

LA SINFONIA

ITALIAN FOOD & WINE

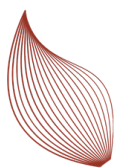
HELSINKI CELLAR

Benvenuti alla Sinfonia

Inspired by the timeless beauty of Italy.

Composed of atmosphere, modern
flavours and unforgettable moments.

La Dolce Vita.



LA SINFONIA
ITALIAN FOOD & WINE
HELSINKI CELLAR

A P E R I T I V O

DRY MARTINI 16

Gin, Vermouth, Lemon peel oil

BELLINI 14

Peach nectar, Prosecco

CAFFÈ NEGRONI 15

Gin, Campari, Sweet vermouth, Coffee bean aroma

LA ROSA DELLA SINFONIA 16

Sarti Rosa, Rose lemonade

LUNA DI SICILIA 16

Cointreau Spice, Aperol, Lime juice

PERLA BIANCA 16

Gin, Elderflower liqueur, Tonic water

LIMONCELLO DAIQUIRI 16

Limoncello, White rum, Lime juice

WHISKY SOUR 15

Whisky, Lemon juice

ESPRESSO MARTINI 16

Vodka, Coffee liqueur, Espresso

S P R I T Z

APEROL SPRITZ 15

Aperol, Prosecco, Soda water

SARTI ROSA 15

Sarti Rosa, Prosecco, Soda water

HUGO LIMONE SPRITZ 15

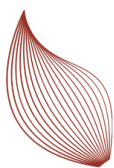
Elderflower liqueur, Prosecco, Lemon juice, Soda water,
Fresh mint leaves

LIMONCELLO SPRITZ 15

Limoncello, Prosecco, Soda water, Lemon slice

CRODINO SPRITZ (NON-ALCOHOLIC) 15

Crodino, Soda water, Orange slice



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LA SINFONIA IL MENÙ

ANTIPASTI

65 /per
person

CARPACCIO CLASSICO [LF,GF]

Thinly sliced beef tenderloin, truffle paste,
arugula, Parmesan, and extra virgin olive oil.

[Greco di Tufo B. Ferrara,
Il Falchetto Barbera D'Asti]

or

BURRATA ESTIVA [GF]

Creamy burrata with sweet strawberries, roasted
golden beets, and toasted hazelnuts. Finished
with fresh basil, balsamic glaze, and olive oil.

[Inama Vin Soave Classico,
Abbona Dogliani Sori Dij But]

SECONDI

OSSO BUCO E RISOTTO ALLA MILANESE

Slow-braised veal shank served with Milan's famous
saffron risotto. Finished with Parmesan cheese.

[Ca'Leoni Amarone della Valpolicella,
Philippe Kuhn Gewurtzraminer]

DOLCE

TIRAMISÙ DELLA SINFONIA

The classic Italian tiramisù, prepared La Sinfonia
style.

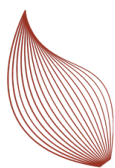
[Roccafiore Collina D'Oro]

or

SORBETTO DELLA SINFONIA [DF,GF]

Homemade Italian sorbet with a rich flavour and a
silky-smooth texture.

[Roccafiore Collina D'Oro]



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ANTIPASTI

FOCACCIA DELLA CASA [LF] 7

House-made focaccia served with olive oil and sea salt. A simple classic with an Italian heart.
[Corvezzo Prosecco Extra Dry]

TAGLIERE DELLA SINFONIA [GF] 22

La Sinfonia's selection of Italian cured meats and cheeses, served with marinated olives and sun-dried tomatoes—the perfect dish to share.
[Avignonesi Da-Di Bianco,
Cortese Nostru Frappato]

POLPO E 'NDUJA [LF,GF] 21

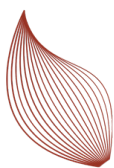
Grilled octopus with roasted potatoes, pickled red onion, cherry tomatoes, and capers. Finished with velvety saffron mayonnaise and spicy 'nduja.
[André Clouet Brut Rosé,
Roccafiorè Fiorfiore Bianco]

CARPACCIO CLASSICO [LF,GF] 18

Thinly sliced beef tenderloin with truffle paste, arugula, Parmesan cheese, and extra virgin olive oil—an Italian classic with an elegant touch.
[Greco di Tufo B. Ferrara,
Il Falchetto Barbera D'Asti]

SUPPLÍ ALLO ZAFFERANO 21

Golden, crispy fried risotto balls filled with rich Bolognese ragù and buffalo mozzarella. Served with saffron mayonnaise, Parmesan, and chives.
[Soalheiro Espumante Bruto,
Philippe Kuhn Gewürztraminer]



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ANTIPASTI

MELANZANE FRITTE 16.5

Crispy tempura-fried eggplant served with cherry tomatoes and house-made pesto. Finished with ricotta, lemon, and fresh basil.

[Corvezzo Prosecco Extra Dry,
Lenuzza Ribolla Gialla]

BURRATA ESTIVA [GF] 18

Creamy burrata with sweet strawberries, roasted golden beets, and toasted hazelnuts. Finished with fresh basil, balsamic glaze, and olive oil.

[Inama Vin Soave Classico,
Abbona Dogliani Sori Dij But]

MIX DI BRUSCHETTE [LF] 19

A selection of three bruschette served on toasted, garlic-rubbed bread:

- Prosciutto di Parma
- Capers, arugula, tomato, basil, and red onion
- Artichoke and artichoke tapenade

[Roccafiorino Fiorfiore Bianco,
Corvezzo Prosecco Extra Dry Rosé]

COPPA DI OLIVE [LF,GF] 6

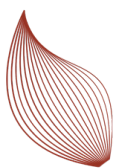
A selection of premium marinated olives, slowly seasoned with Mediterranean herbs and olive oil.

[Corvezzo Pinot Grigio Bio,
Soalheiro Espumante Bruto]

INSALATA CAPRINA [GF] 14

Goat cheese, frisée lettuce, cucumber, artichokes, cherry tomatoes, and pickled red onion. Finished with toasted pine nuts, balsamic glaze, and olive oil.

[Inama Vulcaia Sauvignon Blanc,
Roccafiorino Umbria Rosato]



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PRIMI PIATTI

PASTA AL GAMBERO 28

Squid ink (Nero di Seppia) spaghetti with shrimp marinated in lemon, garlic, and chili. A pasta dish where the flavors of the sea meet Mediterranean aromas.

[Avignonesi Da-Di Bianco, Cortese Nostru Frappato]

PASTA ALLA CARBONARA 25

Spaghetti with crispy guanciale, a rich egg sauce, and Parmesan cheese. A Roman classic.

[Argiano Rosso di Toscana,
Greco di Tufo Benito Ferrara]

RISOTTO DELLA STAGIONE 27

The chef's seasonal risotto, prepared with the finest ingredients of the season.

PASTA ALL' ARRABBIATA 23

Rigatoni in a spicy San Marzano tomato sauce with garlic, basil, and Parmesan cheese. A simple yet bold classic, with chili giving the dish its distinctive character.

[Abbona Langhe Nebbiolo,
Philippe Kuhn Gewürztraminer]

LASAGNE ALLA BOLOGNESE 25

Traditional lasagna with slow-braised Bolognese ragù and velvety béchamel sauce. Finished with aromatic basil oil.

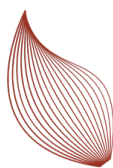
[Valforte Montepulciano D'Abruzzo,
Roccafiorè Fiorfiore Bianco]

PASTA ALLA NORMA 27

Rigatoni with crispy fried eggplant, rich tomato sauce, fresh basil, and Parmesan cheese. Sicily's beloved pasta classic, full of Mediterranean flavors.

[Volpaia Vermentino, Domaine Gobelsburg Zwiegelt]

[All of our pasta is served al dente]



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PRIMI PIATTI

PASTA CARCIOFI E GUANCIALE 26

Rigatoni with crispy guanciale, artichoke purée, and artichokes. Finished with Parmesan cheese and chives for a rich, well-balanced dish.

[Roccafior **Fiorfiore**, Soalheiro **Espumante Bruto**]

TAGLIATELLE AL SUGO DI POMODORI SECCHI 24

Tagliatelle with pesto rosso, burrata, fresh basil, and toasted pine nuts—a harmonious combination of smooth, aromatic flavors.

[Cortese Nostru **Frappato**, Gaudium **Kerner**]

PASTA ALL' AMATRICIANA 25

Spaghetti with traditional Amatriciana sauce, guanciale, Parmesan cheese, and fresh basil. A classic Roman pasta dish that perfectly balances richness and gentle heat.

[Targaro Passo del Sud, Greco di Tufo **Benito Ferrara**]

SECONDI

PESCE FRITTO 37

Crispy pan-fried whitefish served with seasonal vegetables and lightly pickled fennel. Finished with a velvety beurre blanc sauce and olive oil.

[Posseri Müller Thurgau, Roccafior **Umbria Rosato**]

OSSO BUCO E RISOTTO ALLA MILANESE 36

Slow-braised beef shank served with Milan's famous saffron risotto. Finished with Parmesan cheese.

[Ca'Leoni **Amarone della Valpolicella**,
Philippe Kuhn **Gewürztraminer**]

MELANZANE ALLA PARMIGIANA 29

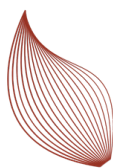
Layers of eggplant, San Marzano tomato sauce, mozzarella, fresh basil, and Parmesan cheese, oven-baked until golden. A classic Italian favorite.

[Lenuzza **Ribolla Gialla**, Roccafior **Umbria Rosato**]

POLLO AL PESTO [GE,LF] 28

Juicy oven-roasted chicken breast with aromatic basil pesto. Served with sautéed broccolini and cherry tomatoes.

[Avignonesi **Da-Di Bianco**, Abbona **Dogliani Dij But**]



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PIZZA DEL RISTORANTE

1. MARGHERITA 17

Fior di latte mozzarella, San Marzano tomato sauce, and
basil oil.

[Inama Vin Soave Classico, Cortese Nostru Frappato]

2. ALLA DIAVOLA 21

[Gently spicy]

Fior di latte mozzarella, San Marzano tomato sauce, extra
virgin olive oil, spicy spianata salami, 'nduja, and fresh
basil.

[Philippe Kuhn Gewürztraminer,
Renzo Masi Contrappasso]

3. CAPRICCIOSA 23

Fior di latte mozzarella, San Marzano tomato sauce,
Prosciutto di Parma, marinated mushrooms, artichokes,
and fresh basil.

[Abbona Dogliani Dij But, Roccafiore Fiorfiore]

4. MOZZARELLA 24

Fior di latte mozzarella, San Marzano tomato sauce,
Prosciutto di Parma, extra virgin olive oil, burrata, and
arugula.

[Tagaro Passo del Sud Appassimento, Gaudium Kerner]

5. PIZZA ALLA NORMA 22

Fior di latte mozzarella, San Marzano tomato sauce,
eggplant, pesto rosso, extra virgin olive oil, cherry
tomatoes, and arugula.

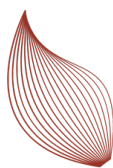
[Lenuzza Ribolla Gialla,
Schloss Gobelsburg Zweigelt]

6. PIZZA PARMA E RUCOLA 24

Fior di latte mozzarella, San Marzano tomato sauce,
Prosciutto di Parma, fried capers, Parmesan cheese, and
arugula.

[Il Falchetto Barbera D'Asti, Volpaia Vermentino]

[Lactose-free, gluten-free, and vegan pizzas are available upon
request. Gluten-free pizzas are available in limited quantities.
Please note that our gluten-free pizzas are baked in the same pizza
oven as our regular pizzas. Gluten-free pizza dough is prepared
using a gluten-free flour blend. Our gluten-free pizza base contains
gluten-free wheat starch.]



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PIZZA DEL RISTORANTE

7. PIZZA DI MARE 26

Fior di latte mozzarella, San Marzano tomato sauce, tuna, marinated king prawns, fresh parsley, and fried capers.

[Lenuzza Ribolla Gialla,
Cortese Nostru Frappato]

8. NAPOLI 25

Fior di latte mozzarella, San Marzano tomato sauce, Neapolitan salami, spinach, and fried capers.

[Colpasso Nero D'Avola, Gaudium Kerner]

9. ROSSO VIVO 24

Fior di latte mozzarella, San Marzano tomato sauce, bresaola, chili, arugula, and Gorgonzola.

[Avignonesi Da-Di Bianco,
Abbona Dogliani Dij But]

10. PEPPERONI 23

Fior di latte mozzarella, San Marzano tomato sauce, and pepperoni.

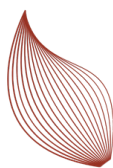
[Philippe Kuhn Gewürztraminer,
Valforte Montepulciano D'Abruzzo]

11. GUSTO DI CAPRI 24

Fior di latte mozzarella, San Marzano tomato sauce, chicken, goat cheese, arugula, and aged balsamic vinegar.

[Inama Vulcaia Sauvignon Blanc,
Roccafiore Rosato]

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PIZZA DEL RISTORANTE

12. LA SINFONIA

25

Fior di latte mozzarella, San Marzano tomato sauce, cherry tomatoes, red onion, basil oil, sea salt, and burrata.

[Gaudium Kerner, Cortese Nostru Frappato]

13. PIZZA DOLCE PARMA

25

Fior di latte mozzarella, San Marzano tomato sauce, peaches, Gorgonzola, Prosciutto di Parma, and arugula.

[Roccafior Fiorfiore, Tagaro Passo del Sud Appassimento]

14. LA MIA CREAZIONE

[Create Your Own Pizza]

17

Fior di latte mozzarella, San Marzano tomato sauce, plus your choice of toppings for an additional charge.

PIZZA BIANCA / WHITE PIZZAS

15. PIZZA BIANCO

25

Fior di latte mozzarella, pesto rosso, ricotta, Parmesan cheese, garlic, aged balsamic vinegar, and fresh basil.

[Cortese Nostru Frappato,
Benito Ferrara Greco di Tufo]

16. LUCE DI PARMIGIANO

24

Fior di latte mozzarella, white wine-infused crème fraîche, Parmesan cheese, spinach, cherry tomatoes, and red onion.

[Pardas Pur Xarello,
Argiano Rosso di Toscana]

17. BIANCA AL SALMONE

26

Fior di latte mozzarella, cured salmon, crème fraîche, marinated onion, fresh parsley, and capers.

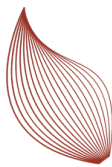
[Avignonesi Da-Di Bianco,
Roccafior Rosato]

18. QUATTRO FORMAGGI

25

Fior di latte mozzarella, crème fraîche, ricotta, Gorgonzola, Parmesan cheese, and basil oil.

[Villa Loren Valpolicella Ripasso,
Philippe Kuhn Gewürztraminer]



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EXTRA

FORMAGGI / CHEESES

Parmesan cheese	+3.5
Fior di latte- mozzarella	+4
Burrata	+6.5
Goat cheese	+3.5
Ricotta	+3.5
Gorgonzola	+3.5

VERDURE / VEGGIES

Mushrooms	+3.5
Artichokes	+3.5
Garlic	+3
Confit garlic	+3.5
Red onion	+2.5
Cherry tomatoes	+2.5
Capers	+2.5
Eggplant	+3.5
Arugula	+3.5
Pesto	+2.5
Fresh Basil	+2.5

CARNI & PROTEINE /
MEATS & PROTEINS

Prosciutto di Parma	+3.5
Neapolitan salami	+3.5
Pepperoni	+3.5
'Nduja	+3.5
Chorizo	+3.5
Chicken	+3.5
Tuna	+3.5
King Prawns	+4
Spianata salami	+3.5

ALTRO / OTHER

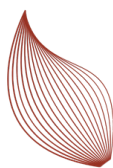
Parmesan cup	+4
Olive oil cup	+2.5
Garlic cup	+3
Balsamico	+2.5
Basil Oil	+2.5
Topping substitution	+3
Split pizza for two	+3.5
Vegan cheese	+2.5
Gluten-free pizza crust	+4



Country of Origin

Guanciale (Italy)
Prosciutto (Italy)
Parma ham (Italy)
Chicken (Finland)
Whitefish (Finland)
Shrimp (Vietnam)
Mortadella (Italy)

Bresaola (Italy)
'Nduja (Italy)
Octopus (Italy)
Beef (Finland)
Chorizo (Spain)
Neapolitan salami (Italy)
Spianata salami (Italy)
Pepperoni (Italy)



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D O L C E

TIRAMISÙ DELLA SINFONIA 14

The classic Italian tiramisù, prepared La Sinfonia style, with espresso- and Marsala-soaked savoiardi ladyfingers layered with velvety mascarpone mousse infused with pistachio and vanilla, and finished with espresso syrup and a dusting of cocoa powder.

[Roccafiorè Collina D'Oro]

PANNA COTTA 14

Silky vanilla panna cotta prepared La Sinfonia style, served with raspberry mousse and a pistachio crumble.

[Il Falchetto Moscato D'Asti]

GELATO DELLA CASA [GF] 13

Homemade authentic Italian artisan gelato with a rich flavor and silky-smooth texture. Ask your server about today's available flavors.

[Roccafiorè Collina D'Oro]

SORBETTO DELLA SINFONIA [DE,GF] 13

Homemade Italian sorbet with a rich flavor and a silky-smooth texture. Ask your server about today's available flavors.

[Roccafiorè Collina D'Oro]

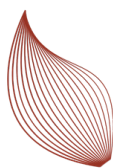
AFFOGATO AL CAFFÈ

Vanilla gelato topped with freshly brewed espresso. A simple yet irresistible combination of cool sweetness and the rich aroma of coffee.

[Roccafiorè Collina D'Oro]

LIQUIRIZIA REALE [GF]

La Sinfonia's "Royal Licorice"—vanilla gelato topped with licorice liqueur. 16



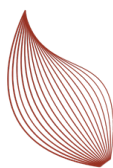
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DOLCE COCKTAIL

IRISH COFFEE	15
Irish whiskey, Brown sugar, Coffee, Cream	
TIRAMISÙ AL CACAO	15
Vecchia Romagna brandy, Amaretto, Coffee liqueur, Milk, Cocoa powder, Cream	
COCKTAIL AL SORBETTO AL LIMONE	16
Lemon sorbet, Licor 43, Limoncello, Prosecco	
BIANCA MENTA	15
Mint liqueur, White crème de cacao, Cream (contains nutmeg)	
ESPRESSO MARTINI	16
Vodka, Coffee liqueur, Espresso	

SELEZIONE DEL CAFFÈ

SINFONIA CAFFÈ	5
A classic coffee experience with a clean, well-balanced flavor.	
ESPRESSO VIVACE	5
An intense and lively espresso.	
DOLCE LATTE	6
A smooth, creamy latte.	
CAPPUCCINO SERENO	6
Rich espresso topped with velvety milk foam.	
ESPRESSO MACCHIATO	6
Espresso finished with a touch of milk foam.	



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D I G E S T I V O

GRAPPA

A traditional Italian digestif.
[Available in a variety of flavors]

from
9.5

LIMONCELLO

A traditional Italian liqueur made from lemon zest

9.5

SAMBUCA / RASPBERRY SAMBUCA

Traditional Italian anise liqueur, served with three
coffee beans
[symbolizing health, happiness, and prosperity]

10.5

FERNET BRANCA

Traditional Italian herbal liqueur

10.5

VECCHIA ROMAGNA

Italian brandy

11

BAILEYS

9.5

C O G N A C

BRAASTAD VS

11

BRAASTAD VSOP

13

BRAASTAD XO

15.5

W H I S K Y

JAMESON

10.5

JIM BEAM

10.5

JACK DANIELS

11

B I R R E / B E E R

ANGELO PORETTI 5.0%

Italian premium lager | 0.4 L | 0.2 L

10 | 6

BLANC 5.0%

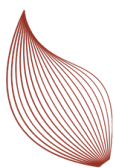
A crisp, modern filtered wheat beer | 0.4 L |
0.2 L

9.5 | 5

AMARCORD IPA 6.0%

A balanced, fruity Italian IPA | 0.3 L

10.5



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SIDRO / LONG DRINK

CROWMOOR DRY APPLE 4.7% 10.5
0.3l

SOMERSBY PEAR 4.5% 10.5
0.3l

KOFF LONG DRINK GRAPEFRUIT 5.5% 10.5
0.3l

NON - ALCOHOLIC

BIRRA MORETTI ZERO 6
0.3l

BEVANDE

BIBITA ITALIANA / ITALIAN SODA 4
Passion Fruit, Mango, Peach, Raspberry | 0.3 L

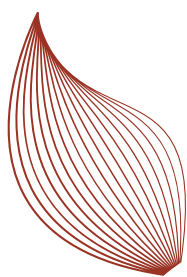
LIMONATA / SOFT DRINKS 4.5
Coca-Cola, Coca-Cola Zero, Fanta, Sprite | 0.3 L

SAN PELLEGRINO LIMONATA / LIMONADI 5.5
Melograno & Arancia, Limonata, Aranciata Rossa |
0.3 L

SAN PELLEGRINO SPARKLING WATER 5.5
Naturally carbonated Italian mineral water | 0.5 L

SUCCO FRESCO / FRESH JUICE 4
Apple, Orange | 0.3l

VESI / PER PERSON 1.5

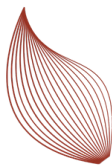


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ROSSO / RED WINES

PIEMONTE

Abbona Dogliani Sori Dij But 2022
DOCG

12 / 16 / 24 / 76

Grape: Dolcetto [Vegan]

- Aged for one year exclusively in stainless steel tanks. Medium-bodied with soft cherry flavors.

Barbera d'Asti La Mata 2024 DOCG

9 / 12 / 18 / 55

Grape: Barbera [Vegan]

- A bright ruby-red Barbera with vibrant berry fruit, balanced spice, and aromas of ripe cherries and plums. Medium to full-bodied with a lively sour cherry finish.

Brezza Barolo Castellero 2019 DOCG

26 / 35 / 52 / 164

Grape: Nebbiolo

- Exceptionally ripe and full-bodied, with flavors of dark berries, licorice, herbs, and subtle oak.

Abbona Langhe Nebbiolo 2022 DOC

14 / 19 / 28 / 87

Grape: Nebbiolo

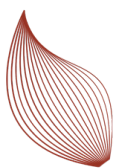
- Medium-bodied and velvety, with red berry flavors, gentle spice, and a hint of pepper.

Moccagatta Barbaresco 2022 DOCG

21 / 28 / 42 / 133

Grape: Nebbiolo

- Aged for one year in French oak barrels, followed by nine months in bottle. Elegant and exceptionally full-bodied.



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ROSSO / RED WINES

TOSCANA

Argiano Rosso di Toscana 2024 IGP

13.5 / 18 / 27 / 83

Grapes: Cabernet Sauvignon,
Merlot, Sangiovese

- Rich aromas of fruits and herbs. Elegant notes of toasted oak complement a medium to full-bodied palate with vibrant acidity and smooth tannins.

Renzo Masi Contrappasso 2023 IGT

10.5 / 13.5 / 21 / 63

Grapes: Sangiovese, Syrah

- Generous aromas of dark berries, ripe cherries, boysenberries, fresh plums, and spice. Smooth and full-bodied with a long, velvety finish.

VENETO

Villa Loren Valpolicella

Ripasso 2021 DOC

11.5 / 15 / 23 / 70

Grapes: Corvina, Molinara, Rondinella

- Juicy and fruit-forward, with flavors of dark berries, smoky notes, and a subtle hint of leather. Full-bodied with a velvety texture.

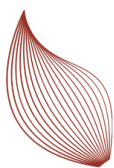
Ca'Leoni Amarone della

17 / 22.5 / 34 / 105

Valpolicella DOCG

Grapes: Corvina, Corvinone,
Rondinella, Molinara

- Aromas of dried plum, cherry jam, raisins, and sweet spice. Exceptionally full-bodied with a powerful, concentrated palate.



LA SINFONIA

ITALIAN FOOD & WINE

HELSINKI CELLAR

ROSSO / RED WINES

SICILIA / SICILY

Cortese Nostru Frappato 2024

9,5 / 12,5 / 19 / 59

Grape: Frappato [Organic, Vegan]

- Fresh aromas of red and dark berries with delicate notes of spice and herbs. Medium-bodied with a delightfully juicy finish.

Colpasso Nero d'Avola 2023 DOC

9 / 12 / 18 / 55

Grape Nero d'Avola [Vegan]

- Rich aromas of dark fruit and spice. Full-bodied with a smooth, velvety finish.

CAMPANIA

Benito Ferrara Irpinia

Aglianico 2021 DOCG

14 / 18,5 / 28 / 87

Grape: Aglianico

- An elegant and complex red wine from Southern Italy. Full-bodied, with flavors of dark cherries and licorice, complemented by smooth tannins.

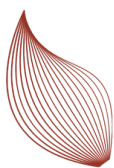
APULIA

Tagaro Passo del Sud Appassimento 2023 IGP

8,5 / 11 / 17 / 51

Grapes: Primitivo, Negroamaro,
Nero di Troia, Merlot

- Rich aromas of dark berries, ripe cherries, and spice. Full-bodied with a smooth, velvety finish.



LA SINFONIA

ITALIAN FOOD & WINE
HELSINKI CELLAR

ROSSO / RED WINES

ABRUZZO

Valforte Montepulciano

10.5 / 14 / 21 / 64

d'Abruzzo 2023 DOP

Grape: Montepulciano

- Aromas of ripe cherries, plums, and spice. Medium to full-bodied with lively sour cherry notes, smooth tannins, and a pleasantly spicy finish.

SARDINIA

Castiadas Capo Ferrato

8.5 / 11.5 / 17 / 52

Cannonau 2024 DOC

Grape: Cannonau

- Rich, fruit-forward aromas of ripe strawberries, raspberries, and Mediterranean herbs. Medium to full-bodied with juicy fruit flavors and fresh acidity that brings balance to the wine.

EMILIA-ROMAGNA ITALY

Medici Ermete Concerto Reggiano

Lambrusco 2023

11 / 14.5 / 22 / 66

Grape: Lambrusco Salamino

- Delicate berry aromas with hints of dark fruit and toasted notes. Light-bodied, dry, and gently sparkling.

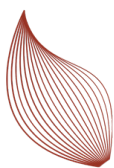
AUSTRIA

Domaene Gobelsburg Zweigelt 2022

Rypäle: Zweigelt [Vegan]

10.5 / 13.5 / 21 / 63

- Bright ruby red in color, with aromas of ripe berries, cherries, raspberries, and a touch of clove. Medium-bodied with silky texture, ripe fruit flavors, and a hint of spice.



LA SINFONIA

ITALIAN FOOD & WINE

HELSINKI CELLAR

VINO BIANCO / WHITE WINES

TOSCANA

Avignonesi Da-Di Bianco 2024 IGT 14 / 19 / 28 / 87

Grapes: Trebbiano, Grechetto, Petit

Manseng, Vermentino

[Organic, Vegan, Biodynamic]

· A fresh, well-balanced wine with notes of grapefruit and elderflower.

Volpaia Vermentino DOC 2025 12 / 16 / 24 / 73

Rypäle: Vermentino

[Organic, Vegan]

· Aromas of lemon, pineapple, fresh herbs, and a subtle hint of salinity. Dry, crisp, and mineral-driven.

VENETO

Inama Vulcaia Sauvignon 14 / 19 / 28 / 87

Blanc 2023 IGT

Grape: Sauvignon Blanc [Vegan]

· Fresh aromas of citrus and flowers. Dry with lively acidity. An elegant Sauvignon Blanc that reflects its volcanic terroir.

Corvezzo Pinot Grigio Bio 8,5 / 11,5 / 17 / 52
DOC 2024

Grape: Pinot Grigio

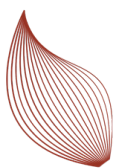
[Organic, Vegan]

· Straw yellow in color, with aromas of tropical fruit, pear, and white flowers. Smooth, well-balanced, with a long finish.

Inama Vin Soave Classico DOC 2025 13 / 17 / 26 / 80

Grape: Garganega [Vegan]

· Mineral, citrus, and floral aromas. Dry with fresh minerality and lively acidity. An elegant and complex Soave.



LA SINFONIA

ITALIAN FOOD & WINE

HELSINKI CELLAR

VINO BIANCO / WHITE WINES

PIEMONTE

Moccagatta Langhe

13 / 17.5 / 26 / 81

Chardonnay 2024 DOC

Grape: Chardonnay [Vegan]

- Dry, fresh, and mineral-driven, with a light body and generous citrus flavors.

SICILIA / SICILY

Occhipinti Vino di Contrada

25.5 / 34 / 51 / 161

SM Bianco 2023

Grape: Grillo [Organic, Vegan]

- Aromas of fresh Sicilian lemon, herbs, and white flowers. Dry and intense, with vibrant fruit and pronounced minerality.

CAMPANIA

Benito Ferrara Greco di Tufo

15 / 20 / 30 / 94

2024 DOCG

Grape: Greco di Tufo

- Rich and elegant aromas of ripe lemon and spice. Long and refreshing on the palate, with minerality from the volcanic soils and a delicate saline finish.

MARCHE

Colle Stefano Verdicchio di

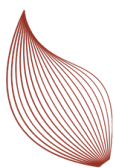
Matelica 2024 DOC

10 / 13.5 / 20 / 62

Grape: Verdicchio

[Organic, Vegan]

- Fresh, fruity aromas of apple, peach, and citrus. Dry and fruit-forward, with mineral notes and a long finish.



LA SINFONIA

ITALIAN FOOD & WINE

HELSINKI CELLAR

VINO BIANCO / WHITE WINES

FRIULI-VENEZIA GIULIA

Lenuzza Ribolla Gialla 2021

11 / 14,5 / 22 / 67

DOP

Rypäle: Ribolla Gialla [Organic]

- Aromas of exotic fruit, spice, and fresh green notes. Dry and moderately intense, with plenty of character.

ALTO ADIGE / SOUTH TYROL

Gaudium Kerner IGT 2025

11,5 / 15 / 23 / 70

Grape: Kerner

- Generous aromas of citrus, peach, apple, and white pepper. Off-dry, aromatic, and fruit-forward, with a long finish.

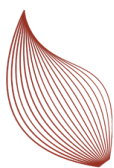
ABRUZZO

Valforte Pecorino 2024

10,5 / 13,5 / 21 / 63

Grape: Pecorino

- Delicate aromas of white flowers, peach, and lemon zest. Dry, with fresh acidity and generous fruit flavors.



LA SINFONIA

ITALIAN FOOD & WINE

HELSINKI CELLAR

VINO BIANCO / WHITE WINES

UMBRIA

Roccafiorre Fiorfiore Bianco

13.5 / 18 / 27 / 84

IGT 2023

Grape: Grechetto [Vegan]

· Aromas of ripe pineapple, apple, and white flowers, with a hint of sweet spice.

Dry and fruit-forward, with a slight oiliness and a long finish.

SPAIN

Pardas Pur Xarello 2022

17.5 / 23 / 35 / 108

Grape: Xarel-lo [Organic, Vegan]

· Elegant and refined. Fresh, mineral, and layered, with aromas of white flowers and subtle herbal notes, leading to a long, clean mineral finish.

AUSTRIA

Philippe Kuhn Gewürztraminer

11.5 / 15 / 23 / 70

Tradition 2025

Grape: Gewürztraminer [Vegan]

· Bursting with tropical fruit aromas, including fresh lime, green apple, ripe honeydew melon, mango, and floral notes. Dry and refreshing.

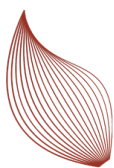
Schloss Gobelsburg Grüner

Veltliner Langenlois 2024

14.5 / 19 / 29 / 89

Grape: Grüner Veltliner [Vegan]

· Fruity aromas with delicate spice, featuring pear, peach, and pepper. Medium to full-bodied, dry, fresh, and lively.



LA SINFONIA

ITALIAN FOOD & WINE
HELSINKI CELLAR

ROSATO / ROSÉ WINES

UMBRIA

Roccafiore Umbria Rosato IGT 2024

9.5 / 12.5 / 19 / 57

Grape: Sangiovese [Vegan]

- Fresh aromas of berries, pomegranate, and subtle herbal notes, with flavors of wild raspberry and pomegranate. Dry and mineral-driven.

SPUMANTE / SPARKLING
WINES

VENETO

Bottega Gold Prosecco DOC

13.5 / 85

Grape: Glera

- Extra dry, crisp, with aromas of ripe citrus, pear, green apple, and delicate floral notes.
- 12cl | bottle

Corvezzo Organic Prosecco

Extra Dry & Rosé Brut DOC

10 / 60

Grapes: Glera | Glera, Pinot Noir

- Fresh and elegant Italian Proseccos.
- 12cl | bottle

FRANCE

Maison du Vin Crémant de Loire Brut

Grapes: Cabernet Franc,

9.5 / 60

Chardonnay, Chenin Blanc

- Toasted, floral, and citrus aromas.
- 12cl | bottle

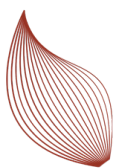
PORTUGAL

Soalheiro Espumante Bruto Alvarinho

14 / 88

Grape: Alvarinho

- Fresh, dry, and elegantly fruit-forward.
- 12cl | bottle



LA SINFONIA

ITALIAN FOOD & WINE
HELSINKI CELLAR

CHAMPAGNES

FRANCE

André Clouet Brut Rosé

175 / bottle

Grape: Pinot Noir

- A beautiful pale pink Champagne with fresh aromas of red berries and ripe fruit. Off-dry, fresh, and well-balanced, with subtle toasted notes and a long, clean finish.

André Clouet Grande Réserve

Blanc de Noirs Brut

19 / 120

Grape: Pinot Noir

- A powerful yet elegant Blanc de Noirs with aromas of brioche, toasted almonds, ripe lemon, and a hint of smokiness. Full-bodied, with fine, creamy bubbles and a long-lasting finish. | 12cl | bottle

VINI DOLCI / DESSERT WINES

PIEMONTE

Il Falchetto Moscato d'Asti

10

DOCG 2025

Grape: Moscato [Vegan]

- Exceptionally fresh and aromatic, with notes of citrus, raisins, grapefruit, sage, and mint. Light-bodied, sweet, refreshing, elegant, and long on the palate | 8cl

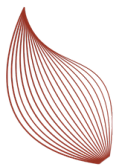
Il Falchetto Brachetto D'Acqui

8

DOCG 2022

Grape: Brachetto [Vegan]

- Aromatic and berry-forward, with notes of strawberry, raspberry, mint, citrus, and rose. Light-bodied, sweet, fresh, with lively acidity and a subtle touch of tannins | 8cl



LA SINFONIA
ITALIAN FOOD & WINE
HELSINKI CELLAR

VINI DOLCI / DESSERT WINES

UMBRIA

Roccafiorè Collina D'Oro

17

IGT 2023

Grape: Moscato Giallo [Vegan]

· Exotic aromas of ripe apricots, figs,
dates, lemon marmalade, and spice
| 8cl

GRAPPAS

VENETO & TRENTINO

Grappa di Amarone Bertagnolli

12,5

Grape: Amarone Pomace | 4cl

Grappa di Moscato Giallo

10

Bertagnolli

Grape: Moscato Giallo

Region: Trentino | 4cl

Grappa di Prosecco Bertagnolli

10

Grape: Uva di Prosecco

Region: Valdobbiadene | 4cl

Grappa di Ginepro Bertagnolli

10

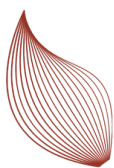
Infused with: Juniper berries | 4cl

Grappa con Mugo Distilleria

10

Marzadro

Infused with: Mountain pine cones,
pine shoots, and pine resin | 4cl



LA SINFONIA
ITALIAN FOOD & WINE
HELSINKI CELLAR

NON - ALCOHOLIC

ITALY

Pizzolato Sparkling 0%

6 / 25

Grape: Moscato

- Off-dry, crisp, with notes of pear, citrus, apricot, and peach
- 12cl | bottle

GERMANY

Georg Breuer Sans Riesling 2025

7 / 9 / 14 / 42

Grape: Riesling

- Flavors of lemon, grapefruit, green apple, and fresh nectarine. Bright acidity with an almost dry palate. Exceptionally fresh and well-balanced, with a mineral finish.

SPAIN

Torres Natureo Red

6 / 25

Grapes: Garnacha, Syrah

- Medium-bodied and smooth, with notes of red currant, vanilla, and ripe fruit | 12cl | plo

LITHUANIA

Acala Rosé Sparkling Tea

7 / 9 / 13.5 / 42

[Organic, Vegan]

- Aromatic, floral, and berry-forward, infused with real hibiscus, aronia berries, and fireweed.