

**To ensure customer and staff safety, we will be unable to pour wine or offer wine tasting. Please refer to the description of the wine prior to ordering. We apologise for the inconvenience and thank you for your cooperation.**

## **SPARKLING**

**175ml**

Fontessa Prosecco Spumante Brut	NV	£7.50	£25.50
<i>Fresh and fruity with aromas of citrus and green apple</i>			

## **BIANCHI**

Chardonnay, Terrazze Della Luna, Trentino	2019	£5.50	£17.00
<i>An intense fruity aroma and taste. Notes of tropical fruit and vanilla. Pairs well with white fish</i>			
Bianco Della Valle del Sinis, Cantina Vernaccia, Sardinia	2018	£6.00	£23.50
<i>Tropical and balanced. Pairs well with crustaceans, seafood, fish and white meats.</i>			
Nosiola, Bottega Vianai, Trentino	2018	£6.50	£26.00
<i>Delicate, flowery aroma, dry, clean with a light bitter after taste. Pairs well with fish.</i>			
TerreSinis, Cantina Sociale del Rimedio, Sardinia	2018		£29.50
<i>Fruity aroma, strong and persistent taste. Pairs well with Mediterranean dishes</i>			
Vermentino Di Gallura "Funtaliras", Cantina Di Monti, Sardinia	2019		£35.00
<i>Elegant bouquet. Initial citrus notes with tones of tropical fruit. Pairs well with fish.</i>			
Gavi del comune Di Gavi, Santa Seraffa, Piedmont.	2019		£33.00
<i>Full bodied with slight citrus notes. Pairs well with fish based pasta dishes.</i>			

## **ROSÈ**

Rosato Seu, Cantina Vernaccia, Sardinia	2018	£6.50	£25.00
<i>Fruity and fresh with good persistence. Pairs well with grilled fish</i>			

## **ROSSI**

Grignolino Araldica Sartoretto, Piedmont	2019	£5.50	£17.00
<i>Lightly fruity aroma. Pairs well with duck.</i>			
Granito Rosso, IGT Mandrolisai, Sardinia	2016	£6.00	£23.50
<i>Rich and intense red. Pairs well with red meats and meat pasta dishes.</i>			
Barbera d'Asti Superiore, Crocera, Piedmont	2017	£6.50	£25.50
<i>Intense flavour of wild plums and cherries. Rapid notes of bark. Pairs well with meats.</i>			
Malbec Lison Pramaggiore, Impronta del Fondatore, Veneto	2015		£34.00
<i>Soft and balanced, with fruity notes. Slightly spicy. Pairs well with pasta dishes and meats.</i>			
Chianti Classico, San Felice, Tuscany	2018		£34.50
<i>Medium bodied. Elegant aromas, smooth tannins. Pairs well with red meats or cheese.</i>			
Valle del Tirso Nieddera, Montiprama, Cantina Vernaccia, Sardinia	2017		£35.00
<i>Intense and vibrant colour. Aromas of toasted and spiced red fruits. Pairs well with veal.</i>			
Cannonau di Sardegna, CapoSardo, Gianluigi Deaddis Sardinia	2016		£36.80
<i>Well balanced. Intense flavours with fruity notes. Pairs well duck.</i>			
Giba, Carignano del Sulcis, Sardinia	2017		£38.50
<i>Complex with robust but balanced tannins. Aromas of liquorice. Pairs well with red meats.</i>			
Barolo, Azienda Giribaldi, Piedmont	2011		£58.00
<i>Strong tannins, high acidity, "tar and roses" scent. Pairs well with red meats.</i>			
Brunello di Montalcino, Col d'Orcia, Tuscany	2008		£79.00
<i>Notes of raspberry, lignonberry and cinnamon. Pairs well with meat pasta dishes.</i>			

Wines by the glass are also available at 125ml