

CABERNET *VOLTAIRE*

EMPORIO VINI & PICCOLO RISTORO

We love wine and the stories behind it

The wines you'll find here are selected by us and tell the story of wine places through the work of winemakers who, with patience and stubborn dedication, turn land, climate, and time into liquid aromas and flavours.

We favour natural wines, born from ethical, rigorous work - no shortcuts, no artifices, inevitably different with every vintage.

We choose indigenous grape varieties, because we believe in biodiversity and the uniqueness of each territory.

We work with small producers, to keep relationships direct, human, and transparent.

We look for drinkability, as a simple and honest expression of quality..

We look for character and elegance - understood as personality, balance, and grace.

And above all, humanity: the honest gaze of those who make the wine, captured in a glass capable of bringing a smile.

Wine by the glass

Our wine list is alive - just like the wine itself. It changes with the seasons, the styles... and whatever we feel like drinking.

Just ask, we'll be happy to recommend something

Beer *Aosta Craft Beer*

An artisanal Valle d'Aosta brewery dedicated to celebrating the local territory, carefully selecting ingredients such as locally grown rye.

<i>Baltea</i>	Belgian Ale (0,33 cl)	€ 6.5
<i>Brezza</i>	Indian Pale Ale (0,33 cl)	€ 6.5
<i>Bruna</i>	Dubbel (0,33 cl)	€ 6.5
<i>Afrodite</i>	Trippel whit cherries (0,70 cl) ††	€ 27

Aperitivi & Cocktails

<i>Kir Royal</i>	Cassis liqueur and sparkling wine	€ 10
<i>Rabitt</i>	Bitter al radicchio and orange ale	€ 9
<i>Americano</i>	Bitter al radicchio , vermouth and soda	€ 9
<i>Americano Pallido</i>	White bitter and vermouth	€ 9
<i>Negroni</i>	Bitter, vermouth and gin london dry	€ 10
<i>White Negroni</i>	Bitter, vermouth and gin london dry	€ 10
<i>Italian Mule</i>	Gin Roby Marton , Pimento and Lime	€ 12

Gintonic *Familia Brunello*

Established in 1840 and family-run for five generations, Distilleria Fratelli Brunello stands as the oldest craft distillery in Italy.

<i>Gran Khan</i>	london dry – grapefruit basil, Machis	€ 12
<i>CR Falco</i>	compound gin	€ 10

Gintonic *Roberto Marton*

The distiller and creator behind Roby Marton Gin (2013) has established himself as a Made in Italy icon.

The gin blends a base juniper distillation with a cold compound infusion of 11 additional botanicals, ensuring all essential oils remain intact.

<i>Roby Marton Gin</i>	Gin & W Tonic	€ 12
<i>London Dry Big Gino</i>		€ 8
<i>Exotic Fruit</i>		€ 12
<i>Pepito Loco</i>	Cucumber and Lemons from Puglia	€ 12
<i>May Chang</i>	Litsea Cubeba, Pepper, Angelica & Iris	€ 12

Grappa *Familia Brunello*

Established in 1840 and family-run for five generations, Distilleria Fratelli Brunello stands as the oldest craft distillery in Italy. The premium quality of their grappas is the result of a strict technical process, combining a traditional batch steam still with low-temperature distillation. This slow method is tailored to keep the natural aroma of the grape pomace completely intact

<i>Fior d’arancio</i>	Aromatic, smooth, and full of bouquet	€ 6
<i>Scura Ris. 3 Years</i>	smooth, warm and rich	€ 7

Spirits & *Liquors*

<i>Armagnac VS Ténarèze</i>	Châteaux Pellehaut	€ 9
<i>Whisky SM “Cnoc na Moine”</i>	Torabhaig	€ 8
<i>Fernet</i>	Brunello 1840	€ 5,5
<i>“La Miscela” Fave di Cacao</i>	Officina Longaresi	€ 5
<i>Donkey Head</i>	LangaShire, citrusy and spicy	€ 5

Zero *Alcool*

<i>Amantè</i>	Sparkling black tea and mountain herb infusion	€ 8
<i>Beer</i>	Classic style – naturally alcohol-free fermentation	€ 8
<i>Elderflower Tonic</i>	natural syruo and tonic water	€ 7
<i>Orange Rabitt</i>	Bitter No alcool and Orange Ale	€ 7
<i>Gin Zero</i>	Gin syrup and tonic water	€ 7
<i>Pimento</i>	Spicy ginger beer	€ 5
<i>Rabitt Ale</i>	Bittern Ale all’arancia	€ 5
<i>MoleCola</i>	Italian Cola - No Sugar	€ 4
<i>BlueBerry</i>	blueberry juice	€ 6,5
<i>Appel</i>	apple juice	€ 4
<i>Tonica</i>	Tonic water	€ 4

Menù

Ours is a simple menu of small bites crafted to accompany your drink.

Discover our savory snacks, crostoni, local cheese selections, and cured meats from nearby areas.

We value seasonal ingredients and choose farms that work

Tasty treats

Luiset dry sausage € 3

Pork (Origin: Italy), sea salt, wine, spices, honey, garlic.

Frittelle whit Zucchini, Mint & Ricotta* € 4

Crispy wheat-crustèd fritters with zucchini, mint, and sheep's milk ricotta. § 1.3.7. § *frozen at sours

Fresh 'Tomini' Cheese (Brocard Farm) € 6

Fresh tomini by Brocard Farm whit fruit's mustard . § 1.3.7. §

Pane, Pomodoro & Origano € 4

Rye bread, tomato, (garlic on request), and oregano § 1 §

Sardines & Butter € 9

Galicia sardines with crostoni and butter § 1.4.7 §

"Pork tuna" with garden vegetables € 13

Slow-cooked tender pork preserved in olive oil, served with fresh garden vegetables § 9.12. §

§ - § : numbers in brackets indicate allergens – see back page.

Crostoni & Toast

Burrata & Anchovies

€ 12

Rye bread, Burrata, Cantabrian anchovies, basil oil § 1.7.4 §

Baba ganoush with grilled zucchini

€ 12

Rye bread, Baba ghanoush (aubergine, garlic, tahini, and spices), grilled zucchini § 1.11 §

Cabernet's Toast

€ 10

Rye bread, prosciutto, cheese, mustard and cren. § 1. 7.§

The Summer Sandwich

€ 12

Rye bread, prosciutto crudo, buffalo mozzarella, basil, and tomatoes. § 1. 7.§

Dishes

Tartare di Fassona

€ 16

Fassona beef tartare with cappes and citrus served with vegetables § - §

Summer Caprese

€ 12

Garden Tomatoes, bufala cheese and basil § 7 §

Alpine Trout & Char

€ 16

Smoked and marinated alpine char and salmon trout, infused with juniper, served with fruits and dense citrus glaze. § 4 §

Salami & Cheese

Valdostano

€ 16

local cheeses, mocetta, boudin, and juniper-cured coppa § 7 §

Mountain Cheeses

€ 7 / 15

3 or 6 fcheese § 7 §

Pork from the Langa hills

€ 15

prosciutti e salami from the Luiset farm § - §

§ - § : numbers in brackets indicate allergens – see back page.

Ingredients & Allergens:

An important notice

Some of our dishes and beverages may contain ingredients classified among the 14 main allergens according to european regulations (reg. Eu 1169/2011)

We list them below, and allergens are indicated under each preparation.

If you have allergies or intolerances, please talk to us:

We will be happy to help you make an informed choice.

1. Cereals containing gluten and their derivatives: wheat, rye, barley, oats, spelt, kamut, and their hybrids.
2. Crustaceans and products made from crustaceans: shrimps, prawns, crabs, lobsters, etc
3. Eggs and products made from eggs: including items containing eggs such as mayonnaise, egg pasta, etc.
4. Fish and fish products: including fish derivatives.
5. Peanuts and products made from peanuts: including oils, creams, and foods containing peanuts.
6. Soybeans and soy products: including soy milk, tofu, etc.
7. Milk and dairy products (including lactose): milk, cheese, yogurt, etc.
8. Nuts and products made from nuts: almonds, hazelnuts, walnuts, cashews, pecans, brazil nuts, pistachios, macadamia nuts.
9. Celery and celery products: also in preparations like broths and soups.
10. Mustard and mustard products.
11. Sesame seeds and sesame products.
12. Sulfur dioxide and sulfites: in concentrations above 10 mg/kg or 10 mg/liter.
13. Lupin and lupin products.
14. Molluscs and mollusc products: mussels, clams, squid, etc.