

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 CIRMIOI (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

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 terroir. 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

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

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

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

Cocktails £12

Shots £6,50

Water 500ml, 750ml £5,50; £6,75

Soft Drinks £4,50