

DRINK LIST



VALE

WINE LEGEND

All our wines are made in very limited quantities, with spontaneous fermentation and a deep respect for nature.

They come from small, independent Italian producers working organically, often reviving forgotten grapes and ancestral techniques.

Each bottle carries a symbol, a small emotional guide.
We follow a more instinctive path.

Let yourself be guided or ask us, we love to talk about wine.

● **Lunatico**⁺

Our wine. Organic, dry, and expressive. From a small vineyard in Valdobbiadene, surrounded by forest. Made by SULLALUNA's founders, and part of our story.

● **Lively**

Fresh, vibrant, spontaneous. Wines full of movement and brightness. They carry energy and joy, like something that happens naturally, without effort.

● **Graceful**

Delicate, composed, subtle. These wines speak quietly. They reveal themselves with elegance and restraint, leaving room for softness, silence, and nuance.

● **Eloquent**

Structured, expressive, articulate. Wines that speak with a clear, confident voice never loud, but always present. They show character, depth, and precision. They don't hold back: they tell their story with elegance and strength.

● **Reflective**

Contemplative, noble, and timeless. These are wines to pause with. They speak slowly of silence, soil, and soul.
Not for every moment, but unforgettable in the right one.

● **Wild**

Raw, free, untamed. Unfiltered in both form and spirit. These wines resist control. They ferment wildly, live boldly, and always tell the truth.

FRIZZANTI

- **Francesca Rizzi, Lunatico** ⁺ 68
Glera, Refrontolo
- **2023 Renzo Rebuli, Prosecco Continué** 69
Glera, Valdobbiadene
- **2023 Albamocco, Phil** 76
Verdicchio, Marche
- **Podere Sotto il Noce, Lambrusco Dreaming** 76
Lambrusco Gasparossa, Emilia-Romagna
- **I Borboni, Asprinio Brut** 87
Asprinio, Campania
- **Solo Uva, Open** 94
Chardonnay, Pinot Noir, Lombardia
- **Arcari & Danesi Franciacorta, Saten** 95
Chardonnay, Lombardia
- **Domaine Des Arondes, Sentiers** 148
Champagne Brut Premier Cru, France

ORANGE

- **2022 Calcabrina, Lacrima** 72
Grechetto, Malvasia, Trebbiano; Umbria
- **2022 Nardone, Essenza** 79
Greco, Campania
- **2023 Villa Job, Piantagrane** 81
Pinot Grigio, Friuli
- **2023 Villa Job, Guastafeste** 84
Pinot Grigio, Friuli
- **2022 Bricco Bracchi, Zazzarazz** 87
Timorazzo, Piemonte
- **2024 Terre di Giotto, Sauvignon** 92
Sauvignon Blanc, Toscana
- **2016 Alice Bonaccorsi, Noir** 112
Carricante, Sicilia

BIANCHI

- **2023 I Borboni, Vulpis** 68
Falanghina, Campania
- **2022 Albamocco, Fijo** 72
Verdicchio, Marche
- **2024 Cantine di Neoneli, Arcivu Bianco** 74
Nuragus, Vermentino, Sardegna
- **2023 Famiglia Febo, Parella** 76
Trebiano, Abruzzo
- **2023 Vigneti Manca, Pinù Bianco** 76
Girò, Vermentino; Sardegna
- **2024 Terre di Giotto, Nostrale Bianco** 78
Malvasia, Trebbiano; Toscana
- **2024 Dessena, Fauledda** 78
Arvisionadu, Sardegna
- **2023 Villa Job, Untitled** 81
Friulano, Friuli
- **2024 Dessena, Faula** 85
Arvisionadu, Sardegna
- **2022 Vigneti Manca, Li Sureddi** 86
Giro Bianco e Vermentino, Sardegna
- **2023 Cantine di Neoneli, Melavaxia** 86
Nuragus, Sardegna
- **2023 Valter Mattoni, Trebbien** 95
Trebiano, Marche
- **2016 Alice Bonaccorsi, Val Cerasa** 98
Carricante, Sicilia
- **2021 Valter Mattoni, Quiss** 128
Pecorino, Marche
- **2017 Alice Bonaccorsi, Rocca delle Campane** 135
Carricante, Catarrato, Sicilia

ROSATI

- **2022 Racina Republic, Blob** 68
Nerello Mascalese, Sicilia
- **2024 Dei Agre, Amaranto** 69
Negroamaro, Primitivo; Puglia
- **2024 Famiglia Febo, Cerasuolo D'Abruzzo** 72
Montepulciano, Abruzzo
- **2023 Giocaia, Il Base** 74
Corvina, Veneto

ROSSI

- **2021 Carpentiere, Pietra dei Lupi** 68
Nero di Troia, Puglia
- **2023 Simone Scaletta, Viglioni** 72
Dolcetto, Piemonte
- **2023 Simone Scaletta, Sarsella** 72
Barbera, Piemonte
- **2022 Simone Scaletta, Autin** 75
Nebbiolo, Piemonte
- **2024 I Mandorli, Rosso** 76
Cabernet Franc, Sangiovese; Toscana
- **2023 Spakai, An-Da** 76
Cannonau, Sardegna
- **2024 Cantine di Neoneli, Arcivu Rosso** 78
Pascale, Monica, Sardegna
- **2021 Villa Job, Serious** 79
Refosco, Friuli
- **2020 Plantamura, Gioia del Colle Riserva** 79
Primitivo, Puglia
- **2017 Carpentiere, Armentario Riserva** 81
Nero di Troia, Puglia
- **2019 Traclo', Lano** 84
Nerello, Lacrima Piccola di Bova; Calabria

● 2024 Esu, Seruci Miniera	84
Carignano, Sardegna	
● 2023 Marco Falcone, Giarrocco Diogene	85
Cesane del Piglio, Lazio	
● 2019 Cantina Neoneli, Canales	86
Pascale, Monica, Sardegna	
● 2021 Il Bioselvatico, Bioselvatico	86
Sangiovese, Toscana	
● 2022 I Mandorli, Cabernet	89
Cabernet Sauvignon, Toscana	
● 2021 Valter Mattoni, Arshura	90
Montepulciano, Marche	
● 2020 Borgogno, Barolo Brunate	92
Nebbiolo, Piemonte	
● 2021 Simone Scaletta, Barolo Chirlet	95
Nebbiolo, Piemonte	
● 2019 Alice Bonaccorsi, Val Cerasa Rosso	98
Nerello Cappuccio, Nerello Mascalese, Sicilia	
● 2020 Terre Di Giotto, Gattaia	98
Pinot Nero, Toscana	
● 2015 Montanello, Barolo Castiglione	102
Nebbiolo, Piemonte	
● 2019 Cantina Sannas, Bobotti ++	117
Cannonau, Sardegna	
● 2020 SRC, Alberello	120
Nerello Mascalese, Sicilia	
● 2018 Poggiarellino, Brunello di Montalcino	126
Sangiovese, Toscana	
● 2019 Le Piane, Boca	135
Nebbiolo, Piemonte	
● 2014 Simone Scaletta, Barolo Chirlet	148
Nebbiolo, Piemonte	

- **2014 Poggiarellino, Brunello di Montalcino** 153
Sangiovese, Toscana
- **2021 Sciara, 980 m** 160
Nerello Mascalese, Sicilia
- **2022 Sciara, Centenario** 235
Nerello Mascalese, Sicilia



At Sullaluna, wine is part of the story we tell.

Our selection is curated in collaboration with Roscioli Wine Club, bringing together small Italian producers and a deep sense of place.

Most of the wines you discover here can continue beyond the table, through Roscioli Wine Club, connecting your experience in New York to Italy.

Continue your journey at home.
Enjoy 10% off on the shop and
Wine Club membership with code:
SULLALUNA10



COLLETTIVO ARTISANAL SOUL WITH ITALIAN ROOTS BOTANICO

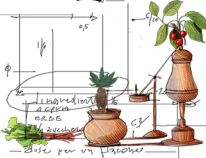
1 SOURCING INGREDIENTS

- Bulk, artisanal, natural wines
- Spices and Herbs
- Organic Fruit



2 DEVELOPING RECIPES

- Each Vermouth and Amaro becomes the expression of a place, a season, a community.



3 CREATING SPIRITS

- Blending herbs and spices, macerating in alcohol or wine, and adding zero additives or artificial flavoring.



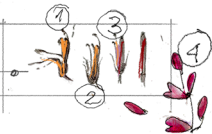
4 MIXING COCKTAILS

Introducing a new vision of mixology and rethinking classic cocktails, as a genuine alternative to the world of standardized flavor.



5 NETWORKING

- Born from personal relationships with winemakers, farmers, artisans, and botanists, Collettivo Botanico aims to create a traceable and sustainable process.



TAV XII - A.

Daniela Pareschi

PERINI



Perini

16/64

Organic Pear Purea, Sparkling Verdicchio
*Lightly Sparkling, low-alcohol, Naturally sweet from
Organic Pear balanced by the vibrant freshness of Verdicchio.*

NATURAL SPRITZES

Ceraso Spritz

19

Ceraso, Prosecco Lunatico
Wild Cherry & Citrus notes

Agrumato Spritz

19

Agrumato, Prosecco Lunatico
Blood Orange & Citrus notes

Limoncello Spritz

19

Limoncello, Prosecco Lunatico
Organic Amalfi Lemon

Amaro Amiata Spritz

19

Amaro Amiata, Prosecco Lunatico
Herbal & Spice notes

NATURAL COCKTAILS

Rhubarb Sour

20

Rhubarb, Lime, Honey

Milano-Torino

20

Collettivo Vermouth, Amaro Amiata

Collettivo Negroni

25

Vermouth di Neoneli, Agrumato, Monkey 47 Gin

SIGNATURE

22

Where The Wind Burns

Espolon Tequila, La Vida Mezcal, Mango, Shiso, Tajin

Tale & Tonic

Bombay Dry Gin, St.Germain, Cucumber, Angostura, Tonic

Pepper Calls

Espolon Tequila, Fresno and Poblano Peppers, Coconut, Dry Curacao

Italian Do It Bitter

High West Bourbon, Absinthum, Aperol, Lime

The Count's Garden

Ketel One infused with Earl Grey tea, Domaine de Canton, St-Germain, fresh Rosemary, honey, lemon

COCKTAILS

Spritzes

Aperol / Campari / Hugo

18

Mimosa

17

Martini

Dry / Dirty

19

Espresso Martini

19

Negroni

19

Classic Cocktails

Margarita | Americano
Sour | Old Faschion | Manhattan

19

BEERS

Menabrea

Lager

11

Ducato

Italian Pale Ale

11

Baladin Nazionale

Italian Pale Ale

11

Non-alcoholic beer

10

SOFT DRINKS

Sparkling / Still water	9
Phony Non-Alcoholic Negroni/Amaro Falso/Negroni White	13
Lemon / Clementine Soda	8
Homemade Lemon Iced Tea	7
Coca-Cola	6

LIQUORI

Amaro Amaro Amiata / Nocino / Absinthum	13
Johnnie Walker Blended Scotch	19
Laphroaig 10 Single Malt Whisky	21

DISTILLATI CAPOVILLA

Grappa di Bassano	15
Grappa di Brunello	16
Cherry Distillate	22
Apricot Distillate	22
Apple Distillate	22
Pear Distillate	24
Peach Distillate	24

What is **SULLALUNA**?

Sullaluna is a unique concept born in Venice and now also in New York City. It's an independent Italian bookshop specializing in beautifully curated illustrated books and design, with titles in both Italian and English. Deeply rooted in a love for visual storytelling and literature, Sullaluna promotes a thoughtful, creative, and poetic approach to reading through a variety of events.

In New York, Sullaluna NYC expands this vision by becoming a cultural space and Italian bistro in the heart of the West Village. Alongside the bookshop, guests can enjoy an authentic culinary experience from breakfast to dinner and participate in readings, presentations, and artistic gatherings that celebrate Italian culture and beyond.

Whether in Venice or New York, Sullaluna is a place where books, food, and cultural experiences come together to create moments of inspiration and connection.



41 CARMINE ST. - NEW YORK, NY