

SPARKLING WINE & CHAMPAGNES

£/bott

BOLLINGER			£155.50
HOUSE CHAMPAGNE			£88.50
ROSÉ FRANCIACORTA DOCG, Contadi Castaldi			£69.50
PROSECCO DI CONEGLIANO DOC, SPUMANTE Gregoletto			£48.00
BRUT FRANCIACORTA DOCG, Contadi Castaldi			£69.50

WHITE WINES	175ml	37.5cl	£/bott
HOUSE WHITE	£7.00	£18.50	£25.00

FRASCATI SUPERIORE DOC, (Lazio) £30.00
An appley bouquet and a consistent and savoury flavour with good acidity.

VERMENTINO DI GALLURA DOCG, SUPERIORE MONTEORO, Sella & Mosca (Sardegna) V £48.00
Light straw yellow in colour. Complex bouquet with a dominant hint of apple, honey and berry fruits. Fruity and mellow on the palate.

PINOT GRIGIO VALDADIGE DOC, 'TERA ALTA' Azienda Agricola Roeno (Trentino) £42.50
Full and mature, elegant, velvety, well-balanced and fruity. On the nose it is persistent, with soft pear and tropical fruit notes.

GAVI DOCG, La Merlina (Piemonte) £45.00
Elegant, soft, delicate, and continuous bouquet. Dry, fresh, persuasive taste and a full body.

GRECO DI TUFO DOCG, Vinosia (Campania) £45.00
Straw yellow in colour, fruity bouquet with overtones of lime leaf, vanilla and apple. The palate is sapid, with a good structure, an elegant, persistent finish with flavour of white currant.

LUGANA DOC, PIEVECROCE Costaripa (Lombardia) V £48.00
Pale yellow with green highlights. Fragrant with delicate notes of apple. Elegant, full and fine intensity.

PECORINO TERRE DI CHIETI IGP, 'ORSETTO ORO', Casal Thaulero (Abruzzo) £42.50
Straw-yellow in colour with faint green reflections. The bouquet is fresh with pleasantly fruity notes. The freshness is mirrored on the palate which is simultaneously dry and harmonious.

WHITE FINE WINES SELECTION £/bott

CHARDONNAY DEI SASSI CAVI DOC, COLLIO (Friuli Venezia Giulia) £54.00
Slight pale straw-yellow colour with an absinth-like florality and tropical fruit notes. In the mouth it is fresh, aroma rich and well-balanced.

GAVI DI GAVI DOCG, La Scolca (Piemonte) £99.50
Light straw-yellow, delicate perfume with hints of fresh fruit. Dry with a complex body that develops with ageing.

CHARDONNAY ALTO ADIGE DOC. 'MASO REINER' (Trentino) V £69.00
Stunningly golden in colour with a generously dense flavour and rich aromatics presenting complex layering and great persistence.

ETNA BIANCO DOC, TRAINARA Generazione Alessandro (Sicilia) V £59.00
Bright straw-yellow in colour. A lively fresh wine with a finish with notes of pink grapefruit. Grapes: Carricante 80%, Catarratto 20%

VERNACCIA DI S.GIMIGNANO DOCG, RISERVA L'ALBERETA O £69.00
Colombaio di Santa Chiara (Toscana)
Golden yellow colour with a complex, yet elegant bouquet. Sapid, well-structured, persistent with a well-balanced acidity.

ORVIETO CL. SUP. DOC, BIANCO DI DECUGNANO Decugnano del Barbi (Umbria) V £58.00
This is a wine of great elegance, well balanced, very mineral. The best expression of Decugnano's terroir.

ITALIAN ROSÈ

	£/175ml	£/bott
ROSAMARA GARDA CLASSICO DOC, Costaripa (Lombardia) V	£11.00	£47.00
<i>Light pink with an ample and flowery bouquet; on the palate it is fresh and harmonious with a faint almond finish.</i>		

FROM THE BAR

LIQUEURS (25ml)	<i>from</i> £8.00
APERTIFS (25ml)	<i>from</i> £8.00
MINERAL WATER/SOFT DRINKS	<i>from</i> £3.00

RED WINES	175ml	37.5cl	£/bott
HOUSE RED	£7.00	£19.50	£24.50

DOLCETTO D'ALBA DOC, MUNFRINA Pelissero (Piemonte) V	£44.00
<i>Superb deep colour, intensely perfumed with raspberry and violet, concentrated sweet fruit, leading to a firm, ripe, mouthful of soft red fruit flavours.</i>	

TANCA FARRÀ ALGHERO DOC, Sella & Mosca (Sardegna) V	£58.50
<i>Ruby-red with garnet red tinges. Strong with characteristic herbal flavour. Full bodied, dry, balanced, harmonious and elegant.</i>	

VALPOLICELLA VIGNETI DI TORBAE RIPASSO DOC, CLASSICO SUP. Domini Veneti (Veneto)	£49.00
<i>Ruby-red with violet reflections and a complex bouquet with vinous and spicy aromas, hints of red fruits. Harmonious, full-bodied and velvety smooth on the palate, with ideal tannin and acidic balance.</i>	

MARZEMINO LE MAZANE DOC, Costaripa (Lombardia) V	£46.00
<i>Intense ruby-red. Fragrant fruity bouquet with hints of honey. Round, with a harmonious palate.</i>	

CHIANTI CLASSICO DOCG, (Toscana)	£39.00
<i>Full garnet red, warm round bouquet with flavours of ripe plum and spices. Firm palate with a good balance of tannins on the finish</i>	

CHIANTI DUELAME BIO CLASSICO DOCG, (Toscana) O	£49.50
<i>Bright ruby-red colour, a floral bouquet along with scents of red berries and aromatic herbs. In the mouth it is generous and fresh, with extremely fine tannins that integrate splendidly with the tangy and crisp fruit notes.</i>	

MONTEPULCIANO D'ABRUZZO DOP, 'ORSETTO ORO,' Casal Thaulero (Abruzzo)	£44.00
<i>Deep ruby-red in colour with a pleasantly intense bouquet. Dry, harmonious, full bodied with hints of vanilla and red fruit.</i>	

NERO D'AVOLA DOC, DONNATÀ Alessandro di Camporeale (Sicilia) VO	£44.00
<i>Dark ruby-red with lively bright hues. Intense, lively character, harmonious, silky with enduring determination.</i>	

NOBILE DI MONTEPULCIANO DOCG, Ruffino (Toscana) O	£62.00
<i>The wine is tightly structured and shows a balanced supple finish with soft tannins. Grapes: Pignolo Gentile</i>	

MALINTOPPO SANGIOVESE ORCIA DOC, Simonelli Santi (Toscana)	£44.00
<i>Intense ruby-red with a fragrant, fruity and delicate aroma along with rich and elegant flavours that linger on the palate. A balanced all rounder - excellent with pasta, red meats and cheese.</i>	

RED FINE WINES SELECTION £/bott

AMARONE DELLA VALPOLICELLA DOC, CLASSICO, Domini Veneti (Veneto)	£79.50
<i>A fantastic wine with a strong, persistent, ethereal and fruity bouquet. Well-structured, smooth with velvet tannins.</i>	

BRUNELLO DI MONTALCINO DOCG, Col d'Orcia (Toscana) O	£99.50
<i>Round, full and supple with striking intensity of fruit character and an extraordinary rich and elegant bouquet.</i>	

BARBARESCO VANOTU DOCG, Pelissero (Piemonte)	£149.50
<i>Full garnet red colour, closed but powerful, ripe spicy nose, very subtle palate, big round tannins and a long finish.</i>	

MARCHESE DI VILLAMARINA ALGHERO DOC, Sella & Mosca (Sardegna)	£129.00
<i>Aged for 18 months in barrique, this full ruby-red wine made with Cabernet Sauvignon has a deep, herbaceous bouquet and a rich, velvety warm flavour.</i>	

- MODUS TOSCANA IGT, Ruffino (Toscana)** £89.50
Delightful hints of tobacco and spice lead to inviting aromas of cherries, strawberries and plums. Full bodied, rich, refined, silky tannins and a long finish of vanilla and red berry essence that is particularly pleasureable.
- BAROLO NIRVASCO DOCG, Bersano (Piemonte)** £89.00
Garnet red with slight orange hues, traditionally intense and enveloping aromas. Rich and persistent with soft tannins.
- BAROLO DOCG, Oddero (Piemonte) V** £75.00
Bright garnet red colour which tends towards brick red with age. The nose is rich and complex. Long, persistent finish.
- TIGNANELLO IGT, Marchesi Piero Antinori (Toscana)** £349.50
Intense ruby-red in colour. Good varietal aromas with hints of blackberry fruit. The palate is dense and vibrant, long and lingering with hints of chocolate, coffee and marmalade. A very complex, stylish and sophisticated wine.

V = suitable for vegans. O = organic