



# Take Home Wine Menu

## *Red Wines*

### **The Coco Merlot €15,00 (South Africa)**

Dark chocolate and mocha aromas with a silky mouth filling palate.

### **La Hoja Rioja Crianza €16,00 (Spain)**

Satiny-smooth Crianza with hints of raspberry jam, vanilla and sweet cinnamon.

### **Johnny Q Shiraz €16,00 (South Australia)**

Opaque purple with a big nose of blueberry jam and new leather.

### **Croix des Vents Merlot €16,00 (France)**

Color is ruby red with purple reflects. Nose of a lot of fruit and red berries.

### **Peppoli Chianti Classico €16,00**

Shows notes of dark fruits, well integrated with the chocolate and vanilla aromas of oak aging.

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## *White Wines*

### **Toro Centenario Chardonnay €14,00 (Argentina)**

A classically styled, clean and crisp Chardonnay with a oak influence.

### **Casa Carmela Macabeo €14,00 (Spain)**

A charming young wine bursting with exuberant ripe Tropical Fruits and a rounded finish.

### **Pinot Grigio delle Venezie IGT Perlage €18,00 (Italy)**

It has rich aromas and flavors that bring to mind citrus and exotic fruits.

### **Abadia de Seixo Albariño €16,00 (Spain)**

Gentle flora with rich pineapple and fennel. Winner of "best Verdejo in the World Award"

### **Bella Modella la Farfalla €14,00 (Italy)**

A beautifully light, vibrant white to be appreciated for its zesty, citrus and refreshing quality.

### **Domaine Girault Sancerre €20,00 (France)**

Vibrantly aromatic with cool notes of elderflower, lemon juice and grapefruit.