

## SPARKLING WINE & CHAMPAGNE

	 125ml	 bottle
<b>Stelle d'Italia, "Prosecco Brut", Veneto, NV – Veneto</b> Crisp - Lemon - Aromatic - 11.5%abv	<b>£5.50</b>	<b>£24.50</b>
<b>Chiarli, "Rose Brut Cleto", Emilia Romagna, NV – Emilia Romagna</b> Intense - Red Currant - Wild Berry - 12%abv		<b>£28.00</b>
<b>Taittinger, "Brut Réserve", Champagne, NV – Champagne, France</b> Crisp - Citrus - Toasty - 12%abv		<b>£49.50</b>
<b>Laurent Perrier, "Cuvée Rosé Brut", Champagne, NV – Champagne, France</b> Elegant - Raspberries - Strawberries - 12%abv		<b>£75.00</b>

## ROSÉ WINE

	 175ml	 bottle
<b>Via Nova, "Pinot Grigio Blush", Veneto, 2011 – Veneto</b> Light - Citrus - Red Berry - 12%abv	<b>£5.30</b>	<b>£19.50</b>
<b>Bertani, "BertaRose Chiaretto IGT", Veneto, 2011 – Veneto</b> Cherry - Almond Blossom -Red Fruits - 12%abv	<b>£5.90</b>	<b>£24.50</b>

## WHITE WINE

	 175ml	 bottle
<b>Veritiere, "Pinot Grigio delle Venezie IGT", 2011 – Veneto</b> Light - Peaches - Lemons - 12%abv	<b>£4.90</b>	<b>£18.50</b>
<b>Il Borgo, "Verdicchio", 2011 – Marche</b> Elegant - Soft - Flower - Lemon	<b>£5.20</b>	<b>£19.50</b>
<b>Castel Firmian, "Mezzacorona Sauvignon Blanc", 2011 – Trentino</b> Elderflower - Honeysuckle - Passion Fruit - Medium Dry	<b>£5.65</b>	<b>£22.50</b>
<b>Bertani, "Soave DOC Sereole" 2011 – Veneto</b> Floral - Apricots - Melon - 13%abv		<b>£25.50</b>
<b>Umani Ronchi, "Pecorino Golden Fleece", 2011 – Abruzzo</b> Fresh - Lemon - Pear - 12.5%abv	<b>£6.70</b>	<b>£26.00</b>
<b>Ca'Lojera, "Lugana", 2011 – Veneto</b> Medium bodied - Crisp - Lively - Citrus	<b>£7.20</b>	<b>£27.95</b>
<b>Vigne Irpine, "Greco di Tufo", 2010 – Campania</b> Seductive - Medium - Quince - Passion Fruit		<b>£28.95</b>
<b>Nicola Bergaglio, "Gavi di Gavi La Minaia", 2011 – Piemonte</b> Crisp - Pears - Red & Green Apple - 13%abv	<b>£7.70</b>	<b>£29.95</b>
<b>Antinori, "Bramito del Cervo", 2010 – Tuscany</b> Dry - Honey - Lemon - Fresh		<b>£29.95</b>
<b>Santadi, "Pedraia Nuragus di Cagliari", 2011 – Sardinia</b> Yellow Fruit - Buttery - Delicate - 13%abv		<b>£32.00</b>
<b>Joseph Niedermayr, "Muller Thurgau", 2010 – Alto Adige</b> Ripe Melon - Apple - White Peach		<b>£39.50</b>
<b>Antinori, "Cervaro della Sala", 2006 – Umbria</b> Honeysuckle - Vanilla - Medium - Long Finish		<b>£65.00</b>
<b>Vinnaioi Jermann, "Dreams IGT", 2010 – Friuli–Venezia Giulia</b> Honey - Wild Flowers - Balanced - 13.5%abv		<b>£75.00</b>

## RED WINE

	 175ml	 bottle
<b>Boheme, "Primitivo Salento", 2011 – Puglia</b> Plums - Strawberry Jam - Balanced - 13%abv	<b>£4.90</b>	<b>£18.50</b>
<b>Picco del Sole, "Cannonau di Sardegna", 2010 – Sardinia</b> Fruity - Sweet Spice - Soft Tannins - 13%abv	<b>£5.20</b>	<b>£19.50</b>
<b>Camillo De Lellis, "Biferno Rosso Riserva DOC", 2007 – Molise</b> Blackberry Jam - Velvety - Firm Tannins - 13%abv	<b>£5.90</b>	<b>£22.00</b>
<b>Feudi d'Albe, "Montepulciano d'Abruzzo" 2010 – Abruzzo</b> Plum - Ripe - Medium Dry	<b>£6.00</b>	<b>£23.95</b>
<b>Principe, "Chianti", 2010 – Tuscany</b> Violet - Cherry - Blueberry - Dry	<b>£6.80</b>	<b>£25.50</b>
<b>Prunotto, "Barbera d'Asti Fiulo", 2010 – Piemonte</b> Forest Fruit - Raspberry - Soft Tannin	<b>£6.90</b>	<b>£26.95</b>
<b>Masi, "Valpolicella Ripasso Campofiorin", 2009 – Veneto</b> Black Cherry - Red Plum - Full Body - Spice	<b>£8.15</b>	<b>£32.50</b>
<b>Fattoria dei Barbi, "Morellino di Scansano" 2010 – Tuscany</b> Plum - Red Berry - Velvety Tannins - 13%abv		<b>£33.50</b>
<b>E. Pira &amp; Figli, "Dolcetto d'Alba Chiarla Boschis" 2011 – Piemonte</b> Blackberries - Plums - Soft Tannins - 12.5%abv	<b>£8.30</b>	<b>£34.50</b>
<b>Umberto Cesari, "Sangiovese Riserva" 2007 – Emilia Romagna</b> Medium Body - Summer Fruit - Soft		<b>£37.00</b>
<b>Mazzei, "Ser Lapo Chianti Classico Riserva DOCG" 2008 – Tuscany</b> Morello Cherry - Dark Fruits - Hint of Spice - 13.5%abv	<b>£9.50</b>	<b>£38.95</b>
<b>Antinori, "Chianti Classico Riserva", Toscana 2006 – Tuscany</b> Full - Rich - Hint of Violet	<b>£10.60</b>	<b>£39.95</b>
<b>Antinori, "Il Bruciato", 2009 – Tuscany</b> Good Balance - Fine Fruit - Pronounced Tannin		<b>£43.00</b>
<b>Grigiano Malacari, "Conero Riserva", 2006 – Marche</b> Wild Cherry - Fruit Forest - Intense		<b>£43.50</b>
<b>Duca di Castelmonte, "Tripudium", 2009 – Sicily</b> Red Berries - Persistent - Balanced - Elegant Finish		<b>£55.00</b>
<b>Fontanafredda, "Barolo DOCG" 2007 – Piemonte</b> Roses - Concentrated - Balanced - 14%abv		<b>£56.00</b>
<b>Michele Chiarlo, "Barbaresco Reyna", 2008 – Piemonte</b> Cinnamon - Vanilla - Complex		<b>£62.00</b>
<b>Cesari, "Amarone della Valpolicella Classico", 2008 – Veneto</b> Full Bodied - Rich - Creamy - Moreish		<b>£65.00</b>
<b>Antinori, "Badia Passignano Chianti Classico Riserva", 2007 – Tuscany</b> Cherry - Spice - Tobacco - Long Finish		<b>£66.00</b>
<b>Carpineto, "Brunello di Montalcino", 2006 – Tuscany</b> Nutty - Raspberry - Vanilla - Warm		<b>£68.00</b>
<b>Masi, "Costasera Amarone della Valpolicella", 2007 – Veneto</b> Blackcurrant - Dried Herbs - Lingering Finish		<b>£68.00</b>
<b>Santadi, "Terre Brune" 2008 – Sardinia</b> Smooth - Black Fruit - Spice - 14.5%abv		<b>£79.00</b>
<b>Papi, "Beccacciaia Pakravan", 2007 – Tuscany</b> Blackberry - Chocolate - Vanilla - Mouthful		<b>£81.00</b>
<b>Antinori, "Guado al Tasso", Bolgheri, 2007 – Tuscany</b> Dense - Spice - Coffee - Red Berry		<b>£140.00</b>
<b>Antinori, "Tignanello", 2008 – Tuscany</b> Black Fruit - Toasted - Truffle - Spice		<b>£146.00</b>