



## ITALIAN SPARKLING GEMS

*Italy makes a huge array of sparkling wines from light pear drop and peach scented Prosecco, to serious bottle fermented Franciacorta that can rival the best champagnes. Here is a small selection to put some sparkle into your life.*

8	Franciacorta Brut, Contadi Castaldi NV, <i>Lombardy</i>	£21.95
9	Prosecco Extra Dry NV, <i>Veneto</i>	£11.95
10	Rosé Prosecco, Varaschin, 2010 <i>Veneto</i>	£12.95

## ROSY ROSÉ

*Rosati Italiani deserves a place in everyones wine repertoire. From bright fresh cherry scented dry styles to aromatic rose perfumed wines with a soft touch of residual sugar, there is something for everyone.*

11	Merlot Rosato, IGT, Selezione Nonna’s, <i>Veneto</i>	£7.50
12	Rosé Regaleali le Rosé, IGT, Tasca D’Almerita 2007, <i>Sicilia</i>	£12.00
13	Lacrima Rosato, IGT, Marotti Campi 2010, <i>Marche</i>	£13.95

## MOUNTAINOUS WHITES

*These are wines that benefit from altitude in the vineyard. Look for clean, crisp acidity, defined primary fruit characters and mineral verve.*

14	Le Cave du Vin Blanc de Morgex et La Salle Morgex, DOC, 2008, <i>Valle d’Aosta</i>	£12.95
15	Sylvaner, DOC Valle Isarco 2009, <i>Trentino Alto Adige</i>	£13.50
16	Kerner, Valle Isarco 2010, <i>Trentino Alto Adige</i>	£16.95
17	Ribolla Gialla, Colli Orientali Del Friuli, Bastianich 2010, <i>Friuli</i>	£18.50

## CLASSIC NORTHERN WHITES

*Classic northen styles of wine, clean, refined, fresh and always elegant.*

18	Pinot Grigio, Selezione Nonna’s, DOC 2010, <i>Friuli</i>	£7.95
19	Vernaccia di San Gimignano, Castellani 2009, <i>Toscana</i>	£9.50
20	Soave Classico Zenato Vigneto Colombara 2010, <i>Veneto</i>	£13.95
21	Gavi di Tassarolo “La Fornace” Azienda Agricola Cinzia Bergaglio 2010, <i>Piemonte</i>	£12.50

## SOUTHERN PRETENDERS

*From warmer climates, these wines tend to be riper and richer in style than the classic refined north*

22	Inzolia di Sicilia, IGT, Trinacria NV, <i>Sicilia</i>	£8.95
23	Pinot Grigio/Zibibbo, Jubilum 2009, <i>Sicilia</i>	£9.95
24	Rami Bianco, Cos, Vittoria 2009/10, <i>Sicilia</i>	£15.25
25	Fiano d’Avellino DOCG, Mastroberardino 2010, <i>Campania</i>	£16.95

## INTERNATIONAL BRIGHT YOUNG THINGS

*Italy has a wealth of its own unique wines but this doesn’t mean they cannot produce international wines to compete with the best.*

26	Chardonnay Delle Venezie, Poeta 2010, <i>Veneto</i>	£9.95
27	Sauvignon Blanc, Grave DOC, Banear 2010, <i>Friuli</i>	£8.95
28	Aulente Bianco, Bianco Rubicone, IGT, Societa’ Agricola San Patrignano 2010, <i>Emilia Romagna</i>	£12.95
29	Riesling, DOC, San Michele Appiano 2010, <i>Alto Adige</i>	£19.95

## INDIGENOUS ITALY

*Few know that most of the worlds grapes originate from Italy. Here are a selection of some of the forgotten indigenous varietals and wine styles that you won’t find anywhere else. This is where it gets really interesting!*

30	Verduzzo Delle Venezia, Selezione Nonna’s NV, <i>Veneto</i>	£6.75
31	Pecorino, Ofhite 2010, <i>Marche</i>	£14.50
32	Fonte 40, IGT Maremma Toscano Bianco, Poggioargentina 2009/10, <i>Toscana</i>	£15.00
33	Pigato, DOC, Sartori 2009, <i>Liguria</i>	£14.50
34	Lacryma Christi del Vesuvio Bianco, DOC, Mastroberardino 2010, <i>Campania</i>	£15.50
35	Nosiola, IGT Dolimiti, Fanti 2008/09, <i>Trentino</i>	£19.95
36	Tocai Friulano, DOC, Roncus 2007, <i>Friuli</i>	£25.00
37	Lugana DOC, Carlo Lojera, Riserva del Lupo 2006, <i>Veneto</i>	£21.95

## CLASSIC NORTHERN REDS

*Classic wines from the rich North. Refined, elegant and poised. These wines will give plenty of food for thought.*

38	Montepulciano d’Abruzzo DOC, Zaccagnin, <i>Abruzzo</i>	£12.95
39	Corvina/Cabernet Sauvignon, Thesaurum 2006, <i>Veneto</i>	£13.95
40	Barbaresco DOCG, Dezzani 2007, <i>Piemonte</i>	£22.00
41	Massolino Barolo Serralunga d’Alba DOCG 2006/07, <i>Piemonte</i>	£35.95
42	Poggio Della Maga, DOC, Castello di Cigognola 2006, <i>Lombardia</i>	£40.00
43	Velluto Amarone Classico, DOC, Meroni 2002/03, <i>Veneto</i>	£44.95
44	“Ronco del Picchio” Sforzato Valtellina DOCG, Sandra Fay 2006, <i>Lombardia</i>	£47.00

## SOUTHERN PRETENDERS

*Riper and richer in style, these wines benefit from more sunshine in the south and tend to please the crowds. Don’t think they are simple gluggers though!*

45	Primitivo Barocco 2010, <i>Puglia</i>	£12.50
46	Rosso del Salento, Barocco IGT 2010, <i>Puglia</i>	£10.00
47	Salice Salentino DOC, Luccetti 2006, <i>Puglia</i>	£14.50
48	Ciro’ Rosso Riserva, Duca San Felice, Librandi DOC 2008, <i>Calabria</i>	£16.00

## SANGIOVESE

*Italy’s most well known and possibly greatest red varietal and so important we gave it its own section! Earthy and rich it can come in many guises depending on its origin and handling. Mostly found by itself but sometimes blended with other varietals to add complexity.*

49	Fico Grande Sangiovese di Romagna, Poderi dei Nespoli 2010, <i>Emilia Romagna</i>	£8.95
50	Aulente Rosso, Rosso Rubicone, IGT, San Patrignano 2008, <i>Emilia Romagna</i>	£12.95
51	Morellino di Scansano Bellamarsillia, DOC, Poggioargentina 2009, <i>Toscana</i>	£12.95
52	“Gea” DOC Sant’Antimo, Il Pardiso di Franssina, Montalcino 2007, <i>Toscana</i>	£24.00
53	Capatosta, Morellino de Scansano, DOC, Maremma, Poggioargentina 2007/08, <i>Toscana</i>	£25.00
54	Chianti Classico Riserva, DOCG, Azienda Monteraponi 2006, <i>Toscana</i>	£42.00

## INTERNATIONAL BRIGHT YOUNG THINGS

*Italy has a wealth of its own unique wines but this doesn’t mean they cannot produce international wines to compete with the best of them.*

55	Merlot Delle Venezie, Selezione Nonna’s, <i>Veneto</i>	£6.75
56	Marenmmante, Maremma, Poggioargentina 2009, <i>Toscana</i>	£14.95
57	“Borgeri” DOC Bolgheri, Giorgio Meletti Cavallari 2007, <i>Toscana</i>	£19.00
58	Cannonau Costera Argiolas 2009, <i>Sardegna</i>	£16.50
59	“Do 12 Uve” IGT, Montalcino, Il Paradiso Di Frassina 2006, <i>Toscana</i>	£29.95

## VOLCANIC REDS

*These are wines from areas with a high influence from Volcanic soil. The Rich, mineral character and depth of flavour is what we are looking for here.*

60	Pinot Nero/Syrah, Jubilum 2008, <i>Sicilia</i>	£10.50
61	Cerasuolo di Vittoria, Cos, DOCG 2007, <i>Sicilia</i>	£17.95
62	Taurasi Radici Riserva DOCG, Mastroberardino 2006, <i>Campania</i>	£32.00

## MOUNTAINOUS REDS

*These are wines that benefit from altitude in the vineyard. Look for bright fruit characteristics, crunchy acid and soft tannin.*

63	Sudtiroler Lagrein, Weingut Niklas 2007, <i>Trentino Alto Adige</i>	£13.50
64	Val Venosta, Pinot Nero, DOC, Falkenstein, Pretzner 2006/07, <i>Trentino Alto Adige</i>	£22.00
65	“Poiema”. IGT Vallagarina, Eugenio Rosi 2007, <i>Trentino</i>	£25.00

## GIRO D’ITALIA

*The grand tour, showcasing some of the best and most unique styles that Italy has to offer. From rose petal like Lacrima to the dried fruit and vanilla like Sagrantino, you won’t find anything like this anywhere else!*

66	Groppello, Garda DOC Classico, Provenzia 2010, <i>Lombardia</i>	£12.95
67	Lacrima di Morro d’Alba DOC, Moncaro 2009, <i>Marche</i>	£15.00
68	“Villa Malacari” Rosso Conero, DOC, Malacari 2007, <i>Marche</i>	£15.50
69	Barbera, “Dodididici”, Oltrepo Pavese, Castello di Cignognola DOC 2008, <i>Lombardia</i>	£17.00
70	Velluto Valpolicella Classico Superiore DOC, Meroni 2006, <i>Veneto</i>	£21.00
71	Garda Rosso Classico DOC, Fabio Contato 2007, <i>Lombardia</i>	£19.00
72	Sagrantino di Montefalco, Bea, DOCG 2004/05, <i>Umbria</i>	£65.00

## BIRRE ARTIGIANALI

*Birra del Borgo is located in the Italian region of Lazio in the suburbs of Rome. Founded by Leonardo di Vincenzo, whose main goal when brewing a beer is to solve the riddle between using unusual ingredients and creating perfect food pairings.*

<b>CASTAGNALE</b> <i>Colour:</i> Deep amber <i>Aroma:</i> Spicy malt, caramel, ripe-fruit notes <i>Flavour:</i> Smooth malt, soft chestnuts, delicate honey, plus a long aftertaste of roasted chestnuts £10.00 PER BOTTLE (750ML) )
<b>ISAAC</b> Biere blanche <i>Aroma:</i> Intense, fruity, camomile, mallow <i>Flavour:</i> Apricot, pear & fig with a lovely spicy note £11.00 PER BOTTLE (750ML) )

<b>WAYAN</b> Made of 17 different ingredients including barley, wheat, spelt, oats, rye, different types of hops & many different spices. This unusual combination greatly impacts the finish which is very different from “regular saison-style ales” £11.00 PER BOTTLE (750ML) )
<b>NORA</b> <i>Aroma:</i> Violets, roses, cyclamen, citrus fruits <i>Flavour:</i> Full bodied, intense, balsamic overtone £11.00 PER BOTTLE (750ML) )

*Amarcord beers were created several years ago at a small Rimini brewery by some young friends and beer lovers. We believe strongly in creating genuine and high quality beers: Beer for true connoisseurs!*

<b>GRADISCA</b> Lager with a brilliant golden color, a compact head, and fresh, thirst-quenching qualities £4.95 PER BOTTLE (500ML)
<b>VOLPINA</b> Reddish in colour and rich in spicy aromas with a warm sensation on the palate. £5.50 PER BOTTLE (500ML)

*Please speak to staff for more information on the individual breweries and beers.*

## DOLCI

*Italian sweet wines are world renowned. Ranging from soft and elegant styles perfect with subtle creamy desserts, to full blown unctuous sweet reds; a perfect match with rich chocolate dishes. Italian dolci is a thing to sip and savour.*

73	Vino Liquoroso, le Ruffole NV, <i>Toscana</i> (75cl) £14.50
74	Vin Santo del Chianti Ruffino Serelle NV, <i>Toscana</i> (37.5cl) £32.00
75	DOCG “Ramandolo” Giovanni Dri NV, <i>Friuli</i> (75cl) £28.00
76	Dolci Armonie Moscato Malvasia, Teere dei Dogi 2001 (50cl) £15.50
77	Benaco Bresciano IGT Passito Sol Dore 2001 (50cl) £25.95
78	Recioto della Valpolicella “Cesari” Veneto (50cl) £32.00