



Notes on this wine list / manifesto

This list is a reflection of what I consider to be some of the most interesting wines this region has to offer, along with some wines that have a special place in my heart. There should be something here for any palate, but some wines on here are proper funky. **If you feel lost, please ask.**

We focus on organic/biodynamic, artisanal producers that ideally are as close to us as possible. Many of our producers offer wine tastings and visits, and we are happy to help you to arrange this if you like.

The wines here are 7 EUR more expensive than the cellar door price. What this means is we don't make more money by selling you a pricier wine, but you get more value if you spend a bit extra.







Our wines by the glass change regularly. Please ask your server what is available. Feel free to pop upstairs to our wine machine if you already have a glass in mind.

Lastly, I ask that you keep an open mind when trying a new wine. The producers on this list have a track record of high quality winemaking, and put a great effort into making every bottle. Give the wine time to evolve, and see how it adapts to each dish. I hope you enjoy!





- Starri

 Organic  Biodynamic  Natural / Funky  Classic-Style

















































Vini Frizzanti / Bubbles













































	Tallero Treviso (VE)	Prosecco Treviso Extra Dry N.V. 200ml - 100% Glera <i>100% Glera. Classic easy prosecco, great to start the night.</i>	4
	Felsina Castelnuovo Berardenga (SI)	Metodo Classico Brut NV - 60% Sangiovese, 20% Pinot Nero, 20% Chardonnay <i>20-22 months on the lees. Fresh, zippy acidity with a nice creamy finish. Excellent champagne imitator.</i>	27
	Felsina Castelnuovo Berardenga (SI)	Metodo Classico Brut Millesimato 2016 - 60% Sangiovese, 20% Pinot Nero, 20% Chardonnay. <i>32 months on the lees. Buttery, yeasty, acidic, complex, this bubbly is underrated for its value.</i>	34
	Valdonica Roccastrada (SI)	Coco Rosé Pet Nat 2019 - 50% Sangiovese, 50% Cilieggiolo <i>Unfiltered Natural Sparkling Rosé. If you are feeling cheeky and down to try something unique. Fresh, acidic, fun.</i>	28
	Benthos Wine San Gimignano (SI)	Plinio Cuvée Aged at Sea - 100% Vermentino <i>A full bodied bubbly from Maremma aged in the sea for 7 months. Looks like a coral reef. Tastes salty and tropical.</i>	45
	Terre di Sovrnaja San Gimignano (SI)	Co'l Botto Pet Nat - 50% Verdicchio, 50% Verdicchio <i>Unfiltered white bubbly. Resembles a super dry, acidic cider. Only wine in existence made with Verdicchio, an extinct varietal.</i>	26

Rosato Locale / Local Rosé



	Nenni Chiusdino (SI)	Spada Rosé - 100% Sangiovese. <i>Hand-harvested and Cryo-macerated. Resembles a top notch french rosé with a touch more of fruit. Extremely well made.</i>	28
	Castello Poggiarello Sovicille (SI)	Rosarco - 90% Cabernet Sauvignon, 10% Petit verdot. <i>Almost like rosé pretending to be white, very pale with great acidity and citrus character. Perfect for the pool.</i>	22
	Valdonica Roccastrada (SI)	Rosajo - 50% Sangiovese, 50% Cilieggiolo. <i>Dry, with an intense bouquet and nippy acidity. Don't be fooled by the slightly darker colour!</i>	23
	Ampeleia Roccastrada (SI)	Rosato - 100% Alicante Nero macerated in Carignano must <i>Unfiltered. Smells like a farm - funky and fun.</i>	26

Bianco / Whites



 	Valdonica Roccastrada (SI)	Mersino - 100% Vermentino <i>Fermented with native yeasts in stainless steel. High quality swimming pool white.</i>	23
 	Valdonica Roccastrada (SI)	Ballarino - 100% Vermentino <i>50% skin contact, partially aged in old oak. Complex, salty and tropical flavours, extremely versatile wine that fits any palate.</i>	28
 	Ampeleia Roccastrada (SI)	Bianco di Ampeleia - Trebbiano, Malvasia, Ansonica. <i>Skin contact for 5 days. Natural orange wine.</i>	26
 	Podere Riparbella Massa Marittima (GR)	Vermentino <i>100% Vermentino</i>	25
 	I Mandorli Suvereto (LI)	Bianco - 100% Vermentino	28
 	I Mandorli Suvereto (LI)	Zino Bianco - 100% Zibbibo. <i>Skin Contact. Grapes grown in Pantelleria, fermented in Tuscany. Insanely aromatic tropical nose. Salty palate. Only 500 btl made.</i>	35
 	Macchion dei Lupi Suvereto (LI)	Alos - 100% Vermentino <i>Beautiful, fresh expression. Reminds me a bit of sour candy. Dry, fresh, full, a new favourite!</i>	27
 	Macchion dei Lupi Suvereto (LI)	Odyssea - 100% Ansonica <i>Skin contact. Grapes harvested over a few months. Big, weird flavours.</i>	30
 	Macchion dei Lupi Suvereto (LI)	Extemporaneo - 100% Ansonica <i>Long-term skin contact in amphora. It's good, but in 5 years this thing will be a masterpiece.</i>	39
	Tua Rita Suvereto (LI)	Lodano Bianco - Traminer, Riesling and Chardonnay <i>6 months in new french oak. Old school cool, Jimmy Suckling probably likes this a lot.</i>	41
 	Terre di Governaja San Gimignano (SI)	Assola Vernacchia di San Gimignano DOCG Riserva 2019 - 100% Vernacchia di San Gimignano <i>Big bodied wine with cream and citrus on the nose. Passionfruit yoghurt on the palate. Refined, complex, very interesting!</i>	28
 	Guado al Melo Bolgheri (LI)	L'Airone 2021 - 100% Vermentino <i>Young, fresh vermentino in the style that we know and love. Citrus, tropical fruit and seaside vibes, great value for money.</i>	24
 	Guado al Melo Bolgheri (LI)	Criseo 2020 - Vermentino (70%) , Verdicchio, Fiano, Petit Manseng, Manzoni bianco <i>Field blend cofermented and aged in stainless steel. 1 year on the lees. Buttery and complex without the need for oak.</i>	31
 	Colline Albelle Riparbella (PI)	Inbianco - 100% Vermentino. <i>10.2% ABV. Acidity like sucking on a lemon. Wine dorks are big fans of this one, myself included</i>	29
 	Le Formiche Orbetello (GR)	Integrale - 100% Ansonica <i>Orange wine. Picked very ripe leading to nutty, buttery, orange flavours. The champion of tuscan orange.</i>	37
 	Johannes Zillinger Niederostereich (Austria)	Velue Riesling - 100% Riesling (Legend) <i>Fresh zesty riesling in a way that only Austrians can do it. 5 months in steel, a great accompaniment to food. Chalky, citrusy, mineral.</i>	28
 	Matassa Roussillon (France)	Blanc - 70% Grenache Gris, 30% Macabeu (Legend) <i>Big daddy of biodynamics. Aged in used 500l oak barrels, minimal sulphur. Smooth, tropical, complex orange wine.</i>	50
 	Testalonga El Bandito Swarland (South Africa)	Sweet Cheeks - 100% Muscat D'Alexandre (Legend) <i>Extremely aromatic Orange wine. Floral, tropical and tannic. A cult classic for big fruit, big aromas, big everything.</i>	48
<h2>Rosso / Red</h2>			
 	Nenni Chiusdino (SI)	Spada Platinum 2017 - 100% Sangiovese <i>Aged in 2nd fill barrels. Light-mid bodied. Hidden gem. Beautiful fruit with great structure from the oak ageing.</i>	34
 	Nenni Chiusdino (SI)	Spada Riserva 2015 - 100% Sangiovese <i>Aged for 12 months in French oak. Nutty, oxidative, and cellary, if you like older style sangiovese this is for you.</i>	36
 	Nenni Chiusdino (SI)	Sangalgano 2014 - 100% Sangiovese <i>Aged for 24 months in new French oak. Why do people drink ornellaia and tignanello when this exists?</i>	47
	Valdonica Roccastrada (SI)	Arnaio 2020 - 90% Sangiovese, 10% Ciliegiole <i>30% whole bunch. Stainless Steel. Fruity, unpretentious, value wine.</i>	24
 	Valdonica Roccastrada (SI)	Baciolo - 100% Sangiovese <i>Recently crowned the best wine in maremma by a MW. Full, juicy, ripe, 20% new oak and the rest in used barrels. Great steak wine</i>	48
 	Valdonica Roccastrada (SI)	Ciliegiolo 2019 - 100% Ciliegiole <i>Juicy and full like a more serious version of a Primitivo di Manduria.</i>	48
 	Ampeleia Roccastrada (SI)	Unlitro (1000ml) - Field blend of Alicante, Carignano, Mourvèdre, Sangiovese and Alicante Bouschet <i>Funky farmer wine. Light, young and eccentric. Concrete ageing softens tannin and allows fruit and acidity to take 1st place.</i>	18

 Ampeleia	Kepos 2020 - Coferment of Carignan, Mourvedre, and Alicante Nero	28
 Roccastrada (SI)	10 months in concrete. Tastes different every day so I'm not sure I can write much here that helps. Ergo very natural wine.	
 Ampeleia	Alicante Nero - 100% Alicante (Grenache)	31
 Roccastrada (SI)	Bright red fruit, with a hint of earthiness. A clear winner for fresh red wine from this area.	
 Ampeleia	Cabernet Franc - 100% Cabernet Franc	33
 Roccastrada (SI)	Aged 10 months in concrete. 15% whole bunch. Has that sweaty animal vibe you get from good natty cab f	
 Ampeleia	Ampeleia - 100% Cabernet Franc	37
 Roccastrada (SI)	15% whole bunch. Aged for 12 months in wood. Sophisticated natty wine, the posh sibling of the one here above.	
 Ampeleia	Empatia (1500ml) - 100% Merlot Please request day before for chilling	196
 Roccastrada (SI)	Extremely exclusive, 250 bottles produced. Never tasted it, happy to split the cost and the bottle with you .	
 Castello Poggiarello	Sic et Simpliciter - Cabernet Franc, Merlot, Cabernet Sauvignon.	25
 Sovicille (SI)	Whole bunch semi-carbonic in amphora. A mix between light and heavy, this wine is a crowd pleaser for any occasion.	
 Castello Poggiarello	Collerosso (1500ml) - Cabernet Franc and Merlot Please request day before for chilling	42
 Sovicille (SI)	Tannin for days, this wine needs decanting and time!! Nevertheless a brilliant accompaniment to steak.	
 I Mandorli	Aleato 2021 - 100% Aleatico	28
 Suvereto (LI)	The most summery red on the menu, somewhere between red wine and rosé. Great acidity and intense fruit, served chilled.	
 I Mandorli	Vigna alla Sughera 2019 - 100% Sangiovese	32
 Suvereto (LI)	Fruity, fresh and savoury with a touch of olive and eucalyptus.	
 I Mandorli	Vigna alla Sughera 2012 - 100% Sangiovese	39
 Suvereto (LI)	100% Sangiovese. Hint of tertiary comes through, a touch of oxidation, and olives for days.	
 I Mandorli	Vigna al Mare 2019 (1500ml) - 100% Cabernet Sauvignon Please request day before for chilling	48
 Suvereto (LI)	100% Cabernet Sauvignon. Fantastic mintyness on nose and palate, great with gamey meat. Fruit bomb, but not too heavy.	
 Macchion dei Lupi	Psyché - 70% Cabernet Sauvignon, 30% Sangiovese	26
 Suvereto (LI)	Oak, cement and steel aging. Fruity, fresh and glouglouish.	
 Macchion dei Lupi	Esperienze 2017 - 100% Sangiovese	38
 Suvereto (LI)	100% Sangiovese. 2 years of fining in oak. Delicate and structured wine.	
 Macchion dei Lupi	Profeta 2016 - 100% Merlot	38
 Suvereto (LI)	It has that velvety character that super high end merlot has, with a slight added funkiness.	
 Guado al Melo	Jassarte 2017 - Field blend	36
 Bolgheri (LI)	Field blend from a single pre-phyloxera vineyard of more than 30 grape varieties. 2 years in old oak, velvety and full bodied.	
 Guado al Melo	Atis Bolgheri DOC Superiore 2018 - 80% Cabernet Sauvignon, 15% Rebo, 5% Cabernet Franc	59
 Bolgheri (LI)	This one is for special occasions. Extremely elegant and complex with 24 months in oak. Sassicaia killer.	
 I Fabbri	Chianti Classico Gran Selezione 2018 - 100% Lamole Sangiovese grosso	48
 Greve in Chianti (SI)	1500lt Tonneau ageing for 24 months. If you are looking for that classic big boy from Chianti this one will scratch the itch for sure.	
 Rasina	Rosso di Montalcino DOC 2020 - 100% Sangiovese	28
 Montalcino (SI)	4-5 months in Slavonian oak barrels. Good body, intense, tannic and savory on the palate.	
 Rasina	Brunello di Montalcino DOCG 2017 - 100% Sangiovese	47
 Montalcino (SI)	24 months in containers of various capacities. Needs a good decant, this one is big and bold. Fruity, spicy, oaky!	
 Rasina	Brunello di Montalcino Il Divasco Riserva DOCG 2015 - 100% Sangiovese	75
 Montalcino (SI)	Only produced in the best years, this is a birthday wine. Aged for 30 months in oak. Juicy, syrupy, regal flavours found in this one.	
 Jean Fouillard	Morgon 'Cote du Py' 2020 - 100% Gamay (Legend)	47
 Beaujolais (France)	Semi-carbonic cold whole cluster fermentation in cement. 12 months in oak. Fruity, happy and crispy, great memories with this.	
 Testalonga El Bandito	The Dark Side - 100% Syrah (Legend)	48
 Swartland (South Africa)	Delicate. Fresher and lighter than one would expect from SA but with the fruit bomb that we know and love.	


Dessert Wine

	Podere Riparbella Massa Marittima (GR)	Aleatico 2013 (750ml) - 100% Aleatico (5,6 EUR/Glass) 63g/l sugar, port style wine with a big fruit. Great paired with dessert and available by the glass.	29
	Felsina Castelnuovo Berardenga (SI)	Vin Santo di Chianti Classico DOC 2009 (375ml) - Malvasia, Trebbiano, Sangiovese Intense caramel and brown sugar. Aged in a barrel for 12 years. Its expensive but absolutely worth it, like a liquid dessert.	37

Beers

	Birra L'Italica San Gemignano (LU)	L'Italica Lager - 5,0% - 33cl Tuscan Lager made with Italian ingredients. Fresh and slightly bitter.	3
	Birrificio 26 Nero Poggibonsi (SI)	Listra Blanche - 4,7% - 33cl Artisanal White Ale. Fruity, hoppy and light. My current favourite, the rabbit logo is cute.	6
	Birrificio 26 Nero Poggibonsi (SI)	Fedora Golden Ale - 5,0% - 33cl Hoppy gluten-free golden ale. Nice blend of malty sweetness and bitterness from the hops.	6
	Birrificio 26 Nero Poggibonsi (SI)	Guadagnata Amber Ale - 6,5% - 33cl Lots of caramel with a slight hint of bitterness on the finish. Nice for cooler nights.	6
	Birrificio 26 Nero Poggibonsi (SI)	Frida Italian Grape Ale - 6,0% - 33cl Beer fermented with white wine must, dry and fruity. Slightly sour!	6
	Birreria Menabrea Biella (BI)	Menabrea Bionda 4,8% - 40cl on Tap First-rate Italian blonde beer. Creamy, soft and easygoing.	6
	Peroni Roma (RM)	Nastro Azzurro Analcolica 0,0% - 33cl A classic booze free lager beer for people who make better decisions than I do.	3
	Ugo Contini Roccalbegna (GR)	BROC - 6,0% - 50cl Unpasteurised Micro ale made from wheat grown in Roccalbegna. Very limited production.	10

Non-Alcoholic Drinks

	Le Spume del Papini San Quirico d'Orcia (SI) San Quirico d'Orcia (SI)	Aranciata - Tuscan Fanta Bitter - Bright red, bitter, good as an aperitivo bitter/mixer Cedrata - Limeade Chinotto - Chinotto orange cola. Quintessentially Italian. Cola - Tuscan Coca Cola Gassosa - Tuscan Sprite Limonata - Tuscan Sparkly Lemonade Panterino - Orange, lemon and grapefruit aperitivo bitter. Pompelmo - Tuscan Grapefruit Soda Spuma Bionda - Tuscan Cream Soda Acqua Tonica - Tuscan Tonic. Leans a bit on the sweeter side. Ginger Beer - Nice strong, spicy ginger flavours.	3
	Biobacche Toscana Subbiano (AR)	Tre Mele - Organic artisanal apple juice. 3 apples per bottle. 4 Arance - Organic artisanal orange juice. 4 oranges per bottle. Acqua Naturale - Unlimited refills Acqua Frizzante - Unlimited refills	4.5 2

Cocktails

A quick note: To ensure you get your food on time, we do not serve cocktails when the restaurant is busy. Feel free to ask us, or even pop upstairs and make your own!

Aperol Spritz	5
Mimosa	6
Gin Tonic	6
Moscow Mule	7
Negroni	7
Caipiroska	7
... Anything else, ask and we can give it a shot. Price ranges from	5-7