# Wine List.

# WHITE WINE

**CHARDONNAY** .....£23.50 Medium dry, flavoursome well – balanced taste, typical aroma of freshly baked bread. The ideal accompaniment for first course and fish or vegetables dishes

**PINOT GRIGIO DELLE VENEZIE**......£23.50 Flavoursome well – balanced taste, typical floral aroma. The idea accompaniment for first courses and fish or vegetable dishes

#### TREBIANO D'ABRUZZO.....£23.50

White wine from grapes harvested in late august/early september. Perfect with seafood dishes and soft cheese. Ideal with appetizers and vegetarian dishes.

SAUVIGNON .....£24.50

Bright straw yellow with gold & green reflections, with a green apple and elderflower bouquet. Dry and full bodied palate

**FRASCATI DOC** .....£25.50 This prestigious wine is produced from carefully selected vine-yards. The wine boasts an elegant structure, with delicate fruity undertones followed by a pleasant aromatic finish.

# VERDICCHIO CASTELLI

**DEI JESI CLASSICO .....£27.50** Made from 100% Verdicchio Grapes, this is the best quality Verdicchio. A brilliant pale colour with superb bouquet of pears and persistently dry.

**GAVI DI GAVI** .....£32.50 Light straw in colour with delicious aromas of almond trees in blossom. The flavour is dry and harmonious with a slightly bittersweet sensation on the palate.

**LUGANO RISERVA**.....£38.50 Vibrant and delicious, the medium-bodied palate delivers baked yellow apple, creamy white peach, ginger and white almond.

# SPARKLING WINE

#### PROSECCO SPUMANTE ......£30.50

A fruity, lively sparkling wine with a fresh flavour, produced with Prosecco grapes chosen with care to give it unrivalled typically and fragrance

PROSECCO ROSÉ ......£32.50

Fizzy, fresh and light, you will not be able to resist the raspberry and cherry aromas of this Vino Frizzante Rosé

#### **CHAMPAGNE**

**MOET & CHANDON IMPERIAL...... £59.00** *A subtle style of champagne. Crisp and lively with a seductive palate. A perfect balance of citrus fruit aromas and brioche* 

**MOET & CHANDON ROSE IMPERIAL.. £65.00** *Combines vivacity and finesses with generosity and structure* 

**LAURENT - PERRIER CUVEE ROSE ..... £85.00** Elegant, with a salmon-pink colour with raspberry highlights. The aromas are of small red fruits: strawberries, redcurrants, raspberries and black cherries

#### **RED WINE**

#### MONTEPULCIANO D'ABRUZZO......£23.50

Ruby red wine. Fruity with scents of ripe black fruits including blackberry, blackcurrant and black cherry.

**MERLOT**.....£23.50 *A dark ruby wine, medium bodied with a instant fragrance of wild berries, velvety, leaving a clean round taste with plenty of fruit on the finish* 

SYRAH APPASSIMENTO (SICILY)......£26.90

Spiced red fruit and hints of dark chocolate on the nose. The palate is velvety soft with rich cherry fruit, peppery spice and underlying amounts of dark fruit, rich red wine

**NEGROAMARO** .....£26.95 Intense ruby red in colour with purple reflections, the aroma gives mature black berry fruits and spices. Full bodied and rounded on the finish with light tannins.

# NERO D'AVOLA APPASSIMENTO

**PUGLIA**.....£26.90 Late picked sundried Nero d'Avola grapes from old vines. Intense dark red colour, aroma hint of raisins, taste of cherries, raspberries, sweet spices and chocolate, rich long finish.

#### **PRIMITIVO APPASSIMENTO**

**PUGLIA**.....£28.90 This is a full bodied red wine where the grapes have dried in the vineyard, giving a smoothness and a unique concentration of red fruit. Chocolatey with a very smooth finish.

MALBEC RESERVE ARGENTINA......£32.95

An Ultra Premium Malbec from exceptional vineyards in the Uco Valley.Deep red purple with black tints, aromas of morello cherries and perfume wild flowers harmonising on the palate. Subtle suggestion of roasted caramel at the finish.

# VALPOLICELLA RIPASSO SUPERIORE

TINAZZI <u>£49.50</u> Rich & vibrant ruby red in colour with aromas of dried fruit & ripe cherries. The palate is well balanced, persistent with smooth tannins

#### AMARONE DELLA VALPOLICELLA CLASSICO ......£69.50

Deep ruby red, soul warming aromas of chocolate, mixed berries and nuts. Six years maturation in barrique gives an amazing taste of ripe blueberries and plums.

# BAROLO PREDA SARMASSA

**BORGOGNO PIEMONTE**.....£72.50 Very deep ruby red, has a fresh nose with hints of red ber-ries steeped in a delicate vanilla over gentle oak

# **ROSE WINE**

**PINOT GRIGIO BLUSH** .....£23.95 Very light pinky colour, bouquet of rose petals and raspber-ry with a fresh and delightful finish

**BARDOLINO CHIARETTO ROSE**...... £25.50 Bright pink colour, sweet smelling of rosehips, tangy, lively fruit and bitter cherries. Medium dry with mouth watering finish ad INTOLERANCES

FOOD ALLERGIES and INTOLERANCES

Our food & drinks may contain allergens, If you have a specific food/drink allergen need, please inform us; we will take reasonable steps to prepare your meal safely, although we cannot guarantee a completely allergen-free environment or products Please speak to our staff about the ingredients in your meal, before making your order.