

## RED WINES

### SOUTHERN ITALY

**NERO D'AVOLA I.G.P. £ 15.50**

Very apparent in the glass with a firm presence of aromas like blackcurrant, red fruit, spices, lightly peppery and soft round tannins. Subtle with the right finesse.

**NEGROAMARO I.G.P. £ 17.50**

Intense ruby red color with a bouquet of berries and cherries on the nose and a touch of floral and herbaceous notes. With a good body, the residual acidity is balanced in the mouth by a pleasant softness and roundness.

**SYRAH I.G.T. £ 18.50**

Elegant and desirable, this is a full and generous wine produced from a noble grape. Dark ruby red color with a rich, elegant and charming nose of black cherries, roasted coffee, blackcurrant, cocoa and spices. Full-bodied, with a great balance of tannins, velvety and confident in the mouth, with an unmistakable personality.

**ORUS PRIMITIVO I.G.T. £ 23.00**

Spectacular concentration, intensity and elegance. Surprisingly deep and clean, with incredibly smooth tannins. The richness of its fruits, the freshness and the balance are signs of great longevity.

**BISSO SALICE SALENTINO D.O.P. RISERVA £ 37.50**

Traditional methods and secrets of winemaking have been passed down generations to give life to this noble structured and balanced wine of Salento, the essence of Antica Masseria. Dark ruby red color with a rich and concentrated aroma releasing deep red fruit nuances, mixed with plum, cinnamon and vanilla. Aged in French oak barrels for 12 months, its strength and sweetness is mirrored by the deep and dense palate with a soft aftertaste of cocoa and vanilla.

### CENTRAL ITALY

**CHIANTI RISERVA "VILLA ALBERGOTTI" D.O.C.G. £ 28.00**

Brilliant transparency, ruby red color and reflections tending towards garnet. First impressions of sweet vanilla on the nose, typical of wood-aged wines, followed by the spiciness of the Sangiovese. On the palate, the sweet, harmonious presence of the wood yields to hints of forest fruits.

**MONTEPULCIANO D'ABRUZZO D.O.P. £ 27.00**

Deep ruby red in color, its bouquet is intense, with notes of red fruits, vanilla and spicy hints. On the tongue it is enveloping, full-bodied, well balanced, long lasting and persistent. This wine represents and reveals Abruzzo's magnificent territory.

**BRUNELLO DI MONTALCINO D.O.C.G. £ 65.00 2012 £ 73.00 2010**

Aged for 3 years in Slavonian and Allier oak casks, plus a further year in the bottle before release, this Brunello has a ruby color with violet hues and its bouquet is ample and complex. Rich, massive, intense, with huge notes of ripe red berries and plum, elegantly supported by the noble ripe tannin and by the hint of spices and tobacco deriving from ageing in oak, creating an impact both impressive and pleasantly harmonic, with a full and persistent aftertaste.

### NORTHERN ITALY

**MERLOT VENETO I.G.T. £ 20.50**

Bright, ruby red in color, almost purple when young. Its bouquet is broad and persistent, fine and elegant, with hints of ripe cherries and plums against a background of vanilla and violets. The palate is dry and well balanced, velvety and full bodied with tannins that are well integrated with the wine appealing freshness.

**BAROLO D.O.C.G. £ 39.00**

Bright garnet red color which tends towards brick red with age. The nose is rich and complex with notes of forest fruits, herbs, dry flowers, liquorice and pine. Long and persistent finish, will get better and better ageing in the bottle.

**AMARONE DELLA VALPOLICELLA CLASSICO D.O.C.G. £ 46.00**

This wine truly expresses the characteristics of either the area it comes from, once called the "Splendid County", and the winery that makes it. The grapes undergo 120 days of "appassimento" before ageing in large Slavonian oak barrels for a minimum of 18 months and a further 6-8 months of maturation in the bottle. Ruby red in color, dense and compact, with an intense and ethereal bouquet, with fruity hints of cherry and dried prunes, dried flowers and spices. In the mouth is full bodied and extremely smooth, with velvety tannins.

**VIGNETTI DI TORBE VALPOLICELLA RIPASSO D.O.C. CLASSICO SUPERIORE £ 37.00**

The "ripasso" stage occurs for 15 days together with the Amarone skins before being stored in wooden barrels for 9 months and a further 4-6 months maturation in the bottle before being released. The result is a ruby red color with violet reflections and a complex bouquet with vinous and spicy aromas and hints of red fruits. Harmonious, full-bodied and velvety smooth on the palate, with ideal tannin and acidic balance.

\*\*\* WINES MAY CONTAIN SULPHITES \*\*\*



# WHITE WINES

## SOUTHERN ITALY

### GRILLO I.G.P. 15.50

Trapani's province and all Sicily's climate and territory conspire to give birth to this magnificent expression of Grillo grapes. The nose presents notes of blossoms and white peach, subtly supplemented by fine citrus and is a symphony in the mouth. A beautiful wine with character and ego.

### FALANGHINA BENEVENTANO I.G.P. £ 18.50

Vivid straw-yellow in colour with a hint of green. Intense and persistent nose, rich, fruity and floral notes. Sapid, well structured and harmonious, with fruity tasting notes.

### VERMENTINO DI SARDEGNA D.O.C. £ 26.00

Founded in 1899 in the north-western part of Sardinia, Sella & Mosca produces this gorgeous, modern fresh, lovely wine. Light straw-yellow in color, with green tinges. The intense and complex bouquet lingers throughout its time in the glass. Light structure, fruity and mellow, harmoniously soft.

### GRECO DI TUFO D.O.C.G. £ 29.50

Straw-yellow in color with a fruity bouquet of overtones of lime leaf, vanilla and apple. The palate is sapid with a good structure and an elegant, persistent finish with flavours of white currant coming from the unique mountainous Irpinian territory from where this wine is fathered

## CENTRAL ITALY

### ORVIETO D.O.C. CLASSICO ABBOCATO £ 22.00

Abboccato is a classic traditional style and means "softly sweet". Its fruity and floral bouquet, reminiscent of green apples and meadows flowers, is well balanced by the unique mineral character that comes from the chalky and white limestone soil called "tufa" where the grapes are cultivated. Attractive, with grapy and nutty flavours and a gentle sweetness.

### PECORINO TERRE DI CHIETI I.G.P. "ORSETTO ORO" £ 25.50

Straw yellow in color 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, pleasant gift from the clay rich soil that this ancient and almost lost variety of grapes have for centuries called home.

### PASSERINA SUPERIORE D.O.P. "DUCA THAUERO" £ 28.00

Pale yellow with golden nuances. The bouquet is delicate yet complex, with hints of white flowers that combine with citrus notes and traces of spices. Fresh and elegant flavours exalt the enchanting olfactory sensations, making them surprisingly persistent.

## NORTHERN ITALY

### PINOT GRIGIO VENETO I.G.Tb £ 20.50

A dry white wine with a straw yellow hue. It stands out for its finesse and its persistence on the nose and on the palate, with bright youthful lime and lemon notes.

### SUADE SAUVIGNON BLANC I.G.T. bv £ 26.50

Dry, straw yellow coloured with greenish highlights. Aromatic bouquet with herbaceous fragrance and elderflower notes, typical of the variety. Its good underlying freshness is matched by pleasant, velvety and elegant palate.

### GAVI DI GAVI D.O.C.G. £ 32.50

This small, family run estate situated in the foothills of the Liguria Appennines, just south of the town of Novi Ligure, in the heart of Gavi's area, produces a prime example: a refined but intense, tangy dry wine with an intriguing hint of lime over pears and wild flowers.

### GEWURTZTRAMINER ALTO ADIGE D.O.C. £ 34.50

Impeccable aromatic definition and superbe quality of the varietal. A pale straw-yellow appearance with concentrated, typical aromas of lychee and rose petal. This wine is full and elegant, with an extremely aromatic palate and a very pleasant acidic aftertaste.

## SPARKLING

### PROSECCO D.O.C. TORRESELLA £ 22.00

Pale straw yellow in colour, this typical sparkling wine from Veneto is fresh and delicately aromatic, exquisitely balanced and decidedly delicious.

### CALICELLA LAMBRUSCO AMABILE I.G.P. £18.50

Ruby red in color with an intense and enduring, fruity aroma. Very easy drinking, is perfect on its own and even better with cheese and fried fish or veggies.

### SPUMANTE ROSE BRUT £ 24.00

Made with Glera, Chardonnay and Malbec grapes, this wine is peachy-pink with floral notes and a slight whiff of ripe berries. On tongue there is a presence of rose, jasmine and vanilla, followed by a mouth-filling finish which lingers on.

## ROSE

### NERELLO MASCALESE I.G.P £ 14.50

Bright, lively and elegant, this wine offers surprising fruity notes and superb freshness on the palate.

### PINOT GRIGIO ROSE I.G.T £21.00

The faint pinkish hue tends towards light copper. Fresh delicate aromas that open up in the glass and an excellent balance between mellow fruit and fresh acidity on the palate.

## CHAMPAGNE

HOUSE CHAMPAGNE	£35.00
LAURENT PERRIER BRUT	£69.50
VEUVE CLICQUOT	£60.00
LAURENT PERRIER ROSÉ	£90.00

## BY THE GLASS

	125ml	175ml	250ml
GRECANICO	£3.40	£4.20	£5.60
PINOT GRIGIO	£3.70	£5.20	£7.30
PECORINO	£4.50	£6.10	£9.10
SAUVIGNON BLANC	£4.70	£6.50	£9.10
NERO D'AVOLA	£3.40	£4.20	£5.60
SYRAH	£3.50	£4.80	£6.90
MERLOT	£3.70	£5.20	£7.30
MONTEPULCIANO	£4.60	£6.70	£9.30
NERELLO MASCALESE	£3.40	£4.20	£5.20

PROSECCO £5.00    MARSALA £5.00    VIN SANTO £6.00

