

A close-up photograph of a wine bottle cork and a metal ring against a dark blue background. The cork is textured and sits on a dark, reflective surface. A metal ring with a crown-shaped top is positioned above the cork. The text 'Prestige WINES' is overlaid in white, with 'Prestige' in a serif font and 'WINES' in a bold sans-serif font. A horizontal line with green, white, and red segments is positioned below 'Prestige'.

Prestige
WINES



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including current pricing, please visit
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Terroir

Originally a French term, the word is used to describe the specific and unique characteristics of an area or region. It is derived from “terre”, which means “land”, but this is just one small part of the overall idea. The area where the grapes for a particular wine are grown is defined by the soils, microclimates, topography and farming and cultivation methods. These unique conditions and characteristics have a profound impact on the wine produced, so much so it is said the land itself can be tasted.



P I E M O N T E

VR1025

Wine name
Amarone Classico
Region / Country
Piedmont

Winery
Degani
Colour
Red



75cl



15



50% Corvina, 40% Rondinella, 10% other

Taste

Velvety and linge-ring. Well structured and beautifully balanced with soft tannins and a hint of chocolate and vanilla.

Flavour

Rich, full bodied and firm. Its perfume is clear and fresh.

Pairing

Recommended with red meat, game, grilled-meat, braised meat and seasoned cheese as well as at the end of a meal, as meditation wine.

VR1074

Wine name
Barbera Piemonte
Region / Country
Piedmont

Winery
Cascina Radice
Colour
Red



75cl



12.5



100% Barbera

Taste

Deep ruby red in colour, the aroma is well-balanced with hints of ripe blackberries.

Flavour

Fruity and lasting with hints of spices.

Pairing

Ideal with most savoury dishes, especially red meats, strong cheeses and game.

VR1076

Wine name
Barbera d'Asti
Region / Country
Piedmont

Winery
Cavalieri Di Moasca
Colour
Red



75cl



13



100% Barbera

Taste

This fruity red has a lovely soft texture and balances ripe blackberry and morello cherry flavours with silky tannins and a spine of acidity.

Flavour

Fruity, winy and essential.

Pairing

Perfect with Roast duck or spicy Italian sausages.

VR1077

Wine name
Barbera Piemonte
Region / Country
Piedmont

Winery
Cavalieri Di Moasca
Colour
Red



75cl



12.5



100% Barbera

Taste

Deep ruby red in colour, the aroma is well-balanced with hints of ripe blackberries.

Flavour

Fruity, winy and lasting with hints of spices.

Pairing

Ideal with most savoury dishes, especially red meats, strong cheeses and game.



PIEMONTE

VR1079

Wine name
Barolo
Region / Country
Piedmont

Winery
Cavalieri Di Moasca
Colour
Red



 75cl  14  Not specified

Taste

In a word intense! High in tannins, high in acidity, moderate to high alcohol levels, full-bodied wine. It is a powerful wine that should be enjoyed with food. And, it's moderately fruity, black cherries blackberries some red cherries, cranberries.

Flavour

Full-flavored wine with considerable intensity. However, that intensity typically doesn't come from dense, ripe fruit flavors but more from its earthy acidity and tannins that bolster its aromatic fruit.

Pairing




Consider dishes with braised or roasted dark meats and rich sauces. One should also keep in mind that Barolo's high acidity helps it pair beautifully with richer, fattier meats. Pork and duck both complement a classic Barolo, as does a tomato and pork-based ragu.

VR2021

Wine name
Valpolicella Superiore Ripasso
Region / Country
Piedmont

Winery
Degani
Colour
Red



 75cl  14  70% Corvina, 20% Rondinella, Molinara and other 10%

Taste

Tangy red cherry. Plum. Dried fruit. It's fantastically full with a really plush texture.

Flavour

Apple, plum and elderberry fruits; a drench of extracts – and then the asperities of burnt raisin, dried orange peel, plant extracts and crushed walnuts.

Pairing




It is very good with red meat, especially grilled or braised, since its good acidity balances perfectly its sweetish flavours. Thanks to its body is also a perfect match with game, such as boar meat roast or pheasant stew.

VR2022

Wine name
Valpolicella Classico
Region / Country
Piedmont

Winery
Degani
Colour
Red



 75cl  12.5  45% Corvina, 35% Rondinella, 20% other

Taste

Tangy red cherry. Plum. Dried fruit. It's fantastically full with a really plush texture.

Flavour

Apple, plum and elderberry fruits; a drench of extracts – and then the asperities of burnt raisin, dried orange peel, plant extracts and crushed walnuts.

Pairing



It is very good with red meat, especially grilled or braised, since its good acidity balances perfectly its sweetish flavours. Thanks to its body is also a perfect match with game, such as boar meat roast or pheasant stew.

VW1257

Wine name
Cortese Piemonte
Region / Country
Piedmont

Winery
Cascina Radice
Colour
White



 75cl  12  100% Cortese

Taste

Dry, elegant and balanced.

Flavour

Fresh, vivid, mineral with floral scents.

Pairing

Suitable with fish, seafood and light starters.




PIEMONTE

VW1258

Wine name
Cortese Piemonte
Region / Country
Piedmont

Winery
Cavalieri Di Moasca
Colour
White



 75cl **%** 12  100% Cortese

Taste
Dry, sapid, elegant and well-balanced.

Flavour
Fresh, vivid, mineral with floral scents.



Pairing
Suitable with fish, seafood and light starters.

VW1370

Wine name
Gavi di Gavi 'La Piacentina'
Region / Country
Piedmont

Winery
Ca Da Meo
Colour
White



 75cl **%** 13  100% Cortese

Taste
Full and harmonious, full-bodied, lively and elegant.

Flavour
Fruity and fragrant, with nice hints of fresh fruit and white flowers.

Pairing
An elegant match for fish-based appetizers, fries, delicate first courses, omelettes and vegetable flans and soft cheeses.

VW1371

Wine name
Gavi di Gavi 'Iro'
Region / Country
Piedmont

Winery
Ca Da Meo
Colour
White



 75cl **%** 12  100% Cortese

Taste
Elegant and structured, slightly savory and harmonious.

Flavour
Intense, lively and characteristic, with pleasant hints of apricot and citrus on a very fine mineral background.



Pairing
It goes well with vegetable and white meat appetizers, seafood salads and grilled fish, pasta dishes, shellfish in general.

VR3504

Wine name
Barbera Asti Superiore IL TEMPO CHE PASSA
Region / Country
Piedmont

Winery
Cascina Radice
Colour
Red



 75cl **%** 15.5  100% Barbera

Taste
A lovely soft texture and balances ripe blackberry and morello cherry flavours with silky tannins and a spine of acidity.

Flavour
Strong, Fruity, vinous and satisfying.

Pairing
A fine glass to go with a rich pasta dish.

VR3505

Wine name
Barbera Piemonte ATTIMI
Region / Country
Piedmont

Winery
Cascina Radice
Colour
Red



 75cl **%** 14  100% Barbera

Taste
Smooth, balanced, full-bodied, with noble tannins.

Flavour
Fruity and intense.

Pairing
Best enjoyed with savoury first dishes, grilled meat and cold cuts.





VB1686

Wine name
Pinot Grigio Blush
Region / Country
Veneto

Winery
Ai Galli
Colour
Blush



 75cl **%** 12  100% Pinot Grigio

Taste
The clean, intense scent has pleasant floral hints and typical pear and apple aromas.

Flavour
The flavour is full and well-balanced with refreshing sapidity.

Pairing
Delicious with fish salads and fish or shellfish first courses. Great also with white meat and poached fish.

VB3494

Wine name
Pinot Grigio Lucido Rosato 65
Region / Country
Veneto

Winery
Alta Terra
Colour
Blush



 75cl **%** 11  100% Pinot Grigio

Taste
Soft, with notes of white peach and apple.

Flavour
A pleasant balance of fruit and acidity with a hint of aniseed on the finish.

Pairing
Great with white meat dishes and seafood.







V E N E T O

VR1530

Wine name
Merlot
Region / Country
Veneto

Winery
Ai Galli
Colour
Red



 75cl **%** 13  100% Merlot

Taste

Intense red with purple highlights with a vinous scent, pleasant, just a little herbaceous, in contrast with the clear fruity hints.

Flavour

Full-bodied, definite and well-balanced flavour.

Pairing

This versatile wine is excellent with first courses, delicate meat dishes and cottage or medium hard cheese.

VR2393

Wine name
Cabernet Sauvignon
Region / Country
Veneto

Winery
Ai Galli
Colour
Red



 75cl **%** 12  100% Cabernet Sauvignon

Taste

The colour is bright, shiny red with purple highlights. The scent is intense with pleasant hints of fruit and vegetables on a delicately herbaceous background.

Flavour

The flavour is dry and well structured, extremely fresh with elegant tannins and velvety softness.

Pairing



Adaptable and versatile, this wine is delightful with many different dishes, from typical salamis to highly flavoured first and second meat courses.

VR3380

Wine name
Pinot Nero Veneto
Region / Country
Veneto

Winery
Ai Galli
Colour
Red



 75cl **%** 12.5  Not specified

Taste

The young wine is deep red, which tends to garnet with age. The definitely typical, delicate scent is reminiscent of raspberries and mixed berries.

Flavour

The flavour is dry and slightly aromatic, with pleasantly balanced acidity and elegant tannins.

Pairing

Traditionally served with white or red meat and hard cheeses. The delicacy of the young wine makes it excellent with certain fish dishes.

VW3515

Wine name
Pinot Grigio Lucido 65
Region / Country
Veneto

Winery
Alta Terra
Colour
White



 75cl **%** 11  100% Pinot Grigio

Taste

Soft, with notes of white peach and green apple.

Flavour

A pleasant balance of fruit and acidity with a hint of aniseed on the finish.

Pairing

Great with white meat dishes and seafood.



V E N E T O

VW1135

Wine name
Sauvignon Veneto
Region / Country
Veneto

Winery
Ai Galli
Colour
White



75cl



12.5



100% Sauvignon

Taste

Dullish straw colour with greenish highlights. Dense bouquet of yellow fruit, elder blossoms and ripe redcurrants.

Flavour

The flavour is fresh, softly full, elegant and lingering. Beguiling with its pleasant sapidity.

Pairing

Extremely elegant, refined wine. Delightful with raw fish and vegetables, fish entrees, shellfish and delicate dishes in general.

VW1192

Wine name
Chardonnay
Region / Country
Veneto

Winery
Ai Galli
Colour
White



75cl



12



100% Chardonnay

Taste

Intense straw colour. A fine, elegant wine with a typical delicate scent reminiscent of Golden Delicious apples.

Flavour

Its flavour is intense, noble and harmonious, with powerful acidity.

Pairing

This versatile wine goes beautifully with fish and white meat.

VW3383

Wine name
Ribolla Gialla IGT
Region / Country
Veneto

Winery
Ai Galli
Colour
White



75cl



13



100% Ribolla Gialla

Taste

The typically fruity scent is elegant and refined with hints of Golden Delicious apples.

Flavour

Fresh and fragrant, this wine narrates the story of its variety: rich floral and fruity nuances are joined by an elegant hint of wild flowers.

Pairing

Great white ideal with fish or shellfish dishes, soup and white meat.

VS3382

Wine name
Passito Verduzzo
Region / Country
Veneto

Winery
Ai Galli
Colour
White



500ml



14



Not specified

Taste

Old gold colour with amber highlights. Scent is intense, typical of grand sweet wines, tending to open up progressively.

Flavour

On the palate it reveals a range of soft, warm flavours from acacia honey to apricot, from pear to peach, on a pleasant vanilla undertone.

Pairing

A meditation wine, excellent with desserts such as fruit flans, cream cakes, Gubana and all plain pastries. Also enjoyable with certain types of herbal cheeses or foie gras.




V E N E T O

VW1690

Wine name
Pinot Grigio
Region / Country
Veneto

Winery
Ai Galli
Colour
White



 75cl **%** 12  100% Pinot Grigio

Taste
Well-known and characteristic; slightly sharp and fruity.

Flavour
Complex flavour, with notes of cinnamon, honey, clove, Meyer lemon and ginger, and a long, lingering aftertaste.

Pairing
Crab or shrimp salad is a great choice, as are grilled halibut, poached salmon, sushi or calamari. If you're a fan of shellfish, freshly-caught oysters and seared scallops.

VX3420

Wine name
Perla Nera Bernardi Selezione
Region / Country
Valdobbiadene, Veneto

Winery
Bernardi
Colour
White



 75cl **%** 11  100% Glera

Taste
Sophisticated, delicate and fruity.

Flavour
A fresh and balanced flavour enriched by a fine and persistent perlage.

Pairing
Excellent as aperitif, it suits light dishes, particularly vegetable risotto and fresh pasta.

VX2157

Wine name
Prosecco Brut
Region / Country
Veneto

Winery
Villa Giuletta
Colour
White



 75cl **%** 11  Minimum 85% Glera

Taste
On the nose the scent is clean, pleasantly fruity, reminiscent of rennet apple and peach blossom.

Flavour
The flavour is soft and well-balanced, with a pleasant freshness that, combined with the finesse of perlage, extends the pleasant aromatic sensations.



Pairing
A versatile wine, easy to drink and particularly good as an aperitif, with cheese and fish appetizers. Ideal throughout the meal, with delicate dishes.

VX2158

Wine name
Spumante Rose
Region / Country
Veneto

Winery
Villa Giuletta
Colour
Rose



 75cl **%** 11  Not specified

Taste
Decidedly floral scent reminiscent of peach blossoms, enhanced by elegant hints of white pulp fruit, citrus fruit and wild strawberries.

Flavour
Fresh and delicate, with stimulating crispness that exalts the rich range of aromas.

Pairing
Very versatile wine, particularly good as an aperitif. Excellent with vegetable risottos and roast or grilled white meat. Delicious with fish, especially seafood and shellfish.



V E N E T O

VX2433 **Wine name**
Prosecco
Region / Country
Veneto

Winery
Di Maria
Colour
White



 200ml **%** 11  Minimum 85% Glera

Taste

Straw colour with fine, lingering perlage. Delicate scents of flowers and white pulp fruit.

Flavour

The flavour is pleasantly soft with good acidity and sapidity which makes this wine easy to drink.


Pairing

A versatile wine, easy to drink and particularly good as an aperitif, with entrees and appetizers in general, and with cheese and fat-free processed meat. Ideal throughout the meal, with either fish or white meat.

VX3421 **Wine name**
Prosecco DOC Extra Dry
Region / Country
Veneto

Winery
Castello Longobardo
Colour
White



 75cl **%** 11  Glera from Treviso

Taste

Easy drinking, refreshing and fruity with peach and pear aromas.

Flavour

On the palate is dry with slightly citrus notes.

Pairing

Great chilled with meals, Aperitif or just on its own.

VX3422 **Wine name**
Vino Spumante Extra Dry Millesimato
Region / Country
Veneto

Winery
Castello Longobardo
Colour
White



 75cl **%** 11  Glera from Treviso

Taste

Great intensity on the nose, with notes of ripe fruit and hints of crusty bread and hazelnuts.

Flavour

Extra dry, crisp and persistent.

Pairing

Great with just about anything, but especially cold cuts and hard cheeses.








T O S C A N A

VR1200

Wine name
Chianti DOCG
Region / Country
Toscana

Winery
Barone
Colour
Red



 75cl  12.5  100% Sangiovese

Taste
Correct, delicious, clear, fruity, juicy, spicy, original and yet modern.

Flavour
Beautiful dark berry fruit, delicate wood and herbal spice and a hint of tobacco.




Pairing
Goes well with simple pasta dishes (especially ones with a tomato sauce) and antipasto.

VR3378

Wine name
Chianti Classico
Region / Country
Toscana

Winery
Orsumella
Colour
Red



 75cl  13.5  Not specified

Taste
The palate has dried cherry, orange peel and a hint of fresh cloves. Vanilla oak adds depth. Robust grainy tannins add texture to the finish.

Flavour
Aromas of red berries, blackberry with violet notes.

Pairing
The bold flavours go well with red meats, hard cheeses and rich pasta dishes.

VR3499

Wine name
Bella Vita Toscana
Region / Country
Toscana

Winery
Etrusca
Colour
Red



 75cl  14  Not specified

Taste
Intense ruby red. Red berry fruits and spices.

Flavour
Elegant, solid & round.




Pairing
Great with cheese such as Provolone and Pecorino.

VR3492

Wine name
Sangiovese di Toscana
Region / Country
Toscana

Winery
Etrusca
Colour
Red



 75cl  12.5  100% Sangiovese

Taste
Dark and fruity with notes of blackberries.

Flavour
Dark Red, Medium body, natural acidity and moderate in tannins.

Pairing
Great with red sauce dishes such as Marinara and Meatballs.



T O S C A N A

VR3491

Wine name
Chianti Classico DOCG
Region / Country
Toscana

Winery
Etrusca
Colour
Red



 75cl **%** 14  Not specified

Taste
A sharp fruitiness with real strength.

Flavour
Brilliant ruby red, Red fruits with floral notes, Elegant, sophisticated.

Pairing
Great with cheese such as Provolone and Pecorino.

VR3490

Wine name
Chianti Riserva DOCG
Region / Country
Toscana

Winery
Etrusca
Colour
Red



 75cl **%** 13.5  Sangiovese, Merlot, Malvasia Nera, Colorino

Taste
This Chianti is a wonderful blend of Sangiovese, Merlot, Malvasia nera and Colorino grapes. It is fruity and powerful.

Flavour
Intense ruby red, Red berry fruits and spices, Elegant, solid & round.

Pairing
Great with cheese such as Provolone and Pecorino.

VR3513

Wine name
Brunello di Montalcino - DOCG
Region / Country
Toscana

Winery
Poggiotondo
Colour
Red



 75cl **%** 14  Sangiovese

Taste
On the palate it shows the typical minerals of its terroir and some cedar and tobacco aromas that it acquires with the ageing in wood.

Flavour
An ample bouquet of berry fruits with a polished and very long finish. Full-bodied with big, velvety tannins and a round and soft structure.

Pairing
Pairs well with Grilled red meats and Poultry

EMILIA-ROMANA





MARCHE

VR35565



Wine name
Sangiovese Rubicone
Region / Country
Emilia Romagna

Winery
Terre Cevico
Colour
Red

 75cl **%** 11.5  100% Sangiovese

Taste
The palate is beautifully balanced with fine tannins which combine well with the red fruit.

Flavour
Surprises with its fruitiness combined with a pleasant long finish.

Pairing
Beef, veal, pork, game (deer, venison), rich fish (salmon, tuna etc.).

VW3513



Wine name
Trebbiano Rubicone
Region / Country
Emilia Romagna

Winery
Terre Cevico
Colour
White

 75cl **%** 11  100% Trebbiano

Taste
The palate is crisp and fruity showing hints of apple and almond.

Flavour
Surprises with its aromatic fruitiness and long finish.

Pairing
Anti Pasti, light dishes and fish-based recipes





VW2032



Wine name
Verdicchio Castelli di Jesi
Region / Country
Marche

Winery
Piersanti
Colour
White

 75cl **%** 12.5  100% Verdicchio

Taste
Flavors of pears, a bit of green herbs, with a touch of almond in the finish.

Flavour
Clean, medium intensity flowers and herbs in front, fruit is well behind. White flowers, fresh garden herbs and a little tomato leaf (a touch green), underripe pears a bit of lemon.

Pairing
Chicken Skewers with Fruity Cashew Quinoa make a delicious and healthy combination.



ABRUZZO

VB1187

Wine name
Cerasuolo d'Abruzzo
Region / Country
Abruzzo

Winery
Casato Del Falco
Colour
Rose



 75cl  12.5  100% Montepulciano

Taste
Harmonious and delicate with an inviting, almondy aftertaste.

Flavour
Pleasing, finely vinous, fruity, fine and intense scent.

Pairing
Serve with antipasti, first courses, soups, vegetables and grains, poultry and fish.

VB1188

Wine name
Cerasuolo d'Abruzzo 65
Region / Country
Abruzzo

Winery
Alta Terra
Colour
Rose



 75cl  12.5  100% Montepulciano

Taste
Harmonious and delicate with an inviting, almondy aftertaste.

Flavour
Pleasing, finely vinous, fruity, fine and intense scent.




Pairing
Serve with antipasti, first courses, soups, vegetables and grains, poultry and fish.

VB3381

Wine name
Vino della Casa ROSATO
Region / Country
Abruzzo

Winery
Spinelli
Colour
Rose



 75cl  12  Not specified

Taste
Salmon pink colour. Rich and elegant aroma with hints of cherry, raspberry and citrus fruits that blend together to fine floral notes.

Flavour
It is mid structured, soft, fresh and delicately savoury. Serve fresh at 10-12°C.

Pairing
Cold cuts, pizza, fish and vegetable soups, white meat and soft cheeses. Excellent as an aperitif.

VR1548

Wine name
Montepulciano d'Abruzzo
Region / Country
Abruzzo

Winery
Ca Del Moro
Colour
Red



 75cl  13.5  100% Montepulciano

Taste
Vigorous, fruity and with a long-lasting finish.

Flavour
Deep and intensive ruby red, Intensive fruity notes, especially of plum and cherry.

Pairing
Best enjoyed with spicy starters, first meat courses and grilled meat.



ABRUZZO

VR1549

Wine name
Montepulciano d'Abruzzo
Region / Country
Abruzzo

Winery
Casato Del Falco
Colour
Red



 75cl **%** 12.5  100% Montepulciano

Taste
Vigorous, fruity and with a long-lasting finish.

Flavour
Deep and intensive ruby red, Intensive fruity notes, especially of plum and cherry.

Pairing
Best enjoyed with spicy starters, first meat courses and grilled meat.

VR1550

Wine name
Montepulciano d'Abruzzo 65
Region / Country
Abruzzo

Winery
Alta Terra
Colour
Red



 75cl **%** 12.5  100% Montepulciano

Taste
Vigorous, fruity and with a long-lasting finish.

Flavour
Deep and intensive ruby red, Intensive fruity notes, especially of plum and cherry.

Pairing
Best enjoyed with spicy starters, first meat courses and grilled meat.

VR2339

Wine name
Montepulciano d'Abruzzo
Region / Country
Abruzzo

Winery
Gocce Santa Croce
Colour
Red



 1.5Lt **%** 12.5  100% Montepulciano

Taste
Vigorous, fruity and with a long-lasting finish.

Flavour
Deep and intensive ruby red, Intensive fruity notes, especially of plum and cherry.

Pairing
Best enjoyed with spicy starters, first meat courses and grilled meat.

VR3374

Wine name
Vino della Casa ROSSO
Region / Country
Abruzzo

Winery
Spinelli
Colour
Red



 75cl **%** 12  Not specified

Taste
Ruby red with bright purple hues. Generous aroma of red fruit and delicate spicy notes.

Flavour
Soft, with good structure, balanced and with good length.

Pairing
Perfect for traditional Mediterranean dishes, it pairs very well with first courses with meat sauces as well as with red and white grilled meat. Great with several medium-aged cheeses.



ABRUZZO

VR3375

Wine name
Montepulciano Abruzzo Riserva Valdifara
Region / Country
Abruzzo

Winery
Spinelli
Colour
Red



75cl **%** 13.5 100% Montepulciano

Taste
Spices and plenty of tannins, though they are rounded off with a softness that's rarely seen in wines from Central Italy. The aroma is dry, vinuous, inviting and likewise a bit tannic.

Flavour
Intense ruby red with streaks of violet and a taste of fruit.

Pairing
Red meat, strong flavour pasta dishes and hard cheese.

VW2003

Wine name
Trebbianò d'Abruzzo
Region / Country
Abruzzo

Winery
Casato Del Falco
Colour
White



75cl **%** 12 100% Trebbiano

Taste
Mild as its flavors may be, the Trebbiano is one of the grapes with high natural acidity and neutral aromas.

Flavour
The hardy Trebbiano yields grapes that flaunt high acid levels yet exhibit little aroma and flavor. As a varietal, its wine is crisp, acidic, light-bodied with subtle hints of lemon and stone minerality

Pairing
Poached or pan-fried white fish or shellfish drizzled with lemon juice and fresh orzo salad tossed with a light Italian vinaigrette.

VW2004

Wine name
Trebbianò d'Abruzzo 65
Region / Country
Abruzzo

Winery
Alta Terra
Colour
White



75cl **%** 12 100% Trebbiano

Taste
Mild as its flavors may be, the Trebbiano is one of the grapes with high natural acidity and neutral aromas.

Flavour
The hardy Trebbiano yields grapes that flaunt high acid levels yet exhibit little aroma and flavor. As a varietal, its wine is crisp, acidic, light-bodied with subtle hints of lemon and stone minerality

Pairing
Poached or pan-fried white fish or shellfish drizzled with lemon juice and fresh orzo salad tossed with a light Italian vinaigrette.

VW2340

Wine name
Trebbianò d'Abruzzo
Region / Country
Abruzzo

Winery
Gocce Santa Croce
Colour
White



1.5Lt **%** 12 100% Trebbiano

Taste
Mild as its flavors may be, the Trebbiano is one of the grapes with high natural acidity and neutral aromas.

Flavour
The hardy Trebbiano yields grapes that flaunt high acid levels yet exhibit little aroma and flavor. As a varietal, its wine is crisp, acidic, light-bodied with subtle hints of lemon and stone minerality

Pairing
Poached or pan-fried white fish or shellfish drizzled with lemon juice and fresh orzo salad tossed with a light Italian vinaigrette.



A B R U Z Z O N N O

VW3372

Wine name

Vino della Casa BIANCO

Region / Country

Abruzzo

Winery

Spinelli

Colour

White



75cl



12



Not specified

Taste

Straw yellow with golden hues. Aromas of yellow fruit blend with floral and balsamic notes.

Flavour

Good structure and long length.

Pairing

Excellent with all seafood, it also pairs well with delicate meat dishes and vegetables. Excellent with starters or as an aperitif.







CAMPANIA

VR1948

Wine name
Taurasi
Region / Country
Campania

Winery
Bellaria
Colour
Red



 75cl **%** 14.5  100% Aglianico

Taste
Its typical colour is ruby red with an orangey tinge that become stronger while the wine ages.

Flavour
It undergoes different organoleptic processing techniques that lend it its distinctive features and flavour.



Pairing
It goes wonderfully with game, firm and seasoned cheeses and red and fatty meats.

VW1303

Wine name
Falanghina Irpinia
Region / Country
Campania

Winery
Bellaria
Colour
White



 75cl **%** 13  Not specified

Taste
Pleasant and focused taste.

Flavour
Fruity scent of pear is enriched by an almost floral aftertaste and delicious notes of slightly bitter almond.



Pairing
Fish and white meat courses, as well as desserts.

VW1333

Wine name
Fiano di Avellino
Region / Country
Campania

Winery
Bellaria
Colour
White



 75cl **%** 13  100% Fiano

Taste
Hints of nuts, like almonds and hazelnuts, citruses and apples.

Flavour
Intense straw yellow color, enhanced by lime green highlights.

Pairing
Fish, shellfish, prawns, non-seasoned cheeses and white meat.

VW1410

Wine name
Greco di Tufo OLTRE
Region / Country
Campania

Winery
Bellaria
Colour
White



 75cl **%** 13  100% Greco di tufo

Taste
This wine taste very fresh for the high acidity.

Flavour
Predominantly floral, where prevail the flavors of apple and pear Williams, with an important note of melon.

Pairing
It is recommended for the combination with shellfish, raw fish and soups, but also perfect to be enjoyed as an aperitif.






CAMPANIA

VS3383

Wine name
Fiano Passito 'SENSO'
Region / Country
Campania

Winery
Bellaria
Colour
Golden



 50cl  15.5  Fiano

Taste
Sweet, full and delicious.

Flavour
Fruity scents of ripe apricot and floral hints of jasmine and vanilla.




Pairing
Great with cheese such as Provolone del Monaco and Pecorino Crosta Nera

VR3515

Wine name
LACRIMANERO Lacryma Christi Rosso Vesuvio
Region / Country
Campania

Winery
Cantine Olivella
Colour
Red



 75cl  13  50% Piediroso, 30% Olivella, 20% Aglianico

Taste
Medium acidity and soft tannins followed by a long aftertaste.

Flavour
Aromas of ripe cherries, blueberries and ripe plums with a background of smoke, figs and licorice.




Pairing
Great wine to have with red meats in particular braised and roasted meats, game, stews and semi-hard cheeses.

VW3390

Wine name
LACRIMABIANCO Lacryma Christi Bianco Vesuvio
Region / Country
Campania

Winery
Cantine Olivella
Colour
White



 75cl  12.5  Blend of Coda di Volpe Bianco and Caprettone

Taste
Soft, fresh and elegant with a mineral component.

Flavour
Fresh scents of white fruit and citrus peel - Very Aromatic.




Pairing
Great wine to have appetizer or with dishes and seafood and vegetables.

VW3391

Wine name
KATA Catalanesca del Monte Somma
Region / Country
Campania

Winery
Cantine Olivella
Colour
White



 75cl  12.5  Catalanesca

Taste
Hints of apricot, locally known as "pellecchiella", rowan, cantaloupe, pineapple, broom and chamomile leave room for a marked typical almond note at the end.

Flavour
Aromas of apricot and pineapple, then chamomile and broom flowers, together with slight mineral puffs and a memory of dried Mediterranean herbs.

Pairing
Pairs well with light appetizers, aged cheeses, fish and vegetable soups, pastas with light sauces as well as grilled seafood.



CAMPANIA

VR3518

Wine name

O VIN BBUON 45 - Campania Rosso IGP

Region / Country

Campania

Winery

Vinicola Del Sannio

Colour

Red



75cl

%

13



Blend of Camaiola, Piediroso, Aglianico

Taste

Fruity and well structured

Flavour

Pairing

Great with Tomato Sauce dishes and Cold Meats

VX1393

Wine name

Gragnano Penisola Sorrentina DOP

Region / Country

Campania

Winery

Cantine Federiciane

Colour

Red



75cl

%

11



Aglianico, Piediroso, Sciascinoso

Taste

Frizzante, sparkling and sweet

Flavour

Strong fruity flavour - something unique

Pairing

Pairs well with Pizza, roast meats, nuts and dried fruit

VR1676

Wine name

Piediroso Campi Flegrei DOP

Region / Country

Campania

Winery

Cantine Federiciane

Colour

Red



75cl

%

12



Piediroso

Taste

Harmonious taste with hints of Morello cherry.

Flavour

Characteristic aroma of Morello cherries.

Pairing

First courses, meat dishes, full-bodied fish dishes - such as fish soup.

VX3417

Wine name

FLEGREO - Falanghina Spumante

Region / Country

Campania district (Naples)

Winery

Cantine Federiciane

Colour

White



75cl

%

12



Falanghina

Taste

Bright and fruity with a persistent perlage.

Flavour

Pairing

Great with cheeses - such as Pecorino and Brie.





C A M P A N I A

VR35569

Wine name
Barbera Beneventano IGP
Region / Country
Campania

Winery
Vinicola Del Sannio
Colour
Red



 75cl **%** 12.5  100% Barbera

Taste
Warm, tannic and harmonious.

Flavour
Notes of fruits and flowers.

Pairing
Great with Tomato Sauce dishes and risotto.

VW3389

Wine name
Coda di Volpe Beneventano IGP
Region / Country
Campania

Winery
Vinicola Del Sannio
Colour
White



 75cl **%** 12.5  100% Coda di Volpe

Taste
Dry with marked freshness and good balance.

Flavour
Fruity and floral with herbaceous hints.

Pairing
Great with Hors D'oeuvre, fish-based dishes and hard cheeses.

VR3519

Wine name
Pallagrello Nero IGP
Region / Country
Campania

Winery
Vigne Chigi
Colour
Red



 75cl **%** 13  100% Palagrello Black

Taste
Harmonious, soft, velvety and a very long aftertaste

Flavour
Characterised by notes of red fruits, tobacco, blackberry jam

Pairing
Red meat, white meat. Meat or mushroom-based pasta or rice dishes

VW3393

Wine name
Pallagrello Bianco IGP
Region / Country
Campania

Winery
Vigne Chigi
Colour
White



 75cl **%** 13.5  100% Palagrello White

Taste
A wide range of aromas, from peach and apricot though to honey

Flavour
Melon, Almond and mint

Pairing
Great with Buffala Mozzarella, Seafood and Pizza




CAMPANIA

VR3520

Wine name
Casavecchia IGP
Region / Country
Campania

Winery
Vigne Chigi
Colour
Red



 75cl **%** 13  100% Casavecchia

Taste
Tannins are smooth and elegant, the persistence is long

Flavour
Balsamic scents, berries, green pepper and chocolate



Pairing
Great with beef and pork (not stews) and aged Cheeses

VB3486

Wine name
Rosa Canina IGP
Region / Country
Campania

Winery
Vigne Chigi
Colour
Rose



 75cl **%** 13.5  100% Pallagrello

Taste
On the palate the wine is fresh and persistent

Flavour
The nose goes from fleshy floral to fresh fruit up to the tertiary nuances

Pairing
Perfect Antipasti wine, Light and fresh cheeses and white meats

VW3392

Wine name
Tramonti Bianco - COSTA AMALFI
Region / Country
Campania

Winery
Giuseppe Apicella
Colour
White



 75cl **%** 12.5  Blend of Falanghina and Biancolella

Taste
Floral aromas, Mineral Taste.

Flavour
Fresh, Delicate, Floral.



Pairing
Great with cheese such as Provolone del Monaco and Pecorino Crosta Nera.

VR3526

Wine name
Tramonti Rosso - COSTA AMALFI
Region / Country
Campania

Winery
Giuseppe Apicella
Colour
Red



 75cl **%** 12.5  blend of Aglianico, Tintore Di Tramonti and Per'e Palummo

Taste
On The palate it is rich with notes of ripe, black plum followed by gentle notes of mocha and cocoa.

Flavour
Spicy and rich.

Pairing
Great with pasta and pizza.




PUGLIA

VB1828

Wine name
Rosato Novementi
Region / Country
Puglia

Winery
Menhir Salento
Colour
Rose



 75cl **%** 12  100% Negroamaro

Taste
The mouthfeel is pleasant, round and fresh with a long progression on the palate.

Flavour
The nose reveals notes of wild strawberries, raspberry, pink grapefruit, and sage, inside a delicate floral frame.

Pairing
Ideal as an aperitivo and seafood dishes. Pairs best with fish dishes, cheeses, white meats and mildly spicy Asian cuisine.

VR1581

Wine name
Negroamaro N.ZERO
Region / Country
Puglia

Winery
Menhir Salento
Colour
Red



 75cl **%** 14  100% Negroamaro

Taste
Fresh on the palate, harmonious, dynamic and enveloping, with present tannins and well-balanced freshness. Long and coherent finish with echoes of spices and red fruits.

Flavour
On the nose, intriguing hints of wild strawberry, blackberry, raspberry, black pepper and eucalyptus.

Pairing
Pairs well with roasted or stewed meats, game and matured hard cheeses.

VR1677

Wine name
Pietra Susumaniello
Region / Country
Puglia

Winery
Menhir Salento
Colour
Red



 75cl **%** 15.5  60% Primitivo, 40% Susumaniello

Taste
A dynamic, soft and enveloping mouthfeel, with a perfectly blended tannic texture. A lingering finish.

Flavour
Opulent on the nose, opens with hints of red fruit, currant, blueberry, raspberry; then spicy notes of black pepper and coriander in a balsamic frame.



Pairing
Perfect pairing with flavorful pasta dishes, grilled meats and medium-aged cheeses.

VR1729

Wine name
Primitivo di Manduria Pacato
Region / Country
Puglia

Winery
Colli Al Vento
Colour
Red



 75cl **%** 14.5  100% Primitivo

Taste
Full-bodied, round, pleasant and velvety.

Flavour
Intensive aroma of red berries like cherries and raspberry.

Pairing
Excellent with various meat dishes, poultry, game and matured cheese.





PUGLIA

VR35567

Wine name
Primitivo 65
Region / Country
Puglia

Winery
Alta Terra
Colour
Red



 75cl **%** 13  100% Primitivo

Taste
Full-bodied with a moderate acidity.

Flavour
Intense and full-bodied with notes of blackberries and cherries, a spicy edge with hints of lavender and liquorice.



Pairing
Ideal for meat-based dishes, either roasted or stewed. Also pairs well with vegetables, porcini mushrooms and firm, aged cheeses.

VR1731

Wine name
Primitivo QUOTA 29
Region / Country
Puglia

Winery
Menhir Salento
Colour
Red



 75cl **%** 14  100% Primitivo

Taste
Warm, round, solidly-structured taste with a perfectly blended tannic vein. Closes with traces of licorice.

Flavour
An inviting olfactory landscape delineated by hints of red and black cherry, plum and dark chocolate; a touch of black pepper follows.

Pairing
Great with grilled meats, game, mature cheeses.

VR1852

Wine name
Salice Salentino Riserva
Region / Country
Puglia

Winery
Menhir Salento
Colour
Red



 75cl **%** 14.5  80% Negroamaro, 20% Malvasia

Taste
Powerful, fresh and balanced on the palate, supported by a harmonious and smooth tannin. Rich and persistent finish.

Flavour
Of considerable impact; the nose reveals notes of wild berries, currants and blueberries, perfectly integrated with delicate spicy notes: cinnamon, cloves, followed by a suggestion of balsamic-framed forest floor.



Pairing
Perfect with mixed roasted meats and true- and porcini mushroom-based dishes. Also pairs nicely with medium-aged and mature cheeses.

VR2624

Wine name
Primitivo MANDURIA
Region / Country
Puglia

Winery
Menhir Salento
Colour
Red



 75cl **%** 14  100% Primitivo

Taste
Soft and full-bodied with mature and well-integrated tannins. Palate-pleasing finish with tones of cocoa, vanilla and coffee.

Flavour
The nose is ample and complex, with hints of plum, cherry jam and sweet tobacco.

Pairing
Perfect with first-course Mediterranean dishes and mixed roasted meats.





PUGLIA

VR3510

Wine name
Nero di Troia
Region / Country
Puglia

Winery
Otto Nodi
Colour
Red



 75cl **%** 13.5  Not specified

Taste
Smooth and elegant, with pleasant tannins on the finish.

Flavour
Intense aromas of spices and fruits such as blueberries, plums and currant.

Pairing
Excellent with spicy pasta, roasted or grilled meat, poultry and matured cheese.

VW1334

Wine name
Fiano Minutolo PASS-O
Region / Country
Puglia

Winery
Menhir Salento
Colour
White



 75cl **%** 14  100% Fiano

Taste
Harmonious and enveloping on the palate, supported by a good acidity. Excellent persistence.

Flavour
Intense and captivating aromas of tropical fruit, white flowers such as jasmine, mediterranean herbs and traces of balsamic.



Pairing
It prefers aromatic and well-structured dishes such as spaghetti ai frutti di mare. Remarkable pairing with exotic cuisine, sushi and sashimi.

VW2031

Wine name
Verdeca
Region / Country
Puglia

Winery
Menhir Salento
Colour
White



 75cl **%** 13  100% Verdeca

Taste
A well-balanced palate that is pleasant, flavorful and persistent.

Flavour
The nose reveals notes of exotic fruit, citrus notes of lime and cedar; followed by floral notes of elderberry.



Pairing
Excellent as an aperitif or with raw fish, fried fish and vegetables.

VR35566

Wine name
EXTROSO - Primitivo IGT
Region / Country
Puglia

Winery
Terre Cevico
Colour
Red



 75cl **%** 14  100% Primitivo

Taste
Full bodied wine with ripe fruits, fine grained tannins and delicate texture.

Flavour
Smooth, with hints of cherry, tobacco and chocolate.

Pairing
Great with tomato sauce dishes, mature cheese and game.



S I C I L I A

VR1533

Wine name
Merlot di Sicilia
Region / Country
Sicilia

Winery
Andrero
Colour
Red



 75cl **%** 14  100% Merlot

Taste
Well-balanced, harmonious and long-lasting.

Flavour
Fruity and lasting with hints of flowers.



Pairing
Excellent with pasta, red and grilled meat, cheese.

VR35568

Wine name
Merlot 65
Region / Country
Sicilia

Winery
Alta Terra
Colour
Red



 75cl **%** 11  100% Merlot

Taste
Smooth, soft, and easy to drink with black fruit on the nose.

Flavour
Velvety tannins, with notes of black cherry, plum and raspberry complemented by dried herbs and notes of chocolate.



Pairing
Great wine to pair with mushrooms, fish and shellfish.

VR1583

Wine name
Nero d'Avola
Region / Country
Sicilia

Winery
Andrero
Colour
Red



 75cl **%** 14  100% Nero d'Avola

Taste
Intense red with violet reflections with an intense aromas of wild berries.

Flavour
Elegant, balanced and full bodied, with a smooth and velvety finish



Pairing
With spicy pasta, red meat and cheese.

VR2162

Wine name
Nero d'Avola BRAGONE
Region / Country
Sicilia

Winery
Tre Colonne
Colour
Red



 75cl **%** 13  100% Nero d'Avola

Taste
Smooth and velvety with moderate acidity.

Flavour
Robust tannins and bold, fruity flavours.

Pairing
Oxtail soup and beef stew, BBQ burgers and bacon. Rich, red meat dishes.



S I C I L I A

VR1925

Wine name
Syrah Momenti Rosso
Region / Country
Sicilia

Winery
Andrero
Colour
Red



 75cl **%** 14  100% Syrah

Taste
Full-bodied and deep, round and smooth on the finish.

Flavour
Pleasant notes of wild berries and violets.



Pairing
Best enjoyed with stewed meat, venison and spicy cheese.

VR2161

Wine name
Sikulo Rosso
Region / Country
Sicilia

Winery
Tre Colonne
Colour
Red



 75cl **%** 13  Not specified

Taste
Elegant, balanced and full bodied, with a smooth and velvety finish.

Flavour
Intense aromas of wild berries.



Pairing
With spicy pasta, red meat and cheese.

VW1415

Wine name
Grillo Mongeno
Region / Country
Sicilia

Winery
Andrero
Colour
White



 75cl **%** 13  100% Grillo

Taste
Smooth, structured and fresh.

Flavour
Bright straw-yellow with greenish reflections with pleasant notes of exotic fruits.



Pairing
Fish, soups and white meat.

VW3514

Wine name
Grillo AUSTRO
Region / Country
Sicilia

Winery
Tre Colonne
Colour
White



 75cl **%** 12.5  100% Grillo

Taste
Fruity and citrus integrate with floral notes of wildflowers and orange blossom

Flavour
On the palate the wine is fresh, well-structured with a pleasant, slightly savoury and mineral finish.

Pairing
Great wine to pair with mushrooms, fish and shellfish.



S I C I L I A

VW1872 **Wine name**
Sauvignon Blanc - ZAGARA
Region / Country
Sicilia

Winery
Andrero
Colour
White



75cl



13.5



100% Sauvignon

Taste

An elegant minerality is combined with a balanced peach and tropical fruit flavors.

Flavour

Greenish yellow, with fresh with elegant notes of fresh herbs, peach and tropical fruits.

Pairing

Best enjoyed with fish dishes, fresh cheese and poultry.

VW2160 **Wine name**
Sikulo Bianco
Region / Country
Sicilia

Winery
Tre Colonne
Colour
White



75cl



12



Not specified

Taste

Pleasant notes of exotic fruits.

Flavour

Smooth, structured and fresh.

Pairing

Fish, soups and white meat.



ARGENTINA

VR1504

Wine name

Malbec Argentina

Region / Country

Argentina

Winery

Para Dos

Colour

Red



75cl

%

13



100% Malbec

Taste

It is well balanced with a good length and long finish. The ripe and rounded tannins allow for a soft and young approach which pleases every time

Flavour

Fruity wine, think black cherries and blackberries. These combine with sweet Vanilla spice and nutty aromas to provide a complex nose.

Pairing

You'll find Malbec a great match for steak, pork, and lamb, as well as fattier fish like salmon and poultry with dark meat.


Prestige

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AUSTRALIA

VR1882

Wine name
Shiraz Australia
Region / Country
Australia

Winery
Auction House
Colour
Red



 75cl  13  Not specified

Taste

It has a range of flavors, from smoke, bacon, herbs, red and black fruits, white and black pepper, to floral violet notes.

Flavour

Spice, blue fruit, black fruit and pepper

Pairing




Pairs very well with grilled meats, vegetables, wild game and beef stew.

VW1191

Wine name
Chardonnay Australia
Region / Country
Australia

Winery
Auction House
Colour
White



 75cl  12.5  Not specified

Taste

Features green apple, lemon, lime and mineral notes.

Flavour

Flavours and aromas of peach, fig and melon are common in these wines.

Pairing

Chicken, fish, turkey, some veal dishes, mushrooms and pasta with light cream-based sauces would be good.




CALIFORNIA

VB2057

Wine name
Zinfandel Blush
Region / Country
California

Winery
Pacific Heights
Colour
Blush



 75cl  10.5  Not specified

Taste

To the taste you may recognise strawberry ice cream which later lead to berry fruits with an off dry finish.

Flavour

Nice balance of sweetness and fruit flavours.

Pairing

Goats cheese and beetroot salad.



CHILE

VR1531

Wine name
Merlot Chile
Region / Country
Chile

Winery
Los Pastos
Colour
Red



 75cl **%** 13  Not specified

Taste

Intense purple highlights with a vinous scent, pleasant, herbaceous, in contrast with the clear fruity hints.

Flavour

Full-bodied, definite and well-balanced flavour.

Pairing



Red meat dishes and cottage or medium cheese.

VW1867

Wine name
Sauvignon Blanc Chile
Region / Country
Chile

Winery
Los Pastos
Colour
White



 75cl **%** 12.5  Not specified

Taste

Dullish straw colour with greenish highlights. Dense bouquet of yellow fruit, elder blossoms and ripe redcurrants.

Flavour

The flavour is fresh, softly full, elegant and lingering. Beguiling with its pleasant sapidity.

Pairing

Extremely elegant, refined wine. Delightful with raw fish and vegetables, fish entrees, shellfish and delicate dishes in general.



FRANCE

VX2035

Wine name

AUTREAU ROUALAT RISERVE BRUT CHAMPAGNE

Region / Country

France

Winery

Autréau-Roualet

Colour

White



75cl



12.5



Not specified

Taste

Rich buscuity notes, ripe stone fruits and a brioche finish

Flavour

Sparkling, fresh and complex with delicious floral and citrus notes.

Pairing

A celebration drink to accompany any meal and any occasion.

VW2672

Wine name

CHABLIS Domaine

Region / Country

France

Winery

Louis Moreau

Colour

White



75cl



12.5



Chardonnay

Taste

Some examples of Chablis can have an earthy “wet stone” flavor that intensifies as it ages, before mellowing into delicate honeyed notes.

Flavour

The wines often have a “flinty” note, sometimes described as “goût de pierre à fusil” (gunflint) and sometimes as “steely”.

Pairing

This particular wine pairs well with seafood, especially with grilled fish and oysters. It is also perfect when partnered with goat cheese or any of the white proteins.

NEW ZEALAND

VW1868

Wine name

Sauvignon Blanc Aotearoa

Region / Country

New Zealand

Winery

Marlborough

Colour

White



75cl



12.5



Not specified

Taste

An elegant minerality is combined with a balanced peach and tropical fruit flavors.

Flavour

Big bold lively & generous with a touch of asparagus & gooseberry flavours.

Pairing

Extremely elegant, refined wine. Delightful with raw fish and vegetables, fish entrees, shellfish and delicate dishes in general.




NEW ZEALAND

VB3485

Wine name
Sauvignon Blanc 'Pink'
Region / Country
New Zealand

Winery
Marlborough
Colour
Pink



 75cl  13  Not specified

Taste
A light and slightly sweet wine.

Flavour
Easy to drink with notes of passion fruit, Guava and fresh strawberries.

Pairing
Great chilled on its own or with Seafood and Salads

SOUTH AFRICA

VR1685

Wine name
Pinotage
Region / Country
South Africa

Winery
Roos Estate
Colour
Red



 75cl  13.5  Hermitage and Pinot Noir

Taste
It is a fruity medium bodied wine with characteristics of banana, in perfect harmony with oak and smooth tannins.

Flavour
A deep, dark centered wine with sweet blackberry and smokiness aromas on the nose that follow through nicely to the palate.




Pairing
Delicious on its own or with light meals like club sandwiches or pasta.

VW1196

Wine name
Chenin Blanc
Region / Country
South Africa

Winery
Roos Estate
Colour
White



 75cl  13  Chenin Blanc

Taste
Well balanced and elegant, but with weight and a powerful follow-through. Stylistically dry and lightly oaked.

Flavour
Pale yellow in colour with a hint of green. On the nose, lemon and lime aromas are abundant. A clean, lively wine with nuances of nutmeg and cloves.

Pairing
This excellent wine will go well with shellfish, grilled tuna, grilled sardines, Thai green curry, lemon and herb roast chicken and vegetable stews.

SPAIN

VW3495

Wine name
Viura White Rioja
Region / Country
Spain

Winery
Choza
Colour
White



75cl

%

12.5



80% Viura, 20% Malavasia

Taste

A youthful wine that's rather neutral.

Flavour

Citrus, grass, melon and hazelnut notes.

Pairing

Great with Roasts, Green stews and Salads.

VR1271

Wine name
Crianza Rioja
Region / Country
Spain

Winery
Carrizal
Colour
Red



75cl

%

14



Blend of Tempranillo and Garnacha

Taste

Rioja Crianza has a full body and silky texture.

Flavour

Hints of peppery, red berry fruits and underpinnings of cinnamon.

Pairing

Pork and lamb dishes, Cured ham and medium hot dishes.

