

WHITE WINES

HOUSE WHITE		£16.90
PASSERINA I.G.T. VELENOSI – MARCHE		£21.50
<i>Handpicked in mid-September & left to mature until February this wine is fresh & bright</i>		
VERMENTINO DI SARDEGNA D.O.C. LA CALA SELLA MOSCA - SARDINIA		£21.90
<i>This award winning wine has a zingy flavour with plenty of fruit</i>		
PINOT GRIGIO D.O.C. BORGO MAGREDO – FRIULI GRAVE		£23.50
<i>Cultivated according to the Guyot training method the Subsequent low yields produce an intensely fruity wine</i>		
SAUVIGNON D.O.C. ANTONUTTI – FRIULI GRAVE		£25.90
<i>Decanter World Wine Awards 2015, commended. This fresh & fragrant wine is a must</i>		
FRUILLIANO D.O.C BORGO MAGREDO – FRIULI GRAVE		£23.50
<i>Crisp, dry apple fruit tones</i>		
S'ELEGAS NURAGUS DI CAGLIARI D.O.C. ARGIOLAS – SARDINIA		£23.50
<i>Full, mellow & rich with a slightly bitter finish, typical of Nuragus</i>		
TERRE BIANCHE ALGHERO D.O.C. TORBATO SELLA MOSCA – SARDINIA		£24.50
<i>The fresh dry palate has good backbone with no harsh edges</i>		
GAVI DEL COMUNE DI GAVI D.O.C.G. VILLA SPARINA - PIEMONTE		£28.50
<i>Soft on the palate with fine aromatic flavours</i>		
CHABLIS DOMAINE OLIVIERA- FRANCE		£32.50
<i>A clear, fresh wine with strong white flower notes with a hint of lemon</i>		
MALVASIA FRIZZANTE – AMABLIE CAVICCHIOLI 1928 – EMILIA I.G.T.		£23.50
<i>A sparkling wine that is sweet & spritzy</i>		

CHAMPAGNE & PROSECCO

VEUVE CLIQUET YELLOW LABEL		£65.00
MOET E CHANDON		£55.00
BOLLINGER		£70.00
LAURENT PERRIER ROSE		£80.00
DOM PERIGNON		£185.00
PROSECCO D.O.C BORTOLOMIOL - TREVISO	125ml £6.20	£26.50
PROSECCO ROSATO	125ml £6.95	£29.50

ROSE WINES

- PINOT GRIGIO ROSE TORRESELLA** £22.50
Crisp & fruity
- OLEANDRO ROSATO ALGHERO D.O.C
SELLA MOSCA - SARDINIA** £25.00
Rose made with young Cabernet grapes

RED WINES

- HOUSE RED** £16.90
- CANNONAU DI SARDENGA D.O.C
SELLA MOSCA – SARDINIA** £22.90
Full bodied, robust wine
- VALPOLICELLA D.O.C. CLASSICO SUPERIORE
ZENATO – VENETO** £23.90
Dry, velvety, with a good structure, full-bodied
- MERLOT D.O.C.
BORGO MAGREDO – FRIULI GRAVE** £22.90
Left to age for three months this wine is both deep in colour & increased longevity.
- CHIANTI CLASSICO D.O.C.G.
FAMIGLIA ZINGARELLI
ROCCA DELLE MACIE - TUSCANY** £24.50
A lively, ruby red wine that expresses character
- NERO D'AVOLA I.G.T.
CUSUMANO - SICILY** £22.90
Sicilian full bodied velvety rich
- PINOT NERO D.O.C.
BORGO MAGREDO – FRIULI GRAVE** £23.90
This wine is obtained from fruit of the highest quality; a proportion of the pressed juice is aged in barriques then blended into the final product
- PERDERA MONICA DI SARDEGNA D.O.C.
ARGIOLAS – SARDINIA** £27.50
Intense ruby red with an undertone, typical of Monica
- TANCA FARRA ALGHERO D.O.C.
SELLA MOSCA – SARDINIA** £35.00
A great, very classy wine that is surprisingly elegant
- AMARONE DELLA VALPOLICELLA D.O.C.G. CLASSICO
CESARI – VERONA** £55.00
A full bodied wine that lingers on the palate. An excellent partner with meat but is also as a "conversation wine"
- BRUNELLO DI MONTALCINO D.O.C.G.
COL D'ORCIA - MONTALCINO** £70.00
This very special wine is aged for 4 years, It is intense, ample and lasting on the palate
- LAMBRUSCO MARCELLO I.G.P.
ARIOLA – EMILIA** £32.50
This sparkling award winning red is fragrant and fruity