

Wine List

Wine by the glass

| Sparkling | 125ml | 175ml |
|---|--------------|--------------|
| <i>Serafini & Vidotto – Bollicine Rose’ – Veneto</i> | £ 7.00 | |
| <i>Prosecco di Valdobbiadene – Adami – Veneto</i> | £ 8.50 | |
| <i>Franciacorta – Ca del bosco – Lombardia</i> | £14.50 | |
| Rose' | | |
| <i>Rosato IGP – Maestri Vinai – Puglia</i> | £ 5.50 | £ 7.50 |
| <i>Rosamara DOC – “Il vino di una notte”- Lombardia</i> | £ 7.50 | £ 9.50 |
| Red | | |
| <i>Frappato IGP “Roceno” – Sibiliana Vini- 2014-Sicilia</i> | £ 5.50 | £ 7.50 |
| <i>Negroamaro IGP – Maestri Vinai- 2015- Puglia</i> | £ 5.90 | £ 8.50 |
| <i>Groppello – Selva Capuzza –2015 – Lombardia</i> | £ 6.50 | £ 8.90 |
| <i>Malbech DOC - Santa Margherita-2014 – Veneto</i> | £ 6.50 | £ 8.90 |
| <i>Aglianico Neromora Irpinia DOC – 2011- Campania</i> | £ 7.50 | £10.50 |
| <i>Recantina Serafini & Vidotto – 2015- Veneto</i> | £ 7.90 | £10.90 |
| White | | |
| <i>Falanghina – Aziende Vinosia- 2015- Campania</i> | £ 5.50 | £ 7.50 |
| <i>Chardonnay IGT- 2015- Trentino Alto Adige</i> | £ 5.90 | £ 8.50 |
| <i>Sauvignon Blanc-2015- Friuli Venezia Giulia</i> | £ 5.90 | £ 8.50 |
| <i>Malvasia Puntinata – 2015- Lazio</i> | £ 6.50 | £ 8.90 |
| <i>Pinot Grigio Valdadige -2015 DOC- Trentino Alto Adige</i> | £ 6.90 | £ 9.50 |
| <i>Pecorino Terre di Chieti – 2014- Casa Thaulero – Abruzzo</i> | £ 7.90 | £10.90 |

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A discretionary service charge of 12.5% will be added to the bill*

Sparkling Wine

Serafini & Vidotto – Bollicine Rose’ £35.00

Region: Veneto – Grape variety: Chardonnay 90%, Pinot Nero 10%; Alc: 12.0 %

The first impression in the nose is an interplay of fruity flavors and perfumes: there is an immediate scent of black currant, woodland strawberries, pomegranate and wild roses.

Prosecco di Valdobbiadene –Adami 2016 £39.00

Region: Veneto – Grape variety: Glera Alc: 11.0 %

Pleasantly acidic and possessing a complex fragrance, it is an excellent aperitif, but also a versatile sparkler complementing fish, shellfish and crustacean dishes.

“52” Prosecco Superiore di Valdobbiadene DOCG Santa Margherita 2015 £56.00

Region: Veneto – Grape variety: Glera Alc: 11.5 %

The grapes are selected from 52 different vineyards in the historic land of the Valdobbiadene D.O.C.G. production zone for Prosecco Superiore. Bright straw in colour with greenish highlights and persistent mousse. The nose is reminiscent of peaches and acacia blossom, mingling with rennet apples and pineapple. Fresh and balanced with moderate acidity and elegantly rounded fruit. Outstanding as an aperitif.

Franciacorta – Ca del bosco Alc: 12.5 % £68.00

Region: Lombardia - Grape variety: Chardonnay, Pinot Nero, Pinot Bianco

A classic, well-balanced Franciacorta, pleasantly fresh and crisp. Only the finest Chardonnay(75%), Pinot Nero (15%) and Pinot Bianco (10%) grapes from 134 vineyards, vinified separately and skilfully blended with reserves of the finest vintages (at least 20%) go into the magical rite of Cuvée creation. It will take 28 months of refinement on yeasts before this wine is ready to express all its richness and identity. Perfect for any occasion.

Rosé Wine

Rosato IGP – Mastri Vinai 2016 £29.00

Region: Puglia - Grape variety: Negroamaro – Vintage: Alc: 12.5 %

Intense coral pink colour, with an explosion of freshness and young fruit on the nose with balsamic notes. The palate is well-balanced, aromatic and mellow with natural sweetness and good residual acidity.

Rosamara DOC “Il Vino di una Notte”– Mattia Vezzola Costaripa £39.00

Region: Lombardia – Grape variety: Groppello, Marzemino, Sangiovetto, Barbera : 2015 Alc: 13.0 %

The wine of one night' is a winemaking technique that requires the winemaker to be present for 24 hours, applying the tears method, which uses the core of the grape. The colour is pale candy pink. On the nose it is inviting, ample with a hint of mayflower. The taste is harmonious, fresh, with excellent persistence.

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White Wine

Falanghina IGT – Aziende Agricole Vinosia £29.50

Region: Campania – Grape Variety: Falanghina – Vintage: 2015 Alc: 13.0 %

Vivid straw-yellow in colour with a hint of green. Intense and persistent nose, rich, fruity with floral notes. Sapid, well-structured and harmonious; fruity tasting note.

Sauvignon Blanc – Di Lenardo £32.90

Region: Friuli Venezia Giulia – Grape Variety: Sauvignon Blanc– Vintage: 2016 Alc: 12.5 %

Pale straw with greenish tints, delicate but very aromatic on the nose with aromas of yellow pepperoni, melon, sage and peach. Taste corresponds to what is perceived by the nose, it is balanced and elegant with fresh acidity followed by an oily mouth feel and a persistent aftertaste of fig syrup and tropical fruity flavors.

Chardonnay Vigneti delle Dolomiti IGT £33.90

Region: Trentino Alto Adige – Grape Variety: Chardonnay – Vintage: 2015 Alc: 12.5 %

A crisp, vibrant wine with pleasing fragrances of flowers over Golden Delicious apple-led white-fleshed fruits. Fresh-tasting poise and caressing texture are braced by dynamic vibrancy that prolongs the subtle perceptions of fruit.

Malvasia Puntinata – Castello di Torre in Pietra £34.90

Region: Lazio- Grape Variety: Malvasia puntinata – Vintage: 2015 Alc: 12.5 %

The malvasia's typical color is golden, at the nose and palate has a soft touch, even if its dry, the aromas loose power as no sugar is left and becomes elegant and gentle. Perfect with soft and not seasoned cheese. Good with white meat, veggie pies, kiches or tartes with ricotta.

Orvieto Classico Superiore DOC – Il Bianco di Decugnano-Tenuta dei Barbi £ 36.00

Region: Umbria – Grape variety: Grechetto, Procanico, Vermentino, Chardonnay – Vintage: 2014 Alc: 12.5 %

Only the best grapes selected from eight different vineyards are used to create this wine. The grapes are separately fermented (4% in French oak barrels) and carefully blended. Il Bianco di Decugnano is a wine of great elegance, well balanced, very mineral: the best expression of Decugnano's terroir.

Pinot Grigio Valdadige DOC – Santa Margherita £38.50

Region: Trentino Alto Adige – Grape Variety: Pinot grigio – Vintage: 2015 Alc: 12.5 %

A dry white wine with a straw-yellow colour. Its clean, intense aroma and bone-dry taste (with an appealing flavour of Golden Delicious apples) make Santa Margherita's Pinot Grigio a wine of great personality and versatility.

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White Wine Continued

Lugana Cento Filari – Cesari **£39.00**

Region: Veneto – Grape variety: 5% Chardonnay, 95% Turbiana – Vintage: 2015 Alc: 13.0 %

Floral and citrus fruit aromas abound on the nose of this full-bodied white. It boasts good minerality and balanced acidity with a pleasantly soft, lengthy finish. Fermented in stainless steel, it rests in contact with the skins for several months before blending.

Pecorino Terre di Chieti IGP “Orsetto Oro” –Casal Thaulero **£39.90**

Region: Abruzzo – Grape variety: Pecorino – Vintage: 2014 Alc: 13.0 %

Straw yellow in colour with faint green reflections. The bouquet is fresh with pleasantly fruity notes. The freshness is mirrored on the palate which is simultaneously dry and harmonious. This is an excellent wine to enjoy as an aperitif or with appetizers and fish dishes.

Greco di Tufo l’Ariella DOCG – Vinosia Luciano Ercolino **£42.00**

Region: Campania – Grape Variety: Greco di Tufo – Vintage: 2015 Alc: 13.0 %

Straw-yellow in colour with a fruity bouquet of overtones of lime leaf, vanilla and apple. The palate is sapid, with a good structure and an elegant, persistent finish with flavours of white currant.

Ribolla Gialla – Ronchi di Cialla **£43.00**

Region: Friuli Venezia Giulia – Grape Variety: Ribolla Gialla – Vintage: 2016 Alc: 12.5 %

A very classic Ribolla Gialla. Plush with yellow plum skins and textured minerals on the palate, one is initially taken in by effusive aromas of pear and acacia on the nose. Fuller in texture with orchard fruit acidity, this wine marries well with an array of dishes. This tasty wine is also fine on its own as an aperitif.

Fiano & Bianco d’Alessano Salento IGP – Cantina Jorche **£44.00**

Region : Puglia – Grape Variety: Fiano, Bianco d’Alessano – Vintage: 2012 Alc: 12.0 %

Straw-yellow colour with golden tints, and a floral, fruity aroma with citrus notes. Full-bodied and balanced. The wine has complex structure thanks to a brief period in barriques.

Vernaccia di San Gimignano DOCG - L’Arbereta Riserva **£47.50**

Region: Toscana – Grape Variety: Vernaccia di S. Gimignano – Vintage: 2015 Alc: 13.5 %

Golden yellow colour with a complex yet elegant bouquet with light vanilla hints. Sapid, well-structured, Persistent with a well-balanced acidity. Pairs beautifully with appetisers, fish and shellfish, delicate red meat and medium matured cheeses.

Erbaluce di Caluso – Ferrando **£48.50**

Region: Piemonte - Grape Variety: Erbaluce – Vintage: 2014 Alc: 12.0 %

Brilliant, intense straw-yellow colour. Lowery, with vegetal notes of fresh fruit, green apple, and even herbs. Refreshing, pleasant alcohol on the palate, not intrusive, full bodied and well balanced.

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White Wine Continued

Sylvaner – Abbazia di Novacella **£55.00**

Region: Trentino Alto Adige - Grape Variety: Sylvaner – Vintage: 2015 Alc: 14.0 %

An elegant, full-bodied white wine, greenish yellow in colour; fresh fruit on the nose with a rich concentrated palate of honey and ripe apple. Fragrant scent of medical herbs and wildflowers, ripe pear and melon and hints of tropical fruit cut by refreshing acidity on the finish.

Grüner Veltliner – Klaus Lentsch **£58.00**

Region: Trentino Alto Adige - Grape Variety: Gruner Veltliner – Vintage: 2014 Alc: 13.5 %

Veltliner wines show citrus aromas (lemon peel and grapefruit) complemented by fresh vegetal notes and the variety's trademark hint of white pepper.

Pieve Vecchia Bianco Veronese IGT – Fasoli Gino *Organic* **£58.50**

Region: Veneto – Grape variety: Garganega – Vintage: 2013 Alc: 14.5 %

Vibrant gold colour. Full-bodied, an explosion of fruity flavours with excellent acidity. Notes of almonds and pastries on the aftertaste. Sought-after & exclusive, made using a unique production technique.

Riesling Renano Herzu – Ettore Germano **£60.00**

Region: Piemonte – Grape variety: Riesling – Vintage: 2015 Alc: 14.0 %

Straw yellow with lime green reflections, its nose reveals a fruity aroma, lightly tropical at first, evolving to a light plant one due to the acidity, which will transform into a mineral aroma. In the mouth it is rather full bodied with a pleasant savoury and fruity sweetness, ending on a long lasting taste, fresh and persistent.

Müller Thurgau – Athesis DOC – Kettmeir **£60.00**

Region: Trentino Alto Adige – Grape variety: Müller Thurgau – Vintage: 2013 Alc: 12.5 %

Pale straw-yellow colour with an intense, reasonably aromatic nose showing notes of nutmeg, nettle and white peach. Fresh, full, agreeable, and lengthy palate. Rich and persistent, it is in fact a wonder in its genre.

Conte della Vipera – Castello di Sala **£61.50**

Region: Umbria – Grape variety: 80% Sauvignon Blanc, 20% Semillon – Vintage: 2015 Alc: 12.5 %

A light yellow in colour with greenish highlights, the wine shows fruity and varietal aromas with pleasurable notes of citrus fruit along with white peaches and lichees. The palate is characterful and structured with a vibrant vein of acidity which adds freshness to the flavours. The finish and aftertaste are long and balanced.

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Red Wine

Frappato IGP “Roceno” – Sibiliana Vini **£29.50**

Region: Sicilia – Grape variety: Frappato – Vintage: 2016 Alc: 13.0 %

Frappato is a typical Sicilian grape variety and this wine is a prime example. Light, soft tannins and an abundance of fruit, especially blackcurrant and strawberry. Fine structure and lengthy, a unique experience with subtlety and elegance.

Negroamaro IGP – Mastri Vinai **£31.50**

Region: Puglia – Grape Variety: Negroamaro – Vintage: 2015 Alc: 12.5 %

Intense coral pink colour, with an explosion of freshness and young fruit on the nose with balsamic notes. The palate is well-balanced, aromatic and mellow with natural sweetness and good residual acidity.

Groppello – Selva Capuzza **£33.00**

Region: Lombardia – Grape Variety: – Vintage: 2015 Alc: 12.0 %

Lively red fruits freshness, light manifestation of a particular environment right on the edge of Garda lake, pure like spring water.

Pinot Nero Alto Adige DOC – Kettmeir **£35.00**

Region: Trentino Alto Adige – Grape variety: Pinot nero – Vintage: 2015 Alc: 13.5 %

Aged in wooden casks for 4-6 months, this Pinot Nero has a typical ruby red appearance with elegant notes of red berry fruit on the nose. Soft, tempting palate with a delicate, leisurely aftertaste.

Malbec Lison Pramaggiore DOC - Santa Margherita **£36.50**

Region: Veneto – Grape variety: Malbec – Vintage: 2014 Alc: 13.0 %

This is a fine example of the perfection that can be achieved in using 100% Malbec grapes. It has a medium intensity, fruity aromas, good texture, balanced acidity and ample finish.

Lacrima di Morro d’Alba DOP– Colonnara **£37.50**

Region: Marche – Grape variety: Lacrima di Morro d’Alba – Vintage: 2015 Alc: 13.0 %

Intense purple red with ruby reflections. The nose is rich and stylish. Deliciously full on the palate with a very marked but exceptionally elegant flavour. A wine with a good balance.

Aglianico Neromora Irpinia DOC – Vinosia Luciano Ercolino **£39.50**

Region: Campania – Grape variety: Aglianico – Vintage: 2015 Alc: 13.5 %

A deep ruby red with purple hues. Its scent is strong, with notes of red fruits, spicy berries and vanilla sensations. The taste is rich, full-bodied and with velvety tannins; with a long and pleasant aftertaste.

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Red Wine Continued

Recantina -Serafini & **£41.00**

Region: Veneto – Grape variety: Recantina – Vintage: 2015 Alc: 13.0 %

This wine has an intense and very pronounced ruby-red color. In the nose is very fruity, flowery and spicy at the beginning. One can sense the sweetness of Amarena-cherries, mature raspberries, wild blueberries, enclosed by fresh nuances of violets and lilies; later one can notice white freshly ground pepper, licorice, fur and sweet tobacco. On the tongue it is immediately warm and nice to drink with a significant perception of sweet and well-balanced tannins; it is full and sapid and it opens up to a sensation of fresh fruitiness; perfectly balanced.

Ruche' – Montalbera **£44.50**

Region: Piemonte– Grape variety: 100% Ruchè di Castagnole Monferrato – Vintage: 2014 Alc: 13.5 %

In the mouth this wine has a dense red fruit character. The scent of rose petal and flowers, is a triumph of aromas, a true wonder of nature, with fragrance, roundness, thickness, with its soft but firm core. All aspects that characterise the quality of an excellent red, with dense tannins and red berry fruit. Full body, dense but not over extracted with a sensation nose of pure elegance almost like a cologne.

Mara Valpolicella Ripasso Superiore DOC – Cesari **£46.50**

Region: Veneto– Grape variety: Corvina, Rondinella and Molinara – Vintage: 2014 Alc: 13.5 %

Medium ruby colour; ripe cherry, raspberry and spicy aromas with light wood notes; dry, medium to full bodied, with cherry flavours and a velvety mouthfeel and a warm finish with a touch of spice.

Phigaia – Serafini & Vidotto Alc: 13.0 % **£48.90**

Region: Veneto – Grape variety: Cabernet Franc:77%,Merlot: 13%,Cabernet Sauvignon: 10% – Vintage: 2013

Aged 13/18 months in oak. 2 years minimum in bottle.Ruby red colour. Wine with pleasant perfumes of soft fruit mixed with delicate vegetable and liquorice scents. Warm and winding taste, savoury and balanced with fruity finish. Excellent with white meat or pork roasted in the oven or grilled.

Chianti Classico DOCG – Lamole di Lamole **£49.50**

Region: Toscana - Grape variety: Sangiovese, Canaiolo and Malvasia - Vintage: 2013 Alc: 13.0%

Full, clean fragrances of forest fruits, smooth and velvety with good persistence. The colour is bright, deep ruby red with slightly garnet tints. The nose perceives the full, clean fragrances of forest fruits, spices and cherries while on the palate blackberry conserve and spices are the notes that stand out from a smoothly blending suggestion of wood.

Etna Rosso – Benanti Alc: 13.5 % **£52.50**

Region: Sicilia - Grape variety: 85% Nerello Mascalese and 15% Nerello Cappuccio - Vintage: 2014

This radiant red boasts a beautiful fragrance of blue and red flower, ripe berry, cake spice and aromatic herbs. The radiant, delicious palate doles out layers of juicy black cherry, raspberry compote, cinnamon, white pepper and clove while a mineral note backs up the lingering finish. It's young but balanced, with bright acidity and tightly wound but refined tannins.

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Red Wine Continued

Refosco DOC – Pizzulin

£54.00

Region: Friulia Venezia Giulia - Grape variety: Refosco - Vintage: 2012 Alc: 13.0 %

Refosco have particularly high acidity and are mostly dark and densely colored with violet and grassy aromas. Flavors of dark peppery spices and plums abound on the palate, and the wine often displays a slightly astringent, almond-skin finish on the palate. Refosco is a late ripener, and if harvested too early, can produce harsh, unripe tannins.

Langhe Nebbiolo – Produttori del Barbaresco

£58.00

Region: Piemonte - Grape variety: Nebbiolo - Vintage: 2015 Alc: 14.5 %

A very versatile red, this Nebbiolo has an intense red fruit aromas on the nose and palate; medium-bodied nebbiolo beauty from Produttori del Barbaresco also presents hints of white pepper and aniseed, complemented and supported by both bright tannins and a fresh acidity.

Schiava– Manincor

£58.90

Region: Trentino Alto Adige - Grape variety: Vernatsch (Schiava) - Vintage: 2015 Alc: 12.5 %

A delicately fruity bouquet reminiscent of cherry and toasted almonds; succulent and quaffable with an elegant, fruity finish and an attractive hint of bitterness. The aroma and flavour of the wine were refined during five months' maturation on the fine lees in a large oak barrels. Serve cool but not chilled.

Bosan Valpolicella Ripasso- Cesari

£59.90

Region: Veneto - Grape variety: Corvina and Rondinella - Vintage: 2012 Alc: 14.0 %

This Valpolicella superiore, created from selected Corvina and Rondinella grapes using the ripasso technique, is born of experience in creating the famous Amarone Bosan. The resulting wine has a powerful, soft and velvety body with a predominant cherry bouquet, along with pleasant hints of cocoa, tobacco and vanilla. An excellent accompaniment to game, grilled meats and casseroles as well as very mature cheeses.

Primitivo di Manduria DOP Riserva – Cantina Jorche

£64.50

Region: Puglia – Grape variety: Primitivo – Vintage: 2012 Alc: 16.0 %

Intense ruby-red colour with garnet tints, and an ethereal, oaky, spicy bouquet. The flavour is robust, harmonious and tannic. A noble, structured and balanced wine of Salento.

Chianti Classico – Cortevicchia-Riserva. Principe Corsini Alc: 13.5 %

£65.90

Region: Toscana – Grape variety: Sangiovese: 95%Canaiolo: 3%Colorino: 2% - Vintage: 2014

Garnet red colour with fresh purple hints, has aromas of red berries like raspberry and red currant jam with a touch of wood spice. Intense with good depth, persistent tannins and elegant finish. Flavours of crisp berry fruit, hints of tamarind, black pepper and an undercurrent of sweet licorice.

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Red Wine Continued

Cannonau di Sardegna Sincaru. DOC– Vigne Surrau **£68.50**

Region: Sardegna – Grape variety: Cannonau, (Grenache) - Vintage: 2014 Alc: 14.0 %

Sincaru, meaning sincere, pure, is made from Cannonau grapes cultivated in granite soils which gives it a good balance in strength and minerality. The wine has a ruby red colour with slight garnet hues, an intense aroma of red fruits with hints of Mediterranean maquis. It is soft, warm and full in the mouth. Excellent with red meat dishes and mature cheeses.

Brunello di montalcino Col D’Orcia -DOCG – Alc: 14.5% **£75.00**

Region: Toscana: Grape Variety: SANGIOVESE 2011

Aged for 3 years in Slavonian and Allier oak casks, plus a further year in the bottle before release. This Brunello has a ruby colour with violet hues, and its bouquet is ample and complex with huge notes of ripe red berries and plum, and hints of spice. Well-balanced, well-structured and with ripe tannins, with a full and persistent aftertaste.

Gattinara Riserva – Travaglini **£90.00**

Region: Piemonte – Grape variety: Nebbiolo - Vintage: 2011 Alc: 13.5 %

Deep garnet ruby-red colour, it is a full and harmonic wine, the bouquet verges on dried fruit, violet, blackberry, raspberry with hints of spices coming from the barrels. Deep, dry and full-bodied taste, long and lingering with the correct degree of tannin.

Barolo Riserva – Casa E. di Mirafior **£160.00**

Region: Piemonte – Grape variety: Nebbiolo - Vintage: 2004 Alc: 14.0 %

Intense garnet red in color, it has nuances to slightly orange brick shades. The bouquet is clean and intense, with scents of vanilla, spices, dried black cherry, aromas of rose petals and woody. The taste is warm, round, smooth and harmonious. Very long and persistent in the mouth.

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