

## Red

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

### **Sangiovese – PREVIATA (Toscana)**

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 (Puglia)**

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

Bottle £35.00

### **Nero d'Avola – PALAZZO (Sicilia)**

Soft and balanced with ripe berries, sweet finish.

Bottle £35.00

### **Merlot – BOSCO DEI CIRMIOLI (Veneto)**

Soft, smooth, and fruit-forward. Bursting with ripe plum, cherry, and blackberry, rounded out by gentle spice and a velvety finish. Bottle £35.00

### **Merlot – AI GALLI (Veneto)**

Intense aromas of mixed berries and a hint of violet. Full bodied, well balanced and rich, with notes of dark fruits; plums and cherries. Ideal with mushrooms and earthy flavours, roast pork and chicken.

Bottle £43.00

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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 (Puglia)**

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

Bottle £43.00

### **Amicale (Veneto)**

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

Bottle £47.00

### **Chianti Classico – PONTICELLO (Toscana)**

Ruby red, blackberry flavours, smooth finish.

Bottle £47.00

### **Chianti – VISTA DEI CIPRESSI (Toscana)**

A true classic from Italy, this is a medium bodied Chianti with red cherries and light tannins. Ideal to accompany tomato based dishes and pasta.

Bottle £43.00

**Primitivo - QUOTA 29 (Salento)**

Ripe cherries, plums, dark chocolate, black pepper.  
Bottle £63.00

**Menhir Salice Salentino (Puglia)**

Bright red, delicate spice, berry scents, lingering finish.  
Bottle £72.00

**Aglianico Irpinia - BELLARIA (Campania)**

Ruby red, fruity with cherry and violet, well-balanced.  
Bottle £65.00

**Syrah - PADRON 'TONI (Sicilia)**

A distinctive Syrah that pays tribute to the terroire. It is full of fruity, spicy nuances; bold and smooth with positive tannins and a lingering aftertaste. Great with lamb, grilled meats and spicy dishes.  
Bottle £47.00

**Montepulciano d'Abruzzo 65 (Abruzzo)**

The bouquet is full of raspberry and red plum aromas, balanced by herbs and a hint of spice. The palate is alive with notes of cherry and cranberry. Extremely versatile. Ideal with smokey Italian sausage.  
Bottle £43.00

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Silky, Smooth, Sophisticated (Pairs well with: 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 £90.00

**Brunello di Montalcino - SER DAVÌ (Toscana)**

Deep, complex, ideal with grilled red meats and poultry.  
Bottle £99.00

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White

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

**Pinot Grigio delle Venezie - PREVIATA (Veneto)**

Crisp and fruity with citrusy acidity, refreshing finish.  
125ml £5.50 · 175ml £8.00 · 250ml £11.00 · Bottle £29.00



## White

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

### **Cascina Radice - CORTESE DEL PIEMONTE (Piemonte)**

Light-bodied, dry and lemon-scented.

125ml £8.00 · 175ml £11.00 · 250ml £16.00 · Bottle £45.00

### **Pinot Grigio delle Venezie - BOSCO (Veneto)**

Crunchy fruit, citrus acidity, refreshing finish.

Bottle £35.00

### **Traminer - DA CASTELLO (Friuli)**

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

Bottle £47.00

### **Ribolla Gialla - AI GALLI (Friuli-Venezia Giulia)**

Elegant, floral, fruity. Pairs well with seafood.

Bottle £49.00

### **Chardonnay - AI GALLI (Venezia)**

Fine, elegant, golden apple aroma, noble acidity.

Bottle £43.00

### **Cascina Radice - GAVI DI GAVI (Piemonte)**

Excellent with seafood, also as an aperitif.

Bottle £52.00

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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 (Lazio)**

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

50ml glass £8.50

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Cocktails £12

Shots £6,50

Water 500ml, 750ml £5,50; £6,75

Soft Drinks £4,50