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PIANETA
TERRA
CREATIVE COOKING | ITALIAN SOUL

WINE
LOVERS

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PIANETA
TERRA
ITALIAN SOUL



AN EXPERIENCE TO SAVOUR

WINE LOVERS

This is a selection of wines we love, made by small scale producers, working in harmony with the nature surrounding their vineyards.



ORGANIC WINE

Organic wine is wine made from grapes grown in accordance with principles of organic farming, which excludes the use of artificial chemical fertilizers, pesticides, fungicides and herbicides.

NATURAL WINE

The natural wine comes from a minimal technological intervention in the land, in the grapes and the wine itself, without the use of chemical additives and man's manipulations. Is produced in low rather than industrial quantities by an independent producer. The grapes are harvested by hand with special attention to the integrity of bunches.

BIO DYNAMIC WINE

Biodynamic is similar to organic farming in that both take place without synthetic chemicals, but biodynamic farming incorporates ideas about a vineyard as an entire ecosystem, and also takes into account things such as astrological influences and lunar cycles.

SLOW WINE

The Snail, to signal a cellar that has distinguished itself through its interpretation of sensorial, territorial, environmental and personal values in harmony with the Slow Food philosophy.

WINE PAIRING

3 glasses € 23.00 | 4 glasses € 30.00 | 5 glasses € 36.00 | 7 glasses € 48.00

BOLLICINE



VENETO

Prosecco di Conegliano

Brut Matiù

Antica Quercia

Glera grapes. Fine perlage,
Fresh citrus fruits, aromatic
herbs, crispy fruits.

35,00 €



VENETO

Prosecco Colfondo

Casa Belfi

Refermented in the bottle
and unfiltered. Delicate bubbles.
Soft ripe pear, jasmine, citrus,
yeast and baked bread.

35,50 €

2018

EMILIA-ROMAGNA

Rosé Metodo Classico

Cantina della Volta

Christian Bellei

Lambrusco Sorbara grapes.
Soft and persistent perlage,
bright acidity, raspberry,
wild berry, rose, pomegranade.

64,00 €

WHITE

2017  

TOSCANA
Trebbiano Toscano
"Tinnari"
Fratelli Falzari

Short maceration on the skin.
Fresh, savoury, appel, white flower,
mirabelle, smoked tones.

25,50 €

2018 

ABRUZZO
Pecorino Terre di Chieti
Cantina Frentana

Rich, silky notes, peaches,
pear, slightly mineral.

25,50 €

2018 

MARCHE
Verdicchio Jesi Classico
Sabbionare

Fresh with floral notes,
smooth and fragrant.

27,50 €

2018 

LAZIO
"Cardito"
Donato Giangirolami

Malvasia Puntinata.
Yellow fruit and flowers, sage.
Fresh, mineral.

33,00 €

2018

PIEMONTE
Roero Arneis
Giacomo Barbero

White fruit and flowers,
tropical fruit.

Rich with a light acidity.

34,00 €

2018 

LAZIO
Capolemole Lazio Bianco
Marco Carpineti

Bellone grapes. Peach,
pineappel, citrus, chamomile.

38,00 €

2016  

TRENTINO
Lugana "Tre Campane"
Marangona

Trebbiano 100%.
Almond, herbs, citrus,
persistent, fresh acidity.

42,50 €

2017

FRIULI
Malvasia Istriana
Ronco dei Tassi

Rich nose of ripe yellow fruit,
honey. Full and persistent.

Balanced acidity.

46,00 €

2018

TRENTINO
Riesling Valle Isarco
Tenuta Strasserhof

White peach, apricot,
mineral, elegant.

51,00 €

2016  

UMBRIA
Trebbiano Spoleтино
"Adarmando"
Tabarrini

Full body. Flowers,
apricot, papaya. Persistent.

53,50 €

2016  

FRIULI
Collio Bianco
Edi Keber

Friulano, Ribolla Gialla,
Malvasia. Fruity and floral,
aromatic herbs, rich
and elegant. Full body.


65,50 €


NATURAL WHITE

2016 **VENETO**
Bianco delle Venezie
Casa Belfi
Incrocio Manzoni, Chardonnay.
Peer, white flowers,
tangerine zest. Bright acidity
balances the wine.
39,50 €

2018 **FRIULI/SLOVENIA**
Pinot Grigio
Marjan Simčič
48 hours macerated
on the skins, 6 months
in stainless steel. Full body,
flowers aroma, apricot,
melons, balanced acidity.
41,50 €


2016 **TOSCANA**
"Era"
Podere Borgaruccio
Trebiano, Malvasia,
San Colombano. Partly
fermented in oak barrels.
Complex with a hint of bread,
butter. Full and round
with good acidity.
42,00 €


2018  **SICILIA**
Catarratto "Lucido"
Marco de Bartoli
Fresh, light and balanced.
Cedar, lemon, green apple,
salty and mineral notes.
42,00 €

2018  **VULCANO - SICILIA**
Malvasia delle Lipari
Secca Lantieri
Dry Apricot, figs, carobs,
saffron, honey.
Aromatic and salty.
46,50 €

2016 **PIEMONTE**
Terre del Timorasso
Derthona
Daniele Ricci
Ripe apicots, honey, spices.
Rich. 12 months in stainless
steel on the lees.
48,50 €

2017  **ALTO ADIGE**
Chardonnay delle Dolomiti
Grawu
3 days macerated on skins,
12 months in acacia barrels.
Structured, juicy,
fresh and elegant.
51,50 €

2014  **CAMPANIA**
Fiano di Avellino
Ciro Picariello
Pear, basil, flintstone.
Complex with a nice acidity
from the volcanic soil.
52,50 €

2017  **SICILIA**
Grappoli del Grillo
Marco de Bartoli
Aged 12 months in oak barrels.
Field flowers, ripe lemon, ananas,
grapefruit, yeast. Full body.
67,00 €

ORANGE

2017 **TOSCANA**
"Millocchio" Bianco
Az. Agr. Ranchelle
Procanico, Ansonica,
Francesino. Fermented
3 weeks on the skins.
Ripe fruit, Mediterranean herbs,
white pepper, full body.
42,00 €

2014 **LAZIO**
"Grigio"
Piana dei Castelli
Pinot Grigio 100%.
Cold maceration on the skins
for 2 days. Red fruits,
tropical fruit, orange.
Nice minerality, persistent.
45,00 €

2016 **VENETO**
Monte del Cuca
Giovanni Menti
Garganega. Fermented 3 weeks
on the skins. Bitter orange, apple,
caramel, thyme, light tannins.
50,50 €

2018 **UMBRIA**
"Regio"
Cantina Margò
Trebiano Bianco.
6 days on the skins. Rosemary,
artichok, wild herbs, melon, dry.
57,00 €

2016 **FRIULI**
Ribolla Gialla
Paraschos
Fermented for 8 days
on the skins, aged 2 years
on big Slavonian casks.
Ripe yellow fruit, sweet spices,
honey. Sapid and mineral, rich.
62,00 €

2017 **FRIULI VENEZIA GIULIA**
"Slatnik"
Radikon
80% Chardonnay and
20% Friulano. Macerated
on the skins for 12 days,
18 months in oak barrels.
Yellow fruit, raisins, candied fruit.
Smooth and fresh, tannic
and saline aromas.
76,00 €


2018

VENETO
Bardolino Chiaretto
"Terre in Fiore"
Corvina. Fresh,
floral notes, red fruit.
24,50 €


2017

CALABRIA
"Asor"
L'Acino Vini
Maglioppo grapes.
Fresh, peaches,
flowers and lemon,
tannic, structured.
39,50 €

ROSÈ

RED


2016

TOSCANA

Selengaia Chianti
Az.Agr. il Giardino

Sangiovese, Cabernet
Sauvignon and Merlot.
Full body, red berries,
mint, black pepper.

25,50 €


2016

BASILICATA

Aglianico del Volture
Grifalco

20% aged in barrique.
Tones of prune, blackberry,
spice and dark chocolate.
Full with velvet tannins.

42,50 €


2016

TOSCANA

Sangiovese "Pilandra"
Az.Agr. il Giardino

Aged in concrete for 90%,
10% in barrique. Fresh, elegant
and complex. Wild berries,
black pepper, liquorice.

45,50 €


2016

TRENTINO

Lagrein "Gran Lareyn"
Loacker Schwarhof

Aged in barrique for 18 months.
Violet, back berries,
smokey notes.
Full and velvet taste,
nice acidity.

51,50 €


2015

ABRUZZO

"Col del Mondo"
Tenuta del Priore

Montepulciano d'Abruzzo.
French barrique for 14 months.
Black fruits, liquorice, spicy.
Full body and smooth.

33,00 €

2017

PIEMONTE

Langhe Nebbiolo
Giacomo Fenocchio

Aged 6 months in steel
and 6 months in barrique.
Smokey, spicy, liquorice,
red cherry. Complex, intense.

43,50 €


2013

TOSCANA

Riserva Toscana "Altrove"
Az.Agr. il Giardino

Sangiovese, Cabernet
Sauvignon and Merlot.
Aged 18/24 months in barrique.
Full body and complex,
savoury, cardamon,
bergamot, pepper.

45,50 €


2014

VENETO

Amarone della Valpolicella
"Ruvaln" Adalia

Corvina, Corvinone, Rondinella.
Aged 2 years in barrique.
Cherry, dry plum, tobacco,
sweet spice. Full body,
elegant tannins.

99,50 €


2018

VENETO

Tai Rosso
Colli Berici "Piovene"
Porto Godi

Red Tocai. Delicate wine,
floral scent, cherry,
notes of pepper.

35,50 €


2016

TOSCANA

Chianti Classico
Rocca di Montegrossi

Sangiovese, Canaiolo,
Colorino. Aged 15 months
in barrique. Forest berries,
sour cherries, smoke,
leather, tar. Lightly tannic.

44,50 €


2016

SICILIA





Etna Rosso
Graci

Nerello mascalese.
Aged 18 months in concrete.
Black cherry, liquorice, tar,
ash, smoky spice.

Elegant tannine and acidity.

46,50 €

NATURAL RED

	<p>CALABRIA Chora Rosso L'Acino Vini Magliocco. Red fruit, flowers. Medium body, balanced tannins. 38,50 €</p>	<p> 2017</p>	<p>ABRUZZO Cerasuolo d'Abruzzo Superiore Praesidium Montepulciano d'Abruzzo grapes. Intense cherry color. Floral, red berry, mineral. Medium body. 43,50 €</p>		<p>2016</p>	<p>PIEMONTE Barbera "Rossore" Iuli Aged for 16 months in French barrels. Ripe cherry, violet, spices. Dry, fresh, appetising acidity. 52,50 €</p>	<p>2013</p>	<p>UMBRIA Brucisco Rosso Marco Merli Cabernet Sauvignon, Merlot. Red fruits, earth, spices. Balced, elegant with soft tannins. 58,50 €</p>
2018	<p>TOSCANA Rosso Toscano "Millocchio" Ranchelle Alicante, Ciliegiolo, Sangiovese. Aged 10 months in tonneaux. Red fruit, cherry, herbes, mineraal, soft tannins. 40,00 €</p>	<p>2016</p>	<p>SARDEGNA Renuso rosso Romangia Tenute Dettori Cannonau, Monica, Pascale. Red berries, plum, lavender, licorice. Soft tannins. 43,50 €</p>	<p> 2016</p>	<p>SICILIA Etna Rosso "Anatema" Nerello Mascalese, Nerello Cappuccio. Aged 14 months in Chestnut barrels. Red fruit, wild berries, spices, licorice, aromatics herbs. Rich and intense, excellent freshness. 53,00 €</p>	<p>2013</p>	<p>FRIULI VENEZIA GIULIA Merlot "Borc Dodon" Denis Montanar Aged 16 months on fine lees in steel. Small red fruit, herbal and vegetal. Full body, soft tannins. 59,50 €</p>	
2014	<p>LAZIO Cesanese del Piglio "Deanike" Az.Agr. Piana dei Castelli Red fruit, spices, soft tannin and nice acidity. 40,50 €</p>	<p>2017</p>	<p>UMBRIA Montefalco Rosso Az.Agr. Moretti Omero 70% Sangiovese, 30% Sagrantino. Aged 12 months in French oak. Wild berries, viola, spices. Great structure, nice tannins. 45,00 €</p>	<p> 2015</p>	<p>ABRUZZO Montepulciano d'Abruzzo Riserva Praesidium Aged 24 months in Slavonia barrels. Wild herbs, plums, blackcurrant, strong tannins. Warm with great persistence. 56,50 €</p>	<p>2015</p>	<p> TOSCANA Nobile di Montepuciano Podere Sanguineto I&II Sangiovese, Canaiolo nero, Mammolo. Aged 24 months in oak barrels. Red fruit, ripe plums, leather, charred spices, vegetal notes. 69,00 €</p>	
2016	<p>TOSCANA Rosso di Montepulciano "Ermete" Podere della Bruciata Sangiovese, Petit Verdot. Red berries, plum, red apple. Well balance on tannins and acidity. 41,50 €</p>							

NATURAL RED



2015

VENETO
**Valpolicella Ripasso
Superiore "Campi Magri"**
Corte Sant'Alda
Corvina, Corvina Grossa,
Rondinella and Molinara.
Second fermentation
on the Amarone marcs.
24 month in oak barrels.
Full body, cherry, raspberry,
lavander, cocoa.
71,00 €



2014

TOSCANA
Pinot Nero
Podere della Civettaja
Aged 12 months in oak barrels.
Red berries, balsamic notes,
sweet spices. Elegant, smooth
acidity, well balanced.
74,00 €

2014

PIEMONTE
Barolo "La Foia"
Vini Curto
Nebbiolo. 24 months
in oak barrels. Elegant, ripe fruit,
balanced acidity, tannins
and fruit. Dark cherry,
truffels, earth, roses and tar.
94,50 €



2013

CAMPANIA
Taurasi "Poliphemo"
Luigi Tecce
Aglanico.
Aged 24 months in tonneau.
Dried red fruit, spice, tar,
smoke, flower, herbs. Synthesis
of power and finesse.
96,50 €

2014

TOSCANA
Brunello di Montalcino
Piancornello
Sangiovese. Aged 24 months.
Ripe red fruit, flowers, smoked,
tabacco. Rich, silky texture.
96,50 €

2016

VENETO
Recioto della Valpolicella
Domini Veneti
Dark red, soft, creamy.
Raspberries, black cherries,
prunes, plums.
7,50 €



2015

ABRUZZO
Ratafià Praesidium
Montepulciano d'Abruzzo
passito infused for 6 months
with sour cherry. Sour cherry,
chocolate, red berries.
Soft, rich and warm.
9,25 €

PIEMONTE
Loazzolo
vendemmia tardiva
Forteto della Luja
Moscato bianco.
Aged 24 months in barriques.
Rich, mature fruit, apricot,
honey, white chocolate.
Spicy and roasted notes.
9,75 €



2010

TOSCANA
Vin Santo "Assolato"
Podere Casaccia
Trebbiano, Malvasia bianca.
5 years aged in barrique.
Dried figs, dates, walnuts,
almonds and honey.
9,75 €



2013

VENETO
"Acinatium" Suavia
Garganega 100%
Aged in barrique for 24 months.
Apricot, pineapple, grapefruit,
eucalyptus, honey, almonds.
Elegant sweetness
with harmonius minerality.
11,00 €



SICILIA
Marsala Superiore
Riserva 5 anni
Marco de Bartoli
Grillo 100%. Aged in barrique.
Intense and complex, caramel
and earthy. Fresh, lightly sweet,
almond paste and peach jam.
11,00 €

BAR

WATER
Purezza
unlimited water per person
2,50 €

SOFT DRINKS
Lurisia
3,75 €

FRUIT JUICE
Olmenhorst
3,50 €
Fresh orange juice
4,95 €

BEER
Gulpener
3,75 €
Birrificio Rurale 
5,50 €
Birrificio Lambrate
5,50 €

Grappa
5,90 - 9,75 €


Liqueurs
4,95 - 6,00 €

Whisky
5,25 - 9,50 €


Spirit
4,95 - 5,25 €

Cognac
6,50 - 8,50 - 17,25 €

Armagnac/Calvados
7,95 €

Thee Numi and biotea 
3,25 €

Espresso 
3,25 €

Cappuccino 
3,75 €

Special coffee
9,25 €



We use coffee beans from Art Caffè, Bergamo - Italie
Harena Wilde Koffie from Etiopia, Presidium Slow Food