

WINE LIST

Sardinia, an island in the Mediterranean Sea, is known for its unique and characterful wines. Winemaking in Sardinia has a rich history dating back to the Phoenicians and the combination of a Mediterranean climate, diverse soils and indigenous grape varieties results in a wide range of wines.

TOP 3 SARDINIAN GRAPES

Vermentino: One of the most highly regarded white grapes of Sardinia. Vermentino produces fresh, aromatic wines with notes of citrus, green apple, and sometimes a hint of salinity, reminiscent of the island's proximity to the sea.

Cagnulari: This red grape is less well known but is growing in popularity. Cagnulari wines are medium-bodied with rich flavors of red fruit, spices, and sometimes a subtle earthiness. They are often well structured with soft tannins.

Cannonau: This is the Sardinian name for Grenache, a grape that is highly valued worldwide. Cannonau wines are full bodied, fruity, and powerful, with notes of ripe berries, spices, and a warm, lingering finish. They often have a high alcohol content and age well.

Discover the flavors of Sardinia in every bottle and be captivated by the authenticity of these carefully selected wines.

More in the mood for **Italian wines**?
Turn to page 5.

Looking for unique gems?
Ask for **Battista's special wine list**



SPUMANTI & FRIZZANTI

(sparkling & lightly fizzy)

	glass bottle	
Aragosta Spumante Brut	6,50	38,00
<i>Cantina Santa Maria La Palma</i>		
Citrus green apples lively bubbles		
Paired with: aperitif shellfish & seafood light starters		
Aragosta Rosé Spumante Brut	6,50	38,00
<i>Cantina Santa Maria La Palma</i>		
Raspberry strawberry lively bubbles		
Paired with: aperitif shellfish & seafood light starters		
Akènta Spumante Extra Dry Vermentino di Sardegna DOC 2022		60,00
<i>Cantina Santa Maria La Palma</i>		
Citrus white flowers minerals		
Paired with: aperitif schaal- en schelpdieren lichte voorgerechten		

BIANCHI

(white)

	glass bottle	
Aragosta Vermentino di Sardegna DOC 2024	6,50	38,00
<i>Cantina Santa Maria La Palma</i>		
Ripe apple lightly saline balanced fruity finish		
Paired with: fish seafood shellfish		
Papiri Vermentino di Sardegna DOC 2023	8,00	47,00
<i>Cantina Santa Maria La Palma</i>		
Sun-ripened tropical fruit fresh acidity floral notes		
Paired with: grilled fish shellfish soft cheeses		
Akènta Cuvée 71 Vermentino di Sardegna DOC 2024	8,50	48,00
<i>Cantina Santa Maria La Palma</i>		
Peach rich, intense flavor elegant acidity		
Paired with: aperitif antipasti shellfish creamy pastas		
		half a bottle
		25,00

ROSATI

(rosé)

	glass bottle
Aragosta Rosé DOC 2024	6,50 38,00
<i>Cantina Santa Maria La Palma</i>	
Red berries floral notes fresh acidity	
<i>Paired with: aperitif antipasti salads grilled vegetables</i>	
Punta Rosa Cannonau di Sardegna DOC 2022	7,50 45,00
<i>Cantina Santa Maria La Palma</i>	
Strawberry cherry subtle spiciness	
<i>Paired with: aperitif light pasta white meat fish dishes</i>	

ROSSI

(red)

	glass bottle
Le Bombarde Cannonau di Sardegna 2022	7,50 45,00
<i>Cantina Santa Maria La Palma</i>	
Ripe berries herbs soft tannins	
<i>Paired with: grilled meats stews aged cheeses</i>	
Le Bombarde Cagnulari Isola dei Nuraghi IGT 2022	7,50 45,00
<i>Cantina Santa Maria La Palma</i>	
Intense bouquet of ripe red fruit spicy	
<i>Paired with: roasted meats wild game savory pastas</i>	
Zeniosu Monica di Sardegna DOC 2021	8,00 48,00
<i>Cantina Santa Maria La Palma</i>	
Cherries plums soft tannins	
<i>Paired with: grilled poultry pasta dishes semi-hard cheeses</i>	
Timbenia Cannonau di Sardegna DOC 2022	10,00 58,00
<i>Cantina Santa Maria La Palma</i>	
Ripe raspberries herbs smooth tannins	
<i>Paired with: Roasted meats stew aged cheeses</i>	
Flora Monica 2020 (organic)	12,50 75,00
<i>Tenute Evaristiano</i>	
Dark fruit spicy with earthy notes	
<i>Paired with: grilled meats hearty risotto strong cheeses</i>	

Cannonau di Sardegna DOC 2020 <i>Vinicola Cherchi</i> Red berries mediterranean herbs long finish <i>Paired with: grilled lamb wild game savory stews</i>	glass 12,50	bottle 75,00
La Casa di Sophia 2021 <i>La Casa di Sophia</i> Ripe red fruits full-bodied and balanced <i>Paired with: wild boar pork lamb aged cheeses</i>	14,00	82,00
Istmo 2022 <i>La Casa di Sophia</i> Carignano grapes round fruity and mineral <i>Paired with: risotto grilled vegetables aged cheeses</i>	14,50	85,00
Redùt Cannonau di Sardegna DOC Rivessa 2019 <i>Cantina Santa Maria La Palma</i> Oak-aged dark cherries tobacco robust tannins <i>Paired with: grilled red meat wild game aged cheeses</i>	16,50	97,00
Recònta Cagnulari di Alghero DOC Rivessa 2019 <i>Cantina Santa Maria La Palma</i> Oak-aged blackberries herbs robust structure <i>Paired with: stews wild game hard cheeses</i>	17,00	102,00

VINI DA DESSERT (dessert wine)

Our dessert wines change regularly. Ask about the current selection, personally chosen by Battista & Nicole.

glass
8,50

GRAPPE & VINI SENZA ALCOL

Ask about our selection of digestifs and 0.0% wines.

BEYOND SARDINIA

In addition to our Sardinian selection, you'll also find wines from other Italian regions. We have chosen two special wineries, each with its own story:

TRAVERSA 1816

Located in Spigno Monferrato, in the heart of Alto Monferrato (Piedmont), near the Langhe and Liguria, is the winery Traversa 1816.

The vineyards sit at 350 meters above sea level on hilly terrain that has been carefully cultivated for generations. The winemaking tradition began in 1816 with Giuseppe Traversa, supported by his uncle – Father Francesco – and was passed down through Virginio and Cavalier Giuseppe to Fabio, who in 2021 handed over the reins to the current generation: brothers Sebastiano and Edoardo Rovera. Traversa 1816 represents a harmonious blend of tradition and innovation, with respect for the terroir and the authentic, rustic soul of the region.



IL BORRO TOSCANA

IL BORRO

In the heart of Tuscany lies Il Borro, an authentic winery surrounded by some 1,100 hectares of farmland managed according to organic principles. Since the 1990s, Il Borro has undergone extensive restoration with the aim of honoring tradition, culture, and terroir. The vineyards (approximately 85 ha) were carefully planted or renewed following detailed terroir studies, and since 2015, the estate has operated fully organically.

Climate, soil conditions, and optimal exposure give Il Borro's wines their distinctive Tuscan character: elegant yet powerful wines crafted with respect for the natural environment.

SPUMANTI & FRIZZANTI

(sparkling & lightly effervescent)

	bottle
Traversa Zerò – Metodo Classico pas dosè (Piemonte)	85,00
<i>Traversa</i>	
Fresh sparkling wine from Piedmont crisp and elegant with fine bubbles	
<i>Paired with: aperitif antipasti shellfish</i>	

BIANCHI

(white)

	glass	bottle
Il Barigi – Monferrato Bianco DOC 2023	9,50	55,00
<i>Traversa</i>		
Aromatic fresh light and pleasant		
<i>Paired with: seafood duo cozze alla Sarda young pecorino</i>		
Lamelle – Toscana IGT Chardonnay 2024	10,50	
62,00		
<i>Il Borro</i>		
Fresh wine from Piemonte crisp and elegant hints of lime and lemon		
<i>Paired with: minestrone with fregola culurgiones agliata all'Algherese cozze alla Sarda</i>		

ROSSI

(red)

	glass	bottle
Borrigiano – Toscana IGT Sangiovese, Cabernet Sauvignon 2022	8,50	49,00
<i>Il Borro</i>		
Smooth and powerful dark fruit spiciness		
<i>Paired with: linguine with sausage aged pecorino porceddu</i>		
La Tia – Piemonte DOC Brachetto Secco 2022	10,50	62,00
<i>Traversa</i>		
Dry Brachetto light spicy floral aromas		
<i>Paired with: seafood duo linguine with sausage agliata all'Algherese</i>		

Pian di Nova – Toscana IGT Syrah, Sangiovese 2021 <i>Il Borro</i> Full-bodied and spicy red fruit peppery notes <i>Paired with: lumaconi with lamb ragù tagliata di carne</i>	10,50	62,00
I Cheini – Barbera del Monferrato DOC 2021 <i>Traversa</i> Juicy red red fruit lively acidity fresh and approachable <i>Paired with: tagliere bombas Sarde tagliata di carne</i>	11,00	63,00
I Confini – Langhe DOC Nebbiolo 2022 <i>Traversa</i> Elegant and refined roses red fruit soft tannins <i>Paired with: tagliata di carne aged pecorino porceddu</i>	11,50	68,00

VINI DA DESSERT (dessertwines)

	glass bottle
Il Virginio – Brachetto d'Acqui DOCG 2022 (rood) <i>Traversa</i> Lightly sparkling sweet roses and strawberries soft and seductive <i>Paired with: tiramisu coupe di gelato</i>	9,50 55,00
Mons. Francesco Traversa – Vino bianco ottenuto da uve appassite <i>Traversa</i> Sweet aromas of dried fruit and honey full-bodied and rich <i>Paired with: seadas semifreddo al torroncino</i>	12,00 72,00

