



**Cosa beviamo oggi?**



## SPARKLING WINE

- |   | 125ml        | bottle        |
|---|--------------|---------------|
| 1 <b>Gran Cuvée Spumante, Serena 1881</b>   | <b>£6.50</b> | <b>£28.00</b> |
| VENETO, ITALY<br>Acacia blossom, apples and stone fruit aromas, with fine, persistent bubbles in the glass. |              |               |

## WHITE WINE

- |   | 175ml        | bottle        |
|---|--------------|---------------|
| 2 <b>Pieno Sud Bianco</b>   | <b>£6.50</b> | <b>£24.00</b> |
| SICILIA, ITALY<br>This delicately perfumed blend of native Sicilian grape varieties offers ripe pear and red apple fruit, a hint of spice and lemony crispness on the finish. |              |               |
| 3 <b>Pinot Grigio delle Dolomiti, Terre del Noce</b>  | <b>£7.50</b> | <b>£27.00</b> |
| TRENTINO-ALTO ADIGE, ITALY<br>Elegant and dry with apple and banana fruit aromas, floral lift and a clean, crisp finish.  |              |               |
| 4 <b>Chardonnay Castel Firmian, Mezzacorona</b>   | <b>£8.50</b> | <b>£29.95</b> |
| TRENTINO-ALTO ADIGE, ITALY<br>Elegant, fruity nose with hints of red apples, apricot, white melon and citrus fruit. The palate is dry and crisp.                              |              |               |
| 5 <b>Sauvignon La Di Motte, Friuli</b>  | <b>£9.00</b> | <b>£31.95</b> |
| FRIULI-VENEZIA GIULIA, ITALY<br>On the nose a rich bouquet of fruity notes. On the palate, the wine is fresh and dry and intensely aromatic.                                  |              |               |

HIGHLY RECOMMENDED

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|--|--------------|---------------|
| 6 <b>Regaleali Bianco, Tasca</b>   | <b>£9.50</b> | <b>£34.50</b> |
| SICILIA, ITALY<br><i>(Inzolia-Catarrato-Grecanico)</i><br>Try me, perfect every time. Beautiful blend from Sicily. |              |               |

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| 12 <b>Verdicchio Castelli di Jesi Classico, Vignamato</b>  | <b>£28.40</b> |
| MARCHE, ITALY<br>Intense fruit aromas with hints of wild flowers leads to a bright and light palate that combines citrus fruit and apples in a crisp and straight-forward style. |               |

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| 13 <b>Silenzi Bianco, Vermentino/Nuragus, Pala</b>  | <b>£30.40</b> |
| SARDEGNA, ITALY<br>A fresh young wine with good intensity, showing crisp, clean notes of apple, pear, citrus and herbs. |               |

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| 14 <b>Poggio dei Gelsi Est! Est!! Est!!! Classico, Falesco</b>  | <b>£35.40</b> |
| LAZIO, ITALY<br>An appealingly floral nose gives way to pithy citrus fruit flavours, with a subtle, nutty complexity on the fresh finish. |               |

HIGHLY RECOMMENDED

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| 15 <b>Vespaiolo, Maculan</b>   | <b>£36.40</b> |
| VENETO, ITALY<br>Unusual grape variety. Local people drink me with baccala (cod), but I will perform well with pasta & pizza & salads. If expensive to drink in, try me at home. |               |

## ROSÉ WINE

- |   | 175ml        | bottle        |
|---|--------------|---------------|
| 7 <b>Pinot Grigio Rosé Terre del Noce</b>   | <b>£7.50</b> | <b>£27.00</b> |
| TRENTINO-ALTO ADIGE, ITALY<br>Jam-packed with the ripe red fruit. The finish is long, lingering and clean, with a fine acidity. |              |               |

## RED WINE

- |  | 175ml         | bottle        |
|--|---------------|---------------|
| 8 <b>Pieno Sud Rosso</b>   | <b>£6.50</b>  | <b>£24.00</b> |
| SICILIA, ITALY<br>Juicy and well-balanced, capturing the sunshine of Sicily, with ripe red fruit and spicy characters.   |               |               |
| 9 <b>Rosso Piceno, Vignamato</b>   | <b>£7.50</b>  | <b>£27.00</b> |
| MARCHE, ITALY ( <i>Montepulciano-Sangiovese</i> )<br>Intense aromas of forest fruits, roses and violets, leading to an elegant, light, refreshing palate.      |               |               |
| 10 <b>Nero d'Avola Regaleali Rosso, Tasca</b>  | <b>£9.50</b>  | <b>£34.50</b> |
| SICILIA, ITALY<br>Notes of cherry, mulberry, black cherry, blueberry, vanilla and sage on the nose. Velvety and balanced in the mouth.                         |               |               |
| 11 <b>Chianti Superiore, Santa Cristina</b>  | <b>£10.00</b> | <b>£40.00</b> |
| TOSCANA, ITALY<br>Aromas of red berry fruit, with vanilla and floral hints of violets. Flavoursome, medium-bodied, with typical spicy sensations from the oak. |               |               |
| 16 <b>Salice Salentino Riserva Ducale</b>  |               | <b>£28.40</b> |
| PUGLIA, ITALY<br>A classic wine from the south of Italy, offering deliciously harmonious mature fruit, with notes of black cherry, raisins and leather.        |               |               |

HIGHLY RECOMMENDED

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| 17 <b>Cirò Rosso Segno,(Gaglioppo) Librandi</b>  | <b>£30.40</b> |
| CALABRIA, ITALY<br>Gaglioppo grape. Arrived in Italy by the Greeks, not as a plant, but as dry sultanas. Mother of all grape variety. Similar in style to Nebbiolo (Barolo). |               |

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| 18 <b>Montepulciano d'Abruzzo, La Valentina</b>  | <b>£33.90</b> |
| ABRUZZO, ITALY<br>First-class peppery Montepulciano, with all the exuberant fruit and spicy character of the grape, plus an extra degree of refinement from this excellent producer. |               |

HIGHLY RECOMMENDED

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|---|---------------|
| 19 <b>Langhe Nebbiolo, Diego Morra</b>  | <b>£43.90</b> |
| PIEMONTE, ITALY<br>The same grape used to produce Barolo & Barbaresco. Barolo & Barbaresco also the names of the towns, gives the name to his wine. This comes just outside the restricted area. Great wine at a fraction of the price. |               |





## WINES TO TAKE HOME

### Cosa compriamo (Buy) oggi?

#### Sparkling Wine

Gran Cuvée Spumante, Serena 1881 £12.50

#### White Wine

Pieno Sud Bianco £11.00

Terre del Noce Pinot Grigio delle Dolomiti £12.95

Verdicchio Castelli di Jesi Classico, Vignamato £14.00

Castel Firmian Chardonnay, Mezzacorona £14.50

Sauvignon La Di Motte, Friuli, Argea La Di Motte £16.00

Regaleali Bianco, Tasca £17.00

Silenzi Bianco, Vermentino/Nuragus, Pala £16.00

Poggio dei Gelsi Est! Est!! Est!!! Classico, Falesco £21.00

Vespaiole, Maculan £22.00

#### RosÉ WINE

Terre del Noce Pinot Grigio Rosé delle Dolomiti £12.60

#### Red Wine

Pieno Sud Rosso £11.00

Salice Salentino Riserva, Ducale £14.00

Rosso Piceno, Vignamato £14.50

Nero d'Avola, Regaleali Rosso, Tasca £17.00

Cirò Rosso Segno, Librandi £16.00

Montepulciano d'Abruzzo, La Valentina £19.50

Chianti Superiore, Santa Cristina £20.50

Langhe Nebbiolo, Diego Morra £29.50