

RED WINES

By the Glass or Carafe

	<u>Glass</u>	<u>Carafe (1/2 Litre)</u>
MONTEPULCIANO (FULL BODY)	<u>£3.95</u>	<u>£9.45</u>
MERLOT (FRUITY)	<u>£4.25</u>	<u>£9.75</u>
CHIANTI D.O.C.	<u>£4.45</u>	<u>£10.75</u>
AGLIANICO IRPINO D.O.C.	<u>£5.25</u>	<u>£12.45</u>

By the Bottle

Montepulciano (House) £13.95

Our family's favourite Full Bodied Red from the Central Regions of Italy. It is warm and offers strong flavours; a great combination with most Meat Dishes, Pizzas & Pastas.

Merlot del Veneto £14.25

Delightful Red Colour with vinous and fruity aromas. It is dry, warm, light and has a balanced taste. Great with most meats, cheeses and Pastas with rich sauces.

Shiraz / Syrah di Sicilia £16.50

On the nose there are aromas of ripe black fruit, black pepper and vanilla. The palate is rich and spicy with a well-rounded finish. Ideal with beef, veal or pasta dishes.

Normanno Rosso di Sicilia. . £16.00

Produced with the Typical Sicilian Grape of Nero d'Avola. It is bright ruby with purple tones. Intense ose with berry fruit aromas. Medium body with fruit flavours and silky texture.

Salice Salentino D.O.C £22.00

A complete and full bodied red from the Southern region of Puglia (The heel of the Italian Boot). A rich, yet delicate bouquet makes this wine ideal with most meat dishes.

Barbera del Piemonte £16.00

This native grape from Piedmont Region creates a Medium-bodied and soft red wine with a juicy cherry character, followed by a long, rounded finish. Great with Red Meats.

Cabernet del Veneto £17.00

A Full bodied Red from Veneto. It is ruby red in colour. With a distinct and intense bouquet of black fruits and bramble, the wine becomes ethereal and elegant as it opens up. Dry, with herbal notes, good structure and elegance.

Bardolino di Monteforte . . . £16.00

The production area of this wine of ancient tradition is the hilly area to the east of Lake Garda, which is characterised by its lake microclimate and Morainic Soils. This pleasant Red Wine is made from Corvina and Rondinella Grapes.

Valpolicella £17.00

Produced from the combination of 3 native grapes of the origin controlled region. It is an easy, classic wine that can be enjoyed throughout the meal. Recommended with soups or pastas, white or red meats and fresh cheeses.

Chianti D.O.C. £18.25

From Sangiovese grapes of Tuscany, comes this famous red. It has an intense Red colour and a fine, persistent bouquet, with notes of cherries and wild berries and tame spicy notes. Great with Meats & well-seasoned dishes.

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Cannonau della Sardegna . . £24.00

A rich and power flavour from the warmth of the Italian island of Sardinia. It has to be aged at least one year in Oak, before it is ready. It has a powerful taste and bouquet, and manages to exploit the flavours of red meats & cheeses.

Nero d'Avola di Sicilia . . £20.00

(ORGANIC PRODUCTION)

Intense Red colour with dark tones. It offers sweet scents of mature fruit and red berries. It is intense and persistent on the palate. An elegant expression of the most popular Sicilian Red. Great with meats, pastas or spicy dish.

Chianti CLASSICO £22.00

Ruby red in colour, complex bouquet with hints of jam, fruits of the forest and hints of cloves, dry, full, pleasantly tannic with an elegant aftertaste of toasted almonds & oak.

Chianti RISERVA £25.00

Deep ruby red in colour, with an intense bouquet, scents of ripe blackberry and cherry, complex and elegant. Its taste has great body. Ideal with roasts, white and red meats.

Barolo £55.00

Plum skin on the nose, with hints of liquorice. Full-bodied, with round velvety tannins and a long, caressing finish that shows coffee and dark chocolate undertones. Simply Beautiful! Some dare to call this wine The King of Wines!

Amarone di Valpolicella . . £60.00

World famous Wine from Valpolicella Grapes. It has an intense bouquet with strong notes of cherries and dried plums. Hints of vanilla, violets & cinnamon. It is full and very firm with an elegant, lingering aftertaste. Great with red meats & strong cheeses.

Our FAVOURITE SELECTION of RED WINES from NAPLES and Surrounding Areas

Piedirosso di Campania . . £23.50

Deep red color with aromas of cherry and red fruits. Elegant, balanced by generally good freshness and flavor. Ideal with Poultry & Meats.

Lacryma Christi del Vesuvio £22.00

From the indigenous Piedirosso Grape, come this famous Deep ruby red wine, with a cherry and plum bouquet, supported by spiced notes of pepper. Warm and smooth on the palate, with fine tannins and a background of fruits and spices.

Aglianico £24.45

This ancient Wine is produced on some of the most fertile grounds around Naples. In fact, The Fresh & Volcanic Soils, the autumn colds & the late maturation of the grapes, exploit its Aroma and Freshness.

Taurasi £40.00

The most luxurious expression of the Aglianico grape, the Taurasi is an extremely elegant & harmonious red, complex with a velvety finish. Perfect with any red meat & strong cheeses.

WHITE WINES

By the Glass & Carafe

	<u>Glass</u>	<u>Carafe (½ Litre)</u>
TREBBIANO (MEDIUM / DRY)	<u>£3.95</u>	<u>£9.45</u>
SOAVE (MEDIUM / SWEET)	<u>£4.25</u>	<u>£10.25</u>
PINOT GRIGIO (DRY)	<u>£4.45</u>	<u>£10.75</u>
SAUVIGNON BIANCO	<u>£4.50</u>	<u>£11.45</u>

By the Bottle

Trebbiano (House)... £13.95

A Medium Dry White from the Central part of Italy. A safe choice with white meats, fish and starters.

Soave (House)..... £14.25

This popular white wine is made from the grapes grown on the hills in north-east Italy. Straw yellow colour, it offers a delicate, sweet flavour.

Inzolia di Sicilia £16.00

A Sicilian Dry White, that describes the soul of Sicilian culture and spirit. Its fruity aroma makes it ideal for light starters, seafood and white meats.

Sauvignon Bianco £17.95

Dry, velvety & elegant Northern White. Delicately aromatic with hints of nutmeg. Great with Fish & Seafood.

Pinot Grigio £16.45

Considered the most popular Italian white wine on the international scene. It is typically dry with a full body, but refined and velvety at the same time.

Orvieto Classico £18.00

Light, crisp, dry wine from Umbria. Pale straw in colour, it has flavours of citrus and apple aromas and hints of almond. Great with seafood and veg.

Verdicchio dei Castelli di Jesi. .£20.00

A unique Grape produced mainly in the central Italian region of Marche. It has noticeably high acidity with citrus notes, sometimes even of slightly bitter almonds.

Our FAVOURITE SELECTION of WHITE WINES from NAPLES & its surrounding Areas

Falanghina di Benevento £22.50

From the volcanic areas north of Naples. It has a fresh and full attitude, with great character. Perfect with most Seafood.

Fiano d'Avellino £24.50

Straw Yellow with greenish highlights. Intense, quite persistent, fruity with notes of banana. Dry, harmonious, with good acidity that makes it fresh and pleasant.

Lacryma Christi del Vesuvio ...£22.00

Another fantastic white from the soils directly beneath the volcano. Great with Antipasti, Risottos & Grilled Fish

Coda di Volpe £21.50

This dry white comes from a typical grape from the soils around the city of Naples. Great with Fish & Seafood dishes and Cured Meats.

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More... WHITE WINES

Vermentino di Gallura £25.00

A dry white wine from Sardinia, straw yellow colour. Aromatic, with pleasant notes of floral citrus & pear. Combines perfectly with Fish and White Meats.

Chardonnay £17.00

Dry White with a light body and hints of Honey and citrus. It is also a great accompaniment to most Antipasti (starters), Pasta dishes as well as Grilled Fish & Seafood dishes

Gavi di Gavi £25.00

Both fruity and dry, one of the most renowned wines from the Piedmont region in North West Italy. It has flavours of white peach mostly that offer a crisp acidity, with a hint of herbal notes. Leaves you with a lingering finish. Works well with chicken dishes, cheeses & antipasti.

ROSÉ WINES & SPARKLING

By the Glass & Carafe

	<u>Glass</u>	<u>Carafe (½ Litre)</u>
HOUSE ROSÉ	<u>£4.25</u>	<u>£10.25</u>
PINOT GRIGIO BLUSH	<u>£4.50</u>	<u>£10.00</u>
PROSECCO	<u>£4.75</u>	N/A
PROSECCO ROSÉ	<u>£5.50</u>	N/A

ROSÉ WINES by the Bottle

Rosé della Casa (House)... £14.25

Sweet, Simple and refreshing.

It is Light and very easy to combine with any meal.

Cortese Rosé del Veneto £14.50

A fresh and unpretentious Northern Rosé wine from a prosperous wine region near Venice. Great for any summer meal.

Pinot Grigio Blush £16.95

A Rosé version of the well-known dry white from the region of Veneto.

Normanno Rosé £16.50

This Nerello Mescalese of Sicily has an inviting, warm nose with a background of peach and spices, considerable finesse on the palate, which is kept together by a nice balanced acidity

Sparkling By the Bottle

Prosecco del Valdobbiadene . . £23.75

The most popular sparkling wine in Italy. The Italian alternative to Champagne. It offers a very Dry Taste and is ideal for any celebration.

Asti Spumante. £20.00

Sweet Sparkling Wine from Asti.

It is sweet, smooth, intense and elegant, with good aromas of fresh pears & pineapple; with a harmonious finish. Ideal with Desserts and Sweets.

Prosecco Rosé £24.75

Radiant Pink in colour, this wine has a good personality, elegant bouquet and a wonderfully delicate finish.