

CONNOISSEURS' FAVOURITES

BIANCHI - Whites

RONCAGLIA COLLI PESARESI MANCINI 2014 £33
(ALBANELLA)
Zesty & spicy made from a grape thought to be related to Albarino; floral with melon & hazelnut flavours

BIANCA BARBERA CASTELLO DI CICOGNOLA 2013 £28
(BARBERA)
A beautiful, delicate white wine with wonderful aromas of green apple & a long tingling finish

ROSSI - Reds

ALARICO NERELLO DI CALABRIA 2013 £42
(NERELLO CAPPUCCIO – MASCALESE)
Complex, intense, persistent bouquet; lengthy finish with notes of wild berries, hints of iris, spicy, silky tannins

DONNA ELENA BARBERA D'ALBA CASCINA DELLE ROSE 2012 £53
(BARBERA D'ALBA)
Complex bouquet of fruits in spirit, hint of spice & dark chocolate finish

BY THE GLASS

SPARKLING

	125ML	BTL
PROSECCO	£6.50	£28
LAURENT PERRIER NV CHAMPAGNE	£9.95	£55

BIANCHI BY THE GLASS

	175ML	250ML	BTL
CHARDONNAY CASTEL FIRMIAN	£5.95	£7.95	£22
PINOT GRIGIO TERRE DEL SOLE	£5.95	£7.95	£20
VERDUZZO DELLA NONNA	£5.50	£7.00	£19
CIU CIU FALERIO	£6.50	£8.50	£26
SAUVIGNON MEZZACORONA	£5.95	£7.95	£24

ROSSI BY THE GLASS

	175ML	250ML	BTL
CHIANTI CLASSICO RISERVA	£6.50	£8.50	£26
CIU CIU ROSSO PICENO	£6.50	£8.50	£26
MERLOT DELLA NONNA	£5.50	£7.00	£19
NERO D'AVOLA MONTALTO	£5.95	£7.50	£21
SALICE SALENTINO RISERVA DUCALE	£5.95	£7.50	£22

ROSÈ BY THE GLASS

	175ML	250ML	BTL
PINOT GRIGIO BLUSH	£6.00	£7.50	£22
MERLOT ROSATO DELLA NONNA	£6.00	£7.50	£20

Upon request we can offer 125ml glass of wine by the glass

Vintages may vary. Subject to availability.

NATURAL ORGANIC WINES

Organic wines are made from grapes grown in accordance with the principles of organic farming which excludes the use of artificial, chemical fertilizers, pesticides, fungicides and herbicides.

BIANCHI - Whites

MANZONI BIANCO MASO FURLI 2013– TRENTINO £45

(INCROCIO MANZONI)

Big, bold hedonistic white, full of flavour, depth, body and all round 'umpf'

CIU CIU FALERIO BIANCO 2015 – MARCHE £26

(TREBBIANO- PECORINO- PASSERINA)

Luscious palate with lots of white summer fruits, crisp acidity & lovely freshness

ROSSI - Reds

CIU CIU ROSSO PICENO 2015 – MARCHE £26

(MONTEPULCIANO- SANGIOVESE)

A juicy wine bursting with flavours of red cherries, raspberries & liquorice.

CIU CIU LACRIMA DI MORRO D'ALBA RED 2015 – MARCHE £28

(LACRIMA)

Purple red wine with violet shades characterised of berries & persistent pleasant flavour

IL NERO VERMENTINO IL TORCHIO ROSSO 2015- LIGURIA £33

(VERMENTINO NERO)

Medium bodied, lively with delicious red fruits, notes of wild herbs, lovely savoury saltiness on the finish.

NERO D'AVOLA MONTALTO 2014- SICILY £21

(NERO D'AVOLA)

Ripe red fruits, sweet spices & liquorice. Generous palate

Vintages may vary. Subject to availability.

PROSECCO & CHAMPAGNE

LAURENT PERRIER BRUT NV – CHAMPAGNE (CHARDONNAY-PINOT NOIR-PINOT MEUNIER) Fresh, delicate, good complexity with hints of citrus & white fruit	£55
LAURENT PERRIER CUVÉE ROSE BRUT – CHAMPAGNE (PINOT NOIR) Wonderfully fresh, reminiscent of red & black fruit, notes of fresh raspberries	£95
DOM PERIGNON BRUT 2002 – CHAMPAGNE (PINOT NOIR- PINOT MEUNIER- CHARDONNAY) Supremely elegant and graceful. Citrus bouquet, pear & apple, superfine acidity	£220
PROSECCO ROSÈ VITICOLTORI ACQUESI NV – PIEMONTE (BARBERA- DOLCETTO- NEBBIOLO) Lightly pink with fine perlage alongside a subtle undertone of flowers & fruit	£28
PROSECCO ITYNERA BRUT- EMILIA (PROSECCO) Dry, delicate Prosecco – perfect aperitif	£28

ROSÈ

VENETO – FRIULI – PUGLIA

MERLOT ROSATO DELLA NONNA 2015/2016 (MERLOT) Light & fragrant with cherry hints, dry & refreshing	£20
PINOT GRIGIO BLUSH VICTORIA 2015/2016 (PINOT GRIGIO) Balanced yet elegant on the palate, lingering freshness	£22
NEGROAMARO ROSATO SPINELLO DEI FALCONI 2015/2016 (NEGROAMARO – MALVASIA) Dry taste fruity, fresh, soft, elegant with pleasing flavours of blackberry, with an ample body & fragrant, harmonious development.	£25

REGIONAL WHITES

PIEMONTE- TRENTINO ALTO ADIGE- LOMBARDIA

GAVI DI GAVI LA CONTESSA 2015 £27
(CORTESE)

Clear straw yellow colour with characteristic greenish highlights. Fine bouquet, medium intensity, notes of green apples

CHARDONNAY CASTEL FIRMIAN 2015 £22
(CHARDONNAY)

Elegant, fruity with hints of red apples, apricot, white melon & citrus. Crisp & dry.

SAUVIGNON BLANC MEZZACORONA 2015 £24
(SAUVIGNON BLANC)

Fresh invigorating note of freshly cut grass, elderflower & currant leaf leads to dry, citrusy well rounded palate

LUGANA CA' LOJERA 2015 £33
(TREBBIANO DI LUGANA)

Fruity, medium bodied, semi aromatic, round and soft with incredible elegance

VENETO- MARCHE- LAZIO

VERDUZZO DELLE VENEZIE, NONNAS 2015/2016 £19
(VERDUZZO)

Easy to drink, medium bodied venetian white, perfect all-rounder

VERDICCHIO DEI CASTELLI DI JESI STEFANO ANTONUCCI 2015 £26.50
(VERDICCHIO)

Pleasant aromas that hint of fruit and citrus, enriched by sweet spices. This wine is balanced & polished.

TELLUS ORO FALSESCO 2013 £33
(CHARDONNAY- PINOT BIANCO)

Citrus notes blend together with apple. Full body, savoury and persistent

SARDEGNA- CAMPANIA- SICILIA

TERRE BIANCHE TORBATO DI ALGHERO SELLA E MOSCA 2014 £32
(TORBATO) Made from Torbato, indigenous variety, this wine is rich, elegant with a mineral palate and zesty grapefruit, dried herb & floral aromas

CAULINO FALANGHINA ALOIS 2014 £29
(FALANGHINA) Delicate, floral on the nose with a full and silky palate, tropical fruits, mouth-watering acidity

VERMENTINO DI SARDEGNA EVENTO 2015 £29.50
(VERMENTINO) Rich, velvety & persistent, pleasantly fruity with a dry finish

PINOT GRIGIO TERRE DEL SOLE 2015/16 £20
(PINOT GRIGIO) Dry & fragrant, our house selection is a classic pinot grigio.

Vintages may vary. Subject to availability.

REGIONAL REDS

PIEMONTE- TRENTINO ALTO ADIGE- ABRUZZO

CABERNET SAUVGNON MEZZACORONA 2015

(CABERNET SAUVIGNON)

Ruby red in colour, intense bouquet, complex with vanilla notes characteristic of the refinement in wood. Dry, lightly tannic, full body

£23

TEROLDEGO ROTALIANO MEZZACORONA RISERVA 2012

(TEROLDEGO)

Ruby red in colour with violet reflections. An intense bouquet with wild berries notes, particularly blueberry, blackberry, raspberry. Velvety & structured.

£28

MONTEPULCIANO D'ABRUZZO ZACCAGNINI 2014/15

(MONTEPULCIANO D'ABRUZZO)

Intense, full bodied & robust, well balanced with ripe tannin and soft oak features

£29.50

PIO CESARE BAROLO 2012

(NEBBIOLO)

Super classic profile of tar, roses, raspberries and liquorice, all wrapped up around a firm core of tannins. Fresh & vibrant with superb balance. Deceptively medium in body, the wine sneaks up on the palate, gaining more and more volume through the finish.

£95

TOSCANA - MARCHE

CHIANTI CLASSICO RISERVA CAMPOBELLO 2011/12

(SANGIOVESE)

This Chianti Riserva possesses a brilliant ruby red colour, dry with flavours of violets and strawberries with pleasant finish.

£26

BRUNELLO DI MONTALCINO POGGIO ANTICO 2008

(SANGIOVESE)

Powerful, big & round, yet elegant red with velvety sweet tannins. Silky & persistent finish.

£85

CILIEGIOLO IL GRILLESINO 2013

(CILIEGIOLO)

'Ciliegiolo' means small cherry: a vivid, juicy wine showing lots of ripe baked fruit especially cherries.

£29.50

VENETO

AMARONE CLASSICO IL CAVALIERE 2010

(CORVINA- RONDINELLA- MOLINARA)

A richer more powerful style shoeing lots of ripe baked red fruits. Full bodied with firm tannins. Smooth all round with a very long finish.

£77

VALPOLICELLA CLASSICO CESARI 2015

(CORVINA- RONDINELLA-MOLINARA)

Medium body, ruby red in colour that shifts to garnet red thanks to its aging potential

£29.50

MERLOT DELLE VENEZIE, SELEZIONI NONNAS 2015/16

(MERLOT)

Food friendly all-rounder medium body for an easy going drink

£19

SARDEGNA- SICILIA

TERREARE CARIGNANO DEL SULCIS RISERVA, SELLA & MOSCA 2010

(CARIGNANO)

Aged for three years first in barrique then in bottle prior to release, this wine has fine, integrated tannins with developed autumnal fruit flavours

£38

PISTUS ETNA ROSSO 2013

(NERELLO MASCALESE – NERELLO CAPPUCCIO)

Red with bright ruby glares, fruity, harmonic with pleasant tannins

£43

PUGLIA- CAMPANIA

SALICE SALENTINO RISERVA DUCALE 2013

(NEGROAMARO-MALVASIA)

Full body with harmonious mature fruit, notes of black cherry, raisings and leather.

£22

PIEDIROSSO PLUTONE 2014

(PIEDIROSSO)

Medium weight with concentrated cherries and red liquorice. Velvety with a long finish

£30

COPERTINO RISERVA COPERTINUM 2008

(NEGROAMARO-MALVASIA NERA-MONTEPULCIANO)

Warm, rich, generous & lively with hints of blackberries, plum & leather

£28

DESSERT WINE by 125ml glass

RECIOTO DELLA VALPOLICELLA CESARI VENETO £7.00
(CORVINA-RONDINELLA-MOLINARA)

Smooth with a powerful structure and well balanced sweet tannins.
Particularly suited to all desserts and make an excellent partner to chocolate.

VIN SANTO LE RUFOLE TOSCANA £4.50
(TREBBIANO-MALVASIA)

A deep amber colour with nutty, oxidised character on the nose. Medium sweet with good acidity and fruit notes with a hint of vanilla

GRAPPA by 25ml glass all at £6.00

GRAPPA BORGO ANTICO AMARONE abv 38%
GRAPPA BORGO ANTICO FRANCIACORTA RISERVA abv 40%
GRAPPA BORGO ANTICO PINOT NERO abv 40%
GRAPPA BORGO ANTICO MOSCATO abv 40%

DIGESTIVI all at 50ml all at £4.50

LIMONCELLO abv 25%
AMARO MONTENEGRO abv 23%
AMARO RAMAZZOTTI abv 30%
DAWES PORT LBV 50ml

VECCHIA ROMAGANA abv 40% 25ml £4.50

CAFFE'

Espresso	£1.70
Espresso Lungo	£1.70
Double Espresso	£2.20
Macchiato	£1.80
Macchiato	£1.85
Flat White	£2.40
Americano	£2.40
Cappuccino	£2.40
Double shot Cappuccino	£2.60
Latte	£2.75
Double shot Latte	£2.85
Hot Chocolate	£2.60
Moka	£2.80
Flavours hazelnut/cinnamon/ chocolate/vanilla	0.50p
Tea	£2.50

PICCOLO

Shot of espresso with
textured milk served in
presentation glass

£2.00