



Cocktails

Aperitif and long drinks

Bellini £9.50

Fresh peach purè, prosecco

Aperol spritz £8.50

Aperol, prosecco, soda

Martini £8.50

Gin, martini dry

Vodkatini £8.50

Vodka, martini dry

Negroni £8.50

Campari, gin, martini rosso

Negroni sbagliato £8.50

Campari, martini rosso, prosecco

Cosmopolitan £9.00

Vodka, Cointreau, lime juice, cranberry juice

After dinner

Espresso Martini £9.00

Coffee, vodka, Kahlua, white crème de cacao

Irish coffee £ 8.00

Irish whisky, coffee, sugar, cream

God father £ 8.50

Scotch whisky, amaretto

White Russian £8.50

Vodka, Kahlua, cream

Vat is included in the prices. A 12.50% discretionary service charge will be added to the final bill.



Wine.....

"It sloweth age, it strengtheneth youth, it helpeth digestion, it abandoneth melancholie, it relisheth the heart, it lighteneth the mind, it quickenth the spirits, it keepeth and preserveth the head from whirling, the eyes from dazzling, the tongue from lispings, the mouth from snaffling, the teeth from chattering and the throat from rattling; it keepeth the stomach from wambling, the heart from swelling, the hands from shivering, the sinews from shrinking, the veins from crumbling, the bones from aching, and the marrow from soaking."

--copied from a 16th Century manuscript.

*"IN WINE THERE IS TRUTH, IN BEER THERE IS STRENGTH, IN WATER THERE IS BACTERIA."
BENJAMIN FRANKLIN 1706-1790*



Italian Grape Varieties

Italian Red Grapes

Aglianico: used to make quality full-bodied red wines in Campania (best commune being Taurasi) and also in up and coming Basilicata. Of Greek origin, it was known as "Vitis Hellenica"

Aleatico: strong Mediterranean red varietal grown on the island of Elba and also in Puglia and Lazio

Barbera: makes both elegant and juicy wines in **Piedmont**

Bonarda: classic Lombard grape grown in the Oltrepò Pavese and Colli Piacentini DOCs.

Bovale: Sardinian red grape of Spanish origin

Cannonau: grown in the gorgeous island of Sardegna, also called Alicante. Said to have been imported from Spain in 13th century

Cesanese: grown in the Lazio region it is often used to make semi sparkling red

Corvina: one of the key grapes used for the production of Amarone, also used for wines like Valpolicella, Bardolino and Recioto Classico

Dolcetto: originated in Piedmont and has become a huge commercial success

Frappato: main grape used to make the famed Sicilian Cerasuolo

Freisa: light red from Piedmont used to make semi sparkling wines

Fumin: grown in the Aosta Valley

Gaglioppo: Greek varietal imported in ancient times to Calabria, Cirò is most famous brand to use this grape

Grignolino: light colored red wine is made from this grape in Piedmont mainly around Monferrato and Asti

Lambrusco: historic grape in Italy from Emilia Romagna, became notorious for the sweet sparkling red wines.

Malvasia Nera: Literally Black Malvasia, used in many wines from Puglia

Molinara: one of the 3 grapes used for Amarone production (the others being Rondinella and Corvina)

Montepulciano d'Abruzzo: up and coming grape used to make some excellent wines in the **Marche** and Abruzzi regions, also in Molise and Puglia

Nebbiolo: the Piemontese grape used to make Barolo and Barbaresco, also called Chiavennasca in **Valtellina** to produce Sforzato, and Spanna

Negrara: Veneto grape from the Negrar district of Valpolicella, characteristic

Negroamaro: means "Black bitter", this intense black grape is king in Puglia,

Nero d'Avola: also called "Calabrese, this is considered to be the finest red grape in **Sicily** and makes powerful wines

Ormeasco: the term used for the Dolcetto grape in Liguria

Piedirosso: found in Campania, probably of Greek origin as many Campania grapes. Means "red feet", and is main grape in some of Mustilli's best wines.

Primitivo: cousin to California's zinfandel and originating in Croatia, this popular red grape used in Puglia, particularly in the Salice Salentino and Primitivo di Manduria wines

Prugnolo Gentile: name of the Sangiovese Grosso clone used to make the famed Vino Nobile di Montepulciano

Raboso: grown in the Padua province especially for the wines from Colli Euganei

Refosco: main red grape from **Friuli**, makes light reds

Rondinella: used as part of a trio of grapes in Amarone and other Valpolicella wines

Sagrantino: the main red grape of **Umbria** and used to make the excellent DOCG Sagrantino di Montefalco

Sangiovese: also called Morellino, this is the flagship grape of Italy used to make Chianti Classico

Schiava/Vernatsch: northern red grape found in Trentino Alto Adige



Italian White Grapes

Albana: found in Emilia Romagna, making ordinary still whites and some interesting sweet passitos.

Arneis: fragrant white grape found in Piedmont

Bombino: found in central and southern Italy, especially in Puglia

Carricante: found growing on the slopes of Mount Etna in Sicily

Catarrato: Sicilian varietal, one of the grapes used to make marsala

Coda di Volpe: means "fox tail", used in the production of the Lacryma Christi del Vesuvio Bianco wines

Cortese: grape used to make Gavi, in Alessandria (Piedmont)

Falanghina: fabulous varietal found in Campania, very aromatic. Top Falanghina comes from the Feudi di San Gregorio winery

Fiano: used to make lovely whites in and around Avellino

Forastera: found on the island of Ischia

Garganega: grape used to make Soave and Gambellara wines

Greco di Tufo: Greek descendant found all over the south of Italy

Grillo: originating in Western Sicily, main varietal used for Marsala

Inzolia: common white grape found in Sicily

Muscat: aromatic grapey grape found throughout Italy

Pigato: unusual varietal found in Liguria

Pinot Grigio: commercial success story, this is Pinot Gris

Pinot Bianco: found all over the north especially in Lombardia, Veneto, Friuli and Alto Adige

Prosecco: the grape used to make the Venetian bubbly with same namesake, key ingredient to the famed Bellini cocktail

Tocai Friulano: grape with confusing terminology as it is not actually related to Hungarian Tokay. Makes nice whites in Veneto, Friuli and Lombardia

Trebbiano: known as ugni blanc in France, this is a varietal grown all over the country.

Verdicchio: interesting white used in the Marche, one of Italy's hottest up and coming wine regions.

Vermentino: most famous white grape from Sardegna, believed to be of Spanish origin.

Vernaccia: white grape used in a DOCG in San Gimignano, Tuscany

Zibibbo: main grape used to make the delicious sweet Passito di Pantelleria



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Champagne & Sparkling Wines

Champagne	Bottle
09) Laurent Perrier Rosé	£105.00
10) Bollinger	£90.00
11) Krug Grand Cuveé	£320.00
12) Cristal Louis Roederer 2009	£396.00
14) Laurent Perrier Brut, Half Bottle	£56.00
Italian Classic Method	
3) Ferrari Perlé "Metodo Classico" Trento DOC 2009	£71.00
A bouquet with a firm, distinctive flavour; a lovely touch of fresh bread and yeasty tones on the palate with a ripe and crisp finish.	
6) Ferrari Perlé Nero "Metodo Classico" Trento DOC 2008	£144.00
Perle Nero is a Blanc de Noirs, created with the exclusive use of Pinot Nero grapes: the result is a white wine, with a length of maturation of over sixty-six months. Deep gold. Wonderful rich nose of roasted nuts, dried figs, citrus. Crisp acidity, full bodied, muscly, savoury, delicious.	
7) Giulio Ferrarri Riserva del Fondatore Trento DOC 2002 (bottled 2015)	£195.00
A star wine that goes beyond all one's expectations. Made exclusively from Chardonnay, it is spellbinding, satisfying and seductive. This Cru from the Maso Pianizza vineyard is a wine of extraordinary longevity. Elegant and well-balanced, with velvety, well-knit fruit combined with attractive floral notes. All of these sensations contribute to an overall flavour of great breed and remarkable persistence.	
Italian Classic Method Rosé	
4) Ferrari Maximum Rosé "Metodo Classico" Trento DOC	£71.00
Fragrant, flowery nose with just a touch of berry fruit is balanced by a delicate flavour in the mouth with a hint of almonds on the finish.	
5) Ferrari Perlé Rosé "Metodo Classico" Trento DOC 2009	£95.00
With its brushstroke of bewitching pink, it amazes with its refined expression. This vintage Rosé is obtained from a very special selection of Pinot Nero from the Lunelli family's vineyards: persistent velvety harmony. Noblesse obliged!	
Sparkling Wine	
1) Prosecco Vallate Doc, extra dry	£32.50
Clean, fresh and elegant, with delicate, persistent bubbles that enhance its subtle citrusy fruit.	
2) Lambrusco Reggiano DOC "Concerto", Medici (red)	£40.95
Dismiss old notions, this is real Lambrusco. It is a dry, red wine with a sparkle and bags of flavour, to be drunk with great gusto. Full, juicy and mouth filling.	



Wine & Sparkling by the glass

SPARKLING WINES

	Flute 125 ml
Prosecco Vallate, DOC	£9.50
Ferrari Perlé "Metodo Classico" vintage Trento DOC	£14.50
Ferrari Brut Rosé "Metodo Classico" Trento DOC	£14.50

Glass

WHITE	175ml	250ml
Remole Bianco, Trebbiano 50%, Vermentino 50%, Frescobaldi Delicate floral notes continue onto the palate which is crisp, tangy and full-flavoured.	£4.80	£8.50
Sauvignon Blanc Colli Piacentini DOC, Castelli del Duca Herbal nose is followed by a deliciously crisp and grassy finish	£7.15	£10.30
Gavi del comune di Gavi DOCG, Michele Chiarlo, Piemonte Full of freshness with notes of almond and hazelnut with good length.	£11.10	£15.80
Ronco delle Betulle Sauvignon Blanc With Sage and tomato leaves, hints of bell pepper on the nose and round palate.	£10.20	£14.60
Fiano di Avellino, I Favati DOCG, Campania Salt air, tangy nose, grapefruit, unusual profile with depth, minerality, savoury notes, short-medium fantastic with seafood.	£11.75	£16.80
Vermentino di Bolgheri, Guado Al tasso, Famiglia Antinori 100% Vermentino. This shows the combination of crispness and breadth that marks Vermentino, with engaging citrus flavours and a long mineral finish.	£11.30	£16.20
ROS		
Bardolino Chiaretto DOC, La Cavalchina, Veneto Juicy elegant pink with a snap of herbiness on the finish.	£8.27	£11.85
RED		
Remole Rosso, Sangiovese 80%, Cabernet Sauvignon 20%, Frescobaldi, Tuscany A medium bodied wine with typical fruity and youthful notes, velvety and well-balanced.	£4.80	£8.50
Nero d'Avola, Baglio rosso, Sicilia Full- to medium-bodied palate, with soft tannins and a velvety chocolate finish.	£8.65	£12.40
Valpolicella Classico DOC, Brigaldara, Veneto It has a ripe, raisiny, middle weight palate and a dry herbal finish	£8.35	£11.95
Primitivo Gioia del Colle DOC, Fatalone, Puglia A smooth warm balanced red and it finishes on an aftertaste of toasted almond	£9.35	£13.40
Chianti Classico, Sangiovese 80%, Merlot 20%, Castiglioni, Frescobaldi A youthful style of wine with an aroma of fresh fruit and a full, velvety and textured palate.	£8.85	£12.65
Cannonau di Sardegna, Mamuthone, Sardegna Clear notes of spice and ripe fruit, a dense and fresh palate with delicate and sweet tannins and a simple unique depth.	£10.60	£15.15
Aglianico, I Favati DOC, Campania Ruby red in colour, soft and warm to the palate	£11.75	£16.85

Vat is included in the prices, a 12.5% discretionary service charge will be added to the final bill. All of our wine by the glass are also served in 125ml.



White Wines

TOSCANA

- 15) Remole Bianco, Trebbiano 50%, Vermentino 50%, Frescobaldi, 2015** **£19.30**
Remole Bianco is pale straw in colour with greenish highlights. It has a lovely fruitiness on the nose, with notes of ripe pear and nectarine. Delicate floral notes continue onto the palate which is crisp, tangy and full-flavoured. The long-lingering finish is utterly delicious.
- 16) Vernaccia di S. Gimignano DOCG Bonacchi, 2015** **£25.00**
A generous, dry and fruity wine with hints of spring flowers on the nose and a characteristic aromatic finish.
- 17) Pomino Bianco DOC 2015, Frescobaldi** **£37.75**
Unusual blend of Pinot Blanc and Chardonnay, lovely floral bouquet and lingering finish, excellent with lean fish based dishes.
- 18) Vermentino di Bolgheri 2015, Guado Al tasso, Famiglia Antinori, Bolghieri DOC, Italy** **£48.50**
100% Vermentino. This shows the combination of crispness and breadth that marks Vermentino, with engaging citrus flavours and a long mineral finish.
- 19) San Giovanni della sala 2015, Marchesi Antinori, Orvieto Classico Superiore** **£52.50**
50% Grechetto, 25% Procanico, 25% Pinot Bianco & Viognier
Concentrated, rounded Orvieto from low-yielding vines on the Castello della Sala estate; ripe and floral with mineral notes and a long, rich finish.

PIEMONTE

- 21) Roero Arneis Le Madri DOC 2015, Michele Chiarlo** **£42.90**
Gold Yellow Robe. Pleasantly full bouquet after-yellow plums, a little lime, banana. Soft opening with a pleasant sweet fruit, gooseberries, pineapple something pointing from elegant freshness, full to the final.
- 22) Gavi del Comune di Gavi Rovereto DOCG 2014, Michele Chiarlo** **£47.30**
Probably is the best known Italian white wine that makes it a classic. Full of freshness with notes of almond and hazelnut with good length.
- 23) Gavi di Gavi, DOCG 2014, Vigneto Ciapon** **£59.50**
100% Cortese, This wine is a powerful, but dry and elegant wine with a complex and pleasant taste.
A wonderful dry white wine that goes remarkably well with fish or even with a selection of freshly caught seafood
- 24) Gaja Rossj-Bass Langhe 2015** **£175.00**
A great example of Italian Chardonnay, it is brimming with citrus fruits and floral notes. The palate is medium-bodied with citrus, honey and almonds with slight spicy oaky notes. The crisp acidity and long finish help show this wine's true class.

EMILIA ROMAGNA

- 37) Sauvignon Blanc Colli Piacentini DOC 2016, Castelli del Duca** **£30.60**
A firm and distinctly herbal nose is followed by a deliciously crisp and grassy finish. This Sauvignon is fresh, smooth and well-balanced.



VENETO

25) Soave Castelcerino, 2014, Filippi **£53.00**
Made from 100% Garganega from vine around 60 years old, the fermentation takes place using indigenous yeast in temperature controlled stainless steel tanks with the aim of preserving as much of the natural freshness and vibrancy of the grape variety as possible, no oak is used. Superbly mineral with notes of white peach and a persistent freshness.

26) Amedeo Bianco di Custoza Sup. DOC 2014, La Cavalchina **£51.95**
This Bianco di Custoza in fifth gear with oak ageing and made by one of the best winemakers in the region. Deftly balanced, velvety-textured. A touch of oak adds breadth and richness to the peach flavours with honey and vanilla on the finish.

Alto adige

32) Pinot Grigio Altgo Adige DOC 2015, Girlan **£38.30**
This elegant Pinot Grigio offers delicate, floral aromas and tropical fruits. Light and clean with ripe pineapple and peach flavours, notes of sweet spice and a bright crisp finish.

33) Muller-Thurgau della Valle Isarco DOC 2015, Cantina Valle Isarco **£37.40**
This grape variety prefers the elevated and sunny hillsides of the Valle Isarco featuring a thinly structured soil. It is a fresh and tasty white wine with a strong character, full of minerals, like surfing a stony river bed with your tongue. No Mullerlite white this!

34) Gewurztraminer 2015, Cantina Toblino **£46.45**
This wine has a lovely bouquet of dried fruits, nutmeg and sweet spice and is rich and viscous. It will match a wide range of food: from lobster and crayfish to foie gras, gratin dishes and smoked cheese.

35) Pinot Bianco (Weissburgunder) 2015, Girlan **£50.65**
A white wine showing a combination of ripeness and minerality that lifts it above the ordinary..

Friuli

31) Friulano Lusor 2015, Forchir **£34.65**
Tocai is an indigenous and, all too often, much under-rated variety.
A delicious and intensely flavoured wine with a perfume of honeysuckle and tropical fruits and a long finish.

36) Pinot Grigio Jerman, 2015 **£60.50**
An intense straw yellow colour with a faint tinge of old rose. Beautifully pure, elegant, floral Pinot Grigio. The bouquet is full and fruity. A touch of almonds and vanilla, a hint of fruit and spice on the palate, a smooth and dry full-bodied white which is particularly harmonious and accessible

44) Ronco delle Betulle Sauvignon Blanc 2015 **£43.50**
One extraordinary Sauvignon Blanc from the Northern Italy Friuli region. With Sage and tomato leaves and hints of bell pepper on the nose and round palate resulting from ageing on the lees this wine is ideal with medium rich dishes, poultry, mushrooms, shellfish and asparagus.

46) Pinot grigio Collio 2015 **£51.90**
Collio is Italy's premier white wine area, Branko is one of the rising stars of the region and Pinot Grigio is a favourite grape variety. A firm muscular nose is backed up by a well-structured flavour with touches of dry herbs, it has a rich palate with a good long finish.



Abbruzzo

40) Trebbiano D'Abruzzo, Riserva , Marina Cvetic, DOC, 2013 £80.60

The nose comes a very intense bouquet, floral, fruity and spicy, peach, papaya, lavender, vanilla, honey. In the mouth the taste is round, round, fruity, warm and cool. Long and intense finish.

Umbria

38) Bramito del Cervo Chard. Umbria IGT 2016, Castello della Sala £54.25

Pale golden in colour with gold reflexes. On the nose is fruity with clean varietals character, good vanilla flavour and toasted. On the palate is soft and well balanced with an excellent structure.

39) Cervaro della Sala Umbria IGT 2014, Antinori £114.50

Cervaro expresses an intense fragrance with aromatic notes of citrus, pears, and acacia flowers, which blend with hints of vanilla to heighten the wine's complexity. It is full-flavored and well-structured, with sweet notes of butter and hazelnut, while simultaneously persistent and minerally.

Marche

41) Verdicchio dei Castelli di Jesi, Classico Superiore, Casalta, 2014 £33.70

A pure delicate straw colour with subtle floral aromas and a dry palate with notes of tropical fruits.

42) Vigna delle Oche Verdicchio Cast. Di Jesi Ris. 2012, S. Lorenzo £58.65

This delicious white wine is almost Burgundian in style. Full bodied and creamy, but not oaky; this is bright straw yellow with green highlights. Intense and continuous aromas of ripe fruit, particularly apple and ripe pear with complex layers.

43) Offida Pecorino le Merlettaie, Organic, 2015 £33.50

A charming wine with citrus, apricot & almond aromas bursting forth from this incredibly aromatic wine. To follow, a beautifully defined palate is smooth, soft & creamy with those citrus fruits this time blended with hints of pear.

CAMPANIA

45) Grego di Tufo DOCG 2015, Vadiaperti £44.90

Classic Greco with elegant refined notes of ripe fruit, golden delicious apples lifted by floral and acacia honey nuances. The palate is fresh and structured with good balance and length and a perceptible bitter almond finish.

47) Falanghina del Sannio Beneventano, 2015, Feudi San Gregorio £37.50

Pale straw yellow in colour with marine green highlights. The nose is intense and aromatic, packed with spring blossom and tropical fruits. The palate is quite full-bodied, dry, succulently textured and dripping with tropical flavours of melon, quince and passion fruit. Finishes fine, dry and crisp with an invigorating mineral streak.

48) Fiano di Avellino, Pietramara, DOCG 2015, I Favati £50.40

Very aromatic, salt air, tangy nose, grapefruit, unusual profile with depth, minerality, savory notes, short-medium fantastic with seafood.

SICILIA

51) Chardonnay, Planeta, 2015 £63.00

Golden yellow with greenish hue. On the nose it comes across very intense, with citrus fruit flavours, chestnut, honey and a spicy complexity.

SARDEGNA

53) Canayli Vermentino di Gallura Sup. DOC 2015, C.S. Gallura £42.20

Gallura in Sardinia is one of Italy's classic zones for Vermentino: straw yellow in colour, with green reflexes, Canayli has an intense and long scent, rich with freshness and fruits; in the mouth it releases its characteristic dry taste, alcoholic and warm.



Rosé Wines

- 55) Bardolino Chiaretto DOC 2016 La Cavalchina** **£35.50**
Corvina and Rondinella grapes, grown on the south side of Lake Garda, juicy elegant pink with a snap of herbiness on the finish.
- 57) Scalabrone Rosato 2015, Tenuta Guado al Tasso, Bolgheri** **£46.60**
A distinguished rosé with a fresh, fruity nose dominated by raspberry aromas; well-balanced and elegant on the palate with a long finish of raspberry and rose.
- 58) Rose di Maremma 2013, Tenuta Belguardo, Mazzei** **£30.50**
Light cherry red in color, rose petals on the nose. In the outh there is a poised balance of acidity, alcohol and body, the short period in wood adds to mouthfeel, structure and complexity.

Half Bottles

Red Wine

- 500) Barolo DCG 2012, Paesi tuoi, Terredavino, 37.5cl** **£38.50**
Nebbiolo is a fickle grape famed as much for its pale appearance as for its tannic character and produces some of the most perfumed and richly flavored wines. Though generally only medium-bodied, the wines possess rose and anise scented aromatics and deep flavors of cherry, orange peel and subtle green herb tones.
- 502) Amarone della Valpolicella, Brigaldara, 2012** **£53.80**
Unique nose of sweet, pruney fruit, gingerbread, and warm earth. Soft, intense and mouth filling flavours of blackberries, choke cherries, and old barrels. Lots of body, some tannins remain but are relatively unobtrusive. Very long in the mouth.
- 505) Nipozzano Chianti Rufina Riserva DCG 2013, Frescobaldi** **£29.15**
An enticing, rather pronounced ruby red. Its suite of fragrances exhibits considerable complexity, opening to dark fruit such as plum and blackcurrant, pungent spiciness of cinnamon and clove. Solidly-built but not heavy with long-lingering finish.
- 506) Vino nobile Montepulciano Avignonesi 2010** **£56.40**
Intense aromas of cherries, sweet spices and Mediterranean herbs with a well balanced, savoury and long lingering finish



Red Wines

TOSCANA

- 60) Remole rosso, Sangiovese 80%, Cabernet Sauvignon 20%, Frescobaldi, 2015 £19.30**
Remole Rosso is a medium bodied wine with typical fruity and youthful notes. The palate is quite full, velvety and well-balanced.
- 61) Campo ai Sassi Rosso di Montalcino DOC 2013, Frescobaldi £53.75**
An intense bouquet of cherries, plums with hints of violets and floral tones
- 62) Morellino di Scansano Pietraregia dell'ammiraglia DOCG 2012 Riserva, Frescobaldi £57.55**
Ripe plum with notes of violet. Warm in the mouth with hazelnut, coffee and ripe fruits.
- 64) Chianti Classico, Castiglioni, 2015, DOCG, Frescobaldi £38.00**
Sangiovese 80%, Merlot 20%.
A youthful style of wine with an aroma of fresh fruit and a full, velvety and textured palate.
- 67) Nipozzano Chianti Rufina Riserva DOCG 2012, Frescobaldi £49.45**
An enticing, rather pronounced ruby red. Its suite of fragrances exhibits considerable complexity, opening to dark fruit such as plum and blackcurrant, pungent spiciness of cinnamon and clove. Solidly-built but not heavy with long-lingering finish.
- 70) Gran Selezione Badia a Passignano Chianti Classico 2011, Marchesi Antinori, Tuscany, £115.60**
100% Sangiovese
The nose offers a wide range of fruity aromas as well as hints of liquorice and ripe blackberries. The complex, elegant palate shows plenty of fruit alongside savoury flavours, finishing long and vibrant.
- 71) Vino Nobile di Montepulciano Riserva 2013 £57.80**
On the nose, intense and typical aromas of fruits with a delicate hint of vanilla. On the palate is structured and well-balanced
- 72) Cont'Ugo, Tenuta Guado al Tasso, Antinori 2013, Guado al Tasso, Tuscany £109.50**
100% Merlot
The nose shows intense notes of plums, cherries, and raspberries in addition to wild berry fruit and spices. The palate is distinguished by its roundness and breadth. A wine of great depth and accessibility, characterized by a finish bursting with fruit.
- 73) Bramasole Cortona, 2011, La Braccessa, Famiglia Antinori, Tuscany £112.30**
100% Syrah
This benchmark Tuscan Syrah offer an intense fragrance, with subtle hints of vanilla blended with notes of mature fruit. It is well balanced and elegant in the mouth, with flavors of red fruit and white plum, and a soft, lingering finish.
- 74) Brunello di Montalcino 2012, Pian Delle Vigne, Famiglia Antinori, Tuscany £151.55**
Complex, generous nose with ripe aromas of cherries and raspberries, light tobacco notes and hints of coffee and cocoa powder. Multi-layered structure with a nicely rounded texture and elegant fruit leading to a very long finish.
- 75) Brunello di Montalcino, Sangiovese Grosso 100% Castelgiocondo 2011, Frescobaldi £112.00**
A lively, luminous ruby red. The nose offers a melange of berries, dominated by blackberry with floral notes of violets, backed by spicy black pepper and toasted coffee and hazelnuts. The texture is dense with elegant tannins. The finish is very long and warm with the spicy notes joined by intense fruity flavours.
- 76) Mormoreto Toscana IGT 2010, Frescobaldi £132.60**
A blend of Cabernet Sauvignon and Cabernet Franc, matured in French Oak for 12 months. Big rich and jammy. Full-bodied, with big thick, velvety tannins and a long, intense aftertaste.



- 80) Vino nobile montepulciano, riserva grandi annate, 2007, Avignonesi** **£149.00**
A lovely medium ruby red with an intense and complex bouquet redolent of orange peel, red berries, violets, fern and Indian spices. Its earthy aromas have a touch of cedar. Elegant and polished tannins with firm acidity and a long, enticing finish.
- 81) Tignanello, 2006, Antinori** **£349.00**
85% Sangiovese, 10% Cabernet Sauvignon, 5% Cabernet Franc.
Has a very intense ruby red colour, balanced ripe red fruit and spicy aromas on the nose. It has a full, rich and round palate, dense without hiding its great elegance and complexity. A powerful wine, yet fine and pleasant to drink with good length and aftertaste packed with chocolate and citrus fruit.
The tannins are pronounced but smooth and silky with balanced acidity.
- 82) Tignanello, 2011, Antinori** **£195.00**
The original Super-Tuscan. Nicely expressed varietal aromas with hints of black berry fruit.
The palate is weighty, dense and vibrant with complex structure thanks to support of the acidity.
Long and lingering with hints of chocolate, coffee and marmalade in the aftertaste. The beautifully handled tannin from the wine and wood blend making Tignanello a very complex, stylish and sophisticated wine
- 83) Tignanello, 2013, Antinori** **£223.00**
85% Sangiovese, 10% Cabernet Sauvignon, 5% Cabernet Franc.
An intensive ruby red colour with purple highlights, shows at nose of great red fruit intensity and notes of vanilla, chocolate and leather. The balance between acidity and tannins is excellent, the finish and aftertaste are of a lovely length and persistence.
- 84) Tignanello, 1979, Antinori** **£340.00**
Elegant nose of cassis and dark cherry complemented by notes of lilacs, graphite, pepper notes and peashoots.
Medium bodied and balanced palate with dry grainy tannins. Some tart berries, cherries and cassis. Smoky graphite finish.
- 85) Guado al Tasso Bolgheri Superiore 2012, Ten. Guado al Tasso** **£226.00**
Extraordinary intense ruby red in colour. Fruity, with hints of toast, coffee and dark chocolate.
Finely structured and complex; balanced, with soft tannins and a lingering finish.
Displays unmistakable varietal flavour while retaining strong regional character.
- 86) Ornellaia, Bolgheri Sup. DOC 2009, Ten. dell'Ornellaia** **£460.00**
The 2009 Ornellaia caresses the palate with layers of seamless, radiant fruit.
Sweet red berries, mocha, flowers, new leather and spices are some of the many notes that are layered in this sumptuous, totally beautiful wine.
The 2009 stands out for its silky tannins and phenomenal overall balance.
- 87) Ornellaia, Bolgheri Sup. DOC 2012, Ten. dell'Ornellaia** **£430.00**
Deep ruby and a remarkably beguiling bouquet boasts rich fruit and spices notes. The palate shows well-rounded, full, and generous with glossy tannins and a complete absence of any roughness. The 2012 lacks none of the proverbial concentration that distinguishes Ornellaia great vintages, but this vintage adroitly masks that richness behind an expansive, magisterial structure, then concludes with a near-endless finish.
- 88) Solaia Toscana IGT 2009, Antinori** **£460.00**
Smokey, ripe and richly textured, with a real diversity of flavor elements on the palate, including berries, mint, fennel and a floral component.
- 89) Sassicaia 2004, Tenuta San Guido** **£460.00**
Bright ruby, exactly like the gemstone. Absolutely stunning nose of floral, red fruit and earth notes, virtually streaming out of the glass. On the palate, ethereal layers of red berry fruit (cranberry?) mix playfully with velvety smooth tannins. The crisp acidity of the red berries gives the wine a bright lift into the plush and silky finish.
- 90) Sassicaia 2010, Tenuta San Guido** **£410.00**
Its complex nose has a classic citrus note of pink grapefruit and then cherry and currant, spicy touches and a tad of rhubarb in the background. The mouthfeel is fine and elegant, with silky tannins and a very nice acidity. The length is wonderful.



PIEMONTE

- 91) Dolcetto d'Alba, DOC, 2015, Prunotto** **£39.50**
Striking violet colour, vibrant plum and redcurrant fruit, with a bright, aromatic palate.
- 92) Barbera d'Alba DOC 2014 Ansisa, Terredavino** **£38.35**
A full, well structured wine with bags of weight and depth. Ripeness of fruit and a touch of cloves characterise this wine.
- 93) Nebbiolo, DOC, 2014, Prunotto** **£61.00**
This single-vineyard Nebbiolo offers an elegant nose with hints of raspberries and roses. On the palate, it is full and harmonious with a long, positive finish.
- 94) Barolo DOCG Essenze 2011, Terredavino** **£89.50**
A well-structured palate follows a rich, dense, very slightly fruit-sweet nose. Packed with fruit and Perfume flavours.
- 95) La Court barbera d'Asti Sup. "Nizza" DOC 2012, Michele Chiarlo** **£106.20**
The La Court estate, thanks to its excellent soil is the jewel in this farm's crown. The wine is complex, delicate and has a fascinating bouquet, rich in notes of ripe fruit. The taste is ample, rich and subtle with fresh palate and fine, long finish.
- 98) Barolo DOCG Riserva 2010, Bussia** **£88.45**
Ageing for 18 months in large oak barrels of Slavonia. With fragrant notes, elegant and very persistent.
- 99) Gaja Barolo Dagromis, 2012** **£182.00**
Gaja wines barely need any introduction as they are at the pinnacle of what Italy has to offer. A classic Nebbiolo nose, perfumed rich and dense. On the palate it has a touch of the medicinal which is supported with plenty of fruit. Tannins are softish but persistent and it has a good length.
- 110) Barolo Lazzarito DOCG 1999, Vietti** **£375.90**
Loads of tobacco, earth and prune flavours and fleshy sliced fruit. Full bodied, with silky tannins that build on the palate and turn to the finest cashmere in texture. Long and caressing. This is one of the great wines of Piedmont.

VENETO

- 105) Valpolicella Classico DOC 2015, Brigaldara** **£35.80**
Valpolicella as it should be. It has a ripe, raisiny, middle weight palate and a dry herbal finish.
- 107) Valpolicella Superiore DOC Ripasso 2014, Brigaldara** **£55.50**
This is what real Valpolicella is all about, a single vineyard wine made in the cellars of one of the regions best producers. A wine to confound the critics. Ripe nose, middleweight palate and a dry herbal finish
- 108) Amarone della Valpolicella Classico DOC 2012, Brigaldara** **£99.20**
- 109) Magnum 1.5L, Amarone della Valpolicella Classico DOC 2012** **£196.00**
Unique nose of sweet, pruney fruit, gingerbread, and warm earth. Soft, intense and mouth filling flavours of blackberries, choke cherries, and old barrels. Lots of body, some tannins remain but are relatively unobtrusive. Very long in the mouth.



FRIULI

114) Merlot Friuli Grave DOC 2015, Forchir **£31.45**

Wine of attractive ruby-red colour and an aroma of wild berries. Merlot is lean, full-bodied, and yet soft and harmonious to the palate.

116) Refosco dal Peduncolo Rosso DOC 2014, Forchir **£34.65**

The Refosco grape is a native of Friuli and said to be of ancient origin and it is the dal Peduncolo (literally 'red stem') sub variety that is generally regarded as producing the best quality wine. A deliciously soft red with a crisp, vibrant bites on a good, long finish.

117) Pinot Nero Colli Orientali del Friuli 2010, Bressan **£84.40**

A beauty: 20-year-old vines extract the complexity of the Bressan's terroir in this assertive yet silky pinot noir. As the wine is lift to open up, it reveals a treasure trove of nuances including smoky wood, truffle, raspberry and wild blackberry, featuring a bouquet of underbrush and musk when mature, ruby red, dry and aromatic. The juice is macerated on the grape skins for an extensive period before being racked and fermented in stainless-steel for another 30 days, after which it is aged for at least 2 years in large oak casks.

TRENTINO

121) Teroldego Rotaliano DOC 2014, Foradori **£60.80**

Teroldego is a "cousin" of Syrah, and thrives in the warm and cool nights of this mountainous region.

Dark and spicy, this medium to full bodied red is brimming with bright fruits and hints of black pepper and herbs.

122) Granato Vigneti delle Dolomiti IGT 2013, Foradori **£128.10**

Elisabetta Foradori has become one of Italy's top "superstar" winemakers. Without a doubt, she is Italy's finest producer of wines made from the Teroldego grape variety, one of the country's oldest and finest traditional grapes. Gorgeous aromas of crushed fruit and fresh flowers. Turns to black licorice and berries. Full-bodied, with masses of fruit, fine tannins and a long, juicy finish.

ABRUZZO

135) Marina Cvetic Montepulciano d'Abruzzo DOC 2013, Masciarelli **£63.90**

Dense ruby red with garnet glints, it is intense and complex on the nose while on the mouth is an explosion of fruit and spices.

136) Villa Gemma Montepulciano d'Abruzzo DOC 2007, Masciarelli **£139.15**

A great red obtained from Montepulciano grapes, aged for 18 to 24 months in French oak casks and 12 months in the bottle. This wine shows an intense ruby red colour and nuances of ruby red. The nose reveals great personality with intense, elegant and clean aromas. In the mouth promptly denotes its thickness and full body.

CAMPANIA

138) Aglianico Cretarossa, Campi Taurasini DOC 2011, I favati **£50.40**

100% Aglianico grapes, refined in barrique for 12 months. Ruby red in color, soft and warm to the palate, this wine is ideal with red meats, game and mature cheeses.

141) Montevertrano Colli di Salerno 2010, Rosso,IGT **£170.00**

Deep ruby red colour, intense and concentrated. Scents of wood, shades of violet, BlackBerry and cherries

PUGLIA

140) Primitivo Gioia del Colle DOC 2012, Fatalone **£40.10**

This Primitivo cuts to the chase with its sweet tobacco scent and flavours of sour cherry, plum and toffee. A smooth warm balanced red and it finishes on an aftertaste of toasted almond, typical of the Primitivo of Gioia del Colle.



SICILIA

150) Nero d'Avola Baglio rosso, Sicilia IGP 2015

£37.15

Naturally-fermented red, 100% Nero d'Avola. Impenetrable purple colour, dense blackberry and blueberry, a solid core of tannins and a real lift from the acidity.

152) Cerasuolo Planeta, 2014

£40.00

Light ruby colour with a pink and purple hue. Intense fruity bouquet with notes of strawberries, cherries, dry fig and raisins.

Palate offers nice tannins followed by a pleasant acidity and round full mouthfeel.

SARDEGNA

155) Cannonau di Sardegna, Mamuthone, 2014

£45.35

The winery's flagship, a full expression of Mamoiada's Cannonau character, clear notes of spice and ripe fruit, a dense and fresh palate with delicate and sweet tannins and a simple unique depth.



Dessert Wines

100 ml Bottle

160) Torcolato, Maculan (37.5cl)

£17.00 £63.00

Made from 100% Vespaiole and aged in French oak, this wine is juicy and thick, with loads of orange-clover honey, apricot jam, and white flowers.

161) Malvasia Passito Colli Piacentini (50 cl)

£11.50 £57.15

100% Malvasia Bianca di Candia aromatica A deliciously sweet wine with a lovely balancing crispness on the finish that makes it an ideal way to finish a meal.

164) Pomino Vin Santo, Frescobaldi (50cl)

£17.20 £85.75

Pomino Vinsanto is a golden colour, crystal-clear and brilliant. The nose is highly aromatic and fragrant: notes of honey and dried fruit are joined by spices such as nutmeg and cinnamon. On the palate it is smooth and fresh, with notes of toasted almonds and hazelnuts. The finish denotes a sweet component - excellent persistence.

165) (Red) Lalicante, Poggioargentiera (37.5cl)

£16.70 £62.35

The wine is vivid purple and the nose reveals fruity aromas enlivened by notes of pepper, the tannins are soft, creating a mouthfilling sensation, while the finish is strong and sweet.

166) Moscato D'Asti Nivole, Michele Chiarlo, (37.5cl)

£21.30

A rich, delicate and well-balanced dessert wine from the Muscat grape. Gently sparkling, the fruit dances lightly on the tongue.

Port

100 ml Bottle

Ferreira Ruby Port

£ 5.50 £38.00

Ferreira LBV

£ 7.00 £51.50

Quinta da Leda, Ferreira 1999

£ 20.00 £150.00

Dow's Quinto do Bomfim 1999

£15.00 £80.00

Fonseca Guimaraens 1996

£18.00 £90.00

Vat is included in the prices. A 12.50% discretionary service charge will be added to the final bill