

HOUSE RED WINES	GLASS	½L CARAFE	BDTTLE
<p><u>MONTEPULCIANO</u> (FULL BODY) Our full-bodied House red is from Central Italy, originating in the Abruzzo Region. It combines well with most meat dishes, pizzas and pastas.</p>	<u>£395</u>	<u>£945</u>	<u>£1425</u>
<p><u>MERLOT</u> (FRUITY / MEDIUM BODY) Delightful Red with fruity aromas. It is dry, light and offers a balanced taste. It pairs well with meats, cheeses, spicy dishes and rich sauces.</p>	<u>£425</u>	<u>£975</u>	<u>£1455</u>
<p><u>CHIANTI D.O.C.</u> (MEDIUM BODY) This famous medium red has an intense red colour and a fine bouquet with notes of cherries and wild berries and tame spicy notes. This wine is great with most options, especially well with most meat dishes and rich tomato recipes.</p>	<u>£475</u>	<u>£1095</u>	<u>£1825</u>
<p><u>AGLIANICO IRPINO</u> (FULL BODY) This ancient grape is grown on very fertile lands around Naples. The volcanic soils, the autumn colds and the late maturation exploit its aroma. Tenacious, firm with hints of herbs and spices.</p>	<u>£525</u>	<u>£1595</u>	<u>£2445</u>

RED WINES BY THE BDTTLE	
<p><u>CABERNET</u> <u>£1700</u> A full-bodied Red from Northern Italian regions, such as Veneto and Friuli. It has an intense bouquet of black fruits and bramble. Elegant and dry with herbal hints and unique character.</p>	<p><u>PRIMITIVO</u> <u>£2075</u> A passionate, full-bodied red wine from Puglia, in the South-East of Italy. This wine is a perfect accompaniment to pasta, spicy sauces, pizzas and most meat dishes.</p>
<p><u>BARDOLINO</u> <u>£1600</u> A soft, medium-bodied fruity Red from the morainic hills, East of Lake Garda. This wine pairs well with roasts and grilled meat and vegetables, game as well as fried fish dishes.</p>	<p><u>SANGIOVESE</u> <u>£1725</u> The name comes from the Latin, <i>Sanguis Jovis</i>, which means 'Jupiter's Blood'. It is a fruity wine, with hints of strawberries and sour cherry. A great match for pasta and pizza.</p>
<p><u>NERO D'AVOLA</u> <u>£1650</u> A silky, medium red from Sicily. Bright ruby with purple tones, offering fruity aromas of wild berries. It pairs well with pastas, red meat and spicy dishes.</p>	<p><u>BARBERA</u> <u>£1925</u> This native grape from Piedmont Region, in the North-West, creates a Medium-bodied red wine with fruity hints of cherry; great with meat dishes.</p>
<p><u>CANNONAU</u> <u>£2400</u> A great full-bodied Red from Sardinia. It has a powerful taste and bouquet; it exploits well the flavours of red meat dishes & cheese sauces.</p>	<p><u>MORELLINO DI SCANSANO</u> <u>£2150</u> An intense red wine from Tuscany with fruity flavours of wild berries. It is great with red meat, pasta sauces, strong cheeses and game.</p>

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RED WINES BY THE BOTTLE

SALICE SALENTINO **£2200**

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

SHIRAZ / SYRAH **£1650**

Originating from Sicily, 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.

CHIANTI CLASSICO **£2200**

Ruby red in colour, complex bouquet with hints of jam, forest fruits and hints of cloves. Dry, full with a pleasant, oaky aftertaste of toasted almonds. Great to accompany grilled red meats and roasts.

CHIANTIRISERVA **£2675**

Deep ruby red in colour, with a full body, yet with fruity scents of ripe blackberry and cherry. It is a very elegant pairing to roasts, grilled meats, red meats, rich sauces and mature cheeses.

VALPOLICELLA **£1700**

From the combination of 3 native grapes of the same D.O.C. region as Amarone, comes this easy, classic wine that can be enjoyed with any course of a meal. Medium-bodied and fruity. Recommended with soups, pastas, meats and fresh cheeses.

PINOT NERO **£2395**

A classy medium-bodied red from Northern Italy, which offers hints of cherry and berries. It is a great pair choice with cured and grilled meats, spiced cheeses and pizzas.

NERO DI TROIA **£2175**

Another passionate, Southern red from Puglia. It offers unique tones of spices and herbs and forest fruits. Pairs well with lasagne, pasta, grilled meats.

NEBBIOLO **£2755**

This grape originates from Piedmont but is grown across other North Western Italian regions. It is also used to make other famous wines, like Barolo and Barbaresco. It pairs well with strong cheeses, rich sauces, stews and hearty meat dishes.

AMARONE **£6000**

A world-renowned Red with an intense bouquet, strong aromas of cherries and dried plums; and hints of vanilla, violets and cinnamon. With a full body and an elegant, lingering aftertaste.

BAROLO **£5500**

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.

BRUNELLO DI MONTALCINO **£6875**

The most famous and elegant of the Super Tuscan family. It has a full body with hints of cherry, violet and red fruits. The perfect pairing to most meat and game dishes, with rich or creamy sauces.

RED WINES FRDM NAPLES

THESE SECTIONS HIGHLIGHT A FEW SPECIAL WINES FROM NAPLES, THE CAMPANIA REGION AND AREAS SURROUNDING THE VESUVIUS

AGLIANICO **£2450**

This ancient wine is produced on some of the most fertile grounds around Naples. In fact, the volcanic soils, the autumn colds & the late maturation of the grapes, exploit its aroma. Firm and tenacious, with a full body and pleasant hints of herbs.

LACRIMA CHRISTI ROSSO **£2200**

From the Latin, 'Christ's Tears', this indigenous, famous red wine offers a cherry and plum bouquet, supported by spiced notes of pepper. A very smooth pairing to meat dishes and rich sauces

PIEDIROSSO **£2350**

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

TAURASI **£4000**

The most luxurious expression of the Aglianico grape is the Taurasi, also known as the 'Dark Monarch'. It's an extremely elegant, full-bodied red, very passionate with a velvety finish. A special companion to red meat and other meat dishes.

RDSÉ & SPARKLING	GLASS	½L CARAFE	BDTTLE
<p><u>ROSÉ DELLA CASA</u> (SWEET) Sweet, Simple and refreshing. It is light and very easy to combine with any meal.</p>	€4²⁵	€10²⁵	€14²⁵
<p><u>PINOT GRIGIO BLUSH</u> (DRY) The Rosé version of the popular white, usually from the Northern region of Veneto. It offers the same dry tones and goes well with fish & seafood.</p>	€4⁵⁰	€11⁰⁰	€16⁹⁵
<p><u>PROSECCO</u> (DRY / SPARKLING) The most popular sparkling wine in Italy. Some dare to call it the better, Italian alternative to the French Champagne. Dry and bubbly, it is ideal for any celebration.</p>	€5⁰⁰	N/A	€23⁷⁵
<p><u>ASTI SPUMANTE</u> (SWEET/SPARKLING) Sweet Sparkling Wine from Asti, in Piedmont. It is sweet, smooth, intense and elegant with good aromas of fresh pears & pineapple.</p>	€5²⁵	N/A	€22⁰⁰
<p><u>PROSECCO ROSÉ</u> (DRY / SPARKLING) Radiant Pink in colour, this wine has a good personality. It is dry, but with an elegant bouquet and a wonderfully delicate finish.</p>	€5⁵⁰	N/A	€24⁷⁵

RDSÉ WINES BY BDTTLE	SPARKLING BY BDTTLE
<p><u>NERELLO MESCALESE</u> €16⁵⁰ This Sicilian wine has an inviting nose with notes of peach and spices, with considerable finesse on the palate. It pairs very well with fish, rich pasta sauces, meatballs and strong cheeses.</p>	<p><u>CHAMPAGNE</u> €49⁵⁵ The only non-Italian wine you will find on our wine list. We have this available for those rare, special occasions, when Prosecco just isn't enough. Perfect with any seafood and fish dish.</p>
<p><u>AGLIANICO ROSÉ</u> €21⁹⁵ A very fruity rosé from the most popular grape around Naples. It has heavy notes of cherry and zest. This wine pairs well with grilled fish, grilled vegetables and most vegetarian dishes.</p>	<p><u>MOSCATO</u> glass: €4²⁵ / bottle: €21⁹⁵ A lighter, even sweeter version of the famous Asti, originating from the same region of Piedmont. It is considered a dessert wine. We serve this by wine by the glass as well.</p>
<p><u>BARDOLINO CHIARETTO</u> €16²⁵ A light and fruity rosé from the famous Northern Italian grape, offering fruity aromas of citrus. Pairs well with starters, pastas, risotto, soups and pizza.</p>	<p><u>ASTI SPUMANTE</u> €22⁰⁰ Sweet, sparkling Wine from Asti, in Piedmont. It is sweet, smooth, intense and elegant with good aromas of fresh pears & pineapple</p>
<p><u>PRIMITIVO ROSÉ</u> €19.⁷⁵ Uniquely intense dry rosé from Apulia, with subtle fruity notes. Ideal with starters, soups, white meats.</p>	

HDUSE WHITE WINES	GLASS	½ L CARAFE	BDTTLE
TREBBIANO (MEDIUM / DRY) A Medium Dry White from the Central part of Italy. A safe choice with white meats, fish and starters.	£395	£975	£1425
SOAVE (MEDIUM / SWEET) 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.	£425	£1025	£1455
PINOT GRIGIO (DRY) Very popular Italian white internationally. It is dry, but refined and velvety. Great with fish and pizza.	£445	£1075	£1645
SAUVIGNON BIANCO (MEDIUM) Dry, velvety & elegant Northern White. It is delicate and aromatic, great for fish and seafood recipes.	£450	£1145	£1795

WHITE WINES BY BDTTLE			
ORVIETO £1800 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.		VERMENTINO £2150 A dry white wine from Sardinia, straw yellow colour. Aromatic, with pleasant notes of floral citrus and pear. Combines well with fish and white meats.	
GAVI DI GAVI £2800 Both fruity and dry, a white from Gavi in Piemonte. It has fruity tones of white peach that offer a crisp acidity. Pairs well with chicken, fish and antipasti.		WHITE WINES FRDM NAPLES	
INZOLIA £1600 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.		FALANGHINA £2250 A grape originating in Ancient Greece, still grown today on volcanic soils. It is fresh, with fruity bouquet. Pairs well with seafood and white meats.	
VERDICCHIO £2000 This unique grape comes from Marche, in Central Italy. Easy-drinking, with a high acidity and citrus notes. Great with vegetarian dishes and fish.		FIANO D'AVELLINO £2450 Intense, fruity with subtle hints of banana. It is still harmoniously dry with good acidity, keeping it fresh and pleasant. Pair with pizza, risotto and fish.	
CHARDONNAY £1700 A medium, dry white with a light body and hints of Honey and citrus. Accompanies most Antipasti and pasta dishes, as well as seafood and grilled fish		CODA DI VOLPE £2150 This dry white comes from a typical grape from the soils around the city of Naples. Great with any fish and seafood dish, also with Cured Meats.	
CIRÓ BIANCO £1875 Another grape from ancient Greece, grown today in Calabria (the tip of the Italian Boot). It is dry and delicate, great with most fish and seafood recipes.		LACRIMA CHRISTI £2200 Another fantastic white from the volcanic soils directly beneath the Vesuvius. Great with seafood starters, risottos and grilled fish recipes.	