



KATATHANI  
PHILET BFACH BFAOR™

## White Wine

### FRANCE

1. **Doboeuf Clos Reyssie, Pouilly Fuisse** 2,780.-

Vintage: 2019 Alc: 12.5%

note: buttery and complex

Grapes: Chardonnay

Food Pairing: Pasta, Vegetarian food, cured Meat



2. **F de Fournier Sauvignon Blanc** 1,690.-

Vintage: 2022 Alc: 12%

note: green and flinty

Grapes: Sauvignon blanc

Food Pairing: Aperitif, Seafood, goat cheese

3. **Christophe Patrice Chablis** 2,250.-

Vintage: 2022 Alc: 13%

Grapes: Chardonnay

Region: France /Bourgogne /Chablis

Wine style: Burgundy Chablis



4. **Val de L'Ours Languedoc Chardonnay** 1,780.-

Vintage: 2022 Alc: 13%

note: tropical and balance

Grapes: Chardonnay

Food Pairing: Pasta, Vegetarian, Poultry, lean Fish

5. **Maris Viognier Grenache, Pais d'Oc** 1,990.-

Vintage: 2020 Alc: 13%

note: tropical and balance

Grapes: Viognier-Grenache

Food Pairing: Pasta, Vegetarian, Poultry, lean Fish, Aperitif

### ITALY



6. **Pinot Grigio Delle Venezie** 1,750.-

Vintage: 2023 Alc: 12%

note: green and flinty

Grapes: Pinot Grigio

Food Pairing: Shellfish, Vegetarian, Mushrooms, Aperitif

7. **L'Altro Chardonnay Langhe** 2,000.-

Vintage: 2022 Alc: 14%

note: Very fresh and fruity, with great minerality and a slight of vanilla

Grapes: Chardonnay and Sauvignon Blanc in small part

Food Pairing:



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## White Wine

### 8. Cascina Chicco Roero Arneis Anterrisio, Piemont 1,980.-

Vintage: 2022 Alc: 13.5%

note: tropical and balance

Grapes: Arneis

Food Pairing: Pasta, Shellfish, mature and hard cheese, lean Fish, cured Meat

### 9. Zeni soave classic DOC, Veneto 1,880.-

Vintage: 1870 Alc: 12.2%

note: green and flinty

Grapes: Garganega-Trebbiano

Food Pairing: Shellfish, Vegetarian, Appetizer, lean Fish

## SPAIN

### 10. Altozano Verdejo/Sauvignon Blanc 1,590.-

Vintage: 2021 Alc: 13%

note: tropical and balance

Grapes: Verdejo-Sauvignon blanc

Food Pairing: Aperitif, Shellfish, fresh salad

### 11. Valdebon verdeo 1,880.-

Vintage: 2018 Alc: 13.5%

note: green and flinty

Grapes: Verdejo

Food Pairing: Pork, Shellfish, Vegetarian, cured Meat

## CHILE

### 12. Casillero sauvignon blanc 1,700.-

Vintage: 2022 Alc: 13%

note: green and flinty

Grapes: Sauvignon blanc

Food Pairing: Shellfish, Vegetarian, goat cheese

### 13. Reservado Chardonnay 1,550.-

Vintage: Alc: 12%

note: tropical and balance

Grapes: Chardonnay

Food Pairing: Pork, Salmon and Tuna, Vegetarian, Poultry

### 14. Chateau M Sauvignon Blanc 1,580.-

Vintage: 2022 Alc: 13%

note: green and flinty

Grapes: Sauvignon blanc

Food Pairing: Shellfish, Vegetarian, goat cheese



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## White Wine

### AUSTRALIA

15. Max's Chardonnay, Adelaide Hills 1,750.-

Vintage: 2018 Alc: 13%

note: buttery and complex

Grapes: Chardonnay

Food Pairing: Pork, Salmon and Tuna, Vegetarian, Poultry

16. Pater Lehmann portait Riesling, Eden Valley 1,890.-

Vintage: 2023 Alc: 11%

note: green and flinty

Grapes: Riesling

Food Pairing: Pork, Shellfish, Poultry, Appetizer, cured Meat

17. Mad Fish Sauvignon Blanc/Semillon, Western Australia 1,790.-

Vintage: 2021 Alc: 13%

note: tropical and balance

Grapes: Sauvignon blanc, Semillon

Food Pairing: Shellfish, Vegetarian, Poultry, lean Fish

18. Stonefish Sauvignon Blanc Margaret River 2,000.-

Vintage: 2023 Alc: 12.5%

note: tropical and balance

Grapes: Sauvignon blanc

Food Pairing: Shellfish, Vegetarian, goat cheese

19. The Riddle Chardonnay, South Eastern Australia 1,690.-

Vintage: 2022 Alc: 13%

note: buttery and complex

Grapes: Chardonnay

Food Pairing: Pork, Salmon and Tuna, Vegetarian, Poultry

### NEW ZEALAND

20. White Haven Sauvignon Blanc Marlborough 2,300.-

Vintage: 2022 Alc: 13%

note: green and flinty

Grapes: Sauvignon blanc

Food Pairing: Shellfish, Vegetarian, goat cheese

21. Kapuka Sauvignon Blanc, Marlborough 1,590.-

Vintage: 2023 Alc: 13.5%

note: green and flinty

Grapes: Sauvignon blanc

Food Pairing: Shellfish, Vegetarian, goat cheese



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## White Wine

### 22. Oyster Bay Chardonnay, Marlborough 2,390.-

Vintage: 2023 Alc: 13%  
note: tropical and balance  
Grapes: Sauvignon blanc  
Food Pairing: Shellfish, Vegetarian, goat cheese

### 23. Escarpment Chardonnay Martinborough 2,700.-

Vintage: 2021 Alc: 13.1%  
note: gunflint and citrus meld to add complexity and fragrance  
Grapes: Chardonnay  
Food Pairing:

### U.S.A

### 24. Robert Mondavi Private Selection Sauvignon Blanc, California 1,990.-

Vintage: 2021 Alc: 13.5%  
note: green and flinty  
Grapes: Sauvignon blanc  
Food Pairing: Shellfish, Vegetarian, goat cheese

### 25. Rutherford Ranch Chardonnay Napa Valley 2,480.-

Vintage: 2019 Alc: 13.5%  
note: buttery and complex  
Grapes: Chardonnay  
Food Pairing: Pork, Salmon and Tuna, Vegetarian, Poultry

### SOUTH AFRICA

### 26. Petit Chenin Blanc, Western Cape 2,100.-

Vintage: 2023 Alc: 13%  
note: buttery, complex  
Grapes: Chenin blanc  
Food Pairing: Shellfish, spicy food, lean Fish, mild and soft cheeses

### 27. Great Five Collection Sauvignon Blanc, Western Cape 1,590.-

Vintage: 2023 Alc: 12%  
note: green, flinty  
Grapes: Sauvignon blanc  
Food Pairing: Shellfish, Vegetarian, goat cheese



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## White Wine

### ARGENTINA

**28. Argento Torrontes** 1,650.-

Vintage: 2021 Alc: 12.5%

Grapes: Torrontés

Region: Argentina /Mendoza

Wine style: Argentinian Torrontés



**29. Alamos Chardonnay Mendoza** 1,700.-

Vintage: 2022 Alc: 13.5%

Grapes: Chardonnay

Region: Argentina /Mendoza

Wine style: Argentinian Chardonnay

## Red Wine

### FRANCE

**30. Maris Merlot Syrah, Pais d'Oc** 1,990.-

Vintage: 2020 Alc: 14%

note: rich and intense

Grapes: Merlot-Syrah

Food Pairing: Beef, Pasta, Veal



**31. Duboeuf Pinot Noir (VDF D'OC), Pais d'Oc** 1,750.-

Vintage: 2022 Alc: 13%

note: Light and Perfumed

Grapes: Pinot Noir

Food Pairing: Pasta, Salmon or Tuna, soft cheeses

**32. Chateau Lynch Moussas, Pauilla** 12,850.-

Vintage: 2019 Alc: 12.5%

note: Savory and Classic

Grapes: Cabernet Sauvignon

Food Pairing: Beef, Lamb, Poultry



**33. Lea Hauts de Lynch Moussas Haut-Medoc** 2,900.-

Vintage: 2019 Alc: 13%

note: Savory, Classic

Grapes: Merlot, Cabernet Sauvignon

Food Pairing: Beef, Lamb, Poultry



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## Red Wine

### 34. Dourthe Grands Terroirs Margaux

5,750.-

Vintage: 2020

Alc: 13%

Composition: Cabernet Sauvignon, Merlot, Petit Verdot

Note : This particular Margaux, is distinguished by a complex bouquet that offers aromas of spices and fruits. Elegant and refined on the palate, the wine is round revealing concentrates, silky tannins.

### 35. Chateau La Cafourche Bordeaux AOC

1,700.-

Vintage: 2020

Alc: 15%

note: bold and structured

Grapes: Cabernet Sauvignon, Cabernet Franc, Merlot

Food Pairing: Beef, Lamb, Poultry

## ITALY

### 36. Brunelli Valpolicella Ripasso Pariondo, Veneto

2,490.-

Vintage: 2018

Alc: 14%

note: rich, intense

Grapes: Corvinone, Corvina, Rondinella

Food Pairing: Beef, Lamb, Deer, Venison

### 37. Casisano Rosso Di Montalcino, Tuscany

2,580.-

Vintage: 2020

Alc: 14%

note: bold and structured

Grapes: Sangiovese

Food Pairing: Beef, Lamb, Veal, Poultry, Cured Meat

### 38. Sensi Collezione Sangiovese Toscana

1,800.-

Vintage: 2020

Alc: 13%

note: bold and structured

Grapes: Sangiovese

Food Pairing: Beef, Lamb, Veal, Poultry, Cured Meat

### 39. Crono Chianti DOCG Riserva, Tuscany

1,800.-

Vintage: 2019

Alc: 13%

note: rich and fruity

Grapes: Sangiovese

Food Pairing: Beef, Veal, Poultry

## SPAIN

### 40. La Vendimia Rioja

1,950.-

Vintage: 2020

Alc: 13%

Grapes: Grenache

Region: Spain /Rioja

Wine style: Spanish Rioja Red



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## Red Wine

**41. Cune Crianza, Rioja** 2,450.-

Vintage: 2020 Alc: 13.5%  
note: Savory and Classic  
Grapes: Tempranillo  
Food Pairing: Beef, Lamb, Veal, Poultry

### CHILE

**42. Casillero conchay toro cabernet sauvignon, Central Valley** 1,680.-

Vintage: 2021 Alc: 13.5%  
note: bold, structured  
Grapes: Cabernet Sauvignon, Merlot  
Food Pairing: Beef, Pasta, Veal, Poultry

**43. G7 Gran Reserva carmenere, Loncomilla Valley** 1,780.-

Vintage: 2019 Alc: 13.5%  
note: bold and structured  
Grapes: Carmenere  
Food Pairing: Beef, Pasta, Lamb, Poultry

**44. Memorias (cabernet sauvignon/carmenere), Maipo Valley** 2,480.-

Vintage: 2017 Alc: 13.5%  
note: bold and structured  
Grapes: Cabernet Sauvignon, Carmenere  
Food Pairing: Beef, Pasta, Veal, Poultry

**45. Gran valientte reserva cabernet** 1,850.-

Vintage: 2021 Alc: 14.5%

**46. Gran valientte reserva Pinot Noir** 1,850.-

Vintage: 2022

**47. Chateau De M Grand Vin "Gold Label", Rapel Valley** 1,800.-

Vintage: 2019 Alc: 14%  
note: bold and structured  
Grapes: Cabernet sauvignon, Merlot, Shiraz  
Food Pairing: Beef, Cheese, Pasta

### AUSTRALIA

**48. Bin 2 Shiraz/Matro Treasury, South Australia** 1,670.-

Vintage: 2020 Alc: 14.5%  
note: rich and intense  
Grapes: Shiraz  
Food Pairing: Beef, Lamb, Deer, Venison, Cured Meat



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## Red Wine

49. Bin 389 Cabernet/Shiraz Treasury, South Australia 5,440.-

Vintage: 2019 Alc: 14.5%

note: rich and intense

Grapes: Cabernet/Shiraz

Food Pairing: Beef, Lamb, Poultry

50. Chris Ringland-cr Shiraz (Barossa Valley) 2,750.-

Vintage: 2020 Alc: 16%

note: rich and intense

Grapes: Shiraz

Food Pairing: Beef, Lamb, Deer, Venison, Poultry

51. Howard park flint Rock Pinot Noir, 2,280.-

South West Australia

Vintage: 2018 Alc: 13%

note: Light and Perfumed

Grapes: Pinot Noir

Food Pairing: Beef, Veal, Deer, Venison, Poultry

52. Stonefish Reserve Shiraz /Barossa Valley 2,400.-

Vintage: 2021 Alc: 14.5%

note: rich and intense

Grapes: Shiraz

Food Pairing: Beef, Lamb, Deer, Venison, Poultry

53. Penfolds max's shiraz cabernet 1,850.-

Vintage: 2020 Alc: 14.5%

Grapes: Cabernet Sauvignon

Region: Australia /South Australia

Wine style: Australian Cabernet - Shiraz

54. Shell Bay Cabernet Sauvignon, South Australia 1,680.-

Vintage: 2020 Alc: 13.5%

note: rich and intense

Grapes: Cabernet Sauvignon

Food Pairing: Beef, Lamb, Poultry

### NEWZEALAND

55. White Haven Pinot Noir Marlborough 2,300.-

Vintage: 2021 Alc: 14%

note: Light and Perfumed

Grapes: Pinot Noir

Food Pairing: Beef, Veal, Deer, Venison, Poultry



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## Red Wine

### 56. Babich Hawke's Merlot Cabernet 1,790.-

Vintage: 2019 Alc: 13.5%  
note: bold and structured  
Grapes: Merlot- Caberne  
Food Pairing: Beef, Pasta, Veal, Poultry

### 57. Oyster bay merlot 2,250.-

Vintage: 2020 Alc: 13%  
Grapes: Merlot  
Region: New Zealand /North Island /Hawke's Bay  
Wine style: New Zealand Merlot

### 58. Private Bin Pinot Noir, Marlborough 1,850.-

Vintage: 2021 Alc: 13.5%  
note: Light and Perfumed  
Grapes: Pinot Noir  
Food Pairing: Beef, Veal, Deer, Venison, Poultry

## USA

### 59. Rutherford Ranch Cabernet Sauvignon Napa Valley 3,490.-

Vintage: 2019 Alc:13.5%  
note: bold and structured  
Grapes: Cabernet Sauvignon  
Food Pairing: hard cheese, Beef, Lamb, Deer, Venison, Poultry

### 60. Kendall jackson Reserve merlot 2,500.-

Vintage: 2020 Alc:14.5%  
Grapes: Merlot  
Food Pairing: grilled portobello and sausages, impossible burger and meat sauce with pasta

### 61. Lander Jenkins Pinot Noir, California 2,400.-

Vintage: 2017 Alc:14.5%  
note: Light and Perfumed  
Grapes: Pinot Noir  
Food Pairing: Beef, Veal, Turkey, Poultry

### 62. Clay Creek Old Vine Zinfadel, Central Valley 2,250.-

Vintage: 2020 Alc: 14.5%  
note: rich and intense  
Grapes: Zinfadel  
Food Pairing: Beef, Lamb, Poultry



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## Red Wine

### SOUTH AFRICA

**63. Great five collection african shiraz, Western Cape** 1,590.-

Vintage: 2023 Alc: 14.5%

note: rich and intense

Grapes: Shiraz

Food Pairing: Beef, Lamb, Deer, Venison, Poultry

○ **64. Great five collection Merlot, Western Cape** 1,590.-

Vintage : 2022 Alc:

note: rich and intense

Grapes: Merlot

Food Pairing: Beef, Lamb, Veal

### ARGENTINA

**65. Luigi Bosca Cabernet** 1,950.-

Vintage Alc: 14%

note:

Grapes: Cabernet Sauvignon

Food Pairing: Meats with intense flavors such as deer or wild boar marinated in herbs

○ **66. Luigi Bosca Malbec, Mendoza** 1,890.-

Vintage: 2023 Alc: 14%

note: rich and intense

Grapes: Malbec

Food Pairing: Beef, Lamb, Poultry

## Red Wine La Scala

### ITALY

**Tommasi Poggio AL Tufo Rompicollo Toscana** 2,250.-

Vintage: 2019 Alc: 13%

note: bold and Savory

Grapes: Sangiovese, Cabernet Sauvignon

Food Pairing: Risotto, rich Pasta, Poultry, cold cut, cheese

○ **Caleo Puglia IGT, Pimitivo** 1,600.-

Vintage: 2022 Alc: 13%

note: bold and Fruity

Grapes: Pimitivo

Food Pairing: Roasted meat, Cheese, Soup



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### Caleo Montepulciano D'Abruzzo DOC

1,600.-

Vintage: 2022 Alc: 13%  
note: bold and Fruity  
Grapes: Montepulciano  
Food Pairing: Pasta course, red meat

### Oddero Barbera D'Alaba Supreiore

3,560.-

Vintage: 2019 Alc: 14.5%  
note: bold and Savory  
Grapes: Barbera  
Food Pairing: aged cheese, meat, mushrooms based main dish

### Fratelli Ponte Barbera d'Asti

2,380.-

Vintage: 2018 Alc: 15%  
note:  
Grapes: Barbera  
Food Pairing: Pairs well with beef, with white truffle, roasts and game

### Fratelli Ponte Barolo

4,550.-

Vintage: Alc: 14.5%  
note: Red fruits, tobacco with some floral undertones. Gains complexity with bottle aging  
Grapes: Nebbiolo  
Food Pairing: Mushroom Risotto with truffles, Braised beef, lamb stew, roasts and game

## Rose Wine

### 67. Moonlight & Rose Provence, Coteaux d'Aix-en-Provence Rose' 1,850.-

Vintage Alc: 12.5%  
note: crisp, dry  
Grapes: Syrah, Grenache, Cinsault  
Food Pairing: Pork, Shellfish, Vegetarian, Poultry

### 68. Koparepare Rose Piot Noir , Marlborough, New Zealand

1,800.-

Vintage : 2023 Alc: 12.5%  
note: Pale, salmon pink colour. Strawberry, red apple and watermelon.  
Medium-bodied, this wine is generous and fruity, with a delicious strawberries & cream profile and spice flavours. It finishes soft and dry, leaving a mouthwatering texture. This wine is ready to be drunk young and fresh, or within two years of the vintage date with careful cellaring

### 69. George Duboeuf, Syrah Pays d'Oc Rose'

Vintage : Alc: 12%  
note: crisp, dry  
Grapes: Shiraz  
Food Pairing: Pasta, Vegetarian, Aperitif, Appetizers, lean Fish

By Glass	450.-
By Bottle	2,200.





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## Champagne & Sparkling Wine

### 79. Sartori Prosecco Brut, Italy

2,000.-

Grapes: Glera

Food Pairing: Shellfish, Vegetarian, Appetizers, Aperitif, cured meat

### 80. Botter Prosecco DOC Extra dry, Italy

1,700.-

Grapes: Glera

Food Pairing: Shellfish, Vegetarian, Appetizers, Aperitif, cured meat

## Sparkling Wine

### Le Chalet blanc de blanc brut

By Glass 400.-

By Bottle 1,950.-

## Katathani Premium wine

### Babich Family reserve Marlborough Sauvignon Blanc, New Zealand

Vintage: 2022

Alc: 13%

note: green and flinty

Grape: Sauvignon blanc

Food Pairing: Shellfish, Vegetarian, goat cheese

By Glass 480.-

By Bottle 1,900.-

### Babich Marlborough Pinot Noir, New Zealand

Vintage: 2021

Alc: 13.5%

note: Light and Perfumed

Grape: Pinot Noir

Food Pairing: Beef, Veal, oily fish, Poultry

### Pinical Estate Reserve Chardonnay, Australia

Vintage: 2022

Alc: 12.5%

note: buttery and complex

Grapes: Chardonnay

Food Pairing: Pork, Salmon or Tuna, Poultry

### Pinical Estate Reserve Shiraz, Australia

Vintage: 2021

Alc: 13.5%

note: rich and intense

Grapes: Shiraz

Food Pairing: Beef, Lamb, Deer, Venison, Poultry

### Elfo Primitivo Salento IGT, Southern Italy

Vintage: 2020/2022

Alc: 13%

note: a pleasant fresh sensation

Grapes: Primitivo

Food Pairing: Apollonio Elfo Primitivo Salento is ideal as an aperitif or with appetizers, also an excellent match for meat dishes of all kinds (rabbit, veal, lamb, etc.).



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## *Katathani Premium wine*

### **Elfo Chardonnay Salento, Southern Italy**

Vintage: 2021

Alc: 13%

note: Wine with intense aromas of yellow fruits, grass and citrus on nose. Elegant, balanced and moderately structured. In the mouth it reinforces the sensations of fruit.

Equipped with a pleasant acidity that makes it easy to drink.

Grapes: Chardonnay

Food Pairing: best drunk with aperitifs or appetizers.

By Glass	480.-
By Bottle	1,900.-

## *La Scala House Wine*

### **CaVini Caviemel Bianco**

GRAPE VARIETY: Pinot Grigio

note: Straw-yellow in colour with a fruity bouquet and a pleasant flavour reminiscence of apple and peach, offset by a well-balanced acidulous aftertaste.

By Glass	480.-
By Bottle	1,900.-

### **CaVini Caviemel Rosso**

GRAPE VARIETY: Merlot

note: A red wine with ruby tinges.

Young texture, pleasant on the palate, with an appealingly fresh aroma

## *Katathani House Wine*

### **Gato Negro 9Lives Reserve Sauvignon Blanc, Chile**

Vintage: 2021

Alc: 12.5%

note: green and flinty

Grapes: Sauvignon blanc

Food Pairing: Shellfish, Vegetarian, goat cheese

By Glass	460.-
By Bottle	1,800.-

### **Gato Negro 9Lives Reserve Cabernet Sauvignon, Central Valley, Chile**

Vintage: 2021

Alc: 13.5%

note: bold and structured

Grapes: Cabernet Sauvignon

Food Pairing: Beef, Lamb, Deer, Poultry

### **Katathani Wine Duboeuf Chardonnay, Pays d'Oc, French**

Vintage: 2022

Alc: 13%

note: tropical and balance

Grapes: Chardonnay

Food Pairing: Pasta, Vegetarian, Aperitif, lean Fish

### **Katathani Wine Duboeuf Cabernet Sauvignon, Pays d'Oc, French**

Vintage: 2021

Alc: 13.5%

note: rich and intense

Grapes: Cabernet Sauvignon

Food Pairing: Beef, Pasta, Veal