

Red Wine by the glass 175ml.

Sangiovese £6.90
Montepulciano Colle Corviano DOC £8.90
Merlot del Veneto £8.50
Chianti Classico Rocca delle Macie DOCG £11.50
Primitivo di Manduria DOC £10.90
Aglianico Feudi di San Gregorio DOC £12.00
Barolo Villadoria DOCG £21.95

White wine by the glass 175ml.

Greganico IGT £6.90
Pinot Grigio Venezia Savian Organic DOC 8.90
Sauvignon Blanc Friuli Seriate IGT 8.00
Greco di Tufo Feudi San Gregorio DOC 18.00
Scaia Garganega Chardonnay Veneto IGT 9.95
Gavi di Gavi "Fossili" DOCG 10.00
Chablis Premier Cru Fourchaume 20.00

Rosè wine by the glass 175ml.

Pinot Grigio delle Venezie Nao Nis (Blush) £7.90
Scaia Rondinella Rosato Veneto IGT £10.90
Côtes de Provence £13.90

Sparkling Wine by the glass 125ml.

Prosecco Nao Nis Extra Dry DOC 7.90
House Champagne 16.00

Champagne

House Champagne £60.00

House Champagne Rosé £80.00

Taittinger Brut Reserve NV 135.00

Dom Perignon 2013 £590.00

Veuve Clicquot Brut Yellow Label NV £155.00

Laurent-Perrier La Cuvée Brut NV £145.00

Prosecco e Spumanti Italiani

Prosecco Superiore DOCG Millesimato £40.00

Prosecco Rosé Brut DOC £34.00

Franciacorta Berlucchi 61 Saten Brut NV £69.00

Italian Red Wine 750 ml

House Red

Sangiovese

Light and fruity with cherry notes. Pair with: Spaghetti Bolognese or Margherita Pizza.

Piemonte

Barolo D'agromis Gaja DOCG

Bold, with truffle, cherry, and leather. **Pair with:** Osso Buco or Porcini Risotto.

Barolo Villadoria Serralunga d'Alba DOCG

Earthy and complex with red fruit notes. **Pair with:** Veal Milanese or Wild Mushroom Pasta.

Nebbiolo Langhe "S. Giacomo" DOC 2023

Bright red fruits and floral undertones. **Pair with:** Tagliatelle with Truffle or Roast Lamb.

Barbera d'Alba Marchesi di Barolo "Ruvei" DOC

Juicy, with plum and blackberry flavors. **Pair with:** Sausage Ragu or Grilled Vegetables.

Dolcetto D'Alba Costa di Bussia 2022

Soft, with black cherry and almond notes. **Pair with:** Ravioli or Pizza al Funghi.

Toscana

Brunello di Montalcino "Pian delle Vigne" DOCG

Full-bodied with notes of dark berries and spice. **Pair with:** Wild Boar Stew or Aged Pecorino.

Brunello di Montalcino Castello Banfi DOCG

Elegant with dried fruit and oak aromas. **Pair with:** Tuscan Steak or Roasted Duck.

Sassicaia Tenuta San Guido Antinori DOC

Iconic wine with cassis, tobacco, and spice. **Pair with:** Beef Wellington or Lamb Shank.

Chianti Classico Riserva Banfi DOCG

Balanced, with cherry and clove. **Pair with:** Lasagna or Grilled Pork Chops.

Chianti Classico Rocca delle Macie DOCG

Smooth, with red berries and herbs. **Pair with:** Spaghetti Carbonara or Caprese Salad.

Morellino di Scansano Melini DOCG

Fruity and spicy with soft tannins. **Pair with:** Grilled Chicken or Eggplant Parmigiana.

Rosso di Montalcino "Corte Pavone" DOC

Juicy, with raspberry and spice. **Pair with:** Tomato-based Pasta or Lamb Chops.

Santa Cristina Rosso Antinori IGT

Fresh, with hints of red fruit and herbs. **Pair with:** Bruschetta or Margherita Pizza.

Veneto

Amarone della Valpolicella Tenuta Sant'Antonio DOCG

Rich and velvety with raisin and chocolate notes. **Pair with:** Braised Beef or Hard Cheeses.

Ripasso della Valpolicella Bertani DOC

Medium-bodied with cherry and spice. **Pair with:** Stuffed Peppers or Lamb Stew.

Valpolicella Bertani DOC (£11.87)

Light and fruity with red berry notes. **Pair with:** Antipasti or Margarita Pizza.

Campania

Taurasi Feudi di San Gregorio DOCG

Bold with plum, chocolate, and spice. **Pair with:** Braised Short Ribs or Spicy Sausage.

Per'e Palummo Cenatiempo DOC

Aromatic with red fruit and mineral notes. **Pair with:** Seafood Pasta or Grilled Tuna.

Aglianico Tenuta Scutto IGP

Dark fruits with earthy undertones. **Pair with:** Beef Ragu or Grilled Eggplant.

Abruzzo/Puglia

Montepulciano d'Abruzzo Colle Corviano DOC (

Soft and velvety with plum notes. **Pair with:** Penne Arrabbiata or Pizza Calabrese.

Negramaro Integro Organic IGP

Dark and rustic with blackberry flavors. **Pair with:** Lamb Chops or Tomato Basil Pasta.

Primitivo Integro Organic IGP

Rich and jammy with spice notes. **Pair with:** BBQ Ribs or Grilled Zucchini.

Sicilia/Sardegna

Nero d'Avola Assuli "Lorlando" Sicilia DOC

Bold and fruity with cherry notes. **Pair with:** Sicilian Caponata or Grilled Tuna.

Cannonau di Sardegna Nuraghe Supramonte DOC

Full-bodied with ripe red fruits. **Pair with:** Roast Pork or Sardinian Pecorino.

Italian White Wine 750 ml

House White

Sospiro

Light and crisp with citrus notes. **Pair with:** Caesar Salad or Grilled Chicken.

Piemonte - Veneto

Gavi di Gavi "Fossili" San Silvestro DOCG

Fresh and floral with a mineral finish. **Pair with:** Pesto Pasta or Light Fish Dishes.

Roero-Arneis Marchesi di Barolo DOCG

Aromatic with pear and almond notes. **Pair with:** Risotto with Asparagus or Grilled Scallops.

Pinot Grigio Venezia Savian DOC

Crisp and refreshing with green apple flavors. **Pair with:** Seafood Pasta or Caprese Salad.

Scaia Garganega Chardonnay Veneto IGT

Creamy with tropical fruit and vanilla notes. **Pair with:** Creamy Risotto or Chicken Alfredo.

Soave Sereole Bertani DOC

Fruity with citrus and herbal undertones. **Pair with:** Grilled Prawns or Vegetable Tempura.

Friuli Venezia Giulia

Chardonnay Collio Villa Russiz DOC

Buttery with hints of peach and vanilla. **Pair with:** Lobster Thermidor or Chicken Piccata.

Sauvignon Blanc Friuli Seriede IGT

Zesty and herbaceous with tropical notes. **Pair with:** Goat Cheese Salad or Shrimp Scampi.

Pinot Bianco Collio Villa Russiz DOC

Elegant and fresh with stone fruit flavors. **Pair with:** Smoked Salmon or Roasted Vegetables.

Gewürztraminer Tramin Alto Adige DOC 2023

Aromatic with lychee and floral notes. **Pair with:** Spicy Thai Curry or Blue Cheese.

Toscana – Umbria – Lazio

Vernaccia di San Gimignano DOCG

Crisp with citrus and almond undertones. **Pair with:** Grilled Sea Bass or Zucchini Fritters.

Grechetto Lungarotti IGT

Light and fresh with floral notes. **Pair with:** Bruschetta or Fried Calamari.

Orvieto Classico Antinori Santa Cristina DOC

Soft and fruity with a clean finish. **Pair with:** Chicken Cacciatore or Ricotta-filled Ravioli.

Frascati Superiore Fontana Candida "Santa Teresa"

Delicate with citrus and herbal hints. **Pair with:** Pasta Primavera or Grilled Octopus.

Campania – Marche

Fiano Tenuta Scuotto DOCG (£12.38)

Complex with honey and hazelnut flavors. **Pair with:** Lobster Ravioli or Roasted Duck.

Falanghina del Beneventano Tenuta Scuotto DOC (£1)

Bright and zesty with tropical notes. **Pair with:** Seafood Risotto or Margherita Pizza.

Falanghina del Beneventano Feudi San Gregorio DOC (£11.56)

Fresh and citrusy with a mineral finish. **Pair with:** Grilled Fish or Arancini.

Verdicchio dei Castelli di Jesi Classico Superiore DOC

Floral and fruity with a crisp finish. **Pair with:** Clams Linguine or Sautéed Greens.

Greco di Tufo "Devon" Caggiano DOCG

Rich with pear and almond nuances. **Pair with:** Stuffed Peppers or White Pizza.

Sicilia – Sardegna

Corvo Bianco Duca di Salaparuta DOC

Soft with tropical and citrus notes. **Pair with:** Grilled Swordfish or Light Pasta.

Vermentino di Sardegna Cala Reale Sella & Mosca DOC 2023 (£8.42)

Refreshing with green apple and citrus flavors. **Pair with:** Sardinian Fregola or Herb-crust Cod.

Italian Rosé Wines 750 ml

House Rosé

Sospiro Sangiovese Rosato (£5.50)

Light and fruity with strawberry notes. **Pair with:** Prosciutto and Melon or Garden Salad.

Veneto

Pinot Grigio delle Venezie Nao Nis (Blush)

Fresh and delicate with red berry hints. **Pair with:** Tomato Bruschetta or Grilled Shrimp.

Scaia Rondinella Rosato Veneto IGT

Vibrant with cherry and floral notes. **Pair with:** Salmon Tartare or Ratatouille.

Toscana

Scalabrone Rosato di Bolgheri DOC 2021

Bold and aromatic with wild berry flavors. **Pair with:** Tuscan Chicken or Tuna Carpaccio.

Campania

Feudi di San Gregorio "San Greg" Campania Rosato 2023

Crisp and elegant with raspberry hints. **Pair with:** Grilled Vegetables or Caponata.

The Global Cellar: French and International Excellence 750 ml

France

Red Bordeaux

Château Boutisse St Emilion Grand Cru '19

Rich and elegant with dark fruit and oak notes. **Pair with:**

Beef Bourguignon or Roasted Duck.

Argentina - Mendoza

Malbec Argentino Pascual Toso Estate Malbec (£10.27)

Bold with blackberry and spice. **Pair with:** Grilled Steak or

Empanadas.

Chile - Valle Central

Merlot Tierra Antica, Valle Central 2023

Soft and fruity with plum and vanilla. **Pair with:** Roast

Chicken or Tomato-based Pasta.

Australia - Barossa Valley

Shiraz Corryton Burge (£13.26)

Full-bodied with dark berries and pepper. **Pair with:** BBQ

Ribs or Lamb Chops.

New Zealand - Central Otago

Pinot Noir Rockburn, Central Otago 2022

Vibrant and silky with red cherry and spice. **Pair with:** Duck

Breast or Tuna Tartare.

USA - California

Cabernet Sauvignon McManis (£12.02)

Rich with blackcurrant and cedar notes. **Pair with:** Ribeye

Steak or Aged Cheddar.

White Burgundy

Chablis Premier Cru Agnès and Didier Dauvissat Beauroy

Crisp and mineral with green apple notes. **Pair with:** Oysters

or Sole Meunière.

Pouilly Fuissé 1er Cru Prestige '20

Creamy with hints of citrus and hazelnut. **Pair with:** Lobster

Bisque or Roast Chicken.

Loire

Château de Sancerre 2022

Elegant with citrus and herbal undertones. **Pair with:** Goat

Cheese Salad or Grilled Asparagus.

Muscadet 2022

Fresh and zesty with lemon notes. **Pair with:** Mussels or

Fresh Oysters.

Pouilly Fumé 2022

Smoky with crisp citrus flavors. **Pair with:** Smoked Salmon

or Creamy Risotto.

Spain - Rías Baixas

Albariño Viña Almirante Vanidade

Aromatic with peach and citrus notes. **Pair with:** Grilled

Prawns or Octopus Salad.

Germany - Mosel

Riesling Spätlese Dr Loosen Ürziger Würzgarten

Sweet and floral with apricot and honey. **Pair with:** Spicy

Asian Dishes or Apple Tart.

New Zealand - Marlborough

Sauvignon Blanc Tohu

Zesty with tropical fruit and gooseberry. **Pair with:** Green

Curry or Goat Cheese Crostini.

USA - California

Chardonnay Oak Ridge Winery, 'Maggio', Lodi 2022

Buttery with tropical and vanilla flavors. **Pair with:** Crab

Cakes or Grilled Salmon.

Rosé Wines

France - Provence

Whispering Angel Rosé Côtes de Provence

Delicate with strawberry and floral notes. **Pair with:** Niçoise

Salad or Grilled Shrimp.

France - Loire

La Villaudière, Sancerre Rosé 2023

Crisp with hints of red berries. **Pair with:** Smoked Trout or

Ratatouille

