

il vino

The Italians have a thing about food-related idioms. It may be because they love their food so much, that they are willing to put a lot of life insights into the oven they make pizza in.

The first example that comes to mind is:

“Dire pane al pane e vino al vino.”

For those of us who are not fluent in Italian, it means

“calling bread bread and wine wine,”

which simply means calling a spade a spade. In other words, calling something as it is, without beating about the bush.

The Italians believe in the quality of a product and in the simplicity of a process. Perhaps because the idea of not working too hard is almost an integral part of their nature, it has developed throughout the years a perception of high-quality products with minimum interference.

Just give an Italian the best olive oil there is, with the best balsamic vinegar there is and a focaccia – and he won't ask for anything else.

Apart from a glass of wine, of course.

Which is also made of grapes that understand their designation, that the red will be red, that the white will be chilled, that we'll press a bit more on what is left over after the grapes are pressed and produce grappa – and we'll have a magnificent meal.

We aren't confusing you with a list of hundreds of bottles. We have reduced the list to things one can count on, in other words – things one can drink.

CinCin – cheers!

spumanti

Sparkling wine

Prosecco Treviso, Maschio Dei Cavalieri
Veneto, Italy

38/138

bianchi

White Wine

I.G.P Salento, Talò Fiano
Puglia, Italy

42/164

Estate Pinot Gris, Dalton Winery
Upper Galilee, Israel

44/172

Chardonnay, Bravdo, Karmeï Yosef Winery
Judea, Israel

46/178

Sauvignon Blanc, Kerem Shvo
Upper Galilee, Israel

47/184

Sauvignon Blanc, La Tunella
Friuli, Italy

47/178

rosa

Rose

Rosé Tramari di Primitivo
Puglia, Italy

42/164

rossi

Red Wine

Primitivo di Manduria "Talò", D.O.P, Puglia, Italy	44/172
Vino Nobile di Montepulciano DOCG, La Braccasca Toscana, Italy	46/178
Ripasso valpolicella, valpolicella , Corte Giara Veneto, Italy	46/178
Kerem Shvo Red, Upper Galilee, Israel	48/184
Palazzo della Torre, Allegrini, Veneto, Italy	208
Cabernet Sauvignon, Bravdo, Karmei Yosef Winery, Judea, Isreal	175

Rustico Rosso, Upper Galilee, Israel **44/172**

Our own privet label wine, made with passion and full of soul!
To make this wine, we are using the BEST quality grapes from
vineyards located in the Upper Galilee region, Israel.
Bottled at Dalton winery facilities.

dei romani

Cocktails

Pink Gin & Tonic

Sweet and refreshing, a classic with a twist

Beefeater pink gin, strawberry coolie,
Thomas Henry tonic, raspberries

44

Vesta

Sweet and sour with an herbaceous touch
and wonderful aromas of caramelization

Van Gogh pomegranate Vodka, Campari,
Cranberries juice, caramelized Orange

47

Phoenix

Mediterranean, fruity and refreshing
with a touch of spice

Local anise, peach paste, fresh orange juice
and fresh mint

43

Peach Paloma

A classic with a twist to it, sharp and refreshin
with a touch of spice and a pleasant finish

Cuervo Tequila, peach paste, lime

46

Classics

Aperol spritzes

38

Green Gin

46

Negroni

44

Mojito

46

beer

DRAFT

Carlsberg Luma // Israel 330/500ml 28/32

BOTTLED

Malka, Pale Ale // Israel 29

Beck's // Germany 26

whiskey

SCOTCH

Johnny Walker Black Label 24/46

SINGLE MALT SCOTCH

Glenfiddich 12 30/58

IRISH WISKEY

Bushmills 22/40

Bushmills Black Bush 23/43

Jameson 22/40

aperitif

Dolin Vermouth blanc	30
Dolin Vermouth rouge	30
Dolin Vermouth Extra Dry	30
Campari	18/33
Aperol	15/29

liqueur and amaro

Amaretto Di - Saronno	20/38
Amaro Nonini	34/60
Fiegling	18/32
Southern comfort	20/38
Midori	20/38
Cointreau	48

digestif

Limoncello	20/38
Sambuca Molinari	21/40
Fernet branca	24/46

rum

Negrita	22/42
Kraken	26/48

grappa

Grappa Nonino Vendemmia	42
Pelter	40

vodka

Stolichnaya	20/38
Stolichnaya Gold	27/49
Van Gogh Pomegranate	27/49

gin

Beefeater Pink	40
Bulldog	46
Hendrix	48

tequila

Cuervo Silver	22/42
Cuervo Gold	22/42
1800 Reposado	54

anise

Ouzo 12	23/42
Arak	18/34
Pastis 51	48
Pernod	27/49

cognac

Hennessy VS	54
Remy Martin VSOP	64