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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 Greco/Fiano, 'Pipoli', Vigneti del Vulture, Basilicata	8	28
2023 Toscana Bianco, Angela Hartnett Cuvée, Toscana	9	32
2023 Falanghina, 'Rami', Di Majo Norante, Molise	9.5	35
2023 Soave Classico, Pieropan, Veneto	10.5	38
2021 Chardonnay/Pinot Bianco, 'Olivar', Cesconi, Alto Adige	14	55
2020 Etna Bianco, 'Ante', I Custodi, Sicilia	15.5	56
2020 Verdicchio Classico Riserva, Villa Bucci, Marche	25	
2022 Langhe Bianco, 'Rossj Bass', Angelo Gaja, Piemonte	33	
	<b>125ml</b>	<b>500ml</b>
<b>Rose Wines</b>		
—		
2022 Rosato, Le Pianure, Friuli Venezia	6.5	24.5
2022 Toscana Rosato, Angela Hartnett Cuvée, Toscana	9	32
2023 Primitivo Rose, A Mano, Puglia	10	33.5
	<b>125ml</b>	<b>500ml</b>
<b>Red Wines</b>		
—		
2022 Puglia Rosso, Antica Enotria, Puglia	8	28
2020 Toscana Rosso, Angela Hartnett Cuvée, Toscana	9	32
2019 Corvina, Antolini, Veneto	10	39
2016 Barbera, '1212', Cigognola, Lombardia	11	42
2021 Pinot Nero, Franz Haas, Alto Adige	14.5	60
2020 Barolo, Principiano, Piemonte	18	70
2011 Taurasi, Perillo, Campania	25	
2018 Brunello di Montalcino, San Polo, Toscana	30	
	<b>100ml</b>	
<b>Dessert Wines</b>		
—		
2023 Moscato d'Asti, Contero, Piemonte	7.5	
2018 Vin Santo, Buccia Nera, Toscana	10.5	
2021 Recioto della Valpolicella, Antolini, Veneto	12.5	
2018 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	<i>Veneto</i>	44
2023 Pignoletto Villa Cialdini	<i>Emilia Romagna</i>	47
N.V. Classic Cuvée, Brut Hambleton	<i>Hampshire</i>	70
N.V. Metodo Classico, 'Cuvée dei Frati', Extra Brut Ca' dei Frati	<i>Lombardia</i>	77
N.V. Franciacorta, 'Alma' Cuvée, Brut Bellavista	<i>Lombardia</i>	80
N.V. 'Intense Mag19', Extra Brut A.R. Lenoble	<i>Champagne</i>	96

### Sparkling Rosé

2023 Lambrusco Grasparossa Villa Cialdini	<i>Emilia Romagna</i>	47
N.V. Ca Morlin Prosecco Rosé	<i>Veneto</i>	55
N.V. Nebbiolo Metodo Classico, Pas Dose Dirupi	<i>Lombardia</i>	105
N.V. 'Rosé Terroirs Mag15', Extra Brut A.R. Lenoble	<i>Champagne</i>	115

## 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

48

*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
2022 Sauvignon Blanc Le Pianure	Friuli Venezia Giulia	38
2022 Pinot Bianco 'Tappo a Vite', Cantina Bolzano	Alto Adige	45
2019 Ribolla Gialla 'Botis', Stocco	Friuli Venezia Giulia	45
2023 Pinot Grigio 'St Magdalena', Cantina Bolzano	Alto Adige	46
2022 Barbera vinificata Bianca Castello di Cigognola	Lombardia	46
2023 Gavi di Gavi 'Terre Antiche', La Giustiniana	Piemonte	47
2023 Langhe Bianco 'Dragon', Luigi Baudana	Piemonte	53
2023 Soave Classico Pieropan	Veneto	53.5
2021 Blanc de Morgex Cave de Morgex et la Salle	Valle d'Aosta	55
N.V. Chardonnay 'Rubinia', la Montina	Lombardia	63
2023 Lugana 'I Frati', Ca dei Frati	Lombardia	65
2023 Langhe Arneis 'Blangé', Ceretto	Piemonte	66
2022 Gewurztraminer Franz Haas	Alto Adige	69

2022 Soave Classico 'Calvarino', Pieropan	<i>Veneto</i>	69
2022 Riesling Kaiton Kuenhof	<i>Alto Adige</i>	75
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	46
2023 Pecorino 'Alta Quota', Gran Sasso	Abruzzo	48
2023 Verdicchio di Matelica 'Del Cerro', Belisario	Marche	48
2023 Vermentino/ Viognier Borgeri Bianco, Meletti Cavallari	Toscana	55
2022 Sauvignon Blanc Meriggio, Fontodi	Toscana	63
2022 Vernaccia di San Gimignano 'Tradizionale', Montenidoli	Toscana	67.5
2023 Vermentino 'SoloSole', Poggio al Tesoro	Toscana	69
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	36.5
2023 Greco/Fiano Pipoli, Vigneti del Vulture	Basilicata	40
2023 Falanghina Di Majo Norante	Molise	51
2020 Etna Bianco 'Ante', I Custodi	Sicilia	80



## 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.*

2023 Pinot Grigio Rosato Cantine Rosa Bianca	<i>Veneto</i>	33
2022 Rosato Le Pianure	<i>Friuli Venezia Giulia</i>	35
2022 Toscana Rosato 'Angela Hartnett Cuvée', Tenuta Fertuna	<i>Toscana</i>	46
2023 Primitivo Rosé A Mano	<i>Puglia</i>	48

## 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!*

2022 Dolcetto d'Alba  
Viberti Piemonte 50

*Translating to 'little sweet one', this grape variety produces juicy, fruit forward wines but, in the hands of a fantastic Barolo producer like Eraldo Viberti, 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 67

*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 varieties 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.*

2023 Merlot/Corvina Ponte Pietra	Veneto	29
2022 Cabernet Franc La Pianure	Friuli Venezia Giulia	35
2020 Refosco delle Venezie Le Pianure	Friuli Venezia Giulia	35
2023 Bardolino Corte Giara	Veneto	39
2023 Pinot Nero `Botis` Stocco	Friuli Venezia Giulia	44
2023 Valpolicella Classico Meroni	Veneto	49
2022 Dolcetto d'Alba Viberti	Piemonte	50
2020 Corvina Classico Antolini	Veneto	51
2016 Barbera '1212', Castello di Cigognola	Lombardia	56.5
2022 Valpolicella Ripasso Corte Giara	Veneto	59.5
2021 Valtellina Superiore, Valgella Sandro Fay	Lombardia	60
2021 Valpolicella Superiore 'Vigna Garzon', Ruberopan, Pieropan	Veneto	72.5
2022 Pinot Nero Franz Haas	Alto Adige	88
2020 Barolo Eraldo Viberti	Piemonte	98

2020 Barolo di Serralunga d'Alba Principiano	<i>Piemonte</i>	102
2020 Amarone Classico 'Moropio', Antolini	<i>Veneto</i>	110
2021 Sforzato della Valtellina 'Ronco del Picchio', Sandro Fay	<i>Lombardia</i>	120
2019 Barolo di Serralunga D'Alba Massolino	<i>Piemonte</i>	127
2019 Amarone della Valpolicella Classico Allegrini	<i>Veneto</i>	164
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.*

2022 Madregale Rosso Terre di Chieti	Abruzzo	30
2023 Sangiovese & Montepulciano 'Bacchus', Ciù Ciù	Marche	38
2020 Roma Principe Pallavicini	Lazio	38.5
2020 Toscana Rosso 'Angela Hartnett Cuvée', Tenuta Fertuna	Toscana	46
2022 Chianti 'Podere Gamba', San Ferdinando	Toscana	50
2019 Syrah Buccia Nera	Toscana	55
2023 Sant' Antimo, Syrah 'Fabivs', Ciacci Piccolomini d'Aragona	Toscana	58.5
2017 Cabernet Sauvignon 'Lodai', Tenuta Fertuna	Toscana	65
2021 Chianti Classico Rocca di Montegrossi	Toscana	70
2021 Rosso di Montalcino San Polo	Toscana	73
2018 12 Uve Paradiso di Frassina	Toscana	78
2020 Vino Nobile di Montepulciano Tenuta Valdipiatta	Toscana	83
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
2022 Rosso di Puglia Antica Enotria	<i>Puglia</i>	40
2021 Aglianico Pipoli, Vigneti del Vulture	<i>Basilicata</i>	41.5
2021 Nero di Troia 'Tufarello', Vigneti Canosini	<i>Puglia</i>	43
2022 Monica di Sardegna Alberto Loi	<i>Sardegna</i>	45.5
2022 Primitivo Fatalone, Gioia Del Colle	<i>Puglia</i>	62
2020 Etna Rosso 'Pistus', I Custodi	<i>Sicilia</i>	67
2011 Taurasi Perillo	<i>Campania</i>	130

## DESSERT WINES

2022 Brachetto d'Acqui Contero, 37.5 cl	<i>Piemonte</i>	30
2023 Moscato d'Asti Contero, 37.5 cl	<i>Piemonte</i>	31.5
2019 Vin Santo Buccia Nera, 50 cl	<i>Toscana</i>	54
2022 Recioto della Valpolicella Antolini, 50cl	<i>Veneto</i>	59
2018 Marsala Vigna Bartoli, 50cl	<i>Sicilia</i>	72
2021 Passito di Pantelleria 'Ben Rye' Donnafugata, 37.5 cl	<i>Sicilia</i>	73.5
2010 Moscato, Passito di Strevi Marenco, 37.5 cl	<i>Piemonte</i>	90