

## BIANCHI WHITE

- 1. PINOT GRIGIO, VENETO** £3.30 £4.50 £18.00  
Fresh with a fine, delicate & slightly spicy bouquet with a hint of tropical fruit on the finish.
- 2. ORVIETO, UMBRIA** £3.30 £4.50 £18.00  
A clean, fruity sweet white wine with a hint of aromatic herbs on the finish.
- 3. SAUVIGNON BLANC, VENETO** £3.50 £4.70 £19.00  
Straw yellow colour, fragrant, delicate with a typical aromatic scent; full bodied, mellow yet fresh.
- 4. CHARDONNAY, TUSCANY** £4.30 £6.20 £24.00  
A clean, fruity scent of golden apples through to a forward flavour with balanced acidity & a fresh finish.
- 5. INZOLIA, SICILY** £21.00  
A mouth-watering dry white with good aromatics & a spicy finish.
- 6. FRASCATI SUPERIORE, LAZIO** £21.00  
A crisp, medium bodied wine with a delicate & fruity bouquet & fresh, clean finish.
- 7. VERDICCHIO, TUSCANY** £21.00  
Dry, delicate floral aromas with tropical fruits in the background, on the palate express fruit flavours & a long finish.
- 8. GRILLO, SICILY** £24.00  
Hints of spicy vanilla & rich tropical fruit tones on the finish. Mineral & nutty tones enhance the fruit through to a lingering finish.
- 9. SAUVIGNON BLANC, COLLIO, FRIULI VENEZIA GIULIA** £29.00  
Vintage 2014: An elegantly styled Sauvignon Blanc with a hint of fresh lemons, peaches & melons on the nose with a lingering finish.
- 10. POMINO BIANCO, MARCHESI DE' FRESCOBALDI, TUSCANY** £30.00  
Vintage 2014: Fragrances of white flowers such as jasmine with scents of apple & pear, completed by delicate mineral notes. This wine is elegant, balanced & fresh, with a long & enchanting finish.
- 11. GRECO DI TUFO, MASTROBERARDINO DOC, CAMPANIA** £32.00  
Vintage 2014: Intense straw yellow in colour, this wine has prominent aromas of apricot, pear, peach, almond, apple fruit & enticing mineral notes. This wine has excellent acidity & smoothness with a pleasant hint of bitter almond in the finish.
- 12. GAVI DI GAVI, VILLA SPARINA, PIEMONTE** £35.00  
Vintage 2014: Exquisite, elegant, soft & fruity, with apple cream & honey character. Medium bodied, with bright citrusy acidity with lemon skin & straw flavours.

- 13. CHARDONNAY, PLANETA, SICILY** £38.00  
Vintage: 2015 Deep gold in colour. Crisp & creamy on the palate, this soft round white is supported by refreshing acidity. Mineral undertones complement flavours of ripe yellow peaches, acacia honey & almond paste, with bold toasted cereal aromas. This wine has long & balanced finish.

## ROSATI ROSÉ

- 14. PINOT GRIGIO BLUSH, VENETO** £3.50 £4.70 £19.00  
A fresh & fruity wine with a delicate flavour & an off-dry finish.
- 15. PINOT NERO ROSE** £4.30 £6.20 £24.00  
A lively wine, brilliant pink in colour & a typical bouquet of strawberry with a pleasant trace of wild roses.

## VINO DA TAVOLA HOUSE WINE

- 16. RED OR WHITE WINE (75cl)** £16.50
- 17. ROSÉ (75cl)** £17.50

## ROSSI RED

- 18. MERLOT, VENETO** £3.50 £4.70 £19.00  
A dry, but fruity, well-flavored wine showing ripe plum fruit with herbal notes. Well structured with a hint of spice.
- 19. BARBERA, PIEMONTE** £3.50 £4.70 £19.00  
Cherries & raspberries on the nose. Soft but with structure & finesse. A very approachable style of Barbera with excellent ripe fruit.
- 20. PRIMITIVO, PUGLIA** £3.85 £5.35 £21.00  
Deep ruby red with violet reflections; intense aroma, with notes of plum & cherry, spicy, with rosemary & vanilla scents.
- 21. MONTEPULCIANO D'ABRUZZO, ABRUZZO** £3.85 £5.35 £21.00  
A deep red colour with aromas of red berries & wild strawberries & a hint of wood. Soft but well structured with more berry fruit flavours, hints of vanilla & Licorice.
- 22. PINOT NOIR, VENETO** £23.00  
A light to medium bodied wine that pairs well with roasted white meats & pasta dishes.
- 23. NERO D'AVOLA, SICILY** £25.00  
Richly flavored with ripe berry fruit notes & a hint of oak in the background. A balanced wine with a lingering finish.
- 24. CHIANTI CLASSICO, TUSCANY** £25.00  
Ruby red with garnet hues. Aromas of cherry with hints of leather & coffee. Dry & velvety with intense cherry flavours & notes of Licorice.
- 25. MOMA RUBICONE ROSSO, EMILIA ROMAGNA** £28.00  
Intense aromas of soft fruits & raspberries combined with fresh herbal notes. Smooth & velvety in the mouth.
- 26. RIPASSO CAMPOFIORIN, MASI, VENETO** £30.00  
This wine has a deep bright red colour with a purple edge. The Campofiorin is rich, ample & complex with juicy fruit & soft tannins.
- 27. BAROLO, PIEMONTE** £35.00  
2011: A classic vintage with aromas of dried fruit, roses & tar. Expressive aromatics with lots of minerality & a very long finish. A wine that will age well.
- 28. AMARONE DELLA VALPOLICELLA CLASSICO, VENETO** £49.00  
2011: A deep red colour, this wine has a full bouquet showing vanilla & sweet fruits with a velvety mouth feel & rich, raisin flavours.
- 29. TAULETO, SANGIOVESE RUBICONE, UMBERTO CESARI, EMILIA ROMAGNA** £59.00  
Vintage 2009: Savory flavour of dark cherries & black stone fruit combine with notes of dried herbs, smoky oak with a hint of coffee & vanilla in the background. A rounded, full-bodied red wine with a spicy, persistent & lingering aftertaste.
- 30. TAURASI RADICI, MASTROBERARDINO, CAMPANIA** £49.00  
Vintage 2009: This ruby red wine has a full, complex spectrum of aromas, particularly of blackberries. On the palate it is full bodied & mouth filling, with persistent elegant notes of plum, bitter cherry, strawberry jam & black pepper.
- 31. TIGNANELLO, MARCHESE ANTINORI, TUSCANY** £90.00  
Vintage 2011: This wine is an intense ruby red in colour with purple highlights. The wine is rife on the nose with notes of dark fruit & with much underlying freshness. Plum fruit dominates the aroma along with cherries. The aroma evolves with vigor & balance towards sensations of mint & licorice.
- 32. BARBARESCO, GAJA, PIEMONTE** £200.00  
Vintage 2011: The nose is almost sensual in its complexity, with aromas of forest fruits, plums, licorice, mineral & coffee scents. Long complex finish with fine, silk like tannins & good acidity, dense structure & full.

## LE BOLLICINE SPARKLING

- 33. PROSECCO DOC, VENETO** 150ml GLASS £5.50 BOTTLE £27.00
- 34. HOUSE CHAMPAGNE** £38.50
- 35. CHAMPAGNE, LAURENT PERRIER, CUVÉE ROSÉ** £85.00  
Made from 100% Pinot Noir, this is a clean & wonderfully fresh, feminine Champagne with suppleness on the palate & a lingering finish.
- 36. MOËT ET CHANDON, DOM PERIGNON** £175.00  
Vintage 2004: A full flavoured, fine & precise Champagne with notes of toast, peach, citrus fruit & nuts. A low dosage but a round body allowed by ripe fruits & ageing.
- 37. CHAMPAGNE LOUIS ROEDERER, CRISTAL** £195.00  
Vintage 2006: A powerful & deep golden wine, white plum & orange taste, dried apricots aromas with notes of fig, toasted hazel nuts. Smoky hints. Rich but lively & precise, with a long persistence.