



## What to drink in the Osteria



### *Our challenge: to offer only local wines*

**We offer a selection of exclusively local wines because we love our land and want to grant value to the local area that gives life to our cuisine...to complete its story.**

**We believe that our traditional cuisine can be enhanced by a wine from the same area, creating an affinity of characteristic tastes and aromas, a homogeneous blend of sensations and flavors.**

**Our obvious choice was to start with Pignoletto and Sangiovese. It is traditional for taverns in this area to offer a glass of Sangiovese or Pignoletto to guests and travelers seeking refreshment. For this reason, ours is not a conventional wine list because we are a tavern, not a wine bar and in taverns the wine selection grows out of the experiences and traditions handed down from one host to the next. Hence our desire to introduce you to our local wines, their origins and histories, offering you options that we feel best convey this tradition.**

**Our selection includes DOC and DOCG from the local area, but also IGT, natural and biodynamic wines ... from reds to whites, as well as sparkling wines and delicious liquors.**

## Red Wines

<b>"Trebbiolo" Barbera Bonarda '13</b> La Stoppa, Val Trebbiola (Piacenza)	14,00 €
<b>"Posca Rossa" uvaggio quotidiano Colli Bolognesi</b> Orsi Vigneto San Vito, Monteveglio (Bologna)	16,00 €
<b>"Girapoggio" Sangiovese di Romagna Superiore '13</b> Bissoni, Bertinoro (Forli)	16,00 €
<b>"Vena Rossa" Gutturnio Superiore '13 Colli Piacentini</b> Castello di Luzzano, Piacenza	14,00 €
<b>"Naigarten" Negrettino '13</b> Gradizzolo, Monteveglio (Bologna)	15,00 €
<b>"Bricco dell'Invernata" Barbera '13</b> Gradizzolo, Monteveglio (Bologna)	15,00 €
<b>Merlot '13 Colli Bolognesi</b> Manaresi, Zola Predosa (Bologna)	15,00 €
<b>"Pro. Vino" Cabernet Sauvignon '10 Colli Bolognesi</b> Orsi Vigneto San Vito, Monteveglio (Bologna)	20,00 €
<b>Sangiovese di Romagna Riserva '11</b> Bissoni, Bertinoro (Forli)	24,00 €
<b>"La Macchiona" Barbera e Bonarda '07</b> La Stoppa, Riverago (Piacenza)	25,00 €

## White Wines

<b>"Tasto di Seta" Malvasia Secca'14 Colli Piacentini</b> Castello di Luzzano, Piacenza	14,00 €
<b>Pignoletto Superiore '14 Colli Bolognesi</b> Isola, Monte San Pietro (Bologna)	13,00 €
<b>Pignoletto Classico '14 Colli Bolognesi</b> Manaresi, Zola Predosa (Bologna)	13,00 €
<b>"Flavus" Pignoletto Classico Colli Bolognesi</b> Oro di Diamanti, Parco dell'eremo di Tizzano (Bologna)	13,00 €
<b>Chardonnay '14 Colli Bolognesi</b> Isola, Monte San Pietro (Bologna)	13,00 €
<b>"Colle del Re" Albana di Romagna '14</b> Umberto Cesari, Castel San Pietro (Bologna)	13,00 €
<b>"Le Carrate" Sauvignon '14 Colli Bolognesi</b> Tenuta Bonzara, Monte San Pietro (Bologna)	16,00 €

## Artisanal Beers

"Aurora" Blonde-style Beer 0,33 cl. Vecchia Orsa, San Giovanni in Persiceto (Bologna)	6,00 €
"Utopia" Belgian-style Saison 0,33 cl. Vecchia Orsa, San Giovanni in Persiceto (Bologna)	6,00 €
"Fabula" Belgian-style Ale 0,33 cl. Vecchia Orsa, San Giovanni in Persiceto (Bologna)	6,00 €
"Rajah" Pale Ale-style Beer 0,33 cl. Vecchia Orsa, San Giovanni in Persiceto (Bologna)	6,00 €
"Ronzani" Golden Lager- style Beer 0,33 cl. Ronzani, Casalecchio di Reno (Bologna)	6,00 €
"Ronzani" Golden Lager- style Beer 0,75 cl. Ronzani, Casalecchio di Reno (Bologna)	11,00 €
"Levante" Keller Pils-style Beer 0,75 cl. Statale Nove, Crespellano (Bologna)	11,00 €
"Kartola" Marzen-style Beer 0,75 cl. Statale Nove, Crespellano (Bologna)	11,00 €
"Zenit" Weisen-style Beer 0,75 cl. Statale Nove, Crespellano (Bologna)	11,00 €

## Dessert Wines

Passito di Sangiovese da Uve Stramature Bissoni, Bertinoro (Forli)	6.00 € 22.00 €
"Colle del Re" Passito di Albana di Romagna Umberto Cesari, Castel San Pietro (Bologna)	6.00 € 25.00 €

## Spirits

Our spirits and liquore are produced in collaboration  
with the Santa Chiara di Levizzano Rangone

Nocino Classico Liquor made from walnut husks, aged 3 years in oak barrels	glass 4.00 €
Nocino Riserva Liquor made from walnut husks, aged 3 years in oak barrels	calice 5.00 €
Mirtillino Liquor made from blueberries, with whole berries	glass 4.00 €
Laurino Liquor made from organic cherry laurel berries	glass 4.00 €
Lambrusco Grappa Soft Grappa	glass 4.00 €
Oak Grappa Aged 9 months in oak barrels	glass 4.00 €