

# sparkling

<b>Lambrusco Sweet</b>	2018 "i Quercioli" Reggiano	DOC	Emilia Romagna	45
Bright ruby red with persistent bubbles, the wine shows delicate floral notes of violet leading to a luxuriously sweet, fresh, vivacious palate that is pleasantly harmonious.				
<b>Lambrusco Dry</b>	2017 "i Quercioli" Reggiano	DOC	Emilia Romagna	50
Bright ruby red with persistent bubbles, the wine shows delicate floral notes of violet leading to a luxuriously sweet, fresh, vivacious palate that is pleasantly harmonious.				
<b>Rose' – Pinot Noir/Raboso</b>	2018 "Astoria" Extra Dry	DOC	Veneto	55
Very fine and continuous. Elegant, changeable, rich and complex. Pleasantly dense and balanced, featuring a right harmony.				
<b>Prosecco</b>	2017 "Col Vettoraz" Brut	DOCG	Veneto	70
Produced with fruits grown in the high hills facing west, where they can reach the ideal maturity to produce this sparkling wine. Fine and slightly aromatic bouquet. Dry and intense to the taste. Very harmonious.				
<b>Prosecco</b>	2016 "Col Vettoraz" Brut Zero	DOCG	Veneto	70
Produced in the hillside vineyards with ideal exposure in the Valdobbiadene area. Extremely dry, but still velvety and round, with hints of fruit and flowers.				

# white

<b>Fiano</b>	2016 "12 e Mezzo"	IGP	Puglia	55
This is an Organic white wine, with a straw yellow colour and green hints. On the nose, its elegant aromatic bouquet is reminiscent of floral mimosa notes, with fruity and citrus aromas. On the palate, its slightly acid balance makes it fresh and long.				
<b>Insolia</b>	2016 "Cusumano"	DOC	Sicilia	45
Light straw colour. Soft aromas of freshly picked flowers and herbs. This Insolia opens the palate with refreshing flavours of apples and pears. Hints of citrus zest lingers throughout for a harmonious balance				
<b>Pinot Grigio</b>	2018 "Alisia"	IGT	Veneto	55
Fresh yet soft on the palate, with hay and nutty notes alongside delicate peppery spice and a perfect level of acidity to refresh the palate				
<b>Sauvignon Blanc</b>	2017 "Livon"	DOC	Collio-Friuli	60
Notes of exotic fruit and juicy melon, extraordinarily generous, dry, well-structured, with a soft finish				
<b>Tocai Friulano</b>	2012 "MandiTocai Cru"	DOC	Collio-Friuli	100
Straw yellow in color with golden reflections. Intense bouquet recalling the leaves of the peach-tree and nutmeg. On the palate it is rich, soft and has the typical aftertaste of bitter almond.				
<b>Trebbiano – Chardonnay</b>	2017 "Villa Antinori"	IGT	Toscana	50
The nose is delicate and elegant with its notes of bananas, pineapples, white flowers, and candied fruit. The palate is balanced and harmonious with good flavor persistence and mineral notes on the finish and aftertaste.				
<b>Vermentino</b>	2017 "Primo Bianco Mesa"	DOC	Sardegna	60
The Vermentino Grape yields a crisp, stylish white with lovely subtle fruit, floral notes and a long-lingering finish.				

# red

<b>Barolo</b>	2013 "Carlin de Paolo" Barolo	DOCG	Piemonte	120
Aromas of cherry, mint, violet and jams. Warm and full-flavoured taste with harmonic tannins.				
<b>Cabernet Sauv.</b>	2014 "Cantine Losito" Organic & Vegan	IGP	Puglia	50
The warm climate of the Puglia region (Terre del Gargano) gives aroma of black cherry and plum to these organic Cab-Sav grapes, while the aging in wood offers hints of coffee, tobacco and cocoa.				
<b>Cab Sav - Merlot - Shiraz</b>	2014 "Giorgio Meletti"	DOC	Toscana	70
Strong ruby red colour, with purplish reflection, slightly balsamic red fruits fresh bouquet, lovely taste, marked but aromatic tannins, good acidity and persistence				
<b>Chianti Classico</b>	2017 "Querceto" Chianti Classico	DOCG	Toscana	75
Brilliant ruby red, compound, with soft and elegant texture. Fruity aromas balanced with herbal notes. Interesting final.				
<b>Grenache</b>	2016 "Foras"	DOC	Sardegna	70
Full-bodied balanced with rich fruit, sweet spiciness and notes of vanilla on the palate, mild tannins				
<b>Magliocco</b>	2016 "Iuvenis"	DOP	Calabria	45
It is a well-balanced wine with pleasant aromas and the potential of a wide range of non-elaborate dishes combinations.				
<b>Merlot</b>	2015 "Passione Sentimento"	IGT	Veneto	50
This velvety red and elegant red wine is produced with grapes that have been slightly dried before fermentation.				
<b>Merlot</b>	2017 "Villa Chiopris"	IGT	Friuli	55
Ruby red colour with violet reflections, it has a fruity, vinous bouquet. On the palate it is herbaceous and tasty.				
<b>Rosso Montalcino</b>	2015 "Pian delle Vigne"	DOC	Toscana	65
A brilliant ruby red in colour, the wine offers sensations rich in fruity aromas of cherries and raspberries well integrated with the light notes of oak. On the palate, the wine is ample and enveloping with supple silky tannins vigour.				
<b>Brunello Montalcino</b>	2013 "Tenute Silvio Nardi"	DOCG	Toscana	120
Elegant and balanced medium-full body, intense aromas of red berries offset by notes of leather and incense, elegant tannins.				
<b>Montepulciano</b>	2015 "Casale Vecchio"	DOC	Abruzzo	60
Intense vinous scent. Good complexity, dry and warm with soft tannins and persistent finish				
<b>Nebbiolo</b>	2016 "Bricco Maiolica"	DOC	Piemonte	85
Ruby coloured. Fruity bouquet with hints of raspberry, strawberry and red currant. Smooth flavour, fresh and delicate tannins				
<b>Negroamaro – Sangiovese</b>	2016 "3 Passo"	IGP	Puglia-Toscana	65
Deep red with garnet notes. Intense and mature fruit, with oak notes. Rich and mature fruit, with soft oak hints. Flavorful first meals or red meat				
<b>Nerello Cappuccio Mascalese</b>	2015 "Tornatore"	DOC	Sicilia	75
Ruby red with faint purple, typical of this variety which is not too rich in colour. Clear hints of red berries, morello cherry and black cherry on the nose. The taste is characterized by its typical balanced tannins and a surprising fullness of flavour				
<b>Nero d'Avola</b>	2016 "Cusumano"	IGT	Sicilia	55
Dark garnet. Elegant fruit nose, with toast notes. Well-crafted structure with fine tannins.				
<b>Nero d'Avola-Shiraz</b>	2015 "Benuara"	DOC	Sicilia	65
This straightforward, full-bodied wine opens with aromas of toast, dark spice, and ripe black-skinned fruit. The chewy palate doles out ripe blackberry, smoke, liquorice and ground pepper framed in fine-grained tannins.				
<b>Nero d'Avola - Cabernet Sauvignon</b>	2014 "Noa"	DOC	Sicilia	95
Dark ruby with aromas of smoke, cloves and black plums. Chewy tannins, full bodied with peppery notes on the finish.				
<b>Primitivo</b>	2016 "12 e Mezzo"	IGT	Puglia	55
Very elegant, ruby red colour wine, intense aroma with fruity scents of ripe plums and cherry jam. Great structure, soft and full of ripe tannins.				
<b>Sangiovese-Merlot</b>	2016 "Santa Cristina"	DOC	Toscana	50
The wine shows a ruby red colour with purple highlights. On the nose, delicate notes of cherries and ripe red fruit, typical of Sangiovese and Syrah, mingle with the characteristic balsamic sensations of Merlot. The palate is ample, supple and the finish and aftertaste are fruity.				
<b>Valpolicella Classico</b>	2017 "Viviani" Classico	DOC	Veneto	65
This bright ruby-red wine has a lively bouquet with hints of red fruits and fresh, floral notes that give an extraordinary aromatic finesse. Well-structured and balanced by a pleasant touch of acidity that lingers.				
<b>Ripasso Valpolicella</b>	2015 "Viviani" Ripasso	DOC	Veneto	95
A medium-bodied red wine whose aromas are, in a more fruity and immediate style, reminiscent of those of an Amaro. This wine is, in fact, obtained by using the traditional local practice of refermentation on the lees of the Amaro (Ripasso style).				



# aperitivi

<b>Americano</b>	12
Red Vermouth, Campari, Soda	
<b>Hugo Rosso</b>	14
Elder Flower Liqueur, Pink Moscato	
<b>Spritz</b>	14
Your choice of Aperol, Campari, Select or Montenegro w/ Prosecco and a dash of Soda	

# cocktail

<b>House Spirits 30ml</b>	9
Vodka, Gin, Scotch, Bourbon, Rum etc...	
<b>Mojito</b>	15
White Rum, lime & sugar w/fresh mint leaves over crushed ice, topped w/soda water	
<b>Negroni</b>	15
Red Vermouth, Gin, Campari	
<b>Blood Orange or Cranberry Margarita</b>	15
Tequila, Cointreau, Blood Orange Juice or cranberry juice & lime juice shaken and served on the rocks w/ a salted rim	
<b>Espresso Martini</b>	15
Vodka shaken w/ Kahlua, coffee & vanilla sugar	
<b>Amaretto Sour</b>	15
Amaretto di Saronno, Lemon juice, egg white & a splash of sugar	
<b>Limoncello Martini</b>	17
Vodka, Lemon Juice, Spiced Syrup, Limoncello	
<b>Hot Baileys Chocolate</b>	17
Thick Italian Chocolate, Baileys, Wiskey, Whipped Cream	

# digestivi

<b>Limoncello</b>	30 ml	9
<b>Grappa di Barbera/Moscato</b>	30 ml	10
<b>Grappa "Fresca" Aromatic</b>	30 ml	12
<b>Grappa aged in barriques</b>	30 ml	14
<b>Vin Santo "dry Dessert Wine"</b>	50 ml	10
<b>Passito "Sweet Dessert Wine" DOC</b>	50 ml	10
<b>Amari</b>	30 ml	10
<i>Averna, Montenegro, Fernet, Cynar, Amaretto</i>		
<b>Marsala Fine/Dolce</b>	30 ml	8

# caffè

<b>Espresso, Piccolo, Short Mac</b>	3
<b>Mocha, Chai, Hot Choc</b>	4
<b>Latte, Cappuccino</b>	4
<b>Tea</b>	4

**DINE IN OR TAKE AWAY**  
LUNCH FRI TO SUN 12 PM - 3 PM  
DINNER SEVEN DAYS 5PM - 9PM

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