

La Lista dei Vini

Wine List

Vini Speciali

Special Wine by glass

8. Falanghina, Feudi di San Gregorio £37.00 by glass 175ml £10.50 250ml £14.50

Orange flower water, kumquat and crystalised orange peel on the palate. Fresh and fruity with a pleasant profile. Grape: Falanghina

20. Ca dei Frati 'I Frati', Lugana £60.00 by glass 175ml £17.00 250ml £22.00

With flavours of ripe lemon, fresh peach and hints of white blossom, this is a rich, concentrated and textured wine with excellent depth. Grape: Turbiana

33. Cannonau di Sardegna Riserva, Sardinia £42.00 by glass: 175ml £11.50 250ml £16.00

Dark ruby-red, it has a complex, slightly 'gamey' nose with hints of violets, plum and dark fruits. Grape: Cannonau

36. Conero Riserva Cumaro, Marche £65.00 by glass: 175ml £18.00 250ml £23.50

Ruby red in colour with reflections of garnet, this smooth wine has a sweet nose of intense plum, currant and maraschino. The palate is soft with an aftertaste of chocolate. Grape: Montepulciano

Vini Bianchi

White Wine

1. Grillo, Sibiliana Roceno, Sicily £28.00 by glass: 175ml £8.50 250ml £10.50

Fresh, succulent stone fruit with a citrus backbone. Often typified by warm tropical fruit and a touch of oak. Aromas of ripe citrus, nectarine and passion fruit drive this style. Grape: Grillo

2. Pinot Grigio Riserva, Mezzacorona, Trentino £33.00 by glass: 175ml £10.00 250ml £12.00

Notes reminiscent of ripe fruit (white peaches, pears and mature chamomile) mingle with sweet notes of vanilla deriving from the refinement in oak. Harmonious, elegant, refined. Grape: Pinot Grigio

3. Sauvignon Blanc, Ponte del Diavolo, Friuli £33.00 by glass: 175ml £10.00 250ml £12.00

The perfumes are fresh, with notable finesse and complexity. The nose displays a lovely apricot character and a subtle minerality. Grape: Sauvignon Blanc

4. Chardonnay, Castel Firmian, Trentino £30.00 by glass: 175ml £9.00 250ml £11.00

It has an enhanced fruity flavour with notes of red and yellow apples, apricot, white melon and citrus fruits. It is dry, harmonious and with balanced acidity. Grape: Chardonnay

5. Chenin Blanc Mulderbosch, South Africa £33.00

Aromas of fresh pear, ripe apricot and subtle oak spice lead to a firm texture with a beautiful fine crisp line. Grape: Chenin Blanc

6. Verdicchio dei Castelli di Jesi DOC Classico Superiore Cuprese, Colonnara £38.00

Intensely fruity with an initially floral background and complex final hints of flint. A wine of good structure and balance, fresh and with pleasantly bitter sapidity. Grape: Verdicchio

7. Soave Classico, Ca'Rugate, Monte Fiorentine, Veneto £45.00

Rich and golden in colour, with a beautiful layering of exotic, tropical fruits and a touch of minerality. Full and rich in flavour, this is a structured wine with a fresh, mineral finish. Grape: Garganega

8. Falanghina, Feudi di San Gregorio, Campania £37.00

Orange flower water, kumquat and crystalised orange peel on the palate. Fresh and fruity with a pleasant profile. Grape: Falanghina

9. Moscato D'Asti, Prunotto, Piedmont £40.00

The wine is low in alcohol, naturally sweet and gently sparkling. It is vibrant and fruity. Grape: Moscato Bianco

10. Vermentino di Sardegna, Sella & Mosca, Sardinia £40.00

This unoaked wine shows an aroma of aromatic herb and lemon zest notes with flavours of almond, daffodil and green apple with a burst of citrus. Grape: Vermentino

11. Mare Chiaro, Cirò, Ippolito, Calabria £39.00

This crisp and refreshing wine delivers intense aromas of tropical fruit, pear, peach and floral notes through to a vibrant palate with a delicious saline note on the finish. Grape: Greco Bianco

12. Sauvignon Blanc Tinpot Hut, Marlborough, New Zealand £42.00

Aromas of melon, nettle and snow pea; the palate bursts with fresh citrus, grapefruit and melon notes. Grape: Sauvignon Blanc

13. Pecorino, Gran Sasso, Abruzzo £44.00

This well balanced wine has a lightly spiced nose from the partial oak ageing which gives way to a fine, floral and citrus fruit flavour on the palate with a ripe pear note on the finish. Grape: Pecorino

14. Malvasia, Principe Pallavicini, Lazio £36.00

On the nose, it has elegant and fruity aromas of apricot and peach. The palate is fresh and fruit driven, with almond flavours and a mineral character on the finish. Grape: Malvasia

15. Gavi di Gavi, San Silvestro, Piemonte £47.00

A refined but intense, tangy dry wine with an intriguing hint of lime. Grape: Cortese

16. Greco Di Tufo DOCG, Cutizzi, Feudi di San Gregorio £55.00

A perfumed and aromatic Greco with beautiful clarity and layers of classic pear, peach and green plum fruit with decisive hints of balsamic mint. Full bodied. Grape: Greco Bianco

17. Vernaccia di San Gimignano, Selvabianca, Tuscany £60.00

The bouquet is fine and fresh with apple hints and flower scents. Sapid, very pleasant and well-structured with a well-balanced acidity. Grape: Vernaccia

18. Chardonnay Vigna San Francesco, Tenuta Regaleali, Sicily £95.00

Complex and fruity, with hints of white flowers, exotic fruits and citrus fruits accompanied by notes of white pepper, butter and vanilla. Grape: Chardonnay

19. Riesling Maximin Grunhaus, Germany £50.00

This wine has aromas of fresh lemon and yellow plum, with minerality with excellent freshness. The sweetness and crisp acidity are well balanced. Off-dry finish. Grape: Riesling

20. Ca dei Frati 'I Frati', Lugana, Lombardy £60.00

With flavours of ripe lemon, fresh peach and hints of white blossom, this is a rich, concentrated and textured wine with excellent depth. Grape: Turbiana

21. Sancerre Domaine G Millet, France £60.00

An elegant Sancerre, with vibrant Sauvignon notes of grapefruit and lemon, good weight and a clean crisp finish. Grape: Sauvignon Blanc

22. Chablis Premier Cru, Jean-Marc Brocard, Burgandy, France £75.00

This white wine has an exotic nose of pineapple, mango and aniseed. It has a harmonious palate with an added hint of honeyed fruit, and a refreshing mineral finish. Grape: Chardonnay

Vini Rossi

Red wine

23. Negroamaro IGP, Salento £27.00

by glass: 175ml £7.50 250ml £10.00

Intense aromas of blackcurrants, wild fruits, spice and thyme. Full-bodied wine. Grape: Negroamaro

24. Nero d'Avola, Sibiliana Roceno, Sicily £29.00

by glass: 175ml £8.50 250ml £10.50

Bright ruby with purple tones. Intense nose with berry fruit aromas. Medium weight with forward fruit flavours and a silky texture. Grape: Nero d'Avola

25. Merlot, Mezzacorona, Terre del Noce £30.00

by glass: 175ml £9.00 250ml £11.00

Smooth, easy-drinking Merlot with plums and red cherry fruit, and a hint of dark chocolate on the finish.

Grape: Merlot

26. Chianti Classico, Cantina Bonacchi, Tuscany £33.00

by glass: 175ml £10.00 250ml £12.00

A deep, ruby red colour with intense aromas of cherry and a hint of violet. On the palate it is warm, balanced and dry with red cherry fruits and notes of coffee coming through on the finish. Grape: Sangiovese

27. Malbec, Bodega Norton, Mendoza, Argentina £34.00

by glass: 175ml £10.00 250ml £12.50

Rich ruby red in color with purple hints. Fresh fruit, cinnamon and cherry aromas. Very attractive velvety feel on the palate, delicious finish. Grape: Malbec

28. Calabrese, Ippolito, Calabria £38.00

A smooth and silky red wine from the Calabrese variety with complex notes of ripe red fruits, black cherry, plum and a touch of black pepper. Juicy and fresh, with a generously fruity finish. Grape: Calabrese

29. Primitivo Codici Masserie, Puglia £38.00

Intense aroma, with notes of ripe plum, cherry jam, tobacco leaf and cocoa; hints of white pepper spice.

Grape: Primitivo

30. Shiraz, Bull Ant, Langhorne Creek, Australia £40.00

A stunning, cool-climate Shiraz with alluring aromas of plums and chocolate enveloped in a touch of earthy complexity. Rich, full bodied and full of vibrant, black fruits on the palate with a long, soft finish. Grape: Shiraz

31. Rubillo Cesanese, Lazio £36.00

The wine is ripe and rounded, with spiced blackberry characters and a refreshing savoury finish. Grape: Cesanese

32. Naumakos, Rosso Piceno, DOC, Marche £40.00

Beautifully balanced and smooth, with a lovely full texture. Grape: Montepulciano, Sangiovese

33. Cannonau di Sardegna Riserva, Sella & Mosca, Sardinia £42.00

Dark ruby-red, it has a complex, slightly 'gamey' nose with hints of violets, plum and dark fruits. Grape: Cannonau

34. Valpolicella Classico Superiore Ripasso, Domini Veneti, Veneto £45.00

Complex, with a fine perfume of red and black cherry, plum and notes of cinnamon and nutmeg. Grape: Corvina, Corvinone, Rondinella

35. Petra Hebo Toscana, IGT, Tuscany £42.00

The wine is a blend of Cabernet Sauvignon and Merlot and a little Sangiovese to retain the regional character, reflecting the rich soil in which it is grown in the Val di Cornia. Grape: Cabernet Sauvignon

36. Conero Riserva Cumaro, Umani Ronchi, Marche £65.00

Ruby red in colour with reflections of garnet, this smooth wine has a sweet nose of intense plum, currant and maraschino. The palate is soft with an aftertaste of chocolate. Grape: Montepulciano

37. Salice Salentino, Le Vigne Di Sammarco, DOP Riserva, Puglia £70.00

Mocha-dark chocolate wraps around dark fleshy fruit. Long and deep with savoury, chewy flavours. Smooth and full-bodied with an espresso finish. Grape: Negroamaro, Malvasia Nera

38. Barolo, Patres, Piedmont £70.00

Expressive aromas of dried fruit, roses and tar. The deep fruits are layered with minerality on the smooth and mouth-filling palate and sweet tannins weave through to a very long, elegant finish. Grape: Nebbiolo

39. Jassarte, Guado al Melo, Tuscany £70.00

Dark fruit, ripe plum and tobacco on the palette due to its oak aging. Firm tannins, well structured. Grape: Syrah

40. Primitivo Di Manduria Riserva, Anniversario 62, Puglia £75.00

A deep and complex nose with hints of prunes, cherry jam, spice and tobacco. Full bodied with fine tannins and notes of cocoa, coffee and vanilla on the long and savoury finish. Grape: Primitivo

41. Gran Malbec, Finca Flichman Dedicado, Mendoza, Argentina £90.00

This wine is deep ruby red in colour. The intense nose is layered with ripe blueberry, spiced cherry, pepper, and chocolate notes. The medium-bodied palate is elegant and fresh with velvety tannins and a persistent finish. Grape: Malbec

42. Amarone della Valpolicella Classico, Domini Veneti, Veneto £80.00

Matured in oak barrels for three years and a further year in bottle. Complex perfume of black cherry, prune, raisin and cedar spice with balsamic hints and a long, elegant finish. Grape: Corvina, Corvinone, Rondinella

43. Brunello di Montalcino Pian delle Vigne, Antinori, Tuscany £90.00

Complex, generous nose with ripe aromas of cherries and raspberries, light tobacco notes and hints of coffee and cocoa powder. Grape: Sangiovese

44. Chianti Classico Lamole di Lamole, Gran Selezione, Tuscany £80.00

Profoundly deep ruby colour, very ripe fruit aromas backed by classic floral nuances with balsam, mint, spice and tobacco. Superbly poised in the mouth, perfection, leading to an aroma-rich finale. Grape: Cabernet Sauvignon, Sangiovese

45. Poderalta Riserva, Tenuta Sassoregale, Tuscany £80.00

Deep red colour, black berry fruits and spicy, balsamic notes. On the palate it is both powerful and refined, with multi-layered, complex fruit, virile tannins and an amazingly long, rich aftertaste. Grape: Cabernet Sauvignon, Sangiovese

46. Tignanello, Antinori, Tuscany £280.00

The 2017 Tignanello is dense, exotic and flamboyant. Red berry fruit, cherries in liqueur, blood orange, wild flowers and sweet spice are front and center in this sumptuous, racy. Grape: Cabernet Franc, Cabernet Sauvignon, Sangiovese

47. Sassicaia, Tenuta San Guido, Bolgheri Sassicaia, Tuscany £500.00

Sassicaia is now widely accepted as one of the world's greatest Cabernet Sauvignon wines and made history recently, being the first single wine to be granted its own DOC. The wines of Sassicaia combine intense notes of cassis and cedary elegance, with extraordinary power and length. Grape: Cabernet Sauvignon, Cabernet Franc

Vini Rosé

Rosé Wine

48. Zinfandel Rosè, California £30.00

by glass: 175ml £9.00 250ml £11.00

This has plenty of raspberry and watermelon fruit flavours. Juicy and light. Sweet. Grape: Zinfandel

49. 'Tramari' Primitivo Rosè IGP, Salento, Puglia £30.00

by glass: 175ml £9.00 250ml £11.00

A softly coloured rosé with intense aromas of wild cherries and raspberries. Grape: Primitivo

Champagne & Prosecco

50. Prosecco Superiore Di Valdobbiadene D.O.C.G., Santa Margherita, Veneto £35.00 by glass: £8.00

Santa Margherita grows luscious, aromatic, Glera grapes in the gentle hills of Valdobbiadene, just north of Venice. Grape: Glera

51. Santa Margherita Brut Rosè, Veneto £35.00

Delightful sparkling pale pink wine with a pleasantly floral aroma and a fine mousse, delicate with crisp acidity and vibrant strawberry notes. Grape: Chardonnay, Glera, Malbec

52. Bellavista Alma Gran Cuvée Brut, Franciacorta, Lombardy 70.00

Perfumes of white flowers and stone fruits, with subtle hints of vanilla, which follow through on to the palate. Fine, elegant yet rounded and beautifully balanced. Grape: Chardonnay, Pinot Noir, Pinot Blanc

53. Bollinger Special Cuvée N.V. France £110.00

Delightfully pale gold in colour the mousse is light and persistent. Densely packed apple and pear fruits give way to a noticeably creamy, caramel-like finish. Grape: Pinot Noir, Chardonnay

54. Laurent Perrier Cuvée Rosè Brut N.V. France £140.00

Salmon pink in colour. Very crisp with a lasting impression of freshness, it has hints of fruits, such as strawberries, redcurrants, raspberries and black cherries. Grape: Pinot Noir, Chardonnay, Pinot Meunier

55. Dom Perignon Champagne, France £275.00

A blend of over 50 different crus gives the wine richness. The dominance of the Pinot Noir grape brings vitality and lasting flavour. The Chardonnay produces a lightness and provides both sharpness and delicacy.

Grape: Chardonnay, Pinot Noir