

Le bollicine

Prosecco's, Lambrusco and Spumanti Italiani

	<i>Glass</i>	<i>Glass</i>	<i>Carafe</i>	<i>Bottle</i>
<i>Prosecco di Treviso "il fresco" Villa Sandi</i>	<i>125ml.</i>	<i>175ml.</i>	<i>500 ml</i>	
<i>Fresco for fresh. Aromatic and lively with citrus hints</i>	<i>£8.00</i>		<i>£24.70</i>	<i>£32.00</i>
<i>Prosecco di Valdobbiadene "col fondo" Sottoriva, Malibran</i>				<i>£38.00</i>
<i>The real stuff, natural, cloudy with a crown top</i>				
<i>Cartizze Superiore Valdobbiadene D.O.C.G, Canevel</i>				<i>£58.00</i>
<i>Charmat method 100% glera deliciously frothy and creamy</i>				
<i>Lambrusco Reggiano DOC, Concerto. Medici Ermete</i>				<i>£32.00</i>
<i>Its a dry sparkling red wine. Full bodied and juicy, mouth filling wine.</i>				
<i>Rotari, Talento Cuvee 28, Mezzacorona</i>	<i>£9.50</i>		<i>£30.80</i>	<i>£40.00</i>
<i>100% Chardonnay, left for 24month in its own lees</i>				
<i>La Montina Extra Brut, Franciacorta docg</i>				<i>£54.00</i>
<i>Treat yourself to a fantastic italian spumante</i>				

French Champagne

	<i>Bottle</i>
<i>Testulat blanc de blancs</i>	<i>£62.00</i>
<i>Champagne Taittinger NV</i>	<i>£70.00</i>
<i>Champagne Laurent Perrier rose` NV</i>	<i>£95.00</i>
<i>Champagne Dom Perignon 2003</i>	<i>£250.00</i>

Wines by the glass

	<i>125ml</i>	<i>175ml</i>	<i>500ml</i>	<i>750ml</i>
White	<i>Small gls</i>	<i>Glass</i>	<i>Carafe</i>	<i>Bottle</i>
House Pinot - Garganega, Nina Veneto	£4.20	£6.00	£16.20	£21.00
<i>Medium-bodied palate with a clean, dry finish</i>				
Bianco di Custoza, Faccioli, 2015 Veneto	£5.30	£7.50	£20.00	£26.00
<i>Great personality and richness. Garganega and Trebbianello from Garda</i>				
Sauvignon, Mezzacorona, 2016 Trentino	£5.80	£8.30	£22.30	£29.00
<i>Delicately mineral finish, typical of Trentino</i>				
Pinot grigio. Giralan, 2015 Alto Adige	£6.80	£9.70	£26.20	£34.00
<i>Creamy at the palate. Easy bouquet and slightly herbal finish</i>				
Gavi di Gavi, La Meirana, Broglia 2016 Piemonte (available in magnum)	£7.40	£10.60	£28.50	£37.00
<i>Fresh and dry, this is particularly characterful Gavi.</i>				
Lugana, Catulliano, Organic. Pratello 2016 Veneto	£7.80	£11.20	£30.00	£39.00
<i>Organic. Fragrant and dry Turbiana grape from the south of lake Garda</i>				
Bramito del cervo, Castello della Sala. M. Antinori 2016 Umbria	£9.60	£13.70	£37.00	£48.00
<i>The 100% Chardonnay baby brother of the iconic Cervaro della Sala</i>				
 Rose'				
Bardolino Chiaretto del Garda, 2016 Veneto	£6.40	£9.15	£24.60	£32.00
<i>Light, fresh and intense aromas of fresh fruits</i>				
 Red	<i>125ml</i>	<i>175ml</i>	<i>500ml</i>	<i>750ml</i>
House Merlot del Veneto, Nina Veneto	£4.20	£6.00	£16.20	£21.00
<i>A smooth, easy-drinking Merlot with plum and cherry fruit</i>				
Corvina, Boscon, Faccioli 2015 Veneto	£5.60	£8.00	£21.60	£28.00
<i>A fine, light bodied, fruity wine. From lake Garda</i>				
Teroldego Rotaliano riserva, Mezzacorona 2012 Trentino	£7.00	£10.00	£27.00	£35.00
<i>Full-bodied and well-balanced with a soft mouthfeel. Vitto's favourite!!</i>				
Campofiorin Masi 2013 Veneto (the original ripasso)	£7.80	£11.20	£30.00	£39.00
<i>Well-balanced, bodied palate, ripe red fruit, cherry liqueur and berries</i>				
Sangiovese, Colli Pesaresi. Luigi Mancini 2015 Marche	£8.40	£12.00	£32.40	£42.00
<i>Juicy, crunchy, appetizing wine, with flavours of elderberry and mulberry</i>				
Brentino Maculan 2014 Veneto (Cabernet-Merlot)	£9.50	£13.50	£36.20	£47.00
<i>A Bordeaux-style blend of fine depth and concentration</i>				
Vino Nobile di Montepulciano, M. Antinori 2013 Toscana	£9.80	£14.00	£37.70	£49.00
<i>Extra richness as well as a degree of warm spice and mineral complexity</i>				

Vini bianchi

Veneto

Bianco di Custoza, Faccioli	2015	£26.00
<i>Big personality and richness. Garganega and Trebbianello from Garda</i>		
Pinot grigio delle Venezie. Gambrinus	2015	£30.00
<i>Creamy at the palate. Rich perfumes of dried fruits. From the Piave area</i>		
Soave Classico, Levarie, Masi	2016	£32.00
<i>Fresh on the palate, well balanced with good weight. Garganega/Trebbiano</i>		
Sauvignon, Tardo. Villa Sandi	2015	£33.00
<i>Slight late harvest gives to this 100% sauvignon plenty of mature fruits</i>		
Manzoni bianco delle Venezie. Gambrinus	2014	£36.00
<i>Fantastic minerality given from this crossing of Riesling & Pinot blanc</i>		
Lugana, Catulliano. Pratello. Organic	2016	£39.00
<i>Organic, fragrant, dry white Turbiana grape from the south of lake Garda</i>		
Greccio bianco. Colli di Conegliano. Beppin de Eto	2016	£42.00
<i>Very elegant blend of Chardonnay and Manzoni. Bodied with a nice fruit</i>		
Soave Classico Calvarino, Pieropan	2015	£50.00
<i>The famous Soave producer makes a text book wine</i>		
Lugana Ca maiol. Sebastiano Maiolo	2015	£57.00
<i>Late harvest, rich and creamy with a persistent oaky finish</i>		
Bianco secco, Giuseppe Quintarelli	2016	£77.00
<i>The master of Amarone makes his first dry, medium bodied white</i>		

Friuli Venezia Giulia

Pinot Grigio Collio, Mongris, Marco Felluga	2016	£45.00
<i>Elegant, fruity palate, well-structured with a mineral finish</i>		
Pinot Grigio Ramato, D.Specogna	2016	£46.00
<i>Coppery colour as a real pinot grigio should be!!!!</i>		
Sauvignon del Collio, Branko	2015	£55.00
<i>If you like richness with body, power and perfume. Fantastic minerality</i>		
Friulano del Collio, Marco Felluga	2016	£58.00
<i>Local grape, distinct almond blossom aroma, silky and generous</i>		

Trentino Alto Adige

Sauvignon, Mezzacorona	2016	£29.00
<i>Delicately mineral finish, typical of Trentino</i>		
Gruner Valtiner, Garlinder	2014	£57.00
<i>Organic producer. Rich and bodied. Great minerality and personality</i>		
Pinot bianco Barthenau vigna San Michele. J. Hofstatter	2014	£69.00
<i>An extremely elegant wine, harmonious in structure. Mouth-watering acidity!!!</i>		

Piemonte

<i>Gavi di Gavi, La Meirana, Broglia (available in magnum as well)</i>	2016	£37.00
<i>Fresh and dry, this is particularly characterful Gavi.</i>		
<i>Gavi di Gavi, Riserva, Bruno Broglia</i>	2015	£64.00
<i>A more concentrated gavi from 70 year old vines. Faboulus long finish</i>		
<i>Gavi (black lable), La Scolca</i>	2015	£85.00
<i>It has been mistaken for a Puligny Montrachet. Truly elegant!</i>		
<i>Rossj-Bass Langhe GAJA</i>	2015	£120.00
<i>Piemonte's master of wine makes a super 100% Chardonnay</i>		

Toscana and central Italy

<i>Vernaccia di San Gimignano , Teruzzi & Puthod</i>	2016	£38.00
<i>Intense palate, full of green apple and almond, Chablis-like finish.</i>		
<i>Chardonnay, Caramore, Fondo san Giuseppe, Ravenna</i>	2015	£38.00
<i>Biodinamic culture. Rich in volcanic elements. Elegant and deep minerality</i>		
<i>Roncaglia, Luigi Mancini,</i>	2015	£39.00
<i>Beautifully zesty Albanella grape family of Albariño from Marche</i>		
<i>Vermentino, Colli di Luni, Il Torchio, Liguria</i>	2015	£40.00
<i>Small producer. Mainly Vermentino. Fruity and interesting unfiltered wine</i>		
<i>Bramito del cervo, Castello della Sala. M. Antinori Umbria</i>	2016	£48.00
<i>The 100% Chardonnay baby brother of the iconic Cervaro della Sala</i>		
<i>Trebbiano Spoletino, Perticaia, Umbria</i>	2016	£50.00
<i>A superb wine of great character and clean finish</i>		
<i>Conte della Vipera, Castello della Sala. M. Antinori, Umbria</i>	2015	£62.00
<i>A fantastic blend of Sauvignon & Semillon classic white bordeaux blend</i>		
<i>Impero, Blanc de Pinot Noir Luigi Mancini, Marche</i>	2015	£85.00
<i>Impressive, unique and distinctive wine made from pinot noir.</i>		
<i>Cervaro, Castello della Sala. Antinori</i>	2015	£98.00
<i>Italy's finest white wine. Full-bodied and well-structured 100% Chardonnay with with sweet notes of butter and hazelnut</i>		
<i>Batar, igt Querciabella</i>	2012	£120.00
<i>Superb blend of chardonnay and pinot bianco complex and aromatic with a refreshing finish</i>		

Magnums

<i>Gavi di Gavi, La Meirana, Broglia. Piemonte</i>	2016	£85.00
<i>Fresh and dry, this is particularly characterful Gavi.</i>		
<i>Vino Nobile di Montepulciano, La braccessa. Antinori. Toscana</i>	2011	£110.00
<i>Extra richness as well as degree of warm spice and mineral complexity.</i>		
<i>Il Bruciato, Guado al Tasso. Antinori</i>	2015	£125.00
<i>Bodied and smooth with a long finish blend of cabernet, merlot and syrah</i>		
<i>Chianti Riserva il Marchese di Antinori, Toscana</i>	2013	£150.00
<i>Creamy, sweet and well-balanced palate with balsamic notes and cherry</i>		
<i>Barbaresco, la Ca' nova Piemonte</i>	2013	£150.00
<i>Dry and armonious to the palate. Intense perfumes and spices</i>		
<i>Brunello di Montalcino, Pian delle Vigne, Antinori. Toscana</i>	2009	£250.00
<i>Multi-layered structure with a nicely rounded texture and elegant fruit leading to</i>		
<i>Barbaresco Asili, Falletto, Bruno Giacosa. Piemonte</i>	1997	£500.00
<i>Richard's favourite!!</i>		

Mathusalem 6lt. Party size

<i>Tignanello Antinori 6lt</i>	2008	cellar	£1,700.00
<i>Guado al Tasso Antinori 6lt</i>	2006	cellar	£1,500.00

Vini rossi

Valpolicella

Valpolicella Classico, Bonacosta, Masi	2016		£35.00
<i>Structured, fresh and nicely bodied. Aromas of cherries and cinnamon</i>			
Campofiorin, Masi (The original Ripasso)	2013		£39.00
<i>Balanced, full-bodied palate, ripe red fruit, cherry liqueur and blueberries</i>			
Valpolicella classico Superiore, Meroni	2009		£55.00
<i>Appassiment gives this baby amarone a rich nose with mature fruit character</i>			
Valpolicella Ripasso, Classico Superiore, Brigaldara	2015		£48.00
<i>This has loads of fruit & intensity, with notes of spice and autumn fruits</i>			
Primofiore, Quintarelli Giuseppe	2012		£95.00
<i>Customary Valpolicella blend with cabernet franc. Fantastic!!!</i>			
Valpolicella Superiore, Quintarelli Giuseppe	2006		£170.00
<i>Very rich wine with eternal notes of liquorice, dry ginger and wild berries</i>			
	2007		£160.00
	2008		£150.00
	2009		£150.00
Valpolicella Superiore, Romano Dal Forno	2010		£190.00
<i>Full-bodied, velvety tannins that capture the flavors. Very long finish.</i>			

Amarone (Super Venetian's)

Amarone Torre d'orti	2012		£85.00
<i>A big chunky wine with herbs with a long finish 24 month in barrique</i>			
Amarone, Costasera. Masi	2012		£92.00
<i>The famous elegant Amarone with attractive aromas of cherries and vanilla. vanilla. Long velvety finish</i>			
Amarone, Vaio Amaron, Serego Alghieri. Masi	2011		£140.00
<i>Concentrated and very elegant at the nose. Dry on the finish</i>			
Amarone Campolongo di Torbe. Masi	2007		£250.00
<i>South facing vinyard north of Negrar. Very rich and broad</i>			
Amarone, Masi. Personal collection of the great vintage of mr S. Boscain	1990		£360.00
<i>1990 universally known as one of the best vintages in the XX century</i>			
Amarone, Quintarelli Giuseppe	2004	<i>cellar</i>	£480.00
Amarone, Dal Forno Romano	2006	<i>cellar</i>	£550.00

Veneto

Corvina Boscon, Faccioli <i>A fine, light bodied, fruity wine. From Lake Garda</i>	2015	£28.00
Cabernet Sauvignon Venezia. Villa Sandi <i>Medium bodied wine. Fresh fruits with a light peppery finish</i>	2015	£30.00
Raboso, Marinali, Villa Sandi <i>Autochthonous Venetian grape. Balanced and elegant wine aged in oak</i>	2012	£44.00
Greccio rosso, Colli di Conegliano. Bepin de Eto <i>Superb blend of local Northern Venetian grapes. Rich and bodied wine A blend of Cabernet Franc, Cabernet Sauvignon, Merlot and Marzemino</i>	2012	£45.00
Brentino, Maculan (Cabernet Sauvignon-Merlot) <i>A Bordeaux-style blend of fine depth and concentration</i>	2014	£47.00
Corvina appassito, Loci, Faccioli <i>Drying system (amarone style) results in high fragrance, body and elegance</i>	2008	£55.00
Fratta, Maculan <i>Very important full bodied Cabernet sauvignon and Merlot, Veneto's top !!</i>	2011	£120.00
	2006	£130.00

Friuli & Trentino Alto Adige

Merlot del Collio, Varneri, Marco Felluga <i>Velvety soft red wine with great personality</i>	2013	£44.00
Cabernet Franc, Russiz Superiore. Marco Felluga <i>Dry & beautiful elegant in the mouth, fruity nose of black cherry, with a hint of green pepper</i>	2014	£60.00
Lagrein, Mezzacorona <i>Fruity, light and extremely interesting red wine from the Dolomites</i>	2013	£33.00
Teroldego Rotaliano, Riserva Mezzacorona <i>Fantastic quality for £££ medium-bodied and well-balanced with a soft mouthfeel. Pleasant, ripe fruit aroma. Vitto's favourite!!</i>	2012	£35.00
Pinot Nero, Patricia (Blauburgunder) Girilan <i>A light pinot noir with plenty of strawberries, texture and grip</i>	2015	£50.00
Esegesi. Eugenio Rosi <i>This small producer makes a bodied cabernet 80% and 20% merlot with loads of character from the mountains of Trento</i>	2012	£65.00

Lombardia

Grumello, Valtellina Superiore, Mamete Prevostini <i>Nebbiolo from north of lake Como. Soft tannings, really pure and modern</i>	2013		£59.00
Carteria, Valtellina. Superiore. Riserva Sandro Fay <i>Perfumed, elegant mountain" barolo" style. Big body and smoky lenght</i>	2013		£76.00

Piemonte

Dolcetto D'Alba, Cascina delle rose <i>Nice rich and fruity wine. At the palate it is a juicy wine with spice.</i>	2015		£42.00
Barbera d'Alba, Ciabot Contessa. Fracassi <i>Very attractive with warm notes of cherry and balanced acidity</i>	2013		£45.00
Sperss, Gaia <i>Tar, rose petal, and earth are the classic flavors of Serralunga...</i>	1999	<i>cellar</i>	£450.00

Barbaresco

Barbaresco , La Ca' Nova (excellent quality for £££) <i>Dry and armonious to the palate. Intense perfumes and spices</i>	2013		£66.00
Barbaresco Ovello, Cascina Morassino <i>A massive wine with greate structure, greate elegance and length</i>	2012/13		£90.00

Barolo

Barolo Essenze, Terre da vino, Barolo <i>Structured at the palate with a dense sweet nose.</i>	2011		£73.00
Barolo, Prunotto, Alba <i>Fantastic nose with notes of violet and forest fruits. Truly elegant!!</i>	2011		£75.00
	2010		£90.00
Barolo Essenze, Riserva Terre da vino, Barolo <i>Great bottle ageing for this full bodied wine. Intense perfumes</i>	2001		£100.00
Barolo, Vigna Cappella S. Stefano. Rocche dei Manzoni. Monforte <i>Nose is licorice, menthol, and some dark fruit. Drinking perfectly!!!</i>	1996	<i>cellar</i>	£160.00

Toscana, Marche & Umbria

<i>Sangiovese, Colli Pesaresi Luigi Mancini Marche</i>	2015		£42.00
<i>Juicy, crunchy, appetizing wine, with flavours of elderberry and mulberry</i>			
<i>Vino Nobile di Montepulciano, La Braccasca, Marchese Antinori</i>	2013		£49.00
<i>Extra richness as well as degree of warm spice and mineral complexity.</i>			
<i>Bruciato, Guado al Tasso. Bolgheri. Marchese Antinori</i>	2015		£62.00
<i>Bodied and smooth with a long finish blend of cabernet, merlot and syrah</i>			
<i>Focara (100% pinot noir) . Luigi Mancini</i>	2016		£68.00
<i>Mid-weight and elegant – a great and individual expression of Pinot Noir.</i>			
<i>Montefalco Sagrantino. Perticaia</i>	2011		£90.00
<i>A great example of Umbria's finest grape variety, intense and dramatic wine</i>			
<i>Chianti Classico, Riserva. Luiano</i>	2014		£47.00
<i>Creamy, well-balanced palate with balsamic notes. Respecting the tradition</i>			
<i>Chianti Classico Riserva. Badia Passignano. Gran selezione. M. Antinori</i>	2011		£88.00
<i>Rich, with supple tannins along with the vibrant freshness typical of Sangiovese</i>			
<i>L'Erta. Poggio della Bruna. 100% Sangiovese. Marchionni</i>	2010		£70.00
<i>Leather and black cherries at the nose. Firm tannins. Crisp acidity</i>			
<i>Brunello di Montalcino, Cupio, Pinino</i>	2012		£75.00
<i>Elegant and classy, good body with a long finish</i>			
<i>Brunello di Montalcino, Pian delle Vigne. Marchese Antinori</i>	2010		£145.00
<i>Layered structure with a nicely rounded texture leading to a very long finish.</i>			
<i>Brunello di Montalcino, Poggio Antico</i>	2012		£110.00
<i>Brunello di Montalcino, Poggio Antico</i>	2010		£135.00
<i>Hugely impressive of profound concentration. Very elegant</i>			
<i>Guado al Tasso, Bolgheri superiore, Marchese Antinori</i>	2010		£165.00
<i>Guado al Tasso, Bolgheri superiore, Marchese Antinori</i>	2012		£155.00
<i>Layered structure with a nicely rounded texture leading to a very long finish.</i>			
<i>Tignanello , Marchesi Antinori</i>	2013		£170.00
<i>Tignanello , Marchesi Antinori</i>	2011		£180.00
<i>Tignanello , Marchesi Antinori</i>	2007		£200.00
<i>Tignanello , Marchesi Antinori</i>	2001	<i>cellar</i>	£250.00
<i>Solaia, Marchesi Antinori</i>	1993	<i>cellar</i>	£390.00
<i>Solaia, Marchesi Antinori</i>	2011	<i>cellar</i>	£360.00
<i>Masseto, Tenute dell' Ornellaia</i>	2011	<i>cellar</i>	£800.00
<i>Sassicaia ,Tenuta San Guido</i>	2011	<i>cellar</i>	£270.00
<i>Sassicaia ,Tenuta San Guido</i>	2010	<i>cellar</i>	£310.00
<i>Sassicaia ,Tenuta San Guido</i>	2009	<i>cellar</i>	£320.00