,
truffle tagliolini.

MINIMUM ALCOHOL CONTENT

13%

RM268.00++



COME UN PINO NERO IGT

GRAPE VARIETY

Corvina

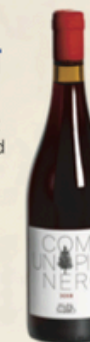
DESCRIPTION Dull garnet red, fragrant
and riguing, light, pleasantly spicy and
balanced.

MATCHING Excellent with vegetable
and mushroom soups, stewed fish,
fried anchovies, grilled white meats.

MINIMUM ALCOHOL CONTENT

12%

RM288.00++



REFOLA' IGT

GRAPE VARIETY

Cab Sauvignon, Merlot

DESCRIPTION Refola' is a unique wine
keeping Verona's tradition of the dried
grapes to express the elegance and
velvet power of Cab Sauvignon & Merlot.

MATCHING Perfect match with oasted
lamb or aged cheeses.

MINIMUM ALCOHOL CONTENT

14.5%

RM488.00++



Silvano Strofogo
Racco Conero Doc



"Montepulciano's supremacy over Sangiovese along the Adriatic comes to the fore in this
sometimes splendid red from **Monte Conero** and adjacent slopes South of Ancona, [in the Marche
Region of Italy] which is known for vigour, with deep ruby colour and full, round flavour laced by
noble tannins that allow it to keep for years from big vintages.
... an appellation that could rank in the fore front of Italian reds; but precious little wine is made."

Excerpt from "The Simon & Schuster Guide To The Wines of Italy" pp. 233.234

JULIUS

Rosso Conero DOC

Grapes 100 % Montepulciano

Alcoholic Strength 13.50 %

RM178.00++



FIOR D'ACASIA

IGT 2022

Alcoholic Strength 13.50 %

RM178.00++



ROSSO CONERO

Aggiunti DOC 2022

Alcoholic Strength 13.50 %

RM188.00++

TRAIANO

Rosso Conero DOC

Grapes 100%

Montepulciano

Alcoholic Strength 14%

RM228.00++



DECEBALO

Conero DOCG Riserva

Grapes 100% Montepulciano

Alcoholic Strength 14%

RM258.00++



DISTINCTIVE WINES from *Albania*

Kantina e Verës

ÇOBO



E BARDHA E BERATIT

Origin: Berat, Albania

Grape Variety:

Puls i Bardhe (White Pulse)

Description: Straw yellow

colour with light green hints.

It has the fragrance of

flowers. A dry white wine

with a good body and

bouquet. A long finish.

Serving Suggestion:

Serve at 10-12 °C.

Best with fish and other seafood.

Alcohol Content: 14%

RM188.00++

KASHMER

Origin: Berat, Albania

Grape Variety: Shesh i Zi,

Cabernet Sauvignon and merlot.

Description: Intense red colour.

A distinct fragrance of forest

fruits and wood; it being aged in

French Oak. Harmonious with a

bit of tannin. A long finish.

Serving Suggestion:

Serve at 18-20 °C.

Best with rich meat dishes.

Alcohol Content: 14.5%

RM198.00++

E KUQJA E BERATIT

Origin: Berat, Albania

Grape Variety:

Viosh (indigenous to Albania)

Description: A unique indigenous

grape that produces a special

wine with distinctive qualities.

Aroma of Black cherries and

mint. Bitter plums on the palate.

Aged in oak barrels. Only 1000

bottles are produced each year.

Serving Suggestion:

Serve at 18-20 °C.

Alcohol Content: 14.5%

RM398.00++

FINE WINES

from Verona, Italy

Arena di Verona

Fralibri Valpolicella Classico BIO

GRAPE VARIETIES Corvina Veronese 40%, Corvinone 20%, Rondinella 25%, Croatina, Teroldego, Merlot, Molinara, Oseleta 15%

ALCOHOLIC CONTENT 12.5 % Vol

RM178.00++

Tenzone Valpolicella Ripasso DOC BIO

GRAPE VARIETIES Corvina Veronese 40%, Corvinone 20%, Rondinella 25%, Croatina, Teroldego, Merlot, Molinara, Oseleta 15%

ALCOHOLIC CONTENT 14.5 % Vol

RM248.00++

Piovesole Amarone Della Valpolicella DOCG Classico BIO

GRAPE VARIETIES Corvina Veronese 40%, Corvinone 20%, Rondinella 25%, Croatina, Teroldego, Merlot, Molinara, Oseleta 15%

ALCOHOLIC CONTENT 15.5 % Vol

RM428.00++



A Calice Aglianico Del Vulture DOC 2020 RM238.00++

GRAPES USED AGLIANICO 100%

ALCOHOL CONTENT 13.5%

TASTING NOTES

Intense ruby color. The nose stands out the typical berries of the grape. Notes of tobacco and black pepper form the background, with hints of wood that are not invasive. In the mouth it is full, lively with tannins when young and rounds out to an exceptional harmony with the years.

B Aglianico Del Vulture DOC Donato D'angelo 2019 RM288.00++

GRAPES USED AGLIANICO 100%

ALCOHOL CONTENT 14%

TASTING NOTES

Intense ruby color, tending to garnet. Red fruits and spicy notes stand out on the nose. In the mouth it is full, with fine and complex tannic fiber. Warm, long and persistent.

The passion for our territory pushes us to work every day with enthusiasm and dedication in the pursuit of quality.

C Balconara IGT Basilicata Rosso 2019 RM268.00++

GRAPES USED

Native grape variety 50%, CABERNET SAUVIGNON 50%

ALCOHOL CONTENT 14%

TASTING NOTES

Intense ruby color. Red fruits and vegetal notes stand out on the nose. In the mouth it is full, harmonious and with elegant tannins.

DONATO D'ANGELO*



Our vineyards

From a morphological point of view, the territories cultivated with Aglianico are located in two main areas: a narrow strip on the eastern edges of the volcanic edifice falling within the territories of Barile, Rapolla, Rionero in Vulture, Ginestra and Ripacandida where mainly volcanic deposits emerge and in a more external area falling within the territories of Venosa, Maschito and Acerenza where both epiclastic deposits of lacustrine and alluvial environment and coastal deposits filling the Bradanica trench emerge.

The altitude of the vineyards is between 300 and 600 m above sea level with variable slope and the general exposure is oriented towards the east and south-east. Our vineyards are located in the areas most suited to the cultivation of Aglianico and thanks to the variability of soil, climate and environmental conditions, each small plot gives us a unique product. Each area has its own historical name and its own identity and our task is to know how to interpret and enhance the smallest nuances of our grapes.

From its foundation in the early nineties, La Fiorita Estate has always sought to perfect the longevity and aromatic complexity of its Brunello to illustrate the magical harmony between the diverse terroirs, climate and Sangiovese grape- the Star of Montalcino.

Since her arrival in 2011, Natalie Oliveros has moved the Estate to an organic certification. Together with her business partner Louis Camilleri they acquired additional vineyards and built a Cantina combining sharp architecture with the proper tools to vinify and age her Brunello.

The two-level gravity-fed cantina was completed for the 2019 harvest and is now cementing the new foundation for La Fiorita's exciting future and the generations to come. From viticulture to winemaking, there are no compromises or shortcuts to ensure the purest translation from soil to bottle.

LA FIORITA



Rosso di Montalcino DOC 2020

DESIGNATION OF ORIGIN

DOCG

GRAPE VARIETIES

Sangiovese

ALCOHOL

14%

Our Rosso Di Montalcino La Fiorita is made from Brunello vineyards grapes. They express a great introduction to Sangiovese from Montalcino and La Fiorita. Aged 20 months before being released, their balance will bring an experience of wanting to go further with our Brunello.

RM288.00++



Brunello di Montalcino DOCG 2015, 2017, 2018

DESIGNATION OF ORIGIN

DOCG

GRAPE VARIETIES

Sangiovese

ALCOHOL

15%

Our crafted Brunello by La Fiorita are the most genuine expression of Sangiovese coming from our different vineyards. The composed blends of these diverse extractions bring a delicate complexity to the harmonious wine respecting the characteristic of the vintages. Aged 3 years in large botte, then 1 more in the bottle before being released, they are the DNA behind La Fiorita.

RM458.00++



Ninfalia Toscana Rosato IGT 2022

DESIGNATION OF ORIGIN

IGT

GRAPE VARIETIES

Sangiovese

ALCOHOL

12.5%

Ninfalia, our IGT Toscana rosato is Natalie's desire to bring into our range of wine a rosato that can express her personality. Intense aromatics from the Sangiovese grape and extremely refreshing with a saline character to the finish. Made from early harvests, the wine making and ageing process in our concrete egg will last 7 months to reach the desired combination of all the components. Only comes in Magnums!

RM488.00++ (1.5 Litre)



Brunello di Montalcino FIORE DI NO DOCG 2018

DESIGNATION OF ORIGIN
DOCG

GRAPE VARIETIES
Sangiovese

ALCOHOL
15%

RM788.00++

Fiore di NO is Natalie Oliveros' thumbprint on La Fiorita to select and extract the essences of 3 of 4 of our vineyards: Pian Bossolino (360m), Giardinello (360m) and Collesorbo vineyard (220m). Made only on exceptional vintages, the diversity of soils carried by the Sangiovese from these 3 parcels give birth to wines where Natalie Oliveros has extracted the purest contrast between profound texture and freshness. She then blends these unique essences together to transform these singularities into a unity that is: Fiore di NO Brunello





CICALA Salento Rosé IGP

Alcohol Content 13.5%
Grape Variety Negroamaro 100% PGI
Aging Steel
Pairing Crustaceans, fish, vegetables
Organoleptic properties Fresh, fruity and fragrant

RM168.00++

ZINFANDEL 2018 Primitivo Di Manduria DOP

Alcohol Content 15%
Grape Variety Californian Zinfandel PDO
Aging 6 months in French and American oak
Pairing Vegetables and stewed meats, strong cheeses
Organoleptic properties Spicy with notes of pepper and licorice

RM248.00++

Black soil.

It is of alluvial origin and consists of actual dark soil deposits originated from the decomposition of organic material (ancient forests) and rock erosion. These lands are sometimes marshy and deep, but also fertile and productive.

The harvest in black soil takes place in mid/late September, obtaining a very spicy Primitivo, with notes of black pepper, rhubarb and licorice together with a dense and persistent tannic structure. The aging in French and American wood enhances the mentholated and balsamic notes of this Cru.

It was here that we over grafted the Californian Zinfandel scions coming from one of the most important vineyards in America: the famous Ridge Geyersville. Zinfandel and Primitivo – it is now proven – are genetically identical. Twenty years ago, however, the only way to study their relation was to have them planted side by side.



FELINE

DUNICO Primitivo di Manduria DOP

Alcohol Content 16%
Grape Variety Primitivo 100% PDO
Aging 9 to 12 months in French oak
Pairing Matured cheeses or alone in meditation
Organoleptic properties Complex, notes of candied fruit, dried figs

RM428.00++

Sand.

The still existing Primitivo vineyards close to the dunes are today very rare, being few those that escaped the rush of "holiday construction". These are proof of an ancient and unique viticulture characterized by very high yields per plant, where you can still see ungrafted vines. The Primitivo obtained from these vineyards is powerful and intense, following an appropriate refinement in French barriques, expresses itself with a long sequence of complex notes: from ripe fruit to dried figs, almonds, cloves, helichrysum. It shows fullness and elegance on the palate, recalling cherries in alcohol, tobacco, dried fruit notes that persist in a very long aftertaste. The harvest of the Dunico (unique in the dunes) takes place through the week of August.



MONGIOIA



LAMOSCATA Moscato d'Asti DOCG

A pure, white Moscato with tendency to bubbles. The label is inviting, easy, immediate. Its character is expressed very clearly in the nose and in the mouth thanks to a rich variety of fruity and citrus sensations. Exotic fruits like lychees and passion fruits also characterize this wine. Alternative salty and balsamic finish of mint and verbena. Very good with shellfish, this wine becomes excellent if matched with buffalo milk mozzarella, spread with Tuna bottarga.

Grape Variety : 100% White Moscato
Classification : Moscato d'Asti DOCG
Age of Vineyards : 60 years
Aging Capacity : 5 years
Alcohol : 5% vol.
Serving Temperature : 5°C

RM238.00++



CRIVELLA

Moscato d'Asti DOCG

RM328.00++

A sparkling wine obtained from pure Muscat grape. It is possible to understand the complexity of this variety even from a quite recent bottle, thanks to the terrains rich in white clay, almost centenary plants and an extremely thorough and precise vinification process. Complex and typical bouquets, followed by a clear white pulp fruit, apricot, not to mention a juicy and citrus flavour that allows the wine to evolve in a complex way. It can be tasted with a blue-veined cheese or with raw seafood.

Grape Variety : 100% White Moscato
Classification : Moscato d'Asti DOCG
Age of Vineyards : 90 years
Aging Capacity : 30 years
Alcohol : 5% vol.
Serving Temperature : 5°C

AWARD: RedAward Merano Wine Festival 2014



brought to you exclusively by



WINES from ALTO ADIGE and PIEDMONT, ITALY



PITZON Riesling

Alto Adige DOC

Originating from moraine soils with traces of primitive rock, our Pitzon Riesling features aromas of apricot and peach and notes of spicy hay. With an appealing acidity and lively opulence, the pleasant fruit flavors freshly and harmoniously unfold on the palate. Superb as an aperitif and an excellent pairing with light starters, pasta, risotto and fish

Grape: Riesling

Vineyard: Pitzon

Soil: Moraine soil, interspersed with primitive rock (mainly porphyry)

Aged In: 7 months steel tank

Aging Potential: 4-8 years

Alcohol: 13.5% vol.

Serving Temperature: 10°C

RM208.00++



LAFOT Cabernet Riserva

Alto Adige DOC

Besides the warm climate of our southern vineyards, the rock walls towering over our Cabernet's growing area give off additional heat, and favor the development of its full body. Profound berry with aromas of ripe blackberry and plum combine with spicy peppery notes. Its rich facets and longlasting, fruity finish, make our Cabernet Riserva a powerful companion to savory dishes, red meats, game, pies and matured cheese.

Grape: Cabernet

Vineyard: Lafot

Soil: Limestone soils

Aged In: 15 months barrique

Aging Potential: 5-10 years

Alcohol: 13.5% vol.

Serving Temperature: 18°C

RM228.00++



JURA Pinot Noir Riserva

Alto Adige DOC

The Pinot Noir grapes ripen on dense morainic soils in the temperate climate of Appiano, with warm days and mild night. It's after one year's aging in barrique and tonneaux, that the Pinot Noir Jura Riserva shows its real grandeur. The multilayered liaison between elegance and fullness, revealing intense cherry and berry aromas, eloquently enhances special moments, rich meat and game dishes and intense cheeses.

Grape: Pinot Noir

Vineyard: Eppan

Soil: Morainic soils

Aged In: 12 month in barrique and tonneaux

Aging Potential: 6-10 years

Alcohol: 13.5% vol.

Serving Temperature: 16°C

RM268.00++



CHARDONNAY Riserva Baron Salvadori

Alto Adige DOC

The multilayered fruity and floral bouquet reveals strong aromas of mature apricot and pineapple. Grown in the warm Margreid area, it elicits a fine structure with a pleasant freshness, a harmonious body and balanced elegance, with a long-lasting finish. Our Chardonnay Baron Salvadori harmonizes with the subtle dishes of haute cuisine, flavorsome starters, white meats and grilled fish.

Grape: Chardonnay

Vineyard: Margreid

Soil: Limestone gravel

Aged In: 10 months tonneaux

Aging Potential: 10 years

Alcohol: 14% vol.

Serving Temperature: 14°C

RM328.00++



NALS MARGREID

From a total of 395 acres of land, 138 wine growers bring top quality grapes to the Nals Margreid Winery. Ecological awareness and a sense of quality influence their work and lead to the excellent harvests from which our remarkable wines arise. Together we create wines that express their territorial and varietal origin. Together we not only nurture, but continuously refine our traditions.

Developed over millennia, viticulture is deep-rooted in Italy's northernmost winegrowing area, South Tyrol. As an important part of the South Tyrolean wine culture, our wine growers' vineyards extend from Nals, a little town between Bozen and Merano (Merano), all the way to Margreid in the sunny southern reaches of our region, allowing us to exploit a remarkable variety of terroirs and location. Our 14 winegrowing areas, each of them different and exceptional, give their names to the wines they generate and enrich them with the specific qualities, which soil, climate and sunlight alone can induce.

ANTICUS Riserva Merlot•Cabernet Baron Salvadori

Alto Adige DOC

A triple offering pure pleasure with intensive aromas of ripe wild berries, cassis and zesty notes. The softness and elegance of the Merlot and the body and distinctiveness of the Cabernet combine harmoniously to form an elegant unity. A great, sophisticated wine and a perfect choice with traditional and modern full-flavoured dishes.

Grape: Merlot•Cabernet

Vineyard: Margreid

Soil: Limestone gravel

Aged In: 20 months barrique

Aging Potential: 10 years

Alcohol: 14.5% vol.

Serving Temperature: 18°C

RM338.00++





ALBINO ROCCA® Piedmont, Italy

Barbaresco Cotta

DOCG 2015

Score 96 points from Wine Spectator. "This is very structured and linear with a fine line of tannins running through the center palate. Medium to full body Cedar and dark-berry character. Long and focused. Muscular and fine-tuned. Drink in 2021"

Grape Variety: 100% Nebbiolo

Vineyard: From 15 to 50 years old

Soil: Clay and limestone

Aged In: In oak barrels in Germany and Austria (15hl) for 2 years

Average Annual Production: Approximately 2,000 bottles

Altitude: 240 meters

Alcohol: 14.5% vol.

RM458.00++

Barbaresco Montersino

DOCG 2015

Score 93 points from Wine Spectator. "Lovely softness and juiciness to this barbaresco with delicious strawberry and light chocolate character. Medium bodied, round and pretty. Drink now"

Grape Variety: 100% Nebbiolo

Vineyard: 20 years

Soil: Limestone and clay, with thin layers of sandstone and "tufo"

Aged In: In 20 hl German and Austrian oak barrels for 2 years

Average Annual Production: Approximately 2,700 bottles

Altitude: 310 meters

Alcohol: 14.5% vol.

RM458.00++

Barbaresco Riserva

Ronchi DOCG 2015

Score 94 points from Wine Spectator "Aromas of blueberries and hot stones follow through to a full body, firm and silky tannins and a fresh and vivid finish with lovely chocolate and hazelnuts. Clean and refined throughout. Drink or hold"

Area: Ronchi (Barbaresco)

Grape Variety: 100% Nebbiolo

Vineyard: From 50 to 70 years old

Soil: Clay and limestone

Aged In: In one large 20 hectoliter German and Austrian oak barrels for 27 months

Average Annual Production: 2,000 bottles 750 ml

Altitude: 240 meters

Alcohol: 14.5% vol.

RM468.00++

1	Pinot Grigio 2021 DOC Alto Adige, White 13%	RM188.00++
2	Kerner 2022 DOC Alto Adige, White 14%	RM188.00++
3	Weissberg Pinot Bianco Riserva 2020 DOC Alto Adige, White 13.5%	RM218.00++
4	Eichberg Grüner Veltliner 2021 DOC Alto Adige, White 13%	RM218.00++
5	Fuchslahn Gewürztraminer 2021 DOC Alto Adige, White 14.5%	RM218.00++
6	Mia Meyra Sauvignon 2020 DOC Alto Adige, White 13.5%	RM218.00++
7	Bachgart Pinot Noir 2019 DOC Alto Adige, Red 13.5%	RM238.00++
8	Amperg Lagrein Riserva 2020 DOC Alto Adige, Red 13%	RM238.00++



Klaus Lentsch
WEINGUT VENUTA

"Start the day with a smile and end it with a glass of wine from Klaus Lentsch."



THE PORTO ROMANO GIFT COLLECTION



GIFTS OF THE SEASON

IMPORTED OLIVE OIL – A TASTE OF THE MEDITERRANEAN



Our imported extra virgin olive oil from Casa Grazia – Sicily, Italy. Velvety, aromatic, and beautifully balanced – it's perfect for gifting or elevating your holiday meals.

*Available in-store
Priced at RM128.00 per 0.5L bottle.*

ROMANO SAUCE

Our signature homemade chilli blend! Add a little heat to the holidays. Handcrafted in-house using a blend of fresh chillies, herbs, and spices, our Romano Sauce captures the bold, vibrant flavour that defines Porto Romano. Perfect as a stocking filler or to give your festive dishes an irresistible kick!

*Available in-store
Priced at RM18.00 per bottle (90ml)*



La Perna
purveyors of the finest pearls

Discover the understated elegance of our hand-selected pearl jewellery. From classic studs to modern designs, each piece is crafted to complement any festive look or make the perfect thoughtful gift.

Explore the collection inside our pearl shop, La Perna, and find something truly special.



Locations

Intermark Mall, Unit No. 1-10, 1st Floor, No. 348,
Jalan Tun Razak, Kuala Lumpur

+603-2166 0969
+6011-3729 8701

F106 (1st Floor), **Bangsar Shopping Centre**,
285, Jalan Maarof, Bukit Bandaraya, Kuala Lumpur

+6011-3765 8015



@laperna_

PROSECCO FROM CONEGLIANO

SPECIAL OFFER



LAND, PASSION, INSPIRATION
Set in the heart of the historical "Strada del Prosecco" and nestling among the lush green hills of Conegliano and Valdobbiadene, Fattoria Conca d'Oro, among the lush green hills of Conegliano and Valdobbiadene, has been making wine for generations. The winery, which stands in its own vineyards, undertakes every stage of production with great passion, from tending the vines to harvesting the grapes, making the wine, bottling and distribution, respecting the wine-making traditions of the area.

CONCA d'ORO
NATIONAL QUALITY SYSTEM
INTEGRATED PRODUCTION
Conca d'Oro awarded company S.R.L. No. 50402387946
Integrated agriculture is a production system with a low environmental impact, which provides for a controlled and rational use of all factors, in order to minimize the impact of the environment on the health of consumers.

CONCADORO
1868



PROSECCO CUVÉE NOBILE
DOC TREVISO
SPUMANTE BRUT

Foam: Fine and gentle
Aromas: Mellow with hints of acacia flowers
Taste: Dry, aromatic, persistent
Food matches: Ideal as an aperitif, with appetizers and fish
Alcohol: 11.5%

~~RM228.00~~
RM188.00++

PROSECCO MILLESIMATO
CUVÉE ORO DOC TREVISO
SPUMANTE EXTRA DRY

Foam: Fine and persistent
Aromas: Very subtle, aromatic, very fruity
Taste: Fresh and fruity, reminiscent of the fragrance of apple salad
Food matches: Excellent as an aperitif cold buffets and fish dishes
Alcohol: 11.5%

~~RM228.00~~
RM188.00++

CONEGLIANO VALDOBBIADENE
PROSECCO SUPERIORE DOCG
MILLESIMATO SPUMANTE BRUT

Foam: Fine and gentle, persistent perlage are the distinctive features of the tasteful elegance of this sparkling wine.
Aromas: Mature but fresh and fruity recalling green apple, grapefruit and banana
Taste: Elegant, dry and harmonious without sharp-edges
Food matches: Superb with prestigious cold buffets and fish dishes
Alcohol: 11.5%

~~RM268.00~~
RM198.00++

PLATIMOON CRU
CONEGLIANO VALDOBBIADENE
PROSECCO SUPERIORE DOCG
MILLESIMATO SPUMANTE BRUT

Foam: light and thin, persistent and elegant perlage
Taste: "Platimoon" contains a series of hints of Golden apple, Williams pear, nectarines, wisteria flowers and jasmine. Elegant and complex taste for refines palates, persistent sapid mineral with a good acid structure well balanced
Food matches: Excellent as an aperitif or throughout the meal, ideal for starters and seafood first courses, shellfish, white meats
Alcohol: 11.5%

~~RM268.00~~
RM228.00++



Celebrate the season with a touch of Italian elegance. Our Prosecco is imported directly from Conegliano, one of Italy's most renowned regions for sparkling wine. Perfect for toasts & parties!

WINES

SPECIAL OFFER

BUY ANY 3 WINE BOTTLES - 15% OFF
BUY ANY 6 WINE BOTTLES - 20% OFF
From pages 6-12

For take-away wine bottles, there is no 10% service charge.



PORTO ROMANO GIFT VOUCHERS

Whether it's for family, friends, or colleagues, our vouchers make gifting effortless. Let them enjoy delicious dishes, signature sauces, and the welcoming atmosphere of Porto Romano.

Available at RM100 per voucher

Valid until 31st March 2026



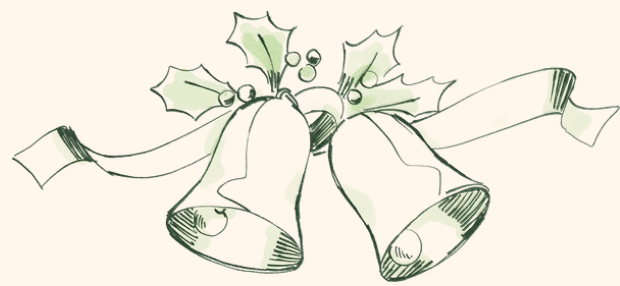
Purchase at any of our outlets

FESTIVE DINING INFORMATION

Special festive menu available on Christmas Eve &
New Year's Eve **(Dinner only)**
Christmas Day & New Year's Day dining **available**
all day with our festive menu

Celebrate the most magical days of the year with us at
Porto Romano. Our festive menu brings together the
heart of the Mediterranean and the joy of the season -
from delicate antipasti to indulgent desserts, each
dish prepared with love.

Whether you join us for a Christmas Eve dinner or a
joyful Christmas Day feast, experience exquisite
dining, fine wines, and the spirit of togetherness.



BOOK NOW





From our family to yours, we wish you a Merry Christmas and a joyful New Year!

Festive Opening Hours

TTDI Mont Kiara	11am - Midnight
The Intermark	11am - 11pm
Romano Wine Bar	3pm - Midnight

Contact Us

28 Persiaran Zaaba, Taman Tun Dr Ismail, 60000 KL	Tel: 03-7710 0509	011-3796 2003
30, Persiaran Zaaba, Taman Tun Dr Ismail, 60000 KL	Tel: 03-7726 0508	
Lot G-09, Grd Flr, The Intermark, 348 Jln Tun Razak, 50400 KL	Tel: 03-2162 6799	017-690 9698
K-1, Mont' Kiara Banyan, 28 Jln Kiara, Mont' Kiara, KL	Tel: 03-6207 8171	018-264 1424

 www.portoromano.my

 [@portoromano.my](https://www.instagram.com/portoromano.my)