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Cafe Classics

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No.33

*Campari, East London Dry gin, Martini Rosso,
Antica Formula*

9

Frank 75

*East London Dry gin, Cocchi Americano, lemon,
fresh mint & Prosecco*

9

Lady Murano

*White Rum infused with pomegranate, Belle Epoque,
grenadine syrup, fresh lime juice*

9.5

Cafe Murano Spritz

*Aperol, Cocchi Americano Rosa,
Luxardo Maraschino, Prosecco & soda*

9.5

The Gambler

*Don Julio Reposado, Cocchi di Torino, orange juice,
Angostura bitters & brown sugar*

11

Café Primavera

The Covent Garden

Plymouth gin, lychee, strawberry, sweet & sour, egg white

9.5

L'Aurora

East London vodka, passionfruit, cranberry

9.5

Basilico e pepe

*Italicus Bergamotto Rosolio, East London vodka,
sweet & sour, basil*

10.5

Rubino

Bulleit bourbon, Gravino, sweet & sour

10.5

To Montenegro

Amaro Montenegro, Bulleit Rye, Aperol, lemon

11

Beer

—

Menabrea Birra Bionda 33cl	5.5
<i>Full bodied and well rounded, with a moderately bitter flavour. Amber in colour with bronze overtones, this blonde lager is another example of the brewery's exceptional capabilities. 5.0 %</i>	
Gradisca 33cl	6
<i>A full and rounded lager style beer, refreshing with a bright colour and rich aromatics. 5.2%</i>	
Wayan 75cl	15
<i>An altogether rich affair, deeper in colour and with more body. This is a Saison style beer, blended with 17 different ingredients, giving it a complex character which is both smooth and rich. 5.8%</i>	
Nazionale 75cl	16
<i>An intentionally simple beer: Italian spring water, barley malt, hops, yeasts and two Italian spices (bergamot and coriander) which combine to create harmony and originality. A beer which suggests more or less daring combinations, but more importantly marks a turning point in the Italian production of craft beer. Nazionale, is excellent as an aperitif and goes well with any dish.</i>	

Analcolico

Cujito	
<i>Mint, brown sugar, lime, cucumber juice & soda water</i>	5
A.C.E	
<i>Orange, apple, carrot & lemon</i>	5.5
Green Coco	
<i>Apple juice, coconut milk & basil leaves</i>	6

Wines by the glass & carafe

Champagne & Sparkling

		125ml
N.V. Prosecco di Valdobbiadene, Superiore Extra Dry Borgoluce, Veneto		7.5
2017 Lambrusco Grasparossa, Villa Cialdini Emilia Romagna		8
N.V. Bellavista, 'Alma' Cuvée, Brut, Franciacorta		11
N.V. Gaston Chiquet, 1 ^{er} Cru, Brut Rosé, Champagne		15

White Wines

	Carafe 500ml	Glass 175ml
2018 Trebbiano/ Garganega, Ponte Pietra, Veneto	15	5.5
2017 Grillo, I.G.P. Antonello Cassara, Sicilia	18	7
2017 Ribolla Gialla, 'Botis', Stocco, Delle Venezie	24	8.5
2017 Angela Hartnett I.G.T., Toscana Bianco, Toscana	26	9
2018 Pinot Bianco, Cantina Bolzano, Alto Adige	29	10.5
2016 Blanc De Morgex, Cave De Morgex, Valle D'Aosta	30	11.5
2017 Chardonnay ` I Sistri` Felsina, Toscana	40	14
2017 Sauvignon Blanc, Maso Furli, Trentino	38	15

Rose Wines

	500ml	175ml
2018 Pinot Grigio Rosato, Cantine Rosa bianca, Veneto	18	7
2018 ` A Mano` Primitivo Rose, Puglia	24	8.5
2018 Angela Hartnett IGT, Toscana Rosato, Toscana	26	9

Red Wines

	500ml	175ml
2017 Merlot/Corvina, Ponte Pietra, Veneto	16	6
2016 Nero d'Avola, 'Tre Filari, Sicilia	20	7.5
2016 Angela Hartnett I.G.T., Toscana Rosso, Toscana	26	9
2018 Morellino di Scansano, Antonio Camillo, Toscana	28	10
2017 Pinot Nero `Botis`, Stocco, Delle Venezie	28	10
2014 Corvina Classico, Antolini, Veneto	32	11
2014 Cerbaiona IGT, Toscana Rosso, Toscana	44	15

Dessert Wines & Port

		100ml
2011 Vin Santo, Buccia Nera, Toscana		9.5
2011 Recioto della Valpolicella, Antolini, Veneto		11.5
N.V. Marsala Vigna Miccia, Marco De Bartoli, Sicilia		14
2016 Vin De Glace, Chadelune, Valle D'Aosta		16
2015 Passito di Pantelleria, Donnafugata, Sicilia		16

All wines available in 125ml measure

Prosecco, Franciacorta, Champagne & Sparkling wines

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Prosecco & Franciacorta & Sparkling wines

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N.V. Prosecco di Valdobbiadene, Superiore Extra Dry Borgoluce	<i>Veneto</i>	39
2017 Pignoletto Villa Cialdini	<i>Emilia Romagna</i>	42
2016 Prosecco di Valdobbiadene, Rive Collalto Brut Borgoluce	<i>Veneto</i>	47
2017 La Biancare Maule Garg'n'go sparkling	<i>Veneto</i>	50
N.V. Franciacorta, 'Alma' Cuvée, Brut Bellavista	<i>Lombardia</i>	63
2016 Contadino Spumante, Brut Ciro Picariello	<i>Campania</i>	63
N.V. Classic Cuvée Brut Hambeldon	<i>Hampshire</i>	67
2014 Viudiluce Brut I Vigneri	<i>Sicilia</i>	105

Champagne

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N.V. Maison Gaston Chiquet 1 ^{er} Cru Brut	<i>Champagne</i>	75
N.V. Maison Jacquesson 'Cuvée 741', Brut	<i>Champagne</i>	98

Champagne & Sparkling Rosé

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2017 Lambrusco Grasparossa Villa Cialdini	<i>Emilia Romagna</i>	45
N.V. Franciacorta Rosé, 1701	<i>Lombardia</i>	74
N.V. Gaston Chiquet 1 ^{er} Cru Brut Rosé	<i>Champagne</i>	85

Staff favourite

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We've selected a handful of wines that are a little more unusual, boutique or just plain delicious, perfect for those looking for a vinous discovery!

2018 Verdicchio Di Matelica

Del Cerro Belisiario

Marche

39

Verdicchio in the Matelica DOC, a smaller zone than Castello di Jesi. The climate here is more continental than in Castelli di Jesi and the combination of warm days and cool nights gives a longer growing season, and lovely aromatic qualities to the wines. Pale with green highlights. Abundant aromas of vibrant grapefruit, white flowers and hints of honey dominate the nose. The palate shows refreshing acidity, interesting mineral characters, a light hint of ripe fruit and a final burst of zingy lemon to lift the finish. A beautifully balanced wine, with a soft mouthfeel that retains a wonderful lifted, fresh character.

2017 Vernaccia di San Gimignano

Montenidoli

Toscana

52

Vernaccia di San Gimignano has always been San Gimignano's classic white wine. The Pliocene soils around the City of the Fair Towers, which were once submerged by the furthest reaches of the Ligurian Sea, were the perfect habitat for molluscs whose shells make the terrains highly calcareous. Up to the ancient sea level, mid-way up the hills, it's the perfect terrain for great white wines. We have always considered Vernaccia to be the red of white wines: the grapes may not yield highly fruited bouquets, but the wines are vigorous and long-lived: mineral wines of great power and structure that profit from wood and display excellent aging capacity, with their bouquets gaining interesting secondary aromas with the passage of time in bottle.

2017 Anas-cetta

Elvio Cogno

Piemonte

59

The principle characteristics of this wine are its versatility and adaptability to different wine making styles. Whether in stainless steel or wood, the variety maintains its typical characteristics and is capable of expressing its territory, while allowing the producer to leave his or her signature. Anas-cetta by Elvio Cogno is distinguished for its brilliant gold color, fruit of an attentive extraction. On the nose, it has notes of citrus and exotic fruits, while on the palate it reaches a notable savoriness with hints of sage and rosemary. It is ready to drink but can withstand aging, providing the excitement of a great white made in a land of reds.

White Wines from Northern Italy

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Encompassing the vast regions of Piemonte in the west to Friuli in the east, all of these whites benefit from the advantage of both cooling mountain influences and the warming effect of both coastal or inland waters.

2018	Trebbiano & Garganega Ponte Pietra	<i>Veneto</i>	22.5
2016	Friulano Bianco Le Pianure	<i>Friuli Venezia Giulia</i>	25
2018	Gambellara Cantina di Gambellara	<i>Veneto</i>	29
2017	Ribolla Gialla 'Botis', Stocco	<i>Delle Venezie</i>	35
2018	Pinot Bianco Tappo a Vite Cantina Bolzano	<i>Friuli</i>	36
2018	Gavi di Gavi Bric Sassi, Roberto Sarotto	<i>Piemonte</i>	38
2017	Barbera vinificata Bianca Castello di Cigognola	<i>Lombardia</i>	38
2018	Soave Classico Pieropan	<i>Veneto</i>	41
2017	Kerner Cantina Toblino	<i>Alto Adige</i>	41.5
2018	Pinot Grigio 'St Magdalena', Cantina Bolzano	<i>Alto Adige</i>	43
2017	Langhe Bianco Dragon Luigi Baudana	<i>Piemonte</i>	44
2016	Blanc de Morgex Cave de Morgex et la Salle	<i>Valle d'Aosta</i>	45
2017	Roero Arneis Giovanni Almondo	<i>Piemonte</i>	47
2017	Lugana 'I Frati' Ca dei Frati	<i>Lombardia</i>	47

2017 Timorasso Principiano	<i>Piemonte</i>	52
2017 Friulano Specogna	<i>Friuli Venezia Giulia</i>	52
2016 Soave Classico 'Calvarino', Pieropan	<i>Veneto</i>	56
N.V. Chardonnay 'Rubinia', la Montina	<i>Lombardia</i>	58
2017 Nascetta 'Anas-Cetta', Elvio Cogno	<i>Piemonte</i>	59
2017 Sauvignon Blanc Maso Furli	<i>Trentino</i>	60
2016 Chardonnay, Pinot Grigio & Pinot Bianco 'Olivar', Cesconi	<i>Alto Adige</i>	62
2011 Friulano 'Brazan', I Clivi	<i>Friuli Venezia Giulia</i>	64
2017 Gewurztraminer Franz Haas	<i>Alto Adige</i>	65
2016 Petite Arvine Elio Ottin	<i>Vallee d'Aosta</i>	70
2016 Riesling Kaiton Kuenhof	<i>Alto Adige</i>	70
2016 Sauvignon Blanc, Friulano & Pinot Bianco 'Terre Alte', Livio Felluga	<i>Friuli Venezia Giulia</i>	90

White Wines from Central Italy

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The central plains offer fertile soils for richer grape varieties, producing whites with stone fruit character, hints of almond and more mineral notes when closer to the coast. These wines are made for fish, seafood and pasta dishes.

2017	Madregale Bianco Terri di Chieti	<i>Abruzzo</i>	24
2018	Falerio Oris Bianco 'Ciu Ciu'	<i>Marche</i>	28
2017	Angela Hartnett I.G.T. Toscana Bianco	<i>Toscana</i>	38
2018	Verdicchio di Matelica Del Cerro, Belisario	<i>Marche</i>	39
2017	Pecorino Alta Quota 'Gran Sasso'	<i>Abruzzo</i>	42
2016	Vermentino/ Viognier Borgeri Bianco, Meletti Cavallari	<i>Toscana</i>	42
2017	Sauvignon Blanc Meriggio, Fontodi	<i>Toscana</i>	50
2017	Vernaccia di San Gimignano Montenidoli Tradizionale	<i>Toscana</i>	52
2014	Verdicchio dei Castelli di Jesi 'Campo delle Oche', San Lorenzo	<i>Marche</i>	59
2016	Chardonnay 'I Sistri' 'Felsina Berardenga'	<i>Toscana</i>	60
2016	Vernaccia di San Gimignano 'Fiore Single Vineyard'	<i>Toscana</i>	65
2013	Gattaia Bianco IGT 'Terre Del Giotto'	<i>Toscana</i>	90

White Wines from Southern Italy and Islands

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Local grape varieties thrive in a wide range of soils across this varied region. The magical islands of Sicily and Sardinia produce wines with unique character, balancing exotic fruit with sea influence. Planting at altitude in Campania & Sicilia allows for the more aromatic grape varieties to slowly develop whilst harnessing their refreshing acidity.

2017 Grillo			
Antonello Cassarà		<i>Sicilia</i>	26
2018 Cataratto			
Ciello Bianco		<i>Sicilia</i>	27
2017 Malvasia di Basilicata Vignali			
Cantina di Venosa		<i>Basilicata</i>	29
2018 Greco/Fiano			
Pipoli, Vigneti del Vulture		<i>Basilicata</i>	32
2017 Falanghina			
Di Majo Norante		<i>Molise</i>	37.5
2017 Greco di Tufo			
Cantina Vadiaperti		<i>Campania</i>	39
2018 Vermentino di Gallura			
'Gemellae'		<i>Sardegna</i>	40
2017 Malvasia Puntinata			
Principe Carlo Pallavicini		<i>Lazio</i>	44
2017 Zibibbo 'Pietranera'			
Marco De Bartoli		<i>Sicilia</i>	65
2017 Fiano di Avellino			
Particella 928		<i>Campania</i>	65
2015 Etna Bianco			
'Ante', I Custodi		<i>Sicilia</i>	65

Rosé Wines

—

Below you'll find food-focused Rosé wines balancing concentrated fruit character with sweet spice, good texture - due to longer maceration on skins - and vibrant acidities to complement a wide range of dishes.

2018 Pinot Grigio Rosato Cantine Rosa bianca	Veneto	26
2018 'A Mano' Primitivo Rosé	Puglia	35
2018 Angela Hartnett I.G.T Toscana Rosato	Toscana	38
2017 Langhe Rosato Tre Di Berri	Piemonte	40

Orange Wines

Originally created by Radikon and Gravner from the Friuli Venezia Giulia region, the term 'Orange wine' refers to the colour produced from white grape varieties when they have spent time macerating with the grape skins. As a result, the wines have a richer structure and a more powerful style, which are the perfect companion to food, especially with Risotto.

2018 Malvasia Salina Caravaglio	Sicilia	61
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This fascinating wine hails from the Aeolian island of Salina near Sicily in southern Italy. Grown on volcanic soils, this is made of 100% Malvasia Bianco and is vinified completely dry. Exotic and intensely perfumed, this wine opens with vibrant lychee, pineapple and honeysuckle notes on the nose and leads to a salty, lean, mineral palate that speaks of its island origins

2016 Vitovska Zidarich	Friuli Venezia Giulia	70
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100% Vitovska. A golden yellow, opalescent color. Aroma flowery and mineral, with scents of carnation, medlar and a pronounced smoky background. Savory, taut, sourish, with an aftertaste which is subtle yet persistent. Aged in large vats for 24 months.

Staff favourite

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We've selected a handful of wines that are a little more unusual, boutique or just plain delicious, perfect for those looking for a vinous discovery!

2017 Antica Enotria Puglia 34

Vino Rosso is a blend of mainly Nero di Troia with Sangiovese and Montepulciano - Bright and juicy with red fruit and violet on the nose leading to ripe forest fruit and fresh red cherries on the palate. Soft texture with firm but ripe tannins on the finish.

2016 San Biagio
Lisini-Clementi Toscana 60

According to historical archives, the Lisini-Clementi family has owned their land in Montalcino since the 16th century, which consists of 154 hectares in the southern part of the region. The vineyards are exposed to the Maremma winds which gives a very special macro-climate to the vines. The area experiences reduced rainfalls and the absence of fog, which, combined with the soil and altitude of the vineyards, helps to create some of the most distinct and flavorful wines in the region. The San Biagio is made from 100% Sangiovese. The vines are 35-40 years old. After harvest the wine is fermented in stainless steel tanks with 18-24 days of skin contact, then aged further in tank and bottle before release. The wine is full bodied, displaying elegant tannins with red berry fruits, currants and a hint of espresso that leads into a long, savory finish. Pair with wild boar ragu or seasoned beef dishes.

2012 Schioppettino Bressan Veneto 92

Ribolla Nera, called "Schioppettino" in Friuli, is surely one of the most typical and elegant of the indigenous wines. It is of a mauvish-red colour and has an aroma that recalls wild blackberries, raspberries and bilberries. With age it develops a bouquet of fragrant woodland accents, musk and woody aromatics.

Red Wines from Northern Italy

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A variety of styles ranging from the elegant yet structured Nebbiolos in the north-west to rich and supple Amarones in the Veneto, whilst international varietals in the Friuli benefit from a freshness borne of the cooler climate. They all share a common juicy acidity that makes them perfect to accompany food.

2018	Bardolino		
	Monte del Fra	Veneto	29
2018	Cabernet Franc		
	La Pianure	Friuli Venezia Giulia	30
2016	Freisa, 'Braghe'		
	Claudio Mariotto	Piemonte	39.5
2017	Pinot Nero		
	'Botis' Stocco	Delle Venezie	40
2017	Sudtiroler Lagrein		
	Weingun Niklas	Alto Adige	44
2014	Corvina Classico		
	Antolini	Veneto	46
2017	Dolcetto d'Alba,		
	La Ca Nova	Piemonte	49
2017	Valpolicella		
	Borgomarcellise, Marion	Veneto	50
2016	Valpolicella Ripasso		
	Corte Giara	Veneto	50
2016	Barbera d'Asti		
	La Mora 'Reginin'	Piemonte	50
2016	Valtellina Superiore Valgella		
	'Costa Bassa', Sandro Fay	Lombardia	54
2016	Refosco		
	Specogna	Friuli Venezia Giulia	55
2016	Teroldego Rotaliano		
	Elisabetta Foradori	Alto Adige	56
2016	Valpolicella Superiore 'Vigna Garzon'		
	Ruberopan, Pieropan	Veneto	65

2016	Pinot Noir Elio Ottin	<i>Valle d'Aosta</i>	72
2015	Barolo di Serralunga d'Alba DOCG Principiano	<i>Piemonte</i>	81
2013	La Conta Montonale	<i>Lombardia</i>	85
2011	Barolo Eraldo Viberti	<i>Piemonte</i>	96
2014	Amarone Classico 'Moropio' Antolini	<i>Veneto</i>	96
2014	Sacrisassi Le Due Terre	<i>Friuli</i>	100
2013	Barbaresco Asili, Cascina Luisin	<i>Piemonte</i>	101
2014	Sforzato della Valtellina 'Ronco del Picchio' Sandro Fay	<i>Lombardia</i>	105
2015	Teroldego 'Granato' Elisabetta Foradori	<i>Alto Adige</i>	110
2014	Barolo di Serralunga D'Alba Massolino	<i>Piemonte</i>	120
2013	Lessona Proprietà Sperino	<i>Lombardia</i>	125
2015	Barbaresco Bruno Rocca	<i>Piemonte</i>	132
2014	Amarone della Valpolicella Classico Allegrini	<i>Veneto</i>	145
2013	Barolo 'Bussia', Aldo Conterno	<i>Piemonte</i>	175
2009	Barolo Riserva Cannubi Fratelli Serio e Battista Borgogno	<i>Piemonte</i>	180
2006	Barolo Vigna Rionda, Massolino	<i>Piemonte</i>	300

Red Wines from Central Italy

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The famed region of Tuscany is Sangiovese's spiritual home - producing elegant red fruit dominant styles with subtle oak-ageing Abruzzo is now synonymous with the Montepulciano grape: dark fruit and smoky undertones combine in these rounded reds.

2017 Merlot/Corvina Ponte Pietra	Veneto	22.5
2017 Madregale Rosso Terre di Chieti	Abruzzo	24
2017 Sangiovese & Montepulciano Bacchus, Ciù Ciù	Marche	29
2016 Chianti 'Podere Gamba', San Ferdinando	Toscana	36
2016 Angela Hartnett I.G.T. Toscana Rosso	Toscana	38
2018 Morellino di Scansano Cottozino Antonio Camillo	Toscana	40
2016 Barco Reale di Carmignano Capezzana	Toscana	44
2015 Syrah Buccia Nera	Toscana	49
2017 Chianti Classico Rocca di Montegrossi	Toscana	54
2016 San Biagio Lisini-Clementi	Toscana	60
2016 Rosso di Montalcino Fossacolle	Toscana	61
2014 Cerbaiona IGT Toscana Rosso	Toscana	63

2016	Vino Nobile di Montepulciano Tenuta Valdipiatta	<i>Toscana</i>	75
2011	Barbera & Bonarda Macchiona, La Stoppa	<i>Emilia Romagna</i>	75
2013	Montepulciano 'Maestro Riserva' Palazzo Vecchio	<i>Toscana</i>	80
2008	Sangiovese, Cabernet Sauvignon 'Carmignano', Villa Capezzana	<i>Toscana</i>	105
2013	Brunello di Montalcino 'Poggio San Polo'	<i>Toscana</i>	120
2016	Le Serre Nuove 'Ornellaia Bolgheri'	<i>Toscana</i>	120
2015	Sangiovese Flaccianello della Piave, Fontodi	<i>Toscana</i>	135
2013	Brunello di Montalcino Conti Costanti	<i>Toscana</i>	152
2011	Sagrantino di Montefalco Pagliaro Paolo Bea	<i>Umbria</i>	170
2014	Tignanello Antinori Marchese Piero Antinori	<i>Toscana</i>	250
2014	Solaia Antinori Marchese Piero Antinori	<i>Toscana</i>	400
2014	Ornellaia Bolgheri Superiore	<i>Toscana</i>	400

Red Wines from Southern Italy and Islands

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Often neglected in favour of more fashionable regions, here local grape varieties and varied soil composition offer a real sense of terroir and rusticity. The heat of the south is combatted by clever planting at altitude, allowing the grapes to ripen and mature slowly. The wines balance concentration of flavour with a level of freshness to pair with a variety of food.

2016 Nero d'Avola, 'Tre Filiari'			
Antonello Cassarà	<i>Sicilia</i>		29
2016 Negroamaro			
Mocavero	<i>Puglia</i>		31
2017 Antica Enotria			
Rosso di Puglia	<i>Puglia</i>		34
2016 Aglianico			
Pipoli, Vigneti del Vulture	<i>Basilicata</i>		39
2017 Monica di Sardegna			
Cantine Aloï	<i>Sardegna</i>		40
2017 Cannonau			
Renu rosso, Tenute Dettori	<i>Sardegna</i>		46
2016 Etna Rosso			
Guardoilvento, Pietro Caciorgna	<i>Sicilia</i>		48
2016 Syrah			
Guarini Coccinella, Aldo Viola	<i>Sicilia</i>		52.5
2016 Frappato			
Arianna Occhipinti	<i>Sicilia</i>		72
2015 Buio Buio			
Isola Dei Nauraghi Cantina Mesa	<i>Sardegna</i>		75
2015 Etna Rosso			
'Outis Rosso', Ciro Biondi	<i>Sicilia</i>		75
2013 Corinto I Vigneri			
Tenuta Di Castellaro	<i>Sicilia</i>		85
2007 Taurasi			
Boccella, Sant'Eustacchio	<i>Campania</i>		92

Dessert Wines

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2017 Moscato d'Asti Contero, 37.5 cl	<i>Piemonte</i>	25.5
2017 Brachetto d'Acqui Contero, 37.5 cl	<i>Piemonte</i>	27.5
N.V. Maley apple cider 'Mont Blanc Classicum' 75cl	<i>Valle d'Aosta</i>	38
2011 Vin Santo Buccia Nera, 50 cl	<i>Toscana</i>	47
2015 Recioto della Valpolicella Antolini, 50cl	<i>Veneto</i>	56
N.V. Marsala Vigna La Miccia Marco de Bartoli 50 cl	<i>Sicilia</i>	65
2016 Vin de Glace 'Chadelune'	<i>Valle d'Aosta</i>	65
2008 Malvasia Passito La Stoppa	<i>Emilia Romagna</i>	70
2015 Ben Rye Passito di Pantelleria Donnafugata, 37.5 cl	<i>Sicilia</i>	75

Magnums 1.5 LT

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2017 Angela Hartnett I.G.T. Toscana Bianco	<i>Toscana</i>	78
2016 Angela Hartnett I.G.T. Toscana Rosso	<i>Toscana</i>	78

