

RED WINES

LUIGI LEONARDO SANGIOVESE

IGT RUBICONE *Btl. £14.50 / Large £4.95 Small £2.95*

Origin: Emilia-Romagna, Italy **Grapes:** Sangiovese

Tasting Notes: Ruby red in colour with pleasing aromas of ripe red fruits and floral notes followed by a dry, warm and tannic palate.

Food Pairing: Delicious with grilled meats, salami and seasoned cheeses. **Alcohol Content:** 12.5% vol

BORSARI CABERNET

SAUVIGNON *Btl. £14.95 / Glass £4.95*

Origin: Campania, Italy **Grapes:** Cabernet Sauvignon

Tasting Notes: Bright, soft berry-fruits with juicy damsons, a smooth, easy-going red.

Food Pairing: Delicious with meat, salami and traditional Italian cuisine. **Alcohol Content:** 12 % vol

PRIMITIVO SALENTO IGT

"DON COSIMO" *Btl. £23.50 / Glass £6.80*

Origin: Puglia, Italy **Grapes:** Primitivo

Tasting Notes: A truly exquisite masterpiece created exclusively from the finest Primitivo grapes grown in this world renowned region. This elegant and full bodied red wine, produced from one of the finest and oldest indigenous grape varieties native to this region, boasts a rich berry and spicy bouquet.

Food Pairing: Perfect with traditional Italian cuisine.

Alcohol content: 13.5% vol

LE COLLEZIONI MERLOT VENEZIE IGT £17.50

Origin: Veneto, Italy **Grapes:** 100% Merlot

Tasting Notes: This blend of intense, spicy richness with hints of raspberries and blackberries is of a vivid ruby red colour, well-structured and smooth on the palate.

Food Pairing: Pairs well with savoury pasta dishes, lasagne, tortellino or gnocchi, braised or roast meat entrees and seasoned cheeses. **Alcohol Content:** 12% vol

MONTEPULCIANO DOC VILLA ADAMI £18.95

Origin: Abruzzo, Italy **Grapes:** Montepulciano

Tasting Notes: Bright and intense ruby red in colour with light violet reflections. There is an intense, fruity bouquet with hints of wild berries and ripe red fruits. The bouquet develops spicy and delicately toasted notes followed by a full bodied and harmonic mouth feel with a persistent finish.

Food Pairing: Ideal served with tomato based pasta dishes, red meat, game and aged cheeses. **Alcohol content:** 13.5% Vol

CHIANTI CLASSICOTENUTA

DI SANT'ALFONSO DOCG £34.95

Origin: Tuscany, Italy **Grapes:** 100% Sangiovese

Tasting Notes: Chianti Classico Tenuta Sant'Alfonso is one of the most prestigious crus made by Rocca delle Macie. This intense ruby coloured wine is matured in French oak barrels followed by a further year in bottle before release. The nose is intense and rich, with a pronounced sensation of ripe red fruit and spices. Wonderfully warm, smooth with a good structure and excellent balance of tannins.

Food Pairing: This versatile wine goes well with grilled and roasted meats, traditional cuisine and cheeses.

Alcohol Content: 14.0% vol

BARBERA D'ALBA DOC RUVEI £35.00

Origin: Piemonte, Italy **Grapes:** 100% Barbera

Tasting Notes: The grapes for this outstanding wine are grown in vineyards located in the heart of the Langhe and is matured for periods in both American oak barrels and traditional Slovenian oak casks. As a result of this, the wine has a dark ruby red colour, an intense aroma of wild berries with hints of vanilla and the palate is warm, robust and well balanced.

Food Pairing: This exceptional wine is best enjoyed with fine cuisine such as red meat and game dishes.

Alcohol Content: 13.5% vol

BAROLO DOCG "STEFANO" £49.95

Origin: Piemonte, Italy **Grapes:** Nebbiolo 100%

Tasting Notes: Deep ruby red in colour with intense aromas of ripe fruits and a hint of spice. These aromas follow through to the palate which is dry, full bodied with a velvety smooth finish.

Food Pairing: A perfect accompaniment with grilled meats and game. **Alcohol Content:** 14% vol

VILLA BORGHETTI AMARONE

VALPOLICELLA CLASSICO DOC £65.00

Origin: Veneto, Italy **Grapes:** Corvina, Rondinella and Negara.

Tasting Notes: One of Italy's most prestigious dry red wines from the Valpolicella Classico area. The wine is produced from semi-dried, late pressed grapes, hence the high alcohol level. The complex bouquet hints vanilla and cherry conserve and depth of robust yet elegant, balsamic and toasty flavours.

Food Pairing: Enjoy the wine's wonderfully concentrated aromas and flavours with rich meats such as duck, venison and wild boar. **Alcohol Content:** 15% vol

WHITE WINES

LUIGI LEONARDO CHARDONNAY TREBBIANO

IGT RUBICONE *Btl. £14.50 / Large £4.95 Small £2.95*

Origin: Emilia-Romagna, Italy **Grapes:** Chardonnay and Trebbiano

Tasting Notes: Straw yellow in colour with a light and pleasing aroma with floral notes followed by a fresh and fruity palate.

Food Pairing: Delicious accompaniment to red meats, game dishes and dry cheeses. **Alcohol Content:** 12.0% vol

GAVI DI GAVI DOCG £36.95

Origin: Piemonte, Italy **Grapes:** 100% Cortese

Tasting Notes: The Cortese grapes for this wine are grown on vines located in the Rovereto di Gavi district which is considered to be the best part of the Gavi di Gavi production zone. This superb example of Gavi di Gavi has an intense fruity bouquet with floral essences and a clean but full bodied flavour of golden apples and light green almonds.

Food Pairing: This exceptional wine is best enjoyed with fish, seafood and light meat dishes. **Alcohol Content:** 13% vol

BORSARI INZOLIA, TERRE SICILIANE

Btl. £14.95 / Glass £4.95

Origin: Sicily, Italy **Grapes:** Inzolia

Tasting Notes: Fresh and light with lemon and peach fruit notes, a great value, easy drinking dry white.

Food Pairing: Excellent with raw seafood. Great aperitif. **Alcohol content:** 12% vol

LA CALA VERMENTINO

DI SARDEGNA DOC £26.95

Origin: Sardinia, Italy **Grapes:** 100% Vermentino

Tasting Notes: Pale straw yellow, elegant and supple, this single-vineyard wine couples fullness of flavour with an underlying acidity.

Food Pairing: Shows an exceptional affinity with seafood, thanks to the very subtle presence of a natural marine salinity in the wine, due to the vineyard's seaside location.

Alcohol content: 13% vol

FRASCATI DOC RETINA M CATONE £22.50

Origin: Lazio, Italy **Grapes:** Malvasia Bianca di Candia, Trebbiano & Malvasia Puntinata.

Tasting Notes: Intense straw yellow in colour, this elegant wine has delicate fruity aromas and a fresh and fruity mouth feel.

Food Pairing: Ideal with pasta and rice dishes and also seasoned cheeses. **Alcohol content:** 12% vol.

TERRE AL LAGO PINOT GRIGIO DOC

Btl. £21.50 / Glass £6.50

Origin: Soave, Verona, Veneto **Grapes:** 100% Pinot Grigio

Tasting Notes: The Pinot Grigio grapes have been matured in the sun in the hills of the Verona section of the Lake Garda district. An excellent value Pinot Grigio which has all the character and structure that you would expect in a good Pinot Grigio with the steeliness, the fruit, aromas and length.

Food Pairing: Ideal on its own, as an aperitif or with starters, fish and shellfish. Serve at a temperature of 7-8°C.

Alcohol Content: 12% vol

ROSE WINES

LUIGI LEONARDO ROSATO ITALIA

Btl. £14.50 / Glass £4.95

Origin: Emilia-Romagna, Italy **Grapes:** Sangiovese

Tasting Notes: Sangiovese grapes are softly pressed and the skins immediately removed from the juice to produce an intense rose colour. This fresh and crisp Rosato has a pleasant, flowery bouquet and a delicious cherry fruit finish.

Food Pairing: An ideal accompaniment to creamy pastas, fish, seafood and poultry. **Alcohol Content:** 11.5% vol

I CASTELLI PINOT GRIGIOBLUSH IGT

£18.50 / Glass £5.30

Origin: Veneto, Italy **Grapes:** Pinot Grigio

Tasting Notes: This elegant and fragrant Pinot Grigio 'Blush' is delicately aromatic and deliciously crisp on the palate. The 'Blush' hues are obtained from the pale copper coloured skins of the Pinot Grigio grapes.

Food Pairing: Perfect served as an aperitif & a fine accompaniment to first courses & white meats.

Alcohol Content: 12% vol

BORSARI MERLOT ROSÉ, ITALIA

Btl. £14.80 / £4.95

Origin: Campania, Italy **Grapes:** Merlot

Tasting Notes: Light and fresh with strawberry and raspberry fruit notes.

Food Pairing: Perfect served as an aperitif & a fine accompaniment to first courses & white meats.

Alcohol Content: 12% vol

PROSECCO

PROSECCHINO DOC LE CONTESSE

EXTRA DRY £7.95

Origin: Treviso, Veneto **Grapes:** 100% Glera

Tasting Notes: This sparkling wine is straw yellow in colour and has a fine and persistent perlage. It has an aromatic bouquet, fruity and floral with reminiscences of acacia flowers and wisteria. Refreshing on the palate with balanced acidity and pleasant dry aftertaste.

Food Pairing: Excellent as an aperitif and accompaniment to starters and summer main courses. **Alcohol Content:** 11% vol

PROSECCO DI VALDOBBIADENE

SUPERIORE DOCG CASA GHELLER £29.95

Origin: Veneto, Italy **Grapes:** Glera

Tasting Notes: Delicate straw yellow & fine persistent mousse. Intensely fruity aroma with clear tinges of ripe golden apple followed by a pleasant and elegant floral sensation reminiscent of acacia flowers. Fresh, slightly sweet and soft on the palate, this Prosecco has a fruity and harmonious finish.

Food Pairing: Excellent as an aperitif. Also a fine accompaniment to fish marinated with delicate aromatic herbs & herb infused first courses. **Alcohol Content:** 11% vol

ROSATO SPUMANTE BRUT "PERLA ROSA" £22.50

Origin: Veneto **Grapes:** Merlot and Raboso

Tasting Notes: Light pink in colour, this delicate sparkling rose has fresh and fruity aromas on the nose, and is moderately dry on the palate.

Food Pairing: Ideal on its own as an aperitif, or can be enjoyed with any course. **Alcohol Content:** 11% vol

BOTTEGA GOLD PROSECCO BRUT £49.95

Origin: Veneto **Grapes:** Glera

Tasting Notes: Characteristic, fruity with scents of golden apple, Williams pear, acacia flowers and lily of the valley

Food Pairing: Excellent as an aperitif and accompaniment to starters and summer main courses.

Alcohol Content: 11,5 % vol

BOTTEGA ROSE GOLD £55.00

Origin: Lombardia, Italy **Grapes:** Pinot Noir

Tasting Notes: Pinot Noir grapes from Oltrepò Pavese are hand-picked to make this peach-coloured rosé. The skins stay in contact with the must for 24 hours prior to a gentle pressing to separate them; this creates the delicate colour and helps to provide the wine with notes of mixed red berries to go alongside floral and white fruit aromas.

Food Pairing: Ideal on its own as an aperitif, or can be enjoyed with any course. **Alcohol Content:** 12 % vol

CHAMPAGNE

LOUISE DORNIER £42.00

LAURENT PERRIER CUVÉE ROSE BRUT £90.00

DON PERIGNON BRUT £180.00

LOUIS ROEDERER CRISTAL BRUT £220.00

SOFT DRINKS

COCA COLA *Half £2.70 / Pint £3.50*DIET COCA COLA *Half £2.70 / Pint £3.50*LEMONADE *Half £2.70 / Pint £3.50*JUICE *Half £2.70 / Pint £3.50*
Orange, cranberry, pineapple, appleJ20 *£3.00*STILL WATER *£2.70*SPARKLING WATER *£2.70*TONIC WATER *£2.20*

BEER ON DRAFT

BIRRA PERONI 5.1% *Half £2.80 / Pint £4.70*BIRRA MORETTI 4.6% *Half £2.80 / Pint £4.70*

SPECIAL BEER

BIRRA PERONI GRAN RISERVA 6.6% *£4.80*BIRRA PERONI RED 4.7% *£3.50*BIRRA MOETTI LA ROSSA 7.2% *£4.40*BIRRA MORETTI SICILIANA 5.8% 50cl *£6.50*BIRRA MORETTI TOSCANA 5.5% 50cl *£6.50*MENABREA BLONDE 4.8% *£3.50*MENABREA AMBER 5.0% *£3.80*BIRRA MORETTI ZERO 0.05% *£3.00*

CIDER

MELA ROSSA CIDER *£4.20*START WITH *All £7.50*

NEGRONI

Campari, sweet vermouth, gin

CAMPARI ORANGE

Campari, orange juice

APEROL SPRITZ

Aperol, prosecco, soda

BELLINI

Peach juice, prosecco

ROSINI

Strawberry purea, prosecco

MARTINIS *All £7.50*

VODKA MARTINI

Vodka, vermouth extra dry

GIN MARTINI

Gin, vermouth extra dry

FRENCH MARTINI

Vodka, chambord, pineapple juice

ESPRESSO MARTINI

Vodka, espresso, gomme

PORNO STAR MARTINI

Vanilla vodka, passion fruit, champagne

CLASSICI *All £7.50*

MOJITO

Bacardi, mint, lime, sugar

STRAWBERRY DAIQUIRI

Rum, stawberry purea, lime, sugar

COSMOPOLITAN

Citron vodka, cointreau, sweet sour, cranberry juice

ORIGINAL SINGAPORE

Gin, cherry brandy, cointreau, benedectin, pineapple juice, grandine, angostura, sweet sour

BEACH ICE TEA

Vodka, bacardi, gin, cointreau, sweet sour, cranberry juice

PINACOLADA

Bacardi, pineapple juice, coconut milk, sweet sour, sugar, syrup

DRIVER COCKTAILS *All £6.00*

GREEN APPLE

Lime, apple juice, blu curacao, syrup

ITALIAN DREAM

Pineapple juice, cranberry juice, orange juice, granadine

TROPICALE

Pineapple juice, coconut, strawberry purea

BRANDY, COGNAC,
ARMAGNACMARTELL *£3.80*COURVOISIER *£3.80*REMY MATIN VSOP *£4.50*REMY MARTIN COUER DE COGNAC *£5.50*ARMAGNAC JANNEAU VSOP *£5.50*BRANDY VECCHIA ROMAGNA *£4.00*

WHISK(E)Y

GLENFIDDICH SPECIAL RESERVE 12yo *£4.50*GLENFIDDICH SPECIAL RESERVE 15yo *£5.00*MACCALAN 10yo *£4.50*LAGAVULIN 16yo *£5.00*MAKER'S MARK *£4.50*WOODFORD RESERVE *£4.50*BUFFALO TRACE *£4.50*

COFFEES

ESPRESSO *£2.50*ESPRESSO MACCHIATO *£2.50*MAROCHINO *£2.70*CAPUCCINO *£2.70*CAFFE LATTE *£2.70*ITALIAN COFFEE *£5.50**Espresso, sambuca, brown sugar, doble cream*IRISH COFFEE *£6.00**Espresso, Irish whiskey, brown sugar, double cream*FRENCH COFFEE *£6.50**espresso, cognac, brown sugar, double cream*BOLLICINI COFFEE *£6.50**butterscotch liquer, cinnamon, brown sugar, double cream*HOT CHOCCOLATE *£2.70*