

DON'T THINK Yo! TOO MUCH

PIZZA

VERA PIZZA
NAPOLETANA



Vegan

Vejetaryen

Domuz

Siğir Eti

Acı

Yumurta

Alerjen

Margherita

Roma domates, fior di latte mozzarella/bitkisel mozzarella
grana padano d.o.p/bitkisel parmesan, taze fesleğen, ekstra sızma zeytinyağı

(Glüten, laktoz)

Margherita Verace

San Marzano d.o.p domates, manda mozzarella,
datterini domates, taze fesleğen, ekstra sızma
zeytinyağı

(Glüten, laktoz)

Margherita con i funghi

Roma domates, datterini domates, fior di latte mozzarella/bitkisel
mozzarella, grana padano d.o.p/bitkisel parmesan, yabani
mantarlar, taze fesleğen, ekstra sızma zeytinyağı

(Glüten, laktoz, mantar)

Marinara Burrata & Pesto

San Marzano d.o.p domates, Burrata, İtalyan roka,
Antep fistiği, datterini domates, sarımsak, kekik,
fesleğen pesto sos, ekstra sızma zeytinyağı

(Glüten, laktoz, kuruyemiş)

Marinara

San Marzano d.o.p domates, kekik,
sarımsak, ekstra sızma zeytinyağı

(Glüten)

Meat Busters

Roma domates, fior dilatte mozzarella, pastrami,
asado, yabani mantarlar, dana pepperoni

(Glüten)

Beefs N'Roses

Roma domates, Bergama tulum, Divle obruk tulumu,
karabiberli roz bif, İtalyan roka, mantar, taze kekik,
ekstra sızma zeytinyağı

(Glüten)

Honeymoon

Pastrami, Stracciatella, Mantar, Tulum Peyniri,
Chili biber, Roka, Acı bal, Sızma Zeytinyağı

(Glüten)

Breasola/Prosciutto Affair

Fior di latte mozzarella, manda mozzarella,
breasola/prosciutto crudo, İtalyan roka, datterini
domates, grana padano d.o.p. , balzamik

(Glüten, laktoz)

Cheesus Crus †

Pecorino romano d.o.p, gorgonzola d.o.p, grana padano
d.o.p, emmental, fior di latte mozzarella, acı ile demlenmiş bal,
taze chili biber, ekstra sızma zeytinyağı

(Glüten, laktoz, bal)

Zuccheesy

Ricotta liscia, Fior di latte mozzarella/bitkisel mozzarella, gorgonzola d.o.p,
kabak jülyen, chili biber, yabani mantarlar, sarımsak yağı, pesto sos, grana
padano d.o.p/bitkisel parmesan, limon zest

(Glüten, laktoz)

Fun Guy

Fior di latte mozzarella/bitkisel mozzarella, manda mozzarella/bitkisel mozzarella,
gorgonzola d.o.p/bitkisel parmesan, yabani mantarlar, sarımsak, biberiye, limon
kabuğu rendesi, ktır soğan, taze fesleğen, ekstra sızma zeytinyağı

(Glüten, laktoz, mantar)

Tartufata

Beyaz & siyah trüf kreması, fior di latte mozzarella, trüflü
scamorza, emmental, taze trüf mantarı, grana padano
d.o.p, trüf yağı

(Glüten, laktoz, kuruyemiş)

Pepperoni

Roma domates, fior di latte mozzarella, dana /
domuz pepperoni, grana padano d.o.p, taze
fesleğen

(Glüten, laktoz, mantar)

Over The Clouds

Roma tipi soyulmuş domates, fermente biber salçalı dana
köfte, sarımsaklı yoğurt, tütsülenmiş toz biber, frenk
maydanoz, limon zest, ekstra sızma zeytinyağı

(Glüten, laktoz)

Dünya Şampiyonu Pizza -Altın Madalya- Bulut Şenol, Nappo
2022 Dünya Pizza Olimpiyatları Gurme Pizza Kategorisi

➤ EKSTRA TAZE TRAŞ TRÜF

➤ EKSTRA BURRATA

*Misafirlerimizden 14:30'a kadar %5, 14:30'dan sonra ise %10 servis ücreti
alınmaktadır.

PIZZALARIMIZIN LEZZETİ
NEREDEN
GELİYOR?

Pizzalarımızı otantik Napolitan dinlendirme ve mayalama tekniğiyle hazırlıyoruz.
Sadece Torino'dan Bongiovanni Vera 00 pizza unu kullanıyoruz.
Coğrafi işaretli San Marzano domateslerimiz Agro Sarnese Nocerino'dan,
Roma domateslerimiz de İtalya'dan geliyor.
Suda fior di latte ve manda mozarellalarımız, en özenli Türk butik üreticiler
tarafından günlük üretiliyor.
Pizzalarımıza son dokunuşu yüksek kaliteli Ayvalık soğuk sıkım zeytinyağıyla yapıyoruz.
Biscotto di Sorrento tabanlı fırınlarımız, artizan Napoli taş fırın ustaları
Stefano Ferrara ve Manna tarafından yapılıyor.
Pizzalarımızı geleneksel tekniklerle 450-480 derecede pişiriyoruz

VERA
PIZZA
Napoletana

NAPPO

THESE ARE NOT PIZZA

ÇORBA

Gazpacho

Pelato domates, közlenmiş kapya biber, sarımsak, salatalık marmelatı, frenk maydanoz, kuruton, fesleğen yağı



Yer Elması Çorbası

Yerelması, süt, adaçayı, ceviz, zeytinyağı, nar

(Laktöz, kuruyemiş)

ATIŞTIRMALIK

Focaccia & Marine Zeytinler

Marine seçki zeytinler, focaccia, grana padano d.o.p,ekstra sızma zeytinyağı

(Glüten)

Humus

Tarhunlu humus, napolitan çıtı

(Glüten)

Stracciatella

Focaccia, stracciatella, ceviz, marine yeşil zeytin, taze feslegen, limon kabuğu, pancarlı ve feslegenli ekstra sızma zeytinyağı, ıslı tuz

(Laktöz, kuruyemiş)

Caprese

Fesleğen pesto sos, renkli domatesler, manda mozzarella, ekstra sızma zeytinyağı, focaccia

(Laktöz, kuruyemiş)

Burrata

Burrata, kiraz domates, feslegen pesto, taze feslegen, ekstra sızma zeytinyağı, feslegenli ekstra sızma zeytinyağı

(Laktöz, kuruyemiş)

Carpaccio Di Bresaola

Bresaola, remoulade, İtalyan roka grana padano d.o.p, ceviz içi, limon kabuğu,confi sarımsak yağ

(Laktöz)

Geleneksel İtalyan Köfte

Geleneksel domates sosta pişmiş İtalyan anneanne köftesi

(Laktöz)



KASE

Chickale

Kale (kivircik lahana), nohut, kinoa, limon zest, sauerkraut, avokado, sarımsak ve tahinli sos

(Bal)

Bufala

Manda mozzarella, körpe ıspanak, Datterini domates, taze fesleğen, kinoa, çam fıstığı, fesleğen pesto, ıslı pul tuz,ekstra sızma zeytinyağı

(Laktöz, kuruyemiş)

SALATA

Nappo

Akdeniz yeşillikleri, kuşkonmaz, avokado, kiraz domates, limon ve portakal segmentleri, fındık turp, grana padano d.o.p, nane & limon citronette, badem

(Laktöz, kuruyemiş, bal)

Beetgoat Veganised

Pancar, körpe ıspanak, bitkisel bazlı "greek white", taze kekik, ceviz, çörek otu, balzamik vinaigrette, salatalık



Beetgoat

Pancar, körpe ıspanak, Buche de Chevre keçi peyniri, taze kekik, ceviz, çörek otu, balzamik vinaigrette, salatalık

(Laktöz, kuruyemiş)

Kale

Kale (kivircik lahana), lolo rosso, elma, badem, ricotta,grana padano d.o.p, taze kekik, portakal citronette

(Laktöz, kuruyemiş)

→ EKSTRA SOUS VIDE TAVUK GÖĞÜS

→ EKSTRA KONTRFILE

*Misafirlerimizden 14:30'a kadar %5, 14:30'dan sonra ise %10 servis ücreti alınmaktadır.

NAPPO

THESE ARE NOT PIZZA

ANA YEMEK

Sous Vide Tavuk Göğüs

Sous vide tavuk göğsü, mantarlı körpe ispanak, grana padano d.o.p, badem

① (Mantar, kuruyemiş)



BURGER

Nappo Burger

Dana köfte, cheddar, nappo sos, karamelize soğan

① (Glüten, Laktoz, yumurta)

KIZARTMALAR

Fried Potatoes

Parmesan & Trüf Yağı

① (Laktose)

İsli Tuz & Biberiye

▽

Çıtır Kabak

① (Laktos, yumurta)

TATLI

Tiramisu

Kedidili, Espresso, Mascarpone kreması, Kakao

① (Laktos, yumurta)

Nappo Way Cannoli

Cannoli çıtırı, ricotta kreması, portakal ve limon kabuğu rendesi, çarkıfelek sos, antep fıstığı, pudra şekeri, yaban mersini

① (Glüten, Laktoz, yumurta, bal, kuruyemiş)

MAKARNA

Bolognese

Domates sos, dana kıyma, soğan, havuç, kereviz sapı, grana padano d.o.p.

① (Glüten, Laktoz)

Aglıo Olio e Peperoncino

Spaghettili, sarımsak yağı, Maraş acı biber, beyaz şarap, maydonoz, chili biber, karabiber, ceviz

① (Glüten, Kuruyemiş)

Ai Pomodorini

Spaghettili, Ai pomodorini, stracciatella, taze fesleğen, karabiber, EVOO, datterini

① (Glüten, Laktoz)

Kind of Carbonara

Spaghettili, pepperon chips, pecorino romano, grana padano d.o.p. , yumurta, ceviz, karabiber

① (Gluten, Lactose, Nuts)

Fesleğen Pestolu Taglierini

Taglierini, grana padano d.o.p, fesleğen pesto sos, taze fesleğen, ekstra sızma zeytinyağı

① (Glüten, Laktoz)

Geleneksel İtalyan Köfteli Taglierini

Taglierini, grana padano d.o.p, domates sos, polpette, taze fesleğen, ekstra sızma zeytinyağı

① (Glüten, Laktoz)

Trüflü Taglierini

Taze taglierini makarna, parmesan, trüf yağı, taze traş trüf

① (Glüten, Laktoz)

Füme Etlı Ravioli

Füme etli ravioli, gorgonzola, limon kabuğu rendesi, ceviz

① (Glüten, Laktoz, kuruyemiş)

EKSTRA SOUS VİDE TAVUK GÖĞÜSÜ

EKSTRA KONTRFILE

*Misafirlerimizden 14:30'a kadar %5, 14:30'dan sonra ise %10 servis ücreti almaktadır.

So YOU WANNA DRINK?

KOKTEYL

Negroni

Gin, campari, Vermut

Americano

Campari, vermut, soda

Perfect Manhattan

Bourbon, vermut, angostura bitter

Perfect Martini

Gin, vermut

Old Fashioned

Bourbon, angostura bitter

Chili Passion

Tekila, çarkıfelek püresi, turunc karışımı, arnavut biberi

Moscow Mule

Vodka, lime suyu, limon suyu, zencefil

Bloody Marry

Vodka, domates suyu, kereviz suyu, acı biber sosu, worcestershire sos

Mojita

Club havana rum, nane, limon suyu, lime, şeker şurubu

Margarita

Tekila, lime suyu, cointreau

Aperol Spritz

Aperol, prosecco, soda

Campari Spritz

Campari, prosecco, soda

Milanese Gin & Tonic

Schweppes Tonic Water, campari

Gin & Tonic

Schweppes Tonic Water, gin

MOKTEYL

Chili Passion

Bloody Marry

Mojito

BİRA

Nappy 33 cl

Becks 33 cl

Bud 33 cl

Corona 35.5 cl

Leffe Brune 33 cl

Leffe Blonde 33 cl

Erdinger 33 cl

Efes Pilsen 33 cl

KAHVE

➔ İLAVE BADEM SÜTÜ

Espresso S/D

Espresso Macchiato S/D

Americano

Iced Americano

Latte

Iced Latte

Cappucino

Flat White

Cortado

Türk Kahvesi

Filtre Kahve

*Yaseminli Yeşil Çay

ALKOLSÜZ İÇECEK

Cola / Fanta / Sprite 330 ml

Fuse Tea 250 ml

Ayran Özerhisar 245 ml

Damla Minerale 330 ml

Damla Su 330 ml / 750 ml

San Pellegrino 250 ml / 750 ml

Limonata 300 ml

ŞARAP

*Tüm kadehler 15 cl

KIRMIZI

Urla Vourla Cabernet Sauvignon, Merlot, Syrah, Boğazkere

Urla Tempus Merlot, Syrah, Cabernet Sauvignon, Cabernet Franc, Petit Verdot

Kavaklıdere Egeo Merlot, Syrah, Cabernet

Suvla Karasakız Karasakız

Kuzeybağ Kösetevек Kösetevек

Briccotondo Barbera Barbera

Büyülübağ Merlot

Büyülübağ Cabernet Sauvignon

Cantele Primitivo

Cantele Negroamaro

Zi'Ronda Amarone

Alaşehir Philadelphia

Dezzani Ottobucce Rosso Igt

Regaleali Nero D'avola

Sobran Nebbiolo

Chateau Lafitte

BEYAZ

Urla Chardonnay

Kavaklıdere Egeo Sauvignon Blanc

Suvla Kınalı Yapıncak Yapıncak

Suvla Viognier Viogner

Regaleali Bianco

Belfiore Pinot Grigio

Alaşehir Philadelphia Sultaniye

Sobran Beyazı

PEMBE

Urla Serendias Pinot Noir, Kalecik

Suvla Blush

Belfiore Pinot Grigio Blush

KÖPÜKLÜ


Lambrusco Secco

La Gioiosa Prosecco Frizzante

La Gioiosa Prosecco Frizzante (20cl)

DON'T THINK *Yo!* TOO MUCH

menu update: 22.11.2024

PIZZA 

VERA PIZZA
NAPOLETANA



Vegan



Vegetarian



Beef



Chili



Egg



Pork



Allergen

Margherita

Rome tomatoes, fior di latte mozzarella/plant based mozzarella
grana padano d.o.p./plant based parmesan, basil, EVO

   (Gluten, Lactose)




Margherita Verace

San Marzano d.o.p tomatoes, buffalo mozzarella, datterini tomatoes, tgrana
padano d.o.p, basil, EVOO

  (Gluten, Lactose)




Margherita con i funghi

Peeled roman tomatoes, datterini tomato,
fior di latte mozzarella/plant based mozzarella, grana padano d.o.p./plant based
parmesan, mushroom, fresh basil, EVOO

   (Gluten, Lactose, Mushroom)


Marinara Burrata & Pesto

San Marzano d.o.p tomatoes, burrata, arugula, pistachio,
datterini tomatoes, garlic, oregano, basil pesto sauce, EVOO

   (Gluten, Lactose, Nuts)


Marinara

San Marzano d.o.p tomatoes,
oregano, garlic, EVOO

 (Gluten)


Meat Busters

Roma tomato, fior dilatte mozzarella, pastrami, asado,
wild mushrooms, beef pepperoni

 (Gluten)


Beefs N'Roses

Peeled roman tomatoes, Bergama tulum cheese,
Divle obruk cheese, black pepper roast beef, arugula,
mushrooms, thyme, EVOO

 (Gluten)



Honeymoon

Pastrami, Stracciatella, Mushroom, Tulum Cheese,
Chili peppers, Rucola, Spicy & Hot Honey, Olio EVOO

 (Gluten)

Breasola/Prosciutto Affair

Fior di latte mozzarella, buffalo mozzarella,
breasola/prosciutto crudo, arugula, datterini tomatoes, grana
padano d.o.p., balsamic

  (Gluten, Lactose)

Cheesus Crust†

Pecorino romano d.o.p, gorgonzola d.o.p, grana padano
d.o.p, emmental, fior di latte mozzarella, chili infused honey

   (Gluten, Lactose, Honey)




Zuccheesy

Ricotta liscia, fior di latte mozzarella/plant based mozzarella, , zucchini
julienne, chili pepper, mushroom, garlic oil, pesto sauce, grana
padano d.o.p./plant based parmesan, lemon zest

   (Gluten, Lactose)




Fun Guy

Fior di latte mozzarella/plant based mozzarella, buffalo mozzarella,
mushroom, gorgonzola d.o.p./plant based parmesan,
crispy onion, garlic, rosemary, fresh basil, lemon zest, extra virgin olive oil

   (Gluten, Lactose, Mushroom)

Tartufata

White & Black truffle cream, fior di latte mozzarella,
truffed scamorza, emmental, fresh truffles, grana padano
d.o.p, truffle oil

   (Gluten, Lactose, Mushroom)

Pepperoni

Peeled roman tomatoes, fior di latte mozzarella,
beef pepperoni, grana padano d.o.p, basil


  


Over The Clouds

Peeled roman tomatoes, beef meatballs with fermented
pepper paste, garlic yogurt, smoked ground pepper,
chervil, lemon zest, EVOO

 (Gluten, Lactose)

*World Champion Pizza - 2022 World Pizza Gourmet Pizza Category
By Nappo Chef Bulut Şenol*

 Extra Fresh Shaved Truffle

 Extra Burrata

*Our prices include VAT.

*Our guests are charged a 5% service fee until 14:30 and a
10% service fee after 14:30.

Where does
the flavor of
OUR PIZZAS
come from

?

- ~ Preparing our pizzas with the authentic Neapolitan leavening and maturation technique.
- ~ Only using Bongiovanni Vera 00 pizza flour from Turin.
- ~ Importing geo-marked San Marzano tomatoes from Agro Sarnese Nocerino, and our Roman tomatoes from Italy.
- ~ Using fior di latte and buffalo mozzarellas which are produced daily by the most attentive Turkish boutique producers.
- ~ Making the final touch to our pizzas with high quality Ayvalık cold-pressed extra virgin olive oil.
- ~ Our Biscotto di Sorrento-based ovens are made by Stefano Ferrara and Manna, artisan Naples stone bakers.
- ~ Baking our pizzas at 450-480 degrees with traditional techniques.

**VERA
PIZZA**



Napoletana

NAPPO

THESE ARE NOT PIZZA

SOUP

Gazpacho

Pelato tomato, roasted capia pepper, garlic, cucumber marmalade, chervil, dried tomatoes, basil oil

Topinambur Soup

Jerusalem artichoke, milk, sage, walnut, EVOO, pomegranate

(Lactose, Nuts)

ANTIPASTI

Focaccia & Marinated Olives

Neapolitan focaccia, grana padano d.o.p, thyme, marinated olives, EVOO

(Gluten)

Hummus

Tarragon hummus, neapolitan crispy

(Gluten)

Stracciatella

Focaccia, stracciatella, walnuts, marinated green olives, fresh basil, lemon peel, extra virgin olive oil with beetroot and basil, smoked salt

(Lactose, Nuts)

Caprese

Basil pesto sauce, colorful tomatoes, buffalo mozzarella, extra virgin olive oil, focaccia

(Lactose, Nuts)

Burrata

Burrata, cherry tomatoes, pesto sauce, fresh basil, pine nuts, EVOO

(Lactose, Nuts)

Carpaccio Di Bresaola

Bresaola, remoulade, Italian arugula grana padano d.o.p, walnuts, lemon peel, confit garlic oil

(Laktosz)

Traditional Polpette

Italian grandmother's meatballs cooked in traditional tomato sauce

(Laktosz)

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BOWL

Chickale

Kale, chickpeas, quinoa, limon zest, smoked sauerkraut, garlic and tahini sauce

(Honey)

Bufala

Bufalo mozzarella, baby spinach, datterini tomatoes, fresh basil, quinoa, pine nuts, basil pesto smoked flake salt,

(Lactose, Nuts)

SALADS

Nappo

Mediterranean greens, asparagus, avocado, cherry tomatoes, lemon and orange segments, grana padano d.o.p, Mint&lemon citronette, almond

(Lactose, nuts, honey)

Beetgoat Veganised

Beetroot, baby spinach, greek white, cucumber, thyme, walnuts, black cumin, balsamic bvinaigrette



Beetgoat

Beetroot, baby spinach, Buche de Chevre goat cheese, thyme, walnuts, black cumin, balsamic vianaigrette, cucumber

(Lactose, nuts)

Kale

Kale, lolorosso, apple, almond, ricotta, parmigiano, fresh thyme, orange citronette

(Lactose, nuts)

Extra sous vide Chicken Breast

Extra Short Loin

THESE ARE NOT PIZZA

Sous Vide Chicken Breast

Sous vide chicken breast, baby spinach with mushrooms, grana padano d.o.p, almonds

① (Mushroom, Nuts)



BURGER&PIZZA DOG

Nappo Burger

Beef patty, cheddar, nappo sauce, caramelized onion

① (Gluten, lactose, egg)

FRIES

Fried Potatoes

Parmigiano & Truffle

Ⓢ ① (Lactose)

Smoked Salt & Rosemary

▽

Zucchini

Ⓢ ① (Lactose, Egg)

DESSERT

Tiramisu

Kedidili, Espresso, Mascarpone kremasi, Kakao

① (Gluten, lactose, egg)

Nappo Way Cannoli

Cannoli crisps, ricotta cream, orange and lemon zest, passionfruit sauce, pistachios, powdered sugar, blueberries

① Ⓢ (Gluten, lactose, egg)

PASTA

Bolognese

Tomato sauce, ground beef, onion, carrot, celery stalk, grana padano d.o.p.

Ⓢ ① (Gluten, Lactose)

Agljo Olio e Peperoncino

Spaghetti, garlic oil, Maray hot pepper, white wine, parsley, chili pepper, black pepper, walnut

Ⓢ ① (Gluten, nuts)

Ai Pomodorini

Spaghetti, Ai pomodorini, stracciatella, fresh basil, datterini, blackpepper, evoo

Ⓢ ① (Gluten, lactose)

Kind of Carbonara

Spaghetti, pepperoni chips, pecorino romano, grana padano, eggs, walnuts, black pepper

Ⓢ ① (Gluten, Lactose, Nuts)

Basil Pesto Taglierini

Taglierini, grana padano d.o.p, basil pesto sauce, fresh basil, extra virgin olive oil

Ⓢ Ⓢ ① (Gluten, lactose)

Polpette Taglierini

Taglierini, grana padano d.o.p, polpette, tomato sauce, fresh basil, extra virgin olive oil

Ⓢ ① (Gluten, lactose)

Truffle Taglierini

Fresh taglierini pasta, parmesan, truffle oil, freshly shaved truffle

Ⓢ ① (Gluten, Lactose)

Smoked Meat Ravioli

Smoked meat ravioli, gorgonzola, lemonzest, walnuts

① (Gluten, Lactose, Nuts)

Extra sous vide Chicken Breas* ➔

Extra Short Loin ➔

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So YOU WANNA DRINK?

COCKTAIL

Negroni

Gin, campari, Vermut

Americano

Campari, vermut, soda

Perfect Manhattan

Bourbon, vermut, angostura bitter

Perfect Martini

Gin, vermut

Old Fashioned

Bourbon, angostura bitter

Chili Passion

Tequila, passion fruit puree, bitter orange mix, cayenne

Moscow Mule

Vodka, lime juice, lemon juice, ginger

Bloody Marry

Vodka, tomato juice, celery juice, hot pepper sauce, worcestershire sauce

Margarita

Tequila, lime juice, lemon juice, cointreau

Mojito

Club havana rum, mint, lemon juice, lime, sugar syrup

Aperol Spritz

Aperol, prosecco, soda

Campari Spritz

Campari, prosecco, soda

Milanese Gin & Tonic

Schweppes Tonic Water, campari

Gin & Tonic

Schweppes Tonic Water, gin

SOFT DRINKS

Cola / Fanta / Sprite 330 ml

Fuse Tea 250 ml

Ayran Özerhisar 245 ml

Damla Minera 330 ml

Damla Su 330 ml / 750 ml

San Pellegrino 250 ml / 750 ml

Limonata 300 ml

BEER

Nappy 33 cl

Becks 33 cl

Bud 33 cl

Corona 35.5 cl

Lefte Brune 33 cl

Lefte Blonde 33 cl

Erdinger 33 cl

Efes Pilsen 33 cl

COFFEE

➤ Additional almond milk

Espresso S/D

Espresso Macchiato S/D

Americano

Iced Americano

Latte

Iced Latte

Cappucino

Flat White

Cortado

Turkish Coffee

Filter Coffee

*Jasmine Green Tea

MOKTEYL

Chili Passion

Bloody Marry

Mojito

NAPPO

*All glasses are 15 cl

WINE

RED

Urla Vourla Cabernet Sauvignon, Merlot, Syrah, Boğazkere

Urla Tempus Merlot, Syrah, Cabernet Sauvignon, Cabernet Franc, Petit Verdot

Kavaklıdere Egeo Merlot, Syrah, Cabernet

Suvla Karasakız Karasakız

Kuzeybağ Kösetevik Kösetevik

Briccotondo Barbera Barbera

Büyülübağ Merlot

Büyülübağ Cabernet Sauvignon

Cantele Primitivo

Cantele Negroamaro

Zi'Ronda Amarone

Alaşehir Philadelphia

Dezzani Ottobucce Rosso Igt

Regaleali Nero D'avola

Sobran Nebbiolo

Chateau Lafitte

WHITE

Urla Chardonnay

Kavaklıdere Egeo Sauvignon Blanc

Suvla Kınalı Yapıncak Yapıncak

Suvla Viognier Viogner

Regaleali Bianco

Belfiore Pinot Grigio

Alaşehir Philadelphia Sultaniye

Sobran Beyazı

ROSE

Urla Serendias Pinot Noir, Kalecik

Suvla Blush

Belfiore Pinot Grigio Blush

SPARKLING

Lambrusco Secco

La Gioiosa Prosecco Frizzante

La Gioiosa Prosecco Frizzante (20cl)

NAPPO