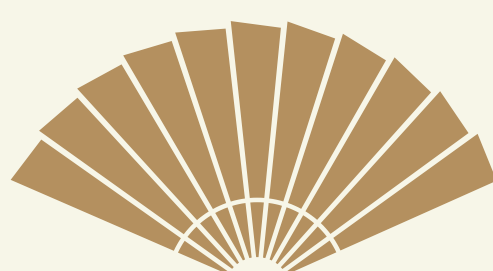


@thevaleromeo

# WINE & BEVERAGE

Delivery charge: € 10 per order

Prices in €, VAT included



MANDARIN ORIENTAL  
MILAN

Sparkling Wine by the Glass



**Dosage Zéro**  
Chardonnay, Pinot Bianco e Pinot Nero

Ca' del Bosco 25  
*Lombardia*

- • • Varietal scents of almond and passion fruit.
- The wine is complex, with strong persistence.

**Champagne Blanc de Blancs**  
Chardonnay

Ruinart 40  
*Champagne*

- • • It reveals fruity notes of citrus and exotic fruits.
- Good body, soft and at the same time supported by an excellent freshness, it closes with a finish of good persistence.

White Wine by the Glass



**Chablis 1<sup>er</sup> Cru**  
Chardonnay

Jean Dauvissat 25  
*Chablis*

- • • Fresh, with citrus flavors, aromatic herbs.
- Well balanced between freshness and body. Slightly aromatic.

**Giallo d'Arles**  
Greco di Tufo

Quintodecimo 30  
*Campania*

- • • Varietal scents of linden, acacia, yellow peaches and hazelnuts.
- Warm and powerful, with excellent balance, with a structure supported by a satisfying fresh and savory boost.

- • • Nose
- Taste

NAME AND GRAPE VARIETY

PRODUCER AND REGION

Red Wine by the Glass



**Nebbiolo d'Alba "Vigna Valmaggiore"**  
Nebbiolo

**Bruno Giacosa**      **30**  
*Piemonte*

- *Fesh red fruit character, dark berries with an hints of spicy notes.*
- *Smooth tannins accompanied a great fresh fruits.*

**Pinot Nero “Trattmann” Riserva**  
Pinot Noir

**Girlan**      **40**  
*Trentino Alto Adige*

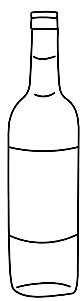
- *The nose is rich of flavors: matured dark fruit, spicy notes.*
- *The wine is elegant, with powerful and persistence. This Pinot Noir has been age for 20 months in barrique, follow by 8 months in the bottle.*



NAME AND GRAPE VARIETY

PRODUCER AND REGION

Sparkling Wine



375 ML

**Cuvée Alma**  
Chardonnay, Pinot Nero e Pinot Bianco

**Bellavista** 40  
*Lombardia*

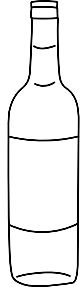
- Fruity.*
- Fresh and balanced.*

**Champagne Brut**  
Chardonnay, Pinot Noir, Pinot Meunier

**Delamotte** 80  
*Champagne*

- White stone fruits, fresh vegetal notes.*
- Fresh with a great persistence and fine perlage.*

White Wine



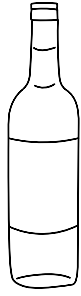
375 ML

**Terlaner**  
Pinot Bianco, Chardonnay, Sauvignon Blanc

**Terlan** 45  
*Trentino Alto Adige*

- Fresh white fruit, spicy hints, honey and hazelnuts make the wine complex.*
- The wine is fresh, good complexity and crisp.*

Red Wine



375 ML

**Chianti Classico**  
Sangiovese

**Castello di Ama** 45  
*Toscana*

- Fruity, cherry, raspberry with red fresh fruits.*
- Is rich, full body, complex. Tannins smooths.*

**Sito Moresco**  
Nebbiolo, Barbera and Merlot

**Gaja** 70  
*Piemonte*

- Vegetables notes, berries, spicy.*
- The wine is well balanced. Fresh accompanied a smooths tannins. 12 months in steel tanks.*

Sparkling Wine



**Fuoriserie - Franciacorta**  
Chardonnay and Pinot Noir

**Cabochon**                    **150**  
*Lombardia*

- • • *Varietal scents of almond and passion fruit.*
- *The wine is complex, with strong persistence.*

**Cuvée Rosé - Champagne**  
Pinot Noir

**Laurent Perrier**            **240**  
*Champagne*

- • • *Red fruit: strawberry, raspberry.*
- *The wine is complex, but still with great freshness.*

**Blanc de Blancs - Champagne**  
Chardonnay

**Ruinart**                        **280**  
*Champagne*

- • • *It reveals fruity notes of citrus and exotic fruits.*
- *Good body, soft and at the same time supported by an excellent freshness, it closes with a finish of good persistence.*

**Giulio Ferrari Riserva del Fondatore**  
Chardonnay

**Cantine Ferrari**            **470**  
*Trentino Alto Adige*

*More than 10 years on the yeasts, selected from among our own strains. Southwest-facing vineyards owned by the Lunelli family, lying on the slopes of the mountain sides that surround Trento at altitudes of up to 600 meters above sea level. One of the best Italian sparkling wines.*

**La Grand Année Rosé**  
Pinot Noir and Chardonnay

**Bollinger**                     **690**  
*Champagne*

*A real mosaic of fruit: aromas of raspberry, wild strawberries, cherries. Notes of peach and quince complete this fruity bouquet. This wine is characterized by its creamy effervescence, splendid volume in the mouth and long aromatic persistence.*

Grande Cuvée

Pinot Noir, Chardonnay and Pinot Meunier

Krug

Champagne

600

*Krug Grande Cuvée is born from the dream of one man, Joseph Krug, to craft the very best Champagne he could offer, every single year, regardless of annual variations in climate. Krug Grande Cuvée is a blend of over 120 different wines from more than 10 different years.*

Dom Pérignon

Pinot Noir and Chardonnay

Moët Chandon

Champagne

640

*The assemblage is the foundation of the Dom Pérignon style. It is guided by timeless principles that have always taken precedence over winemaking techniques and their evolution. Dom Pérignon can only be made from a blend of grape varieties and terroirs: the goal has always been to create an enhanced whole with ever-more tension, rhythm and complexity.*

Cristal

Chardonnay and Pinot Noir

Louis Roederer

Champagne

790

*It has a silky texture and fruity aromas, complemented by a powerful mineral quality with white fruit and citrus notes. Produced uniquely during the best years, Cristal is aged for 6 years in Louis Roederer’s cellars and left for a further 8 months after dégorgement.*

# White Wine



**Chablis 1<sup>er</sup> Cru**  
Chardonnay

Domaine J.                    110  
Dauvissat  
*Chablis*

- *Harmonious white wine with floral and herbaceous hints.*
- *Dry, crispy with a good balance.*

**Giallo d'Arles**  
Greco di Tufo

Quintodecimo            120  
*Campania*

- *Varietal scents of linden, acacia, yellow peach and hazelnuts.*
- *Warm and powerful, with excellent balance, with a structure supported by a satisfying fresh and savory boost.*

**Sancerre**  
Sauvignon Blanc

Domaine                    140  
Vacheron  
*Loire Valley*

- *Tropical fruits: lime, vegetal notes.*
- *Aromatic, complex, fresh.*

**Macon Verzè**  
Chardonnay

Domaine Leflaive    190  
*Burgundy*

- *Wine with citrus notes and hints of vanilla.*
- *This wine ages for 15 months in barrique, pleasant mineral notes, with fruity and citrus notes.*

**Cuvée Frédéric Emile**  
Riesling

Trimbach                    210  
*Alsace*

- *Citrus flavor, honey suckle.*
- *Dry, crisp, fresh with long finish.*



NAME AND GRAPE VARIETY

PRODUCER AND REGION

Coppo Riserva di Famiglia  
Chardonnay

Coppo  
Piemonte 370

- 🍷 *Elegant wine, balanced between fruity notes such as banana and mango, floral hints of jasmine and honey.*
- 💧 *The wine on the palate is enveloping, broad and intense.*

Alteni di Brassica  
Sauvignon Blanc

Gaja  
Piemonte 450

- 🍷 *Rich and elegant, with hints of exotic fruit.*
- 💧 *The wine is intense and powerful. This sauvignon blanc has been aged in barrique.*



NAME AND GRAPE VARIETY

PRODUCER AND REGION

Red Wine



Montepulciano d’Abruzzo  
Vigneto Sant’Eusanio

Valle Reale 120  
Abruzzo

- Fresh red fruits, spicy notes.
- Medium bodied Italian red wine, hints of berries and cherry.

Nebbiolo d’ Alba "Vigna Valmaggioro"  
Nebbiolo

Bruno Giacosa 150  
Piemonte

- Fresh red fruit character, dark berries with an hints of spicy notes.
- Smooth tannins accompanied a great fresh fruits.

Roc d’Anglade  
Syrah Carignan e Mouvedre

Roc d'Anglade 150  
Languedoc - Roussillon

- Notes of red currants, herbs such as oregano and sweet spices.
- Intense with excellent persistence and balanced tannin.

Pinot Nero “Trattmann” Riserva  
Pinot Noir

Girland 190  
Trentino Alto Adige

- The nose is rich of flavors: matured dark fruits and spicy notes.
- The wine is elegant, with powerful and persistence. This Pinot Noir has been age for 20 months in barrique, followed by 8 months in the bottle.

San Leonardo

Cabernet Sauvignon, Carmenère and Merlot

San Leonardo290

Trentino Alto Adige

- Intense and complex. Matured dark fruits, bell pepper, cinnamon, tobacco.
- Elegant red wine, matured tannins, well balanced.

Brunello di Montalcino “Tenuta Nuova”

Sangiovese

Casanova di Neri340

Toscana

- Red fruit, balsamic notes.
- Rich and intense. Long persistence, elegant tannins. Aged 30 months in wood and 18 months in bottle.

Sassicaia

Cabernet Sauvignon and Cabernet Franc

Tenuta San Guido690

Toscana

The 1968 vintage saw the debut of Sassicaia, a wine that at the time, broke away from the standard way of making Tuscan Wine. The wine is a Bordeaux blend, aged for 24 months in barrique.

Barbaresco

Nebbiolo

Gaja790

Piemonte



This wine comes from one of the most amazing winemakers. Angelo Gaja made the history of Italian viticulture. With its beautiful elegance and exceptional balance it is one of the Italian wines to be tasted at least once in a lifetime.

BEVERAGE

Beers

Menabrea	15
Heineken	15
Noam	16
Moretti Non-Alcoholic	15

Juice and soft drinks

Freshly squeezed juice  <i>orange, grapefruit</i>	15
Fruit nectars  <i>apple, mango, pineapple, blueberry, strawberry</i>	10
Soft drinks <i>Coca-Cola, Coca-Cola Zero, Gazzosa, Cedrata, Chinotto, Aranciata, Tonic Water, Ginger Ale, Lemonade</i>	10


Signature wellness collection

Immunity- Golden Shield Boost the immune system and provide antioxidants <i>orange, carrot, lemon, ginger and turmeric</i>	20
Beauty-Rose Glow Hydrate, promote skin wellness, relaxation <i>apple, raspberry, jasmine tea, lemon</i>	20
Detox-Green Balance Draining, detoxifying, light <i>kombucha, celery, cucumber, apple</i>	20

BEVERAGE

*Spirits (by the 70cl bottle)*

Vodka	
<i>Belvedere</i>	294
<i>Grey Goose</i>	290
<i>Ketel One 100cl</i>	360
<i>Stoli Elit</i>	290
Gin	
<i>Hendrick's</i>	290
<i>Tanqueray No. Ten</i>	290
<i>Gin Mare</i>	290
Whisky	
<i>Highland Park 12 y.o.</i>	280
<i>Jack Daniel's</i>	265
<i>Michter Bourbon</i>	275
Cognac	
<i>Hennessy V.S.</i>	265
Tequila	
<i>Tequila Don Julio Anejo</i>	280
<i>Clase Azul Plata</i>	770
<i>Clase Azul Reposado</i>	1050
Rum	
<i>Zacapa 23 y.o.</i>	300
<i>Brugal 1888</i>	375

 *Vegetarian/Vegan: If you have specific dietary request, we kindly invite you to inform our staff, so that we can meet your needs by making changes where possible to the dishes.*



*Our menus are thoughtfully crafted to highlight locally sourced ingredients, sustainably certified fish, and responsibly sourced tea and coffee, celebrating the richness of our region while embracing seasonality and sustainable practices.*

*Based on seasonal availability the following products might have been frozen at the source or bought fresh and frozen right in our kitchen: octopus, turbot, amberjack, sea bass, prawns, squid, cuttlefish, anchovies, pizza, spiced potatoes.*

*Fish served raw or not fully cooked is subject to a cleaning procedure in compliance with EC 853-2004 regulation.*

*Kindly inform our colleagues about any of your allergies or intolerances. Cross-contamination of allergens during preparation cannot be excluded.*