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| Marques de Riscal – Rioja Reserva, Rioja, Spain A mature Spanish red with ripe red fruits, vanilla, and spice from oak aging. Medium-to-full-bodied with silky tannins and a long, smooth finish. Ideal with grilled meats, lamb, or tapas. | €45.00 |
| Hochar Père et Fils – Musar Jeune, Bekaa Valley, Lebanon A vibrant Lebanese red with red berries, subtle spice, and earthy undertones. Medium-bodied with balanced acidity and soft tannins. Excellent with grilled meats or Mediterranean dishes. | €42.00 |
| Alpha Estate – Xinomavro Reserve Vieilles Vignes, Florina, Greece A structured Greek red with dark cherry, plum, and earthy notes. Firm tannins and balanced acidity give it great aging potential. Ideal with roasted meats or aged cheeses. | €45.00 |
| Villa Maria – Private Bin Pinot Noir, Marlborough, New Zealand A refined Pinot Noir with red cherry, raspberry, and subtle spice. Light-to-medium-bodied with silky tannins and a clean, elegant finish. Perfect with poultry, salmon, or lightly spiced dishes. | €40.00 |



DESSERT WINES

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| Michele Chiarlo – Moscato d'Asti 'Nivole', Piedmont, Italy A lightly sparkling, aromatic Italian sweet wine with peach, apricot, and floral notes, balanced by refreshing acidity. Perfect as a dessert wine or served chilled as a light, celebratory aperitif. | €35.00 |
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WINE BY THE GLASS

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| Local or Foreign | €8.50 |
| Prosecco | €10.50 |