

**OPEN
HOURS****MON**

11:30 AM - 3 PM

TUE-THUR

11:30 AM - 3PM | 6:30PM - 9PM

FRI-SAT

11:30AM - 3PM | 6:30PM - 10PM

SUN

11:30AM - 3PM | 6:30PM - 10PM

**CANTINA
MICHELE CHIARLO**

VINI E CAPRICCI

**+356 2156 3231**You definitely want to be the first
to check out new teasing

Issue March 2019

**THE
WINE & TAPAS
EXPERIENCE** €25 per head

Ready to taste the five wines of the month (90ml) paired with five tapas selected by our Chef?

Pezzapiana, Castel del Monte Bianco DOC, Torrevento

This white wine has a straw yellow colour, with greenish glints. Fine and delicate bouquet aroma, with notes of wild flowers. Palate is dry, velvety, and round, with notes of exotic fruit.

Infinitum Primitivo, Puglia IGT, Torrevento

Brilliant ruby red in colour, with purple glints. Fresh and intense bouquet, fragrant with spicy notes. The palate is round, soft and velvety.

Faneros, Salice Salentino Rosso DOC, Torrevento

Deep ruby red in colour, enriched by orange glints with ageing. Intense, full and fragrant bouquet aroma. Balanced, full-bodied and sapid taste.

Passione Reale - Appassimento, Puglia IGT, Torrevento

This red wine has a deep ruby color with purple glints when young, verging on garnet with ageing. Intense, full, fragrant and spicy bouquet aroma with a balanced, full-bodied, enwrapping palate with slight sweet notes.

Kebir, Nero di Troia & Cabernet - Puglia Rosso IGT, Torrevento

This wine has a deep ruby red colour with garnet glints. Discreet vanilla aroma, with a full and perfectly balanced palate, austere, spicy taste, with a great body.

CELLAR SELECTED PLATTERS

Il Manzo for two

€30

A selection of dried, smoked, seasoned beef and local, homemade bresaola.

Il Crudo for two

€30

Cured hams experience from Friuli, Emilia-Romagna, Piemonte, Toscana and Umbria.

Il Cotto for two

€30

A selection of cooked ham, with the classic porchetta di Ariccia and Umbrian roasts.

Il Salame for two

€30

A selection of cured salami from various Italian regions.

Il Formaggione for two

€30

A selection of French and Italian craft cheese with fruit mustards.

Il Crulame for two

€30

A selection of cured Italian hams and salami.

CELLAR SELECTED PLATTERS

Il Crutto for two

€30

A selection of cured artisan hams and roasts.

Il Crugione for two

€30

A selection of cured Italian hams and artisan cheese.

Il Salagione for two

€30

A selection of Italian salami and craft cheese.

La Pescheria for two

€35

A selection of smoked and marinated fish, with seaweed.

Il Tagliere for four

€60

A selection of cured and cooked Hams, Salami, Cheese and Condiment.

GOURMET TOURS

Vini e Capricci by Abraham's in collaboration with Links Travel

A unique experience that connects people through food and wine. Tours are limited to a small group to ensure a more personalised and exclusive experience.

18th May - 23rd May
Veneto and Trentino

14th September - 20th September
Toscana

8th November - 12th November
Piemonte (Truffle Hunting)

IL CENTOCINQUANTA**12-16 pax**

Induge in a communal feast, selected from all the Cellar Platters together with the option of half a bottle per person or 5 glasses of 90ml.

€25 per head (all inclusive with water and wine)

Please note that this must be booked prior to the selected date.