

# Digestivi

## Misottina Grappa

Shot €8.50

*Traditionally made from the pommace, (the discarded product of the wine-making process), Grappa has been around since the Middle Ages. Italians enjoy it following a meal and some are even partial to adding it to their morning aspresso - just to ensure they get the day started on the right foot. However we recommend you try Grappa following your meal with a nice shot of espresso.*

## Luxardo Limoncello

Shot €8.50

*Limoncello is the second most popular liqueur in Italy. Luxardo Limoncello has an aroma that is very close to what home made batches smell like, alcohol and lemon oils. The flavour has a potential lemon kick and it has a nice mouth feel. The alcohol content is on the low end at 27% (54 proof).*

# Aperitivi

## Peroni 'Nastro Azzurro' - 5.1%%

€6

*Peroni Nastro Azzurro is a crisp and refreshing beer crafted with passion and flair to offer a delicate balance of bitterness and subtle citrus aromatic notes.*

## Birra Moretti 4.6%

€5 - half pint  
€6.80 - pint

*A low fermentation beer made from a blend of fine hops, giving it a pleasant taste that is finely bitter and balanced with floral notes and initial aromas of barley malt.*

## Birra Ichnusa - 5.6%

€7

*Quality Sardinian pale lager with a balanced taste, light colour, a discreet aroma and pleasantly crisp note.*

## Aperol Spritz

€12

*This classic Italian aperitivo is a refreshing combination of Aperol, prosecco and club soda. It has a subtle bitterness tinged with zesty citrus notes*

### Allergen Advice

All wines on the list contain sulphites  
Enjoy Alcohol sensibly.  
Visit [drinkaware.ie](http://drinkaware.ie)

# Mamma Mia

## Drink Menu



The wine tells our history, inextricably linked to the territory, our passion, which created a young brand, ambitious, dynamic and innovative in an international team; our style, the “dressing up” of the bottles and intense aroma of the intoxicating nectar made from the best grapes “(Donato Giuliani, winemaker of Teanum). Our wines are the essence of the harmonic combination of a sustainable quality viticulture, the application of the most modern winemaking techniques and the extensive know-how of our winemaker; mixed with these elements and the result is six lines of wines that explain our territory. Nero di Troia, Bombino, Montepulciano, Trebbiano, Falanghina, Aglianico, Merlot, Syrah, Chardonnay, Primitivo, Negroamaro: names that evoke distant origins, tell stories of men and conquest.

Expert hands look after our vines and ensure that good wine is celebrated in the glasses.

*Welcome to Cantine Teanum, wines of Puglia.*

# White Wines

**Cantele  
Verdeca IGP 12.5%**

*Intense and persistent, fruity with clean notes of quince, elderberry and pear tree aromas. Classic balsamic finish with notes of rosemary and sage.*

Glass €9.50  
Bottle €36

**Teanvm - Otre  
Chardonnay 13%**

*Bright yellow color. Aromas of exotic fruits and lemon, combined with notes of butter. Its well balanced acidity provides an excellent freshness with a soft and creamy palate. Perfect match for shellfish, grilled fish, white meat and pasta with subtle sauces.*

Glass €9.50  
Bottle €36

**Teanvm - Otre  
Falanghina Otre 13%**

*Of a straw yellow color, it opens up with a fruity and vanilla perfumes, it has a soft and pleasantly warm flavour and a good level of persistence. It is perfect with crustaceans, starters and tasty fish dishes.*

Glass €10.50  
Bottle €38

**Cantele  
Negroamaro Rosato IGP 13%**

*The wines impressive alcohol is balanced by its delicate flavours and light, bright freshness, elegance, and persistent. Essence of geranium and rose combined with strawberry and cherry.*

Bottle €39

**Cantele  
Rohesia 13.5%  
Malvasia Bianca**

*Apricot and peach alternated by delicate freesia notes and fresh moss. Gold hints on straw pale yellow give a preview of the wines vibrant freshness and tenacity.*

Bottle €48

**Colle del Principe Prosecco Frizzante**

*Flavours are delicately mellow with pleasant fruit tastes that linger on the palate for a soft finish. Straw yellow with greenish hues and a fine perlage.*

Glass €11  
Bottle €39

# Red Wines

**Nero di Troia 14%**

*The indigenous variety of our region has a deep ruby color. Reveals aromas of ripe red fruits and notes of caramel and vanilla. Full bodied structure and velvety textured tannins are followed by long aftertaste. An ideal companion for grilled red meat.*

Glass €9.50  
Bottle €36

**Syrah Otre 13.5%**

*Violet, fruit, vanilla and spices with a dry warm and soft taste, it is perfect with stews and red meats.*

Glass €9.50  
Bottle €36

**Primitivo 15%**

*The complexity of the inkings and of the specific perfumes create excitement in a complex harmony deriving from an extended cold grinding. Fowl, hard cheeses and cold meats are the typical combinations.*

Glass €12  
Bottle €42

**Cantele  
Negroamaro IGP 13%**

*The flavour of this wine is defined by its balance of delicacy and alcoholic content set against its minerality and freshness. Red fruit with delicate herbaceous notes with a wide range of aromas, including sour cherry, red prune, and thyme.*

Glass €12  
Bottle €42

**Teanvm - Otre  
Aglianico 14%**

*Intense and unfathomable it releases perfumes of red fruits, spices and jam. Warm and well structure, it combines main courses and second courses of meat.*

Bottle €45

**Cantele  
Salice Salentino 13.5%  
DOC Riserva**

*Enhanced by notes of red flowers, the aromas return on the palate transported by confident but not overbearing alcohol. Candied fruits and spices that evolve into clean underbrush, tea, and amber notes.*

Bottle €55

**Cantele  
Rohesia Susumaniello 13.5%**

*Fresh on the palate with wonderful balance between the wines smooth character and its alcohol. Complex with notes of red fruit, currant, prune. These are complemented by equally distinct notes of black cherry, thyme.*

Bottle €65