



WINE & DRINK LIST

VINI FRIZZANTI & CHAMPAGNE

	Food pairing	125ml	Bottle
PROSECCO "COLI DEL SOLIGO" Veneto		7.95	31.95
	<i>Antipasti/Cured Meat/ Veg/ Shelfish/ Lean Fish</i>		
PROSECCO ROSE "COLI DEL SOLIGO" Veneto		8.75	34
	<i>Antipasti/Cured Meat/ Veg/ Shelfish/ Lean Fish</i>		
FRANCIACORTA BRUT CUVÉE ALLA MODA "MONZIO COMPAGNONI" Lombardy		13.5	57
	<i>Antipasti/Cured Meat/ Veg/ Shelfish/ Fish/ Poultry/ Cheese</i>		
CHAMPAGNE BRUT 'LINARD-GONTIER' FRANCE			69.5
	<i>Pork/ Rich Fish/ Shelfish/ Mild & soft cheese</i>		

VINI BIANCHI

	Food pairing	175ml	250ml	Bottle
MARCHE BIANCO "MONCARO" Marche		5.5	6.95	18.25
	<i>Antipasti/Cured Meat/ Pasta/ Veg/ Lean Fish</i>			
Straw yellow w green tints. Fresh & fruity bouquet w hints of citrus. Fruity & easy drinking.				
SOAVE CLASSICO "CAMPAGNOLA" Veneto		6.85	8.95	23.5
	<i>Antipasti/ Veg/ Shelfish/ Lean Fish</i>			
Light straw yellow. Dry taste, delicate, intense bouquet. Typical almond bitter aftertaste.				
PINOT GRIGIO "DELLE VENEZIE" Veneto		8.25	10.75	28
	<i>Antipasti/ Pasta/ Mushrooms/ Shelfish</i>			
Refreshing & crisp w aromas of pear, apples & a hint of spice on the finish.				
VERDICCHIO "TERRE CORTESI" Marche		8.5	11	29
	<i>Antipasti/Cured Meat/ pasta/ Veg/ Lean Fish</i>			
Straw yellow flecked w green. Aromas of apple & citrus. Long & intense.				
PECORINO "CANTINA TOLLO" Abruzzo		9.25	12.25	32
	<i>Antipasti/Cured Meat/ Pasta/ Veg/ Lean Fish</i>			
Straw yellow. Fresh & fruity, citrus & tropical fruits. Elegant w floral perfume. Full bodied.				
SAUVIGNON BLANC "VILLA CHIOPRIS" Friuli Venezia Giulia		9.5	12.5	33
	<i>Cured Meat/ Pasta/ Shelfish/ Lean Fish/ Mature & hard cheese</i>			
Straw yellow w an intense, classic bouquet recalling sage, green pepper & hazelnut.				
ETNA DOC BIANCO "ALTA MORA" Sicily		10.75	13.95	36.95
	<i>Antipasti/ Veg/ Shelfish</i>			
Full bodied encounters a mineral backbone, a complex character & delicate fusion on the finish.				
L'UETTA FIANO "MASCA DEL TACO" Puglia		10.95	14.25	37.5
	<i>Antipasti/ Veg/ Shelfish</i>			
Bright pale yellow, very intense on the nose w sensations of oriental fruit, then melon, pear, citrus & white flower.				
GAVI DI GAVI "MARCO BONFANTE" DOCG Piedmont		11.95	15.5	40.5
	<i>Antipasti/Cured Meat/ Pasta/ Shelfish/ Lean Fish</i>			
Presently fresh, scents of citrus, white flowers & fruits. Good structure w fine bitter almond aftertaste.				

VINI ROSATI

PINOT GRIGIO BLUSH Veneto

Food pairing 175ml 250ml Bottle
8.25 10.75 28

Salmon pink. Light, fresh & fruity aroma. Cranberries & mineral elements. Dry & light to taste. *Shellfish/ Veg/ Poultry*

BARDOLINO "CANTINA DI CUSTOZA" Veneto

8.5 11 29

Pale pink. Bouquet fairly bright, sour cherry & wild strawberry. Fairly rich on the palate. *Antipasti/ Meaty sauces/ Poultry/Fish*

VINI ROSSI

MARCHE SANGIOVESE "MONCARO" Marche

5.5 6.95 18.25

Ruby-red w purple tints, a fruity, fragrant bouquet, hints of wild berries, fresh & delicate. *Beef/ Pasta/ Veal/ Poultry*

ISOLA DEL SOLE ROSSO IGT ISOLA DEI NURAGHI "ARGIOLAS" Sardinia

6.95 9 23.95

Ruby colour, intense perfume on the nose. Rounded in the mouth w a touch of sweetness. *Beef/ Pasta/ Lamb*

MERLOT DOC "PITARS" Friuli Venezia Giulia

7.5 9.95 26

Ruby red, bouquet of raspberry, blackberry and blueberry. Dry, full bodied wine. *Beef/ Lamb/ Poultry/ Cheese*

NEGROAMARO "IL MEDAGLIONE" Puglia

8.75 11.5 29.95

Ruby red. An intense yet delicate bouquet w hints of plum & blackberry. Warm & velvety. *Beef/ Lamb/ Pasta*

NERO D'AVOLA DOC SICILIA "CUSUMANO" Sicily

10 13 34.5

Unmistakeable personality. Harmonious w aromas of jammy fruits & juniper berries. *Beef/ Lamb/ Pasta*

CHIANTI "I SODI DEL PARETAIO" Tuscany

11.35 14.95 39

Fresh on the nose w notes of fruit & flowers. Pleasant and versatile, soft tannins & ripe. *Beef/ Veal/ Poultry/ Pasta*

PRIMITIVO DI MANDURIA DOP "LU RAPPALIO" Puglia

13 16.95 45

Red, violet highlights. Jam & ripe red fruit, hints cinnamon. Full bodied & generous. *Beef/ Lamb/ Veal/ Poultry/ Pasta*

BARBERA D'ASTI "CA' BIANCA" DOCG Piedmont

14.35 18.75 49.5

Bouquet shows sweet, spice notes w floral & red fruit which descends to the palate and the soft finish. *Beef/ Lamb/ Veal/ Poultry/ Pasta*

BAROLO "SAN CARLO" DOCG Piedmont

59

Intense nose of black pepper, black cherries and spices. Well balanced and expressive with young, ripe tannins and an intense, medium finish. *Beef/ Veal/ Lamb/ Pasta*

BRUNELLO DI MONTALCINO "CAMIGLIANO" DOCG Tuscany

20 26 69

Ripe strawberries & cut flowers aroma. Full body, bright acidity, hints of fruit & vanilla on the finish. Intense bouquet w balanced tannins. *Beef/ Lamb/ Veal/ Poultry/ Pasta*

AMARONE DELLA VALPOLICELLA "ROCCA SVEVA RISERVA" Veneto

79

Intensely fruity. The flavour is full-bodied, warm & smooth w well-balance tannins. *Beef/ Veal/ Lamb/ Cheese*