

Sample Menu –

wines and foods will vary
slightly based on availability



WINE LIST

FOOD LIST

1) Franciacorta Nature, Enrico Gatti

. Burrata di Corato with bottarga
. Buffalo mozzarella with dried tomatoes Paglione
. Buffalo ricotta with red onions chutney

2) Chassagne-Montrachet 2015, Jean-Philippe Fichet

. Conciato di San Vittore
. Smoked Makarel
. Sashimi o Balik salmon
. Fresh Pesto from Pra

3) Etna Rosso 2014, Scirto

. Swordfish carpaccio
. Tunafish buzzonaglia
. caponatina siciliana

4) Schioppettino 2012, Bressan

. Tonnarelli cacio e pepe
. Cappelletti butter and cheese
. Traditional Roman meatballs

4 shades of Tuscany

5) Brunello di Montalcino 2009, Fuligni

6) Brunello di Montalcino 2011, Biondi Santi

7) Sassicaia 2014

8) Ornallaia 2005

. Mortadella Pasquini e Brusiani
. Cecina de Leon
. Black pork from Monti Nebrodi prosciutto
. Nduja from Calabria

4 souls of Nebbiolo

9) Barolo Ciabot Tanasio 2013, Sobrero

10) Barolo Riserva Pernanno 2010, Sobrero

11) Barbaresco Rabajà 1996, Michele Chiarlo

12) Barbaresco 2009, Gaja

. Pecorino Riserva del Fondatore
. Vetta del Monviso
. Stravecchio rosso di Amandola 24 months
. Comtè from Jura 32 Months
. Parmigiano Reggiano Red Cows 36 months

13) Moscato d'Asti 2016, Cascina Galletto

. Selection of pastries from our bakery

WE SHIP WINE AND FOOD ALL OVER THE WORLD

Shipping costs for US: 6 bottles: 49 euro | 12 bott 89 euro | 18 bottles 119 euro | 24 bottles: 149 euro

Average shipping costs for EU: 6 bott: 29 euro | 12 bott 39 euro | 18-24 bottles: 69 euro

Ask us about our unique Wine Club to continue your experience with us at home!



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