



WINE LIST

Red

Fruity, Easy, Soft

(Pairs well with: Margherita Pizza, Burrata Starter, Aubergine Parmigiana)

Sangiovese – PREVIATA

Soft and supple with aromas of berries, hints of spice, smooth tannins.

125ml £5.50 · 175ml £8.00 · 250ml £11.00 · Bottle £29.00

Merlot 65 – ALTA TERRA (Apulia)

Smooth and easy, with black cherry, plum and raspberry, velvety tannins.

125ml £6.00 · 175ml £8.50 · 250ml £12.00 · Bottle £33.00

Nero d'Avola – PALAZZO (Sicily)

Soft and balanced with ripe berries, sweet finish.

125ml £6.00 · 175ml £8.50 · 250ml £12.00 · Bottle £35.00

Big, Powerful, Intense

(Pairs well with: Lamb Chops, Pork Belly, Piccante Pizza)

Primitivo – Masso Antico

Intense aromas, Mediterranean spice, wild prunes.

125ml £8.00 · 175ml £11.00 · 250ml £16.00 · Bottle £47.00

Primitivo 65 – ALTA TERRA (Apulia)

Ripe dark fruit, cocoa, lavender, liquorice. Full-bodied, youthful.

125ml £7.00 · 175ml £10.00 · 250ml £14.00 · Bottle £39.00

Amicale (Veneto)

Made from Corvina grapes, juicy black fruit, spice, and oak.

125ml £8.00 · 175ml £11.00 · 250ml £16.00 · Bottle £47.00

Chianti Classico – PONTICELLO (Tuscany)

Ruby red, blackberry flavours, smooth finish.

Bottle £47.00



Primitivo – Quota 29 (Salento)

Ripe cherries, plums, dark chocolate, black pepper.

Bottle £56.00

Menhir Salice Salentino (Puglia)

Bright red, delicate spice, berry scents, lingering finish.

Bottle £56.00

Aglianico Irpinia – BELLARIA (Campania)

Ruby red, fruity with cherry and violet, well-balanced.

Bottle £65.00

Silky, Smooth, Sophisticated

(Pairs well with: Black Risotto, Gusto Pizza, Cheese Board)

Valpolicella Superiore Ripasso – DEGANI (Veneto)

Complex and fruity, midway between Valpolicella and Amarone.

Bottle £75.90

Amarone Classico – DEGANI (Veneto)

Rich, velvety, lingering finish, grapes dried for 120 days.

Bottle £116.90

Barolo – CAVALIERI DI MOASCA (Piemonte)

Elegant, dried roses, full-bodied, long finish.

Bottle £89.90

Brunello di Montalcino – SER DAVÌ (Tuscany)

Deep, complex, ideal with grilled red meats and poultry.

Bottle £99.00

White

Fresh, Crisp, Elegant

(Pairs well with: Sea Bass, Scallops, Chicken Dishes, Creamy Pasta)

Pinot Grigio delle Venezie – PREVIATA

Crisp and fruity with citrusy acidity, refreshing finish.

125ml £5.50 · 175ml £8.00 · 250ml £11.00 · Bottle £29.00

Pinot Grigio delle Venezie – BOSCO

Crunchy fruit, citrus acidity, refreshing finish.

125ml £6.00 · 175ml £8.50 · 250ml £12.00 · Bottle £32.00

Cascina Radice Cortese del Piemonte

Light-bodied, dry and lemon-scented.

125ml £8.00 · 175ml £11.00 · 250ml £16.00 · Bottle £44.00

Traminer – DA CASTELLO (Friuli)

Exotic, complex aroma. Perfect with risotto or oriental cuisine.

125ml £8.00 · 175ml £11.00 · 250ml £16.00 · Bottle £47.00

AI Galli Ribolla Gialla (Friuli-Venezia Giulia)

Elegant, floral, fruity. Pairs well with seafood.

125ml £9.00 · 175ml £13.00 · 250ml £18.00 · Bottle £49.00

AI Galli Chardonnay (Venezia)

Fine, elegant, golden apple aroma, noble acidity.

125ml £7.00 · 175ml £10.00 · 250ml £14.00 · Bottle £40.00

Gavi di Gavi – CASCINA RADICE (Piemonte)

Excellent with seafood, also as an aperitif.

Bottle £51.90



Sparkling & Dessert Wines

(Pairs well with: Appetisers, Celebration Toasts, or Desserts)

Perla Nera Prosecco (Veneto)

Elegant prosecco, well-balanced and fruity.

Bottle £39.00

Passiflo Passito Malvasia Puntinata (Roma)

Sweet dessert wine, aromatic and floral with woody and toasted notes.

50ml glass £8.50

Cocktails £12

Mojito

White rum, lime, mint, sugar, soda

Negroni

Gin, Campari, sweet vermouth

Espresso Martini

Vodka, coffee liqueur, espresso, sugar syrup

Basil Smash (Gin or Vodka)

Gin or vodka, basil, lemon juice, sugar syrup

Kiev Mule

Vodka, lime juice, ginger beer

Margarita

Tequila, triple sec, lime juice, salt rim