



## THE GREEK HEARTH

Cooking as it has always been in the villages of Zakynthos - from the garden, the fire and the family pot

### BREAD & OLIVE OIL

**Homemade sourdough | pita bread | Cape olive oil** 6€  
VG|DF|NF|EF|SF

**Zakynthian Riganada** 9€  
Toasted village bread | crushed tomato | Cape olive oil VG|DF|NF|EF|SF

### PLATES TO SHARE

**Local meat pie** 19€  
Slow-cooked in the wood oven NF|SF

**Polpetes** 17€  
Pan-fried beef meatballs | tirokafteri NF|SF

**Eggs sartsa** 14€  
Tomato | potato | garlic | free range eggs GF|DF|NF|SF

**Ntolmadakia** 15€  
Stuffed vine leaves | rice | herbs | pretza V|GF|NF|EF|SF

**Kolokithokeftes & Ntomatokeftes** 14€  
Zucchini & Tomato fritters | PDO feta | tzatziki V|NF|SF

**Skordostoupi** 13€  
Eggplant | tomato | garlic | ladotyri V|GF|NF|EF

**Krasata** 16€  
Sauté mushrooms | local red wine | garlic | parsley VG|GF|DF|NF|EF|SF

The menu may be modified to the seasonality and availability of selected ingredients.  
For more vegan or gluten free options, please let us know.

V= Vegetarian | VG=Vegan | GF=Gluten Free | DF=Dairy Free | NF=Nuts Free | EF=Egg Free | SF=Sugar Free

<b>Fresh fried potatoes   oregano</b>	8€
VG GF DF NF EF SF	
<b>Olives selection</b>	7€
Kalamata   Throumbes   Elidakia VG GF DF NF EF SF	
<b>Tzatziki</b>	9€
Greek yogurt   cucumber   garlic V GF NF EF SF	
<b>Melitzanosalata</b>	10€
Smoked eggplant   red peppers   garlic VG GF DF NF EF SF	
<b>Tirokafteri</b>	12€
PDO feta   local chili peppers   Cape olive oil V GF NF EF SF	
<b>Bougiourdi</b>	14€
Baked PDO feta   tomato   bell pepper   Cape olive oil V GF NF EF SF	
<b>Saganaki</b>	13€
Fried local cheese V NF SF	
<b>Feta ladorigani</b>	11€
Cape olive oil   oregano V GF NF EF SF	
<b>Selection Zakynthian cheese</b>	19€
Ladotyri   Graviera   Barrel feta   Pretza V GF NF EF SF	
<b>FROM OUR GARDEN</b>	
<b>Traditional Greek salad</b>	19€
V GF NF EF SF	
<b>Seasonal green salad</b>	14€
Green leafy   cucumber   tomato   spring onion   dill VG GF DF NF EF SF	
<b>Dakos</b>	16€
Cretan barley rusks   tomato   PDO feta   capers V NF EF SF	
<b>Horta</b>	14€
Boiled wild greens   manouri VG GF DF NF EF SF	

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## FROM THE FIRE

<b>Pork souvlaki</b> GF DF NF EF SF	24€
<b>Chicken chops</b> GF DF NF EF SF	28€
<b>Pork steak</b> GF DF NF EF SF	31€
<b>Veal steak</b> GF DF NF EF SF	41€
<b>Lamb chops</b> GF DF NF EF SF	38€
<b>Biftekia</b> NF SF	27€
<b>Wild sea bream</b> GF DF NF EF SF	44€

\* All of them are served with potatoes on the charcoal & lettuce salad

## FROM THE FAMILY POT & OVEN

<b>Beef ragù with makarounes</b>	28€
Local pasta   ladotyri NF SF	
<b>Rabbit sartsa</b>	29€
Tomato   red wine   ladotyri   roasted potatoes GF NF SF	
<b>Lamb roasted on vine branches</b>	36€
Traditional Zakynthian style   roasted potatoes GF DF NF SF	
<b>Mousaka</b>	27€
Roasted vegetables   beef ragu   béchamel NF SF	
<b>Laxanodolmades orfanoi</b>	19€
Stuffed cabbage leaves   rice   herbs VG GF DF NF EF SF	
<b>Gemista</b>	21€
Stuffed tomatoes   rice   herbs VG GF DF NF EF	

## TO FINISH

<b>Galaktoboureko</b> V NF	12€
<b>Baklava</b> V	14€
<b>Frigania</b> V	12€
<b>Traditional Greek sweets to share (for two or for four)</b> V	20€   30€
<b>Greek yogurt ice cream   orange blossom honey   walnuts</b> V	12€
<b>Seasonal fruits</b> VG GF DF NF EF SF	18€

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### A Note on Our Ingredients

Lesante Cape Farmers Program – Supporting our partners to farm organically and supply our restaurant

EVOO Lesante Cape Olive Oil – We use 100% organic extra virgin olive oil produced by our staff in our owner-operated olive groves

Certified Organic Gardens at Lesante Cape – Supplying our restaurant with fresh, seasonal vegetables

Lesante Cape Plan Bee Initiative - Supporting our partners in the production of flower honey

Butter, milk and traditional sheep's yogurt & sourced from farms in Zakynthos

Artisanal Cheeses sourced from 'Cheese factory 'Agroktima tis Korinas', Kalamaki-Zakynthos

PDO Feta Cheese from Cheese factory 'Mpasta' Agios Leon-Zakynthos

Organic Veal & pork from Veroia- Central Macedonia. Free-range chicken from Rodopi- Central Macedonia

All our eggs are free-range, sourced from Anatoli Village farm, Ioannina

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Responsible: Vithoukias Dionisios



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## MONDAY

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«Traditional Greek table» Family share style

### TO BEGIN

#### HOMEMADE BREAD

Sourdough | Cape olive oil VG|DF|NF|EF|SF

#### TRADITIONAL GREEK SALAD

Tomato | cucumber | Kalamata olives | PDO feta  
Cape olive oil | dry oregano V|GF|DF|NF|EF|SF

### GREEK MEZE

#### TZATZIKI

Greek yogurt | cucumber | garlic V|GF|NF|EF

#### NTOLMADAKIA

Stuffed vine leaves | rice | herbs | yogurt V|G|NF|EF|SF

#### MINI GREEN PIE

Crisp phyllo | wild greens | fresh herbs | galotyri V|NF|SF

#### MOUSSAKA

Beef ragu | roasted vegetables | béchamel NF|SF

### MAIN COURSE

#### STIFADO

Slow cooked beef | onion | tomato | aged anothiro | roasted potatoes GF|NF|EF|SF

OR

#### GEMISTA (VG)

Stuffed tomatoes | rice | herbs | roasted potatoes VG|GF|DF|NF|EF

### DESSERT

#### FRIGANIA

Syrup-soaked rusk | vanilla cream | Aigina pistachio | sour cherry V

70€ PER PERSON

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## FRIDAY

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«Kantades, Zakynthian Night» Family share style

### TO BEGIN

#### HOMEMADE BREAD

Sourdough | Cape olive oil VG|DF|NF|EF|SF

#### ZAKYNTHIAN SALAD

Tomato | cucumber | Kalamata olives | PDO feta  
local greens | Cape olive oil V|GF|DF|NF|EF|SF

### ISLAND MEZE

#### TZATSIKI

Greek yogurt | cucumber | garlic V|GF|NF|EF

#### EGGPLANT ROLLS

Crisp phyllo | herbs | yogurt V|GF|NF|EF|SF

#### LOCAL ONION PIE

PDO feta cheese V|NF|SF

#### HORTA

Wild greens | tomato V|GF|DF|NF|EF|SF

### MAIN COURSE

#### SARTSA

Rooster cooked in red wine | tomato | skioufichta pasta | mizithra NF|EF|SF

OR

#### BUTRIDIA

Zakynthian vegetable casserole | PDO feta V|GF|NF|EF|SF

### DESSERT

#### LOUKOUMADES

Orange blossom honey | walnuts | cinnamon V|DF|EF

70€ PER PERSON

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## TAVERNA

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For Our Younger Guests  
(Smaller portions, thoughtfully prepared)

### FRESH & SIMPLE

**MINI GREEK SALAD** 12€

Tomato | cucumber | PDO feta | olives | Cape olive oil V|GF|NF|EF|SF

**CHICKEN SALAD** 14€

Green leafy | grilled chicken | tomato | parmesan  
croutons | Cape olive oil NF|EF|SF

**ZAKYNTHIAN FRENCH FRIES** 6€

VG|GF|DF|NF|EF|SF

PDO feta +3€ V|GF|NF|EF|SF

Tzatziki +3€ V|GF|NF|EF|SF

**GARDEN VEGETABLE PUREE** 6€

Nourishing vegetable cream for infants up to 6-12 months  
(Sweet potato | broccoli | zucchini | potato | carrots) VG|GF|DF|NF|EF|SF

**PASTA "COQUILLETES"**

**TOMATO** 15€

Organic tomato sauce | Cape olive oil VG|NF|EF|SF

**BOLOGNESE** 18€

Beef ragu | tomato sauce NF|EF|SF

**A LA CREME** 15€

Parmesan | cream sauce NF|EF|SF

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<b>FISH, MEAT &amp; A BIT MORE</b>	
<b>GRILLED SEA BASS FILLET</b>	18€
Hand-cut fries GF DF NF EF SF	
<b>FISH &amp; CHIPS</b>	18€
Homemade fish sticks   hand-cut fries DF NF SF	
<b>BEEF RAGU</b>	18€
Slow cooked beef   tomato sauce   mashed potatoes DF NF EF SF	
<b>CHICKEN NUGGETS</b>	15€
Hand-cut fries DF NF SF	
<b>GRILLED CHICKEN FILLET</b>	15€
Hand-cut fries GF DF NF EF SF	
<b>TO FINISH</b>	
<b>SEASONAL FRUITS SELECTION</b>	12€
VG GF DF NF EF SF	
<b>HOMEMADE ICE CREAM</b>	per scoop / 6€
Vanilla Madagascar   Chocolate   Butter Caramel V GF	
<b>HOMEMADE SORBET</b>	per scoop / 6€
Strawberry   Mango VG GF DF NF EF	
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# LESANTE CAPE

Zakynthos, Greece

## CAVA

A Story in Every Glass

Wine has always been part of life in Zakynthos.

Long before menus and labels, before borders and appellations, wine was poured here as an act of welcome shared at family tables, village celebrations, and evenings that stretched slowly into night.

This island has known poets and sailors, farmers and dreamers.

It has known Venetian rule, Ionian elegance, and the resilience of people who learned to rebuild, replant, and begin again. From these layers of history comes a quiet philosophy:

*"life is meant to be tasted, not rushed"*

This list is not about rules or perfection.

It is about stories, moments, and the pleasure of discovery, and as Plato once wrote,

*"Wine is the mirror of the soul"*

Pour slowly. Sip thoughtfully.

And let the journey begin.

# CHAMPAGNE

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## REIMS



**Palmer & Co Reserve Brut NV**  
Chardonnay, Pinot Noir, Pinot Meunier

24€

135€

250€

**Palmer & Co Rose Solera NV**  
Pinot Noir, Chardonnay, Pinot Meunier

26€

195€

**Veuve Cliquot Brut NV**  
Pinot Noir, Chardonnay, Pinot Meunier

220€

420 €

**Louis Roederer Collection 245 Brut NV**  
Chardonnay, Pinot Noir, Pinot Meunier

240€

**Krug 170eme Grande Cuvee NV**  
Pinot Noir, Chardonnay, Pinot Meunier

790€

**Louis Roederer Cristal**  
Pinot Noir, Chardonnay

850€

**Armand De Brignac Brut Gold NV**  
Pinot Noir, Chardonnay, Pinot Meunier

940€

## AY

**Deutz Brut Classic NV**  
Chardonnay, Pinot Noir, Pinot Meunier

195€

370€

## TOURS-SUR-MARNE

**Laurent-Perrier Cuvee Rose NV**  
Pinot Noir, Chrdonnay

320€

## CHAMPAGNE

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### EPERNAY



**Moët & Chandon Brut Imperial**  
Pinot Noir, Pinot Meunier, Chardonnay

270€

**Moët & Chandon Ice Imperial**  
Pinot Noir, Pinot Meunier, Chardonnay

170€

**Dom Perignon Brut**  
Pinot Noir, Chardonnay

680€

## SPARKLING WINES

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### GREECE

**Karanika Brut Champagne Method NV**  
Xinomavro

13€

78€

**Amalia Rose Ktima Tselepos**  
Moschofilero

15€

89€

### ITALY

**Moscato d'Asti Dolceoro**  
Moscato Bianco

11€

51€

**Val d'Oca Brut DOC Prosecco**  
Glera

9€

47 €

**Prosecco Castelmare Rose Extra Dry**  
Glera, Pinot Noir

45€

# GREEK BLANCS

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## ZAKYNTHOS



### The Rare Zakynthino

Zakynthino 100%

84€

### Allegro Grampsas Winery

Skiadopoulo, Moscatella

9€

49€

### Novita Grampsas Winery

Goustolidi

54€

### The Contessa Grampsas Winery

Makrypodia

65€

### Limited Edition Lesante

Goustolidi

60€

## KEFALONIA

### Robola Sarris Wines

Robola

79€

## SANTORINI

### Santorini Estate Karamolegkos

Assyrtiko

145€

270€

### Nycteri Karamolegkos

Assyrtiko

139€

### Kavalieros Domaine Sigalas

Assyrtiko

195€

### Pure Volcanic Slopes

Assyrtiko

225€

### Thalassitis Submerged

Assyrtiko

550€

Far below the sparkling surface of the Aegean Sea, the Submerged Thalassitis rests quietly among gentle currents and sunken light. At depths of 20-50 meters, the bottles spend 6-12 months enveloped in darkness, caressed by the cool, steady embrace of the sea. Here, far from the distractions of the shore, the wine evolves slowly, its natural acidity preserved and its mineral character sharpened. Each bottle captures the dialogue between volcanic soil and saline waters, delivering an Assyrtiko of remarkable tension, clarity, and poise, an underwater symphony of earth, sea, and time.

# GREEK BLANCS

## NORTHERN GREECE

**Estate Alpha**  
Sauvignon Blanc



81€

**Palpo Kir Gianni Wines**  
Chardonnay

88€

**Velour White, Ioannis Grampas**  
Sauvignon Blanc

62€

**Chateau Julia Costa Lazaridi**  
Chardonnay

14€

78€

**Alpha Estate Malagouzia**  
Malagouzia

56€

**Ovilos Estate Biblia Chora**  
Semillon, Assyrtiko

138€

260€

## THESSALY

**Sauvignon Blanc, Euampelos Gi**  
Sauvignon Blanc

62€

## PELOPONNESE

**Armyra, Domaine Skouras**  
Chardonnay, Malagouzia

58€

**Eclectique Domaine Skouras**  
Viogner

129€

**Orange Kydonitsa Gkofa Winery**  
Kydonitsa

110€

## ATTICA

**Malagouzia, Domaine Markou**  
Malagouzia

12€

59€

## CRETE

**Aspros Lagos, Douloufakis Winery**  
Vidiano

65€

# GLOBAL BLANCS

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## FRANCE



### BURGUNDY

Joseph Drouhin, Beaune Chablis A.C. 115€  
Chardonnay

Jean Brocard Chablis Bougros Grand Cru 310€  
Chardonnay

Louis Jadot Chassagne-Montrachet 1er cru 390€  
Chardonnay

Chateau Fuisse Le Clos Monopole 260€  
Chardonnay

### BORDEAUX

Chateau Carbonniex Pessac Leognan 205€  
Semillon, Sauvignon Blanc

### RHONE

Condrieu e. Guigal Viognier 280€  
Viognier

### COTES DU RHONE

Viognier Delas Freres 53€  
Viognier

### LOIRE

Henri Bourgeois Sancerre Baronnes 96€  
Sauvignon Blanc

# GLOBAL BLANCS

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## ITALY



Giuseppe Campagnola Pinot Grigio, Veneto  
Pinot Grigio

46€

Bidoli DOC Pinot Grigio, Friuli  
Pinot Grigio

16€

89€

## AUSTRIA

Federspiel Terrassen Domaine Wachau  
Riesling

76€

## USA

Duckhorn Vineyard Napa Valley  
Chardonnay

175€

## NEW ZEALAND

Two Rivers Black Cottage  
Sauvignon Blanc

65€

## ARGENTINA

Broquel, Trapiche Vineyard  
Torrontes

64€

## CHILE

Errazuriz Wild Ferment  
Chardonnay

86€

# GREEK ROSÉS

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## ZAKYNTHOS

**The Sun Rose Grampsa Winery**  
Avgoustiatis



11€



55€



**Lesante Rose, Zakythos**  
Avgousiatis

54€

## NORTHERN GREECE

**Alpha Estate Xinomavro Rose**  
Xinomavro

72€

145€

**Apla, Domaine Oenops**  
Xinomavro, Limniona, Mavroudi

70€

## CRETE

**Venerata Rosa IDAIA**  
Liatiko, Moschato Spinas

16€

77€

## CENTRAL GREECE

**Idylle La Tour Melas**  
Grenache, Syrah, Agiorgitiko

69€

135€

**Kleftra Kissa, Estate Kokkotos**  
Merlot, Cabernet Sauvignon

78€

## PELEPONNESE

**Ombre Oinotropai Estate**  
Merlot

13€

53€

**Akres, Domaine Skouras**  
Moscofilero, Agiorgitiko

9€

49€

**N.O.W Lafazanis Winery 6.5% Alc.**  
Moscofilero, Roditis

54€

# GLOBAL ROSÉS

## FRANCE



**Chateau D'Esclans Whispering Angel**  
Syrah, Grenanche, Cinsault, Mourverde

92€

**Chateau Miraval**  
Syrah, Grenanche Rouge, Cinsault, Rolle

120€

**Bandol Domaine Ott**  
Syrah, Grenanche, Cinsault

155€

300€

## ITALY

**Planeta rose DOC Sicilia Bio**  
Nero d'Avola, Syrah

81€

**Delle Venezie DOC**  
Pino Grigio

67€

# GREEK ROUGES

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## ZAKYNTHOS



**Root Of The Mountain Grampsa Winery**  
Avgoustiatis

14€

69€

**Lesante Red Zakynthos**  
Avgoustiatis

49€

**Lesante Red Zakynthos Limited Edition**  
Avgoustiatis

54€

**Nefeli Grampsa Winery**  
Avgoustiatis

210€

## NORTHERN GREECE

**Naked King Eratini**  
Syrah, Kolindrino

145€

**Magiko Vouno Nico Lazaridi**  
Cabernet Sauvignon, Cabernet Franc, Merlot

155€

**Strofi Single Vineyard Estate Alpha**  
Pinot Noir

90€

**Ramnista Single Vineyard Kyr-Yianni**  
Xinomavro

82€

**Paliokalias, Domaine Kokkinos, Naousa**  
Xinomavro

285€

**Avaton Domaine Gerovasileiou**  
Limnio, Mavrotragano, Mavroudi

91€

**Evangelo Domaine Gerovasileiou**  
Syrah, Viogner

135€

**Ovilos Biblia Chora Winery**  
Cabernet Sauvignon

175€

**Syrah Neratzi**  
Syrah

115€

# GREEK ROUGES

## THESSALY



**Theopetra Estate**  
Limniona

105€

**Rapsani Old Vines Dougos Winery**  
Xinomavro, Stavroto, Krasato

82€

## ATTICA

**Emeis, Domaine Markou**  
Mantilaria, Agiorgitiko

9€

48€

## PELOPONNESE

**Le Roi Des Montagnes Cuvee**  
Mavrodafni, Touriga National, Cabernet Sauvignon

110€

**Oinari Domaine Varvarousis**  
Merlot

11€

59€

**Monograph, Gaia Winery**  
Agiorgitiko

45€

**Grand Cuvee Domaine Skouras**  
Agiorgitiko

84€

**Portes Domaine Skouras**  
Merlot

12€

57€

**Ichnos Palivou Winery**  
Merlot

135€

**Labyrinth 9921 Solera Domaine Skouras**  
Cabernet Sauvignon, Agiorgitiko

410€

**Armakas Aivalis Winery**  
Merlot, Syrah, Agiorgitiko

440€

## CRETE

**Hestia Idaia Winery**  
Mandilari

67€

## SANTORINI

**Mavrotragano Karamolegos Winery**  
Mavrotragano

139€

# GLOBAL ROUGES

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## FRANCE



### BURGUNDY

**Louis Jadot Clos Vougeot Grand Cru**  
Pinot Noir

510€

### BORDEAUX

**Chateau Cantenac Brown Margaux 3eme Grand Cru Classe**  
Cabernet Sauvignon, Merlot, Cabernet Franc, Carmenerere

290€

**Chateau Phelan Segur**  
Cabernet Sauvignonon, Merlot

285€

**Chateau Juguet Grand Cru**  
Merlot, Cabernet Franc

165€

**Chateau Latour de By**  
Cabernet Sauvignon, Merlot, Petit Verdot

155€

**Chateau Latour Martillac Grand Cru Classe**  
Merlot, Cabernet Sauvignon

210€

### RHONE VALLEY

**Haute-Pierre Delas Chateauneuf-Du-Pape**  
Chateauneuf Du Pape Blend

270€

# GLOBAL ROUGES

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## ITALY



### PIEDMONT

**Pio Cesare Barbaresco**  
Nebbiolo

250€

### VENETO

**Valpolicella Classico ZONIN**  
Corvina, Rondinella, Molinara

52€

**Zenato Amarone Della Valpolicella**  
Corvina, Rondinella, Croatina

230€

### TUSCANY

**Cappanelle Chianti Classico**  
Sangiovese

180€

**Casanova Brunello Di Montalcino**  
Sangiovese

245€

### SICILY

**Tenuta Delle Terre Nere Etna Rosso**  
Nerello, Cappuccio, Nerello Mascalese

190€

## SPAIN

**Bodega Muga Rioja Reserve**  
Garnacha, Tempranillo

110€

# NEW WORLD ROUGES

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## ARGENTINA



**Bodega Krontiras Dona Silvina Family Selection**  
Malbec

91€

## AUSTRALIA

**Two Hands Wines Secret Block Barossa Valley**  
Shiraz

360€

## NEW ZEALAND

**Villa Maria Pinot Noir**  
Pinot Noir

95€

# DE-ALCOHOLIZED WINES

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## WHITE

**Augustin Sans**  
Sauvignon Blanc, Semillon

10€

43€

## ROSE

**Augustin Sans**  
Cabernet Franc, Merlot

12€

45€

## RED

**Augustin Sans**  
Merlot

14€

56€

## SPARKLING

**Mille Bolle Spumante**  
Chardonnay

16€

60€

## DESSERT WINES

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### GREECE

**Estate Argyros Vinsanto 4 Y.O.**  
Assyrtiko, Athiri, Aidani



24€



135€



**Samos Grand Cru**  
Moscato Samou

10€

47€

**Domaine Gerovasileiou Malagouzia**  
Malagouzia

17€

110€

## FORTIFIED WINES

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**Fonseca Port 10yo**  
Port

24€

130€

# THE CELLAR COLLECTION

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## Hetszolo Tokaji Essencia 2001 375ml

1.350€

Furmint, Harslevelu, Muskat Lunel

Tokaji, Hungary

There are sweet wines... and then there is Esszencia. Northeastern Hungary, where volcanic soils meet the Bodrog and Tisza rivers. Morning fog blankets the vineyards, afternoon sun dries the grapes — the perfect alchemy for botrytis. For centuries, Tokaji was called "The Wine of Kings, the King of Wines."

## Clos d' Oratoire Bertrand

610€

Syrah, Grenache, Mourvèdre

Languedoc-Roussillon, France

Nearly two thousand years ago, the Romans recognized the potential of these terraces. Later, during the Middle Ages, the land became associated with the Knights Templar, the powerful medieval order who cultivated vineyards across southern France.

## Ornellaia Tenuta

630€

Cabernet Franc, Cabernet Sauvignon, Merlot, Petit Verdot

Tuscani, Italy

Sun-soaked hills of Bolgheri cradle cypress-lined vineyards, kissed by Tyrrhenian winds. Ornellaia rises from this land, where Cabernet, Merlot, Cabernet Franc, and Petit Verdot unite. Deep ruby in the glass, it carries sun, sea, and Tuscan herbs on the palate. A wine of power and grace Tuscany captured in every measured, radiant sip.

## Sassicaia Bolgheri Tenuta San Guido

760€

Cabernet Franc, Cabernet Sauvignon

Tuscani, Italy

Sunlit hills of Bolgheri stretch to the Tuscan sea, guarded by cypress and wind. Sassicaia rises from Cabernet Sauvignon and Cabernet Franc, strong and elegant. Deep ruby in the glass, it carries blackcurrant, spice, and coastal herbs. A wine of balance and grace Tuscany captured in every enduring, radiant sip.

## Massetino Masseto IGT

880€

Cabernet Franc, Merlot

Tuscani, Italy

Along the sun-warmed slopes of Bolgheri, the vines of Massetino reach for the sky, nourished by sea breeze and sun. Cabernet Franc and Merlot weave together, creating a wine of depth, tension, and refined richness. The glass reveals dark fruits, subtle spice, and earthy Mediterranean whispers. Massetino is Tuscany embodied bold, elegant, and endlessly captivating.

## Chateau Latour 1er Grand Cru Classe AOC Puisseux

2.780€

Cabernet Franc, Merlot

Bordeaux, France

On the gravelly slopes of Château Latour, centuries of dedication have shaped vines into symbols of power and patience. Cabernet Franc and Merlot thrive here, drawing structure from the deep soils and finesse from the misty Gironde mornings. In the glass, Latour unfolds blackcurrant, graphite, cedar, and a whisper of tobacco, rich yet precise. It is a wine of authority and elegance, Bordeaux's heritage captured in every measured, enduring sip.

# THE CELLAR COLLECTION

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## **Purple Angel Montes D.O. Colchagua Valley 2021**

560€

Carmenere, Petit Verdot

Apalta, Chile

Sunlight drapes the hills of Apalta, where Andes shadows guard the vineyards.

Purple Angel 2021 rises from Carmenère and Petit Verdot, dark, bold, and mysterious.

The glass glows ruby, exhaling blackberry, plum, cocoa, and whispers of smoke.

Chile captured in a sip, untamed, elegant, and unforgettable.

## **Almaviva 2022 D.O. Maipo Valley**

640€

Cabernet Franc, Cabernet Sauvignon, Carmenere, Petit Verdot

Puente Alto, Chile

Almaviva rises from Cabernet, Carmenère, and Petit Verdot, bold and elegant.

The glass glows ruby-black, exhaling blackcurrant, cherry, cocoa, and spice.

Chile captured in a sip, powerful, refined, and unforgettable.

## **Bin 798 RWT Penfolds 2018**

600€

Syraz

Magill, Australia

The Barossa sun burns like fire over Magill's old stone walls, painting the earth in ochre and gold. Somewhere among these ancient vineyards, Bin 798 RWT 2018 was born, a Syrah with a soul as untamed as the Australian landscape. It does not arrive politely. It sweeps in with dark blackberry and smoked meat, carries the scent of scorched earth and wild herbs, and lingers like the heat of the afternoon sun long after it has set. Each sip is a story of extremes: boldness tempered by elegance, power softened by velvet, a dance of shadow and light. This is not merely a wine; it is a journey across the Barossa, wild, visceral, and unforgettable, the land itself distilled into a glass of dark ruby fire.

## **Opus One R. Mondavi & Baron Ph. de Rothschild 2018**

1.470€

Cabernet Franc, Cabernet Sauvignon, Merlot, Petit Verdot

California, USA

Opus One was born from a visionary collaboration between Mondavi and Rothschild. Cabernet Sauvignon, Cabernet Franc, Merlot, and Petit Verdot come together like a symphony, each grape a voice in perfect harmony. The 2018 vintage glows deep garnet, releasing aromas of cassis, violet, and a hint of cedar, layered with spice and mineral whispers. On the palate, it flows like a river of silk and power, structured, precise, yet expressive, a wine that balances the warmth of California sun with the elegance of Old World artistry. Opus One is not just a wine; it is a dialogue between continents, a masterpiece in liquid form, and an invitation to taste history, vision, and craftsmanship in every sip.



LESANTE CAPE  
Zakynthos, Greece