

# Wine List

## Sparkling Wine & Champagne

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|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------|
| <b>1. Prosecco di Valdobbiadene Extra Dry 2010</b>                                                                                                                             |               |
| <b>Col de 'Salici</b>                                                                                                                                                          | <b>29.95</b>  |
| A soft textured Prosecco with green apple fruit, floral notes and a delicate finish.                                                                                           |               |
| <b>2. Rosé de 'Salici Brut</b>                                                                                                                                                 | <b>29.95</b>  |
| <b>Col de 'Salici</b>                                                                                                                                                          |               |
| (Raboso del Piave, Cabernet Sauvignon, Merlot & Prosecco)<br>Pastel pink in colour, aromas of red fruit and pears, and a refreshing red cherry palate with a delicate sparkle. |               |
| <b>3. Champagne Testulat Carte d'Or</b>                                                                                                                                        | <b>39.95</b>  |
| <b>Blanc de Noirs, France</b>                                                                                                                                                  |               |
| (50% Pinot Noir, 50% Pinot Meunier)<br>Rich, fruity champagne with notes of vanilla and peaches. Elegant and well balanced.                                                    |               |
| <b>4. Champagne Veuve Clicquot</b>                                                                                                                                             | <b>79.95</b>  |
| <b>Yellow Label, France</b>                                                                                                                                                    |               |
| There's plenty of finesse in this smooth-textured Champagne, whose flavours evoke apricot, peach, vanilla pastry and mineral.                                                  |               |
| <b>5. Cuvee Dom Perignon 2002</b>                                                                                                                                              | <b>220.00</b> |
| <b>France</b>                                                                                                                                                                  |               |
| The first hints of fresh almond and harvest aromas immediately open up into preserved lemon and dried fruits, the whole rounded off by darker smoky and toasted qualities      |               |

## White Wine

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|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------|-------------|--------------|
| <i>Emilia-Romagna</i>                                                                                                                                                                                                                                                                                                                                                          |             |             |              |
| <b>1. Trebbiano del Rubicone 2010</b>                                                                                                                                                                                                                                                                                                                                          | <b>3.95</b> | <b>4.95</b> | <b>14.95</b> |
| <b>Soledoro</b>                                                                                                                                                                                                                                                                                                                                                                |             |             |              |
| Crisp, dry and fruity with a delicate nutty aroma. Young and fresh.                                                                                                                                                                                                                                                                                                            |             |             |              |
| <i>Trentino Alto-Adige</i>                                                                                                                                                                                                                                                                                                                                                     |             |             |              |
| <b>2. Castel Firmian Sauvignon Blanc, Mezzacorona</b>                                                                                                                                                                                                                                                                                                                          |             |             | <b>19.03</b> |
| A fresh, invigorating nose of cut grass, elderflower and currant leaf leads to a dry, but still quite rounded palate. Grown on the hills running along the Adige River where high temperature variation ensures excellent aromatics. Suitable with light pasta, salads & white meat.                                                                                           |             |             |              |
| <i>Puglia</i>                                                                                                                                                                                                                                                                                                                                                                  |             |             |              |
| <b>3. Chardonnay, Tormaresca 2010</b>                                                                                                                                                                                                                                                                                                                                          | <b>4.66</b> | <b>6.69</b> | <b>20.01</b> |
| <b>Marchesi Antinori</b>                                                                                                                                                                                                                                                                                                                                                       |             |             |              |
| Bright, fruity, medium-bodied Chardonnay showing the purity and richness of Puglian fruit. The estate runs along the coast and features a mixture of bush vines and newer cordon-trained plantings. Suitable with creamy pasta & salads.                                                                                                                                       |             |             |              |
| <i>Trentino</i>                                                                                                                                                                                                                                                                                                                                                                |             |             |              |
| <b>4. Pinot Grigio Riserva 2009</b>                                                                                                                                                                                                                                                                                                                                            |             |             | <b>21.67</b> |
| <b>Mezzacorona</b>                                                                                                                                                                                                                                                                                                                                                             |             |             |              |
| A complex and quite weighty style of Pinot Grigio, with notes of spice and pear, a ripe, round texture, and a whisper of smoke. The grapes are grown in the well-drained soils of the Zabiani zone north east of Mezzacorona. Suitable with fish, especially Shellfish.                                                                                                        |             |             |              |
| <i>Sardinia</i>                                                                                                                                                                                                                                                                                                                                                                |             |             |              |
| <b>5. Vermentino I Fiori 2010</b>                                                                                                                                                                                                                                                                                                                                              |             |             | <b>21.95</b> |
| <b>Pala</b>                                                                                                                                                                                                                                                                                                                                                                    |             |             |              |
| A winning combination of depth and freshness on the palate - this is benchmark Vermentino. The grapes come from the vineyard of Is Crabilis, a limestone-sandy hill completely covered in vines. Suitable with fish, poultry & light red sauces.                                                                                                                               |             |             |              |
| <i>Tuscany</i>                                                                                                                                                                                                                                                                                                                                                                 |             |             |              |
| <b>6. Vernaccia di San Gimignano 2010</b>                                                                                                                                                                                                                                                                                                                                      | <b>5.42</b> |             | <b>23.38</b> |
| <b>Teruzzi &amp; Puthod</b>                                                                                                                                                                                                                                                                                                                                                    |             |             |              |
| Elegant nose of apple and mineral, followed by an engagingly intense palate. The soil around San Gimignano is a mixture of volcanic ash & limestone. Suitable with escalope of Veal & grilled vegetables.                                                                                                                                                                      |             |             |              |
| <i>Marches</i>                                                                                                                                                                                                                                                                                                                                                                 |             |             |              |
| <b>7. Roncaglia Colli Pesaresi 2010</b>                                                                                                                                                                                                                                                                                                                                        |             |             | <b>25.77</b> |
| <b>Frattoria Mancini</b>                                                                                                                                                                                                                                                                                                                                                       |             |             |              |
| (Albanella/Pinot Noir)<br>Zesty, spicy wine from a grape thought to be related to the Albarino; gently floral in the mouth, with melon and hazelnut flavours. Roncaglia is a small village on Italy's Adriatic coast. The surrounding hills have always been considered extremely suitable for the cultivations of the local grape variety, Albanella. Suitable with all fish. |             |             |              |
| <i>Campania</i>                                                                                                                                                                                                                                                                                                                                                                |             |             |              |
| <b>8. Greco 'Giano', Ocone 2010</b>                                                                                                                                                                                                                                                                                                                                            |             |             | <b>25.89</b> |
| <b>Ocone</b>                                                                                                                                                                                                                                                                                                                                                                   |             |             |              |
| 100% Greco<br>This round, expressive Greco infuses super ripe stone fruit with the mineral elegance typical of the variety. Grapes for this wine were hand picked from south-west facing, limestone and clay slopes. Suitable with egg pasta dishes & pesto.                                                                                                                   |             |             |              |
| <i>Abruzzi</i>                                                                                                                                                                                                                                                                                                                                                                 |             |             |              |
| <b>9. Pecorino, Fattoria La Valentina 2010</b>                                                                                                                                                                                                                                                                                                                                 |             |             | <b>26.19</b> |
| <b>Fattoria La Valentina</b>                                                                                                                                                                                                                                                                                                                                                   |             |             |              |
| A pure yet lively aroma, with mineral and lime leaf notes, leads to an immediately charming palate that is both delicate and persistent. The vineyards have clay soils, situated about 150 metres above sea level with southern and southwestern exposure. Suitable with grilled asparagus & cheesy pasta dishes                                                               |             |             |              |

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|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|-------|--------------|
| <i>Piedmont</i>                                                                                                                                                                                                |       |       |              |
| <b>10. Gavi di Gavi La Meirana 2010</b>                                                                                                                                                                        |       |       | <b>26.94</b> |
| <b>Bruno Broglia</b>                                                                                                                                                                                           |       |       |              |
| Great texture and precision, with distinctive greengage and almond notes on the palate. The vineyards are generally south facing, on clay/marl soil. Suitable with all fish, especially lobster and shellfish. |       |       |              |

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| <i>Umbria</i>                                                                                                                                                                                                                                  |       |       |              |
| <b>11. Conte della Vipera 2008</b>                                                                                                                                                                                                             |       |       | <b>41.79</b> |
| <b>Marchesi Antinori, Umbria IGT, Italy</b>                                                                                                                                                                                                    |       |       |              |
| (Sauvignon Blanc/Chardonnay)<br>A rich Sauvignon Blanc with aromas of citrus, herbs and nuts. The soils are rich in marine fossils and layered with clay, increasing minerality in the grapes. Suitable with Scallops & light Italian cheeses. |       |       |              |

## Red Wine

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|-----------------------------------------------------------------------------------|-------------|-------------|--------------|
| <i>Emilia-Romagna</i>                                                             |             |             |              |
| <b>1. Sangiovese del Rubicone 2010</b>                                            | <b>3.95</b> | <b>4.95</b> | <b>14.95</b> |
| <b>Soledoro</b>                                                                   |             |             |              |
| A smooth easy drinking red wine with a delicate aroma and flavours of red fruits. |             |             |              |

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| <i>Trentino Alto-Adige</i>                                                                                                                                                                                                                                            |             |       |              |
| <b>2. Castel Firmian Cabernet Sauvignon 2010</b>                                                                                                                                                                                                                      |             |       |              |
| <b>Mezzacorona</b>                                                                                                                                                                                                                                                    | <b>3.98</b> |       | <b>17.03</b> |
| Intense, complex flavour with spicy notes, hints of eucalyptus and sweet fruit, and a fragrant scent of oak. The fruit for this wine comes exclusively from Mezzacorona's vineyards in the Arco area north of Lake Garda. Suitable with Bruchetta and olive starters. |             |       |              |

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| <i>Veneto</i>                                                                                                                                                                                                                                                       |       |       |              |
| <b>3. Frescaripa Bardolino Classico 2010</b>                                                                                                                                                                                                                        |       |       | <b>20.46</b> |
| <b>Masi</b>                                                                                                                                                                                                                                                         |       |       |              |
| The nose has aromas of cherries, wild strawberries and blackcurrant. The grapes are grown on the historic Bardolino Classico zone close to Lake Garda, in vineyards of morenic soil. Suitable with veal & creamy mushroom pasta dishes. Can also be served chilled. |       |       |              |

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| <i>Campania</i>                                                                                                                                                                                                                                                                  |       |       |              |
| <b>4. Aglianico del Taburno, Ocone 2006</b>                                                                                                                                                                                                                                      |       |       | <b>26.34</b> |
| <b>Ocone</b>                                                                                                                                                                                                                                                                     |       |       |              |
| (100% Aglianico)<br>Very elegant on the palate, with refined structure framing the same delicious characters found on the nose. This Aglianico was handpicked from southwest-facing, predominantly chalky slopes 200-400 metres above sea level. Suitable with pheasant & quails |       |       |              |

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|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|-------|--------------|
| <i>Marches</i>                                                                                                                                                                                                                                                                                                                                                        |       |       |              |
| <b>5. Sangiovese Colli Pesaresi 2009</b>                                                                                                                                                                                                                                                                                                                              |       |       | <b>29.42</b> |
| <b>Fattoria Mancini</b>                                                                                                                                                                                                                                                                                                                                               |       |       |              |
| Juicy, crunchy, appetizing Sangiovese, with flavours of elderberry and mulberry, and a lovely sweetness mid-palate. The cool microclimate and the sandy soils of the coastal cliffs imbue this Sangiovese with distinctive characteristics versus those produced further south. Suitable with rich pasta dishes like lasagne, cannelloni and steaks like the rib-eye. |       |       |              |

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|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------|-------|--------------|
| <i>Umbria</i>                                                                                                                                                                                                                                                                        |             |       |              |
| <b>6. Pesano 2009</b>                                                                                                                                                                                                                                                                | <b>6.41</b> |       | <b>27.43</b> |
| <b>Falesco</b>                                                                                                                                                                                                                                                                       |             |       |              |
| (Merlot)<br>A rich, broad spicy nose leads into a well-balanced, plummy palate typical of top quality Merlot. The merlot comes from the best vineyards around Orvieto; hillsides that offer the perfect combination of exposure and soil. A winter wine suitable with hare & rabbit. |             |       |              |

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|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------|--------------|--------------|
| <i>Tuscany</i>                                                                                                                                                                                                  |             |              |              |
| <b>7. Peppoli Chianti Classico 2009</b>                                                                                                                                                                         | <b>7.82</b> | <b>11.14</b> | <b>33.44</b> |
| <b>Marchesi Antinori</b>                                                                                                                                                                                        |             |              |              |
| Delicate notes of vanilla and chocolate offset intense red fruit aromas. The vineyards are planted in a valley on mineral-rich soil, ideal for the cultivation of Sangiovese. Suitable with red meat and pasta. |             |              |              |

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| <i>Salento</i>                                                                                                                                                                                                                                                                                                                                                              |       |       |              |
| <b>8. Torcicoda 2009</b>                                                                                                                                                                                                                                                                                                                                                    |       |       | <b>29.47</b> |
| <b>Tormaresca, Famiglia Antinori</b>                                                                                                                                                                                                                                                                                                                                        |       |       |              |
| (100% Primitivo)<br>Typical varietal aromas; rich, ripe red fruits alongside a light element of prune and some spice from the wood. The Masseria Maime estate runs along the Adriatic coast, with vineyards set in between woods and pine forests. The grapes for the Torcicoda come from older Primitivo vineyards at the estate. Suitable with fillet of beef and pigeon. |       |       |              |

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| <i>Piedmont</i>                                                                                                                                                                                                                               |       |       |              |
| <b>9. Barolo 2007</b>                                                                                                                                                                                                                         |       |       | <b>64.31</b> |
| <b>Alfredo Prunotto, Piedmont, Italy</b>                                                                                                                                                                                                      |       |       |              |
| 'The King of Italian Wine'<br>Floral, smoky and intensely elegant; Barolo at it's best. Grapes for the Barolo come from vineyards in the areas of Monforte, Serralunga and Castiglione Falletto. Suitable with wild boar & strong red sauces. |       |       |              |

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|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------|--------------|--------------|
| <i>Veneto</i>                                                                                                                                                                                                                                                                                                                                                                                                            |              |              |              |
| <b>10. Costasera Amarone Classico 2007</b>                                                                                                                                                                                                                                                                                                                                                                               |              |              |              |
| <b>della Valpolicella, Masi</b>                                                                                                                                                                                                                                                                                                                                                                                          | <b>15.57</b> | <b>22.22</b> | <b>66.70</b> |
| Bright and intense on the nose with aromas of preserved cherries and dried plums together with hints of fruits of the forest and cinnamon. Masi's hillside vineyards are on the west and south west facing slopes in Valpolicella Classico. The vines face Lake Garda and benefit from the reflection of heat and light, and its tempering effect on the climate. Suitable with red meat, strong cheese and dried fruit. |              |              |              |

## Rosé Wine

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|------------------------------------------------------------------------------------------------------------------------|-------------|-------------|--------------|
| <i>Puglia</i>                                                                                                          |             |             |              |
| <b>1. Pieno Sud Rosato, IGT Puglia 2010</b>                                                                            | <b>3.95</b> | <b>4.95</b> | <b>14.95</b> |
| <b>MGM</b>                                                                                                             |             |             |              |
| A refreshing rosé with notes of red fruits and orange blossom, dry but full of flavour, finishing with a bit of spice. |             |             |              |

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|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|-------|--------------|
| <i>Tuscany</i>                                                                                                                                                                                                                                    |       |       |              |
| <b>2. Cipreseto Rosato di Toscana 2010</b>                                                                                                                                                                                                        |       |       | <b>19.95</b> |
| <b>Marchesi Antinori</b>                                                                                                                                                                                                                          |       |       |              |
| One of Tuscany's original rosés. Cipreseto shows a delightful mid-pink colour, aromas of blackcurrant and cherry, and an attractive crisp balance. The grapes for this wine are all sourced from Antinori's own estate vineyards with in Tuscany. |       |       |              |

## Bin Wines

Please ask the sommelier for the wine of the week

## Dessert Wine

- |                                                                                                                                                                                                                                       | 100ml       | 75cl         |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------|--------------|
| <i>Tuscany</i>                                                                                                                                                                                                                        |             |              |
| <b>1. Vin Santo</b>                                                                                                                                                                                                                   | <b>5.95</b> | <b>39.95</b> |
| <b>Tenute Marchese Antinori</b>                                                                                                                                                                                                       |             |              |
| This historic dessert wine shows generous, complex aromas with hints of honey and dried fruit.                                                                                                                                        |             |              |
| <i>Piedmont</i>                                                                                                                                                                                                                       |             |              |
| <b>2. Moscato d'Asti</b>                                                                                                                                                                                                              | <b>3.95</b> | <b>27.95</b> |
| <b>Prunotto</b>                                                                                                                                                                                                                       |             |              |
| Typical Moscato characteristics on the nose, with hints of acacia honey and hawthorn. The grapes are handpicked into small baskets from selected vineyards in the Canelli and Treiso areas, with soils of calcareous marine deposits. |             |              |

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