

# LA PIZZA *è bella*

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## *LIST OF ALLERGENS:*

*Gluten, Nuts, Crustacean, Eggs, Milk, Celery, Sesame,  
Mustard, Lupin, Fish, Mollusks, Shellfish  
Crustaceans, Sulfur Dioxide, Garlic, Soya.*

***Please tell our waiters if you have any allergies***

# OCEANA AND LA PIZZA É BELLA JOIN FORCES!

**OCEANA** the largest international advocacy organization dedicated solely to ocean conservation, and **La Pizza é Bella**—voted the number one pizzeria in Brussels and the fifth in Europe—are proud to announce their collaboration with one thing in mind: **to save the ocean while enjoying delicious pizza and other popular Italian foods.**

With our three venues located in central Brussels (La Pizza é Bella, La Pizza é Bella Gourmet, and La Pizza è Bella Cocktail), we will be working alongside Oceana to raise public awareness about the importance of our ocean and the continual man-made threats it faces, like overfishing, pollution, and the destruction of marine habitats.

## Pizza and the ocean

Interestingly, pizza and the ocean are historically interconnected: The story goes back to the 1720s when the first “*pizza marinara*” was created in the port city of Naples. At that time, sailors and other seafarers needed a food that would survive many days at sea without spoiling, and the simple, but highly nourishing “*pizza marinera*” (“*marinara*” coming from the Italian word “*marinaro*”, or “sailor” in English) was created—no meat, no cheese, just plain pita bread covered in a hearty tomato sauce.

By joining forces with Oceana, La Pizza é Bella is committed to sharing Oceana’s core philosophy of **saving the ocean and feeding the world** by maintaining this strong connection with its namesake food and our seas, as well as the lives of the many people that depend on a healthy ocean.

## How can you help save the ocean?

Saving the ocean is simple as following Oceana and La Pizza é Bella on social media, where you can add your voice to our joint ocean initiatives. Also, be sure to check this site out periodically to learn more about future events and other activities!

Find out more about Oceana at <https://europe.oceana.org/> and social media (Instagram [@oceanaeurope](#), Twitter [@OceanaEurope](#) and Facebook [@OceanaEurope](#))!

**OCEANA** Protecting the  
World’s Oceans

**LA PIZZA** *é bella*



# APERITIVI ITALIANI

(Italian Aperò)



## Aperol Spritz

(Aperol, Prosecco, Soda Water)

9 €

## Campari Spritz

(Campari, Prosecco, Soda Water)

9.5 €

## Limoncello Spritz

(Limoncello, Prosecco, Soda Water)

9.5 €

## Saint Germain Spritz

(Saint Germain, Prosecco, Soda Water)

10 €

## Martini Spritz

Red Vermouth, Prosecco, Fresh Mint, Lime, Soda Water

10 €

## Negroni

(Gin Bulldog, Campari, Vermouth Rosso)

12 €

## Negroni Sbagliato

(Prosecco, Campari Vermouth Rosso)

11 €

## Crodino (Alcohol Free)

4.5 €

# I NOSTRI GIN TONIC

(Our GIN TONIC)

## CLASSICO

(Gin, Lemon and San Pellegrino Tonic Water)

11 €

## AMALFI

(Gin, Berries, Lime and San Pellegrino Tonic Water)

16 €

## CAPRI

(Gin, Basilic, Orange, San Pellegrino Tonic Water)

14 €

## VESUVIO

(Gin, Black Pepper, Lime and San Pellegrino Tonic Water)

14 €



# ANTI PASTI

(STARTERS)

## LE MOZZARELLE



### LA CAPRESE

18 €

(Pomodoro, mozzarella di bufala, basilico, olio, sale e pepe)

(Tomaat, buffelmozzarella, basilicum, olie, zout en peper)

(Tomato, buffalo mozzarella, basil, oil, salt and pepper)

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### BUFALA CAMPANA (250 gr.)

12 €

(buffelmozzarella met rucola en kerstomaatjes)

(Buffalo mozzarella with cherry tomatoes and Rocket salad)

### BUFALA CAMPANA E PROSCIUTTO SAN DANIELE

22 €

(buffelmozzarella met parmaham, rucola en kerstomaatjes)

(Buffalo mozzarella with cherry tomatoes and Rocket salad with San Daniele Raw Ham)

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### BURRATINA PISTACCHIO

12 €

(Burrata met pistachecrème en kerstomaatjes)

(Burrata with pistachio cream and cherry tomatoes and Rocket salad)

### BURRATINA PISTACCHIO E PROSCIUTTO SAN DANIELE

22 €

(Pistache Burrata en kerstomaatjes, met San Daniele rauwe ham)

(burrata with pistachio cream and cherry tomatoes, with San Daniele Raw Ham)

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### BURRATINA TARTUFO

14 €

(Truffelburratina met rucola en kerstomaatjes)

(Truffleburratina and cherry tomatoes and Rocket salad)

### BURRATINA TARTUFO E PROSCIUTTO SAN DANIELE

24 €

(Truffelburratina met verse truffel met San Daniele kaas)

(Truffleburratina with fresh truffle and San Daniele Raw Ham)

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### DUO DI BURRATINE

24 €

(Pistache Burrata en Truffelburratina met rucola en kerstomaatjes)

(Burrata with pistachio and Truffle Burratina with cherry tomatoes and Rocket salad)

### DUO DI BURRATINE E PROSCIUTTO SAN DANIELE

34 €

(Pistache Burrata en Truffelburratina met rucola met San Daniele kaas)

(Burrata pistachio and Truffleburratina and San Daniele Raw Ham)



## I TAGLIERI

(CUTTING BOARDS)

### TAGLIERE "LA VITA È BELLA" (*Small or Large*)

16/30 €

(San Daniele ham (24 maanden), Mortadella Favola Dop, Porchetta Ariccia, Caserta zwart varkensspek, Varkenssalami, Buffel mini-mozzarella, Provolone del Monaco)

(San Daniele ham (24 months), mortadella Favola Dop, Pancetta di Maialino nero Casertano, Salamini di Maialino, Bocconcini di Bufala, Provolone del Monaco)



### IL TAGLIERE VEGETARIANO (x2 pers.)

20 €

(Misto di Verdure grigliate)

(Mix van gegrilde groenten)

(Mix of grilled vegetables)



## LE BRUSCHETTE



### CLASSICA (2Pz)

9 €

(Tomaten in blokjes, knoflook, olie en oregano)

(Dadolata di Pomodorini, Aglio, Olio e Origano)

(Diced tomatoes, garlic, oil and oregano)



### VEGANA (2Pz)

10 €

(Gegrilde seizoensgroenten)

(Verdure di stagione grigliate)

(Grilled vegetables of the season)



### NAPOLETANA (2Pz)

12 €

(Worst, Friarielli en provola kaas van Agerola)

(Salsiccia, Friarielli e provola di Agerola)

(Friarielli, salsiccia e provola di Agerola)



## LE FRITTURE ITALIANE

### LA GRANDE FRITTURA (X 4 PERSONS)

35 €

(Crocchè classico + Arancino Classico + Frittatina Classica + Fritto misto Napoli)

### IL FRITTO MISTO (X 1 OR 2 PERSONS) (240 Gr. Or 480Gr)

10/20 €

(Mini Crocchè, mini Frittatina, mini Arancino, mini-polenta)



### CROCCHÈ CLASSICO (120 Gr.)

5 €

(Patate, Provola, parmigiano, Olio e pepe)

(Potatoes, Provola, parmesan, oil and pepper)

(Aardappelen, Provola kaas, Parmezaanse kaas, olie en peper)

### CROCCHÈ SALSICCIA E FRIARIELLI (120 Gr.)

9 €

(Patate, Provola, parmigiano, Friarielli, Salsiccia Olio e pepe)

(Potatoes, Provola, parmesan, oil and pepper)

(Aardappelen, Provola, Parmezaan, Friarielli, Worst Olie en peper)



### CROCCHÈ AL TARTUFO (120 Gr.)

12 €

(Crocché di patate ripieno di mozzarella, cotto e crema di parmigiano al tartufo)

(Potato crocché stuffed with mozzarella, cooked ham and truffle parmesan cream)

(Aardappel crocché gevuld met mozzarella, gekookte ham en truffelparmezaanse room)

### ARANCINO CLASSICO (120 Gr.)

5 €

(Riso, Carne macinata, Besciamella e Piselli)

(Rice, Minced Meat, Béchamel and Peas)

(Rijst, Gehakt, Béchamel en Erwtten)



### ARANCINO AL TARTUFO (120 Gr.)

8 €

(Riso, Tartufo nero, Grana Padano e Pecorino)

(Rice, Black Truffle, Grana Padano and Pecorino cheese)

(Rijst, Zwarte Truffel, Grana Padano en Pecorino kaas)



**FRITTATINA DI PASTA CLASSICA (120 Gr.)**

**5 €**

(Pasta, gekookte ham, béchamel, Grana Padano en Pecorino kaas)  
(Pasta, Prosciutto Cotto, Besciamella, Grana Padano e Pecorino)  
(Pasta, cooked ham, béchamel, Grana Padano and pecorino cheese)

 **FRITTATINA ALLA GENOVESE (120 Gr.)**

**6 €**

(Pasta, Vlees, Ui, Parmezaanse kaas)  
(Pasta, Carne, Cipolla, Grana Padano)  
(Pasta, Meat, Onion, Parmesan cheese)



**OLIVE ASCOLANE:**

**(Traditional Hand Stuffed Giant Olives)**

**(Traditionele Handgevulde Reuzenolijven)**



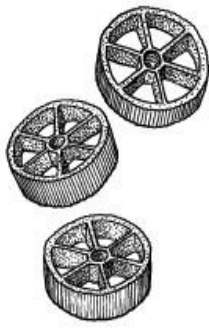
**Meat** (5 pieces) **5,5 €**

**Vegan** (5 Pieces) **6 €**

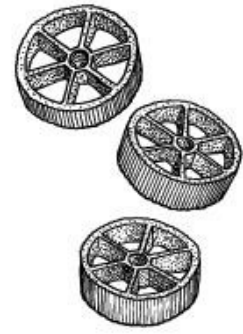
**Tartufo** (5 pieces) **9 €**

**Tris of** (9 or 15 Pieces) **13/18 €**





## LE PASTE



### MANFREDI RAGU E RICOTTA

22 €

(Manfredi met Napolitaanse ragout en buffel ricotta kaas)

(Manfredi with Neapolitan ragout and buffalo ricotta cheese)

### SPAGHETTI ALLA CARBONARA

18 €

(Mezzemaniche, eieren, varkenswang, Pecorino kaas en zwarte peper)

(Mezzemaniche, eggs, pork cheek, Pecorino cheese and Black Pepper)

### ZITI ALLA "GENOVESE"

22 €

(Vlees en uien gekookt op lage temperatuur (6 uur), Parmigiano)

(Carne e cipolle cotto a bassa temperatura (6 ore), Parmigiano)

(Meat and onions cooked at low temperature (6 hours), Parmesan)

### TONNARELLI CACIO, PEPE E TARTUFO

27 €

(Tonnarelli, Cacio, Peper en Truffel)

(Tonnarelli, Cacio, Pepper and Truffle)

### TONNARELLI CACIO E PEPE

16 €

(Tonnarelli, Cacio en Peper)

(Tonnarelli, Pecorino and Black Pepper)

### SPAGHETTI ALLA "NERANO"

20 €

(Courgetteroom met munt, provolone del monaco, parmezaan, olie en zwarte peper)

(Crema di zucchine con menta, provolone del monaco, parmigiano, olio e pepe nero)

(Courgette cream with mint, provolone del monaco, parmesan, oil and black pepper)







# LA PIZZA È bella



## Generation 2.0

*Water and flour, a pinch of salt, a tablespoon of tomato, a sprinkle of oil, a handful of Fior di Latte and you're done. That was the beginning! We are at the turn of the seventeenth and eighteenth centuries until the final recognition of the "Pizza Margherita", whose name is that of the queen and wife of Umberto I visiting Naples in 1889.*

*More than a century has passed since that day and generations of pizza makers have followed one another over the decades, from father to son, inexorably, like a river in flood. The Neapolitan pizza school is now known throughout the world and like all the arts, over time, it has evolved under the pressure of the younger generations, the arrival of new and special flours, technology and, why not, global communication.*

*"Pizza è Bella Gourmet" starting and maintaining the Neapolitan tradition in full with the help, dedication, love and creativity of its pizza chef **Ciro Dario**, aims to offer also and not only a more elaborate version, carefully presented and composed of the best Italian DOP and DOC products. The attempt is to demonstrate that pizza, although born as a poor dish, today can reach high culinary levels and be considered on a par with any other cuisine, both in the elaboration of the dishes and, above all, in the elaboration of flavours and texture. In short, we want to bring to the table also the other side of Pizza, that of inventiveness, creativity, generations of young people who want to show that there is still much to give...*

Generation 2.0



# LE FOCACCE

(To start)



## LA FOCACCIA

(Klassieke focaccia met olie, oregano en zout)  
(Classic flatbread, oil, oregano and salt)

6 € / 12 €

## LA FOCACCIA E PROSCIUTTO SAN DANIELE

16 €

(Klassieke focaccia met olie, oregano en zout)+ PROSCIUTTO  
(Classic flatbread, oil, oregano and salt) + PROSCIUTTO

# LE MARGHERITE



## LA MARGHERITA

14 €

(Pomodoro San Marzano dop, basilico, mix di pecorino e parmigiano, olio e Baby Bufalina)  
(San Marzano dop tomaat, handgesneden fior di latte, basilicum, pecorino en parmezaan mix, olie en Baby Bufalina)  
(San Marzano dop tomato, hand cut fior di latte, basil, mix of pecorino and parmesan, oil and Baby Mozzarella)



## PROVOLA E PEPE

15 €

(Pomodoro san Marzano dop, provola, pepe, basilico, mix di pecorino, parmigiano e olio)  
(San Marzano dop tomaat, provola kaas, paprika, basilicum, schapenmelk kaas en parmezaanse mix en olie)  
(San Marzano, provola cheese, pepper, basil, sheep's milk cheese, parmesan and oil)



## LA MARGHERITA TRICOLORE

16 €

(Mix Pomodorini Datterino, Fior di Latte, Basilico, Pecorino, olio ev0)  
(Gele tomaten mix , Fior di Latte, basilicum, pecorino, evo-olie)  
(Multicolor tomato, Fior di Latte, Basil, Pecorino cheese, evo oil)

# LE CLASSICHE



## LA BUFALINA VERACE

18 €

(Pomodori "Piennolo DEL VESUVIO", Mozzarella di bufala DOP, olio e basilico fresco)  
(Piennolo del Vesuvio tomaten, DOP buffelmozzarella, olie en verse basilicum)  
(Piennolo del Vesuvio tomaten, DOP buffelmozzarella, olie en verse basilicum)

## LA DIAVOLA (with extra 'Nduja di Spilinga + 2 €)

18 € / 20 €

(Pomodoro san Marzano D.O.P., Salame Piccante, Fior di latte, Basilico)  
(San Marzano D.O.P. tomato, spicy salami, Fior di latte, Basil)  
(Tomate San Marzano D.O.P., salami épicié, Fior di latte, Basilic)

## LA CAPRICCIOSA

19 €

(Pomodoro san Marzano D.O.P., Fior di latte, Prosciutto cotto, carciofini, olive, funghi champignon, parmigiano e olio evo)  
(Tomate San Marzano D.O.P., Fior di latte, Prosciutto cuite, artichauts, olijven, champignons shiitake, parmezaan en huile d'olive extra vierge)  
(San Marzano D.O.P. tomato, Fior di latte, Cooked Ham, artichokes, olives, champignon mushrooms, parmesan cheese and evo oil)



## LA 5 FORMAGGI (+ Nuts and honey)

18/20 €

(Fior di Latte, Auricchio, Caciocavallo, Provolone del Monaco e Ricotta dura di pecora)  
(Fior di Latte, Auricchio, Caciocavallo, Provolone del Monaco en ricotta dure de brebis)  
(Fior di Latte, Auricchio, Caciocavallo, Provolone del Monaco and hard sheep ricotta)

## LA SAN DANIELE (with extra Truffle Burratina).

25/30 €

(Mozzarella di Bufala, Rucola, Prosciutto Crudo San Daniele, Pomodorini, Scaglie di Parmigiano, crema di aceto balsamico e Bocconcino di Bufala)  
(Buffelmozzarella, rucola, San Daniele gerookte ham, kerstomaatjes, Parmezaanschilfers, balsamicoazijn en Baby Bufala crème)  
(Buffalo mozzarella, rocket salad, San Daniele raw ham, cherry tomatoes, parmesan flakes, balsamic vinegar cream and Baby Bufala)

## SALSICCIA E FRIARIELLI

**(Traditional Neapolitan dish)**

(Salsiccia napoletana, friarielli saltati in padella, provola e parmigiano)  
(Napolitaanse worst, gebakken friarielli, provola en parmezaanse kaas)  
(Neapolitan sausage, sautéed friarielli, provola cheese and parmesan)

18 €

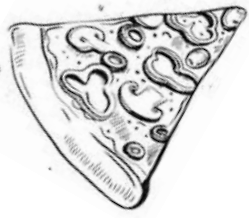


## PARMIGIANETTA

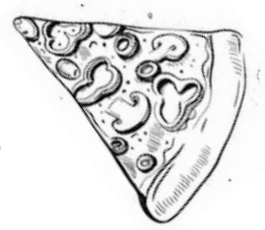


18 €

(Pomodoro, Melanzane, parmigiano, provola, basilico e crema di Parmigiano)  
(Aubergines, provolakaas, basilicum, olie, parmezaan)  
(Eggplants parmigiana, provola, basil and parmesan)



# LE PIZZE GOURMET 2023



## GRANATA (Served Smoked)

25 €

(Crema di melanzane alla menta, prosciutto cotto, fior di latte, melanzane, crema di parmigiano alla menta, servita affumicata)

(Crème van aubergine met munt, gekookte ham, fior di latte, krokante aubergines, crème van munt en parmezaan, gerookt geserveerd)

(Eggplant cream with mint, cooked ham, fior di latte, aubergines, mint parmesan cream, served smoked)



## LA VEGETARIANA

28 €

(Provola, Verdure di Stagione saltate, Basilico e Burratina)

(Provola, Gesauteerde Seizoensgroenten, Basilicum en Burratina)

(Provola, Mix of sautéed seasonal vegetables, Basil and Burratina)

## CARAVAGGIO

30 €

(Porcini, salsiccia napoletana, provola, crema di parmigiano al tartufo, tartufo e scaglie di parmigiano)

(Porcini paddestoelen, Napolitaanse worst, provola kaas, truffel en parmezaanse room, verse truffel en parmezaanse schilfers)

(Porcini mushrooms, Neapolitan sausage, provola cheese, truffle parmesan cream truffle and parmesan flakes)

## LA FAVOLOSA

28 €

(Pesto Di Pistacchio, Provola, Mortadella, Burrata, Granella di Pistacchio)

(Pistachepesto, Provola, Mortadella, Burrata, Pistachegrits)

(Pistacchio Cream, Provola, Mortadella, Burrata and Chopped Pistacchio)

## GENOVESE

28 €

### (Traditional Neapolitan dish)

(Crema di Ragù, carne e cipolle cotto a bassa temperatura (6 ore), Provola e Basilico)

(Crème van stoofvlees, vlees en uien gekookt op lage temperatuur (6 uur), Provola en Basilicum)

(Cream of meat Ragout, and onions cooked at low temperature (6 hours), Provola and Basil)

## RAGU E RICOTTA

26 €

### (Traditional Neapolitan dish)

(Pizza bianca con cornicione ripieno di ricotta e pentolino di ragù napoletano con polpettine di carne servito a parte)

(Witte pizza met ricottabodem en een potje Napolitaanse gehaktsaus met gehaktballetjes ernaast)

(White pizza with ricotta-filled crust and pot of Neapolitan meat sauce with meatballs served on the side)

# I CALZONI 2023



## **COTTO E FUNGHI (OVEN)**

**18 €**

(Ricotta, Prosciutto cotto, Funghi, Pepe Bianco, Provola affumicata e Parmigiano)

(Ricotta, gekookte ham, champignons, witte peper, gerookte provola en Parmezaanse kaas)

(Ricotta cheese, Cooked ham, Mashrooms, White Pepper, smoked Provola and Parmesan)

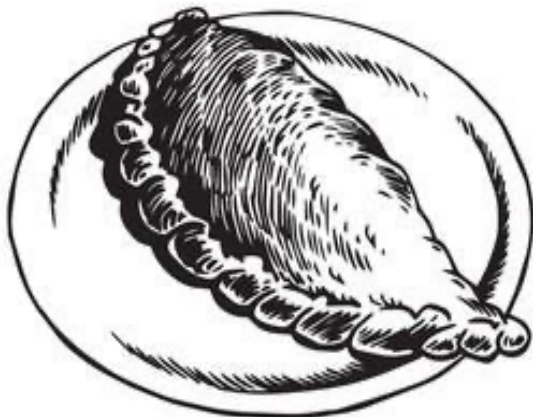
## **PIZZA FRITTA (FRIED)**

**18 €**

(Ripieno di Ricotta, Salame Napoli, Salsa di Pomodoro, Provola e Pepe)

(Gevuld met Ricotta, Salame Napoli, Tomatensaus, Provola en Peper)

(Stuffed with Ricotta, Salame Napoli, Tomato Sauce, Provola and Pepper)





# LE PIZZE DOLCI



(Sweet Pizzas)

## GLI SCUGNIZZI

16 €

(Pezzi di Pasta di Pizza fritta, Zucchero, Nutella/Pistacchio)

(Stukjes gebakken pizzadeeg, suiker, Nutella en/of pistache)

(Pieces of Fried Pizza Dough, Sugar, Nutella and / or Pistachio)

## FAIT MAISON

(Eigengemaakt)

### TIRAMISU FAIT MAISON

8 €

### PANNA COTTA (Red Fruits, Chocolate or Speculos)

7 €

### CANNOLO FAIT MAISON (Chocolate/Pistachio)

8 €

### CHEESECAKE (Nutella or Pistachio)

7,5 €



# LA PIZZA È bella



### CAFFÈ E PANNA (with a Heart of Caffè and Almonds)

7 €

### PISTACCHIO (with a Heart of Pistachio and White Chocolate)

8 €

### LIMONE (with a Heart of Limoncello and Meringa)

7 €

### CIOCCOLATO E NOCCIOLA (with a Heart of chocolate and Almonds)

8 €



## WATER / LE ACQUE

Still Premium Filtered Water "La Pizza è Bella" ½ Lt	3.5 €
Still Premium Filtered Water "La Pizza è Bella" 1 Lt	4.5 €
Sparkling Premium Filtered Water "La Pizza è Bella" ½ Lt	3 €
Sparkling Premium Filtered Water "La Pizza è Bella" 1 Lt	6.5 €
San Pellegrino Acqua 1 Lt	8.5 €
San Pellegrino Acqua ½ Lt	4.5 €
Acqua "Panna" 1 Lt	8.5 €
Acqua "Panna" ½ Lt	4.5 €

## SOFT-DRINKS

Coca Cola or Cola 0	4.0 €
Crodino	4.5 €
San Pellegrino Tonic	4 €
San Pellegrino Arancia Bio	4 €
San Pellegrino Limone Bio	4 €
Ice The (Lemon, Peach, Green\Mint)	4 €

## JUS DE FRUITS

### LOOZ

### A

Orange, Pomme	3.5 €
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**LE NOSTRE BIRRE**  
**(Ours Beers)**  
**(From December 2023)**

(PRODUZIONE ARTIGIANALE ITALIANA 100%)

La Birra è Bella BLOND 33 cl	5.5 €
La Birra è Bella STRONG ALE 33 cl	5.5 €
La Birra è Bella IPA 33 cl	5.5 €
La Birra è Bella WHITE 33 cl	5.5 €

**BIRRE ALLA SPINA**

(DRAFT BEERS)

Stella Artois 25 cl	4 €
Stella Artois 33 cl	6 €
Vittoria 33 cl	4.5 €
Vittoria 50 cl	6 €

**BIRRE IN BOTTIGLIA.BE**

(BELGIAN BEERS IN BOTTLE)

Leffe Blond	5 €
Leffe Brune	5 €
Leffe Blond zero alc.	5 €



# CAFFETTERIA

(COFFEE AND HOT DRINKS)

Espresso	3 €
Espresso Macchiato	3.5 €
Espresso Deca	3.5 €
Espresso Doppio	5 €
Cappuccino / Caffè e Latte, Latte Macchiato	5 €
Caffè (Regular coffee)	3.5 €
Thè & Infusioni	6 €

# VINI E BOLLICINE

## PROSECCHI



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ISOLA AUGUSTA (Friuli)

**Millesimato Extra BRUT**

7.5 €

37 €

## VINI BIANCHI



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ISOLA AUGUSTA (Friuli)

**Pinot Grigio**

(2020)

6.5 €

35 €

**Sauvignon**

(2020)

6.5 €

37 €

**Chardonnay**

(2021)

37 €

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JANARE (Campania)

**Falanghina**

(2021)

38 €

## VINI ROSÉ



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ISOLA AUGUSTA (Friuli) (2020)

**Merlrose**

7.5 €

38 €

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# VINI ROSSI



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## ISOLA AUGUSTA (Friuli-Venezia Giulia)

<b>Pinot Nero</b>	(2021)	6.5 €	34 €
<b>Merlot</b>	(2021)		32 €
<b>Cabernet</b>	(2021)		32 €

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## BUGANZA (Piemonte)

<b>Barolo DOCG (Bio)</b>	(2017)		80 €
<b>Barbera d'Alba DOC</b>	(2019)	8 €	46 €

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## NOVAIA (Veneto)

<b>Valpolicella CRU Superiore (Bio)</b>	(2020)		44 €
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## LOGHI (Toscana)

<b>Sangiovese Toscana IGT</b>	(2021)	7.0 €	29 €
<b>Rosso di Montalcino</b>	(2019)		42 €
<b>Brunello di Montalcino</b>	(2017)		70 €

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## CONTESA (Abruzzo)

<b>Montepulciano d'Abruzzo (Bio)</b>	(2020)	7.5 €	35 €
<b>Montepulciano d'Abruzzo Riserva (Bio)</b>	(2020)		46 €

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## VAGLIO MASSA (Puglia)

<b>Primitivo (Bio)</b>	(2020)	7 €	38 €
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## MIRAL (Sicilia)

<b>Nero d'Avola (Bio)</b>	(2021)		43 €
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