

Contents

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Sparkling wines	1
White	
- Staff favourite	2
- North	3~4
- Central	5
- South & Islands	6
Rose & Orange	7
Red	
- Staff favourite	8
- North	9~10
- Central	11
- South & Islands	12
Dessert & Magnums	13

Prosecco, Franciacorta, Champagne & Sparkling wines

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Prosecco & Franciacorta & Sparkling wines

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N.V. Prosecco di Valdobbiadene, Superiore Extra Dry Borgoluce	<i>Veneto</i>	43
2018 Pignoletto Villa Cialdini	<i>Emilia Romagna</i>	43
2018 Prosecco di Valdobbiadene, Rive Collalto Brut Borgoluce	<i>Veneto</i>	50
2017 La Biancare Maule Garg'n'go sparkling	<i>Veneto</i>	55
2016 Contadino Spumante, Brut Ciro Picariello	<i>Campania</i>	68
N.V. Franciacorta, 'Alma' Cuvée, Brut Bellavista	<i>Lombardia</i>	70
2014 Viudiluce Brut I Vigneri	<i>Sicilia</i>	105
Champagne		
-		
N.V. Lenoble 'Intense' Brut	<i>Champagne</i>	96
Champagne & Sparkling Rosé		
-		
2018 Lambrusco Grasparossa Villa Cialdini	<i>Emilia Romagna</i>	45
N.V. Lenoble Brut Rosé	<i>Champagne</i>	96
N.V. Franciacorta Rosé, 1701	<i>Lombardia</i>	110

Staff favourite

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We've selected a handful of wines that are a little more unusual, boutique or just plain delicious, perfect for those looking for a vinous discovery!

2019 Verdicchio Di Matelica

Del Cerro Belisiario

Marche

45

Verdicchio in the Matelica DOC, a smaller zone than Castello di Jesi. The climate here is more continental than in Castelli di Jesi and the combination of warm days and cool nights gives a longer growing season, and lovely aromatic qualities to the wines. Pale with green highlights. Abundant aromas of vibrant grapefruit, white flowers and hints of honey dominate the nose. The palate shows refreshing acidity, interesting mineral characters, a light hint of ripe fruit and a final burst of zingy lemon to lift the finish. A beautifully balanced wine, with a soft mouthfeel that retains a wonderful lifted, fresh character.

2018 Roero Arneis

Giovanni Almondo

Piemonte

50

Roero Arneis, which loosely translates to "Little Rascal" because of how notoriously difficult it is to grow produces some of the most interesting white wines in Northern Italy. Giovanni Almondo and his family have been making wine in the hills of Piedmont for the last 600 years, which has given them a lot of time to perfect getting the Little Rascal into a bottle. Vibrant apple & pear on the nose with a silky smooth finish and zesty little acidity make this wine the ideal accompaniment for white fish such as Hake, light pasta dishes or just enjoying a glass in the sun.

2017 Anas-cetta

Elvio Cogno

Piemonte

66

The principle characteristics of this wine are its versatility and adaptability to different wine making styles. Whether in stainless steel or wood, the variety maintains its typical characteristics and is capable of expressing its territory, while allowing the producer to leave his or her signature. Anas-cetta by Elvio Cogno is distinguished for its brilliant gold color, fruit of an attentive extraction. On the nose, it has notes of citrus and exotic fruits, while on the palate it reaches a notable savoriness with hints of sage and rosemary. It is ready to drink but can withstand aging, providing the excitement of a great white made in a land of reds.

White Wines from Northern Italy

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Encompassing the vast regions of Piemonte in the west to Friuli in the east, all of these whites benefit from the advantage of both cooling mountain influences and the warming effect of both coastal and inland waters.

2019	Trebbiano & Garganega Ponte Pietra	<i>Veneto</i>	22.5
2016	Friulano Bianco Le Pianure	<i>Friuli Venezia Giulia</i>	26
2019	Gambellara Cantina di Gambellara	<i>Veneto</i>	32
2017	Ribolla Gialla 'Botis', Stocco	<i>Delle Venezie</i>	35
2020	Pinot Bianco Tappo a Vite Cantina Bolzano	<i>Friuli</i>	38
2019	Barbera vinificata Bianca Castello di Cigognola	<i>Lombardia</i>	40
2018	Kerner Cantina Toblino	<i>Alto Adige</i>	45
2020	Pinot Grigio 'St Magdalena', Cantina Bolzano	<i>Alto Adige</i>	47
2019	Langhe Bianco Dragon Luigi Baudana	<i>Piemonte</i>	48
2020	Soave Classico Pieropan	<i>Veneto</i>	48
2018	Blanc de Morgex Cave de Morgex et la Salle	<i>Valle d'Aosta</i>	50
2018	Roero Arneis Giovanni Almondo	<i>Piemonte</i>	50
2020	Lugana 'I Frati' Ca dei Frati	<i>Lombardia</i>	54
2019	Timorasso Principiano	<i>Piemonte</i>	55

N.V. Chardonnay 'Rubinia', la Montina	<i>Lombardia</i>	60
2018 Gewurztraminer Franz Haas	<i>Alto Adige</i>	62
2019 Soave Classico 'Calvarino', Pieropan	<i>Veneto</i>	65
2017 Nascetta 'Anas-Cetta', Elvio Cogno	<i>Piemonte</i>	66
2017 Chardonnay, Pinot Grigio & Pinot Bianco 'Olivar', Cesconi	<i>Alto Adige</i>	66
2017 Petite Arvine Elio Ottin	<i>Vallee d'Aosta</i>	70
2017 Riesling Kaiton Kuenhof	<i>Alto Adige</i>	70
2017 Sauvignon Blanc, Friulano & Pinot Bianco 'Terre Alte', Livio Felluga	<i>Friuli Venezia Giulia</i>	90

White Wines from Central Italy

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The central plains offer fertile soils for richer grape varieties, producing whites with stone fruit character, hints of almond and more mineral notes when closer to the coast. These wines are made for fish, seafood and pasta dishes.

2019	Madregale Bianco Terri di Chieti	<i>Abruzzo</i>	24
2019	Falerio Oris Bianco 'Ciu Ciu'	<i>Marche</i>	31
2019	Angela Hartnett I.G.T. Toscana Bianco	<i>Toscana</i>	38
2019	Pecorino Alta Quota 'Gran Sasso'	<i>Abruzzo</i>	45
2019	Verdicchio di Matelica Del Cerro, Belisario	<i>Marche</i>	45
2018	Vermentino/ Viognier Borgeri Bianco, Meletti Cavallari	<i>Toscana</i>	52
2019	Sauvignon Blanc Meriggio, Fontodi	<i>Toscana</i>	58
2019	Vernaccia di San Gimignano Montenidoli Tradizionale	<i>Toscana</i>	58
2018	Chardonnay 'I Sistri' Felsina	<i>Toscana</i>	60
2015	Verdicchio dei Castelli di Jesi 'Campo delle Oche', San Lorenzo	<i>Marche</i>	66
2018	Vernaccia di San Gimignano 'Fiore Single Vineyard'	<i>Toscana</i>	67

White Wines from Southern Italy and Islands

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Local grape varieties thrive in a wide range of soils across this varied region. The magical islands of Sicily and Sardinia produce wines with unique character, balancing exotic fruit with sea influence. Planting at altitude in Campania & Sicilia allows for the more aromatic grape varieties to slowly develop whilst harnessing their refreshing acidity.

2020	Cataratto Ciello Bianco	<i>Sicilia</i>	27
2018	Malvasia di Basilicata Vignali Cantina di Venosa	<i>Basilicata</i>	29
2019	Greco/Fiano Pipoli, Vigneti del Vulture	<i>Basilicata</i>	35
2019	Falanghina Di Majo Norante	<i>Molise</i>	38.5
2018	Greco di Tufo Cantina Vadiaperti	<i>Campania</i>	47
2018	Malvasia Puntinata Principe Carlo Pallavicini	<i>Lazio</i>	50
2019	Zibibbo 'Pietranera' Marco De Bartoli	<i>Sicilia</i>	65
2017	Fiano di Avellino Marsella	<i>Campania</i>	70
2018	Etna Bianco 'Ante', I Custodi	<i>Sicilia</i>	65

Rosé Wines

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Below you'll find food-focused Rosé wines balancing concentrated fruit character with sweet spice, good texture - due to longer maceration on skins - and vibrant acidities to complement a wide range of dishes.

2019 Pinot Grigio Rosato Cantine Rosa bianca	Veneto	26
2020 'A Mano' Primitivo Rosé	Puglia	38
2019 Angela Hartnett I.G.T Toscana Rosato	Toscana	38
2020 Rosa dei Frati Ca Dei Frati	Lombardia	55

Orange Wines

2017 Skerk, Ograde	Friuli Venezia Giulia	85
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Ograde is an orange wine made of Vitovska, Malvasia, Sauvignon Blanc and Pinot Grigio. Macerated on the skins, the wine extracts colour from the Pinot Grigio to give it an orange hue. The nose has complex aromas of red orange, grapefruit, light raspberry and geranium, white currants and a touch of red pepper and wet moss. Unfiltered and fermented in oak, the wine is rich and creamy yet filled with mandarin orange fruit, toasty almonds and minerals, the acidity is high maintaining the wine's freshness and elegance. For high quality orange wine making not unlike the incredible wines of Josko Gravner, you have to try Ograde.

Staff favourite

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We've selected a handful of wines that are a little more unusual, boutique or just plain delicious, perfect for those looking for a vinous discovery!

2018 Sudtiroler Lagrein

Alto Adige

44

Lagrein grape is an ancient grape varietal which is mostly cultivated in the luminous estates of Trentino-Alto Adige region. When it comes to the taste is medium to full bodies with flavours of wild cherry and plum arising out of it.

2016 Sforzato della Valtellina

'Ronco del Picchio' Sandro Fay

Lombardia

105

This savory and meaty red wine is made from air-dried Nebbiolo grapes much in the same style as Amarone. It opens with thick tones of pipe tobacco, smoked bacon and dried blackberry fruit. It shows power, density and personality.

Red Wines from Northern Italy

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A variety of styles ranging from the elegant yet structured Nebbiolos in the north-west to rich and supple Amarones in the Veneto, whilst international varietals in the Friuli benefit from a freshness borne of the cooler climate. They all share a common juicy acidity that makes them perfect to accompany food.

2019	Merlot/Corvina Ponte Pietra	Veneto	22.5
2018	Pinot Nero `Botis` Stocco	Delle Venezie	40
2018	Sudtirole Lagrein, OXS, Weingun Niklas	Alto Adige	44
2016	Corvina Classico Antolini	Veneto	48
2018	Valpolicella Classico Meroni	Lombardy	50
2016	Refosco Specogna	Friuli Venezia Giulia	56
2016	Teroldego Rotaliano Elisabetta Foradori	Alto Adige	57
2017	Valpolicella Superiore `Vigna Garzon` Ruberopan, Pieropan	Veneto	65
2018	Pinot Noir Elio Ottin	Valle d'Aosta	74
2017	Barolo di Serralunga d'Alba DOCG Principiano	Piemonte	81
2014	Schioppettino Bressan	Veneto	92
2015	Barolo Eraldo Viberti	Piemonte	98
2018	Amarone Classico `Moropio` Antolini	Veneto	96
2014	Sacrisassi Le Due Terre	Friuli	98

2016	Sforzato della Valtellina 'Ronco del Picchio' Sandro Fay	<i>Lombardia</i>	105
2017	Barolo di Serralunga D'Alba Massolino	<i>Piemonte</i>	115
2015	Lessona Proprietà Sperino	<i>Lombardia</i>	125
2018	Barbaresco Bruno Rocca	<i>Piemonte</i>	135
2017	Amarone della Valpolicella Classico Allegrini	<i>Veneto</i>	154
2015	Barolo 'Bussia', Aldo Conterno	<i>Piemonte</i>	180
2014	Barolo Vigna Rionda, Massolino	<i>Piemonte</i>	300

Red Wines from Central Italy

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The famed region of Tuscany is Sangiovese's spiritual home - producing elegant red fruit dominant styles with subtle oak-ageing. Abruzzo is now synonymous with the Montepulciano grape: dark fruit and smoky undertones combine in these rounded reds.

2018	Madregale Rosso Terre di Chieti	<i>Abruzzo</i>	24
2020	Sangiovese & Montepulciano Bacchus, Ciù Ciù	<i>Marche</i>	31
2018	Chianti 'Podere Gamba', San Ferdinando	<i>Toscana</i>	38
2018	Angela Hartnett I.G.T. Toscana Rosso	<i>Toscana</i>	38
2019	Morellino di Scansano Cottozino Antonio Camillo	<i>Toscana</i>	43
2018	Barco Reale di Carmignano Capezzana	<i>Toscana</i>	48
2015	Syrah Buccia Nera	<i>Toscana</i>	53
2017	Chianti Classico Rocca di Montegrossi	<i>Toscana</i>	58
2011	Barbera & Bonarda Macchiona, La Stoppa	<i>Emilia Romagna</i>	75
2017	Vino Nobile di Montepulciano Tenuta Valdipiatta	<i>Toscana</i>	77
2007	Chianti Riserva 'Il Casale'	<i>Toscana</i>	110
2015	Brunello di Montalcino 'Poggio San Polo'	<i>Toscana</i>	125
2017	Sangiovese Flaccianello della Piave, Fontodi	<i>Toscana</i>	135
2018	Guidoalberto Tenuta 'San Giudo'	<i>Toscana</i>	150

Red Wines from Southern Italy and Islands

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Often neglected in favour of more fashionable regions, here local grape varieties and varied soil composition offer a real sense of terroir and rusticity. The heat of the south is combatted by clever planting at altitude, allowing the grapes to ripen and mature slowly. The wines balance concentration of flavour with a level of freshness to pair with a variety of food.

2019	Negroamaro Mocavero	<i>Puglia</i>	31
2018	Aglianico Pipoli, Vigneti del Vulture	<i>Basilicata</i>	39
2018	Monica di Sardegna Alberto Loi	<i>Sardegna</i>	45
2017	Cannonau Renosu rosso, Tenute Dettori	<i>Sardegna</i>	46
2018	Primitivo Fatalone, Giogia Del Colle	<i>Puglia</i>	55
2017	Etna Roso I Custodi "Pistus"	<i>Sicilia</i>	63
2014	Syrah Guarini Coccinella, Aldo Viola	<i>Sicilia</i>	65
2017	Frappato Arianna Occhipinti	<i>Sicilia</i>	72
2013	Corinto I Vigneri Tenuta Di Castellaro	<i>Sicilia</i>	85
2017	Taurasi Boccella, Sant'Eustacchio	<i>Campania</i>	94

Dessert Wines

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2018 Moscato d'Asti Contero, 37.5 cl	<i>Piemonte</i>	25.5
2018 Brachetto d'Acqui Contero, 37.5 cl	<i>Piemonte</i>	27.5
N.V. Maley apple cider 'Mont Blanc Classicum' 75cl	<i>Valle d'Aosta</i>	38
2011 Vin Santo Buccia Nera, 50 cl	<i>Toscana</i>	47
2017 Recioto della Valpolicella Antolini, 50cl	<i>Veneto</i>	56
N.V. Marsala Vigna La Miccia Marco de Bartoli 50 cl	<i>Sicilia</i>	65
2016 Vin de Glace 'Chadelune'	<i>Valle d'Aosta</i>	65
2008 Malvasia Passito La Stoppa	<i>Emilia Romagna</i>	70
2017 Ben Rye Passito di Pantelleria Donnafugata, 37.5 cl	<i>Sicilia</i>	75

Magnums 1.5 LT

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2018 Angela Hartnett I.G.T. Toscana Bianco	<i>Toscana</i>	78
2019 Angela Hartnett I.G.T. Toscana Rosso	<i>Toscana</i>	78

