

# WHITE WINES

<b>HOUSE WHITE WINE</b>	<b>Glass</b> <b>175cl</b>	<b>Glass</b> <b>250cl</b>	<b>Bottle</b>
<b>Tasting Notes:</b> A dry white wine with a fruity aroma and crisp, refreshing taste.	£3.80	£5.40	£15.90
<b>Food Pairing:</b> The ideal accompaniment to creamy pastas, seafood, shellfish and poultry.			
<b>Origin:</b> Abruzzo, Italy <b>Grapes:</b> 100% Trebbiano			

<b>PINOT GRIGIO</b>	<b>Glass</b> <b>175cl</b>	<b>Glass</b> <b>250cl</b>	<b>Bottle</b>
<b>Tasting Notes:</b> Straw yellow, crisp and refreshing on the palate .	£4.80	£6.80	£19.90
<b>Food Pairing:</b> : this wine compliments fish, seafood and white meat dishes.			
<b>Origin:</b> Veneto, Italy <b>Grapes:</b> 100% Pinot Grigio			

<b>SAUVIGNON BIANCO</b>	<b>Glass</b> <b>175cl</b>	<b>Glass</b> <b>250cl</b>	<b>Bottle</b>
<b>Tasting Notes:</b> Dry and full bodied velvety finish, with green apple and elderflower bouquet.	£4.80	£6.80	£19.90
<b>Food Pairing:</b> This wine pairs very well with appetisers, fish dishes and white meat courses.			
<b>Origin:</b> Veneto, Italy <b>Grapes:</b> 100% Sauvignon			

<b>CHARDONNAY I.G.P.</b>	<b>Glass</b> <b>175cl</b>	<b>Glass</b> <b>250cl</b>	<b>Bottle</b>
<b>Tasting Notes:</b> aromas of fresh, crisp apples and pears, with a hint of citrus.	£4.80	£6.80	£19.90
<b>Food Pairing:</b> Excellent for the entire meal and as an aperitif.			
<b>Origin:</b> Veneto, Italy <b>Grapes:</b> 100% Chardonnay			

<b>VERDICCHIO</b>	<b>Glass</b> <b>175cl</b>	<b>Glass</b> <b>250cl</b>	<b>Bottle</b>
<b>Tasting Notes:</b> delicate, fresh and fruity wine with aromas of ripened apricot.	£4.80	£6.80	£19.90
<b>Food Pairing:</b> Enjoy this versatile wine anytime, especially with fish and seafood.			
<b>Origin:</b> Marche, Italy <b>Grapes:</b> 100% Verdicchio			

# RED WINES

<b>HOUSE RED WINE</b>	<b>Glass</b> 175cl	<b>Glass</b> 250cl	<b>Bottle</b>
<b>Tasting Notes:</b> The palate is fruity with a well balanced taste and a full body.	£3.80	£5.40	£15.90
<b>Food Pairing:</b> perfect to compliment pastas, mature cheeses and meat dishes.			
<b>Origin:</b> Abruzzo, Italy <b>Grapes:</b> 100% Montepulciano			
<b>PRIMITIVO</b>	<b>Glass</b> 175cl	<b>Glass</b> 250cl	<b>Bottle</b>
<b>Tasting Notes:</b> Deep purple red with light garnet hues.	£4.80	£6.80	£19.90
<b>Food Pairing:</b> Great with grilled red meats. Also pairs well with tuna & swordfish.			
<b>Origins:</b> Puglia, Italy <b>Grapes:</b> 100% Primitivo			
<b>MERLOT I.G.T.</b>	<b>Glass</b> 175cl	<b>Glass</b> 250cl	<b>Bottle</b>
<b>Tasting Notes:</b> Ruby red colour with an intense bouquet of blackberry and grass.	£4.80	£6.80	£19.90
<b>Food Pairing:</b> Ideal with roasted red meats, game & mature cheeses.			
<b>Origin:</b> Veneto, Italy <b>Grapes:</b> 100% Merlot			
<b>VALPOLICELLA CLASSICO</b>	<b>Glass</b> 175cl	<b>Glass</b> 250cl	<b>Bottle</b>
<b>Tasting Notes:</b> The flavour is dry velvety, full-bodied, bitter, savoury and harmonious.	£5.90	£8.10	£23.90
<b>Food Pairing:</b> Ideal with grilled meats, baked pasta with meat sauces.			
<b>Origin:</b> Veneto, Italy <b>Grapes:</b> Corvina 70%, Molinara 10% Rondinella 20%			
<b>SHIRAZ I.G.P.</b>	<b>Glass</b> 175cl	<b>Glass</b> 250cl	<b>Bottle</b>
<b>Tasting Notes:</b> the palate is soft and fruity with a pleasing, rounded finish.	£5.20	£7.40	£21.90
<b>Food Pairing:</b> Great served with Bolognese dishes, red meats and baked pasta.			
<b>Origin:</b> Lazio, Italy <b>Grapes:</b> 100% Shiraz			
<b>MONTEPULCIANO D.O.C.</b>	<b>Glass</b> 175cl	<b>Glass</b> 250cl	<b>Bottle</b>
<b>Tasting Notes:</b> A fragrant, persistent aroma with a bouquet of vanilla and fresh berries.	£5.50	£7.70	£22.90
<b>Food Pairing:</b> Ideal with pasta dishes in red sauce, red meat dishes and matured cheese.			
<b>Origin:</b> Abruzzo, Italy <b>Grapes:</b> 100% Montepulciano			
<b>BARDOLINO CLASSICO</b>	<b>Glass</b> 175cl	<b>Glass</b> 250cl	<b>Bottle</b>
<b>Tasting Notes:</b> evocative aromas of sweet fresh fruit (strawberry, raspberry, cherry)	£6.10	£8.70	£25.90
<b>Food Pairing:</b> A true all-rounder throughout the whole meal.			
<b>Origin:</b> Veneto, Italy <b>Grapes:</b> Corvina 60% Molinara 20% Rondinella 20%			

<b>CHIANTI CLASSICO</b>	<b>Glass 175cl</b>	<b>Glass 250cl</b>	<b>Bottle</b>
<b>Tasting Notes:</b> Intense ruby red colour with an intense floral aroma of violet and iris.	£6.10	£8.70	£25.90
<b>Food Pairing:</b> Enjoy this excellent wine with red meats and pasta dishes .			
<b>Origin:</b> Tuscany, Italy	<b>Grapes:</b> 100% Sangiovese		

<b>BAROLO D.O.C.G</b>		<b>Glass 250cl</b>	<b>Bottle</b>
<b>Tasting Notes:</b> Deep in colour, delicate floral aroma with a vanilla note and full flavour.		£14.90	£29.90
<b>Food Pairing:</b> his intensity helps to bring out the flavours in red meats such as steaks.			
<b>Origin:</b> Piedmont, Italy	<b>Grapes:</b> 100% Nebbiolo		

<b>AMARONE DELLA VALPOLICELLA</b>		<b>Glass 250cl</b>	<b>Bottle</b>
<b>Tasting Notes:</b> aromas of cherries, berries, exotic fruits warm, soft and full-bodied.		£14.90	£29.90
<b>Food Pairing:</b> Perfect with red meat and ripe cheese.			
<b>Origin:</b> Veneto, Italy	<b>Grapes:</b> Corvina, Molinara, Rondinella		

## ROSE WINES

<b>HOUSE ROSE WINE</b>	<b>Glass 175cl</b>	<b>Glass 250cl</b>	<b>Bottle</b>
<b>Tasting Notes:</b> Cerasuolo means "cherry" and is reflected in his bright Rose colour.	£3.80	£5.40	£15.90
<b>Food Pairing:</b> ideal with creamy pastas, seafood, shellfish and poultry dishes.			
<b>Origin:</b> Abruzzo, Italy	<b>Grapes:</b> 100% Montepulciano		

<b>PINOT GRIGIO ROSE' I.G.T.</b>	<b>Glass 175cl</b>	<b>Glass 250cl</b>	<b>Bottle</b>
<b>Tasting Notes:</b> delicately aromatic & deliciously crisp on the palate.	£4.80	£6.80	£19.90
<b>Food Pairing:</b> a fine accompaniment to first courses & white meats.			
<b>Origin:</b> Veneto, Italy	<b>Grapes:</b> 100% Pinot Grigio		

## SPARKLING

<b>PROSECCO ROSE' CUVÉE BRUT</b>			<b>Bottle</b>
<b>Tasting Notes:</b> Fruity and flowery bouquet with delicate notes of unripe golden apple.			£22.90
<b>Food Pairing:</b> Excellent as an aperitif. Ideal with fish and seafood.			
<b>Origin:</b> Veneto, Italy	<b>Grapes:</b> various white and red grape varieties.		

<b>PROSECCO VALDOBBIADENE</b>	<b>Small bottle 20 cl</b>	<b>Bottle</b>
<b>Tasting Notes:</b> Delicate straw yellow & fine persistent mousse.	£6.40	£23.90
<b>Food Pairing:</b> Ideal with fish and seafood.		
<b>Origin:</b> Veneto, Italy	<b>Grapes:</b> Prosecco	