

**Our extensive menu is complemented by our personally selected wine list. After tasting literally hundreds of wines over the years we only approve a handful for consideration. We taste the bad wine so you don't have to. Salute!**

## ROSSI (reds)

<b>1 refosco (zaglia)</b> this refosco has a deep violet colour and a slight bitterness. On the palate, there are strong currant, wild berry and plum flavours	<b>20.00</b>	<b>17 barbaresco (lodali)</b> this wine is the queen to barolo's king, and while not possessing the stronger flavours, will win you over with a keen balance of fruit and earth	<b>29.00</b>
<b>2 cabernet (zaglia)</b> violet in colour, herbaceous aromas of wild blackberry and soft fruits with nuances of spices and wood	<b>20.00</b>	<b>18 barbera (marco bonfante)</b> scents of red fruits and a very delicate vanilla note, dry, full-bodied and structured with well balanced tannins	<b>33.00</b>
<b>3 dolcetto (lodali)</b> full and harmonious, notes of red fruits, soft with a pleasantly bitter aftertaste	<b>22.00</b>	<b>19 celtico (moschioni)</b> 50% merlot and 50% cabernet - pitch black in colour with sweet, smoky notes of cassis, cherry and wet earth, excellent	<b>35.00</b>
<b>4 valpolicella classico (begali)</b> black olives, spicy undertones and ripe blueberries coat the velvety smooth palate, a light fragrant red similar to beaujolais	<b>23.00</b>	<b>20 real (moschioni)</b> 50% tazzelenghe, 25% cabernet sauvignon, 25% merlot - a deep, inky purple, reveals earthy, exotic aromas laced with suggestions of blackberry jam, violets, spices, minerals, liquorice and mint. Supremely expressive wine packed with vibrant fruit	<b>35.00</b>
<b>5 montepulciano fonte romana (pasetti)</b> ruby-red coloured with daret reflection; the smell is intense and fruity, with sensation of spices, nutmeg and cinnamon. Tannins are light and balanced. Soft and charming chocolate sensation	<b>23.00</b>	<b>21 merlot rosso degli ulivi (aldo polencic)</b> hints of mature cherry with a mineral finish, a highly recommended merlot from this fantastic Friulan winemaker	<b>35.00</b>
<b>6 morellino di scansano (poggio argentiera)</b> a fantastic alternative for Chianti lovers, rich, ripe, black cherry and berry flavours that blend into a pleasant tartness	<b>25.00</b>	<b>22 capatosta (poggio argentiera)</b> deep purple in the glass, thick, deep purples to the edges. Explosive nose, super ripe, dark cherry, plums, vanilla, oak, very "chianti" on the nose	<b>35.00</b>
<b>7 chianti</b> aromas of dark ripe berries embellished with smoke and earth, a great chianti classico	<b>25.00</b>	<b>23 barolo (lodali)</b> rich, dark and deep, a robust, complex, powerful and full-bodied red	<b>37.00</b>
<b>8 nero d'avola (feudi del pisciotto)</b> the prince of Sicilian wines and the most difficult variety to find in true purity. Rounded, warm and full-bodied	<b>26.00</b>	<b>24 merlot (la roncaia)</b> red cherries, blackberries, herbal spices, leather, dried tobacco leaves and strong nice tannins, complex and well balanced	<b>39.00</b>
<b>9 shiraz merlot blend (feudi del pisciotto)</b> this blend of merlot and syrae (shiraz) two international varietals, exalts a wonderful ruby red wine with intense fragrance of red fruits and vanilla. A smooth, fresh, elegant and well balanced wine	<b>26.00</b>	<b>25 finisterre (poggio argentiera)</b> a fruity cabernet franc blend with blackberry, blackcurrant and cassis aromas, accompanied by smoky notes	<b>39.00</b>
<b>10 rosso (branko)</b> a fantastic, well balanced blend of merlot and cabernet sauvignon. Fresh, with raspberry and blueberry on the nose, elegant black cherry on the palate	<b>27.00</b>	<b>26 semidis (masut da rive)</b> world class merlot blend that we can unfortunately no longer source, fantastic deep purple blend of merlot with cabernet franc and cabernet sauvignon scoring 93/100 in this years merlot award, unbeatable wine, drink it while we have it	<b>39.00</b>
<b>11 valpolicella ripasso (begali)</b> a fantastic ripasso, the stepping stone between valpolicella classico and amarone. Grape skin, damson, light floral and mineral aromas and flavours. Medium bodied with a mineral finish, superb	<b>28.00</b>	<b>27 chianti riserva (rodano)</b> a single estate reserve aged for three years before coming to market	<b>40.00</b>
<b>12 rosso (moschioni)</b> On the nose an explosion of warm enveloping perfumes of berries, ripe plum, intense aromas of leather, roasted coffee and hints of cocoa to complete the intensity of the wine; the freshness is amazing	<b>28.00</b>	<b>28 amarone (begali)</b> dried cherries, raisins and figs are just a few of the complex aromas this wine has to offer	<b>49.00</b>
<b>13 montepulciano (pasetti)</b> a vivid ruby red wine which smells of blackberry and blueberry, accompanied by hints of licorice, cinnamon and black pepper. Warm with soft and evolved tannins, balanced with good structure	<b>29.00</b>	<b>29 amarone riserva ca bianca (begali)</b> made from grapes harvested in Begali's special monte ca bianca vineyard, aged for four years in casks. Warm, solid and robust, an exceptional amarone for those that know!	<b>69.00</b>
<b>14 pinot nero (masut da rive)</b> very delicate, fruity when young (raspberry and cherry), then opens memories of hazelnut, walnut, fruit of underwood. Carefully crafted wine with excellent persistence	<b>29.00</b>		
<b>15 chianti classico (rodano)</b> rich deep cherry, black fruit and fresh berry forward taste with deep wonderful structure and colour. Luscious plum, cinnamon, wild strawberries with a ruddy cherry sweetness. A sultry chianti classico	<b>29.00</b>	<b>30 pinot grigio blush il ramato (scarbolo)</b> bright copper in colour with aromas of apple, wild berries and fresh citrus, fresh with a delicate saltiness	<b>27.00</b>
<b>16 tigiolo (begali)</b> this is a ripasso blend of corvina and cabernet, obtained from the drying of grapes that have been left to rest during the months of September and October. Owing its name to its producers Tiliana, Giordano and Lorenzo, it's deep slightly purple ruby with black reflections, intense and spicy, fantastic with red meat	<b>29.00</b>	<b>31 rosalba (pierpaolo pecorari)</b> an amazing blend of pinot noir and refosco, light pink in colour with peach highlights, hints of violet, lavender and pink peppercorn	<b>27.00</b>

## ROSÉ

## BIANCHI (whites)

<b>32 verduzzo friulano (sweet)</b> golden in colour, with hints of honey and peach flavours perfect for those that prefer their wine sweet, also exceptional as a dessert wine	19.00	<b>51 sauvignon (draga)</b> complex, refined, elegant subtle notes of white peach with hints of elder flower. Clear and crisp, with a vibrant aftertaste	27.00
<b>33 chardonnay</b> a full and pleasant taste with a complex bouquet	20.00	<b>52 gavi di gavi (terre di vino)</b> made from the cortese grape, a super gavi distinguished by it's crisp, floral, peachy, aromatic qualities	27.00
<b>34 frascati superiore</b> light, dry and fruity, easy drinking frascati	23.00	<b>53 pinot grigio olivers (pecorari)</b> very very good, rich, fruity and oaky but balanced. Serious substitute for oak-aged white burgundies	29.00
<b>35 pinot grigio</b> a fragrant pinot grigio that's quite zesty, full flavoured and slightly spicy	23.00	<b>54 sauvignon kolaus (pecorari)</b> unbelievable sauvignon, crystal clear, bright, golden yellow. Fat, hot, alcoholic. Finish pleasantly bitter. Masterful use of wood. Warmth and elegance, power and finesse	29.00
<b>36 sauvignon (masut da rive)</b> medium bodied with good acidity, a world class sauvignon	23.00	<b>55 grillo (feudi del pisciotto)</b> grillo is perhaps the least known of the Sicilian varieties but certainly no inferior wine. With notes of dried pineapple, papaya and straw flavours layered with hints of honeycomb and white pepper make it instantly recognisable and memorable	29.00
<b>37 inzolia (feudi del pisciotto)</b> a combination of two noble white grapes, inzolia and catarratto, whose enormous potential is only now being discovered, especially the catarratto that in the past was used to produce marsala. Blended in similar quantities they create a quite unique wine with an interesting personality	23.00	<b>56 monte carbonare (suavia)</b> a sharp mineral taste like rain on flint with the distinct fragrance the countryside releases when dampened by the first rain. A truly spectacular wine, one of our favourites	32.00
<b>38 soave classico (suavia)</b> This is a profoundly Italian wine. Our idea of Soave: Fresh, fruity, easy to drink but with an unmistakable character at the same time	23.00	<b>57 eclisse sauvignon blend (la roncaia)</b> intense perfumes and fruity notes, a fine elegant blend of sauvignon blanc and the precious picolit grape	35.00
<b>39 muller thurgau (pravis)</b> an elegant muller thurgau of slight blush colour, with notes of tropical fruit and freshly-cut hay. Its flavour is strong and clear and it is very easy to drink	24.00	<b>58 testarossa bianco (pasetti)</b> an intense and complex golden yellow wine with hints of honey, passion fruit, vanilla and sage. A full bodied white with the perfect balance between alcohol strength and long aromatic persistence, cannot be recommended highly enough, very special	35.00
<b>40 gewurztraminer (pravis)</b> a fantastic wine that has scent of apples, fragrant but not overbearing, very good nose and fruity on the palate, excellent paired with fish and seafood	24.00		
<b>41 chardonnay (branko)</b> lightly oaked, bursting with fruit and full of character	24.00		
<b>42 malvasia (tenuta stella)</b> bright golden and very lively colour, characterised by intense fruity notes of apple, pear, banana and hazelnut. Fresh and soft, balanced with great structure and length on the palate	25.00		
<b>43 chardonnay (toros)</b> yellow in colour with notes of green apple, banana and crusty bread. A fantastic chardonnay from Franco Toros	25.00		
<b>44 trebbiano "zarachè" (pasetti)</b> a clean light dry white made from the trebbiano grape this has a fresh bouquet with lemon zest, honey and exotic fruit	25.00		
<b>45 friulano</b> complex aromas of sliced peaches, almonds and light caramel precede a solid core of fruit that is balanced by ample notes of minerals and spices with a slight hint of bitter almond on the finish	25.00		
<b>46 sauvignon (branko)</b> classic sauvignon bouquet of fruit and herbs, lively flavours and a harmonious finish	25.00		
<b>47 pinot grigio (branko)</b> hints of melon and green apple, with floral and light spice aromas	25.00		
<b>48 pinot grigio (toros)</b> straw yellow colour, distinctive aroma and flavours of hay and hazelnut, very persistent with a strong structure	26.00		
<b>49 sauvignon (toros)</b> straw yellow with hints of fig leaf, sage and green pepper. A strong, persistent and well structured sauvignon	26.00		
<b>50 pecorino (pasetti)</b> the wine has a strong structure and a bouquet of elderberry and ripe fruits. It is soft and warm with a long persistence. Pairs well with risotto, light cheeses and white meats	26.00		
		<b>VINO DA TAVOLA (house wine)</b>	
		<b>64 red or white (75cl)</b>	18.90
		<b>65 rosé (75cl)</b>	19.90
		<b>LE BOLLICINE (sparkling)</b>	
		<b>66 lambrusco rosso (medici)</b> award winning dry sparkling red that will change your opinion of lambrusco forever (served chilled)	22.00
		<b>67 prosecco</b>	27.00
		<b>68 pink prosecco</b>	29.00
		<b>69 house champagne</b>	35.00
		<b>70 veuve clicquot yellow label</b>	69.00
		<b>71 bollinger</b>	75.00
		<b>72 laurent perrier brut rose</b>	87.00
		<b>73 dom perignon (moet et chandon)</b>	185.00
		<b>74 cristal</b>	275.00