

# *Wine by the glass*

## *Bicchiere del Vino*

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### *White wine*

#### Vini Bianchi

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##### *Falerio '14*

(Fresh and clean!)

*Glass - ¥700 Carafe (375 ml) - ¥2,200*

##### *Verdicchio '14*

(Delicious with the refreshing aroma of green apples!)

*Glass - ¥900 Carafe (375 ml) - ¥2,900*

##### *Roero Arneisu '14*

(The brilliant mineral scents make this wine delicious! The chef's recommendation.)

*Glass - ¥1,200 Carafe (375 ml) - ¥4,000*

### *Red wine*

#### Vini Rossi

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##### *Chiani '13*

(Moderate astringency and acidity)

*Glass - ¥700 Carafe (375 ml) - ¥2,200*

##### *Dolcetto D'Alba '14*

(Very fruity! This wine has an excellent taste.)

*Glass - ¥900 Carafe (375 ml) - ¥2,900*

##### *Barvera D'Alba '13*

(Pleasantly oaky, this wine is made by a friend of the chef) Magnum bottle

*Glass - ¥1,400 Carafe (375 ml) - ¥4,500*

##### *Barolo '11*

(This elegant, high-quality wine is imported directly by this restaurant and is the chef's recommendation) \* Magnum bottle.

*Glass - ¥1,800 Carafe (375 ml) - ¥6,000*

### *Dessert wine*

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##### *Moscato d'asti '14*

(This delicious dessert wine is naturally carbonated)

*Glass - ¥900 Carafe (375 ml) - ¥2,900*

##### *Passito*

Our strongest recommendation (Sweet dessert wine made from shade-dried grapes)

*Glass - ¥1,200*