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## WINES BY THE GLASS & CARAFE

		<b>Glass</b>
		<b>125ml</b>
<b>Champagne &amp; Sparkling</b>		
—		—
N.V. Prosecco di Valdobbiadene, Superiore Extra Dry, Borgoluce, Veneto		10
N.V. Metodo Classico, 'Cuvée dei Frati', Ca' dei Frati, Lombardia		15
2023 Prosecco Rosé, Ca' Morlin, Veneto		12
	<b>Glass</b>	<b>Carafe</b>
	<b>125ml</b>	<b>500ml</b>
<b>White Wines</b>		
—	—	—
2023 Puglia Bianco, Antica Enotria, Puglia	8	28.5
2023 Toscana Bianco, Angela Hartnett Cuvée, Toscana	9	33
2023 Verdicchio di Matelica, 'Del Cerro', Belisario, Marche	10.5	41
2022 Friulano, Specogna, Friuli Venezia Giulia	12.5	44
2023 Lugana, Ca' dei Frati, Lombardia	13.5	49
2021 Chardonnay/Pinot Bianco, 'Olivar', Cesconi, Alto Adige	15	59
2023 Zibibbo, 'Pietranera', Marco De Bartoli, Sicilia	19	75
2022 Langhe Bianco, 'Rossj Bass', Angelo Gaja, Piemonte	33	
	<b>125ml</b>	<b>500ml</b>
<b>Rose Wines</b>		
—	—	—
2022 Toscana Rosato, Angela Hartnett Cuvée, Toscana	9	33
2023 Primitivo Rose, A Mano, Puglia	10	33.5
2023 Rosa del Rosa, Proprietà Sperino, Piemonte	13	50
	<b>125ml</b>	<b>500ml</b>
<b>Red Wines</b>		
—	—	—
2023 Frappato, Mandrarossa, Sicilia	8	28.5
2020 Toscana Rosso, Angela Hartnett Cuvée, Toscana	9	33
2019 Rosso Conero 'Villa Malacari', Malacari, Marche	10	39.5
2023 Dolcetto d'Alba, G.D. Vajra, Piemonte	10.5	41
2021 Syrah, 'Coccinella', Aldo Viola, Sicilia	14	52
2021 Pinot Nero, Franz Haas, Alto Adige	15	60
2020 Barolo, Viberti, Piemonte	19	75
2018 Brunello di Montalcino, San Polo, Toscana	30	
	<b>100ml</b>	
<b>Dessert Wines</b>		
—	—	—
2023 Moscato d'Asti, Contero, Piemonte	7.5	
2021 Recioto della Valpolicella, Antolini, Veneto	13.5	
2020 Vin Santo, Buccia Nera, Toscana	14	
2019 Marsala Vigna Miccia, Marco De Bartoli, Sicilia	16.5	

## SPARKLING WINES

### Sparkling Wines

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N.V. Prosecco di Valdobbiadene Superiore, Extra Dry Borgoluce	Veneto	44
2023 Pignoletto Villa Cialdini	Emilia Romagna	47
N.V. Metodo Classico, 'Cuvée dei Frati', Extra Brut Ca' dei Frati	Lombardia	77
N.V. Trento D.O.C. 'Terre Basaltiche, Extra Brut Riserva Maso Bergamini	Trentino	95
N.V. 'Intense Mag19', Extra Brut A.R. Lenoble	Champagne	96
2018 Franciacorta Saten Brut Arcari & Danesi	Lombardia	140

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### Sparkling Rosé

2023 Lambrusco Grasparossa Villa Cialdini	Emilia Romagna	47
N.V. Ca Morlin Prosecco Rosé	Veneto	55
N.V. Nebbiolo Metodo Classico, Pas Dose Dirupi	Lombardia	105

## OUR FAVOURITES

*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!*

2023 Pecorino

'Alta Quota', Gran Sasso

Abruzzo

49.5

*Grown in the beautiful Majella Mountains, the grapes benefit from the cooling altitude in this otherwise warm and sunny region, retaining a good freshness. Some of the wine is matured for a short period in large old oak that provides a spicy complexity to the green fruit flavours and offers a generosity of mouthfeel. A perfect companion for fish and pasta dishes.*

2023 Lugana

'I Frati', Ca dei Frati

Lombardia

65

*A wine that transports you to a joyous summer afternoon eating antipasti next to Lake Garda, where this vineyard is located. Super bright and refreshing with enough concentrated citrus and stone fruit flavours to be food a great partner to fried food in particular. Also, a little too dangerously easy to drink by itself...*

2022 Vernaccia di San Gimignano

'Fiore', Montenidoli

Toscana

75

*Arguably the best wine from the benchmark producer in this old fortress town of northern Tuscany, Montenidoli. Translated as 'the mountain of little bird nests', the grapes are surrounded by 200 hectares of woodlands, and they continue to farm sustainably. The wine spends a few months resting with yeast cells after fermentation, providing a rounded texture on the palate to stand up to a range of white meat and creamy pasta options.*

## WHITE WINES FROM NORTHERN ITALY

*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.*

2022 Gambellara Cantina di Gambellara	Veneto	35
2019 Ribolla Gialla 'Botis', Stocco	Friuli Venezia Giulia	39
2022 Pinot Bianco 'Tappo a Vite', Cantina Bolzano	Alto Adige	45
2023 Pinot Grigio 'St Magdalena', Cantina Bolzano	Alto Adige	46
2023 Gavi di Gavi 'Terre Antiche', La Giustiniana	Piemonte	47
2022 Barbera vinificata Bianca Castello di Cigognola	Lombardia	50
2023 Soave Classico Pieropan	Veneto	53.5
2023 Langhe Bianco 'Dragon', Luigi Baudana	Piemonte	54
N.V. Chardonnay 'Rubinia', la Montina	Lombardia	58
2022 Friulano Specogna	Friuli	59
2023 Lugana 'I Frati', Ca dei Frati	Lombardia	65
2023 Langhe Arneis 'Blangé', Ceretto	Piemonte	66
2022 Gewurztraminer Franz Haas	Alto Adige	75
2022 Riesling Kaiton Kuenhof	Alto Adige	75

2022 Soave Classico 'Calvarino', Pieropan	<i>Veneto</i>	76
2021 Chardonnay, Pinot Grigio & Pinot Bianco 'Olivar', Cesconi	<i>Alto Adige</i>	77
2022 Langhe Bianco 'Rossj Bass', Angelo Gaja	<i>Piedmont</i>	190

## WHITE WINES FROM CENTRAL ITALY

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.

2023 Falerio 'Oris Bianco', Ciu Ciu	Marche	37
2023 Toscana Bianco 'Angela Hartnett Cuvée', Tenuta Fertuna	Toscana	47.5
2023 Pecorino 'Alta Quota', Gran Sasso	Abruzzo	49.5
2023 Verdicchio di Matelica 'Del Cerro', Belisario	Marche	55
2023 Vermentino/ Viognier Borgeri Bianco, Meletti Cavallari	Toscana	63
2022 Vernaccia di San Gimignano 'Tradizionale'', Montenedoli	Toscana	67.5
2023 Vermentino 'SoloSole', Poggio al Tesoro	Toscana	74
2022 Sauvignon Blanc Meriggio, Fontodi	Toscana	75
2022 Vernaccia di San Gimignano 'Fiore', Montenedoli	Toscana	75
2021 Chardonnay 'I Sistri', Felsina	Toscana	77
2020 Verdicchio dei Castelli di Jesi Riserva Villa Bucci	Marche	145

## WHITE WINES FROM SOUTHERN ITALY AND ISLANDS

*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 allows for the more aromatic grape varieties to slowly develop whilst harnessing their refreshing acidity.*

2023 Viognier 'Le Senie', Mandrarossa	Sicilia	39.5
2023 Puglia Bianco Antica Enotria	Puglia	42
2023 Falanghina Di Majo Norante	Molise	51
2020 Etna Bianco 'Ante', I Custodi	Sicilia	88
2023 Zibibbo 'Pietranera', Marco De Bartoli	Sicilia	99



## ROSÉ WINES

*Below you'll find Rosé wines balancing concentrated fruit character with good texture and vibrant acidity to complement a wide range of dishes.*

2024 Rosato Le Pianure	<i>Friuli Venezia Giulia</i>	35
2022 Toscana Rosato 'Angela Hartnett Cuvée', Tenuta Fertuna	<i>Toscana</i>	47.5
2023 Primitivo Rosé A Mano	<i>Puglia</i>	48
2023 Rosa del Rosa Proprietà Sperino	<i>Piemonte</i>	69

## OUR FAVOURITES

*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!*

2023 Dolcetto d'Alba  
G.D. Vajra Piemonte 55

*Translating to 'little sweet one', this grape variety produces juicy, fruit forward wines but, in the hands of a fantastic Barolo producer like G.D. Vajra, you get a little bit extra. The concentration of plum and cherry character is lifted with a touch of florality. Super easy drinking but also works beautifully with tomato based dishes and game birds.*

2020 Etna Rosso  
'Pistus', I Custodi Sicilia 75

*From the custodians of the Etna vineyards, a classic expression of Nerello Mascalese and Nerello Cappuccio grown within lava stone terraces. Soft and supple in texture, with bright red fruits and a touch of volcanic smokiness. A great all-rounder for a range of food pairings including smoky seafood and salumi.*

2020 Carmignano  
Villa Capezzana Toscana 105

*A blend of Sangiovese and Cabernet Sauvignon creates a natural complex mixture of both red and black berry aromas. This is powerful and structured in nature but the ageing has allowed the edges to soften and develop more earthy, forest floor character that makes it super interesting when paired with richer meat dishes.*

## RED WINES FROM NORTHERN ITALY

*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.*

2020 Refosco delle Venezie Le Pianure	<i>Friuli Venezia Giulia</i>	35
2022 Cabernet Franc La Pianure	<i>Friuli Venezia Giulia</i>	37
2023 Bardolino Corte Giara	<i>Veneto</i>	40
2020 Barbera '1212', Castello di Cigognola	<i>Lombardia</i>	46
2023 Dolcetto d'Alba G.D. Vajra	<i>Piemonte</i>	55
2022 Valpolicella Ripasso Corte Giara	<i>Veneto</i>	60
2021 Valtellina Superiore, Valgella Sandro Fay	<i>Lombardia</i>	66
2021 Valpolicella Superiore 'Vigna Garzon', Ruberopan, Pieropan	<i>Veneto</i>	74
2022 Pinot Nero Franz Haas	<i>Alto Adige</i>	88
2020 Barolo Eraldo Viberti	<i>Piemonte</i>	105
2021 Sforzato della Valtellina 'Ronco del Picchio', Sandro Fay	<i>Lombardia</i>	125
2019 Barolo di Serralunga D'Alba Massolino	<i>Piemonte</i>	130

2017 Lessona Proprietà Sperino	<i>Piemonte</i>	140
2019 Amarone della Valpolicella Classico Allegrini	<i>Veneto</i>	175
2019 Barolo 'Bussia', Aldo Conterno	<i>Piemonte</i>	250

## RED WINES FROM CENTRAL ITALY

From the famed region of Tuscany across the Apennines to the Adriatic coast, Central Italy has something for everyone. Indigenous grapes grow alongside international varietals offering varied flavour profiles and structures.

2023 Sangiovese & Montepulciano 'Bacchus', Ciù Ciù	Marche	38
2020 Roma Principe Pallavicini	Lazio	44
2020 Toscana Rosso 'Angela Hartnett Cuvée', Tenuta Fertuna	Toscana	47.5
2019 Syrah Buccia Nera	Toscana	55
2019 Rosso Conero, 'Villa Malacari' Malacari	Marche	55
2023 Sant' Antimo, Syrah 'Fabivs', Ciacci Piccolomini d'Aragona	Toscana	58.5
2017 Cabernet Sauvignon 'Lodai', Tenuta Fertuna	Toscana	65
2021 Rosso di Montalcino San Polo	Toscana	73
2018 12 Uve Paradiso di Frassina	Toscana	78
2022 Chianti Classico Castello di Monsanto	Toscana	82
2020 Vino Nobile di Montepulciano Tenuta Valdipiatta	Toscana	88
2020 Carmignano Villa Capezzana	Toscana	105
2018 Brunello di Montalcino San Polo	Toscana	140

## RED WINES FROM SOUTHERN ITALY AND ISLANDS

*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.*

2021 Negroamaro Mocavero	<i>Puglia</i>	39
2023 Frappato Mandrarossa	<i>Sicilia</i>	41.5
2021 Aglianico Pipoli, Vigneti del Vulture	<i>Basilicata</i>	44
2021 Nero di Troia 'Tufarello', Vigneti Canosini	<i>Puglia</i>	43
2022 Primitivo Fatalone, Giogia Del Colle	<i>Puglia</i>	64
2021 Syrah 'Coccinella', Aldo Viola	<i>Sicilia</i>	73
2020 Etna Rosso 'Pistus', I Custodi	<i>Sicilia</i>	75
2010 Taurasi Perillo	<i>Campania</i>	130

## DESSERT WINES

2023 Moscato d'Asti Contero, 37.5 cl	<i>Piemonte</i>	32
2022 Brachetto d'Acqui Contero, 37.5 cl	<i>Piemonte</i>	33
2022 Recioto della Valpolicella Antolini, 50cl	<i>Veneto</i>	64
2020 Vin Santo Buccia Nera, 50 cl	<i>Toscana</i>	70
2019 Marsala Vigna Bartoli, 50cl	<i>Sicilia</i>	72