

WINE LIST

Sparkling

Prosecco Arcobello

 : 29.95

175ml
 : 6.95

Fully sparkling, the palate is dry but fruity, with fresh apple and pear fruit and a clean refreshing finish

Whites

Indesio Pinot Grigio

 : 19.50

175ml
 : 4.50

250ml
 : 5.95

orchard fruits and a hint of spice with notes of tropical and citrus fruits.

Style: Medium bodied & fruity.

Food Matching: excellent with seafood salads and shellfish based pasta and risotto.

Gregoris Soave

 : 24.95

175ml
 : 5.50


250ml
 : 6.50

with aromas of peach, pear, jasmine and almond.

Style: Medium bodied & fruity

Food Matching: Seafood or vegetable risotto. Beef Carpaccio

Pehhcora Pecorino Orion wines


 : 34.95

crisp white wine with sweet ripe fruit of peach and mango with warm spices and minerals.

Style: Medium bodied & fruity

Food Matching: Grilled Mediterranean fish such as Bass and Bream. Grilled white meat

Verdicchio di Matelica


 : 45.95

fresh pears and lemon sherbet. Crisp and bone dry with a delicious saline tang

Style: Crisp, dry & subtle

Food Matching: Great aperitif. Perfect with oily fish.

Gavi di Gavi

 : 64.95

with citrus, galia melon and apricot flavours, the classic Gavi taste of bitter almond

Style: Medium bodied & fruity

Food Matching: Risotto. Oily fish. Creamy pasta sauce

Reds

Montepulciano d'Abruzzo

 : 19.50

175ml
 : 4.50


250ml
 : 5.9

with flavours of juicy red cherries, wild herbs and earthy spice.

Style: medium-bodied

Food Matching: Lamb or Beef, Blue Cheese, Pasta or Risotto

Cantina Volpi Barbera del Monferato

 : 24.95


175ml
 : 5.50

full of black and red cherry fruit and smoky notes. light tannins.

Style: medium bodied. Supple, well-rounded fruit

Food Matching: charcuterie and smoked meats, hard mature cheese

Valpolicella Monte Zovo


 : 37.95

Deep ruby colour with a nose of black cherry with hints of almond and raisins.

Style: medium bodied, very smooth

Food Matching: Beef and Venison

Maree d'Ione Nero d'Avola

 : 45.95

with a bouquet of wild berries, blackcurrants and spices, with soft velvety tannins

Style: Rich and Sumptuous

Food Matching: for roasted or grilled meats. Excellent with game and hard cheeses

Poggio Colombi III Casalone Maremma

 : 64.95

cassis-flecked fruit with a hint of Italian herbs and spice alongside. Gentle, ripe tannins

Style: Rich and Sumptuous

Food Matching: Wild boar casserole. Venison. Most grilled red meat dishes

ROSe

Casa Vinicola Bianco Pinot Grigio Rose

 : 18.95

175ml
 : 3.50

250ml
 : 4.95

with aromas of orchard fruit and fresh strawberries. The palate is medium bodied with berry fruits, a creamy texture, yet totally dry.

