



# *Wine menu*



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## Non-alcoholic wine



### White

FOODPAIRING

10 cl | CHF

#### STEINBOCK

*Hofstätter | Tramin Sütirol  
Riesling*

The alcohol is extracted from the base wine using a vacuum process at a low temperature, whereby the primary flavours are retained. Straw yellow in colour with greenish reflections in the glass, with aromas of white pulp and citrus fruits. Soft with balanced acidity.

Aperitif, light starters  
and fish dishes

6

75 cl | CHF

39

### Sparkling

FOODPAIRING

10 cl | CHF

#### STEINBOCK

#### SPARKLING

*Hofstätter | Tramin Sütirol  
Riesling*

The alcohol is extracted from the base wine using a vacuum process at a low temperature, whereby the primary flavours are retained. Straw yellow in colour with greenish reflections in the glass, with aromas of white pulp and citrus fruits. Soft with balanced acidity.

Aperitif or generally  
for light dishes

6

75 cl | CHF

39

### Rosé

FOODPAIRING

10 cl | CHF

#### MODERATO CUVÈ

*Bataillard | Rothenburg  
Cabernet Sauvignon/  
Cabernet Franc*

Cuvée Originale Le Rouge 0.0% with a slightly peppery bouquet and tantalising notes of black fruit. On the palate, flavours of black fruits and a pleasant fullness, complemented by subtle woody nuances and soft tannins that end in a gentle, pleasant finish.

Risottos and subtle  
meat dishes

6

75 cl | CHF

39



## Wine by the glass

### White Brissago

FOODPAIRING

10 cl | CHF

#### BIANCO

Chiappini Vini | Brissago  
80% Chardonnay  
20% Pinot Bianco und  
Doral

A fresh and fruity blend of Chardonnay and Pinot bianco with a touch of Doral grape. Fruity with a flavour of exotic banana. The firm acidity gives it a special freshness.

Tapas and antipasti,  
light warm starters  
and risottos

8.5

#### L'IGHER

Zanini Vini | Brissago  
Petite Arvine, Merlot

Brissago's rising star: Fabio Zanini. His white wine creation with fruity tones. Flavour: dry but powerful.

Fish starters, and  
light pasta

7.5

### Spumante Brissago

FOODPAIRING

10 cl | CHF

#### BRIOSIO BRUT

Zanini Vini | Brissago  
Merlot Spumante

100% Merlot grapes pressed white. Classic method. Matured for 12 months on its own yeasts. Straw yellow in colour with light green reflections. Dry and very elegant on the palate.

Aperitif,  
lake and sea fish

10

### White Ticino

FOODPAIRING

10 cl | CHF

#### ALMA

  
Vino bianco biologico  
Bianchi | Arogno

80% Johanner 20% Solaris. Fresh wine with a light minerality, slightly reminiscent of toasted notes and citrus fruits, elegant and fine, best with starters and fish.

Hearty starters and  
fish dishes

10

#### BUCANEVE DOC

Cantina Sociale | Giubiasco  
Weisser Merlot

Bucaneve is a Ticino speciality made from the red Merlot grape. The ideal aperitif wine, fruity and refreshing!

Aperitif, light cold  
and warm starters

7

### Rose Brissago/Ticino

FOODPAIRING

10 cl | CHF

#### ROSINA

Chiappini Vini | Brissago  
Merlot, Bondola

Light and fresh rose from Brissago. Very fruity and drinkable. A very successful blend of Merlot and Bondola.

Aperitif, cold and  
warm Italian starters

8

#### TERRA DEL SOLE

Cantina Ghidossi  
Merlot Rosato Ticinese

Grapes from the Malcantone vineyards. Alcoholic fermentation at a controlled temperature to ensure the preservation of aromatic complexity. Freshness of raspberries and wild strawberries

Light starters with  
vegetables and fish,  
salads and warm fish  
dishes

8



## Wines by the glass

### Red / Brissago

		FOODPAIRING	10 cl   CHF
<b>MACHIA</b> <i>Chiappini Vini   Brissago</i> <i>Merlot del Ticino</i>	Dark ruby red, earthy bouquet with notes of cinnamon and aniseed. Fruit-accentuated with tannins. Complex structure.	Antipasti, pasta dishes and hard cheese	7
<b>TRIANGOLO</b> <i>Zanini Vini   Brissago</i> <i>Merlot del Ticino</i>	Brissago's new discovery and rising star Fabio Zanini: Merlot grapes from Brissago and Terre di Pedemonte. Beautiful, fruity bouquet Flavour: dry, strong with fruity aromas.	Veal, lamb and savoury pasta dishes	7
<b>PAGLIACCI</b> <i>Zanini Vini   Brissago</i> <i>Merlot - Cabernet Franc</i> <i>Barrique</i>	Barrique-aged top wine with a rich bouquet. Aged for 12 months in barrels and 12 months in the bottle. Flavour: full and rich with powerful tannins.	Dried meat and matured cheese, braised meat	10

### Red / Ticino

		FOODPAIRING	10 cl   CHF
<b>INCANTO</b> <i>Monticello   Mendrisio</i> <i>Merlot Barrique</i>	Merlot from the Mendrisiotto aged for 16 months in barriques. Ruby red in colour, with a scent of red fruit and vanilla	Hearty starters with meat such as tartare or carpaccio, Grilled beef	8.5
<b>RISERVA DEL CARMAGNOLA DOC</b> <i>Vinicola Carlevaro  </i> <i>Bellinzona Merlot del</i> <i>Ticino</i>	Colour: ruby red, purple reflections. Bouquet: wild berries, black fruit, cassis, spice and pepper. Flavour: full, dry, round, fruity and good acidity.	Flavoursome Meat dishes, mountain cheese	10
<b>SASSARIENTE</b> <i>F.lli Matasci   Tenero</i> <i>Merlot del Ticino</i>	Rich bouquet, typical Ticino Merlot. Full and harmonious body, long-lasting flavour.	Braised meat Beef and game dishes	8

### Anniversary wine

		FOODPAIRING	cl   CHF
<b>BLEND 50</b> <i>Schuler Weine   Seewen</i> <i>Barrique</i>	Sunstar birthday cuvée made from Pinot Noir, Humagne Rouge, Merlot, Barbera and Nebbiolo. Matured for 12 months in high-quality oak, acacia, larch and chestnut barriques. Beautiful ruby red colour with bright reflections. Fine spice, roasted notes, cardamom, black and red berries	Lamb dishes and matured hard cheese	300 cl   190 150 cl   90 10 cl   7



## Wines by the glass

With the innovative '**Coravin**' process, you can also enjoy very fine wines by the glass!  
Look out for this symbol:



### Open wines with the **Coravin** / White

FOODPAIRING

10 cl | CHF

<b>PAGLIACCI BIANCO</b> <i>Zanini Vini   Brissago</i> <i>Merlot bianco Barrique</i> <i>DOC</i>	Fruity and intense Merlot bianco from Brissago. Strong and tropical wine flavour with light barrique tones.	Meat starters and white meat dishes	11
<b>L'IGHER BARRIQUE</b> <i>Zanini Vini   Brissago</i> <i>Bianco svizzero I.G.T.</i> <i>Petite Arvine, Merlot, Kerner</i>	Brissago's Aufsteiger: Fabio Zanini. Seine Weissweinkreation mit fruchtigen Tönen. Geschmack: trocken, aber kraftvoll.	Fischvorspeisen, und leichte Teigwaren	12
<b>BIANCO ROVERE</b> <i>Guido Brivio  </i> <i>Mendrisio Ticino DOC</i> <i>Merlot Barrique</i>	Pressed from red Merlot grapes. The wine ferments and matures for eight months in French oak barrels, which gives it greater complexity. Mirabelle plum and citrus tones and a fine woody note on the nose. Broad and soft on the palate.	White meat, shellfish, poultry, hard cheese	12

### Open wines with the **Coravin** / Red

FOODPAIRING

10 cl | CHF

<b>OTTO MARZO</b> <i>Fratelli Matasci   Tenero</i> <i>Merlot del Ticino</i>	Very harmonious, typical Ticino Merlot from our Brissago winemaker Gio Chiappini. Aged for 12 months in barriques with a light vanilla flavour. Beautiful, round finish.	Game dishes, beef, Matured cheese	14
<b>NERO</b> <i>Chiappini Vini   Brissago</i> <i>Merlot del Ticino Barrique</i>	100% Merlot from over 45-year-old stems. Very low yields make it a rarity. Harvested after advanced ripening and matured in barriques. Flavour: Intense and invitingly fruity. Distinctive body on the finish	Game and beef dishes. Raw red meat	12
<b>PAGLIACCI</b> <i>Zanini Vini   Brissago</i> <i>Merlot - Cabernet Franc</i> <i>Barrique</i>	Barrique-aged top wine with a rich bouquet. Aged for 12 months in barrels and 12 months in the bottle. Flavour: full and rich with powerful tannins.	Dried meat and matured cheese, braised meat	12
<b>SASEL</b> <i>Zanini Vini   Brissago</i> <i>Merlot-Barbera-Galotta</i> <i>Barrique</i>	The top wine from Fabio Zanini from Brissago. Matured for 24 months in new barrels and 12 months in the bottle. Ruby red in colour with a very long, pleasant finish.	Grilled red meat. Strong risottos and mature cheese.	16



## Wines by the glass

### Open wines with the Coravin / Red

FOODPAIRING

10 cl | CHF

#### ZERO ZERO

Chiappini Vini | Brissago  
Merlot del Ticino affinato  
in Barrique 22 mesi

The best from the House of Chiappini is a ruby-red, wonderfully berry and ripe wine. Pleasantly fruity sweetness and a long finish.

Grilled red meat,  
beef or game tartare

15

#### CERUS

Vino biologico  
Bianchi | Arogno  
Barrique

Interspecific variety from the Cabernet Sauvignon family, 13 months in barrique, garnet red colour, aromas of ripe red fruit, balanced acidity and tannins.

Hearty red meat  
dishes such as beef  
or lamb

12

#### SIRIO BARRIQUE

Cant. Matasci | Tenero  
Merlot Barrique

Merlot from selected grapes. Ruby red colour. Has fine woody notes on the nose. Solid structure with present tannins.

Game dishes, beef,  
lamb, mature cheese

13

#### ULTIMA GOCCIA

Chiodi Vini | Ascona  
Merlot del Ticino affinato  
in Barrique

Colour: dense purple red. Bouquet: fruity, red fruit, spicy, elegant and complex. Flavour: balanced structure, soft, ripe and elegant tannins, fruity, long finish.

Lamb and game  
meat, savoury pasta  
dishes

14

#### PRESTIGE

Cantina Il Cavaliere |  
Contone Merlot del Ticino  
Barrique

Ripe character with soft, complex tannins. Partial drying of the grapes in the vats to intensify the flavour, aroma and aromas. Full-bodied and expressive on the palate.

Game, lamb and  
beef, mature cheese

19

#### TRENTASEI TICINO D.O.C.

Gialdi Vini | Mendrisio  
Goldmedaille WM Merlot  
Barrique

Top Ticino product: 100% Merlot from very old selected vines exclusively from Ticino. Processed according to the Bordeaux method and vinified for 36 months in oak barrels. Deep ruby red in colour, very intense.

Game, red meat,  
mature cheese,  
meditation wine

25

#### MARCHESI ANTINORI

Marchesi Antinori | Firenze  
Tenuta Tignanello  
Chianti Classico

Assemblage of Sangiovese, Cabernet Sauvignon, Merlot and Syrah. Ruby red colour with aromas of plum fruit and chocolate. Nice body in the mouth with soft tannins.

Mediterranean  
starters, pasta dishes  
and game meat

14

### Dessertwine open with Coravin

FOODPAIRING

CHF

#### PASSITO BIO BIANCO DI NOTO

Planeta | Sicilia

100% Moscato Bianco. Explosive flavours of exotic fruits, jasmine and candied citrus fruits, complex and easy to love at the same time.

Desserts or after  
a meal

14



## White wine

### Brissago

		FOODPAIRING	cl   CHF
<b>BIANCO</b> <i>Chiappini Vini   Brissago</i> 80% Chardonnay 20% Pinot Bianco und Doral	The Bianco is a fresh and fruity blend of Chardonnay and Pinot bianco with some Doral grapes. The flavour of the wine is fruity with a hint of exotic banana. The firm acidity gives it a special freshness.	Aperitif, light starters and fish dishes	75 cl   52
<b>L'IGHER</b> <i>Zanini Vini   Brissago</i> Bianco svizzero I.G.T. Petite Arvine, Merlot	Brissago's rising star: Fabio Zanini. His white wine creation with fruity tones. Flavour: dry but powerful.	Fish starters, and light pasta	75 cl   52
<b>PAGLIACCI BIANCO</b> <i>Zanini Vini   Brissago</i> Merlot bianco Barrique DOC	Fruity and intense Merlot bianco from Brissago. Strong and tropical wine flavour with light barrique tones.	Meat starters, and white meat dishes	75 cl   66
<b>L'IGHER BARRIQUE</b> <i>Zanini Vini   Brissago</i> Bianco svizzero I.G.T. Petite Arvine, Merlot, Kerner	Brissago's rising star: Fabio Zanini. His top white wine creation with fruity and light barrique tones. Flavour: Harmoniously powerful.	Hearty starters Poultry, savoury risottos	75 cl   72

### Tessin

		FOODPAIRING	cl   CHF
<b>CHERUBINO DOC</b> <i>Fratelli Matasci   Tenero</i> Merlot del Ticino	Pale straw yellow in colour. Delicate notes on the nose, reminiscent of exotic fruit and floral scents. Quite full-bodied, soft and flattering on the palate.	Freshwater fish, light starters and fresh cheese	75 cl   49
<b>PRELUDIO</b> <i>Chiodi Vini   Ascona Ticino</i> DOC Bianco di Merlot	Bouquet: intense, fine, floral, with a hint of exotic fruit. Flavour: dry, spicy, slightly lively, full-bodied, persistent, harmonious with an aftertaste of bitter almond	Aperitif, delicious pasta	75 cl   47
<b>CONVIVIO</b> <i>Chardonnay   Viognier</i> Monticello   Mendrisio Barrique	The batonnage method produces a tropical, fresh wine. Citrus fruits, pineapple, peach and vanilla are its flavours. Barrique ageing gives it the finishing touch.	Meat starters, and white meat dishes	75 cl   66
<b>IL CHARDONNAY</b> <i>Angelo Delea   Losone</i> Bianco Ticinese DOC	Refined in new 400 litre oak barrels for 8 months. Colour: straw white. Aroma: citrus fruit and bergamot. Flavour: consistent and persistent. Development: very fruity and wide to the nose and mouth.	Generally with fish, soft and slightly matured cheese	75 cl   62
<b>BUCANEVE DOC</b> <i>Cantina Sociale  </i> Giubiasco weisser Merlot	Pale straw yellow in colour. Delicate notes on the nose, reminiscent of exotic fruit and floral scents. Quite full-bodied, soft and flattering on the palate.	Freshwater fish, light starters and fresh cheese	75 cl   42



## White wine

### Tessin

		FOODPAIRING	cl   CHF
<b>TERRE ALTE</b> <i>Gialdi Vini SA   Mendrisio Ticino DOC bianco di Merlot</i>	A white merlot wine full of character, with superficial aromas of red berries, menthol and roasted notes. Fresh, fruity and complex. Full-bodied with a medium structure and well-balanced tannins.	Aperitif and light starters	75 cl   45
<b>APOCALISSE DOC</b> <i>Angelo Delea   Losone Chardonnay, Semillon, Merlot</i>	Assemblage of 3 grapes. Modern winemaking, fresh wine, fragrant and with an aromatic note of these grapes.	Mediterranean starters, sea and ocean fish	75 cl   48
<b>BIANCO ROVERE</b> <i>Guido Brivio   Mendrisio Ticino DOC Merlot Barrique</i>	Pressed from red Merlot grapes. The wine ferments and matures for eight months in French oak barrels, which gives it greater complexity. Mirabelle plum and citrus tones and a fine woody note on the nose. Broad and soft on the palate.	White meat, shellfish, poultry, hard cheese	75 cl   74 37.5 cl   41
<b>ALMA</b>  <i>Vino bianco biologico Bianchi   Arogno</i>	80% Johanniter 20% Solaris. Fresh wine with a light minerality, slightly reminiscent of toasted notes and citrus fruits, elegant and fine, best with starters and fish.	Hearty starters and fish dishes	75 cl   71

### Italy

		FOODPAIRING	cl   CHF
<b>ROERO ARNEIS DOCG</b> <i>Azienda Belcolle   Verduno Piemonte</i>	Belcolle vinifies this single-varietal Arneis in steel tanks so that it retains its marvellous fruit. It has an aroma of citrus fruits, pears and almonds and is fresh on the palate with a lovely acidity	Fish dishes, salads	75 cl   45
<b>SCAIA</b> <i>Tenuta St. Antonio Colognola Venezien</i>	Wonderful bouquet: white acacia flowers, jasmine and a refreshing aroma of citrus fruits, pineapple, apple, pear and mango. Flavour: fresh and pleasant thanks to its pronounced acidity. The balance of softness and spiciness make it inviting and fascinating.	Raw fish, fruity soups, mouldy cheese and vegan cuisine	75 cl   37
<b>GEWÜRZTRAMINER</b> <i>Cantina Hofstätter Bozen Südtirol</i>	Intense, bright straw-yellow colour. Compact and distinctive aroma with hints of dried flowers and rose petals. Rich and complex on the palate with a dense body, yet fresh and lively.	Crustaceans, strong starters, Asian cuisine or as an aperitif	75 cl   47
<b>PINOT GRIGIO</b> <i>Cantina Hofstätter Bozen Südtirol</i>	A classic, expressive Pinot Grigio with a bright straw-yellow colour and coppery nuances. Complex on the nose with aromatic, fruity notes, with a particularly pronounced aroma of juicy pears. It is well-structured on the palate, with a finely balanced interplay of fruit and acidity and a pleasant spiciness.	Fish starters and light pasta dishes	75 cl   38



## Rose wines

### Brissago

#### FOODPAIRING

cl | CHF

#### ROSINA

Chiappini Vini  
Merlot, Bondola

This rosé wine is characterised by its attractive colour and reveals itself through a bright salmon colouring. Remarkable finesse and harmonious floral and fruity aromas.

With spicy or exotic dishes

75 cl | 52

### Tessin

#### FOODPAIRING

cl | CHF

#### ROSA DI LUNA

A. Delea | Losone  
Rosato Ticinese

A light-coloured rosé wine with strong aromas on the nose, reminiscent of ripe wild berries. It has a slight initial sweetness on the palate and is full-bodied and elegant. An exceptionally fruity, harmonious and aromatic rosé with a long-lasting finish.

Mediterranean risottos, salads, prawns and cream cheese

75 cl | 48

#### TERRA DEL SOLE

Cantina Ghidossi  
Rosato Ticinese

Merlot rosé, made from grapes from the Malcantone vineyards. Fresh and fruity flavour of raspberries and wild strawberries.

Aperitif, light raw and cooked fish starters

75 cl | 54

#### FIOR D'AUTUNNO

Arnaboldi | Ascona  
Rosato Ticinese 100% Merlot

Fruity and fresh Merlot Rosato. Bright pink colour, fruity bouquet, fresh notes, lively.

Hearty salads, light meat dishes and fish dishes with sauce

75 cl | 47

### Brissago

#### FOODPAIRING

cl | CHF

#### ROSINA

Chiappini Vini  
Merlot, Bondola

This rosé wine is characterised by its attractive colour and reveals itself through a bright salmon colouring. Remarkable finesse and harmonious floral and fruity aromas.

With spicy or exotic dishes

75 cl | 52

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cl | CHF

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Aperitif, light raw and cooked fish starters

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Fruity and fresh Merlot Rosato. Bright pink colour, fruity bouquet, fresh notes, lively.

Hearty salads, light meat dishes and fish dishes with sauce

75 cl | 47



## Red wines

### Brissago

#### FOODPAIRING

cl | CHF

#### CENTOVALLI

Chiappini Vini | Brissago  
Merlot del Ticino Barrique

From the Centovalli, lightly matured in barriques. Very harmonious and balanced. Typical Merlot from the Sopraceneri.

Raw ham, risottos and braised meat

75 cl | 66

#### BRISSAGO

Chiappini Vini | Brissago  
Merlot del Ticino Barrique

Manual harvest. Soft maceration for 12 hours before fermentation. Mass warming to start fermentation with selected yeasts. Fresh, fruity and smooth.

Complex meat dishes, hearty starters

75 cl | 66

#### MACHIA

Chiappini Vini | Brissago  
Merlot del Ticino

Dark ruby red, earthy bouquet with notes of cinnamon and aniseed. Fruit-accentuated with tannins. Complex structure.

Antipasti, pasta dishes and hard cheese.

75 cl | 49

#### OTTO MARZO

Chiappini Vini | Brissago  
Merlot del Ticino affinato in Barrique

Very harmonious, typical Ticino Merlot from our Brissago winemaker Gio Chiappini. Aged for 12 months in barriques with a light vanilla flavour. Beautiful, round finish.

Antipasti, pasta dishes and hard cheese

75 cl | 81

#### NERO

Chiappini Vini | Brissago  
Merlot del Ticino Barrique

100% Merlot from over 45 year old stems. Very low yields make it a rarity. Harvested after advanced ripening and matured in barriques. Flavour: Intense and invitingly fruity. Distinctive body on the finish.

Game and beef dishes dishes. Raw red meat

75 cl | 72

#### ZERO ZERO

Chiappini Vini | Brissago  
Merlot del Ticino affinato in Barrique 22 mesi

The best from the House of Chiappini is a ruby-red, wonderfully berry and ripe wine. Pleasantly fruity sweetness and a long finish.

Grilled red meat, beef or game tartare

75 cl | 91

#### SASEL

Zanini Vini | Brissago  
Merlot-Barbera-Galotta Barrique

The top wine from Fabio Zanini from Brissago. Matured for 24 months in new barrels and 12 months in the bottle. Ruby red in colour with a very long, pleasant finish

Grilled red meat. Strong risottos and mature cheese

75 cl | 91

#### PAGLIACCI

Zanini Vini | Brissago  
Merlot -Cabernet Franc Barrique

Barrique-aged top wine with a rich bouquet. Aged for 12 months in barrels and 12 months in the bottle. Flavour: full and rich with powerful tannins.

Dried meat and matured cheese, braised meat

75 cl | 66

#### TRIANGOLO

Zanini Vini | Brissago  
Merlot del Ticino

Brissago's new discovery and rising star Fabio Zanini: Merlot grapes from Brissago and Terre di Pedemonte. Beautiful, fruity bouquet Flavour: dry, strong with fruity aromas.

Veal, lamb and savoury pasta dishes

300 cl | 94

75 cl | 49

50 cl | 36



## Red wine

### Tessin

#### FOODPAIRING

cl | CHF

**ROSSO DI LUNA**  
*Angelo Delea | Losone*  
*Merlot di Losone*

Colour: ruby red with violet reflections. Aroma: intense and fruity. Pleasantly good persistence. Perfect with risotto.

Rabbit, generally white meat Risotto with mushrooms

75 cl | 48

**SELEZIONE D'OTTOBRE**  
*F.lli Matasci | Tenero*  
*Merlot*

Light and classic Ticino Merlot. Fruity, fresh bouquet, ruby red colour, harmonious and balanced body.

Risottos, pasta dishes with meat, white meat

75 cl | 44  
50 cl | 33  
37.5 cl | 25

**LA MURATA VITI**  
*Vinicola Carlevaro | Bellinzona*  
*Merlot del Ticino*

Grapes from the Bellinzona area matured in steel tanks. It is of high quality and has been awarded the VITI seal of quality by the cantonal inspection committee every year.

Grilled meat, roasts, salami and cheese

150 cl | 91  
75 cl | 44

**TRE TERRE**  
*Chiodi Vini | Ascona*  
*Merlot del Ticino*

Colour: ruby red, purplish reflections. Bouquet: wild berries, black fruits, chassis, spicy and pepper. Flavour: full, dry, round, fruity and good acidity

Beef, veal  
Hearty pasta

150 cl | 106  
75 cl | 61  
50 cl | 43

**RISERVA DEL CARMAGNOLA DOC**  
*Vinicola Carlevaro | Bellinzona, Merlot del Ticino*

Colour: ruby red, purple reflections. Bouquet: wild berries, black fruit, cassis, spice and pepper. Flavour: full, dry, round, fruity and good acidity.

Flavoursome Meat dishes, mountain cheese

75 cl | 66

**SIRIO BARRIQUE**  
*Cant. Matasci | Tenero*  
*Merlot Barrique*

Merlot from selected grapes. Ruby red colour. Has fine woody notes on the nose. Solid structure with present tannins.

Game dishes, beef, lamb, mature cheese

75 cl | 77

**SASSO CHIERICO**  
*Ten. Sasso Chierico | Gudo*  
*Merlot del Ticino*

The hillside vineyards are in Gudo. Clayey soils, sandy in the hills, but rich in granite gneiss. Matured in steel vats and then left in the bottle for at least 6 months. Beautiful expression of the Gudo terroir.

Ticino cold cuts with cheese, savoury pasta dishes

75 cl | 66

**SASSARIENTE**  
*Cantina Settemaggio | M.Carasso, Barrique*

Rich bouquet, typical Ticino Merlot. Full and harmonious body, long-lasting flavour.

Braised meat Beef and game dishes

75 cl | 51  
50 cl | 38

**IRTI COLLI IGT**  
*Cantina Settemaggio | M.Carasso*  
*Barrique*

100% Merlot from the hills of Monte Carasso, matured in large oak barrels. Intense and long-lasting flavour.

Pasta dishes with vegetables or meat

75 cl | 59

**PASSIONI**  
*Merlot*  
*Monticello/Mendrisio*

A ruby-red wine that reveals the characteristic notes of this grape variety on the nose alone. A soft and lively wine.

Savoury risottos and Ticino dishes

75 cl | 49

**CERUS**  
*Bianchi | Arogno*  
*Barrique*



Interspecific variety from the Cabernet Sauvignon family, 13 months in barrique, garnet red, aromas of ripe red fruit, balanced acidity and tannins.

Hearty red meat dishes such as beef or lamb

75 cl | 71



## Red wine

### Tessin

#### FOODPAIRING

cl | CHF

**MERLOT PIAZ**   
*Bianchi | Arogno  
Barrique*

100% Merlot extracted in a wooden vat for 40 days, 15 months in barrique, fresh, fruity and spicy, balanced structure and tannins

Delicate starters with meat and hearty risottos

75 cl | 76

**INCANTO**  
*Monticello | Mendrisio  
Merlot Barrique*

Merlot from the Mendrisiotto aged for 16 months in barriques. Ruby red in colour, with a scent of red fruit and vanilla.

Hearty starters with meat, grilled red meat

75 cl | 62

**ULTIMA GOCCIA**  
*Chiodi Vini | Ascona  
Merlot del Ticino affinato  
in Barrique*

Colour: dense purple red. Bouquet: fruity, red fruit, spicy, elegant and complex. Flavour: balanced structure, soft, ripe and elegant tannins, fruity, long finish.

Lamb and game meat, savoury pasta dishes

75 cl | 85

**SASSO CHIERICO  
RISERVA**  
*Ten. Sasso Chierico | Gudo  
Barrique*

100% Merlot from the hills around Gudo aged in 500 litre barrels for 15 months. Elegant, fruity wine. Rich and harmonious flavour.

Game, red meat, lightly matured cheese

75 cl | 91

**EMOZIONI**  
*Merlot | Cabernet  
Savignon  
Monticello | Mendrisio  
Barrique*

Cabernet grapes are matured in barriques, giving them an intense ruby red colour with berry aromas and vanilla

Savoury pasta dishes, red meat

75 cl | 55

**ROMPIDEE**  
*Chiodi Vini | Ascona Merlot  
del Ticino Barrique*

Colour: dense purple red. Bouquet: intense nose, with aromas of wild berries, ripe fruit, liquorice and vanilla. Flavour: dry, powerful with lots of ripe tannins.

Game, lamb and beef, mature cheese

75 cl | 99

**PRESTIGE**  
*Cantina Il Cavaliere |  
Contone Merlot del Ticino  
Barrique*

Ripe character with soft, complex tannins. Partial drying of the grapes in the vats to intensify the flavour, aroma and aromas. Full-bodied and expressive on the palate.

Wild, Lamm und Rind, gereifter Käse

75 cl | 116

**QUATTROMANI**  
*Brivio, Delea, Gialdi, Tam-  
borini Merlot del Ticino  
Barrique*

4 well-known winegrowers have worked together to created an outstanding wine. Bordeaux red in colour with garnet reflections. Fresh, slightly spicy and emphasised by fruity notes. Full-bodied, with a pleasant aroma.

Red meat, mushrooms, truffles

75 cl | 109

**RAMPEDA TICINO  
D.O.C.**  
*Fratelli Meroni | Biasca  
Barrique*

100% selected Merlot grapes from the hills of Rampeda. Aged for 18 months in oak barrels. Ruby red with raspberry, blackcurrant and cherry aromas. Fresh and warm flavour.

Red meat, game dishes

75 cl | 99



## Red wine

### Tessin

#### FOODPAIRING

cl | CHF

#### MOMÒ

Angelo Delea | Losone  
Barrique

Merlot delle Colline del Mendrisiotto Generous and rich on the palate. Matured for 12 months in oak barrels. Dark red colour with purple reflections.

Savoury starters,  
hearty pasta

75 cl | 49

#### GIORNICO D'ORO

Gialdi Vini SA | Mendrisio  
Merlot del Ticino

Intense ruby red colour. Complex, harmonious and of good intensity. Notes of cherries and blackberries, as well as flavours of menthol and roasted notes. Full-bodied and well-structured, with ripe, juicy tannins and a long finish.

Beef tartare, pasta  
dishes, poultry

75 cl | 64

50 cl | 44

#### RONCAIA

Vinattieri | Ligornetto  
Merlot del Ticino Barrique

Has the typical fruity Merlot flavours with a slight smoky note and is harmonious and balanced on the palate. Berries and vanilla on the nose.

Meat dishes, strong  
starters, mature  
cheese

75 cl | 64

37.5 cl | 35

#### RONCOBELLO

Valsangiacomo | Mendrisio  
Merlot delle Colline del  
Monte Generoso

Dark cherry red, strong, aromatic and ripe berry bouquet with notes of juniper. Powerful on the palate with ripe fruit and earthy notes. Rounded tannins

Pasta and risottos,  
veal and cheese

75 cl | 61

#### SAN CARLO

Angelo Delea | Losone  
Merlot, Cabernet Franc  
Barrique

Grapes from the Locarnese, matured for 12 months in oak barrels. Intense wine, complex and fine with an elegant note and rich flavour.

Game dishes, strong  
meat dishes

75 cl | 66

#### CASTELLO DI MORCOTE D.O.C

Tenuta Castello di Morcote  
Barrique

90% Merlot, 10% Cabernet Franc matured in Morcote for 12 months in French oak barrels. Matured in French oak barrels for 12 months. Ruby red, rich and complex aroma with cherry flavours, full and elegant on the palate.

Game meat,  
mushrooms, innards

75 cl | 99

#### SASSI GROSSI

Gialdi Vini | Mendrisio  
Merlot del Ticino  
Barrique

Deep, rich ruby red colour. Harmonious, intense and complex bouquet. Notes of plums and blueberries. Very long-lasting finish.

Strong Meat dishes,  
mature cheese

75 cl | 109

150 cl | 195

#### LIGORNETTO

Vinattieri | Ligornetto  
Merlot del Ticino  
Barrique

Ruby red colour with garnet accents. Typical Merlot bouquet of ripe plums. Very fine and elegant attack, malty notes. Animating and perfectly balanced.

Steaks, feathered  
game

75 cl | 104

#### MERLOT DEL MAGO

Castello di Cantone | Rancate Delea Vini  
Barrique

100% Merlot, aged for 22 months in barrique barrels. Super site with a very rich bouquet. Very round, typical Merlot.

Strong Meat dishes,  
mature cheese

75 cl | 94

#### RUBRO

F.lli Valsangiacomo | Chiasso Merlot del Ticino  
Barrique

Limited production from the best grapes from old vines. Matured for at least 18 months in new French oak barrels. Oak barrels for at least 18 months. Noble wine of the top class.

Strong Meat dishes,  
mature cheese

75 cl | 99



## Red wine

### Tessin

#### FOODPAIRING

cl | CHF

#### TRENTASEI TICINO D.O.C.

Gialdi Vini | Mendrisio  
Goldmedaille WM Merlot 2015  
Barrique

Top Ticino product: 100% Merlot from very old selected vines exclusively from Ticino. Processed according to the Bordeaux method and vinified for 36 months in oak barrels. Deep ruby red in colour, very intense.

Wildfleisch, rotes Fleisch, gereifter Käse, Meditationswein

75 cl | 166

#### VINATTIERI

Vinattieri | Ligornetto  
Merlot del Ticino  
Barrique

Top product from Vinattieri Ticinesi. Purple-red, very fleshy wine. Intense aroma of leather, tobacco, sweet spices, cinnamon, liquorice, coffee cream. Good balance of freshness and suppleness. Very long finish.

The most important meat dishes, mild Alpine cheese

75 cl | 198

### Italien – Piemont

#### FOODPAIRING

cl | CHF

#### BAROLO DOCG MONFORTE D'ALBA

Rocche dei Manzoni  
Barrique

100% Nebbiolo grapes. Aged for 3 years in oak barrels and 1 year in the bottle. Garnet red in colour with an intense bouquet of Marasca cherries and cocoa.

Veal, beef, savoury pasta dishes

75 cl | 116

#### NEBBIOLO LANGHE

Bricco Maiolica DOCG  
Piemonte

A young, elegant and smooth wine, easy to drink, but also for classic convivial moments. Matured for 10 months in stainless steel and bottled in July after the harvest.

Light starters and pasta dishes

75 cl | 46

### Italien – Toskana

#### FOODPAIRING

cl | CHF

#### NOBILE DI MONTEPULCIANO

Tenuta Vallocaia, Bindella  
Sangiovese DOCG

Ruby-red wine with a flavour of blackberries, cherries and roasted notes. Beautiful tannins and a long finish.

Flavoursome Italian starters

75 cl | 61

#### MARCHESI ANTINORI

Marchesi Antinori | Firenze  
Tenuta Tignanello  
Chianti Classico

Assemblage of Sangiovese, Cabernet Sauvignon, Merlot and Syrah. Ruby red colour with aromas of plum fruit and chocolate. Nice body in the mouth with soft tannins.

Pasta dishes, savoury risottos

75 cl | 79

#### CHIANTI CLASSICO DOCG

Castello di Meleto | Toscana  
Sangiovese, Merlot

This fascinating, great wine shines with a strong ruby red colour, the nose is filled with finesse and aromas of berries and herbs, underlaid with a hint of spice.

Risottos, hard cheese

75 cl | 47

#### PÈPPOLI CHIANTI CLASSICO

Marchesi Antinori | Firenze

Deep ruby red in the glass. Fruity flavour with notes of cherries and raspberries. Balanced with lively acidity and soft tannins. Balanced on the palate with a long-lasting finish.

Pasta dishes, savoury risottos

75 cl | 52



## Red wine

### Italien – Toskana

FOODPAIRING

cl | CHF

#### «HEBA» MORELLI- NO DI SCANSANO

95% Sangiovese | 5% Syrah  
Fattoria di Magliano

The Heba has a dark cherry red colour. Fresh, typical varietal aroma with fine spicy notes. Berry-fruity structure and full body with a fruity sweetness and fine acidity. Filigree tannin flavour.

Veal, mild cheese

75 cl | 55

#### LE VOLTE DELL' ORNELLAIA IGT

Tenuta Ornellaia | Toscana  
Barrique

The different grape varieties Merlot, Sangiovese and Cabernet Sauvignon are fermented separately. The young wine matures for 10 months in 2-4 year old barriques, which were previously used for the vinification of Ornellaia.

Pasta dishes with meat, rabbit

75 cl | 66

#### SASSICAIA

Tenuta San Guido  
Bolgheri Sassicaia |  
Toscana, Barrique  
2018

Sassicaia is a treasure trove of wine. It saw the light of day in 1948, when Mario Incisa della Rocchetta harvested from his newly planted Cabernet vines for the first time. The nobleman was probably thought to be very quirky at the time, as the first twenty vintages were only intended for the family's private consumption. Let us surprise you.

Noble meat dishes

75 cl | 410

### Italien – Venetien

FOODPAIRING

cl | CHF

#### AMARONE DELLA VALPOLICELLA

Corte Giara | Cantina  
Allegrini, Barrique

Allegrini's Amarone is an icon for an entire region. Dark fruit flavours and a bouquet of spices accompany the stunningly elegant body through to the long finish.

Grilled red meat

75 cl | 93

### Italien – Sizilien

FOODPAIRING

cl | CHF

#### LAMURI DOCG

Nero Avola  
Tasca Almerita  
Barrique

The Nero d'Avola grapes for this wine are grown on high hillsides. The time spent in barrique barrels of different ages imparts soft and elegant tannins, so the wooden character is never overpowering. Lamùri, Sicilian for love, gives it its name.

Mediterranean meat dishes, hearty fish dishes

75 cl | 44



## Red wine

### Frankreich

FOODPAIRING

cl | CHF

#### CHÂTEAU CLARKE LISTRAC AC

Baron Rothschild | Bordeaux, Merlot, Cabernet Sauvignon, Barrique

In the glass, the Clarke sparkles a deep purple-red colour, and the nose is filled with the refined aromas of black berries with spicy components and a hint of oak.

Entrecôte, lamb, hard cheese

75 cl | 91

### Continental

FOODPAIRING

cl | CHF

#### CARABANTES

Chile | Aconcagua Shiraz | Vina von Siebenthal

Complex flavour with various red berries and floral aromas of violets. A wine with a gently sweet and fresh start with good volume and pleasing tannins. Very pleasant finish.

Poultry, lamb, beef

75 cl | 65



## Sparkling wine

### Spumanti Tessin/Italian

		FOODPAIRING	cl   CHF
<b>NOIR BRUT SPUMANTE</b> <i>Bianco Delea Vini   Losone</i>	Ticino Chardonnay and Pinot Noir grapes. Long fermentation in autoclaves using the Charmat method. Maturation on yeasts for 30 months.	Fish dishes, white meat, Mediterranean risottos	75 cl   56
<b>FRANCIACORTA BOSIO</b> <i>Bosio   Corte Franca</i>	10% Pinot Noir 90% Chardonnay. Straw yellow in colour with light greenish reflections, it has a typical bouquet of floral aromas and yeasts; on the palate it is soft, fresh and complex.	Aperitif, white meat dishes, fish	75 cl   77
<b>PROSECCO TREVISO DOC</b> <i>Le Contesse   Treviso</i>	This Prosecco from the Veneto region is light yellow in colour with greenish reflections. The bouquet has a light floral scent of fresh fruit. The taste is fruity with a pear flavour, full-bodied, aromatic and sparkling. The grape variety is Glera.	Aperitif, light starters, fish dishes	75 cl   46 10 cl   7.5
<b>BRIOSO BRUT</b> <i>Zanini Vini   Brissago Merlot Spumante</i>	100% Merlot grapes pressed white. Classic method. Matured for 12 months on its own yeasts. Straw yellow in colour with light green reflections. Dry and very elegant on the palate.	Aperitif, lake and sea fish	75 cl   67 10 cl   10
<b>MOSCATO DOC CERETTO BIO</b> <i>Cantina Ceretto, Alba</i>	The Moscato Piemonte DOC from Ceretto is a favourite of many ladies in particular. Very aromatic with fine and clear muscat and floral tones in the fragrance, subtly sweet and tingling on the tongue.	Creamy desserts, cakes, digestifs	37.5 cl   29

### Frankreich / Champagner

		FOODPAIRING	cl   CHF
<b>LAURENT PERRIER BRUT</b> <i>Champagne   Reims Chardonnay, Pinot Noir, Pinot Meunier</i>	Fresh champagne with full-bodied fruit flavours. Aged for 3 years. Top champagne with a flavour of green apple, medlar and quince. The bouquet has light floral scents. The finish is long-lasting and flavoursome. It goes well with fish dishes and seafood platters.	Aperitif, Poultry dishes, Fish	37.5 cl   57 75 cl   94 150 cl   198 Magnum