

COCKTAILS

Aperitif and long drinks

Bellini £9.50

Fresh peach purée, prosecco

Aperol spritz £8.50

Aperol, prosecco, soda

Martini £8.50

Gin, martini dry

Vodkatini £8.50

Vodka, martini dry

Negroni £8.50

Campari, gin, martini rosso

Negroni sbagliato £8.50

Campari, martini rosso, prosecco

Cosmopolitan £9.00

Vodka, Cointreau, lime juice, cranberry juice

After dinner

Espresso Martini £9.00

Coffee, vodka, Kahlua, white crème de cacao

Irish coffee £ 8.00

Irish whisky, coffee, sugar, cream

God father £ 8.50

Scotch whisky, amaretto

White Russian £8.50

Vodka, Kahlua, cream

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



Italian Grape Varieties

Italian Red Grapes

Aglianico: used to make quality full-bodied red wines in Campania (best commune being Taurasi) and also in up and coming Basilicata. Of Greek origin, it was known as "Vitis Hellenica"

Aleatico: strong Mediterranean red varietal grown on the island of Elba and also in Puglia and Lazio

Barbera: makes both elegant and juicy wines in **Piedmont**

Bonarda: classic Lombard grape grown in the Oltrepò Pavese and Colli Piacentini DOCs.

Bovale: Sardinian red grape of Spanish origin

Cannonau: grown in the gorgeous island of Sardegna, also called Alicante. Said to have been imported from Spain in 13th century

Cesanese: grown in the Lazio region it is often used to make semi sparkling red

Corvina: one of the key grapes used for the production of Amarone, also used for wines like Valpolicella, Bardolino and Recioto Classico

Dolcetto: originated in Piedmont and has become a huge commercial success

Frappato: main grape used to make the famed Sicilian Cerasuolo

Freisa: light red from Piedmont used to make semi sparkling wines

Fumin: grown in the Aosta Valley

Gaglioppo: Greek varietal imported in ancient times to Calabria, Cirò is most famous brand to use this grape

Grignolino: light colored red wine is made from this grape in Piedmont mainly around Monferrato and Asti

Lambrusco: historic grape in Italy from Emilia Romagna, became notorious for the sweet sparkling red wines.

Malvasia Nera: Literally Black Malvasia, used in many wines from Puglia

Molinara: one of the 3 grapes used for Amarone production (the others being Rondinella and Corvina)

Montepulciano d'Abruzzo: up and coming grape used to make some excellent wines in the **Marche** and Abruzzi regions, also in Molise and Puglia

Nebbiolo: the Piemontese grape used to make Barolo and Barbaresco, also called Chiavennasca in **Valtellina** to produce Sforzato, and Spanna

Negrara: Veneto grape from the Negrar district of Valpolicella, characteristic

Negroamaro: means "Black bitter", this intense black grape is king in Puglia,

Nero d'Avola: also called "Calabrese, this is considered to be the finest red grape in **Sicily** and makes powerful wines

Ormeasco: the term used for the Dolcetto grape in Liguria

Piedirosso: found in Campania, probably of Greek origin as many Campania grapes. Means "red feet", and is main grape in some of Mustilli's best wines.

Primitivo: cousin to California's zinfandel and originating in Croatia, this popular red grape used in Puglia, particularly in the Salice Salentino and Primitivo di Manduria wines

Prugnolo Gentile: name of the Sangiovese Grosso clone used to make the famed Vino Nobile di Montepulciano

Raboso: grown in the Padua province especially for the wines from Colli Euganei

Refosco: main red grape from **Friuli**, makes light reds

Rondinella: used as part of a trio of grapes in Amarone and other Valpolicella wines

Sagrantino: the main red grape of **Umbria** and used to make the excellent DOCG Sagrantino di Montefalco

Sangiovese: also called Morellino, this is the flagship grape of Italy used to make Chianti Classico

Schiava/Vernatsch: northern red grape found in Trentino Alto Adige

Italian White Grapes

Albana: found in Emilia Romagna, making ordinary still whites and some interesting sweet passitos.

Arneis: fragrant white grape found in Piedmont

Bombino: found in central and southern Italy, especially in Puglia

Carricante: found growing on the slopes of Mount Etna in Sicily

Catarrato: Sicilian varietal, one of the grapes used to make marsala

Coda di Volpe: means "fox tail", used in the production of the Lacryma Christi del Vesuvio Bianco wines

Cortese: grape used to make Gavi, in Alessandria (Piedmont)

Falanghina: fabulous varietal found in Campania, very aromatic. Top Falanghina comes from the Feudi di San Gregorio winery

Fiano: used to make lovely whites in and around Avellino

Forastera: found on the island of Ischia

Garganega: grape used to make Soave and Gambellara wines

Greco di Tufo: Greek descendant found all over the south of Italy

Grillo: originating in Western Sicily, main varietal used for Marsala

Inzolia: common white grape found in Sicily

Muscat: aromatic grapey grape found throughout Italy

Pigato: unusual varietal found in Liguria

Pinot Grigio: commercial success story, this is Pinot Gris

Pinot Bianco: found all over the north especially in Lombardia, Veneto, Friuli and Alto Adige

Prosecco: the grape used to make the Venetian bubbly with same namesake, key ingredient to the famed Bellini cocktail

Tocai Friulano: grape with confusing terminology as it is not actually related to Hungarian Tokay. Makes nice whites in Veneto, Friuli and Lombardia

Trebbiano: known as ugni blanc in France, this is a varietal grown all over the country.

Verdicchio: interesting white used in the Marche, one of Italy's hottest up and coming wine regions.

Vermentino: most famous white grape from Sardegna, believed to be of Spanish origin.

Vernaccia: white grape used in a DOCG in San Gimignano, Tuscany

Zibibbo: main grape used to make the delicious sweet Passito di Pantelleria

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Wine & Sparkling by the glass

SPARKLING WINES

Flute 125 ml

Prosecco Vallate, DOC	£9.50
Ferrari Perlé "Metodo Classico" vintage Trento DOC	£15.50
Ferrari Brut Rosé "Metodo Classico" Trento DOC	£15.50

WHITE WINE

Glass 175ml 250ml

Boccasanta", Monte Solaio, IGT 'Super Tuscan' 50% Vermentino, 50% Ansonica	£7.00	£9.35
<small>Boccasanta has a pale-yellow colour, it is clear and quite solid, with white peel fruit and white flowers perfumes, the taste gently drifts to citrus notes</small>		
Sauvignon Blanc Colli Piacentini DOC, Castelli del Duca	£7.25	£10.50
<small>Herbal nose is followed by a deliciously crisp and grassy finish</small>		
Gavi del comune di Gavi DOCG, Michele Chiarlo, Piemonte	£11.10	£15.80
<small>Full of freshness with notes of almond and hazelnut with good length.</small>		
Fiano di Avellino, I Favati DOCG, Campania	£11.75	£16.80
<small>Salt air, tangy nose, grapefruit, unusual profile with depth, minerality, savoury notes, short-medium fantastic with seafood.</small>		
Vermentino 100% di Bolgheri, Guado Al tasso, Famiglia Antinori	£11.30	£16.20
<small>100% Vermentino. This shows the combination of crispness and citrus flavours and a long mineral finish.</small>		

ROSE WINE

Bardolino Chiaretto DOC, La Cavalchina, Veneto	£8.40	£11.90
<small>Juicy elegant pink with a snap of herbiness on the finish.</small>		

RED WINE

Sacrestano, Monte Solaio, IGT 'Super Tuscan' blended	£7.00	£9.35
<small>With an intense ruby red colour the wine has depth and solidity. The taste is pleasantly rich and complex, with ripe red fruits flavour, liquorice and vanilla.</small>		
Nero d'Avola, Baglio rosso, Sicilia	£8.60	£12.40
<small>Full- to medium-bodied palate, with soft tannins and a velvety chocolate finish.</small>		
Valpolicella Classico DOC, Brigaldara, Veneto	£8.50	£11.95
<small>It has a ripe, raisiny, middle weight palate and a dry herbal finish</small>		
Primitivo Gioia del Colle DOC, Fatalone, Puglia	£9.35	£13.40
<small>A smooth warm balanced red and it finishes on an aftertaste of toasted almond</small>		
Chianti Classico, Sangiovese 80%, Merlot 20%, Castiglioni	£8.85	£12.65
<small>A youthful style of wine with an aroma of fresh fruit and a full, velvety and textured palate.</small>		
Cannonau di Sardegna, Mamuthone, Sardegna	£10.60	£15.15
<small>Clear notes of spice and ripe fruit, a dense and fresh palate with delicate and sweet tannins and a simple unique depth.</small>		
Aglianico, I Favati DOC, Campania	£11.75	£16.85
<small>Ruby red in colour, soft and warm to the palate.</small>		

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 125

Champagne & Sparkling Wines

Champagne	Bottle
09) Laurent Perrier Rosé	£115.00
10) Bollinger	£95.00
11) Krug Grand Cuveé	£505.00
12) Cristal Louis Roederer 2009	£570.00
14) Laurent Perrier Brut, Half Bottle	£56.00

Italian Classic Method

3) Ferrari Perlé "Metodo Classico" Trento DOC 2013 **£91.00**
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

6) Ferrari Perlé Nero "Metodo Classico" Trento DOC 2009 **£144.00**
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, muscly, savoury, delicious.

7) Giulio Ferrari Riserva del Fondatore Trento DOC 2002 **£195.00**
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.

Italian Classic Method Rosé

4) Ferrari Maximum Rosé "Metodo Classico" Trento DOC **£91.00**
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 2012 **£127.00**
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 oblige!

Sparkling Wine

1) Prosecco Vallate Doc, extra dry **£36.70**
Clean, fresh and elegant, with delicate, persistent bubbles that enhance its subtle citrusy fruit.

2) Lambrusco Reggiano DOC "Concerto", Medici (red) **£41.70**
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) "Boccasanta", Monte Solaio, IGT 'Super Tuscan' 50% Vermentino, Ansonica 2018 **50%**
£28.00

Boccasanta has a pale-yellow colour, it is clear and quite solid, with white peel fruit and white flowers perfumes, the taste gently drifts to citrus notes. Enjoyed on its own or paired with white meats, pasta or fish dishes, the palate is rewarded with a long finish highly characteristic on the vineyard

16) Le Rime Chardonnay/Pinot Grigio Toscana IGT 2017, Banfi **£32.00**

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

17) Pomino Bianco DOC 2017, Frescobaldi **£37.75**

Unusual blend of Pinot Blanc and Chardonnay, lovely floral bouquet and lingering finish, excellent with lean fish based dishes.

18) Vermentino di Bolgheri 2017, Guado Al Tasso, DOC, Italy **£51.25**
Famiglia Antinori, Bolgheri

100% Vermentino. This shows the combination of crispness and breadth that marks Vermentino, with engaging citrus flavours and a long mineral finish.

19) San Giovanni della Sala 2017, **£52.50**
Marchesi Antinori, Orvieto Classico Superiore

50% Grechetto, 25% Procanico, 25% Pinot Bianco & Viognier
Concentrated, rounded Orvieto from low-yielding vines on the Castello della Sala estate; ripe and floral with mineral notes and a long, rich finish.

PIEMONTE

21) Roero Arneis Le Madri DOC 2017, Michele Chiarlo **£42.90**

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 2017, Michele Chiarlo **£47.30**

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 2015, Vigneto Ciapon **£65.80**

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 2017 **£175.00**

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.

EMILIA ROMAGNA

37) Sauvignon Blanc Colli Piacentini DOC 2017, Castelli del Duca £31.70

A firm and distinctly herbal nose is followed by a deliciously crisp and grassy finish. This Sauvignon is fresh, smooth and well-balanced.

VENETO

25) Soave Castelcerino, 2016, Filippi £53.00

Made from 100% Garganega from vine around 60 years old, the fermentation takes place using indigenous yeast in temperature controlled stainless steel tanks with the aim of preserving as much of the natural freshness and vibrancy of the grape variety as possible, no oak is used. Superbly mineral with notes of white peach and a persistent freshness.

26) Amedeo Bianco di Custoza Sup. DOC 2017, La Cavalchina £52.10

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.

ALTO ADIGE

32) Pinot Grigio Giralan, 2017 £39.20

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 2017, Cantina Valle Isarco £39.50

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.

34) Gewurztraminer 2017, Cantina Toblino £50.45

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) 2016, Giralan £52.50

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

ABBRUZZO

40) Trebbiano D'Abruzzo, Riserva, Marina Cvetic, DOC, 2016 £85.00

The nose comes a very intense bouquet, floral, fruity and spicy, peach, papaya, lavender, vanilla, honey. In the mouth the taste is round, fruity, warm and cool. Long and intense finish.

FRIULI

31) Friulano Lusor 2017, Forchir £35.25

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, 2017 £60.50

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.

44) Ronco delle Betulle Sauvignon Blanc 2017 £43.50

One extraordinary Sauvignon Blanc from the Northern Italy Friuli region. With Sage and tomato leaves and hints of bell pepper on the nose and round palate resulting from ageing on the lees this wine is ideal with medium rich dishes, poultry, mushrooms, shellfish and asparagus.

46) Pinot grigio Collio 2017 £58.10

Collio is Italy's premier white wine area, Branko is one of the rising stars of the region and Pinot Grigio is a favourite grape variety. A firm muscular nose is backed up by a well-structured flavour with touches of dry herbs, it has a rich palate with a good long finish.

UMBRIA

38) Bramito del Cervo Chard. Umbria IGT 2017, Castello della Sala £62.20

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 2016, Antinori £157.50

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 mineral.

MARCHE

42) Vigna delle Oche Verdicchio Cast. Di Jesi Ris. 2014, S. Lorenzo £58.65

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, 2017 £33.50

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

LAZIO

72) Frascati Superiore DCG 2017, Casale Marchese £36.00

Made with Malvasia grapes. An immediate fresh fragrance of tropical fruit with floral and herbal nuances. Melon, almond, acacia flowers, apples and citrus with a hint of aromatic mint come to mind. Full bodied with a good structure and an intense taste that confirms the nose, it lingers in a soft and elegant finish, fruity yet aromatic and minty clean

CAMPANIA

45) Greco di Tufo DCG 2017, Vadiaperti £44.90

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.

47) Falanghina del Sannio Beneventano, 2017, Feudi San Gregorio £37.50

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, DCG 2017, I Favati £50.40

Very aromatic, salt air, tangy nose, grapefruit, unusual profile with depth, minerality, savory notes, short-medium fantastic with seafood.

SICILIA

51) Chardonnay, Planeta, 2017 £75.00

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

Rosé Wines

55) Bardolino Chiaretto DOC 2018 La Cavalchina £36.50

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

57) Scalabrone Rosato 2017, Tenuta Guado al Tasso, Bolgheri £50.60

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.

Red Wine-Half bottles

500) Barolo DCG 2013, Paesi tuoi, Terredavino, 37.5cl £39.00

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.

502) Amarone della Valpolicella, Brigaldara, 2013 £53.80

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.

505) Nipozzano Chianti Rufina Riserva DOCG 2015, Frescobaldi £29.15

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.

506) Il Bruciato, Tenute Guado al Tasso, Halves, Antinori 2016 £41.70

Fragrant fruity aromas, particularly plum, followed by delicate mint and green tea notes. On the palate it is full-bodied and smooth with a long finish

White Wine- Half bottles

510) Cervaro della Sala 2015, Marchesi Antinori, Umbria IGT £76.88

Intense, complex aroma with notes of white flowers and flint balanced by a hint of vanilla. Full-bodied and well-structured palate with notes of toast, citrus and mineral. Elegant and persistent in the mouth, this is a wine with a long life ahead of it.

511) Gavi del commune di Gavi, Masseria Carmelitani, 2015 £29.50

A delicious, lively and gently aromatic nose is matched by a fuller, mineral and citrus flavour on the lengthy palate

512) Castel Firmian Pinot Grigio, Mezzacorona, Trentino, 2018 £18.00

100% Pinot Grigio Very clean, nicely balanced Pinot Grigio, with a gentle floral aroma, good medium weight in the mouth, and a refreshing finish.

Red Wines

TOSCANA

60) Monte Solaio, IGT 'Super Tuscan' blended 2018 £28.00

With an intense ruby red colour the wine has depth and solidity. The taste is pleasantly rich and complex, with ripe red fruits flavour, liquorice and vanilla.

61) Campo ai Sassi Rosso di Montalcino DOC 2016, Frescobaldi £53.75

An intense bouquet of cherries, plums with hints of violets and floral tones

62) Morellino di Scansano Frescobaldi £57.55

Pietreregia dell'ammiraglia DOCG 2015 Riserva

Ripe plum with notes of violet. Warm in the mouth with hazelnut, coffee and ripe fruits.

63) Col di Sasso Toscana IGT 2016, Banfi £32.00

A blend of Sangiovese and Cabernet Sauvignon well-structured with supple tannins

64) Chianti Classico DOCG 2016, Banfi £48.00

The color is an intense mauve red. The nose shows the hints of cherry and blackberry accompanied by notes of red fruits, which make the scent complex and intense. Wine with good and soft texture with long and persistent finish

65) Chianti Classico Castiglioni DOCG 2017 £49.50

Chianti Castiglioni has a ruby-red colour tending towards bright, brilliant violet. The nose contains pleasant blackberry, redcurrant and cherry preserve notes with touches of floral and spicy notes. In the mouth, the wine is lively and round and its fruity aromas return to the palate, giving a rich, fulfilling finish.

- 67) Nipozzano Chianti Rufina Riserva DOCG 2015, Frescobaldi £49.45**
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.
- 70) Gran Selezione Badia a Passignano Chianti Classico 2015, £115.60**
Tuscany, Marchesi Antinori,
100% Sangiovese. The nose offers a wide range of fruity aromas The complex, elegant palate shows plenty of fruit alongside savoury flavours, finishing long and vibrant.
- 71) Vino Nobile di Montepulciano Riserva 2015 £57.80**
On the nose, intense and typical aromas of fruits with a delicate hint of vanilla. On the palate is structured and well-balanced
- 72) Cont'Ugo, Tenuta Guado al Tasso, Antinori 2015, £109.50**
Guado al Tasso, Tuscany
100% Merlot. The nose shows intense notes of plums, cherries, and raspberries in addition to wild berry fruit and spices. The palate is distinguished by its roundness and breadth. A wine of great depth and accessibility, characterized by a finish bursting with fruit.
- 73) Bramasole Cortona, 2013, £114.50**
La Braccessa, Famiglia Antinori, Tuscany
100% Syrah. This benchmark Tuscan Syrah offer an intense fragrance, with subtle hints of vanilla blended with notes of mature fruit. It is well balanced and elegant in the mouth, with flavours of red fruit and white plum, and a soft, lingering finish.
- 74) Brunello di Montalcino 2013, £151.55**
Pian Delle Vigne, Famiglia Antinori, Tuscany
Complex, generous nose with ripe aromas of cherries and raspberries, light tobacco notes and hints of coffee and cocoa powder. Multi-layered structure with a nicely rounded texture and elegant fruit leading to a very long finish.
- 75) Brunello di Montalcino, 2012, Frescobaldi £112.00**
Sangiovese Grosso 100% Castelgiocondo
A lively, luminous ruby red. The nose offers a melange of berries, dominated by blackberry with floral notes of violets, backed by spicy black pepper and toasted coffee and hazelnuts. The texture is dense with elegant tannins. The finish is very long and warm with the spicy notes joined by intense fruity flavours.
- 76) Mormoreto Toscana IGT 2012, Frescobaldi £132.60**
A blend of Cabernet Sauvignon and Cabernet Franc, matured in French Oak for 12 months. Full-bodied, with big thick, velvety tannins and a long, intense aftertaste.
- 78) Brunello di Montalcino Poggio alle Mura 2013, Banfi £154.00**
The color is deep with intense red garnet shades. The scent is sweet and complex, with pleasant notes of mature red fruit and spicier hints of vanilla, pipe tobacco and bitter chocolate. Structure is strong, wide and soft at the same time. The finish is persistent, with a great aging potential

79) Brunello di Montalcino Riserva Poggio all'Oro DOCG 2012, Banfi £380.00

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.

81)Tignanello,2006,Antinori £349.00

85% Sangiovese, 10% Cabernet Sauvignon, 5% Cabernet Franc.

Has a very intense ruby red colour, balanced ripe red fruit and spicy aromas on the nose. It has a full, rich and round palate, dense without hiding its great elegance and complexity. A powerful wine, yet fine and pleasant to drink with good length and aftertaste packed with chocolate and citrus fruit. The tannins are pronounced but smooth and silky with balanced acidity.

81)Tignanello,2014, Antinori £282.00

85% Sangiovese, 10% Cabernet Sauvignon, 5% Cabernet Franc.

A very intense ruby red in color with purple highlights, the wine is immediately and suavely convincing in its aromas and harmonious in its expression of the characteristics of Chianti Classico as a zone. The nose is redolent of licorice, violets, and cherries under spirits together with notes of vanilla, chocolate, and sweet toasty oak, all of excellent intensity and sweet elegance. Fresh and savory flavors on the persistent finish add length and finesse

83)Tignanello, 2015, Antinori £259.50

85% Sangiovese, 10% Cabernet Sauvignon, 5% Cabernet Franc

An intensive ruby red colour with purple highlights, shows at nose of great red fruit intensity and notes of vanilla, chocolate and leather. the balance between acidity and tannins is excellent, the finish and aftertaste are of a lovely length and persistence.

85) Guado al Tasso Bolgheri Superiore 2013, Ten. Guado al Tasso £277.60

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.

87)Ornellaia, Bolgheri Sup. DOC 2012, Ten. dell'Ornellaia £460.00

Deep ruby and a remarkably beguiling bouquet boasts rich fruit and spices notes. The palate shows well-rounded, full, and generous with glossy tannins and a complete absence of any roughness. The 2012 lacks none of the proverbial concentration that distinguishes Ornellaia great vintages, but this vintage adroitly masks that richness behind an expansive, magisterial structure, then concludes with a near-endless finish.

88) Solaia Toscana IGT 2013, Antinori £460.00

Smokey, ripe and richly textured, with a real diversity of flavor elements on the palate, including berries, mint, fennel and a floral component.

90) Sassicaia 2012, Tenuta San Guido £460.00

Its complex nose has a classic citrus note of pink grapefruit and then cherry and currant, spicy touches and a tad of rhubarb in the background. The mouthfeel is fine and elegant, with silky tannins and a very nice acidity. The length is wonderful.

PIEMONTE

91) Dolcetto d'Alba,DOC, 2017, Prunotto £39.50
Striking violet colour, vibrant plum and redcurrant fruit, with a bright, aromatic palate.

92) Barbera d'Alba DOC 2017 Ansisa, Terredavino £40.00
A full, well-structured wine with bags of weight and depth. Ripeness of fruit and a touch of cloves characterise this wine.

93) Nebbiolo,DOC, 2016, Prunotto £66.00
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 Dagromis Gaja, 2015 £200.00
This full-bodied wine on the palate is characterized by enchanting fruity aromas, which are liked to notes of spices, licorice, herbs, rose flowers and balsamic elements..

95) La Court barbera d'Asti Sup."Nizza" DOC 2015, Michele Chiarlo £106.20
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.

96) Barolo DOCG Essenze Riserva 2008 £124.00
A well-structured palate follows a rich, dense, very slightly fruit-sweet nose. Packed with fruit and Perfume flavours.

97) Barbaresco, Cascina Morassino 2015 £95.00
Lovely cherry flavors predominate with hints of chocolate and floral undertones. The tannin structure is fine but firm with the added complexity of spicy oak. Voluptuous fruit abounds in this incredible wine - bright morello cherry, plum, and red currant radiate from a background of darker fruit, with dark notes of tar and licorice as well as lifted notes of rose and spicy oak. The tannins are fine and well integrated so the wine manages to be approachable in its infancy.

98) Barolo DOCG Riserva 2012, Bussia £92.10
Ageing for 18 months in large oak barrels of Slavonia. With fragrant notes, elegant and very persistent.

110) Barolo Lazzarito DOCG 1999, Vietti £375.90
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

VENETO

105) Valpolicella Classico DOC 2017, Brigaldara £35.90
Valpolicella as it should be. It has a ripe, raisiny, middle weight palate and a dry herbal finish.

107) Valpolicella Superiore Ripasso DOC 2016, Brigaldara £55.50
This is what real Valpolicella is all about, a single vineyard wine made in the cellars of one of the region's best producers. A wine to confound the critics. Ripe nose, middleweight palate and a dry herbal finish

108) Amarone della Valpolicella DOCG, 2015 Brigaldara £99.20

109) Magnum 1.5L, Amarone della Valpolicella Classico DOC 2013 £196.00

Unique nose of sweet, prune 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 2017, Forchir £32.10

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 2017, Forchir £35.25

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.

TRENTINO

121) Teroldego Rotaliano DOC 2016, Foradori £60.80

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 2015, Foradori £128.10

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 liquorice and berries. Full-bodied, with masses of fruit, fine tannins and a long, juicy finish.

ABRUZZO

135) Marina Cvetic Montepulciano d'Abruzzo DOC 2015, Masciarelli £67.70

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 2012, Masciarelli £139.15

A great red obtained from Montepulciano grapes, aged for 18 to 24 months in French oakcasks 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

138) Aglianico Cretarossa, Campi Taurasini DOC 2012, I favati £50.40

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.

SICILIA

150) Nero d'Avola, Baglio Rosso, Sicilia IGP 2016 **£37.15**

Naturally-fermented red, 100% Nero d'Avola. Impenetrable purple colour, dense blackberry and blueberry, a solid core of tannins and a real lift from the acidity.

152) Cerasuolo Planeta, 2017 **£40.00**

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.

SARDEGNA

155) Cannonau di Sardegna, Mamuthone, 2015 **£48.20**

The winery's flagship, a full expression of Mamoiada's Cannonau character, clear notes of spice and ripe fruit, a dense and fresh palate with delicate and sweet tannins and a simple unique depth.

Dessert Wines

100 ml Bottle

160) Torcolato, Maculan (37.5cl) **£17.00 £63.00**

Made from 100% Vespaiola and aged in French oak, this wine is juicy and thick, with loads of orange-clover honey, apricot jam, and white flowers.

161) Malvasia Passito Colli Piacentini (50 cl) **£12.50 £58.00**

100% Malvasia Bianca di Candia aromatica A deliciously sweet wine with a lovely balancing crispness on the finish that makes it an ideal way to finish a meal.

164) Pomino Vin Santo, Frescobaldi (50cl) **£17.20 £85.75**

Pomino Vinsanto is a golden colour, crystal-clear and brilliant. The nose is highly aromatic and fragrant: notes of honey and dried fruit are joined by spices such as nutmeg and cinnamon. On the palate it is smooth and fresh, with notes of toasted almonds and hazelnuts. The finish denotes a sweet component - excellent persistence

166) Moscato D'Asti Nivole, Michele Chiarlo, (37.5cl) **£21.30**

A rich, delicate and well-balanced dessert wine from the Muscat grape. Gently sparkling, the fruit dances lightly on the tongue.

Port

100 ml Bottle

Ferreira Ruby Port **£6.50 £38.00**

Ferreira LBV **£8.50 £51.50**

Quinta da Leda, Ferreira 1999 **£20.00 £150.0**

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