



Caldesi in Campagna: a rural addition for Giancarlo and Katie Caldesi

Caldesi in Campagna is Giancarlo and Katie Caldesi's first launch outside the capital, adding to their two successful restaurants and popular cookery school, which are all located in Marylebone.

An authentic Italian menu brimming with regional dishes and specialities. *Caldesi in Campagna* is suitable for all occasions from a light lunch to a gastronomic dinner.

Giancarlo and his team of chefs have spent the last few months researching and developing an exceptional menu and renowned chef and owner of the Bertinet Kitchen, Richard Bertinet has designed some bespoke breads for the restaurant.

Giancarlo launched *Caldesi Restaurant* in 1993 before meeting Katie with whom he went on to launch *Caffe Caldesi*, a regional Italian café and restaurant. In 2005, following years of hosting cookery classes in their restaurant kitchens, they launched La Cucina Caldesi . a state of the art cookery school where they hold classes in Italian cuisine for all ages and abilities.



Wine & Sparkling by the glass

SPARKLING WINES

Flute

<i>Prosecco Vallate, DOC</i>	£8.50
<i>Ferrari Perlé "Metodo Classico" Trento DOC</i>	£12.00
<i>Ferrari Brut Rosé "Metodo Classico" Trento DOC</i>	£12.00

WHITE

Glass

175ml 250ml

<i>Le Rime Chardonnay/Pinot Grigio Toscana IGT, Banfi</i>	£5.70	£7.20
<i>Sauvignon Blanc Colli Piacentini DOC, Castelli del Duca</i>	£6.80	£8.70
<i>Gavi del comune di Gavi DOCG, Michele Chiarlo, Piemonte</i>	£10.60	£12.90
<i>Pinot Grigio, Sant Angelo, Montalcino, Banfi, Toscana</i>	£7.30	£9.30
<i>Vermmentino di Maremma, Mazzei, Toscana</i>	£8.80	£11.80
<i>Fiano di Avellino, I favati DOCG, Campania</i>	£11.60	£15.50

ROSE'

<i>Bardolino Chiaretto DOC, La Cavalchina, Veneto</i>	£7.80	£10.40
<i>Rose di Maremma, tenuta Belguard, Mazzei</i>	£ 8.00	£10.70

RED

<i>Col di Sasso Sangiovese-Cab.Sauvignon Toscana, Banfi</i>	£5.70	£7.20
<i>Scurati Nero d'Avola Sicilia, Ceuso, Sicilia</i>	£7.80	£10.30
<i>Valpolicella Classico DOC, Brigaldara, Veneto</i>	£8.10	£10.60
<i>Primitivo Gioia del Colle DOC, Fatalone, Puglia</i>	£8.40	£11.00
<i>Chianti Classico, Fonterutoli DOCG, Toscana</i>	£11.50	£15.40
<i>Aglainico, I favati DOC, Campania</i>	£11.60	£15.50

*Vat is included in the prices, a 12.5% discretionary service charge will be added to the final bill.
All of our wine by the glass are also served in 125ml.*



Champagne & Sparkling Wines

Champagne

Bottle

09) Laurent Perrier Rosé

£95.00

10) Bollinger

£70.00

11) Krug Grand Cuvee'

£170.00

12) Cristal Louis Roederer 2000

£250.00

Italian Classic Method

3) Ferrari Perlé "Metodo Classico" Trento DOC 2005

£51.00

A bouquet with a firm, distinctive flavour; a lovely touch of fresh bread and yeasty tones on the palate with a ripe and crisp finish.

4) Ferrari Brut Rosé "Metodo Classico" Trento DOC

£51.00

Fragrant, flowery nose with just a touch of berry fruit is balanced by a delicate flavour in the mouth with a hint of almonds on the finish.

5) Ferrari Perlé Rosé "Metodo Classico" Trento DOC 2005

£65.00

With its brushstroke of bewitching pink, it amazes with its refined expression. This vintage Rosé is obtained from a very special selection of Pinot Nero from the Lunelli family's vineyards: persistent velvety harmony. Noblesse obliged!

6) Ferrari Perlé Nero "Metodo Classico" Trento DOC 2002

£95.00

Perle Nero is a Blanc de Noirs, created with the exclusive use of Pinot Nero grapes: the result is a white wine, with a length of maturation of over sixty-six months. Deep gold. Wonderful rich nose of roasted nuts, dried figs, citrus. Crisp acidity, full bodied, muscley, savoury, delicious.

7) Giulio Ferrari Riserva del Fondatore Trento DOC 1997

£120.00

A star wine that goes beyond all one's expectations. Made exclusively from Chardonnay, it is spellbinding, satisfying and seductive. This Cru from the Maso Pianizza vineyard is a wine of extraordinary longevity. Elegant and well-balanced, with velvety, well-knit fruit combined with attractive floral notes. All of these sensations contribute to an overall flavour of great breed and remarkable persistence.

Sparkling Wine

1) Prosecco Vallate, DOC

£28.50

Fresh, harmonious and fruity, with a note of wisteria in bloom and acacia flowers

2) Lambrusco Reggiano DOC "Concerto", Medici

£24.50

Dismiss old notions, this is real Lambrusco. It is a dry, red wine with a sparkle and bags of flavour, to be drunk with great gusto. Full, juicy and mouth filling.



White Wines

TOSCANA

- 15) Le Rime Chardonnay/Pinot Grigio Toscana IGT 2010, Banfi** **£19.75**
Pinot Grigio and Chardonnay are nurtured to perfection in select hillside vineyards of the Banfi Estate in Montalcino. Le Rime, pale straw in colour, is an aromatic, fruity white wine with a crisp finish replete with refreshing acidity.
- 16) Vernaccia di S. Gimignano DOCG 2010, Carpineto** **£29.50**
A generous, dry and fruity wine with hints of spring flowers on the nose and a characteristic aromatic finish.
- 17) Pomino Bianco DOC 2009, Frescobaldi** **£30.50**
Unusual blend of Pinot Blanc and Chardonnay, lovely floral bouquet and lingering finish, excellent with lean fish based dishes.
- 18) Pinot Grigio, Sant Angelo 2010, Montalcino, Banfi** **£29.50**
Thanks to the Montalcino microclimate our Tuscan Pinot Grigio adds to the typical aromas of this variety an unusual body, light straw yellow, very fresh and fruity with pear, banana, peach, anise and honey notes, rich, full, round and very persistent.
- 19) Fontanelle Chardonnay S. Antimo DOC 2009, Banfi** **£40.00**
This complex and distinctive Chardonnay from Italy blends toasty, spicy oak aromas with ample fruit and nutty nuances to make a concentrated, focused, nicely balanced whole. Long on the finish and thoroughly enticing.
- 20) Vermentino di Maremma 2009, Tenuta Belguardo, Mazzei** **£33.50**
Medium lemon yellow, full bodied and tropical fruits, vanilla yellow peach, all kept fresh with a seam of textured minerality.

PIEMONTE

- 21) Roero Arneis Le Madri DOC 2009, Michele Chiarlo** **£30.50**
Gold Yellow Robe. Pleasantly full bouquet after-yellow plums, a little lime, banana. Soft opening with a pleasant sweet fruit, gooseberries, pineapple something pointing from elegant freshness, full to the final.
- 22) Gavi del Comune di Gavi Rovereto DOCG 2010, Michele Chiarlo** **£35.50**
Probably is the best known Italian white wine that makes it a classic. Full of freshness with notes of almond and hazelnut with good length.
- 23) Gavi di Gavi, DOCG 2009, Vigneto Ciapon** **£47.50**
100% Cortese, This wine is a powerful, but dry and elegant wine with a complex and pleasant taste. A wonderful dry white wine that goes remarkably well with fish or even with a selection of freshly caught seafood
- 24) Gaja Rossj-Bass Langhe 2009** **£120.00**
A great example of Italian Chardonnay, it is brimming with citrus fruits and floral notes. The palate is medium-bodied with citrus, honey and almonds with slight spicy oaky notes. The crisp acidity and long finish help show this wine's true class.



VENETO

25) Soave Superiore DOC 2009, Tamellini **£29.50**

This straight Soave is marked by seductive honey and nutty almond aromas added to a typical Garganega floral dimension with a textured palate; white stone fruit, aromatic herbs and citrus flavour with a pure mineral edge.

26) Amedeo Bianco di Custoza Sup. DOC 2010, La Cavalchina **£37.50**

This Bianco di Custoza in fifth gear with oak ageing and made by one of the best winemakers in the region. Deftly balanced, velvety-textured. A touch of oak adds breadth and richness to the peach flavours with honey and vanilla on the finish.

27) Sauvignon Blanc, Vulcaia, 2009 **£40.00**

Golden color, fermented in stainless steel. Bold, intense and melony on the nose with sweet fruit and a herbal tang. The palate is concentrated and intense with rich herb, melon and apple character, as well as some minerality. A profound expression of Sauvignon

ALTO ADIGE

32) Pinot Grigio Alto Adige DOC 2010, Giralan **£29.50**

This elegant Pinot Grigio offers delicate, floral aromas and tropical fruits. Light and clean with ripe pineapple and peach flavours, notes of sweet spice and a bright crisp finish.

33) Muller-Thurgau della Valle Isarco DOC 2009, Cantina Valle Isarco **£30.50**

This grape variety prefers the elevated and sunny hillsides of the Valle Isarco featuring a thinly structured soil. It is a fresh and tasty white wine with a strong character, full of minerals, like surfing a stony river bed with your tongue. No Mullerlite white this!

34) Gewurztraminer 2009, Cantina Valle Isarco **£35.50**

This wine has a lovely bouquet of dried fruits, nutmeg and sweet spice and is rich and viscous. It will match a wide range of food: from lobster and crayfish to foie gras, gratin dishes and smoked cheese.

35) Pinot Bianco (Weissburgunder) 2009, Giralan **£37.50**

A white wine showing a combination of ripeness and minerality that lifts it above the ordinary..



FRIULI

30) Chardonnay, Claps, 2010 Forchir

£27.00

A mix of delicious smells, with a touch of honey and citrus then followed by a lovely rounded flavour and a clean, crisp, long finish.

31) Friulano Lusor, 2010, Forchir

£29.00

Tocai is an indigenous and, all too often, much under-rated variety.

A delicious and intensely flavoured wine with a perfume of honeysuckle and tropical fruits and a long finish.

36) Pinot Grigio Jerman, 2009

£50.50

An intense straw yellow colour with a faint tinge of old rose. Beautifully pure, elegant, floral Pinot Grigio.

The bouquet is full and fruity. A touch of almonds and vanilla, a hint of fruit and spice on the palate, a smooth and dry full-bodied white which is particularly harmonious and accessible

EMILIA ROMAGNA

37) Sauvignon Blanc Colli Piacentini DOC 2010, Castelli del Duca

£24.50

A firm and distinctly herbal nose is followed by a deliciously crisp and grassy finish.

This Sauvignon is fresh, smooth and well-balanced.

UMBRIA

38) Bramito del Cervo Chard. Umbria IGT 2009, Castello della Sala

£36.50

Pale golden in colour with gold reflexes. On the nose is fruity with clean varietals character, good vanilla flavour and toasted. On the palate is soft and well balanced with an excellent structure.

39) Cervaro della Sala Umbria IGT 2008, Antinori

£76.00

Cervaro expresses an intense fragrance with aromatic notes of citrus, pears, and acacia flowers, which blend with hints of vanilla to heighten the wine's complexity. It is full-flavored and well-structured, with sweet notes of butter and hazelnut, while simultaneously persistent and minerally

ABRUZZO

40) Trebbiano D'abruzzo, podere Castorani, DOC, 2010

£27.00

Structured on the palate, smooth and silky, full. Persistent aftertaste, with intense notes of yellow fruits, citrus fruits, vanilla, spices and tropical fruits.



MARCHE

- 41) Podium Verdicchio dei Cast. Di Jesi Cl. Sup. 2008, Garofali** **£32.50**
Verdicchio at its best. This is golden, slightly austere, Chablis-like wine with excellent length and concentration. Matured in tank for a year and then 5 months in bottle, giving complexity and depth not often found in a white wine.
- 42) Vigna delle Oche Verdicchio Cast. Di Jesi Ris. 2007, S.Lorenzo** **£41.50**
Passion and heart, tradition and innovation - these are the "dogma" of Fattoria San Lorenzo. This delicious white wine is almost Burgundian in style. Full bodied and creamy, but not oaky; this is bright straw yellow with green highlights. Intense and continuous aromas of ripe fruit, particularly apple and ripe pear with complex layers.
- 43) Offida Pecorino le Merlettaie, Organic, 2009** **£29.00**
A charming wine with citrus, apricot & almond aromas bursting forth from this incredibly aromatic wine. To follow, a beautifully defined palate is smooth, soft & creamy with those citrus fruits this time blended with hints of pear.

CAMPANIA

- 45) Grego di Tufo DOCG 2009, Vadiaperti** **£32.50**
Classic Greco with elegant refined notes of ripe fruit, golden delicious apples lifted by floral and acacia honey nuances. The palate is fresh and structured with good balance and length and a perceptible bitter almond finish.
- 46) Lacryma Christi Bianco 2009, Feudi San Gregorio** **£33.50**
Coda di Volpe, Fiano and Falanghina sourced exclusively from vineyards surrounding Mount Vesuvius with poor volcanic soils. Pale straw yellow in colour with golden highlights and ripe aromas of white tropical fruits and citrus. The palate is quite full-bodied and textured, with flavours of fresh peaches, apricots and citrus rind with balancing mineral elements and a dry, crisp, refreshing finish.
- 47) Falanghina del Sannio Beneventano, 2010, Feudi San Gregorio** **£36.50**
Pale straw yellow in colour with marine green highlights. The nose is intense and aromatic, packed with spring blossom and tropical fruits. The palate is quite full-bodied, dry, succulently textured and dripping with tropical flavours of melon, quince and passion fruit. Finishes fine, dry and crisp with an invigorating mineral streak.
- 48) Fiano di Avellino, Pietramara, DOCG 2010, I Favati** **£45.00**
Very aromatic, salt air, tangy nose, grapefruit, unusual profile with depth, minerality, savory notes, short-medium fantastic with seafood.



SICILIA

50) Greganico terre di Giumara, 2009 **£22.50**

Intense and fine. Its colour and brightness anticipate a richness of fragrances with wide and varied shades. Its aroma is characterized by White fruits with orange blossoms.

51) Chardonnay, Planeta, 2008 **£54.00**

Golden yellow with greenish hue. On the nose it comes across very intense, with citrus fruit flavours, chestnut, honey and a spicy complexity.

52) Rami Bianco 2008, Cos **£35.00**

Fermented in stainless steel it retains a certain leafy pungency on the nose, but is fairly restrained, with notes of almond and straw, and some of that citrus quality.

SARDEGNA

53) Canayli Vermentino di Gallura Sup. DOC 2009, C.S. Gallura **£32.50**

Gallura in Sardinia is one of Italy's classic zones for Vermentino: straw yellow in colour, with green reflexes, Canayli has an intense and long scent, rich with freshness and fruits; in the mouth it releases its characteristic dry taste, alcoholic and warm.

54) Vermentino di Sardegna, Crabilis, Pala, 2009 **£29.50**

Clear light gold. Full, almost opulent fruit aromatics, peach and pear, on the nose and palate, where the first impression of all that white fruit comes across so textured and luscious that it almost seems sweet, but a firm acidic structure quickly banishes that concept, and the wine finishes dry and tart, with just a hint of peach-pit bitterness at the end.

Rosé Wines

55) Bardolino Chiaretto DOC 2010 La Cavalchina **£28.50**

Corvina and Rondinella grapes, grown on the south side of Lake Garda, juicy elegant pink with a snap of herbiness on the finish.

56) Saltagrilli Tenuta dei Castiglioni IGT 2009 Frescobaldi **£30.00**

A lovely claret-pink in appearance. The entrance is vigorous showing a tasty array of flavours that are more than appealing; the finish is clean, well delineated, and nicely sustained.

57) Scalabrone Rosato 2009, Tenuta Guado al Tasso, Antinori **£38.00**

A distinguished rosé with a fresh, fruity nose dominated by raspberry aromas; well-balanced and elegant on the palate with a long finish of raspberry and rose.

58) Rose di Maremma 2009, Tenuta Belguardo, Mazzei **£30.50**

Light cherry red in color, rose petals on the nose. In the mouth there is a poised balance of acidity, alcohol and body, the short period in wood adds to mouthfeel, structure and complexity.



Red Wines

TOSCANA

- 60) Col di Sasso Toscana IGT 2009, Banfi** **£19.75**
A blend of Sangiovese and Cabernet Sauvignon well-structured with supple tannins.
- 61) Campo ai Sassi Rosso di Montalcino DOC 2009, Frescobaldi** **£38.50**
An intense bouquet of cherries, plums with hints of violets and floral tones
- 63) Santa Maria Morellino di Scansano DOCG 2009, Frescobaldi** **£32.00**
Full of ripe fruit and spice complemented by sweeter hints of vanilla through to a rich, full-bodied flavour with supporting tannins
- 64) Chianti Classico DOCG 2009, Banfi** **£35.50**
Banfi Chianti Classico embodies all the characteristics that have made this wine an enduring classic: an alluring bouquet of black fruit and violets; rich flavors of cherry and leather; supple tannins and good acidity for dining
- 65) Chianti Classico 2008, Fonterutoli** **£42.50**
Dark, richly coloured ruby/garnet. Perfumed nose of black cherry and spice with hints of woodsmoke and tobacco. Full, ripe tannins, integrated acidity and a long finish.
- 66) Poggio alla badiola 2008, Mazzei** **£29.00**
70% Sangiovese, 15 % Cab. Sauvignon, 15% Merlot, delicious, plummy damson fruit flavours with smooth, integrated tannins
- 67) Nipozzano Chianti Rufina Riserva DOCG 2007, Frescobaldi** **£40.00**
An enticing, rather pronounced ruby red. Its suite of fragrances exhibits considerable complexity, opening to dark fruit such as plum and blackcurrant, pungent spiciness of cinnamon and clove. Solidly-built but not heavy with long-lingering finish.
- 68) Ser Lapo Chianti Classico Riserva, 2007** **£46.50**
Bitter Morello cherry notes, nicely taut structure and food friendly finish.
- 71) Vino Nobile di Montepulciano Riserva 2004, Carpineto** **£45.00**
*On the nose, intense and typical aromas of fruits with a delicate hint of vanilla.
On the palate is structured and well-balanced*
- 72) Chianti Classico Riserva DOCG 2007, Banfi** **£48.75**
Produced from select grapes grown in the "Classico" region of Chianti between Siena and Florence. After aging two years in Slovenian oak casks, this elegant, well-balanced wine has flavours of vanilla, cocoa and spice.



TOSCANA

75) Brunello di Montalcino DOCG 2005, Banfi £75.00

Intense and deep ruby red in colour. The bouquet is very soft and complex, with a hint of jam which is well integrated with aromas of plums and ripe cherries. The wine's structure is powerful and yet the same time gentle, with a long finish and great aging potential.

76) Mormoreto Toscana IGT 2006, Frescobaldi £76.00

A blend of Cabernet Sauvignon and Cabernet Franc, matured in French Oak for 12 months. Big rich and jammy. Full-bodied, with big thick, velvety tannins and a long, intense aftertaste.

77) Castello di Fonterutoli 2006 DOCG, Mazzei £90.00

90% Sangiovese, 10% Cab. Sauvignon, this is Fonterutoli flagship. With an extraordinary combination of power and elegance, it interprets in a unique way the potential for Sangiovese. Ripe red berry, blackberry, vanilla, chocolate and spicy characters alongside a muscular structure and defiant finish.

78) Tignanello Toscana 2008, Antinori £115.00

The original Super-Tuscan. Nicely expressed varietal aromas with hints of black berry fruit. The palate is weighty, dense and vibrant with complex structure thanks to support of the acidity. Long and lingering with hints of chocolate, coffee and marmalade in the aftertaste. The beautifully handled tannin from the wine and wood blend making Tignanello a very complex, stylish and sophisticated wine

79) Guado al Tasso Bolgheri Superiore 2006, Ten. Guado al Tasso £120.00

Extraordinary intense ruby red in colour. Fruity, with hints of toast, coffee and dark chocolate. Finely structured and complex; balanced, with soft tannins and a lingering finish. Displays unmistakable varietals flavour while retaining strong regional character

80) Brunello di Montalcino Riserva Poggio all'Oro DOCG 1999, Banfi £180.00

Made from 100% Sangiovese grapes carefully selected for superior quality, Poggio all'Oro is aged for a total of five years, including a minimum of two years in French oak barrels. With a ruby-red colour complemented by a rich bouquet, this wine emerges with exceptional depth and character. Soft, yet intense, it demonstrates hints of plum, chocolate and cherries.

87) Luce, Brunello di Montalcino, 2005, Frescobaldi £195.00

This wine appears an intense ruby red, with even deeper highlights. Aromas of ripe fruit predominate on the nose, particularly crisp red-fleshed fruit, such as plum and bright cherry; they gradually yield to floral notes of violets, and to spicy impressions of black pepper. Sensations of cocoa powder and black liquorice, typical of a wine undergoing evolution in the bottle, enrich the bouquet throughout its course. It exhibits significant warmth and mouthfilling allure on the palate, thanks to vibrant, still-youthful tannins, classic to Sangiovese. The entire progression manifests a rich fruit and an emphatic yet judicious alcohol; the finish is marked by an impressive, multi-layered complexity. Overall, this is a strikingly rich wine with a very lengthy



TOSCANA

81) Ornellaia, Bolgheri Sup. DOC 2006, Ten. dell'Ornellaia **£230.00**

The opulent Ornellaia presents a super-ripe, open nose and jammy dark fruit. Ample and warm on the palate, it shows notable freshness along with much persistence, great overall balance and a lingering note of sweetness on the finish.

83) Solaia Toscana IGT 2006, Antinori **£370.00**

Black pepper, coffee, chocolate, vanilla, plums follow each other continually in Solaia. The wine is strikingly elegant with nicely blended tannins supporting the sensation of sweetness and weight.

84) Sassicaia 2004, Tenuta San Guido **£285.00**

85) Sassicaia 2005, Tenuta San Guido **£260.00**

86) Sassicaia 2006, Tenuta San Guido **£250.00**

This wine is one of the finest produced at the estate during the last decade. Deep in colour with subtle notes of blackcurrant and vanilla on the nose. On the palate intense cassis flavours and precise mineral qualities dominate - ripe, fine grained tannins and firm acidity framework the wine. Poised, very long and elegant.



PIEMONTE

90) Barbera d'Alba DOC 2009 Ansisa, Terredavino £28.50

A full, well structured wine with bags of weight and depth. Ripeness of fruit and a touch of cloves characterise this wine.

91) Dolcetto d'Alba, DOC, 2010, Prunotto £32.50

Striking violet colour, vibrant plum and redcurrant fruit, with a bright, aromatic palate.

93) Nebbiolo, DOC, 2007, Prunotto £51.00

This single-vineyard Nebbiolo offers an elegant nose with hints of raspberries and roses. On the palate, it is full and harmonious with a long, positive finish.

94) Barolo DOCG Essenze 2006, Terredavino £58.00

A well-structured palate follows a rich, dense, very slightly fruit-sweet nose. Packed with fruit and Perfume flavours.

95) La Court barbera d'Asti Sup. "Nizza" DOC 2006, Michele Chiarlo £64.00

The La Court estate, thanks to its excellent soil is the jewel in this farm's crown. The wine is complex, delicate and has a fascinating bouquet, rich in notes of ripe fruit. The taste is ample, rich and subtle with fresh palate and fine, long finish.

98) Barolo Classico DOCG 2004, Borgogno £78.00

Borgogno is a piece of history: the oldest winery in the appellation and one of the flagship of Piedmont's glorious traditional method. This Barolo has a restrained nose of ground spice and dried fruits. Savoury-tarry attack on the palate, grainy tannins which begins to melt as the wine warms in the glass giving the wine a linear composition and adding length to the finish.

99) Barbaresco "Fausoni" 2004, Sottimano £85.00

Intense garnet colour with ruby reflexes. On the nose, intense perfume of plum and ripe cherry with hints of flowers and spicy aromas. On the palate, intense with soft tannins and a long final taste.

100) Barolo Riserva Villero DOCG 1997, Vietti £250.00

Loads of tobacco, earth and prune flavours and fleshy sliced fruit. Full bodied, with silky tannins that build on the palate and turn to the finest cashmere in texture. Long and caressing. This is one of the great wines of Piedmont.



LOMBARDIA

101) Sassella Le Tense, Nino Negri, 2007 **£45.50**

Ruby red colour, intense, elegant bouquet with hints of raspberry preserve, resin and tar and suggestions of dried flowers, Dry, firm, balanced flavour with a distinctive, lingering aftertaste of prunes and toasted almonds.

VENETO

105) Valpolicella Classico DOC 2009, Brigaldara **£29.50**

Valpolicella as it should be. It has a ripe, raisiny, middle weight palate and a dry herbal finish.

107) Valpolicella Superiore DOC Ripasso Il Vegro 2008, Brigaldara **£45.00**

This is what real Valpolicella is all about, a single vineyard wine made in the cellars of one of the regions best producers. A wine to confound the critics. Ripe nose, middleweight palate and a dry herbal finish

108) Amarone della Valpolicella Classico DOC 2007, Brigaldara **£82.00**

Unique nose of sweet, pruney fruit, gingerbread, and warm earth. Soft, intense and mouth filling flavours of blackberries, choke cherries, and old barrels. Lots of body, some tannins remain but are relatively unobtrusive. Very long in the mouth.

FRIULI

114) Merlot Friuli Grave DOC 2009, Forchir **£28.00**

Wine of attractive ruby-red colour and an aroma of wild berries. Merlot is lean, full-bodied, and yet soft and harmonious to the palate.

116) Refosco dal Peduncolo Rosso DOC 2007, Forchir **£29.50**

The Refosco grape is a native of Friuli and said to be of ancient origin and it is the dal Peduncolo (literally 'red stem') sub variety that is generally regarded as producing the best quality wine. A deliciously soft red with a crisp, vibrant bites on a good, long finish.

117) Pinot Nero Colli Orientali del Friuli 2004, Bressan **£50.00**

A beauty: 20-year-old vines extract the complexity of the Bressan's terroir in this assertive yet silky pinot noir. As the wine is lift to open up, it reveals a treasure trove of nuances including smoky wood, truffle, raspberry and wild blackberry, featuring a bouquet of underbrush and musk when mature, ruby red, dry and aromatic. The juice is macerated on the grape skins for an extensive period before being racked and fermented in stainless-steel for another 30 days, after which it is aged for at least 2 years in large oak casks.



TRENTINO

121) Teroldego Rotaliano DOC 2007, Foradori **£45.00**

Teroldego is a "cousin" of Syrah, and thrives in the warm and cool nights of this mountainous region. Dark and spicy, this medium to full bodied red is brimming with bright fruits and hints of black pepper and herbs.

122) Granato Vigneti delle Dolomiti IGT 2006, Foradori **£75.00**

Elisabetta Foradori has become one of Italy's top "superstar" winemakers. Without a doubt, she is Italy's finest producer of wines made from the Teroldego grape variety, one of the country's oldest and finest traditional grapes. Gorgeous aromas of crushed fruit and fresh flowers. Turns to black licorice and berries. Full-bodied, with masses of fruit, fine tannins and a long, juicy finish.

UMBRIA

129) Montefalco Rosso DOC 2008 Tenuta Alzatura **£35.00**

Produced by the Tenuta Alzatura, was born out of the union of the strength of Sangiovese and Sagrantino and the pleasant flavour of Merlot. Intense ruby red colour, with evident shades of purple. Its open, ethereal aroma evokes preserves, with hints of blackberries and blackcurrants. It has a broad, harmonious flavour and is full-bodied to the taste, with a pleasant, persistent fruitiness.

ABRUZZO

135) Marina Cvetic Montepulciano d'Abruzzo DOC 2007, Masciarelli **£46.00**

Dense ruby red with garnet glints, it is intense and complex on the nose while on the mouth is an explosion of fruit and spices.

136) Villa Gemma Montepulciano d'Abruzzo DOC 2004, Masciarelli **£80.00**

A great red obtained from Montepulciano grapes, aged for 18 to 24 months in French oak casks and 12 months in the bottle. This wine shows an intense ruby red colour and nuances of ruby red. The nose reveals great personality with intense, elegant and clean aromas. In the mouth promptly denotes its thickness and full body.

CAMPANIA

137) Lacryma Christi Rosso, Feudi di San Gregorio, 2008 **£36.00**

Dark ruby red in colour with aromas of freshly crushed red fruit and dark spices such as cloves. Medium bodied and rich with black fruit flavours, spices and hints of oak. Finishes with a confident, fruit laced flourish.

138) Aglianico Cretarossa, Campi Taurasini DOC 2008, I favati **£45.00**

100% Aglianico grapes, refined in barrique for 12 months. Ruby red in color, soft and warm to the palate, this wine is ideal with red meats, game and mature cheeses



PUGLIA

139) Malvasia Nera Torre Rossa, 2008

£24.00

Thick ruby red, intense and elegant with notes of cherry enriched with notes of cloves. A full-bodied wine with a pleasantly smooth impact. It reveals a complex ending and striking freshness.

140) Primitivo Gioia del Colle DOC 2006, Fatalone

£32.50

This Primitivo cuts to the chase with its sweet tobacco scent and flavours of sour cherry, plum and toffee. A smooth warm balanced red and it finishes on an aftertaste of toasted almond, typical of the Primitivo of Gioia del Colle.

SICILIA

150) Scurati Nero d'Avola Sicilia IGT 2009, Ceuso

£28.50

Excellent aromas of plums and blackberries follow through to a full- to medium-bodied palate, with soft tannins and a velvety chocolate finish. As Nero d'Avola should be.

151) Scialo Sicilia IGT 2007, Viticultori Agrigento

£33.50

Sicily is an ideal combination of climate, soil and grapes such as this local Nero d'Avola, which is blended with the better known Syrah. A firm, rich nose with a touch of fruitcake. On the palate it has a ripe, rounded texture and lingering finish.

152) Cerasuolo Planeta, 2009

£34.00

Light ruby colour with a pink and purple hue. Intense fruity bouquet with notes of strawberries, cherries, dry fig and raisins. Palate offers nice tannins followed by a pleasant acidity and round full mouthfeel.

153) Zisola, Nero d'avola Mazzei, 2008

£44.50

Nero by name, nearly opaque by nature, this wine has brooding mulberry fruit on the nose and a palate showing black fruit along with plenty of extract and body. Underlying this depth, there is the trademark Mazzei smoothness and elegance, with a very successful use of oak, giving a rounded, complex whole.

SARDEGNA

155) Cannonau di Sardegna Jerzu Riserva DOC 2005, Alberto Loi

£45.00

The Riserva is made only in top vintages, benefits from extra time in cask. This is a rich wine, complex with spicy tannins and warm in alcohol yet also surprisingly smooth. Balance, intense and persistent.



Half Bottles

Red Wine

500) Barolo DOCG 2004, Paesi tuoi, Terredavino, 37.5cl **£31.50**

Nebbiolo is a fickle grape famed as much for its pale appearance as for its tannic character and produces some of the most perfumed and richly flavored wines. Though generally only medium-bodied, the wines possess rose and anise scented aromatics and deep flavors of cherry, orange peel and subtle green herb tones.

501) Brunello di Montalcino DOCG 2005, Banfi, 37.5cl **£44.00**

Has fabulous aromas of blackberry, black cherry and raspberry. Full-bodied, with wonderfully integrated tannins, fresh mushrooms and milk chocolate. Chewy in the end.

502) Amarone della Valpolicella, Brigaldara, 2006 **£48.00**

Unique nose of sweet, pruney fruit, gingerbread, and warm earth. Soft, intense and mouth filling flavours of blackberries, choke cherries, and old barrels. Lots of body, some tannins remain but are relatively unobtrusive. Very long in the mouth.

Dessert Wines

	100 ml	Bottle
160) Torcolato, Maculan (37.5cl)	£9.10	£32.50
161) Malvasia Passita Colli Piacentini (50 cl)	£7.90	£37.50
162) Florus Moscadello, Banfi (50cl)	£8.40	£40.00
164) Pomino Vin Santo, Frescobaldi (50cl)	£10.50	£50.00
165) (Red) Lalicante, poggioargentiera (37.5cl)	£8.40	£40.00

Port

	100 ml	Bottle
Ferreira Ruby Port	£6.00	£36.00
Ferreira LBV 2000	£7.50	£45.00
Ferreira Vintage 1991	£14.00	£70.00
Ferreira Vintage 2000	£12.00	£66.00

Special Reserve Port

	50 ml	Bottle
Graham's Vintage 1975	£11.00	£120.00
Sandeman's Vintage 1970	£13.00	£135.00

Vat is included in the prices. A 12.50% discretionary service charge will be added to the final bill.

