

Wine List

A curated cellar from Malta, Italy, France & the New World

SPARKLING

Bright, celebratory, aperitivo-ready

Moscato d'Asti Gently sparkling with peach, apricot and a delicate sweetness — <i>Piedmont, Italy</i>	€24
Prosecco Bottega Fresh and lively with green apple, pear and fine bubbles, pairing best with appetizers and seafood — <i>Veneto, Italy</i>	€28
Brilla Prosecco Crisp and light with citrus, white flowers, dry finish and celebrations — <i>Italy</i>	€35

CHAMPAGNE

Precision, prestige, occasion

Moët Brut The classic. Crisp apple, citrus and brioche with a fine, creamy finish — <i>France</i>	€90
Moët Ice Designed to be enjoyed over ice. Fresh, fruity and refreshingly unconventional	€115
Louis Roederer Exceptional depth with white fruit, toasted notes and a silky, complex finish	€575

WHITE

Selected by style, chilled to order

FRESH & AROMATIC 7 WINES

Medina Vermentino ✨ Smooth crisp, and balanced with ripe pear, vanilla and a buttery finish — <i>Malta</i>	€26
Guerrieri Rizziardi Pinot Grigio Light dry and refreshing with pear, lemon zest and a clean mineral finish — <i>Italy</i>	€24
Foot of Africa Tropical and zesty with pineapple, lime and white pepper — <i>South Africa</i>	€28
Centovie Pecorino Aromatic white with stone fruit, herbs and a lively acidity, pairing best with Carbonara — <i>Abruzzo, Italy</i>	€30
Gavi di Gavi Dry white crisp and elegant with citrus, green apple and almond notes, excellent pairing for seafood and pasta — <i>Piedmont, Italy</i>	€32
Villa Maria Sauvignon Blanc Vibrant with passionfruit, grapefruit and fresh-cut herbs, pairing best with grilled fish — <i>Marlborough, NZ</i>	€35
Chablis Steely and mineral with green apple, citrus and a crisp, elegant finish, pairing best with Mussels and Grilled fish — <i>Burgundy, France</i>	€38

RICH & ROUNDED 2 WINES

Caravaggio Chenin Blanc ✨ Ripe and fruity with melon, peach and a honeyed touch, pairing best with Tuna and Salmon — <i>Malta</i>	€28
Isis Chardonnay ✨ Fresh and complex with notes of exotic fruit, citrus, and a crisp mineral finish, pairing best with seafood, chicken and cheese — <i>Premium Maltese Wine</i>	€45

Scan for the full menu



Wine List

Rosé & Red

ROSÉ

Dry, delicate, made for the terrace

Palatino Rose 🍷

€24

Fresh and fruity with strawberry and a dry, crisp finish — *Malta*

Rosé d'Anjou

€26

Off-dry rosé with red fruit, floral notes and a gentle sweetness, pairing best with Salads and savory food. Loire Valley, France

Whispering Angel

€45

Premium Rosé wine with peach, cream and elegant minerality, pairing best with feta and seafood salads — *France*

RED

From light Pinot to bold Malbec — grouped by body

LIGHT & MEDIUM 5 WINES

Caravaggio Cabernet Franc 🍷

€28

Full body red wine with herbaceous and refined with red fruit, bell pepper and spice — *Malta*

Shiraz Jacob's Creek

€25

Medium-bodied with blackberry, pepper and a smooth oak finish, pairing best with dishes on tomato based sauces — *Australia*

Bolla Valpolicella

€28

Cherry, raspberry and herbs with a smooth, easy-drinking character, pairing best with truffle based pasta — *Veneto, Italy*

Ruffino Chianti

€29

Classic Tuscan with cherry, earth and a dry, food-friendly finish, pairing best with Italian Cuisine — *Tuscany, Italy*

Bodega Pinot Noir

€32

Light body red wine silky and delicate with red cherry, strawberry and a hint of oak — *Chile Central Valley*

BOLD & FULL 4 WINES

Melqart 🍷

€45

Premium Maltese red with dark fruit, spice and an elegant, structured finish, pairing best with Grilled meats — *Malta*

Gran Maestro Primitivo di Manduria

€29

Bold and fruity with dark plum, spice and a warm, velvety finish, pairing best with Rich meat ragu and grilled meat — *Puglia, Italy*

Nero d'Avola

€30

Deep and intense with black cherry, pepper and Mediterranean herbs, pairing best with Grilled meat — *Sicily, Italy*

Norton Malbec

€30

Rich and full-bodied with blackberry, plum and hints of dark chocolate, pairing best with BBQ and Roasted meat — *Argentina*

🍷 MALTESE WINE

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