

WINE LIST



White Wine

- | | |
|--|-------------------|
| 1. House White Delle Venezie Chardonnay 11.5 % | £12.95 |
| <i>An easy drinking, subtly scented, fresh and fruity wine with an attractive hint of almond in the background.</i> | |
| | 175ml glass £3.45 |
| | 250ml glass £4.60 |
| 4. Cent'are Bianco Inzolia/Chardonnay IGT di Sicilia 12.5 % | £18.95 |
| <i>A dry, fruity and stylish wine with a long finish and a balanced taste.</i> | |
| 5. Porta Italica Pinot Grigio IGT di Sicilia 12.5 % | £17.95 |
| <i>Fresh, crisp and clean with mineral undertone.</i> | |
| 7. Frascati Superiore DOC 13 % | £17.95 |
| <i>Made from a blend of Malvasia with Trebbiano and a touch of Sauvignon to give an elegant wine, showing fresh pineapple combined with lemon sherbert on the palate, truly delicious.</i> | |
| 10. Gavi di Gavi " DOCG Chiarlo 12.5 % | £26.95 |
| <i>From the Cortese grape , grown in the Rovereto district which is considered the best area for growing this varietal
The wine is supple yet dry, full with a long finish.</i> | |
| 38. Greco de Tufo DOCG 13 % | £23.95 |
| <i>Lemon and grapefruit combined with some minerality; good concentration and weight through to a clean, dry finish. Very stylish.</i> | |
| 40. Sauvignon Blanc Collio DOC 12.5 % | £29.95 |
| <i>A dry, elegant and velvety wine with a full persistent bouquet and a lingering finish.</i> | |

Rose Wine

- 15. Fiorile Rosato IGT di Sicilia 12.5 %** **£17.95**
This is a fruity, very drinkable rose with a clean, finish.

Red Wine

- 16. House Red Delle Venezie Merlot 11.5%** **£12.95**
Predominantly from Merlot grapes with the addition of 30% Cabernet Sauvignon, this wine has a good colour and is fruity and quaffable.

175ml glass **£3.45**

250ml glass **£4.60**

- 21. Cent'Are Nero D'Avola IGT di Sicilia 13 %** **£18.95**
Richly flavoured with ripe fruit notes, balanced and generous with a refined and velvety taste and a hint of oak on the finish.

- 22. Barolo 'Patres' DOCG 13.5 %** **£39.00**
*Smooth with sweet fruit and balanced tannins.
An approachable style of Barolo.*

- 24. Castiglioni Chianti DOCG 13 %** **£19.95**
Castiglioni Chianti DOCG 13 % **£11.95**
This is a youthful style wine with an aroma of fresh fruit and a full, velvety and textured palate.

Half Bottle

- 45. Campo Ai Sassi Rosso di Montalcino DOC 13.5 %** **£25.95**
This is a wine of good structure with fine fruity flavours with balanced oak in a forward style.

- 48. Grosso Agontano Rosso Conero Riserva DOCG 14 %** **£27.95**
A well structured red wine with a sumptuous bouquet of red fruits and wild cherries. The palate is spicy with silky tannins and a lovely balanced finish.

- 49. Taurasi DOCG 13.5 %** **£29.95**
*Densely coloured, this is an intensely warm and spicy wine with notes of creamy cherries on the palate.
Enormous extract and firm, meaty but integrated tannins combine to make a wine of excellent quality.*

- 50. Brunello di Montalcino DOCG 13.5 %** **£49.95**
Dry, warm and well textured with a lingering bouquet reminiscent of liquorice, raspberries and vanilla through

to a firm finish.

Dessert Wine

- 29. Vin Santo del Chianti Bonacchi** **500 ml** **£ 26.95**
Amber in colour , distinctive aroma of mature fruit and honey, lingering aftertaste , ideal companion to any dessert dish.

Sparkling Wine & Champagne

- 30. Prosecco Carpene Malvoli V.S.Q. P.R.D** **£35.00**
From the native Prosecco grapes grown in the hills on Malvolti, this sparkling wine is dry, fruity and slightly aromatic.
- 31. Moutard Grande Cuvée** **£39.95**
A cuvée with a Pinot Noir base and aged on the lees for at least three years. Fine, rich, developed nose with fragrances of butter, almond and brioche.
- 32. Moutard Prestige Rosé** **£54.95**
Delicate salmon pink colour from short maceration on the skins and a well sustained, elegant and fresh, fruity flavour.
- 33. Laurent Perrier Brut** **£64.95**
Delicate and complex nose, full flavour with plenty of fruit in the mouth with a good balance and long length.
- 34. Moët et Chandon Brut Imperial** **£44.95**
Fine and well-balanced wine with a mellow flavour.