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WINES BY THE GLASS & CARAFE

Champagne & Sparkling	Glass 125ml	
—	—	—
N.V. Prosecco di Valdobbiadene, Superiore Extra Dry, Borgoluce, Veneto		10
N.V. Spumante 'Vento Mosso', Brut, Tenuta Fertuna, Toscana		15
2022 Prosecco Rosé, Ca' Morlin, Veneto		12
	Glass 125ml	Carafe 500ml
White Wines	—	—
—	—	—
2023 Greco/Fiano, 'Pipoli', Vigneti del Vulture, Basilicata	8	28
2023 Toscana Bianco, Angela Hartnett Cuvée, Toscana	9	32
2022 Falanghina, 'Rami', Di Majo Norante, Molise	9.5	35
2023 Soave Classico, Pieropan, Veneto	10.5	38
2021 Chardonnay/Pinot Bianco, 'Olivar', Cesconi, Alto Adige	14	55
2020 Etna Bianco, 'Ante', I Custodi, Sicilia	15.5	56
2020 Verdicchio Classico Riserva, Villa Bucci, Marche	25	
2022 Langhe Bianco, 'Rossj Bass', Angelo Gaja, Piemonte	33	
	125ml	500ml
Rose Wines	—	—
—	—	—
2020 Rosato, Le Pianure, Friuli Venezia	6.5	24.5
2022 Toscana Rosato, Angela Hartnett Cuvée, Toscana	9	32
2023 Primitivo Rose, A Mano, Puglia	10	33.5
	125ml	500ml
Red Wines	—	—
—	—	—
2022 Puglia Rosso, Antica Enotria, Puglia	8	28
2020 Toscana Rosso, Angela Hartnett Cuvée, Toscana	9	32
2019 Corvina, Antolini, Veneto	10	39
2016 Barbera, '1212', Cigognola, Lombardia	11	42
2022 Pinot Nero, Franz Haas, Alto Adige	14.5	60
2020 Barolo, Principiano, Piemonte	18	70
2011 Taurasi, Perillo, Campania	25	
2018 Brunello di Montalcino, San Polo, Toscana	30	
	100ml	
Dessert Wines	—	—
—	—	—
2023 Moscato d'Asti, Contero, Piemonte	7.5	
2018 Vin Santo, Buccia Nera, Toscana	10.5	
2021 Recioto della Valpolicella, Antolini, Veneto	12.5	
2018 Marsala Vigna Miccia, Marco De Bartoli, Sicilia	16.5	

SPARKLING WINES

Sparkling Wines

N.V. Prosecco di Valdobbiadene Superiore, Extra Dry Borgoluce	<i>Veneto</i>	44
2022 Pignoletto Villa Cialdini	<i>Emilia Romagna</i>	47
N.V. Classic Cuvée, Brut Hambleton	<i>Hampshire</i>	70
N.V. Contadino Spumante, Brut Ciro Picariello	<i>Campania</i>	72
N.V. Spumante, 'Vento Mosso', Brut Tenuta Fertuna	<i>Toscana</i>	77
N.V. Franciacorta, 'Alma' Cuvée, Brut Bellavista	<i>Lombardia</i>	80
N.V. 'Intense Mag19', Extra Brut A.R. Lenoble	<i>Champagne</i>	96

Sparkling Rosé

2023 Lambrusco Grasparossa Villa Cialdini	<i>Emilia Romagna</i>	47
N.V. Ca Morlin Prosecco Rosé	<i>Veneto</i>	55
N.V. Nebbiolo Metodo Classico, Pas Dose Dirupi	<i>Lombardia</i>	105
N.V. 'Rosé Terroirs Mag15', Extra Brut A.R. Lenoble	<i>Champagne</i>	115

OUR FAVOURITES

We've selected a handful of wines that are a little more unusual, boutique or just plain delicious, perfect for those looking for a vinous discovery!

2023 Pecorino

'Alta Quota', Gran Sasso

Abruzzo

48

Grown in the beautiful Majella Mountains, the grapes benefit from the cooling altitude in this otherwise warm and sunny region, retaining a good freshness. Some of the wine is matured for a short period in large old oak that provides a spicy complexity to the green fruit flavours and offers a generosity of mouthfeel. A perfect companion for fish and pasta dishes.

2023 Lugana

'I Frati', Ca dei Frati

Lombardia

65

A wine that transports you to a joyous summer afternoon eating antipasti next to Lake Garda, where this vineyard is located. Super bright and refreshing with enough concentrated citrus and stone fruit flavours to be food a great partner to fried food in particular. Also, a little too dangerously easy to drink by itself...

2020 Vernaccia di San Gimignano

'Fiore', Montenidoli

Toscana

75

Arguably the best wine from the benchmark producer in this old fortress town of northern Tuscany, Montenidoli. Translated as 'the mountain of little bird nests', the grapes are surrounded by 200 hectares of woodlands, and they continue to farm sustainably. The wine spends a few months resting with yeast cells after fermentation, providing a rounded texture on the palate to stand up to a range of white meat and creamy pasta options.

WHITE WINES FROM NORTHERN ITALY

Encompassing the vast regions of Piemonte in the west to Friuli in the east, all of these whites benefit from the advantage of both cooling mountain influences and the warming effect of both coastal and inland waters.

2023 Trebbiano & Garganega Ponte Pietra	Veneto	29
2022 Custoza Bianco Cantina di Custoza	Veneto	30.5
N.V. Friulano Bianco Le Pianure	Friuli Venezia Giulia	33
2021 Gambellara Cantina di Gambellara	Veneto	33.5
2021 Sauvignon Blanc Stocco	Friuli Venezia Giulia	38
2023 Pinot Bianco 'Tappo a Vite', Cantina Bolzano	Alto Adige	45
2019 Ribolla Gialla 'Botis', Stocco	Friuli Venezia Giulia	45
2023 Pinot Grigio 'St Magdalena', Cantina Bolzano	Alto Adige	46
2023 Barbera vinificata Bianca Castello di Cigognola	Lombardia	46
2023 Gavi di Gavi 'Terre Antiche', La Giustiniana	Piemonte	47
2023 Langhe Bianco 'Dragon', Luigi Baudana	Piemonte	53
2023 Soave Classico Pieropan	Veneto	53.5
2021 Kerner Cantina Toblino	Alto Adige	55
2021 Blanc de Morgex Cave de Morgex et la Salle	Valle d'Aosta	55

N.V. Chardonnay 'Rubinia', la Montina	<i>Lombardia</i>	63
2023 Lugana 'I Frati', Ca dei Frati	<i>Lombardia</i>	65
2023 Langhe Arneis 'Blangé', Ceretto	<i>Piemonte</i>	66
2022 Gewurztraminer Franz Haas	<i>Alto Adige</i>	69
2021 Soave Classico 'Calvarino', Pieropan	<i>Veneto</i>	69
2022 Riesling Kaiton Kuenhof	<i>Alto Adige</i>	75
2021 Chardonnay, Pinot Grigio & Pinot Bianco 'Olivar', Cesconi	<i>Alto Adige</i>	77
2022 Langhe Bianco 'Rossj Bass', Angelo Gaja	<i>Piedmont</i>	190

WHITE WINES FROM CENTRAL ITALY

The central plains offer fertile soils for richer grape varieties, producing whites with stone fruit character, hints of almond and more mineral notes when closer to the coast. These wines are made for fish, seafood and pasta dishes.

2022 Madregale Bianco Terri di Chieti	Abruzzo	30
2023 Falerio 'Oris Bianco', Ciu Ciu	Marche	37
2023 Toscana Bianco 'Angela Hartnett Cuvée', Tenuta Fertuna	Toscana	46
2023 Pecorino 'Alta Quota', Gran Sasso	Abruzzo	48
2022 Verdicchio di Matelica 'Del Cerro', Belisario	Marche	48
2022 Vermentino/ Viognier Borgeri Bianco, Meletti Cavallari	Toscana	55
2022 Vermentino 'SoloSole', Poggio al Tesoro	Toscana	63
2022 Sauvignon Blanc Meriggio, Fontodi	Toscana	63
2022 Vernaccia di San Gimignano 'Tradizionale', Montenidoli	Toscana	67.5
2021 Chardonnay 'I Sistri', Felsina	Toscana	77
2020 Verdicchio dei Castelli di Jesi Riserva Villa Bucci	Marche	145

WHITE WINES FROM SOUTHERN ITALY AND ISLANDS

Local grape varieties thrive in a wide range of soils across this varied region. The magical islands of Sicily and Sardinia produce wines with unique character, balancing exotic fruit with sea influence. Planting at altitude allows for the more aromatic grape varieties to slowly develop whilst harnessing their refreshing acidity.

2023 Cataratto Cielo Bianco	<i>Sicilia</i>	29
2022 Malvasia di Basilicata Vignali Cantina di Venosa	<i>Basilicata</i>	30
2023 Viognier 'Le Senie', Mandrarossa	<i>Sicilia</i>	36.5
2023 Greco/Fiano Pipoli, Vigneti del Vulture	<i>Basilicata</i>	40
2022 Falanghina Di Majo Norante	<i>Molise</i>	51
2020 Etna Bianco 'Ante', I Custodi	<i>Sicilia</i>	80

ROSÉ WINES

Below you'll find Rosé wines balancing concentrated fruit character with good texture and vibrant acidity to complement a wide range of dishes.

2023 Pinot Grigio Rosato Cantine Rosa Bianca	Veneto	33
2020 Rosato Le Pianure	Friuli Venezia Giulia	35
2022 Toscana Rosato 'Angela Hartnett Cuvée', Tenuta Fertuna	Toscana	46
2023 Primitivo Rosé A Mano	Puglia	48

RED WINES FROM NORTHERN ITALY

A variety of styles ranging from the elegant yet structured Nebbiolos in the north-west to rich and supple Amarones in the Veneto, whilst international varietals in the Friuli benefit from a freshness borne of the cooler climate. They all share a common juicy acidity that makes them perfect to accompany food.

2023 Merlot/Corvina Ponte Pietra	Veneto	29
2022 Cabernet Franc La Pianure	Friuli Venezia Giulia	35
2022 Refosco delle Venezie Le Pianure	Friuli Venezia Giulia	35
2022 Bardolino Corte Giara	Veneto	35.5
2022 Pinot Nero 'Botis' Stocco	Friuli Venezia Giulia	44
2022 Valpolicella Classico Meroni	Lombardy	49
2022 Dolcetto d'Alba Viberti	Piemonte	50
2020 Corvina Classico Antolini	Veneto	51
2016 Barbera '1212', Castello di Cigognola	Lombardia	56.5
2022 Valpolicella Ripasso Corte Giara	Veneto	59.5
2020 Valtellina Superiore Valgella 'Costa Bassa', Sandro Fay	Lombardia	60
2020 Valpolicella Superiore 'Vigna Garzon', Ruberopan, Pieropan	Veneto	69
2022 Pinot Nero Franz Haas	Alto Adige	88
2017 Barolo Eraldo Viberti	Piemonte	98

2020 Barolo di Serralunga d'Alba Principiano	<i>Piemonte</i>	102
2018 Sacrisassi Le Due Terre	<i>Friuli Venezia Giulia</i>	104
2020 Amarone Classico 'Moropio', Antolini	<i>Veneto</i>	110
2018 Sforzato della Valtellina 'Ronco del Picchio', Sandro Fay	<i>Lombardia</i>	120
2019 Barolo di Serralunga D'Alba Massolino	<i>Piemonte</i>	127
2020 Barbaresco Bruno Rocca	<i>Piemonte</i>	142
2019 Amarone della Valpolicella Classico Allegrini	<i>Veneto</i>	164
2019 Barolo 'Bussia', Aldo Conterno	<i>Piemonte</i>	250

RED WINES FROM CENTRAL ITALY

From the famed region of Tuscany across the Apennines to the Adriatic coast, Central Italy has something for everyone. Indigenous grapes grow alongside international varietals offering varied flavour profiles and structures.

2022 Madregale Rosso Terre di Chieti	Abruzzo	30
2022 Sangiovese & Montepulciano 'Bacchus', Ciù Ciù	Marche	38
2020 Roma Principe Pallavicini	Lazio	38.5
2020 Toscana Rosso 'Angela Hartnett Cuvée', Tenuta Fertuna	Toscana	46
2021 Chianti 'Podere Gamba', San Ferdinando	Toscana	47
2020 Sant' Antimo, Syrah 'Fabivs', Ciacci Piccolomini d'Aragona	Toscana	47.5
2019 Syrah Buccia Nera	Toscana	55
2017 Cabernet Sauvignon 'Lodai', Tenuta Fertuna	Toscana	65
2021 Chianti Classico Rocca di Montegrossi	Toscana	70
2021 Rosso di Montalcino San Polo	Toscana	73
2019 Vino Nobile di Montepulciano Tenuta Valdipiatta	Toscana	75.5
2018 12 Uve Paradiso di Frassina	Toscana	78
2019 Carmignano Villa Capezzana	Toscana	105
2018 Brunello di Montalcino San Polo	Toscana	140

RED WINES FROM SOUTHERN ITALY AND ISLANDS

Often neglected in favour of more fashionable regions, here local grape varieties and varied soil composition offer a real sense of terroir and rusticity. The heat of the south is combatted by clever planting at altitude, allowing the grapes to ripen and mature slowly. The wines balance concentration of flavour with a level of freshness to pair with a variety of food.

2021 Negroamaro Mocavero	<i>Puglia</i>	39
2022 Rosso di Puglia Antica Enotria	<i>Puglia</i>	40
2021 Aglianico Pipoli, Vigneti del Vulture	<i>Basilicata</i>	41.5
2021 Nero di Troia 'Tufarello', Vigneti Canosini	<i>Puglia</i>	43
2022 Monica di Sardegna Alberto Loi	<i>Sardegna</i>	45.5
2022 Primitivo Fatalone, Giogia Del Colle	<i>Puglia</i>	62
2020 Etna Rosso 'Pistus', I Custodi	<i>Sicilia</i>	67
2011 Taurasi Perillo	<i>Campania</i>	130

DESSERT WINES

2022 Brachetto d'Acqui Contero, 37.5 cl	<i>Piemonte</i>	30
2023 Moscato d'Asti Contero, 37.5 cl	<i>Piemonte</i>	31.5
2018 Vin Santo Buccia Nera, 50 cl	<i>Toscana</i>	54
2021 Recioto della Valpolicella Antolini, 50cl	<i>Veneto</i>	59
2018 Marsala Vigna Bartoli, 50cl	<i>Sicilia</i>	72
2021 Passito di Pantelleria 'Ben Rye' Donnafugata, 37.5 cl	<i>Sicilia</i>	73.5
2010 Moscato, Passito di Strevi Marenco, 37.5 cl	<i>Piemonte</i>	90