



WINE & DRINK LIST

VINI FRIZZANTI & CHAMPAGNE

	Food pairing	125ml	Bottle
PROSECCO DOC Extra Dry "NAO NIS" Veneto		8.25	33.5
	<i>Antipasti/Cured Meat/ Veg/ Shelfish/ Lean Fish</i>		
PROSECCO ROSE Millesimato DOC Extra Dry "NAO NIS" Veneto			35
	<i>Antipasti/Cured Meat/ Veg/ Shelfish/ Lean Fish</i>		
FRANCIACORTA MONOGRAM CUVÉE "CASTEL FAGLIA" Blanc de Blancs Lombardy			58
	<i>Antipasti/Cured Meat/ Veg/ Shelfish/ Fish/ Poultry/ Cheese</i>		
CHAMPAGNE "JACQUES BARDELOT" BRUT France			71
	<i>Pork/ Rich Fish/ Shelfish/ Mild & soft cheese</i>		

VINI BIANCHI

	Food pairing	175ml	250ml	Bottle
TREBBIANO D' ABRUZZO DOC "CANTINA SPINELLI" Abruzzo		5.95	7.95	18.95
	<i>Antipasti/Cured Meat/ Pasta/ Veg/ Lean Fish</i>			
Straw yellow in color w bright greenish hues. Fruity aromas of exotic fruit combined w delicate floral notes. Good structure, fresh, sapid & balanced..				
INZOLIA IGT "LE ROVOLE" Sicily		7.85	9.25	24.5
	<i>Antipasti/ Veg/ Pizza/ Shelfish/ Lean Fish</i>			
Yellow in colour, the profile is fruit-driven w notes of flowers & citrus. Fresh & savoury.				
PINOT GRIGIO DOP "TERRE DEI DOGI" Veneto		8.95	10.95	29
	<i>Antipasti/ Pasta/ Mushrooms/ Shelfish</i>			
Fresh and light; peaches, ripe citrus and apricot. Round w a fresh finish.				
VERDICCHIO CLASSICO DOC "MONCARO" Marche		9.25	11.25	30
	<i>Antipasti/Cured Meat/ pasta/ Veg/ Lean Fish</i>			
Straw yellow flecked w green. Aromas of apple & citrus. Long & intense.				
PECORINO TERRE DI CHIETI IGT "MEZZADRO" Abruzzo		9.95	12.25	32.5
	<i>Antipasti/Cured Meat/ Pasta/ Veg/ Lean Fish</i>			
Straw yellow. Floral aroma with balsamic notes. Savoury taste.				
SAUVIGNON BLANC IGT "BORGA" Trevenezie		10.5	13	35
	<i>Cured Meat/ Pasta/ Shelfish/ Lean Fish/ Mature & hard cheese</i>			
Pale straw yellow, citrus fruits, citron peel, white peach, elderflower, orange blossom & herbs. Excellent balance & a sapid finish.				
ETNA BIANCO DOC "ALTA MORA" Sicily		10.95	13.95	37.5
	<i>Antipasti/ Veg/ Shelfish</i>			
Full bodied encounters a mineral backbone, a complex character & delicate fusion on the finish.				
L'UETTA FIANO DOP "MASCA DEL TACO" Puglia		12	14.5	38.95
	<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 DOCG "MARCO BONFANTE" Piedmont				43
	<i>Antipasti/Cured Meat/ Pasta/ Shelfish/ Lean Fish</i>			
Presantly fresh, scents of citrus, white flowers & fruits. Good structure w fine bitter almond aftertaste.				

VINI ROSATI

	Food pairing	175ml	250ml	Bottle
PINOT GRIGIO BLUSH DELLE VENEZIE DOC "NAO NIS" Veneto		9	11	29.95
<i>Antipasti/ Shelfish/ Fish/ Veg/ Delicate cheese</i>				
Copper in colour w rose hints, the aromas are fruit-forward & intense. Palate very well balanced.				
SYRMA CHIARETTO DI BARDOLINO DOC BIO "MONTE ZOVO" Veneto		10.25	12.5	33.5
<i>Antipasti/ Shelfish/ Poultry/Fish/ Cheese</i>				
Salmon pink. Intense, harmonious w floral & red fruits. Balanced & pleasant salinity.				

VINI ROSSI

SANGIOVESE IGT "CANTINA SPINELLI" Abruzzo		5.95	7.95	18.95
<i>Beef/ Pasta/ Veal/ Poultry</i>				
Ruby red colour. Aromas of ripe red fruit & fine spicy notes w hints of plum and tobacco.				
ISOLA DEL SOLE ROSSO IGT ISOLA DEI NURAGHI "ARGIOLAS" Sardinia		7.95	9.5	25.5
<i>Beef/ Pasta/ Lamb</i>				
Ruby colour, intense perfume on the nose. Rounded in the mouth w a touch of sweetness.				
MERLOT DOC "PITARS" Friuli Venezia Giulia		8.25	9.95	26.5
<i>Beef/ Lamb/ Poultry/ Cheese</i>				
Ruby red, bouquet of raspberry, blackberry and blueberry. Dry, full bodied wine.				
NEGROAMARO IGT "IL MEDAGLIONE" Puglia		9.85	11.75	31.5
<i>Beef/ Lamb/ Pasta</i>				
Ruby red. An intense yet delicate bouquet w hints of plum & blackberry. Warm & velvety.				
NERO D'AVOLA DOP "MASSERIA TRAJONE" Sicily		10.5	13	35
<i>Beef/ Lamb/ Pasta</i>				
Full aroma of persistent cherries and spices. Full bodied flavour, soft, warm and elegant				
CHIANTI CLASSICO DOCG "VILLA TRASQUA" Tuscany		13.5	15.95	43
<i>Antipasti/ Beef/ Lamb/ Veal/ Poultry/ Pasta</i>				
Ruby colour. Hints of violet & cherry, raspberry, vanilla & liquorice. Pleasant tannin. The finish is long and pleasant.				
PRIMITIVO DI MANDURIA DOP "LU RAPPAIO" Puglia		14.5	17.25	46.5
<i>Beef/ Lamb/ Veal/ Poultry/ Pasta</i>				
Red, violet highlights. Jam & ripe red fruit, hints cinnamon. Full bodied & generous.				
BARBERA D'ASTI DOCG "CA' BIANCA" Piedmont		15.25	18.75	49.5
<i>Beef/ Lamb/ Veal/ Poultry/ Pasta</i>				
Bouquet w sweet, spice notes w floral & red fruit which descends to the palate. Soft finish.				
VALPOLICELLA RIPASSO CLASSICO DOC "VILLA MARIN" Veneto				54
<i>Antipasti/ Beef/ Veal/ Lamb/ Pasta/ Cheese</i>				
Intense red wine w garnet shades. Elegant aroma. Refined, harmonious & velvety flavour.				
BAROLO DOCG "SAN CARLO" Piedmont				59
<i>Beef/ Veal/ Lamb/ Pasta</i>				
Intense nose of black pepper, black cherries & spices. Well balanced, intense finish.				
PINOT NOIR RISERVA FALLWIND DOC "ST MICHAEL-EPPAN" Trentino				60
<i>Beef/ Lamb/ Veal/ Poultry/ Pork/ Pasta</i>				
Ruby red. Fruity aroma of cherries & berries. Complex, elegant & full-bodied on the palate.				
BRUNELLO DI MONTALCINO DOCG "CAMIGLIANO" Tuscany				65
<i>Beef/ Lamb/ Veal/ Poultry/ Pasta</i>				
Ripe strawberries & cut flowers aroma. Full body, bright acidity, hints of fruit & vanilla on the finish. Intense bouquet w balanced tannins.				
AMARONE DELLA VALPOLICELLA DOCG "ROCCA SVEVA RISERVA" Veneto				92
<i>Beef/ Veal/ Lamb/ Cheese</i>				
Intensely fruity. The flavour is full-bodied, warm & smooth w well-balance tannins.				