

Welcome to Piazza

This place belongs to everyone



Piazza Scammacca is a **meeting** place that offers authentic food. You'll find various cuisines, a cocktail bar, events, and exhibitions. It's a place to **socialize** and to discover **new flavors**.

Enjoy our **four monothematic kitchens, beverage service, cocktail bar and cellar**, all with **table service**.

Lio
ENKI
BBQ Joint



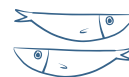
IL VIAGGIO NEL PANINO ITALIANO
PANEM
Slow Food + Speed Fast



squib
PIZZA AND MORE



MAREIDE
CRUDO - FRITTO - AFFUMICATO



**CIARA
BOW**
coffee & drink



LaCantina
The cellar



STARTER

Lio
ENKI
BBQ Joint

IL VIAGGIO NEL PANINO ITALIANO
PANEM

Slow Food + Served Fast

Cold Cuts Plate

Selection of cold cuts served with pickled vegetables and bread

8

Cheese Plate

Selection of cheeses served with jam, honey, and fresh fruit

8

Caponata Crostone

Homemade caponata with eggplant, zucchini, bell peppers, onions, raisins, celery, carrots

5

MAREIDE

CRUDO - FRITTO - AFFUMICATO

Squid Ink Arancino

Stuffed with peas, mussels, baby squid*, shrimp, béchamel, and stringy cheese, on a Ragusano cheese fondue.

4,5

Citrus Tartare

Beef tartare seasoned with orange salt, pepper, Worcestershire sauce, lemon, capers, and mustard

12

Pesto Crostone

Genoese pesto, Ragusa stracciatella, tomato capuliatto

5

Friarielli Crostone

Ragusa buffalo mozzarella, friarielli, sun-dried tomatoes

5

Avocado Crostone

Avocado sauce, house-smoked wild salmon, sesame seeds

5

Lardo Crostone

Ancient grain bread crostone, Lardo Magno

5

Blue Buffalo Crostone

Blue buffalo cheese, caramelized pears, walnuts

5

Tuna Tartare

Tuna*, Capers, Spring Onion, Avocado Cream, Olive Oil, Soy Sauce.

14

Seafood Salad

Octopus*, squid*, and shrimp tails*

15

*Some items on the menu, if not available fresh, may be frozen. Others, to ensure their sensory properties, may have been subjected to a freezing process (either at the source or on-site) in accordance with Regulation EC No. 852/04. The detailed list of allergens for the dishes served is available to customers upon request in accordance with Regulation EU 1169/2011.

PLATES TO SHARE

Potato Dippers

Wavy-cut French fries with skin

4,5

Sweet Potato Fries

American sweet potatoes

5

Sweet and Sour Vegetables

Zucchini, eggplant, peppers, mushrooms, and carrots in a sweet and sour sauce

6

Tomato Gazpacho

Cold soup made from tomatoes, cucumber, peppers, garlic, onion, and gluten-free bread

7

Vegetable Skewers

3 skewers with grilled zucchini, eggplant, peppers, yellow and red cherry tomatoes, and mushrooms. *Served with yogurt sauce*

7

Mixed Fried X2 / X4

Palermitan croquettes, Fried Tuma cheese sticks with Enki BBQ sauce and herb mayo

6/10

Soy Skewers

Served with a summer salad of tomatoes, cucumber, and red onion

11

Farmer's Board

Our own caponata, seasonal vegetable patties, farmer-style stuffed mushrooms, crackers with Ragusan buffalo ricotta and Sicilian cherry tomato jam, Tuscan pecorino, seasoned lupini beans

12

Pizza Crunch Tasting

Tasting of 3 types of pizza crunch, creatively crafted by the chef. 6/12 pieces

8/15

Horse Carne Salada

Our own production of horse carne salad served with trunzo cabbage salad from Aci

9

Cold Cuts and Cheese Board x 2 / x 4

Selection of 4 regional cold cuts and 3 cheeses, served with pickled vegetables, jams, and seasonal fresh fruit

18/32

Seafood Board X2

Marinated octopus*, tuna tartare*, smoked salmon* and swordfish*, our own production of tuna salami*, tuna belly*, sea bass* and mango ceviche, prawns* in cocktail sauce. *The seafood board may vary depending on the daily catch availability.

24

Mixed Fried Platter X2

Squid*, small calamari*, anchovies*, panelle, fish arancini, and whitebait* patties

Served with lemon mayo and Thai sauce

22

Raw and Marinated Board

22 red prawns, 2 oysters, tuna sashimi, marinated salmon, sea samphire

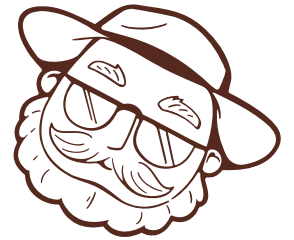
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IL VIAGGIO NEL PANINO ITALIANO

PANEM

Slow Food + Served Fast



◆ SANDWICHES ◆

Catanese

Horse meat carne salada, Tuma cheese, apples, hazelnuts, curly lettuce, salamariglio dressing. **11**

Siciliano

Sheep mortadella, Baked Ricotta, Pistachio Pesto, Tomato Capuliatto. **12**

Pugliese

Capocollo, Burrata, Turnip Tops, Cerignola Olives, Cooked Must. **12**

Umbro

Norcia-style cured ham, Ricotta, Walnuts, Truffle sauce, Porcini mushrooms, Lettuce. **11**

Laziale

Ariccia IGP Porchetta, Pecorino Cream, Country-style Artichokes, Grilled mushrooms. **12**

Emiliano

Parma Ham, Buffalo Stracciatella, Parmesan Cream, Rocket, Balsamic Vinegar. **12**

Ciabatta E Cix



Pea Cix, Grilled mushrooms, Sweet and Sour Onions, Fresh Tomato, Lettuce and Veg Mayo. **12.5**



◆ SALADS ◆

Tomato Salad

Yellow and red datterino tomatoes, sweet and sour onions, salted ricotta, croutons, basil **5**

Orange Salad

Oranges, fennel, fresh spring onions, raisins, orange dressing **6**

Country Salad

Red potatoes, green beans, boiled egg, vinaigrette **6,5**

Caprese Salad

Yellow and red datterino tomatoes, Ragusa buffalo mozzarella, basil **7**

Mountain Salad

Green salad, blue buffalo cheese, apples, walnuts, bresaola, balsamic glaze **10**

Caesar Salad

Lettuce, tomatoes, parmesan shavings, chicken, croutons, Caesar dressing **10**

MAREIDE

CRUDO - FRITTO - AFFUMICATO

FRIED



Squid Ink Arancino 🍷

Filled with peas, mussels, baby squid*, prawns*, béchamel, and stringy cheese, on a Ragusano cheese fondue.

4.5

Fish And Chips 🍷

Sicilian version of breaded cod*, potatoes, and herb mayonnaise.

12

MAIN COURSES



Double-cooked octopus tentacles 🍷

Octopus cooked at low temperature and then grilled
Served on a leek and potato cream.

14

Grilled fish patties 🍷

Served with a side of summer salad with tomato, cucumber, and red onion.

15

Grilled dolphinfish 🍷

Grilled dolphinfish *Served on asparagus cream, crispy asparagus tips, and black garlic cream*

18



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Lio
ENKI
 BBQ Joint



ALL GLUTEN FREE!

ALL OF OUR GRILLED
 MEAT IS GLUTEN-FREE.

**CHOOSE ONE OF OUR SIDE DISHES
 AND PAIR IT WITH YOUR MAIN COURSE**

1

**Sweet
 and sour
 vegetables**



2

**Grilled
 seasonal
 vegetables**



3

**French
 fries**



4

**Spring
 salad**



T-Bone or Ribeye Steak

Loin cut including tenderloin and striploin with the characteristic "T" shaped bone. We invite you to check out our selection of aged meats in the fridge or ask the waiting staff.

Served with choice of side dishes **7 per hectogram**

Mixed Grilled skewers

2 skewers with veal knuckle and grilled lard.

Served with choice of side dishes. **12**

Hamburger

Choice of beef or horse.

Served with choice of side dishes. **12**

Tomahawk

Breaded and fried Sicilian pork tomahawk

Served with choice of side dishes. **15**

Sicilian Grilled Meat

A typical dish of Sicilian tradition. Two knots of seasoned pork sausage (with tomato, cheese, and onion), two horse meat meatballs, and two beef rolls "alla messinese". Served with parsley dressing and a side of your choice.

Served with parsley dressing and a side of your choice. **18**

Horse Picanha

Typical Brazilian cut, known as "rump cap" in beef. One side has a characteristic layer of fat that melts during cooking, providing a distinctive flavor

Served with a choice of side dishes. **21**

Skirt Steak

Prime beef cut marinated in Fab Four sauce (balsamic vinegar, soy sauce, worcestershire sauce, and olive oil) and grilled.

Served with a choice of side dishes. **22**



AMERICAN BARBECUE

Caesar Sandwich

Marinated chicken cooked at low temperature, Parmesan cheese shavings, tomato, lettuce, bacon, and Caesar sauce
Served with potato dippers and mayonnaise.

13

Hamburger Sandwich

200g smoked beef hamburger, Parmesan cream, mild provola cheese, lettuce, tomato, crispy guanciale, and mayonnaise
Served with potato dippers and mayonnaise.

14

Pulled Pork Sandwich

Pulled pork, mild provola cheese, and coleslaw.
Served with Potato Dippers and Mayonnaise.

14

Brisket Sandwich

Smoked beef brisket, grilled mushrooms, smoked provola cheese, arugula, and tzatziki sauce.
Served with potato dippers and mayonnaise


15



MADE IN ITALY

Selecting Cuts for American Barbecue with Italian Meats
Here are some Italian meat cuts perfect for **American Barbecue**



 An additional charge of 0.50 will apply if requested as an extra. All of our homemade sauces will be charged at 0.70. 



| OUR SAUCES | |
|--------------------|--|
| ALL HOMEMADE | |
| ENKI BBQ | Tomato and spice base, balanced between sweet and spicy |
| CHIMICHURRI | Parsley and garlic base with a blend of South American flavors |

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MARGHERITA

1. True Margherita

Tomato sauce, fiordilatte cheese from Andria I.G.P., basil, extra virgin olive oil. **9**

2. Margherita in yellow-red

Semidry yellow cherry tomatoes, semidry red cherry tomatoes, artisanal buffalo mozzarella from Paestum, basil emulsion, extra virgin olive oil. **11**

3. San Marzano Margherita

San Marzano tomato fillets, artisanal buffalo mozzarella from Paestum, flakes of PDO Grana Padano cheese, basil, extra virgin olive oil. **12**

4. Sicilian Margherita

Siccagno tomatoes from Valledolmo, Siccagno tomato pulp from Valledolmo, Ragusano buffalo mozzarella, Piacentinu Ennese DOP cheese, Pantelleria caper powder, extra virgin olive oil. **12,5**

CONTEMPORARY PIZZA

1. Datterino and Eggplant

Fiordilatte di Andria I.G.P., red datterino tomatoes in juice, baked eggplant, baked ricotta, emulsified basil, extra virgin olive oil. **12**

3. Zucchini and Mint

Zucchini cream, baked zucchini, Fiordilatte di Andria I.G.P., blue buffalo cheese, buffalo provola, emulsified mint, yellow confit cherry tomatoes, extra virgin olive oil. **13,5**

5. Stracciatella and Eggplant

Fiordilatte di Andria I.G.P., Stracciatella from Andria, confit cherry tomatoes, baked eggplant, baked ricotta, basil, extra virgin olive oil. **14,5**

7. Cured Ham and Buffalo Mozzarella

Siccagno tomatoes from Valledolmo, red confit datterino tomatoes, buffalo mozzarella (added after baking), 24-month aged l'Artemano prosciutto, basil, extra virgin olive oil. **15**

9. Escarole and Anchovies

Curly endive, tuma cheese, Fiordilatte di Andria I.G.P., anchovies, Taggiasca olives, confit cherry tomatoes, pine nuts, oregano, black pepper, extra virgin olive oil. **15**

2. Yellow Caprese

Yellow datterino tomato sauce, cherry tomatoes, buffalo mozzarella and basil, extra virgin olive oil. **12**

4. Sausage and Seasonal Greens

Silana sausage, seasonal greens, Fiordilatte di Andria I.G.P., buffalo provola, black olives, extra virgin olive oil. **13,5**

6. Mortadella and Pistachio

Yellow confit datterino tomatoes, Sicilian fiordilatte, Mortadella Mora Mora Presidio Slow Food, pistachio granules, pistachio cream, basil, extra virgin olive oil. **14,5**

8. Tuna and Capers

Fior di latte, sweet and sour onions, cherry tomatoes, caper powder, tuna, extra virgin olive oil. **15**

10. Cooked Ham and Porcini

Tomato sauce, cooked ham, Fior di latte, porcini mushrooms, extra virgin olive oil. **15**

SIGNOR PANEM REGIONAL PIZZA

1. Calabrese

Fiordilatte mozzarella, zucchini cream, nduja
Calabrese spianata, sweet and sour red onion. **14**

2. KM 0

Fiordilatte mozzarella, tuma cheese, horse salted
meat, Etna apples, toasted hazelnuts, salamariglio
dressing. **15**

VEGAN PIZZA

1. Vegan and Eggplant

Dried Valledolmo tomatoes, red datterino
tomatoes in juice, baked eggplants, basil emulsion,
toasted almond flakes, extra virgin olive oil. **12**

2. Vegan and Trapanese Pesto

Trapanese pesto (without added pecorino cheese),
yellow datterino tomatoes in juice, baked zucchini,
pistachio crumble, extra virgin olive oil. **12**

3. Country Style

Yellow datterino tomato sauce, porcini
mushrooms, cherry tomatoes, grilled artichokes,
basil, extra virgin olive oil **14**



Our vision.

We select high-quality products that respect the seasonality and typicality of the Italian territory. Our selection is the result of careful analysis of the supply chain for each individual product. For our pizzas, we use 100% Italian stone-ground wholemeal flour, free from mycotoxins, pesticides, and preservatives. The dough rests for 24/48 hours, ensuring slow leavening and maturation, resulting in lightness and high digestibility. The cured meats and cheeses we use come from small regional producers.

CIARA BOW

coffee & drink

SIGNATURES

Flapper

Vermouth Martini amber reserve infused with chamomile and cardamom, Bitter amaro, Lemon Tincture, Prosecco Sweet, with pleasant citrusy notes

Agricole

Mezcal Vida, Vermouth Martini Rubino reserve, Campari, Ancho Reyes
Full-bodied, pleasantly spicy, and smoky notes

Grazie Grazia

Mezcal Vida, Lemon juice, Canary Cordial, Ginger Foam
The smoky notes of mezcal are softened by the more common laurel scents, which accompany you throughout the drink

Un Completo

Elephant Orange & Cocoa Gin, Lemon juice, Orgeat, Anise, Soda
Refreshing, with an almond and anise finish

Cuccurucucu

Tequila Patron Reposado, Bissap Cordial, Soda
Sour with pleasant herbal and citrusy notes

Tranne Thè

Don Papa Baroko, Bergamot and Rosemary Cordial, Lapsang salt
Sweet and spicy, with a persistent but non-invasive finish of rosemary

TWIST ON CLASSIC

11 Dixieland 11

Bombay Sapphire Gin, Raspberry shrub, Lemon juice, Ginger Beer
Fresh, slightly tart, Refreshing

12 La Sposa 9

Bombay Sapphire Gin, Bitter amaro, Lemon juice
Fresh with a citrusy finish, ideal for an aperitif

12 Elixir Mutuabile 12

Johnnie Walker Black Label, Lemon juice, Cordial Ginger Honey, Laphroaig
With spicy notes and a slight hint of Peat, a sour that pairs well with dinner. Fresh taste, hints of mint and honey.

13 La Contessa 13

Wint Gin, Vermouth Martini amber reserve infused with cardamom and chamomile, Bitter Rouge
A softened aperitif classic, with herbaceous and slightly citrusy notes, with a lingering finish

12 Paper Plane 10

Wild Turkey Bourbon, Aperol, Bitter amaro, Lemon juice
It has a complex flavor, with notes of vanilla, herbs, and a slight bitterness

11 Big - Bubble 9

Bombay Sapphire Gin, Lemon juice, Raspberries, Sugar, Ginger Foam
Perfect for an aperitif, Playing on the fresh and tangy notes of raspberry

VIRGIN BAY *Alcohol free*

Virgin Tonic 6

Bergamot and Rosemary Cordial Do U Mix, Thomas Henry Tonic.
Tonic with Mediterranean notes.

Super Tererè 6

Pineapple and Pink Peppercorn Cordial Do U Mix, Citronade.
Fresh, sparkling, and slightly sweet.

Exotic Spicy 6

Lime Juice, Spicy Mango Syrup, Organics Ginger Beer.
With spicy and tropical notes.

INTERNATIONAL

Americano 7 Bloody Mary 7 Mojito 7

Sidecar 8 Cocktail Martini 8 Vodka Tonic 7

Cocktail Sour 7 Boulevardier 8 Negroni 7

Moscow Mule 7 Old Fashioned 8 Margarita 7

Aperol Spritz 7 Aperol Spritz 7 Hugo Spritz 8

Beverage

WATER

| | |
|---|-----|
| Lete Slightly Sparklin 75cl | 3 |
| Filtered Osmosis Water Still / Sparkling 1Lt | 1,8 |

COFFEE

| | |
|---------------|-----|
| Espresso | 1.3 |
| Decaffeinated | 1.3 |
| Cappuccino | 1.5 |
| Americano | 2 |
| Barley (Orzo) | 1.5 |
| Ginseng | 1.5 |

NON-ALCOHOLIC

| | |
|--|-----|
| Tomarchio Linea Bio 27,5cl Orange Soda Blood Orange Soda Chinotto Lemon Soda | 3,5 |
| Tomarchio Linea Deliziosa e Autentica 27,5cl Spuma Cola Cedrata | 3 |
| Coca cola Coca Cola Zero | 3,5 |

DRAFT BEER

| | |
|-------------------------------------|-----|
| Aynger Blond, Lager Hell 0,2l | 3.5 |
| Aynger Blond, Lager Hell 0,4l | 6 |
| Aynger White Urweisse 0,3l | 4 |
| Aynger White Urweisse 0,5l | 6.5 |
| Aynger Red, Altbairisch Dunkel 0,2l | 3.5 |
| Aynger Red Altbairisch Dunkel 0,4l | 6.5 |

BEER BOTTLED

| | |
|---------------------|-----|
| Birra dello stretto | 3,5 |
| Caulier Blonde 🍷 | 5,5 |

WINES BY THE GLASS 12,5 cl

BUBBLES

| | |
|---|-----|
| Murgo - Brut Nerello Mascalese 100% - 2021 <i>Santa Venerina (CT) - Sicilia</i> | 5,5 |
| Bolle di Micaela Brut Rosè - Conti Thun Groppello 100% - 2021 <i>Puegnano del Garda (BS) - Lombardia.</i> | 6,5 |
| Bianco dosaggio zero M.C. - Erpacrife Erlbaluce, Timorasso, Cortese, Moscato - 2016 | 8 |


MACERATED

| | |
|--|-----|
| Sketta - Cantine Marilina Grecanico 100% - 2022  <i>Noto (SR) - Sicilia</i> | 6,5 |
|--|-----|

ROSÉ

| | |
|---|---|
| Valtènesi Rosè 2023 Groppello, barbera, Marzemino - 2023 <i>Puegnano del Garda (BS) - Lombardia</i> | 6 |
|---|---|

WHITE

| | |
|--|-----|
| Giocheremo con i fiori - Torre dei beati Pecorino 100% - 2022  <i>Poggioragone (PE) - Abruzzo</i> | 5,5 |
| Etna Bianco Mari di Ripiddu - Grasso 100% Carricante - 2021 <i>Passo Pisciaro (CT) - Etna - Sicilia</i> | 6,5 |
| Nosiola l'Ora - Pravis Nosiola 100% - 2022 <i>Trento (TN) - Trentino alto adige</i> | 7 |
| Onde di sole - Hibiscus Grillo 100% - 2022 <i>Isola di Ustica - (PA) Sicilia</i> | 8 |

RED

| | |
|---|-----|
| Lacrima di Morro d'alba - Giusti 100% Lacrima di Morro d'alba - 2022 <i>Castelferretti (AN) - Marche</i> | 5,5 |
| Etna Rosso Doc Ripiddu - Grasso Nerello Mascalese e Mantellato - 2019 <i>Passo Pisciaro (CT) - Etna - Sicilia</i> | 6,5 |
| Come un pino nero - Le vigne di San Pietro 100% Corvina - 2018 <i>Sommacampagna (VR) - Veneto</i> | 8 |

LaCantina

The Sommelier's Selection

BUBBLES

| | |
|--|------|
| Sant'agata M.M. | |
| Lambrusco di Sorbara - Paltrinieri | € 24 |
| Lusarein M.M. | |
| Timorasso - Ezio Poggio | € 26 |
| Bolle di Micaela Brut Rosè | |
| Groppello Conti Thun | € 27 |
| Murgo Brut M.C. | |
| Nerello mascalese Brut - Murgo | € 28 |
| Olubra Brut M.C. | |
| Marsanne - Malvasia - Torre fornello | € 33 |
| Rosè Brut M.C. | |
| Montepulciano - D'arapri | € 35 |
| Blanc de morgex e de la salle Extra Brut M.C. | |
| Priè Blanc - Cave mont Blanc | € 36 |
| Donna Grazia 60 mesi sui lieviti | |
| Nero d'avola e frappato - Gurrieri | € 36 |
| Bombino bianco brut | |
| Bombino bianco - D'arapri | € 45 |

MACERATED

| | |
|--|------|
| Sketta 2022 | |
| Grecanico - Cantine Marilina | € 31 |
| Ambra 2015 | |
| Salina Bianco - Salvatore d'amico | € 36 |
| Friulano colli orientali 2020 | |
| Friulano - Ronco severo | € 48 |
| Ansonica Calzo della vigna | |
| Ansonica - Castellari isola del Giglio | € 64 |
| Ribolla Gialla | |
| Damjan Podversic | € 68 |

ROSÉ

| | |
|---|------|
| Le tre torri | |
| Carignano del Sulcis | € 24 |
| Rosè Rosae | |
| Frappato - Baroni di Pianogrillo | € 26 |
| Valtinesi rosè 2023 | |
| Groppello, Barbera, Marzemino - Conti Thun | € 28 |
| Rosae | |
| Cerasuolo d'Abruzzo - Torre dei beati | € 29 |
| Alnus 2020 - i custodi delle vigne dell'etna | |
| Nerello Mascalese - Nerello cappuccio | € 34 |

WHITE

| | |
|---|------|
| Poiano 2022 | |
| Insolia - Curto | € 24 |
| Grecanico 2022 | |
| Baroni di pianogrillo | € 25 |
| Carrico 68.8 2022 | |
| Carricante - Cantine grasso | € 28 |
| Gioia 2023 | |
| Riesling italico, Riesling Renano, incrocio Manzoni - Conti Thun | € 29 |
| Mari di ripiddu 2022 | |
| Carricante e Cataratto Cantine Grasso | € 31 |
| Malvasia Donna Luigia 2020 | |
| Malvasia aromatica di Candia Torre fornello | € 33 |
| Onde di sole 2022 | |
| Grillo - Hibiscus | € 40 |
| Derthona 2020 | |
| Timorasso - Walter Massa | € 40 |

RED

| | |
|--|-------|
| Baie di palmas | |
| Carignano del Sulcis - Santadi | € 24 |
| Nero d'avola Eloro 2019 | |
| Nero d'avola - Curto | € 25 |
| Groppello Riviera del Garda classico 2022 | |
| Groppello - Conti Thun | € 26 |
| Ripiddu rosso 2022 Etna doc | |
| Nerello mascalese, Nerello Cappuccio Cantine grasso | € 28 |
| Cerasuolo di vittoria | |
| Nero d'avola e Frappato Baroni di pianogrillo | € 28 |
| Armacia 2022 | |
| Prunesta, Malvasia nera, Nerello, Gaglioppo - Criserà | € 29 |
| Rosso di Montalcino | |
| Podere fornacella | € 30 |
| Sicè 2014 | |
| Nocera - Tenuta Gatti | € 31 |
| Pistus - i custodi delle vigne dell'Etna | |
| Nerello Mascalese e Nerello Cappuccio | € 34 |
| Nerello Cappuccio | |
| I custodi delle vigne dell'Etna | € 35 |
| Monleale 2016 | |
| Barbera - Walter Massa | € 40 |
| Montefalco Sagrantino 2015 | |
| Montefalco rosso - Adanti | € 44t |

Service: 2,50€

