

House Red Wines

Montepulciano (FULL BODY)

Our full-bodied House red is from Central Italy, originating in the Abruzzo Region. It combines well with most meat dishes, pizzas and pastas.

Merlot (FRUITY / MEDIUM BODY)

Delightful Red with fruity aromas. It is dry, light and offers a balanced taste. It pairs well with meats, cheeses, spicy dishes and rich sauces.

Chianti D.O.C. (MEDIUM BODY)

This famous medium red has an intense red colour and a fine bouquet with notes of cherries and wild berries and tame spicy notes. This wine is great with most options, especially well with most meat dishes and rich tomato recipes.

Aglianico (FULL BODY)

This ancient grape is grown on very fertile lands around Naples. The volcanic soils, the autumn colds and the late maturation exploit its aroma. Tenacious, firm with hints of herbs and spices.

Glass

£450

½ L Carafe

£1125

Bottle

£1545

£475

£1175

£1645

£525

£1250

£1875

£575

£1725

£2450

Red Wines by the Bottle

Cabernet

£1895

A full-bodied Red from Northern Italian regions, such as Veneto and Friuli. It has an intense bouquet of black fruits and bramble. Elegant and dry with herbal hints and unique character.

Primitivo

£2275

A passionate, full-bodied red wine from Puglia, in the South-East of Italy. This wine is a perfect accompaniment to pasta, spicy sauces, pizzas and most meat dishes.

Bardolino

£1815

A soft, medium-bodied fruity Red from the morainic hills, East of Lake Garda. This wine pairs well with roasts and grilled meat and vegetables, game as well as fried fish dishes.

Sangiovese

£1850

The name comes from the Latin, *Sanguis Jovis*, which means 'Jupiter's Blood'. It is a fruity wine, with hints of strawberries and sour cherry. A great match for pasta and pizza.

Nero d'Avola

£1875

A silky, medium red from Sicily. Bright ruby with purple tones, offering fruity aromas of wild berries. It pairs well with pastas, red meat and spicy dishes.

Barbera

£2175

This native grape from Piedmont Region, in the North-West, creates a Medium-bodied red wine with fruity hints of cherry; great with meat dishes.

Cannonau

£2400

A great full-bodied Red from Sardinia. It has a powerful taste and bouquet; it exploits well the flavours of red meat dishes & cheese sauces.

Morellino di Scansano

£2375

An intense red wine from Tuscany with fruity flavours of wild berries. It is great with red meat, pasta sauces, strong cheeses and game.

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Red Wines by the Bottle

Salice Salentino

£23⁹⁵

A complete and full bodied red from the Southern region of Puglia (The Italian Boot's heel). A very rich, yet, delicate bouquet makes this wine an ideal choice with most rich meat dishes.

Amarone

£60⁰⁰

A world-renowned Red with an intense bouquet, strong aromas of cherries and dried plums; and hints of vanilla, violets and cinnamon. With a full body and an elegant, lingering aftertaste.

Shiraz / Syrah

£20⁹⁵

Originating from Sicily, on the nose there are aromas of ripe black fruit, black pepper and vanilla. The palate is rich and spicy with a well-rounded finish. Ideal with beef, veal or pasta dishes.

Barolo

£55⁰⁰

Plum skin on the nose, with hints of liquorice. Full-bodied, with round velvety tannins and a long, caressing finish that shows coffee and dark chocolate undertones.

Chianti RISERVA

£26⁹⁵

An award-winning, medium-bodied red, which offers spicy and fruity tones, produced with only with exclusively selected grapes from the Region. Ideal with Roasts, Veal and White Meats.

Brunello di Montalcino

£68⁷⁵

The most famous and elegant of the Super Tuscan family. It has a full body with hints of cherry, violet and red fruits. The perfect pairing to most meat and game dishes, with rich or creamy sauces.

Ciró rosso di Calabria

£23⁹⁵

A wonderful medium-bodied texture combines with superfine tannins. Finishes elegantly with nice fruit expression. A great accompaniment to Meat Dishes, Spicy recipes and Sword Fish.

Red Wines from Naples

These sections highlight a few special wines from Naples, the Campania region and areas surrounding the Vesuvius

Valpolicella

£19⁹⁰

From the combination of 3 native grapes of the same D.O.C. region as Amarone, comes this easy, classic wine that can be enjoyed with any course of a meal. Medium-bodied and fruity. Recommended with soups, pastas, meats and fresh cheeses.

Aglianico

£24⁵⁰

This ancient wine is produced on some of the most fertile grounds around Naples. In fact, the volcanic soils, the autumn colds & the late maturation of the grapes, exploit its aroma. Tenacious, Full with pleasant hints of herbs.

Pinot Nero

£24⁹⁵

A classy medium-bodied red from Northern Italy, which offers hints of cherry and berries. It is a great pair choice with cured and grilled meats, spiced cheeses and pizzas.

Lacrima Christi Rosso

£22⁷⁵

From the Latin, 'Christ's Tears', this indigenous, famous red wine offers a cherry and plum bouquet, supported by spiced notes of pepper. A smooth pairing to meat dishes and rich sauces.

Nero di Troia

£23⁷⁵

Another passionate, Southern red from Puglia. It offers unique tones of spices and herbs and forest fruits. Pairs well with lasagne, pasta, grilled meats.

PeR' 'e Palummo

£28⁵⁰

Full-bodied Red produced on Ischia Island, in the Gulf of Naples, from Piefirosso grapes. A stunning pairing to most Meats, Pastas and Pizzas.

Nebbiolo

£27⁵⁵

This grape originates from Piedmont but is grown across other North Western Italian regions. It is also used to make other famous wines, like Barolo and Barbaresco. It pairs well with strong cheeses, rich sauces, stews and hearty meat dishes.

Taurasi

£49⁹⁵

The most luxurious expression of the Aglianico grape is the Taurasi, also known as the 'Dark Monarch'. It's an extremely elegant, full-bodied red, very passionate with a velvety finish. A special companion to red meat and other meat dishes.

Rosé & Sparkling	Glass	½ L Carafe	Bottle
<p>Rosé della Casa (SWEET)</p> <p>Sweet, Simple and refreshing. It is light and very easy to combine with any meal.</p>	£475	£1150	£1425
<p>Pinot Grigio Blush (DRY)</p> <p>The Rosé version of the popular white, usually from the Northern region of Veneto. It offers the same dry tones and goes well with fish & seafood.</p>	£495	£1275	£1695
<p>Prosecco (DRY / SPARKLING)</p> <p>The most popular sparkling wine in Italy. Some dare to call it the better, Italian alternative to the French Champagne. It is produced in the North-Eastern Italian regions. Dry and bubbly, it is ideal for any celebration.</p>	£550	N/A	£2375
<p>Asti Spumante (SWEET / SPARKLING)</p> <p>Sweet Sparkling Wine from Asti, in Piedmont. It is sweet, smooth, intense and elegant with good aromas of fresh pears & pineapple.</p> <p>Ideal as Aperitif or with Desserts and Sweets.</p>	£550	N/A	£2200
<p>Prosecco Rosé (DRY / SPARKLING)</p> <p>Radiant Pink in colour, this wine has a good personality. It is dry, but with an elegant bouquet and a wonderfully delicate finish.</p>	£595	N/A	£2675

Rosé Wines <small>by the Bottle</small>	Sparkling <small>by the Bottle</small>
<p>CIRÓ ROSATO £2095</p> <p>Fresh, delicate nose of crushed raspberries and ripe summer fruits. Balanced, crisp, light bodied. Perfect with White and Cured Meats, Spicy Pasta dishes, as well as Pizzas.</p>	<p>Champagne £4955</p> <p>The only non-Italian wine you will find on our wine list. We have this available for those rare, special occasions, when Prosecco just isn't enough. Perfect with any seafood and fish dish.</p>
<p>Aglianico Rosé £1825</p> <p>A very fruity rosé from the most popular grape around Naples. It has heavy notes of cherry and zest. This wine pairs well with grilled fish, grilled vegetables and most vegetarian dishes.</p>	<p>Moscato GLASS: £495 / BOTTLE: £2395</p> <p>A lighter, even sweeter version of the famous Asti, originating from the same region of Piedmont. It is considered a dessert wine. We serve this by wine by the glass as well.</p>
<p>Bardolino Chiaretto £1695</p> <p>A light and fruity rosé from the famous Northern Italian grape, offering fruity aromas of citrus. Great with starters, pastas and pizza.</p>	

House White Wines	Glass	½ L Carafe	Bottle
<u>Trebbiano</u> (MEDIUM / DRY) A Medium Dry White from the Central part of Italy. A safe choice with white meats, fish and starters.	£3 ⁹⁵	£9 ⁷⁵	£14 ²⁵
<u>Soave</u> (MEDIUM / SWEET) This popular white wine is made from the grapes grown on the hills in North-East Italy. Straw yellow colour, it offers a delicate, sweet flavour.	£4 ²⁵	£10 ²⁵	£14 ⁵⁵
<u>Pinot Grigio</u> (DRY) Very popular Italian white internationally. It is dry, but refined and velvety. Great with fish and pizza.	£4 ⁴⁵	£10 ⁷⁵	£16 ⁴⁵
<u>Sauvignon Bianco</u> (MEDIUM) Dry, velvety & elegant Northern White. It is delicate and aromatic, great for fish and seafood.	£4 ⁵⁰	£11 ⁴⁵	£17 ⁹⁵

White Wines <small>by the Bottle</small>			
<u>Orvieto</u> £18⁰⁰ Light, crisp, dry wine from Umbria. Pale straw in colour, it has flavours of citrus and apple aromas and hints of almond. Great with seafood and veg.		<u>Vermentino</u> £21⁵⁰ A dry white wine from Sardinia, straw yellow colour. Aromatic, with pleasant notes of citrus and pear. Pairs well with fish and white meats.	
<u>Gavi di Gavi</u> £28⁰⁰ Both fruity and dry, a white from Gavi in Piemonte. It has fruity tones of white peach that offer a crisp acidity. Pairs well with chicken, fish and antipasti.		<h2>White Wines from Naples</h2>	
<u>Inzolia</u> £16⁰⁰ A Sicilian Dry White, that describes the soul of Sicilian culture and spirit. Its fruity aroma makes it ideal for light starters, seafood and white meats.		<u>Falanghina</u> £22⁹⁵ A grape originating in Ancient Greece, still grown today on volcanic soils. It is fresh, with fruity bouquet. Pairs well with seafood and white meats.	
<u>Verdicchio</u> £20⁰⁰ This unique grape comes from Marche, in Central Italy. Easy-drinking, with a high acidity and citrus notes. Great with vegetarian dishes and fish.		<u>Fiano d'Avellino</u> £24⁵⁰ Intense, fruity with subtle hints of banana. It is still harmoniously dry with good acidity, keeping it fresh and pleasant. Pair with pizza, risotto and fish.	
<u>Chardonnay</u> £18⁰⁰ A medium, dry white with a light body and hints of Honey and citrus. Accompanies most Antipasti and pasta dishes, as well as seafood and grilled fish		<u>Coda di Volpe</u> £24⁹⁰ This dry white comes from a typical grape from the soils around the city of Naples. Great with any fish and seafood dish, also with Cured Meats.	
<u>Ciró Bianco</u> £21⁹⁵ Another grape from ancient Greece, grown today in Calabria (the tip of the Italian Boot). It is dry and delicate, great with most fish and seafood recipes.		<u>Lacrima Christi</u> £22⁰⁰ Another fantastic white from the volcanic soils directly beneath the Vesuvius. Great with seafood starters, risottos and grilled fish recipes.	