

Retail price drink list radiCibus

Oak Aged rosemary, bay leaf & orange negroni (in vacuum bag serves 2) 10

Wines (750 ml bottle at retail price)

This are wines from small independent winemakers that we use for our wine pairing at the restaurant

sparkling wine

pecorino spumante Fontorfio 2017 (unfiltered Natural) 28

prosecco organic Fidora NV 25

metodo classico Gavi 2011 La mesma (champagne style) 35

orange wine

orange wine Pablo 2020 (unfiltered spontaneous fermentation) 25

white wine

Pecorino pistillo 2020 poderi san Lazzaro 25

Verdicchio Castelli di Jesi 2019 Umani Ronchi 21

Gewurtztraminer Kaltern 2017 25

Pecorino Renzo in barrel San Lazzaro 2020 29

Verdicchio Riserva 2012 (La marca di san Michele) natural wine 35

Sauvignon del Friuli Edi Kante (old barrel aging) 2013 35

Pinot grigio fidora 2020 21

red wine

Nebbiolo Langhe Runchet 2015 29

Pinot nero Dolomiti Dalzocchio 2013 35

Polesio (Sangiovese with little Montepulciano) San Lazzaro 26

Barolo cru Monvigliero F.Alessandria 2011 59

Chianti fattoria Lavacchio 2018 26

montepulciano Lupo "Fiore" (spontaneous, natural fermentation) 2016 35

Amarone Marion 2014 59

Sagrantino Campo alla cerqua Tabarrini 2009 59

Grifola Montepulciano (long barrel aging) 2015 36