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WINES BY THE GLASS & CARAFE

	Glass	
Champagne & Sparkling	125ml	
—	—	
N.V. Prosecco di Valdobbiadene, Superiore Extra Dry, Borgoluce, <i>Veneto</i>	10	
N.V. Metodo Classico, 'Cuvée dei Frati', Ca' dei Frati, <i>Lombardia</i>	15	
2023 Prosecco Rosé, Ca' Morlin, <i>Veneto</i>	12.5	
	Glass	Carafe
White Wines	125ml	500ml
—	—	—
2024 Puglia Bianco, Antica Enotria, <i>Puglia</i>	8.5	30.5
2023 Toscana Bianco, Angela Hartnett Cuvée, <i>Toscana</i>	9.5	36
2024 Verdicchio di Matelica, 'Del Cerro', Belisario, <i>Marche</i>	10.5	41
2023 Friulano, Specogna, <i>Friuli Venezia Giulia</i>	12.5	44
2024 Lugana, Ca' dei Frati, <i>Lombardia</i>	13.5	49
2021 Chardonnay/Pinot Bianco, 'Olivar', Cesconi, <i>Alto Adige</i>	15.5	60
2024 Zibibbo, 'Pietranera', Marco De Bartoli, <i>Sicilia</i>	19.5	77
2022 Langhe Bianco, 'Rossi Bass', Angelo Gaja, <i>Piemonte</i>	33	
Rose Wines	125ml	500ml
—	—	—
2022 Toscana Rosato, Angela Hartnett Cuvée, <i>Toscana</i>	9.5	36
2024 Primitivo Rose, A Mano, <i>Puglia</i>	10.5	40
2024 Rosa del Rosa, Proprietà Sperino, <i>Piemonte</i>	13	50
Red Wines	125ml	500ml
—	—	—
2023 Frappato, Mandrarossa, <i>Sicilia</i>	8.5	30.5
2020 Toscana Rosso, Angela Hartnett Cuvée, <i>Toscana</i>	9.5	36
2019 Rosso Conero 'Villa Malacari', Malacari, <i>Marche</i>	10.5	41.5
2023 Dolcetto d'Alba, G.D. Vajra, <i>Piemonte</i>	11	43
2021 Syrah, 'Coccinella', Aldo Viola, <i>Sicilia</i>	14	55
2022 Pinot Nero, Franz Haas, <i>Alto Adige</i>	15.5	61.5
2020 Barolo, Viberti, <i>Piemonte</i>	20	78
2018 Brunello di Montalcino, San Polo, <i>Toscana</i>	30	
Dessert Wines	100ml	
—	—	
2023 Moscato d'Asti, Contero, <i>Piemonte</i>	8.5	
2021 Recioto della Valpolicella, Antolini, <i>Veneto</i>	13.5	
2020 Vin Santo, Bucci Nera, <i>Toscana</i>	14	
2019 Marsala Vigna Miccia, Marco De Bartoli, <i>Sicilia</i>	16.5	

SPARKLING WINES

Sparkling Wines

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<i>N.V. Prosecco di Valdobbiadene Superiore, Extra Dry Borgoluce</i>	<i>Veneto</i>	<i>46.5</i>
<i>2023 Lambrusco Grasparossa Villa Cialdini</i>	<i>Emilia Romagna</i>	<i>47</i>
<i>N.V. Lambrusco "Solco", Paltrinieri</i>	<i>Emilia Romagna</i>	<i>50</i>
<i>N.V. Ca Morlin Prosecco Rosé</i>	<i>Veneto</i>	<i>61</i>
<i>N.V. Metodo Classico, 'Cuvée dei Frati', Extra Brut Ca' dei Frati</i>	<i>Lombardia</i>	<i>77</i>
<i>N.V. Trento D.O.C. 'Terre Basaltiche, Extra Brut Riserva Maso Bergamini</i>	<i>Trentino</i>	<i>95</i>
<i>N.V. Franciacorta Rosé, Brut Nature 1701</i>	<i>Lombardia</i>	<i>125</i>
<i>2018 Franciacorta Saten Brut Arcari & Danesi</i>	<i>Lombardia</i>	<i>140</i>

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

57.5

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

67

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...

2024 Vernaccia di San Gimignano

'Fiore', Montenedoli

Toscana

75

Arguably the best wine from the benchmark producer in this old fortress town of northern Tuscany, Montenedoli. 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.

2024 Gambellara Cantina di Gambellara	Veneto	35
2024 Pinot Grigio 'St Magdalena', Cantina Bolzano	Alto Adige	46
2024 Gavi di Gavi 'Terre Antiche', La Giustiniana	Piemonte	49.5
2023 Barbera vinificata Bianca Castello di Cigognola	Lombardia	50
2024 Soave Classico Pieropan	Veneto	53.5
2023 Langhe Bianco 'Dragon', Luigi Baudana	Piemonte	54
2023 Friulano Specogna	Friuli	59
2022 Roero Arneis Matteo Correggia	Lombardia	60
2024 Lugana 'I Frati', Ca dei Frati	Lombardia	67
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	Veneto	76
2021 Chardonnay, Pinot Grigio & Pinot Bianco 'Olivar', Cesconi	Alto Adige	88
2022 Langhe Bianco 'Rossj Bass', Angelo Gaja	Piedmont	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.

2024 Falerio 'Oris Bianco', Ciu Ciu	Marche	39.5
2023 Toscana Bianco 'Angela Hartnett Cuvée', Tenuta Fertuna	Toscana	50
2024 Pecorino 'Alta Quota', Gran Sasso	Abruzzo	57.5
2024 Verdicchio di Matelica 'Del Cerro', Belisario	Marche	60
2023 Vernaccia di San Gimignano 'Tradizionale'', Montenidoli	Toscana	67.5
2023 Vermentino 'SoloSole', Poggio al Tesoro	Toscana	74
2024 Sauvignon Blanc Meriggio, Fontodi	Toscana	75
2024 Vernaccia di San Gimignano 'Fiore', Montenidoli	Toscana	76
2022 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	<i>Sicilia</i>	39.5
2024 Puglia Bianco Antica Enotria	<i>Puglia</i>	45
2023 Falanghina Di Majo Norante	<i>Molise</i>	51
2021 Fiano d'Avellino Guido Marsella	<i>Campania</i>	78.5
2021 Etna Bianco 'Ante', I Custodi	<i>Sicilia</i>	88
2024 Zibibbo 'Pietranera', Marco De Bartoli	<i>Sicilia</i>	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>	51
2024 Primitivo Rosé A Mano	<i>Puglia</i>	52.5
2023 Toscana Rosato Rocca Montegrossi	<i>Toscana</i>	63
2023 Riviera del Garda Rosa 'Rosa dei Frati', Ca dei Frati	<i>Lombardia</i>	64
2024 Rosa del Rosa Proprietà Sperino	<i>Piemonte</i>	70
2024 Bolgheri Rosato 'Cassiopea', Poggio al Tesoro	<i>Toscana</i>	72

OUR FAVOURITES

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2023 Dolcetto d'Alba

G.D. Vajra

Piemonte

59.5

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.

2018 Etna Rosso 'Aetneus'

I Custodi

Sicilia

95

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 dark fruits and a touch of volcanic smokiness. A great all-rounder for a range of food pairings including smoky seafood and salumi.

2018 Lessona

Proprietà Sperino

Piemonte

144

This is an incredibly balanced and elegant Burgundy-style Nebbiolo from an estate owned by Paolo di Marchi of Isole e Olena fame. The Lessona soils create softer tannins than those of the Barolo & Barbaresco. The wine is matured for 32 months in old oak casks allowing for full development of perfumed red fruits, violets and an undertone of meaty and earthy flavours.

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
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>	59.5
2021 Valtellina Superiore, Valgella Sandro Fay	<i>Lombardia</i>	66
2022 Pinot Nero Franz Haas	<i>Alto Adige</i>	92
2020 Barolo Eraldo Viberti	<i>Piemonte</i>	109
2020 Amarone Classico 'Moropio', Antolini	<i>Veneto</i>	110
2021 Sforzato della Valtellina 'Ronco del Picchio', Sandro Fay	<i>Lombardia</i>	125
2021 Langhe Roddo, 'Sito Moresco' Angelo Gaja	<i>Piemonte</i>	129
2017 Lessona Proprietà Sperino	<i>Piemonte</i>	140
2019 Amarone della Valpolicella Classico Allegrini	<i>Veneto</i>	175
2019 Barolo 'Colonnello', Aldo Conterno	<i>Piemonte</i>	375

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 varieties offering varied flavour profiles and structures.

2024 Sangiovese & Montepulciano 'Bacchus', Cù Cù	<i>Marche</i>	39
2020 Roma Principe Pallavicini	<i>Lazio</i>	44
2020 Toscana Rosso 'Angela Hartnett Cuvée', Tenuta Fertuna	<i>Toscana</i>	50
2019 Rosso Conero, 'Villa Malacari' Malacari	<i>Marche</i>	58.5
2023 Sant'Antimo, Syrah 'Fabivs', Ciacci Piccolomini d'Aragona	<i>Toscana</i>	58.5
2021 Rosso di Montalcino San Polo	<i>Toscana</i>	73
2018 12 Uve Paradiso di Frassina	<i>Toscana</i>	78
2022 Chianti Classico Castello di Monsanto	<i>Toscana</i>	82
2020 Vino Nobile di Montepulciano Tenuta Valdipiatte	<i>Toscana</i>	88
2018 Brunello di Montalcino San Polo	<i>Toscana</i>	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
2024 Frappato Mandrarossa	<i>Sicilia</i>	45.5
2021 Aglianico Pipoli, Vigneti del Vulture	<i>Basilicata</i>	44
2022 Cannonau di Sardegna 'Bantu', Jerzu Antichi Poderi	<i>Sardegna</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>	79.5
2018 Etna Rosso 'Aetneus' I Custodi	<i>Sicilia</i>	95
2011 Taurasi Perillo	<i>Campania</i>	130
2020 Sicilia Rosso 'Mille e Una Notte', Donnafugata	<i>Sicilia</i>	190

DESSERT WINES

2023 Moscato d'Asti Contero, 37.5 cl	<i>Piemonte</i>	33
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
2020 Malvasia Passito 'Vigna del Volta', La Stoppa, 50cl	<i>Emilia-Romagna</i>	77
N.V. Vin de Glace 'Chaudelune', Cave Mont Blanc de Morgex, 50cl	<i>Valle d'Aosta</i>	88