

WHITE WINE

Marche Bianco Moncaro (Marche)

Easy drinking fresh and fruity white with hints of citrus fruit made from Trebbiano and Verdicchio grapes

 4.40 / 5.50  11.00  15.50

Soave Monteforte (Veneto)

Excellent depth and a lovely balance between ripe, aromatic fruit and fresh, zingy acidity

 4.80 / 6.20  12.20  18.00

Grillo Roceno (Sicilia)

Excellent depth and a lovely balance between ripe, aromatic fruit and fresh, zingy acidity

 19.00



Verdicchio dei Castelli di Jesi 'Le Vele' Moncaro (Marche)

Fine citrus, blossom flowers and white peach

 19.80

Chardonnay S. Anna (Veneto)

A crisp dry white with mellow scents of apple

 6.00 / 7.80  15.50  22.20

Custoza Albino Piona (Veneto)

Very fragrant with aromatic notes, full bodied, dry but not sharp. Unbeatable with light starters and pasta dishes

 23.50

Sauvignon Blanc Ca' Bolani (Friuli-Venezia Giulia)

Elegantly fruity with floral aromas of tomato leaf, grapefruit and peach

 6.40 / 8.00  16.20  24.20

Costamolino Vermentino Agriolas (Sardegna)

Expressive white with aromas of spring flower and Mediterranean herbs tasting of pineapple and hints of chopped mint

 27.50

Pecorino Tullum Feudo Antico (Abruzzo)

A wine with a great personality, perfectly structured and elegant in its taste. It has aromas of tropical fruits and sage yet contains delicate spicy hints

 23.50


Gavi di Gavi La Piacentina (Piemonte)

An award winning gavi, tasting of freshly cut green apples and lemons giving a zing which is complimented by a crisp acidity

 32.00

Vermentino di Gallura Capichera Vigna'ngena (Sardegna)

A winner of the "tre bicchieri" from Gambero Rosso, this vermentino is aged in French oak barrels giving it fresh and lively flavours full of fragrant fruit

 49.00

RED WINE

Marche Bianco Moncaro (Marche)

An relaxed fruity ruby-red wine made from Montepulciano and Sangiovese grapes

 4.40 / 5.50  11.00  15.50

Montepulciano Zonin (Abruzzo)

Full bodied with smooth and spicy flavours

 5.00 / 6.50  13.20  19.00

Frappato Roceno (Sicilia)

Light soft tannins and an abundance of berry fruits

 19.00

Cabernet Sauvignon Il Cavaliere Cantina di Monteforte (Veneto)

Hints of mixed berries, black pepper and vanilla accompanies red meat dishes well

 5.40 / 6.80  13.80  19.80

Valpolicella Re Teodorico (Veneto)

Full bodied with a delicate bouquet of cherries, wild berries and hints of almond

 5.40 / 6.80  13.80  19.80

Perdera Argiolas (Sardegna)

Medium ruby-red with aromas of dark fruit and spices

 6 / 7.80  15.50  22.80

Merlot Venezia Villa Sandi (Veneto)

Fruity with a predominance of blackberry and small red berried and flowery hints of rose

 23.50

Chianti Classico Luiano (Tuscany)

A bold wine boasting aromas of ripe red berries with soft notes of violets and tea leaves

 25.80

Montepulciano Riserva Cantina Tollo (Abruzzo)

Well-bodied wine tasting of red fruit with spicy notes of chocolate and vanilla. Pairs well with pasta.

 27.20

Primitivo Capoforte (Puglia)

Deep ruby red tasting of rich wild berry fruits, dark cherry and plum with notes of vanilla, tobacco and espresso beans

 28.00

SPECIALITY RED WINE

Ripassa Valpolicella Superiore Zenato (Veneto)

Full bodied and velvety smooth deep red made by passing the Valpolicella wine over the still warm marc of Amarone, giving a wine rich in blackberry jam notes with a light scent of cloves

 37.20

Primitivo di Manduria Masseria Altemura (Puglia)

A vivid ruby red with distinct aroma of ripened forest fruits and a warm, silky, and almost dense flavour, rich in earthy flavours

 39.50

Chianti Riserva Capraia (Tuscany)

Award winning chianti produced from hand collected grapes which are matured in oak barrels for 15 months and then aged in glass for 12 months

 40.50

Brunello di Montalcino Col' d'Orcia (Tuscany)

A fantastic brunello with a flowery bouquet made by ageing the sangiovese for three years in large Slavonian oak barrels before bottling

 68.00

Turriga Argiolas (Sardinia)

The benchmark red wine of Sardinia. A powerful red wine densely packed with tannins and multiple layers of Mediterranean herbs, roasted coffee, spices, and liquorice with a generous core of black and red fruit

 125.00

BEER

Peroni Red Label 5.1% 330ml 3.80

Moretti 4.6% 330ml 3.80

Peroni Gran Riserva 6.6% 330ml 5.20

Amber Doll Karma Artisan Italian Ale 330ml 5.7% 5.90

Blend of five malts with continental and American hops, notes of chestnut honey

Karma White Blanche Artisan Italian Ale 330ml 3.50% 5.90

Mixture of malted barley, oat flakes, wheat and unmalted barley creating a light low alcohol beer

PINK & SPARKLING

Pinot Grigio Blush Ardesia (Veneto)

Dry and fresh with cherry and red berry flavours

 5.80 / 7.20  15.50  21.50

Prosecco San Leo (Veneto)

Apple blossom aromas and soft juicy pear flavours

 6.80  23.50

Prosecco Superiore Millesimato Villa Sandi (Veneto)

Fruity aroma with clear hints of ripe golden apple

 31.00

House Champagne

 42.00

Veuve Clicquot Yellow Label

 82.00

NON ALCOHOL ALTERNATIVES

Moretti Zero <0.5% 330ml 4.00

Real Kombucha Royal Flush 330ml 4.80

Made from fermented Darjeeling tea leaves, a fruity floral kombucha perfect as a prosecco substitute

SOFT DRINKS

Coca Cola 330ml 2.60

Diet Coke 330ml 2.50

San Pellegrino Limonata 330ml 2.80

San Pellegrino Aranciata 330ml 2.80

Organic Gingerella Ginger Beer 250ml 2.80

Fruit Juices – Orange/Apple/Cranberry 2.50

