

DAL 1948 **IL BARGELLO**

Steak and shake

*we will start with raw meat
Tenderized lean meat scottona tartare
in three versions*

*The classic, a little spicy
The greddy with burrata
The modern with fruit*

*3 types of fine meat steak tasting
no side dishes grilled on charcoal.
Because the tuscan way to eat steak
is just with salt and tuscan bread!*

*Scottona tender envigoring cut
Italian cow, yellow fat, persistent flavour
Our dry-aged steak, a concentration of flavour and aromas*

*After the meat
Mixed salad
served with leaves of aromas to open your heart*

Coffee

Price for 1 p.p. € 43,00 "min 2 people" wines excluded



WIFI: wifi_bargello
PASS: ciao2019

cover charge € 3,50

ICONIC DISHES

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| HAM TASTING: TUSCAN SHOULDER & BUONTOSCANO & VIOLONE <i>Journey in the Tuscan of hams</i> | € 18.00 |
| CRYSPIY ARTICHOKE WITH PECORINO AND CRUNCHY BREAD | € 17.00 |
| HOMEMADE RAVIOLI WITH BEEF FILLING, WITH PARMESAN CHEESE AND SAGE | € 21.00 |
| THE "PICIO" PASTE FOR FIORENTINA, CREAMY GARLIC, BEEF TARTARE WITH LEMON AND ALMONDS | € 17.50 |
| THE REAL STEAK, COOKED ON CHARCOAL WITH A FILLET OF AT LEAST 1200 GR | BY WEIGHT |
| THE SIGNORIA'S SLICED BEEF SERVED ON THE BONE | € 29.00 |
| "PEPOSO" BEEF WITH TOASTED BREAD AND POLENTA CHIPS | € 23.00 |

APPETIZERS

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| "IL TAGLIERE TOSCANO" CURED MEATS AND CHEESES FROM TUSCANY <i>Selection of artisanal cured meats, organic pecorino cheese from Maremma, seasoned olives, scrocchia, a little sweetness</i> | € 14.50 |
| PECORINO CHEESES FROM "MAREMMA", JAM AND FRUIT <i>Tasting of pecorino cheeses from "Fattoria la Parrina", organic and made with love with artisanal fruit compotes and seasonal fruit</i> | € 16,50 |
| AN OVERSIZED TUSCAN CHARCUTERIE BOARD <i>Selection of hams, salami, cheeses, dried fruit, two people eat a lot</i> | € 47.00 |
| TUSCAN HAM WITH THE CUDDLE OF PASTA IN FOIL | € 17.50 |
| BRUSCHETTA BUFALINA | € 11.00 |
| CROUTON WITH PORCINI MUSHROOMS, PROVOLA CHEESE AND FRESH HERBS | € 15.00 |
| BRUSCHETTA TARTUFATA | € 16.00 |
| BRUSCHETTA CLASSICA <i>Tomatoes, basilico, and garlic</i> | € 9.00 |
| SCOTTONA TARTARE WITH BURRATA CHEESE, FRESH SPROUTS AND OIL BREAD CRUMBLE | € 17.50 |
| CRYSPIY ARTICHOKE WITH PECORINO AND CRUNCHY BREAD | € 17.00 |

HOMEMADE PASTA

*Pasta made entirely in our kitchen,
flour, semolina, egg yolk and our passion*

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| LONG "FUSILLONE" PASTA WITH STEAK RAGÙ | € 12.50 |
| "PAPPARDELLE" WITH WILD BOAR | € 16.50 |
| "PACCHERO" IN CARBONARA SAUCE | € 15.50 |
| THE "PICIO" PASTE FOR FIORENTINA, CREAMY GARLIC, BEEF TARTARE WITH LEMON AND ALMONDS | € 17.50 |
| HOMEMADE RAVIOLI WITH BEEF FILLING, PARMESAN AND SAGE | € 21.00 |
| GREEN "LASAGNA" WITH STEAK MEAT SAUCE | € 14.00 |
| RICOTTA AND SPINACH "RAVIOLI" WITH ARTICHOKE | € 18.50 |
| CHITARRA SPAGHETTI WITH TOMATO SAUCE AND MEATBALLS | € 21.00 |
| BARGELLO PAPPARDELLE WITH PORCINI MUSHROOMS AND TRUFFLE | € 16.50 |

*Lets us advise you a generous
sprinkling of truffle*

€ 7.00

SOUPS AND RICE

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| HOMEMADE TORTELLINO IN CAPON BROTH, SERVED IN A TUREEN | € 17.00 |
| CARNAROLI RISOTTO WITH YELLOW PUMPKIN, THYME AND CRISPY BACON | € 18.00 |
| TYPICAL TUSCAN SOUP "RIBOLLITA" WITH NEW OIL AND BLACK CABBAGE | € 12.50 |
| "MINISTRONE" VEGETABLES SOUP | € 11.00 |

FLORENTINE STEAK

The real steak, cooked on wood embers, in a filet of at least 1.2 kg

OUR CHOICE SCOTTONA MEAT € 6.20XHG
Tender and tasty meat

OUR FAVORITE, DRY-AGED € 7.70X HG
Prized breeds with long maturation

THE QUEEN OF THE ALPS, SELECTION OF THE GREAT EUROPEAN BREEDS € 7.20XHG
Selection of large, female, cows fed predominantly on grass

ITALIAN COW € 7.20XHG
Traditional parmesan cows

TUSCAN TRADITION, CHIANINA STEAK € 8.80XHG
White veal, typical Tuscan breed

THE RIB STEAK OF AT LEAST 500 GR € 29.00

SAUCES TO MATCH

BERNESE SAUCE € 3,50

BARGELLO BBQ € 3,50

ACCIUGATA € 3,50



Quality meats, traditional cuts of the Fiorentina butcher's shop, ancient recipes rediscovered and reinterpreted in a modern way by our chefs and prepared on a grill fed with Quebracho blanco coal that gives hints of wood

CHARCOAL GRILL

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| TAGLIATA DELLA SIGNORIA SERVED ON THE BONE WITH MARROW <i>Half bone with cooked marrow, choice cut from Scottona</i> | € 29.00 |
| GRILLED BEEF FILLET WITH 3 PEPPERS SAUCE AND SMOKED BUTTER | € 30.50 |
| 250 GR OF "SVIZZERA" DOUBLE BURGER WITH HOMEMADE SANDWICH | € 18.00 |
| RIB-EYE, THE PRIME CUT OF BEEF LOIN WITH BEARNAISE SAUCE | € 33.50 |
| PORK BELLY COOKED AT LOW TEMPERATURE AND ROASTED ON CHARCOAL WITH APPLE CHUTNEY | € 24.50 |
| FIRE ROAST PORK TOMAHAWK | € 19.00 |
| "PEPOSO" BEEF WITH GARLIC BREAD AND CORN CHIPS | € 23.00 |
| GRILLED CHICKEN BREAST, GOAT CHEESE SAUCE AND HERBS | € 21.50 |
| SEASONAL VEGETABLE SKEWER WITH PROVOLA CHEESE | € 17.00 |
| POLPETTE DELLA NONNA, MEATBALLS WITH TOMATO SAUCE | € 17.00 |

*Lets us advise you a generous
sprinkling of truffle*

€ 7.00



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rediscovered and reinterpreted in a modern way by our chefs and prepared on a grill
fed with Quebracho blanco coal that gives hints of wood*

SIDE DISHES

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| THE REAL FRIED POTATO | € 7.50 |
| THE REAL FRIED POTATOS WITH TRUFFLE | € 12.50 |
| THE POTATO UNDER ASH WITH THE CHEESE FONDUE AU GRATIN | € 8,50 |
| THE POTATO UNDER ASH WITH THE CHEESE AU GRATIN AND TRUFFLE | € 12.50 |
| GREEN SALAD WITH MIX CHICORY | € 7.00 |
| GRILLED VEGETABLES | € 9.50 |
| ARTICHOKES FRIED IN EGG FLORENTINE STYLE | € 8.50 |

BIG SALADS

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| CAPRESE WITH BUFFALO MOZZARELLA | € 16.50 |
| <i>Buffalo mozzarella, tomatoes, cappers and basil</i> | |
| THE BARGELLO SALD | € 15.00 |
| <i>Green salad and mixed salad, confit cherry tomatoes, carrots, pumpkin and sunflower seeds, Tuscan salami and pecorino cheese, bread crumble</i> | |
| THE CESAR DEL BARGELLO | € 17.50 |
| <i>Green salad, grilled chicken breast, parmesan flakes, croutons, crispy bacon and garlic sauce</i> | |

Depending on seasonal availability, some products may be frozen directly by us and will still be of quality, in compliance with current regulations. ay be frozen directly by us and in any case of high quality, respecting current regulations

For any information regarding potential allergens present in our dishes, we kindly ask our customers to consult the specific documentation that can be requested from our dining room staff. The raw materials we handle in our workshops naturally contain allergens, and we cannot exclude the risk of cross-contamination

THE SPECIAL PIZZAS

PIZZA NEL TEGAMINO € 19.00
BRIE FONDUE, CHOPPED PORCINI MUSHROOMS, MOZZARELLA FIOR DI LATTE AND SPECK

PIZZA NEL TEGAMINO € 20.00
CREAM OF FRIARELLI, CINTA SENESE SAUSAGE AND PARMESAN WAFFLE

“PINSÀ ROMANA” STYLE

For two people

PINSÀ WITH TWO FLAVOURS TO CHOOSE € 24.50

PINSÀ MARGHERITA € 18.50
Marinated tomato, mozzarella fior di latte, oregano and basil

PINSÀ REGINA MARGHERITA € 22.50
Marinated tomato, mozzarella fior di latte, cherry tomatoes, buffalo, oregano and basil

PINSÀ RIBAUDA € 22.50
Fior di latte, sausage and melanzane, sweet pepper cream

THE CLASSIC PIZZAS

LA TOSCANACCIA € 12.50
Mozzarella fior di latte, caramelized red onions, finocchiona and pecorino in flakes

LA CLASSICA MARGHERITA € 8.50
Marinated tomato, mozzarella fior di latte, oregano and basil

LA BELLA NAPOLI € 12.50
Marinated tomato, mozzarella fior di latte, Cantabrian anchovy in raw, oregano

QUATTRO STAGIONI € 11.00
Marinated tomato, mozzarella fior di latte, cooked ham, black olives, mushrooms and artichokes

PROSCIUTTO E FUNGHI € 11.00
Marinated tomato, mozzarella fior di latte, cooked ham and mushrooms

L'ATOMICA € 13.50
Marinated tomato, mozzarella fior di latte, peppers, hot spicy salami, peperoncino

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| LA QUATTRO FORMAGGI <i>mozzarella fior di latte, gorgonzola, emmenthal and soft cheese</i> | € 13.50 |
| LA FIORENTINA <i>marinated tomato, mozzarella fior di latte, peppers and Tuscan salami</i> | € 15.50 |
| LA REGINA <i>marinated tomato, buffalo mozzarella PDO, cherry tomatoes</i> | € 11.50 |
| LA SALSICCIA CON LA CIPOLLA <i>marinated tomato, mozzarella fior di latte, onion and sausage</i> | € 12.50 |
| LA CARBONARA <i>mozzarella fior di latte, tuscan bacon, carbonara sauce and black pepper</i> | € 15.50 |
| LA BOTTICELLI <i>mozzarella fior di latte, rucola, dried tomatoes and cherry tomatoes with burrata</i> | € 13.50 |
| IL CALZONE DI MAURO <i>mozzarella fior di latte, ricotta and tomato, cooked ham</i> | € 12.50 |

WOULD YOU LIKE TO ADD ...

BUFFALO MOZZARELLA € 4,00

BURRATA € 4,00

FLAKES PARMESAN € 4,00

TRUFFLE € 7,00

*We make pizzas with a long leavening dough,
our wheat germ flour of high quality give a soft,
tasty and highly digestible Pasta*

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we kindly ask our customers to consult the specific documentation that can be
requested from our dining room staff*

WINES BY THE GLASS

WHITE WINES

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| GLASS OF PROSECCO OR MOSCATO | € 8.00 |
| GLASS OF VERNACCIA, ROCK OF RUBBLE | € 7.00 |
| GLASS OF PINOT GRIGIO, BOSCO DEL MERLO | € 9.50 |
| GLASS OF ANSONICA, AURICA, FOLONARI | € 8.50 |
| ROSÉ GLASS, ANTINORI | € 7.00 |
| GLASS OF CHARDONNAY | € 8.50 |

RED WINES

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| GLASS OF CHIANTI, VERNAIOLO, ROCCA DELLE MACIE | € 7.00 |
| GLASS OF CLASSIC CHIANTI, ROCCA DELLE MACIE | € 8.50 |
| GLASS OF BRUNELLO DI MONTALCINO, FATTORIA DE' BARBI | € 16.00 |
| GLASS OF PINOT NERO | € 9.50 |
| GLASS OF BOLGHERI, FIELD OF COMETS | € 9.50 |

DRINKS

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| BEER | 0.4 L | € 7.00 |
| | 1.0 L | € 14.00 |
| DRINKS | 0.4 L | € 5.50 |
| | 1.0 L | € 11.00 |
| WATER | | € 3.00 |
| JUICE | | € 6.50 |
| COCKTAILS | | € 10.00 |
| ESPRESSO | | € 2.50 |
| AMERICAN COFFEE | | € 4.50 |
| CAPPUCCINO | | € 5.00 |
| HOT TEA | | € 4.50 |
| HOT CHOCOLATE | | € 5.00 |
| APEROL SPRITZ | | € 10.00 |

OUR WINES

CHIANTI, IL CLASSICO, RISERVE, GRAN SELEZIONE

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| CHIANTI VERNAIOLO, ROCCA DEL LE MACIE | € 22.00 |
| Sangiovese, Merlot, Canaiolo | |
| CHIANTI CLASSICO FAMIGLIA ZINGARELLI, ROCCA DELLE MACIE | € 25.00 |
| Sangiovese, Merlot | |
| CHIANTI CLASSICO VERRAZZANO, CASTELLO DI VERRAZZANO | € 31.00 |
| Sangiovese | |
| CHIANTI CLASSICO LAMOLE DI LAMOLE | € 34.00 |
| Sangiovese, Cabernet Sauvignon, Merlot | |
| CHIANTI CLASSICO S.ALFONSO, SANGIOVESE R. MACIE | € 29.00 |
| Sangiovese | |
| CHIANTI CLASSICO CASTELLO DI AMA | € 44.00 |
| Sangiovese | |
| RISERVA CHIANTI CLASSICO RISERVA DUCALE, RUFFINO | € 38.00 |
| Sangiovese, Merlot | |
| RISERVA CHIANTI CLASSICO ETICHETTA NERA, ROCCA DELLE MACIE | € 36.00 |
| Sangiovese, Merlot | |
| RISERVA CHIANTI CLASSICO, MARCHESE ANTINORI | € 65.00 |
| Sangiovese | |
| RISERVA CHIANTI CLASSICO VERRAZZANO, VERRAZZANO | € 39.00 |
| Sangiovese | |
| RISERVA CHIANTI CLASSICO LA FORRA, FOLONARI | € 41.00 |
| Sangiovese | |
| CHIANTI CLASSICO, GRAN SELEZIONE, CASTELLO DI AMA, SAN LORENZO | € 92.00 |
| Sangiovese, Merlot, Malvasia nera | |
| CHIANTI CLASSICO, GRAN SELEZIONE, SERGIO ZINGARELLI | € 90.00 |
| Sangiovese | |
| CHIANTI RUFINA, RISERVA NIPOZZANO | € 35.00 |
| Sangiovese, Malvasia nera | |
| MONTESODI, CHIANTI RUFINA RISERVA | € 95.00 |
| Sangiovese | |

BOLGHERI

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| CAMPO AL MARE, AMBROGIO E GIOVANNI FOLONARI | € 41.00 |
| Merlot, Cabernet Sauvignon, Cabernet Franc, Petit Verdot | |
| STUPORE, CAMPO AL LE COMETE | € 36.00 |
| Cabernet Sauvignon, Merlot, Syrah | |
| OLTRESOGNO, CAMPO ALLE COMETE | € 28.00 |
| Cabernet Sauvignon | |
| CAMPO AL PERO | € 33.00 |
| Cabernet Sauvignon, Cabernet Franc e Merlot | |
| SERRE NUOVE, BOLGHERI, TENUTE DELL'ORNELLAIA | € 115.00 |
| Merlot, Cabernet Saovignon, Cabernet Franc, Petit Verdot | |

BRUNELLO DI MONTALCINO

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| BRUNELLO DI MONTALCINO, BARBI | € 72.00 |
| Sangiovese grosso | |
| BRUNELLO DI MONT. ESPERIENZA N.8, ROCCA DELLE MACIE | € 68.00 |
| Sangiovese Grosso | |
| BRUNELLO DI MONTALCINO, BIONDI SANTI | € 210.00 |
| Sangiovese grosso | |
| RISERVA DI BRUNELLO DI MONT. DEL '98, BIONDI E SANTI | € 750.00 |
| Sangiovese Grosso | |
| ARGIANO, 2019 | € 125.00 |
| Sangiovese grosso | |

SUPERTUSCAN

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| IL PARETO, I.G.T TOSCANA, TENUTE DI NOZZOLE | € 95.00 |
| Sangiovese, Cabernet Sauvignon | |
| IL BORGO, I.G.T TOSCANA, TENUTE DEL CABREO | € 64.00 |
| Sangiovese, Cabernet Sauvignon, Merlot | |
| MODUS, RUFFINO | € 59.00 |
| Cabernet Sauvignon, Merlot, Sangiovese | |
| TIGNANELLO, ANTINORI | € 158.00 |
| Sangiovese, cabernet Savignon, Cabernet Franc | |
| TENUTE DELL'ORNELLAIA, ORNELLAIA | € 385.00 |
| Merlot, Cabernet Savignon, Cabernet Franc e Petit Verdot | |
| GUADO AL TASSO, BOLGHERI SUPERIORE, ANTINORI | € 225.00 |
| Cabernet Sauvignon, Merlot, Syrah | |

TUSCAN RED WINES

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| VILLA ANTINORI, I.G.T TOSCANA, ANTINORI | € 34.00 |
| Sangiovese, Cabernet Sauvignon, Merlot e Syrah | |
| SYRAH, CANTINA 8380 | € 30.00 |
| Syrah | |
| NOBILE DI MONTEPULCIANO, ICARIO | € 34.00 |
| Sangiovese, Canaiolo e colorino | |
| MERLOT, TRE PER UNO, ROCCA DEL LE MACIE | € 30.00 |
| Merlot | |
| MORELLINO DI SCANSANO, CANTINA 8380 | € 28.00 |
| Sangiovese | |
| ROSSO DI MONTALCINO, FATTORIA DEI BARBI | € 33.00 |
| Sangiovese | |
| LUCENTE, FRESCOBALDI | € 52.00 |
| Sangiovese e Merlot | |
| MORMORETO, I.G.T TOSCANA, FRESCOBALDI | € 115.00 |
| CABERNET SAUVIGNON, CABERNET FRANC, SANGIOVESE, PETIT VERDOT | |
| ROCCATO, ROCCA DELLA MACIE | € 56.00 |
| SANGIOVESE, CABERNET SOAVINGON | |
| RADAIA, FATTORIA LA PARRINA | € 59.00 |
| MERLOT | |
| ALFA, MONTECUCCO ROSSO, MIRABONDO, (BIOLOGICO) | € 31.00 |
| SANGIOVESE | |

ITALIAN RED WINES

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| LAMBRUSCO DI SORBARA AMABILE O SECCO | € 22.00 |
| Lambrusco di Sorbara, Lambrusco Salamino | |
| BAROLO, VILLA DORIA | € 58.00 |
| Nebbiolo | |
| RISERVA DI BAROLO, VILLA DORIA | € 93.00 |
| Nebbiolo | |
| NEBBIOLO DELLE LANGHE, BRICCO MAGNO, VILLA DORIA | € 30.00 |
| Nebbiolo | |
| BARDOLINO CLASSICO, FRESCARIPA, MASI | € 25.00 |
| Corvina, Rondinella, Molinara | |
| CAMPO FIORIN, I.G.T VERONA, MASI | € 34.00 |
| Corvina, Rondinella, Molinara | |
| BARBARESCO, MICHELE CHIARLO | € 55.00 |
| Nebbiolo | |
| AMARONE CLASSICO, COSTASERA, MASI | € 92.00 |
| Corvina, Rondinella, Molinara | |
| RISERVA DI AMARONE, COSTASERA, MASI | € 148.00 |
| Corvina, Rondinella, Molinara | |
| PINOT NERO DELL'OLTREPÒ PAVESE | € 34.00 |
| Pinot Nero | |
| SALICE SALENTINO, NEGROAMARO RISERVA, LEONE DE CASTRIS | € 29.00 |
| Negroamaro e Malvasia Nera di Lecce | |

WHITE WINES

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| VERMENTINO, ROCCA DELLE MACIE | € 22.00 |
| SAUVIGNON BLANC, BOSCO DEL MERLO | € 35.00 |
| CHARDONNAY, LIBAIO, RUFFINO | € 29.00 |
| CHARDONNAY, POMINO, FRESCOBALDI | € 33.00 |
| VERNACCIA DI SAN GIMIGNANO, ROCCA DELLE MACIE | € 24.00 |
| GAVI, GAVI, CHIARLI | € 26.00 |
| PINOT GRIGIO, BOSCO DEL MERLO | € 29.00 |
| SAUVIGNON BLANC, MARLBOROUGH, KIM CRAWFORD | € 43.00 |
| CABREO, LA PIETRA, FOLONARI | € 49.00 |
| CONTE DELLA VIPERA, ANTINORI | € 53.00 |
| BENEFIZIO, FRESCOBALDI | € 46.00 |
| CERVARO DELLA SALA, ANTINORI | € 95.00 |
| ANSONICA, FATTORIA LA PARRINA | € 32.00 |
| VIALETTA, FATTORIA LA PARRINA | € 25.00 |
| VERMENTINO SUPERIORE, ROCCA DELLE MACIE | € 49.00 |
| ETNA BIANCO, ALTA MORA | € 38.00 |
| RIBOLLA GIALLA, RONCO DEI FOLO | € 29.00 |
| VIGNA L'AJA BRUCIATA, VERMENTINO SUPERIORE | € 58.00 |

ROSÈ

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| GIARDINO, ANTINORI | € 25.00 |
| FIVE ROSES, LEONE DE CASTRIS, SALENTO | € 27.00 |

SPUMANTI & CHAMPAGNE

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| FONTANA FREDDA, SPUMANTE DOLCE | € 26.00 |
| MOSCATO D'ASTI, CHIARLO | € 28.00 |
| PROSECCO SUPERIORE DI VALDOBBIADENE | € 33.00 |
| FRANCIACORTA, CASTELLO BONOMI, CRUPERDU | € 48.00 |
| FRANCIACORTA, SATEN CASTELLO BONOMI | € 58.00 |
| FRANCIACORTA, ROSÈ CASTELLO BONOMI | € 58.00 |
| LANSON GOLD LABEL, CHAMPAGNE | € 46.00 |
| MOET & CHANDON, RÈSERVE IMPÈRIALE | € 92.00 |
| MOET & CHANDON, CHAMPAGNE ROSÈ | € 108.00 |
| DOM PERIGNON, CHAMPAGNE | € 396.00 |

HALF BOTTLES

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| CHIANTI VERNAIOLO, ROCCA DELLE MACIE | € 11.00 |
| CHIANTI CLASS. FAMIGLIA ZINGAREL LI, ROCCA DEL LE MACIE | € 14.00 |
| RISERVA CH. CLASS. RISERVA DUCALE, RUFFINO 0,375 LT | € 19.00 |
| BRUNELLO DI MONTALCINO | € 36.00 |
| ROSÈ ROSATELLO, RUFFINO | € 12.00 |
| BIANCO VERMENTINO, ROCCA DEL LE MACIE | € 11.00 |
| BIANCO CHARDONNAY, LIBAIO, RUFFINO 0,375 LT | € 16.00 |
| BIANCO PINOT GRIGIO, COL LIO, CORMONS 0,375 LT | € 16.00 |
| FRANCIACORTA, ANTINORI NATURE 0,375 LT | € 29.00 |
| CHAMPAGNE, MOET & CHANDON 0,375 LT | € 52.00 |

