

Wines by the Glass

Spumante & Champagne

↳ 125ml

bottle

Prosecco Extra Dry, Fantinel NV Friuli	£5.95	£26.50
A dry brut made in the same way as French Champagnes, but in the Friuli region of northern Italy. Excellent as an aperitif either served plain chilled on its own or as a cocktail, Bellini.		
Prosecco Rosato, Fantinel NV Friuli	£5.95	£25.50
A dry crisp sparkling rosé with a persistent flavour of forest berries.		
Taittinger, Brut Reserve NV Champagne	£7.95	£47.00
Crisp, citrusy aromas with subtle toasty notes lead to an elegant, balanced palate with a lively, mousse texture and a crisp, flavourful finish.		

I Vini Bianchi

↳ 175ml

bottle

Trebbiano Poggio della Quercia, Contri Veneto	£4.25	£16.80
100% Trebbiano. Dry with a fruity and upfront bouquet and a fresh citrus finish.		
Montecristo, Fantinel 2008 Friuli	£4.50	£17.95
A crisp medium dry white imported from the hillsides of Friuli by ourselves. Accompanies most meals well and is excellent on its own.		
Pinot Grigio, Fantinel Vigneti Sant'Helena DOCG 2008 Friuli	£6.50	£25.95
A well known classic; fruity and crisp dry white wine which is slightly aromatic. Produced from the first harvest of specially selected grapes.		
Viognier, MandraRossa 2008 Sicily	£4.95	£20.50
100% Viognier. Bright gold in colour with a deliciously succulent bouquet of fresh cut white flowers and papaya with hints of white spices. The palate is medium bodied with plenty of tropical fruit flavours, good balance and a crisp, clean finish.		

I Vini Rossi

↳ 175ml

bottle

Sangiovese Poggio della Quercia, Contri Veneto	£4.25	£16.80
100% Sangiovese. Bright ruby red in the glass with aromas of forest fruits, a medium bodied palate and a delicious food-friendly freshness.		
Barone Rosso, Fantinel 2008 Friuli	£4.50	£17.95
A medium red, light burgundy in colour and not too powerful with a subtle tannin profile; accompanies red meats and grills very well.		
Montepulciano d'Abruzzo Jorio, Umani Ronchi 2007 Marche	£5.50	£23.95
100% Montepulciano. Ruby red core with a garnet rim, Jorio has a soft, rich, fruity bouquet of berry fruit and spice. These aromas are mirrored on the palate with added flavours of plums and liquorice. The wine has great structure and finish.		

Chianti Il Granaio DOCG 2007 Tuscany	£6.95	£25.95
The wine is specially selected using only Sangiovese, Canaiolo and Trebbiano grapes. A warm ruby colour and an excellent example of a true Italian classic.		

I Vini Rosati

~ 175ml bottle

Chiaretto del Garda, Aldeghieri 2007 Veneto	£4.95	£22.50
This wine from the hills of Lake Garda has a delicate, fresh and fruity bouquet with almond like features.		

Half Bottles

Soave Classico, Aldegheri DOC 2007 Veneto	£9.95
The famous wine from the same name. Dry and well balanced with a delicate scent.	

Orvieto Secco Classico, Campogrande Antinori 2008 Umbria	£9.95
A very pale medium dry white produced with three grape varieties, Procanico, Grechetto and Verdello from the Umbria region.	

Pinot Grigio, Fantinel Vigneti Sant'Helena DOCG 2008 Friuli	£13.00
A well known classic; fruity and crisp dry white wine which is slightly aromatic. Produced from the first harvest of specially selected grapes.	

Spumanti e Champagne

Prosecco Extra Dry, Fantinel NV Friuli	£25.50
A dry brut made in the same way as French Champagnes, but in the Friuli region of northern Italy, excellent as an aperitif either served plain chilled on its own or as a cocktail, Bellini.	

Prosecco Rosato, Fantinel NV Friuli	£25.50
A dry crisp sparkling rose with a persitant flavour of forest berries.	

Prosecco Santo Stefano (single vineyard), Ruggeri NV Valdobbiadenne	£34.00
This is a classic Prosecco with fine bubbles and a fragrant nose of freshly baked bread and ripe fruit. On the palate it is full with a pleasant vein of acidity and a very slightly semi-sweet background which balances the flavours and adds length.	

Taittinger, Brut Reserve NV Champagne	£26.50	£47.00
Crisp, citrusy aromas with subtle toasty notes lead to an elegant, balanced palate with a lively, mousse texture and a crisp, flavourful finish.		

Moutard Prestige Rosé NV	£48.00
A particularly fruity pink Champagne with a beautiful salmon tint.	

<p>Moet et Chandon Brut Imperial NV Champagne Brut Imperial is a balanced assemblage of the three vine varieties disclosing a succession of elegant and harmonious sensations, a fresh maturity, supple and refined lines, inspiring well-being and an emotion which is appreciated and shared.</p>	£27.50	£48.00
<p>Bollinger Special Cuvee NV Champagne One of the finest non vintage Champagnes available, always rich, toasty and full bodied, with wonderful concentration and depth of flavour. Many Champagne houses aspire to this style but few succeed as well as Bollinger.</p>		£57.00
<p>Dom Perignon 2000 Champagne It is pale yellow in colour with shades of straw and on the nose has initial aromas of acacia honey and fresh almonds giving away to notes of dried apricots and toasted brioche. On the palate the wine is full, round and complete with balancing acidity, and a long, silky elegant finish.</p>		£135.50
<p>Cristal, Louis Roederer 2000 Champagne The jewel of the House is Cristal, created in 1876 for Tsar Alexander II. This is Champagne at its finest, as inspired today as it has always been, the embodiment of elegance and purity.</p>		£208.50

I Vini Bianchi

<p>Trebbiano Poggio della Quercia, Contri Veneto 100% Trebbiano. Dry with a fruity and upfront bouquet and a fresh citrus finish.</p>		£16.80
<p>Montecristo, Fantinel 2008 Friuli A crisp medium dry white imported from the hillsides of Friuli by ourselves. Accompanies most meals well and is excellent on its own.</p>		£17.95
<p>Soave Classico, Aldegheri DOC 2007 Veneto The famous wine from the same name. Dry and well balanced with a delicate scent.</p>	£9.95	£19.95
<p>Orvieto Secco Classico, Campogrande Antinori 2008 Umbria A very pale medium dry white produced with three grape varieties, Procanico, Grechetto and Verdello from the Umbria region.</p>	£9.95	£19.95
<p>Torre di Giano, Cantine Lungarotti, Bianco di Torgiano DOC 2007 Torgiano Light straw in colour, subtle and delicate aroma, fruity, fresh and dry, full of character. Lungarotti provide a benchmark for fine wine in a region often overlooked for both its artistic and viticultural glories.</p>		£21.95
<p>Pinot Grigio, Fantinel Vigneti Sant'Helena DOCG 2008 Friuli A well known classic; fruity and crisp dry white wine which is slightly aromatic. Produced from the first harvest of specially selected grapes.</p>	£13.00	£25.95

<p>Fiano, MandraRossa 2009 Sicily 100% Fiano. Attractively golden in the glass with some hints of green around the edges. The palate is inviting, exotic and generous, displaying aromatic tropical fruits and hints of minerals. Medium bodied and dry with balancing acidity keeping the tropical fruits clean and refreshing, finishes dry, textured and crisp.</p>	£20.50
<p>Vermentino di Sardegna Villa Solais, Santadi 2009 Sardinia Vermentino and Nuragus. Sardinia's best known white, this golden coloured, dry wine is herbal and aromatic, displaying light almond flavours and a fresh well balanced finish.</p>	£20.95
<p>Viognier, MandraRossa 2009 Sicily 100% Viognier. Bright gold in colour with a deliciously succulent bouquet of fresh cut white flowers and papaya with hints of white spices. The palate is medium bodied with plenty of tropical fruit flavours, good balance and a crisp, clean finish.</p>	£20.50
<p>Orvieto Abbocato, Casasole Antinori DOC 2008 Umbria Fruity and tropical. Excellent for those who prefer something a little rounder and yet still crisp.</p>	£19.95
<p>Greco di Tufo, Nova Serra 2008 Campania Aromatic, with white peach and orange blossom aromas. The palate is creamy at first, then crisp and citrusy on the finish.</p>	£27.95
<p>Breganze di Breganze Bianco, Maculan 2007 Veneto Intense aroma of ripe pears and summer flowers, lovely round palate, and a clean, very long mineral finish.</p>	£22.50
<p>Plenio, Verdicchio Classico Riserva, Umani Ronchi 2006 Marche 100% Verdicchio. The bouquet is round, soft, fresh, with hints of vanilla and ripe fruits. Velvety, soft on the palate with a hint of citrus rind on the finish.</p>	£32.50
<p>Podium Verdicchio dei Castelli dei Jesi Garofoli DOC 2006 Marche An old classic which is still worthy on any wine list, aged in both tank and bottle, Podium is rich and full with concentrated fruitiness and an elegant finish, truly a wine to put Verdicchio back on the map.</p>	£24.95
<p>Gavi di Gavi Vigneto Ciapon, Bergaglio 2009 Piemonte 100% Cortese. This is a powerful but dry and elegant wine with a complex and pleasant taste. A wonderful dry white wine that goes remarkably well with seabass or other such fish or even with a selection of freshly caught seafood.</p>	£36.95
<p>Cometa, Planeta 2008 Sicily 100% Fiano. Deep straw yellow in colour with a green hue. Intense and full of character, with integrated aromatic notes of citrus and tropical fruit, white peach, pink grapefruit and wisteria. On the palate it has plenty of character with elegantly mineral elements. The acidity is well integrated with the fruit, making for a harmonious whole which is without a doubt one of the finest examples of this variety to be found anywhere on the planet.</p>	£43.50
<p>Vernaccia di san Gimignano DOCG, La Grillaie 2008 Tuscany Bright and pale golden yellow; the bouquet is intense, deep of "ginestra" flowers and lime tree. Underlined by spices, notes of vanilla and nutmeg, pleasant hints of eucalyptus; dry taste, full and harmonious with an aristocratic finish of exotic fruits and flint stone.</p>	£23.50

<p>Langhe Arneis, Christina Ascheri 2009 Piemonte 100% Arneis. Pale straw in colour with a fresh bouquet offering fruity, slightly spicy notes. Delicate and dry, with great freshness and remarkable balance and finesse.</p>	£29.95
<p>Gavi Batasiolo Graneè DOCG 2008 Piemonte A soft characteristic aroma with scents of fresh fruit and white flowers. Dry and refreshing with flavours of peach and citrus.</p>	£30.95
<p>Pomino Benefizio Frescobaldi DOC 2006 Tuscany Chardonnay grapes grown in the vineyards of the Pomino castle give the wine a buttery flavour whilst retaining a fresh finish. A lovely wine with grills and fish.</p>	£28.50
<p>Chardonnay Vigneti Sant Elena Fantinel 2007 Friuli A well executed chardonnay which has a complex aromatic bouquet with a harmonious full bodied flavour. Excellent with fish.</p>	£25.50
<p>Luguna le Querce DOC 2007 Brescia Full flavoured dry white slightly oaked with a beautifully rounded crisp flavour.</p>	£20.70
<p>Gorgo Tondo Grillo Chardonnay Duca di Castelmonte 2007 Sicily A dry crisp white from Sicily, suprisingly rich with undertones of vanilla, from the Grillo and Chardonnay grapes.</p>	£21.95

I Vini Rosati

<p>Chiaretto del Garda, Aldeghieri 2008 Veneto This wine from the hills of Lake Garda has a delicate, fresh and fruity bouquet with almond like features.</p>	£22.50
<p>Puiattino Pinot Grigio Rosato 2009 Friuli 100% Pinot Grigio. A delicate, elegant rosé from the Friuli region of North Western Italy. Dry and well balanced it works equally well as an aperitif or with light fish dishes.</p>	£22.95

I Vini Rossi

<p>Sangiovese Poggio della Quercia, Contri Veneto 100% Sangiovese. Bright ruby red in the glass with aromas of forest fruits, a medium bodied palate and a delicious food-friendly freshness.</p>	£16.80
<p>Barone Rosso, Fantinel 2007 Friuli A medium red, light burgundy in colour and not too powerful with a subtle tannin profil; accompanies red meats and grills very well.</p>	£17.95
<p>Valpolicella Classico Aldegheri 2006 Veneto The best known of the veneto red wines, a lighter wine excellent with both red and white meats and also excellent with rich pasta dishes and game.</p>	£23.50

<p>Montepulciano d’Abruzzo Jorio, Umani Ronchi 2007 Marche 100% Montepulciano. Ruby red core with a garnet rim, Jorio has a soft, rich, fruity bouquet of berry fruit and spice. These aromas are mirrored on the palate with added flavours of plums and liquorice. The wine has great structure and finish.</p>	£23.95
<p>Piemonte Barbera Bricco Tondo, Fontanafedda 2009 Piemonte 100% Barbera. Deep rustic red in colour with an aromatic, spicy nose of red fruits and damsons. Medium bodied and soft, with balancing structure to the blackberry and morello cherry flavours, finishing rounded and supple with a hint of liquorice.</p>	£23.95
<p>Dolcetto D’Alba Vigna Nirane Giacomo Ascheri 2009 Piemonte 100% Dolcetto. Fruity, fragrant, forthcoming bouquet, with notes of cherry, red current and apricot. Soft yet persistent palate, well balanced acidity and tannins.</p>	£26.95
<p>Merlot la Roncaia DOC 2003 Friuli Made using selected Merlot grapes from the hillsides of Friuli. After a slow maceration in oak the wine is then matured in old French barriques for a further year.</p>	£39.95
<p>Le Pietra, Santambroggio 2003 Veneto A medium red from the dry stony hillsides of Valpolicella made with Cabernet and Corvina grapes, matured in oak cases and aged in bottle. Excellent with grilled meats, game and poultry.</p>	£26.95
<p>Sengia Rossa, Aldegheri 2004 Verona A full bodied red made with three varietites (Covrina,Merlot and Rondinalla) giving this wine depth of flavour and a slight toastiness due to its ageing in cask. Excellent with roasts, chargrills, games and red meats.</p>	£29.50
<p>Il Falcone Riserva, Castel del Monte DOC 2004 Marche A very stylish dry red wine, rich full bodied and well balanced with a powerful finish. The full texture of this wine is achieved with 70% Troy Black and 30% Montpulciano grapes. Suited to rich red meat roasts, games and meats with rich sauces.</p>	£28.95
<p>Gorgo Tondo Duca di Castelmonte 2007 Sicily A fantastic Sicilian wine made from a blend of Nero d’Avola and Cabernet grapes and matured in 225 litre barriques. Ideal with game meats and cheeses.</p>	£23.50
<p>Chianti Il Granaio’ DOCG 2007 Tuscany The wine is specially selected using only Sangiovese, Canaiolo and Trebbiano grapes. A warm ruby colour and an excellent example of a true Italian classic.</p>	£25.95
<p>Mara Cesari Vino di Ripasso 2006 Veneto Named after Franco Cesari’s Grandmother, full bodied, mellow tasting wine made from grapes naturally dried on grates thus imparting a full ported flavour, aged further in casks for 6-12 months and the for a further year in bottle.</p>	£27.95
<p>Chianti Nipozzano Riserva 2005 Tuscany A lesser known vineyard. However, this reserve Chianti has all the qualities of young Chianti Reserves.</p>	£27.95

<p>Chianti Villa Antinori 2005 Tuscany £29.45</p> <p>Another reserve aged further by oak barrique and the grapes used are selectively hand picked to ensure only the best are used.</p>
<p>Cabernet Sauvignon la Roncaia DOC 2002 Friuli £39.50</p> <p>Made using selected Cabernet Sauvignon grapes from the hillsides of Friuli, after a slow maceration in oak the wine then matured in old French barriques for a further twelve months.</p>
<p>Chianti Riserva Vignetti la Selvanella 2004 Tuscany £30.50</p> <p>La Selvanella has a clear, dark, ruby colour with garnet tints, a full, complex bouquet with strong notes of raspberry conserve and of irises and hints of vanilla cinnamon and leather. The flavour is full, warm and savoury with an elegant and lingering aftertaste of woodland undergrowth and toasted almonds.</p>
<p>Barolo Batasiolo DOCG 2005 Piemonte £33.50</p> <p>Dry, Full bodied, balanced and velvety.</p>
<p>Brunello di Montalcino Castelgiocondo DOCG 2003 Tuscany £57.50</p> <p>Castelgiocondo is made from the grapes of the Brunello vine, grown in Tuscany. The wine then kept in oak barrels for four years. It has an intense bouquet and a dry, elegant velvety taste.</p>
<p>Brunello di Montalcino 2002 DOCG Marchesato degli Aleramici £45.95</p> <p>The nose is pronounced and complex, offering an entertaining array of red and black berry fruits, spices and oaky aromas. The palate is medium to full bodied with a richly complex middle and an everlasting, elegant finish. The tannic structure that dominated the wine in its youth is beginning to mellow and allow mature, secondary characteristics to show. A stunning wine with enormous appeal.</p>
<p>Vino Nobile di Montepulciano Riserva, Carpineto DOCG 2004 Tuscany £46.95</p> <p>Mainly from Sangiovese, Grosso and Canaiolo grapes and aged for two years in oak barrels, followed by a further year in bottle, the wine is dry, elegant and velvety with a hint of violets and wood on the nose.</p>
<p>Amarone della Valpolicella DOCG, Aldegheri 2003 Veneto £49.95</p> <p>A dry, full, warm wine it has become the flagship for aged Italian wines due to its excellence. It is a velvety wine with a strong, distinctive bouquet.</p>
<p>Barolo Batasiolo, Vigneto Corda della Briccolina DOCG 2003 Piemonte £49.95</p> <p>A wonderful example of Barolo, beautifully structured with an intense flavour, excellent with roasts, game and strong cheeses.</p>
<p>Cumaro, Rosso Conero, Umani Ronchi 2006 Marche £36.95</p> <p>100% Montepulciano. Ruby-red colour, with garnet reflections and an intense, full, ethereal and very persistent bouquet. The palate is harmonic, with hints of wild cherry and fruits of the forest.</p>
<p>Tignanello Toscano IGT, Antinori 2005 Tuscany £105.00</p> <p>A seamless marriage of freshness and depth, the 2004 Tignanello offers rich black cherry and blackberry fruit, subtle mocha oak and a round, generous finish.</p>

<p>Guado Al Tasso, Bolgheri 2004 Tuscany Fruity, more of cherry than cassis, with hints of toast, coffee and dark chocolate. Finely structured and complex; balanced, with soft texture and a lingering finish.</p>	£115.00
<p>Pelago, Umani Ronchi 2007 Marche Montepulciano, Cabernet Sauvignon, Merlot. The wine is full bodied with blackcurrant fruit aromas supported by spice and liquorice. The palate shows enormous depth of fruit with layers of plum, blackcurrant and fresh tobacco. Shows supple, soft, ripe and rounded tannins.</p>	£43.95

Dessert Wines

<p>Passito di Noto, Planeta 2008 Sicily 100% Moscato. Engagingly fresh and succulent on the nose, exhibiting classic floral and grapey aromas. The palate is medium bodied, sweet and sensuous with fine flavours of ripe apricot, honey and melon with good balancing acidity and a crisp, mouthfilling finish.</p>	£40.95
<p>Falasco Recioto della Valpolicella Tesauro, Cantina Valpantena 2004 Verona Shows remarkable depth of flavour with excellent structure and balancing acidity. Figs, prunes, spices and raisins combine well with some morello cherry and chocolate characteristics.</p>	<p>75cl bottle £30.95</p>

Beer

Nastro Azzuro	£4.50
Perroni	£4.50
Perroni Riserva Doppio Malto	£4.75

J&B	£3.50
Glemorangie	£4.00
Chivas Regal	£4.00
Jameson's Irish Whiskey	£3.50
Canadian Club	£3.50
Southern Comfort	£3.50

Bibite

Coca Cola, Lemonade etc.	£1.95
Fruit Juices	£1.95
San Pellegrino	
Sparkling Mineral Water	750ml £3.35
Panna Still Mineral Water	750ml £3.35

Sherry (all 75ml)

Dry Sherry – Tio Pepe	£3.90
Medium Sheery	
– Club Amontillado	£3.50
Sweet Sheery	
– Harvey's Bristol Cream	£3.50

Vermouth (all 50ml)

Martini Bianco	£4.00
Cinzano	£4.00
Martini Rosso	£4.00
Dry Martini	£4.00
Punt e Mez	£4.00
Campari	£4.00
Pimms	£4.00
Dubbonet	£4.00

Aperetivi (all 25ml)

Gordon's Gin	£3.50
Bombay Gin	£3.50
Smirnoff Vodka	£3.50
Barcardi White Rum	£3.50
Captain Morgan's Dark Rum	£3.50
Malibu	£3.50

Whiskey (all 25ml)

Bells	£3.50
Black Label	£4.50
Famous Grouse	£4.50
Jack Daniels	£4.50