



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.				
FALANGHINA "TENUTA SCUOTTO" IGP Campania		11.5	14	38
	<i>Antipasti/ Veg/ Shelfish/ Fish/ Meat</i>			
Straw yellow w gold reflections, fruity w hints of apricot & pineapple. Dry, warm, soft w good freshness & a great persistence.				
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

Antipasti/ Shellfish/ Fish/ Veg/ Delicate cheese

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
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Antipasti/ Shellfish/ Poultry/Fish/ Cheese

Salmon pink. Intense, harmonious w floral & red fruits. Balanced & pleasant salinity.

VINI ROSSI

SANGIOVESE IGT "CANTINA SPINELLI" Abruzzo	5.95	7.95	18.95
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Beef/ Pasta/ Veal/ Poultry

Ruby red colour. Aromas of ripe red fruit & fine spicy notes w hints of plum and tobacco.

MERLOT DOC "PITARS" Friuli Venezia Giulia	8.25	9.95	26.5
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Beef/ Lamb/ Poultry/ Cheese

Ruby red, bouquet of raspberry, blackberry and blueberry. Dry, full bodied wine.

NEGROAMARO IGT "IL MEDAGLIONE" Puglia	9.85	11.75	31.5
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Beef/ Lamb/ Pasta

Ruby red. An intense yet delicate bouquet w hints of plum & blackberry. Warm & velvety.

MALBEC IGT "CANTINA BORGA" Veneto	9.95	12.25	32.5
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Antipast/ Beef/ Veal/ Lamb/ Pasta/ Cheese

Ruby red, bouquet of raspberry, blackberry and blueberry. Dry, full bodied wine.

NERO D'AVOLA DOP "MASSERIA TRAJONE" Sicily	10.5	13	35
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Beef/ Lamb/ Pasta

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
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Antipasti/ Beef/ Lamb/ Veal/ Poultry/ Pasta

Ruby. Hints of violet, cherry, raspberry, vanilla & liquorice. Pleasant tannin.

PRIMITIVO DI MANDURIA DOP "LU RAPPAIO" Puglia	14.5	17.25	46.5
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Beef/ Lamb/ Veal/ Poultry/ Pasta

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
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Beef/ Lamb/ Veal/ Poultry/ Pasta

Bouquet w sweet, spice notes w floral & red fruit which descends to the palate. Soft finish.

VALPOLICELLA RIPASSO CLASSICO DOC "VILLA MARIN" Veneto			54
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Antipast/ Beef/ Veal/ Lamb/ Pasta/ Cheese

Intense red wine w garnet shades. Elegant aroma. Refined, harmonious & velvety flavour.

PINOT NOIR RISERVA FALLWIND DOC "ST MICHAEL-EPPAN" Trentino			59
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Beef/ Lamb/ Veal/ Poultry/ Pork/ Pasta

Ruby red. Fruity aroma of cherries & berries. Complex, elegant & full-bodied on the palate.

BRUNELLO DI MONTALCINO DOCG "CAMIGLIANO" Tuscany			62
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Beef/ Lamb/ Veal/ Poultry/ Pork/ Pasta

Ripe strawberries & flowers. Full body, bright acidity, hints of fruit & vanilla. Intense bouquet w balanced tannins.

BAROLO TRADIZIONE DOCG "MARCHESI DI BAROLO" Piedmont			68
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Beef/ Lamb/ Veal/ Poultry/ Pork/ Pasta/ Cheese

Barolo was born at the Marchesi Di Barolo in the first half of the nineteenth century. "Sweet like velvety Madeira, astringent on the palate like Bordeaux & lively like Champagne" - Thomas Jefferson.

AMARONE DELLA VALPOLICELLA DOCG "ROCCA SVEVA RISERVA" Veneto			92
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Beef/ Veal/ Lamb/ Cheese

Intensely fruity. The flavour is full-bodied, warm & smooth w well-balance tannins.