

## Sparkling

2010 Prosecco DOC

*Trulli*

Esquisite aromas of pear and apple on the nose. A smooth, fresh and well-balanced wine with exceptional structure.

gls    carafe    bot

£6.0                    £24.0

2010 Prosecco di Valdobbiadene DOCG

*Zucchetto*

Classy and elegant, this beauty stands out from the crowd. With a drier character than most Proseccos in the UK, it promises to keep your palate delightful company.

£8.0                    £32.0

2010 Asti Spumante DOCG

*Santero*

Opulent, this sumptuous wine boasts a medium sweet finish with rich grapey flavours.

£4.5                    £18.0

2010 Pinot Blush delle Venezie IGT

*Trulli*

A beautiful delicate soft pink colour, a refreshing wine with soft, smooth, red fruit flavours.

£5.0                    £22.0

## Rose

2010 Costa della Sesia "Majoli" DOC

*Sella*

100% Nebbiolo which is not often seen in rose wines. Sappy, lip-smacking, almost savoury character.

£6.0    £20.0    £26.0

2010 Bardolino Chiaretto DOC

*Giovanna Tantini*

Onion skin colour and dominated by the Corvina grape, which provides the character for the neighbouring Valpolicellas. Dry, fresh, good length of flavour and satisfying.

£7.0    £22.0    £30.0

## The classics

2006 Chianti classico Riserva "Berardo" DOCG

*Castello di Bossi*

Ripe fruit from one of Chianti's best vintages and two years in oak take this wine to the threshold of stardom. A very handsome mouthful.

gls    bot

£48.0

2005 Barolo "Rocchettevino" DOCG

*Bovio*

Often described as one of Italy's greatest, Barolo does not have to be expensive. The brick red hues belie the depth of flavour, length and power that this wine possesses. Amazing value.

£52.0

2005 Brunello di Montalcino DOCG

*La Fiorita*

What Barolo is to Nebbiolo, Brunello is to Sangiovese. This has a blood-orange colour, imposing weight and chewy, savoury character, which make it a must for rich dishes.

£66.0

2008 Valpolicella Amarone DOC

*Corte Sant'Alda*

A truly iconic Italian wine, the character of Amarone is often misunderstood in that it should not be sweet, but full and rich. A gentle giant that hints at even more amazing things to come.

£88.0

## The finishing touch

2005 Passito di Pantelleria DOC

*Ferrandes (37.5cl)*

An addictive bouquet of dried apricots, barley sugar and Turkish delight lead into this organic dessert wine of luscious proportions. Sensuous and generous.

£12.0    £28.0

2008 Sciaccheta DOC

*Giulani & Pasini (37.5 cl)*

From the unique world heritage vineyard site of Cinqueterre in Liguria, this is a rarely seen dessert wine of extraordinary complexity. Ongoing waves of pleasure and flavours of dried fruits and citric zest flood the palate. A delight that it most certainly easier to drink than to pronounce!

£16.0    £28.0

2008 Moscato Passito di Saracena DOC

*Viola (50cl)*

Calabria (Italy's "toe") is home to this hedonistic, luscious and racy blend of Moscato, Malvasia and Guarnaccia. Multiple notes of honeysuckle, fig and passion fruit are all supported by a vibrant acidity. Mind-blowing.

£18.0    £31.0

## Fuller-bodied Whites

### 2010 Roero Arneis DOCG

#### Marco Porello

Displays the classic steel and prickle of the Arneis grape with more fruit character and depth of flavour than most.

gls	carafe	bot
£6.0	£20.0	£26.0

### 2010 Soave classico DOC

#### Inama

If you've been avoiding Soave for years, this is the right wine to end any prejudices. 100% Garganega it boasts chamomile tones, elegance and a surprising degree of flavour taste and length.

£7.0	£22.0	£30.0
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### 2009 Colli Tortonesi Timorasso DOC "Derthona"

#### Massa

Timorasso is a very rare grape from eastern Piedmont, providing a lightly creamy, burgundian character, which provides a much more interesting mouthful than the ubiquitous Gavi from the same area.

£36.0
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## Enjoy the sophistication

### 2010 Greco di Tufo "Loggia della Serra" DOCG

#### Terredora

Light peach aromas underpinned by a wealth of minerals, refreshing acidity and a beguiling elegance. An irresistibly affordable classic.

£33.0
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### 2008 Verdicchio di Matelica "Mirum" Riserva DOC

#### La Monacesca

This wine sees no oak during its two year maturation but emerges bursting with ripe fruit, light saline tones, elegance and personality. Selling Verdicchio in gaudy amphoras is a distant memory!

£42.0
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### 2009 Soave Classico "Vigneti di Foscari" DOC

#### Inama

Although young, this wine displays its potential with a majestic balance of flavour, citric and floral notes as well as length.

£44.0
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## Light in body, but characterful Reds

### 2010 Nero d'Avola IGT Sicilia

#### Terra Firma

A cheeky collaboration, grapes taken from the south of Sicily give richness and weight together with subtle notes of dried fruits, whilst grapes from the north support it with good acidity and balance.

gls	carafe	bot
£3.8	£12.5	£18.0

### 2010 Primitivo IGT Salento

#### La Casada

Often better known for its weight (Primitivo is the mother of Zinfandel after all) this shows off a lighter character both in body and alcohol, whilst still keeping a pleasant roundness and warmth.

£4.0	£13.5	£19.0
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### 2009 Rosso Piceno DOC

#### Saladini Pilastrini

A beautiful organic blend 80% Sangiovese, 20% Montepulciano with no more than 3 months in French oak. Dry and savoury with light hints of tannins underpinned by the characteristic acidity of the Sangiovese.

£4.5	£14.0	£20.0
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### 2010 Montepulciano d'Abruzzo DOC

#### Terrana

This friendly wine is often massacred in the pizza chains and is rarely allowed to show how splendid a companion it is to with a wide variety of food.

£5.0	£16.0	£22.0
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### 2008 Chianti Riserva DOCG

#### Terenzuola

Many know Chianti but not at this price! A classic but soft Sangiovese wood fruit tones, with an appealing earthiness that is rounded out by two years in cask.

£5.5	£18.0	£25.0
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## As drunk by Italians

### 2007 Coste della Sesia "Casteltorto" DOC

#### Sella

From Northern Piemonte, these wines are not as widely recognised as Barolo. A blend of Nebbiolo and Croatina gives a purity of fruit to this well-structured wine, which has spent one year in a large Slavonian oak "botte".

£28.0
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### 2010 Rossese di Dolceacqua DOC

#### Terrebianche

From the same Ligurian home as the Pigato, this is a red that appears light in body, which conceals the depth of flavour and spice behind it.

£31.0
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## A real taste of the country Reds

2007 Rosso del Volcano DOC

### *Macarico*

Pepper, spice and warm plummy fruit emerge to provide a well-structured but easy drinking red from one of Italy's less known areas, Basilicata.

2009 Morellino di Scansano DOCG

### *Terre di Talamo*

An beautiful gem from southwestern Tuscany. Now that the Sangiovese vineyards are old enough, the wine is made as a 100% varietal (Morellino is the local name for Sangiovese). Three months in French oak adds to the allure of the wonderfully ripe fruit and exuberance of this red.

2009 Dolcetto di Dogliani DOCG

### *Pecchenino*

Although Nebbiolo dominates the best sites in Piedmont, this is what can be done with the underrated Dolcetto grape when allowed access to the best conditions. Deep colour, good acidity and given backbone by a year in cask, this is a serious wine.

## Full flavoured Reds

2004 Colli Tortonesi Barbera "Monleale" DOC

### *Walter Massa*

In eastern Piedmont, Barbera rather than Nebbiolo is favoured. Here the wine shows off its big-hearted nature with mouth filling flavours of fruit and subtle oak without being brash.

2007 Valpolicella Ripasso Superiore DOC

### *Corte Sant'Alda*

Discreet power is shown here, together with ripe fruit and the potential to age further. The "Ripasso" means passing the wine over newly fermented Amarone grapes to add richness. Aged in cherry wood for 15 months. Brought to us from Marinella Camerani, one of the leaders of Italy's biodynamic movement.

2009 Langhe Nebbiolo DOC

### *Mascarello*

For those who long for the structure and majesty of Barolo, but without the price tag, this is a must. From one of Barolo's best estates, this is stylish and full, but accessible, thanks to a wonderful ripeness of the Nebbiolo grape. 15 months in Slovenian oak.

gls carafe bot

£6.0 £20.0 £26.0

£33.0

£39.0

£39.0

£47.0

£51.0

## Easy drinking Whites

2010 Inzolia IGT Sicilia

### *Terra Firma*

Punches above its price. Combines the gentle weight of the south with notes of lemon and crispness.

2010 Pinot Grigio IGT

### *La Casada*

Italy's phenomenon continues to please. Slips down without thinking.

2010 Falerio DOC

### *Saladini Pilastris*

A well-judged blend which features Pecorino. Lightly floral organic with good acidity and good all round balance. Perfect aperitivo wine.

2010 Trebbiano d'Abruzzo DOC

### *Terrana*

Steely with hints of the characteristic bitter almond notes of Trebbiano from one of the few estates that celebrates how to get the most from this grape.

2010 Colli di Luni Vermentino DOC

### *Terenzuola*

A good introduction to a grape that whilst renowned is little tasted. Dry, minerally character with some body.

2010 Gavi di Tassarolo "Terrarossa" DOCG

### *La Zerba*

Arguably Piemonte's best known white. Steely and elegant, with hints of blossom, apples and packing much more character than is usually present in this well-known wine.

## As drunk by Italians

2010 Fiano d'Avellino DOCG

### *Terredora*

Verging on full-bodied, the ripe fruit and mineral character of this white conjure up thoughts of the Amalfi coast without leaving SE1. The complexity that this wine displays should not to be confused with offerings of more simplistic versions.

2010 Riviera Ligure di Ponente DOC

### *Terrebianche*

Wines from Liguria are seldom seen in the UK and the rare grape Pigato provides a refreshingly crisp and sappy white wine with depth of character too. Ideal compliment to fish.

gls carafe bot

£3.8 £12.5 £18.0

£4.0 £13.5 £19.0

£20.0

£4.5 £14.5 £22.0

£6.5 £20.5 £29.0

£30.0

£28.0

£30.0