



WINE LIST

Red

Sangiovese PREVIATA

Soft and supple red wine with lovely aromas of berries, hints of spice and smooth tannins. Ideal with cold cuts, pasta and meat dishes

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

Primitivo Masso Antico

This wine is characterized with intriguing and intense aroma, with hints of Mediterranean spices and notes of wild prunes.

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

Amicale

Made from Corvina grapes, this full-bodied wine is from Veneto and features juicy black fruit flavours with hints of toasty oak and spice

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

Nero D'Avola – PALAZZO (Sicily)

Sicily. Soft and balanced with flavours of ripe berries. Sweet finish. Good with fattier meats and green vegetables.

Glass 125cl: £6.00 Glass 175cl: £8.50 Glass 250cl: £12.00 Bottle: £35.00

Primitivo 65 – ALTA TERRA (Apulia)

Alta Terra Primitivo has an intense red colour. On the nose, there are intense aromas of ripe dark fruit, especially blackberries and cherries, with spicy notes of cocoa, lavender and liquorice. On the palate, it is youthful and full-bodied, with a great concentration of ripe fruit, moderate tannins and moderate acidity. Great wine to accompany spicy foods. Perfect to accompany spicy dishes

Glass 125cl: £7.00 Glass 175cl: £10.00 Glass 250cl: £14.00 Bottle: 39.00



Merlot 65 – ALTA TERRA (Apulia)

Alta Terra Merlot - medium alcohol content wine that is smooth, soft, and easy to drink with black fruit on the nose. On the palate it has velvety tannins, with notes of black cherry, plum and raspberry complemented by dried herbs and notes of chocolate. Great wine to pair with mushrooms, fish and shellfish.

Glass 125cl: £6.00 Glass 175cl: £8.50 Glass 250cl: £12.00 Bottle: 33.00

Menhir Salice Salentino

This wine from Puglia is made from Negroamaro and Malvasia Nera grapes.

It has a bright red color, delicate spicy notes, and a scent of berries.

It is full-bodied, fresh and has a lingering finish.

Bottle £56.00

Primitivo Quota 29

From Salento, this wine provides aromas of ripe cherries, plums and dark chocolate as well as a touch of black pepper. On the palate it is fresh, bright and expressive.

Bottle £56.00

Chianti Classico – PONTICELLO (Tuscany)

Tuscany. Ruby red with intense dark berry aromas. Rounded, with blackberry flavours and smooth finish. Great with roasted red meats and casseroles.

Bottle: £47.00

Barolo – CAVALIERI DI MOASCA (Piemonte)

PIEMONTE. Barolo Is Complex, elegant, with a hint of dried roses. The taste is dry, full bodied with a long finish and soft tannin. Maturity happens over 36 months in oak barrels and 6 months in the bottle.

Bottle: £89.90



Aglianico Irpinia – BELLARIA (Campania)

Campania. A well known red wine with a bright, ruby red shade. An harmonious wine, with a fruity scent, hints of cherry and violet and a well-balanced aftertaste.

Bottle: £65.00

Valpolicella Superiore Ripasso – DEGANI (Veneto)

Friuli Venezia Giulia. Valpolicella Ripasso is a fruity, complex red wine from the Valpolicella viticultural zone of Veneto. The Ripasso method is utilized for the production of Valpolicella Ripasso by combining leftover lees with standard Valpolicella wine for a second fermentation to create a deeper, more character-laden wine. In a nutshell, Valpolicella Ripasso is a wine that is in between the basic Valpolicella wine and the Amarone, sharing the freshness, the lightness and the value for money of basic Valpolicella wines, and some of the structures and flavours of the Amarone. Great with cheese.

Bottle: £75.90

Amarone Classico – DEGANI (Veneto)

Intense garnet red in colour, this wine is rich, full bodied and firm. Its perfume is clear and fresh, its taste is velvety and lingering. Well structured and beautifully balanced. The distinctive characteristics of Amarone wine is how it's made: The grapes are picked later in the season to ensure a deeper ripening and then left to dry in a controlled environment for up to 120 days. This loss of hydration leads to a bigger concentration of sugar therefore a higher volume of alcohol. Great with cheese.

Bottle: £116.90

Brunello di Montalcino – SER DAVI' (Tuscany)

Brunello di Montalcino is a red DOCG Italian wine produced in the vineyards surrounding the town of Montalcino (Tuscany). Brunello, a diminutive of Bruno ("brown"), is the name that was given locally to what was believed to be an individual grape variety grown in Montalcino.

Pairs well with Grilled red meats and Poultry.

Bottle: £99.00

White

Pinot Grigio Delle Venezie PREVIATA

Crisp and fruity with crunchy fruit, citrusy acidity and a refreshing finish.

A great match with chicken, white fish or creamy pasta dishes.

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

Pinot Grigio Delle Venezie BOSCO

Crisp and fruity with crunchy fruit, citrusy acidity and a refreshing finish.

A great match with chicken, white fish or creamy pasta dishes.

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

Cascina Radice Cortese del Piemonte

From northern Italy in the Piemonte region.

This light-bodied white wine is dry and lemon- scented.

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

Traminer – DA CASTELLO (Friuli)

Exuberant, with a strong personality, Traminer Friuli D.O.C. Dacastello is a white wine with character, with a complex, exotic aroma.

A white straight out of a thousand and one nights, Traminer Friuli D.O.C. Dacastello, enhances the pleasure of the senses. Ideal with appetisers, such as speck or Parmigiano Reggiano. Perfect with mushroom pasta or risotto, polenta or canederli. Intriguing with oriental cuisine.

Glass 125cl: £8.00 Glass 175cl: £11.00 Glass 250cl: £16.00 Bottle: £47.00



Al Galli Ribolla Gialla, Friuli-Venezia Giulia

From northern Italy in the Veneto region.

This elegant and refined wine has rich floral and fruity nuances.

It has a bright, intense yellow color and pairs nicely with seafood and white meats.

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

Al Galli Chardonnay, Venezia

Intense straw yellow color. Fine and elegant wine,

with a delicate and characteristic aroma, which recalls above all the golden apple.

The taste is intense, noble and harmonious, with a marked acidity.

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

Gavi di Gavi, CASCINA RADICE (Piemonte)

Piemonte. Excellent with seafood and fish in general; it can also be enjoyed as an aperitif.

Bottle: 51,90

Sparkling and Dessert Wines

Perla Nera Prosecco

This elegant prosecco is from the Veneto region. Well-balanced and fruity.

Bottle £39.00

Passiflo Passito Malvasia Puntinata

This sweet dessert wine from Genzano di Roma is aromatic & floral with woody and toasted notes.

Glass 50 ml £8.50