



Our Wines

Rossi / Red

Sariano IGT

Azienda Agricola Pomario, Umbria - **Organic**

Al bicchiere / by the glass

100% Sangiovese, aromas of ripe cherry and wood in which it passes. Full flavor and good structure, well balanced and intense wine.

2019	2020	2021
€ 50,00	€ 46,00	€ 42,00
€ 15,00	€ 13,00	€ 13,00

Rubicola IGT

Azienda Agricola Pomario, Umbria - **Organic**

Al bicchiere / by the glass

70% Sangiovese 30% Merlot, aromas of cherry and drained must. Well-structured and well-balanced wine.

2024
€ 33,00
€ 10,00

Ciliegiolo IGT

Azienda Agricola Pomario, Umbria - **Organic**

Al bicchiere / by the glass

100% Ciliegiolo, aromas of juicy cherries and black cherries. Fresh, mild structure and well balanced wine.

2023	2024
€ 40,00	€ 35,00
€ 13,00	€ 11,00

Radura IGT

Azienda Agricola Pomario, Umbria - **Organic**

Al bicchiere / by the glass

Alicante, Malvasia Nera, Colorino, Sangiovese. Intense red. Decise, spicy, fresh with citrus notes. Persistent tannins and a nice spicy and citrusy finish. Structured.

2021
€ 65,00
€ 16,00



Bianchi / White

Arale IGT

Azienda Agricola Pomario, Umbria - **Organic**

Al bicchiere / by the glass

2023	2024
€ 45,00	€ 40,00
€ 14,00	€ 12,00

80% Trebbiano 20% Malvasia, golden yellow color and greenish reflections; scents of summer fruits and jasmine and black locust flowers. Fresh taste, savory, and with an intrinsic minerality

Batticoda IGT

Azienda Agricola Pomario, Umbria – **Organic**

Al bicchiere / by the glass

2025
€ 34,00
€ 11,00

Trebbiano, Grechetto & Chardonnay. Light yellow color with bright green highlights; aromas of summer fruit flowers. Full and pleasant taste, dry wine, young and fresh

Grechetto IGT

Azienda Agricola Pomario, Umbria – **Organic.**

Al bicchiere / by the glass

2024
€ 40,00
€ 12,00

100% Grechetto. Deep yellow color; aromas of fresh white peach with a citrus aftertaste. Soft enveloping tannins that, in the end, give way to a buttery and vanilla note.

Rosé

Rondirose IGT

Azienda Agricola Pomario, Umbria - **Organic**

Al bicchiere / by the glass

2024	2025
€ 33,00	€ 30,00
€ 11,00	€ 10,00

80% Merlot 20% Sangiovese. Color: cherry red and purple reflections; aromas of summer fruit, peach & melon. Sapid with an excellent drinkability dictated by its minerality

Passito / Sweet wine

Muffato delle Streghe

Azienda Agricola Pomario, Umbria – **Organic**

Al bicchiere / by the glass

2019	2020	2021	2022
€ 80,00	€ 75,00	€ 70,00	€ 65,00
€ 20,00	€ 18,00	€ 17,00	€ 16,00

Moulded sweet wine from Riesling & Sauvignon Blanc. Gold color, aromas of honey, spices, candied fruits and caramel. Harmonious and well-structured



Wines from other Spalletti Trivelli vineyards

Rossi / Red

Chianti Rufina

Fattoria di Colognole, Toscana

2022
€ 39,00

95% Sangiovese 5% Colorino. Ruby, aromas of small red fruit, spices and black pepper. Well structured

Le Rogaie

Fattoria di Colognole, Toscana

2021
€ 55,00

100% Sangiovese. Well balanced, fresh. Black cherry, liquorice and balsamic notes, scents of black pepper, leather and eucalyptus.

Varvara

Cantina Castello di Bolgheri, Toscana

2022 **2023**
€ 42,00 € 38,00

Cabernet Sauvignon, Merlot, Syrah, Petit Verdot. Intense ruby red color. Aromas of red fruit, spices, coffee and chocolate. Fresh, intense and harmonious flavor. Very well balanced.

Castello di Bolgheri

Cantina Castello di Bolgheri, Toscana

2021
€ 78,00

60% Cabernet Sauvignon, 20% Cabernet Franc, 20% Merlot. Intense red ruby color. Aromas of plum jam, cherry and rhubarb and toasted coffee. Elegant and structured with round tannins and balsamic notes.

Bianchi / White

Oltrepoggio Chardonnay

Fattoria di Colognole, Toscana

2024
€ 36,00

100% Chardonnay. Golden color with aromas of exotic fruits, citrus fruits and flowers. Dry wine, well balanced between acidity and minerality.



Champagne and sparkling wines

Dom Pérignon Chardonnay, Pinot Noir	2015 € 420,00
Cuvée Rosé Laurent-Perrier 100% Pinot Noir	€ 150,00
Ultra Brut Laurent-Perrier 55% Chardonnay, 45% Pinot Noir	€ 100,00
Champagne Renard Barnier Blanc de Blancs 100% Chardonnay	€ 80,00
Franciacorta Cuvée Prestige Cantina Ca' del Bosco Chardonnay 83%, Pinot Nero 12%, Pinot Bianco 5%	€ 80,00
Champagne Napoleòn Brut Tradition Maison Napoleòn 50% Chardonnay, 50% Pinot Noir	€ 100,00
Bruno Paillard Blanc de Blancs Assemblage 100% Chardonnay	2013 € 160,00
Champagne Taittinger Brut Prestige Pinot Noir, Pinot Meunier 60% Chardonnay 40%	€ 85,00
Prosecco di Valdobbiadene Cantina De Pra <i>Al bicchiere / by the glass</i>	€ 30,00 € 10,00



Bianchi / White

Tellenae

Cantine Manfredi Stramacci

100% Malvasia puntinata bianca grown on the volcanic terroir of Rome and the Appian way park. A true expression of Roman wines. Fresh, mineral and sapid with citrus and white flower notes.

2023
€ 39,00

Pandataria

Cantine Candida Terra, Ventotene, Lazio

Falanghina, Greco di Tufo & Fiano. Only wine from the Ventotene Island bears the latin name of the island. Fresh, mineral and sapid, aromas of herbs, peaches and citrus fruits.

2023
€ 50,00

Furore

Cantine Marisa Cuomo, Campania

Falanghina & Biancolella, soft straw yellow color. Fresh and delicate with aromas of almonds, hazelnut and hawthorn.. Fruity, balanced and very fresh.

2023
€ 48,00

Fior d'Uva

Cantine Marisa Cuomo, Campania

40% Ripoli, 30% Fenile, 30% Ginestra. Bright golden color with elegant aromas of fruits and spices mainly melon, lychee, white pepper and honey. Fresh and sapid.

2022
€ 110,00

Pinot Grigio

Cantina Valchiarò, Friuli

100% Pinot Grigio, dry with notes of acacia flower.

2022 **2023**
€ 38,00 € 35,00

Sauvignon

Cantina Valchiarò, Friuli

100% Sauvignon. Straw yellow color. Aromas of yellow bell pepper and exotic fruits. Balanced, fresh and fruity.

2023
€ 38,00

Ribolla Gialla

Cantina Valchiarò, Friuli

100% Ribolla Gialla. Straw yellow color with gold reflections. Aromas of Acacia, Oak and Chestnut. Slightly acid taste but smooth aftertaste.

2023
€ 35,00



Rossi / Red

Cesanese Tufano

Colacicchi, Lazio

100% Cesanese. Ruby red color with violet reflections. Dry, smooth and slightly bitter aftertaste. Intense floral notes.

2015
€ 40,00

Villa Gemma, Ris. Montepulciano d'Abruzzo

Cantina Masciarelli, Abruzzo

100% Montepulciano. Impenetrable ruby red color. Aromas of liquorice, tobacco, dark chocolate and black fruits. Balanced, very elegant and persistent with a liquorice ending

2015 **2018**
€ 100,00 € 85,00

Rosso di Montefalco

Cantina Moretti, Umbria - **Organic**

70% Sangiovese 30% Sagrantino. Dark red color. Aromas of wild berries and violets. Structured wine but ready to drink.

2015 **2021**
€ 48,00 €40,00

Sagrantino Colle Grimaldesco

Cantina Tabarrini, Umbria

100% Sagrantino. Garnet Red. Aromas of black pepper, sandal wood thyme and small black fruits. Fresh and with well integrated tannins

2006
€ 75,00

Brunello di Montalcino Pietroso

Cantina Pietroso, Toscana

100% Sangiovese. Intense ruby red with shades of garnet. Intense and bold with notes of undergrowth, cherry, black pepper and black cherry. Structured, warm and robust with intense tannins and long fruity persistence.

2020
€ 98,00

Brunello di Montalcino Schiena D'Asino

Cantina Mastrojanni, Toscana

100% Sangiovese Deep ruby red. Aromas of cherry, violet and sweet spices. Harmonious and well structured, fine tannins and vibrant freshness that complements flavors of ripe red fruit, vanilla and a subtle hint of tobacco. A wine to be savored slowly.

2018
€ 250,00

Brunello di Montalcino Mastrojanni

Cantina Mastrojanni, Toscana

100% Sangiovese Intense ruby red. Notes ripe red fruit, spices and balsamic on the nose. Elegant, with soft tannins and a persistent finish.

2020
€ 85,00

Lagrein

Cantina Alois Lageder, Alto Adige

100% Lagrein. Intense ruby red. Spicy notes, sweet wood, blueberry and blackcurrant. Rich and round flavor with smooth tannin and a sweet ending.

2015
€ 65,00

Amarone Riserva Sergio Zenato

Cantina Zenato, Veneto

80% Corvina 10% Rondinella 10% Oseleta. Loaded ruby red with shades of garnet. Intense notes of undergrowth fruits with a final rich of spices. Intense, elegant and persistent

2018
€ 100,00

Ripassa Valpolicella Superiore

Cantina Zenato, Veneto

85% Corvina 10% Rondinella 5% Oseleta. Ruby red color. Notes of small red berries and almonds. Structured, sapid and velvety.

2016
€ 50,00

Capisme·e

Cantina Domenico Clerico, Piemonte

100% Nebbiolo, light ruby red. Balsamic aromas with wild red fruits, cinnamon, pepper and tobacco. Fresh, sapid with velvety tannins

2015 **2017**
€ 50,00 € 45,00

Barolo Aeroplan Servaj

Cantina Domenico Clerico, Piemonte

100% Nebbiolo. Intense garnet red. Notes of small red fruits and cherries. Round, robust, persistent and incredibly harmonious.

2021
€ 180,00

Barolo Per Cristina

Cantina Domenico Clerico, Piemonte

100% Nebbiolo. Intense garnet red. Notes of mature blackberries, blueberries and ribes, with cinnamon, vanilla and dark chocolate. Extremely persistent and incredibly harmonious.

2015
€ 330,00

Volpola

Cantina Podere Sapaio, Toscana - Bolgheri

Cabernet sauvignon 70%, Petit verdot 15%, Merlot 15%. Ruby red. Hints of cherry, blueberries and red fruits. Subtle spicy, herbaceous and chocolate-like aromas. Soft and balanced in the mouth.

2021
€ 50,00

Sapaio

Cantina Podere Sapaio, Toscana - Bolgheri

Cabernet sauvignon 70%, Petit verdot 20%, Cabernet franc 10%. Intense garnet red. It has a beautiful bouquet of ripe black fruit flanked by a light floral scent. Among the tertiaries we find balsamic notes and a soft leather. Of very long persistence especially on the tannic level.

2019
€ 100,00



From our tradition

Desserts

Gelato fatto in casa

Homemade Ice-creams

€ 8,00

La Coppa / Per portion

Pistacchio, Caffè, Crema, Cioccolato, Frutta di stagione, Stracciatella
Pistachio, Coffee, Cream, Chocolate, Seasonal fruit, Fiordilatte with chocolate chips

Panna / Whipped cream

€ 2,00



Frutta Fresca

Fresh fruit

Tagliata di frutta di stagione

Freshly cut seasonal fruit

€ 12,00



Torta del giorno

Homemade cake of the day

€ 8,00



Sandwiches

White, brown, wholemeal seeded rolls & toasts

Toast prosciutto cotto e formaggio

Baked ham and cheese Toast

€ 11,00

Prosciutto crudo e Mozzarella di Bufala

Parma ham and Buffalo Mozzarella

€ 13,00

Prosciutto San Daniele e formaggio

Parma ham with cheese

€ 13,00

Petto di tacchino al forno con insalatina alla senape

Baked turkey breast with mustard salad

€ 11,00

Tonno e pomodoro

Tuna and tomato

€ 11,00

Salmone affumicato

Smoked Salmon

€ 11,00



Cold plates & Salads

	<i>Starter Size</i>	<i>Main Size</i>
<i>Selezione di Formaggi delle casa</i> <i>Home cheese selection</i>	€ 14,00	€ 20,00
<i>Selezione di Salumi delle casa</i> <i>Home cold cuts selection</i>	€ 16,00	€ 22,00
<i>Salumi e Formaggi delle casa</i> <i>Mixed cold cuts and cheese</i>	€ 16,00	€ 22,00
<i>Bresaola olio e limone</i> <i>Dried beef with olive oil and lemon</i>	€ 13,00	€ 18,00
<i>Caprese con Mozzarella di Bufala Bio</i> <i>Caprese salad with organic Buffalo Mozzarella</i>	€ 14,00	€ 20,00
<i>Prosciutto e Mozzarella</i> <i>Parma ham and Buffalo Mozzarella</i>	€ 16,00	€ 22,00
<i>Salmon affumicato</i> <i>Smoked Salmon</i>	-	€ 22,00
<i>Insalata verde</i> <i>Green salad</i>	€ 7,00	€ 10,00
<i>Insalata di tonno</i> <i>Tuna salad</i>	€ 13,00	€ 18,00
<i>Prosciutto e melone (piatto stagionale)</i> <i>Parma ham and Melon (seasonal dish)</i>	€ 14,00	€ 20,00



Hot Drinks

Tè e Infusi

Tea and infusions

€ 6,00

Caffè Espresso

Espresso

€ 4,00

Caffè Americano

American Coffee

€ 4,00

Cappuccino, Caffelatte, Decaffeinato

Cappuccino, Latte, Decaf

€ 5,00

Ciocolata Calda

Hot Chocolate

€ 6,00

Ciocolata Calda con panna

Hot Chocolate with whipped cream

€ 6,00



Tè Villa Spalletti - Mini sandwich, biscottini e dolci

Villa Spalletti Tea - Mini Sandwiches, home-made Biscuits & Cakes

€ 35,00

Aperitivo Villa Spalletti - Flûte di Prosecco, mini sandwich, stuzzichini

Villa Spalletti Aperitif - Flûte of Prosecco, mini sandwiches, appetizers

€ 40,00



Cold Drinks

<i>Spremute (disponibilità stagionale)</i> <i>Freshly squeezed Orange Juice (Seasonal)</i>	€ 9,00
<i>Coca-Cola (Light, Zero)</i>	€ 5,00
<i>Lemon Soda / Tonic Water</i>	€ 5,00
<i>Fanta</i>	€ 5,00
<i>Sprite</i>	€ 5,00
<i>Succhi di Frutta / Fruit Juices</i>	€ 5,50
<i>Caffè Shakerato / Iced Coffee</i>	€ 7,00
<i>Thè Freddo / Iced Tea</i>	€ 6,00



Beers

<i>Birra / Beers</i>	€ 6,00
----------------------	--------



Cocktails and Liquors

<i>Bloody Mary</i>	€ 15,00
<i>Aperol Spritz</i>	€ 15,00
<i>Gin Tonic</i>	€ 15,00
<i>Vodka Tonic</i>	€ 15,00
<i>Whiskey and Coke</i>	€ 15,00
<i>Rum and Coke</i>	€ 15,00
<i>Gin Lemon</i>	€ 15,00
<i>Vodka Lemon</i>	€ 15,00
<i>Negroni</i>	€ 15,00
	
<i>Amaro</i>	€ 8,00
<i>Limoncello</i>	€ 8,00
	
<i>Digestives (Crodino / San Bitter)</i>	€ 6,00

Pomario



Welcome to *Pomario*, the Spalletti Trivelli winery in Umbria.

Nestled in the heart of Umbria near the medieval towns of Città della Pieve and Monteleone d'Orvieto, *Pomario* farm's ancient olive groves and grapevines are testament to the property's historical agricultural past.

Respecting the environment and maintaining ecological balances have been the guidelines that led to the building of the *Pomario* winery. Created from the renovation of the former tool shed, this state-of-the-art winery keeps the farmhouse style, and where possible original materials have been recycled. The different processing, aging and bottling areas are functional, clean and equipped with modern environmentally friendly systems for the control of essential parameters for the production of high quality wines.

Pomario now boasts over eight hectares of Sangiovese, Trebbiano, Malvasia and Grechetto grapevines and its red wine has been awarded seven consecutive medals at the *Decanter World Wine Awards*.



www.pomario.it