

# WINES MENU

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## WINE BY THE BOTTLE

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*Enjoy any of our wines by the bottle at your table, choosing from our 600 - strong wine collection! Simply browse our shelves, visit our fine wine vault or ask for advice from an expert, a Sommelier is always available to help you with your choice.*

*We charge a corkage service fee per bottle of 7.50 for still wines and 10 for sparkling on top of their retail price.*

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## ENOMATIC CARD

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*Sample any wine from our enomatic machines with our prepaid solution. On your first enomatic top up for at least 20 you will receive a free 5 from us. Simply ask for a customer information card to be filled in and enjoy the variety of our choice of red and white wines*

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## CURRENTLY BY THE GLASS: WHITE AND ROSÈ WINES

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### **Ribolla Gialla I.G.T. 2013, Primosic, Friuli Venezia Giulia**

Size

25ml £1.2    125ml £6  
175ml £8.4    Bottle £21

### **Falanghina del Sannio D.O.C. 2012, Cantina del Taburno, Campania**

Size

25ml £1.25    125ml £6.25  
175ml £8.75    Bottle £23

### **Gewurztraminer D.O.C. 2013, Wilhelm Walch, Alto Adige**

Size

25ml £1.25    125ml £6.25  
175ml £8.75    Bottle £23

### **"Madonna della Scoperta" Lugana 2009, Perla del Garda, Lombardia**

Size

25ml £1.4    125ml £7  
175ml £9.8    Bottle £27

### **Gavi di Gavi D.O.C.G. 2013, Villa Sparina, Piedmont**

Size

25ml £1.45    125ml £7.25  
175ml £10.15    Bottle £27.5

### **"Campo dell Oche" Verdicchio Classico 2010, San Lorenzo, Marche**

Size

25ml £1.65    125ml £8.25  
175ml £11.55    Bottle £30.5

### **Chardonnay D.O.C. 2012, Planeta, Sicily**

Size

25ml £1.95    125ml £9.75  
175ml £13.65    Bottle £37.4

### **Sangiovese Rose I.G.T. 2012, Conde, Emilia Romagna**

Size

25ml £1.15    125ml £5.75  
175ml £8.05    Bottle £20

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CURRENTLY BY THE GLASS: RED WINES

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**Primitivo del Salento  
I.G.T. 2011 Masserie  
Pisari, Puglia**

Size

25ml £1.2    125ml £6  
175ml £8.4    Bottle £20.5

**"Dossi delle Quercie"  
D.O.C. 2009, Fratelli  
Berlucchi, Lombardy**

Size

25ml £1.4    125ml £7  
175ml £9.8    Bottle £27

**"Pian delle Vigne"  
Brunello di Montalcino  
2009, Antinori, Toscana**

Size

25ml £2.5    125ml £12.5  
175ml £17.5    Bottle £61.5

**"Evoca" Sangiovese  
D.O.C. 2009, Fattoria dei  
Gessi, Emilia Romagna**

Size

25ml £1.25    125ml £6.25  
175ml £8.75    Bottle £23.5

**"Puritani" Etna Rosso  
D.O.C. 2010, Vinicola  
Valenti, Sicilia**

Size

25ml £1.6    125ml £8  
175ml £11.2    Bottle £32.5

**"Bric del Fiasc" Barolo  
D.O.C.G. 2006, Paolo  
Scavino, Piedmont**

Size

25ml £3.5    125ml £17.5  
175ml £24.5    Bottle £89.5

**"Prendo" Pinot Nero  
I.G.T. 2011 Wilhelm  
Walch, Alto Adige**

Size

25ml £1.3    125ml £6.5  
175ml £9.1    Bottle £24

**Sagrantino di  
Montefalco D.O.C.G.  
2008, F.lli Pardi, Umbria**

Size

25ml £1.9    125ml £9.5  
175ml £13.3    Bottle £41.5

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CURRENTLY BY THE GLASS: SPARKLING WINES

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**"Bosco di Gica" Valdobbiadene Superiore D.O.C.G. Adami, Veneto**

Size

125ml £6.6    Bottle £29.5

**P.R. Rosé NV Franciacorta D.O.C.G. Monterossa, Lombardia**

Size

125ml £8.25    Bottle £39.5

**QdE Franciacorta Riserva D.O.C.G. 2006, Il Mosnel, Lombardia**

Size

125ml £10    Bottle £55

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**CURRENTLY BY THE GLASS: SWEET WINES**

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**Moscato d'Asti D.O.C.G. 2013, Albino Rocca, Piemonte**

Size

*Glass* £5.5    *Bottle* £25

**"Sulif" Chardonnay Passito I.G.T. 2010, Il Mosnel, Lombardia**

Size

*Glass* £6.3    *Bottle* £29.5

**Recioto della Valpolicella D.O.C.G. 2010, Collina dei Ciliegi, Veneto**

Size

*Glass* £7    *Bottle* £32.5

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**APEROL SPRITZ**

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**Classic Aperol Spritz (With Prosecco D.O.C.)**

*Glass* £7.5

**Royal Aperol Spritz (With Franciacorta D.O.C.G.)**

*Glass* £9.5

# SOMMELIER'S SELECTION

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## SPARKLING

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**"Numa" Pignoletto Spumante Brut D.O.C. 2013, La Rizzola, Emilia Romagna** £15

Produced with the charmat method it shows a floral aroma with toasty notes and a fine bead. Dry on the palate with a soft finish

**Franciacorta Brut Millesimato D.O.C.G. 2009, F.Lli Berlucchi, Lombardia** £28

Long perlage with a dry and full palate. Straw yellow with a fresh bouquet of tropical fruits, white flowers and yeast

**"Cabocho" Franciacorta D.O.C.G. 2008, Monterossa, Lombardia** £45

Golden yellow, a complex and yeasty nose with scents of baked peach, grapefruit and toasted almonds. On the palate dense and filled with a mix of acidity and flavor of hazelnut endless. And closure of hazelnut endless

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## WHITE

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**"Vento" Greco D.O.C. 2012, Capolino Perlingieri, Campania** £16

Pale yellow with green reflex, flowers and Mediterranean maquis. Round and soft with good acidity and a persistent fruity aftertaste.

**Klin Collio D.O.C. 2009, Primosic, Friuli Venezia Giulia** £29

Hints of mixed fruits, sweet pastries and a recollection of acacia honey. The texture is fine and powerful at the same time, excellent long finish

**"Cervaro Della Sala" Umbria I.G.T. 2011, Marchesi Antinori, Umbria** £47.5

Notes of citrus, pear and acacia flowers balanced with a hint of vanilla. Full-bodied and well-structured palate with sweet notes of butter, hazelnut and mineral

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## ROSE

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**Nero Di Troia Rosé I.G.P. 2012, Biocatina Giannattasio, Puglia** £15.5

Coral pink in colour. Aromas of red and black berries with hints of black pepper and cloves. Medium bodied and dry

**"Elatis" Vino Rosato 2012, Azienda Agricola Burlotto, Piemonte** £18

A blend of nebbiolo, pelaverga and barbera. On the palate it is fresh, with rich raspberry fruits, a great acidity and long finish

**"Riflesso Rosi" Vallagarina I.G.T. 2012, Eugenio Rosi, Trentino Alto Adige** £20

Fresh cranberry, ripe strawberry and blackcherry aromas with slightly spicy foresty notes. A bright and vibrant palate which settles down into a more round and subtle taste

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**RED**

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**Refosco dal Peduncolo Rosso D.O.C. 2010, Adriano Gigante, Friuli Venezia Giulia** £21

The color is a ruby red with purple hues with notes of wild red fruits and hints of spices. Softly tannic and well balanced, full flavour with intense and fresh finish.

**Merlot Umbria I.G.T. 2011, Azienda Agricola Le Corgne, Umbria** £28

Full-bodied with ripe red fruit with, a light vanilla and spices background on the nose. The wine is aged in french oak for barrels for 18 months

**"Margheria" Barolo D.O.C.G. 2008, Massolino, Piemonte** £64

Deep garnet red, ethereal, featuring spicy, tobacco, brushwood aromas and mineral notes. Full flavour and harmonious. The unmistakable "nebbiolo of serralunga"

# FOOD MENU

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*Please choose from 3 different sizes and a combination of 4 products of your choice to create your own platter:*

<b>Small</b>	£9.9	<b>Large</b>	£13.9
<b>Extra Large</b>	£24.9		

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**CHEESE SELECTION**

<b>Burratina, Puglia (2.00 supplement)</b>	<b>Cheese refined in Black Cherries, Veneto</b>	<b>Cheese Benedetti's Reserve 24 months, Veneto</b>
<b>Mozzarella di Bufala, Campania</b>	<b>Veja: Blue di Vacca refined in White Passito, Piedmont</b>	
<b>Parmigiano Reggiano 24 months, Emilia Romagna</b>		

**CURED MEAT SELECTION**

<b>Culatta, Emilia Romagna</b>	<b>Prosciutto di Parma D.O.P. Emilia Romagna</b>
<b>Sopressa all'aglio Veneta, Veneto</b>	<b>Salame Finocchiona, Toscana</b>
<b>Bresaola Punta d'Anca I.G.P. Lombardia</b>	<b>Mortadella Etrusca, Emilia Romagna</b>
<b>Castelspeck, Trentino Alto Adige</b>	

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*With your platter we suggest:*

<b>Basket of Bread</b>	£3.9	<b>Olives</b>	£3.5
a selection of italian bread containing ligurian focaccia freshly made by artisan bakers, crunchy lingue di suocera (mother in law's tongues) from Piemonte and pane carasau from Sardegna.		a little bowl containing green olives from Sicilia.	

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*To finish your meal, we suggest:*

<b>Dolcetti</b>	£3.5
Cantucci alle Mandorle	

# SALADS MENU

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*Salads will be served with Argei condiments (extra virgin olive oil and balsamic dressing) on the side for you to enjoy.*

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**Caprese (V)** £10.5  
the typical Italian salad with savoury mozzarella di bufala DOP from Campania, plump cherry tomatoes and mixed leaves.

**Chicken** £12.5  
the lighter Italian alternative to Caesar salad, with chargrilled chicken, plump cherry tomatoes, corn and salty capers.

**Pear, Walnuts and Parmigiano** £11.5  
A seasonal salad where mixed leaves are accompanied by pieces of sweet pear, crunchy walnuts and 24 months matured Parmigiano Reggiano DOP cheese.

**Tuna** £13.5  
Mixed leaves are joined by tuna, cannellini beans, crunchy fennel and red onions in a salad that satisfies the palate of fish lovers.

**Bresaola** £12.5  
a mixed leaves salad with thinly sliced cured beef from Lombardy and 24 months matured Parmigiano Reggiano DOP cheese.

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*With your salad, we suggest:*

**Basket of Bread** £3.9  
a selection of Italian bread containing Ligurian focaccia freshly made by artisan bakers, crunchy lingue di suocera (mother-in-law's tongues) from Piemonte and pane carasau from Sardegna.

**Olives** £3.5  
a little bowl containing green olives from Sicily.

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*All our products may contain nuts.*

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*(V) Suitable for vegetarians. We are sorry to inform you that salads containing Parmigiano Reggiano DOP are not suitable for vegetarians as this cheese is produced using calf rennet.*

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