

## *House Wines*

	<i>Glass</i> 125ml	<i>1/2</i> <i>Bottle</i>	<i>Bottle</i>
1. <b><i>Cento Mori Trebbiano d'Abruzzo</i></b> 12.5%	<b>£4.25</b>		<b>£15.95</b>
2. <b><i>Novita Sangiovese Rubicone Umbria IGT</i></b> 12.5%	<b>£4.25</b>		<b>£15.95</b>
3. <b><i>Pinot Grigio Il Casone</i></b> 12%	<b>£5.00</b>		<b>£18.95</b>
4. <b><i>Montepulciano D'Abruzzo D.O.C</i></b> 12%	<b>£5.00</b>		<b>£18.95</b>
5. <b><i>Fiorile Rosato IGT Sicilia</i></b> 13%	<b>£5.00</b>		<b>£18.95</b>

## *Italian White Wines*

6. <b><i>Albizzia Chardonnay di Toscana IGT</i></b> <i>Elegant floral aromas complemented by a clean, fruity scent of golden apples.</i>			<b>£25.95</b>
7. <b><i>Sauvignon Blanc D.O.C. Castelli Del Duca</i></b> <i>A crisp wine with a deliciously grassy finish.</i>			<b>£29.50</b>
8. <b><i>Frascati Superiore DOC Masseria Trajone</i></b> <i>Crisp wine, with a delicate fruity bouquet.</i>			<b>£19.95</b>
9. <b><i>Verdicchio di Castelli dei Jesi Classico Superiore</i></b> <i>Rich and full with concentrate fruit and an elegant finish (single vineyard).</i>			<b>£24.95</b>
10. <b><i>Pinot Grigio 'Villa Canlungo' Collio DOC</i></b> <i>From a single vineyard, dry, full, round and harmonious.</i>		<b>£19.95</b>	<b>£33.75</b>
11. <b><i>Rovereto Gavi del Comune di Gavi DOCG</i></b> <i>Crisp white wine, fresh, dry and lightly aromatic (single vineyard)</i>			<b>£39.95</b>
12. <b><i>Chardonnay Malvasia 'Lucarelli' IGP Puglia</i></b> <i>An excellent fresh, clean and dry white wine from a highly respected producer.</i>			<b>£21.95</b>

## *Sparkling Wines*

13. <b><i>Tenuta San Marco Prosecco Spumante DOC Extra Dry</i></b> <i>A fresh, fruity and slightly aromatic bouquet with a hint of apple in the background.</i>			<b>£26.95</b>
14. <b><i>Asti Spumante (medium sweet)</i></b> <i>Light, fully sparkling wine with a refreshing sweetness.</i>			<b>£25.95</b>

## *Italian Red Wines*

*1/2 Bottle*

*Bottle*

***Bonarda Colli Piacentini Castelli Del Duca***

*A gorgeous red wine with a full, fruity flavour with a light crisp finish.*

**£29.95**

***Valpolicella Classico DOC***

*Pleasantly fruity and smooth, with a hint of spice and a good finish.*

**£15.95**

**£26.95**

***Chianti Classico Bonacchi D.O.C.G***

*Full dry and gently tannic, with a rich aroma of dry fruits.*

**£25.95**

***Dolcetto d'Alba Costa di Bussia***

*Bright ruby red wine, well balanced with aromas of mature fruits.*

**£30.95**

***Chianti Rufina Riserva Nipozzano D.O.C.G***

*Bright ruby red wine, well balanced with aromas of mature fruits.*

**£25.95**

**£41.95**

***Barolo D.O.C.G 'Patres'***

*Superbly dry smooth with well balanced tannins.*

**£49.50**

***Vino Nobile Di Montepulciano D.O.C.G Riserva***

*Rich, velvety, full flavoured and warm, with hints of vanilla and raspberries on the nose.*

**£49.95**

***Amarone Della Valpolicella D.O.C.G Classico***

*Matured in wood for a minimum of two years, full bodied, dry and rich.*

**£58.50**

***Barbera d'Asti Superiore DOC 'Le Orme'***

*Wonderful aroma of ripe cherry fruits, medium-bodied, with great elegance and concentration.*

**£29.95**

***Barbaresco D.O.C.G. Morassino***

*Full bodied, aristocratic and silky with a long and lingering finish.  
PIEMONTE TROPHY at the International Wine Challenge 2005*

**£59.95**

***Brunello di Montalcino Carpineto***

*Dry, warm and well textured with a lingering bouquet reminiscent of liquorice, raspberries and vanilla through to a firm finish.*

**£69.95**

# Champagne

	<i>Glass</i>	<i>1/2 Bottle</i>	<i>Bottle</i>
26. <b>House Moutard Grande Cuvée</b> 12%	<b>£8.95</b>	<b>£24.95</b>	<b>£42.95</b>
27. <b>Möet Chandon N.V.</b>			<b>£52.95</b>
28. <b>Moutard Prestige Rosé</b>			<b>£52.95</b>
29. <b>Dom Perignon</b>			<b>£195.00</b>
30. <b>Bollinger</b>			<b>£70.95</b>

## *The rest of the World White Wines*

31. <b>Echeverria Chardonnay Unwooded (Chile)</b> <i>From Chile, showing ripe fruit and citrus character with a fresh finish.</i>			<b>£20.95</b>
32. <b>Sancerre Domaine Gerrard Millet (France)</b> <i>Crisp and dry Sauvignon, with aromas of gooseberries and flint.</i>			<b>£37.95</b>
33. <b>Serra da Estrela Albarino - DO Rias Baixas (Spain)</b> <i>One of Spain's most sought after white varieties, this wine has a rounded mineral flavour, with melon and citrus notes. Perfect with fish and seafood.</i>			<b>£32.95</b>
34. <b>Chablis 1er Cru Montmains (France)</b> <i>Dry, clean with a good weight of fruit on the palate.</i>			<b>£48.50</b>
35. <b>Puligny Montrachet 1er Cru Les Folatieres (France)</b> <i>A refined and elegant wine, with typical mineral notes on nose and palate.</i>			<b>£95.95</b>

## *The rest of the World Red Wines*

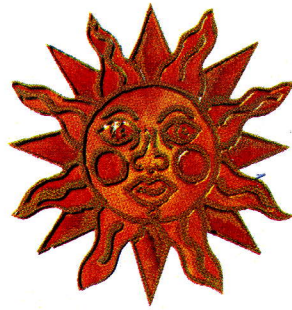
36. <b>Echeverria Merlot (Chile)</b> <i>Deep purple colour and packed with ripe fruit flavours.</i>			<b>£20.95</b>
37. <b>Rioja Reserva Ondarre (Spain)</b> <i>Beautifully aged in oak, smooth and subtle with the added complexity of vanilla.</i>			<b>£28.95</b>
38. <b>Foundstone Shiraz (Australia)</b> <i>From Australia with a display of spice plum fruit, matured in French and American oak barrels.</i>			<b>£21.95</b>
39. <b>Chateldon Reserva (Spain)</b> <i>Ripe, juicy blackberry fruit with balanced oak and black pepper on the finish. A smooth style with a lingering finish.</i>			<b>£45.00</b>
40. <b>Chateau Batailley 5eme Cru Classé Pauillac (France)</b> <i>One third Merlot and two third Cabernet Sauvignon with lovely ripe berried fruit flavours and promising depth.</i>			<b>£85.50</b>
41. <b>Beaune 1er Cru Les Toussaints Domaine Rene Monnier (France)</b> <i>Intense blackberry fruits and good structure.</i>			<b>£69.50</b>
42. <b>Chateau La Clare Medoc, Cru Bourgeois (France)</b> <i>This classic wine is characterised by a great finesse, elegance and power. Great depth complemented by silky tanning and fresh, long and complex finish.</i>			<b>£46.95</b>



## *Fine Wine to Dine For*

*Bottle*

43. **Chateau Langoa Barton (France) 1999** **£129.50**  
*A ripe nose of blackberries, currants, espresso, cedar and mint. The palate has softened and the tannins have integrated nicely to leave a silky mouth-feel. The flavours are of ripe black fruits, chocolate and spice.*
44. **Barolo Cerequio Michele Chiarlo D.O.C.G. 2006** **£129.95**  
*The wine have won awards worldwide and are recognized to be amongst Italy's top red wines and probably the number one Barolo.*
45. **Luce Toscana IGT Frescobaldi 2006** **£189.00**  
*A partnership between Frescobaldi and Robert Mondavi, this is very serious wine made from 50% Merlot, giving softness, and Sangiovese, giving structure and elegance. Aged for 24months in oak, it has delicate notes of wild berries, with spicier nuances of cinnamon and nutmeg.*
46. **Brunello Di Montalcino D.O.C.G. Poggio All Oro 1999** **£255.00**  
*Textbook Brunello; power and structure followed by a richness of texture and then a persistent, refined elegance to finish.*
47. **Chateau Mouton Rothschild 1996** **£595.00**  
*Rich complex flavours, powerful ripe tannins and an extremely long finish are all hallmarks of this wine.*
48. **Sassicaia D.O.C.G. Marchesi Incisa della Rocchetta 2000** **£595.00**  
*Probably the number one Italian red wine and one of the best in the world, round smooth, soft and sophisticated.*



## CASA NOVA RESTAURANT

### Dessert Wines

*Glass 375ml*

***Passito di Pantelleria*** 15.0%

**£8.95 £23.95**

*Deeply coloured, with balanced sweetness and a rich aftertaste, from the island of Pantelleria.*

***Muscat de Rivesaltes*** 15%

**£8.95**

*A delicious dessert wine from the south of France, made with Muscat grape.*

***Nivole Moscato d'Asti DOCG*** 5%

**£19.95**

*Light and refreshing with a soft sparkle. Perfect with fruit desserts.*

***Essensia Orange Muscat*** 15%

**£8.95 £23.95**

*Wonderful fresh, citrus and marmalade fruit, with good acidity. Perfect with chocolate.*