



## WINE LIST

### *Italian White Wines*

*Bottle*

**1. Frascati D.O.C.**

**£28.95**

*Dry fresh and elegant delicate with moderate fruit and blossom*

**2. Orvieto Classico Secco D.O.C.**

**£28.95**

*Bright straw-yellow in colour, on the nose it has delicate floral notes of hawthorn, Jasmine and elderberry, green notes reminiscent of musk and hints of almond.*

**3. Falanghina Vinoisa**

**£29.95**

*Falanghina is better known for its citrus blossom aromas, in particular bitter orange. On the palate it typically shows apple and pear flavours, with spicy or mineral notes.*

**4. Selegas "Nuragus Di Cagliari" D.O.C.**

**£32.95**

*A dry white wine with a fresh hint of lemons, apples and mimosa. Showing smooth yet intense bouquet (Sardinian)*

**5. Vermentino Di Gallura DOCG**

**£32.95**

*Intense, delicate, floral, with a trace of broom, russet Apples and faint references to exotic fruit Dry, warm and full-bodied (Sardinian).*

**6. La Cala Vermentino Di Sardegna D.O.C.**

**£32.95**

*This Vermentino di Sardegna made from fully ripe grapes, to give a full bodied wine combined with delicacy and fragrance (Sardinian).*

**7. Chardonnay D.O.P.**

**£28.95**

*Bright straw-colour with a fresh nose, it evokes orange flowers, Millefiori honey and citrus peel Creamy and harmonious balance of freshness*



*Bottle*

**8. Terre Bianche Torbato di Alghero D.O.C.** **£36.95**

*Pale straw-yellow with golden tones, it shows a rich, elegant, With fruity hints zesty grapefruit, dried herb and floral aromas fresh, Dry has good fragrance, exceptional balance, (Sardinian).*

**9. Gavi di Gavi D.O.C.G.** **£34.95**

*This elegant, fine delicate white wine made from 100% Cortese grapes. Well bodied, fresh and dry with a finish reminiscent of almonds*

**10. Le Arenarie Sauvignon D.O.C.** **£36.95**

*Lemony yellow colour with a long lasting bouquet, Intense and complex, full of varietals personality and a dry, rich with great finesse taste (Sardinian).*

**11. Pinot Grigio Trentino D.O.C.** **£30.95**

*Dry full-bodied wine, with a crisp firm taste on the nose, you can smell Hints of rennet apple and fruit with yellow pulp, then almond flavours*

**12. Pinot Grigio Sanct Valentin D.O.C.** **£62.50**

*Intense and bright straw yellow colour the nose reveals hints of ripe fruit, Yellow flowers, gentian and light smoky notes. The gustative approach is enveloping, Creamy and engaging, then leave the field to lively flavour also repeated smoky returns.*

**13. Samas Isola Dei Nuraghi I.G.T.** **£46.50**

*80% Vermentino and 20% Chardonnay, this wine is a true representation of Agricola Punica's style, combining Sardinian traditional with international finesse. The name is taken from the Phoenician god of the Sun, a nod to the ancient ruins that can be found near Punica's vineyards in southern Sardinia, and the bright, fresh character of the wine. Bright straw yellow colour with slight greenish reflections, typical bouquet of tropical fruits and citrus notes with evident Mediterranean aromas, such as sage Soft and balanced moderate alcohol flavour with delicious and fresh mineral notes (Sardinian)*



## **Italian Red Wines**

*Bottle*

### **19. Montepulciano D'Abruzzo D.O.C.**

**£26.95**

*Dark ruby red colour with soft edges, medium bodied,  
Warm with delicate tannins and a persistent and pleasant finish*

### **20. Monica Di Sardegna D.O.C.**

**£30.50**

*Medium intensity, ruby red, typical of the traditional Monica  
Grapes, a pronounced, intense bouquet, medium bodied with  
Noble tannins and natural richness (Sardinian)*

### **21. Barbera D.O.C.**

**£28.50**

*Ruby red wine, aromatic, fresh with ripe cherry and brambly fruits  
The taste is soft and mellow, with a fresh and lively flavour, easy to drink.*

### **22. Primitivo Salento Orus**

**£30.95**

*Ruby a Full bodied red wine with violet reflections,  
Aromas of prunes and cherry, soft and well balanced*

### **23. Chianti Classico D.O.C.G.**

**£32.50**

*Vivacious red colour, with plenty of the cherry fruit character  
Dry and full bodied wine*

### **24. Aglianico**

**£30.95**

*Stands in the top rank of Italian wines, garnet with orange reflections,  
Its bouquet is rich and smooth with a remarkable depth of flavour.*

### **25. Cannonau di Sardegna D.O.C.**

**£32.50**

*Ruby red, warm dry, harmonious with a dominant  
Aristocratic wooden flavour (Sardinian),*

### **26. Valpolicella Ripasso Classico Superiore**

**£39.95**

*Deep ruby red colour, it has a nose that smells of red fruits, cherry and ripe plum,  
With hints of chocolate and black pepper, the taste is harmonious, full and velvety,*

### **27. Terre Rare Carignano Riserva D.O.C.**

**£43.50**

*Vanilla-y creamy, almost perfumed wine with a delicious creamy character  
and bags of soft ripe blackcurrant fruit flavours (Sardinian)*



- |   | <i>Bottle</i>  |
|---|----------------|
| <b>28. Chianti Classico Riserva D.O.C.G.</b><br><i>Dark ruby colour the bouquet has strong notes of raspberry, Irises and hints of vanilla the flavour is full, warm and savoury.</i>   | <b>£48.50</b>  |
| <b>29. Amarone Classico Superiore D.O.C.G.</b><br><i>Rich and full-bodied, round, superb with an elegant and lingering aftertaste of toasted almonds</i>  | <b>£62.95</b>  |
| <b>30. Barolo D.O.C.G.</b><br><i>Brick red in colour, robust and intense<br/>One of Italy's great wines</i>   | <b>£59.95</b>  |
| <b>31. Camartina Querciabella 2003</b><br><i>This super Tuscan is rich and velvety taste of little ripe black fruits as mulberry, Cherry and blueberry, good acid structure with spices and pepper in the finish</i>  | <b>£225.50</b> |
| <b>32. Montessu Isola Dei Nuraghi I.G.T.</b><br><i>A beautiful ruby red made of a blend of 60% Carignano di Sardegna with the balance made up of Cabernet Sauvignon. Syrah and Merlot .Very well structured Predominately a concentration of plum, dark cherry and subtle spice (Sardinian)</i>               | <b>£52.95</b>  |
| <b>33. Salice Salentino Riserva</b><br><i>Deep ruby red, thick, rich and full body bouquet of cherry and red berry fruits<br/>As well as spicy notes with a long satisfying finish</i>  | <b>£52.95</b>  |
| <b>34. Brunello di Montalcino D.O.C.G.</b><br><i>Full-bodied red wine, of great elegance Rich flavour and<br/>Complex aromas super wine</i>   | <b>£95.50</b>  |
| <b>35. Turriga Argiolas</b><br><i>Dark ruby red Elegant and intense bouquet of ripe, Spicy, plummy fruits Full bodied<br/>Powerful flavour in a Muscular structure, with elegant refined tannins on the finish (Sardinian)</i>  | <b>£175.95</b> |
| <b>36. Amarone Classico Sup. Riserva D.O.C.G</b><br><i>Single-vineyards is nestled in the heart of Valpolicella Classico.is rich with concentrated flavours of preserved fruit, particularly cherries the bouquet is Layered with hints of baking spices, cocoa, and toasted nuts through the long finish</i> | <b>£175.95</b> |
| <b>37. Barrua Isola Dei Nuraghi I.G.T.</b><br><i>Colour: lively, deep ruby-red a blend of 85% Carignano di Sardegna with the balance made up of Merlot, Shiraz with complex scent of ripe red fruit (mainly black cherry), spices, notes of liquorice and hints of myrtle. (Sardinian)</i>                    | <b>£95.50</b>  |



## *French Wines/Champagne & Sparkling*

*Bottle*

- 38. Sancerre** £48.95  
*Immediately appealing, crisp and clean with a  
Good concentration of fruit.*
- 39. Chablis 1er Cru** £60.95  
*Full-bodied white wine, fruity one of France great white wine*
- 40. Chateauneuf-du-Pape** £79.95  
*A very perfumed wine, spicy and peppery,  
With plenty of ripe, sweetish fruit flavours.*
- 60. House Champagne (Brut) N.V.** £57.95
- 61. House Champagne Rose (Brut) N.V.** £64.95
- 62. Môt Chandon Brut Imperial N.V.** £85.95
- 63. Taittinger Brut Reserve** £85.95
- 70. Prosecco Maschio Brut** £30.95  
*Pale straw-yellow in colour, with an apply bouquet.  
Medium bodied, gentle, refined, with a pleasant aftertaste*

## *Rose Wines*

- 45. Bardolino Chiaretto Rosato D.O.C.** £29.95  
*Fruity, delicate, floral with hints of raspberry and soft  
Fruits. Very clear pale pink, medium dry, fresh and delicately warm.*
- 46. Cerasuolo D'Abruzzo D.O.C.** £26.95  
*Cherry rose warm bright with pleasant intensely fruity notes of cerasa and strawberry  
Combining with almond and mulberry, harmonic, fresh, sapid and fragrant*

## *Half Bottles*

*½ Bottles*

### *Red Wines*

- 58. Chianti Classico D.O.C.G. 2018** £28.95  
*Champagne*
- 59. Môt Chandon Brut Imperial N.V.** £57.95



## *Vino Della Casa (House Wines)*

	<i>Litre</i>	<i>Bottle</i>	<i>½ Litre</i>
<i>96. Trebbiano Bianco</i>	<i>£28.95</i>	<i>£24.95</i>	<i>£21.95</i>
<i>97. Sangiovese Rosso</i>	<i>£28.95</i>	<i>£24.95</i>	<i>£21.95</i>

## Bar Price List

<i>Premium Beer &amp; Premium Larger</i>	<i>£5.50</i>
<i>Coca Cola &amp; Fruit Juices</i>	<i>£2.50</i>
<i>Freshly Squeezed Orange Juice</i>	<i>£5.50</i>
<i>J2O</i>	<i>£4.50</i>
<i>Tonic &amp; Mixers</i>	<i>£2.50</i>
<i>Gin, Whisky, Campari &amp; Vermouth etc.</i>	<i>£4.00</i>
<i>Sherry</i>	<i>£4.00</i>
<i>Ruby Port</i>	<i>£5.00</i>
<i>Late Bottled Vintage Port</i>	<i>£6.80</i>
<i>Sweet Dessert Wine</i>	<i>£6.80</i>
<i>Brandy (Italian)</i>	<i>£5.50</i>
<i>Cognac V.S.O.P.</i>	<i>£6.50</i>
<i>Hine Antique</i>	<i>£10.80</i>
<i>Malt &amp; Imported Whiskey</i>	<i>£6.50</i>
<i>Liqueurs</i>	<i>£5.00</i>
<i>Liqueur Coffee</i>	<i>£7.95</i>
<i>Glass of House Wine Small (125ml) 12% vol Red or White</i>	<i>£5.50</i>
<i>Glass of House Wine Large (175ml) 12% vol Red or White</i>	<i>£7.00</i>
<i>Prosecco (dry Sparkling)</i>	<i>£7.50</i>
<i>Kir</i>	<i>£7.00</i>
<i>Kir Royal</i>	<i>£8.50</i>
<i>Italian Mineral Water</i>	
<i>Bottle (1000 ml)</i>	<i>£5.50</i>
<i>½Bottle (500 ml)</i>	<i>£4.50</i>
<i>Glass</i>	<i>£2.50</i>

*Our liqueurs & spirits are served in 25ml units*



## *Wine by Glass List*

### *Whites*

	<i>125ml</i>	<i>175ml</i>
<i>Trebbiano Bianco</i>	<i>(Small £5.50)</i>	<i>(Large £7.00)</i>
<i>Pinot Grigio Venezia</i>	<i>(Small £5.50)</i>	<i>(Large £7.00)</i>
<i>Chardonnay</i>	<i>(Small £5.50)</i>	<i>(Large £7.00)</i>
<i>Sauvignon Bianco</i>	<i>(Small £5.50)</i>	<i>(Large £7.00)</i>
<i>Grillo Bianco</i>	<i>(Small £5.50)</i>	<i>(Large £7.00)</i>
<i>Falanghina</i>	<i>(Small £7.50)</i>	<i>(Large £9.50)</i>
<i>Vermentino Di Sardegna</i>	<i>(Small £7.50)</i>	<i>(Large £9.50)</i>

### *Rose*

<i>Pinot Grigio Blush</i>	<i>(Small £5.50)</i>	<i>(Large £7.00)</i>
<i>Cerasuolo Rosato</i>	<i>(Small £6.00)</i>	<i>(Large £7.50)</i>

### *Reds*

<i>Sangiovese Rosso</i>	<i>(Small £5.50)</i>	<i>(Large £7.00)</i>
<i>Nero D'Avola</i>	<i>(Small £5.50)</i>	<i>(Large £7.00)</i>
<i>Merlot</i>	<i>(Small £5.50)</i>	<i>(Large £7.00)</i>
<i>Shiraz</i>	<i>(Small £5.50)</i>	<i>(Large £7.00)</i>
<i>Cabernet Sauvignon</i>	<i>(Small £5.50)</i>	<i>(Large £7.00)</i>
<i>Chianti</i>	<i>(Small £7.00)</i>	<i>(Large £9.00)</i>
<i>Cannonau Di Sardegna</i>	<i>(Small £7.50)</i>	<i>(Large £9.50)</i>
<i>Primitivo Salento</i>	<i>(Small £7.50)</i>	<i>(Large £9.50)</i>
<i>Barbera</i>	<i>(Small £7.50)</i>	<i>(Large £9.50)</i>