



Wines by the Glass

-RED WINE-

House Red	£8.50
Montepulciano d'Abruzzo	£10.00
Santa Cristina Antinori	£12.00
Chianti Classico	£11.50

-WHITE WINE-

House White	£8.50
Santa Cristina Orvieto	£10.00
Gavi di Gavi	£10.00
Sauvignon Tardo	£10.00

-ROSE WINE-

House Rose	£8.50
San Greg Rosato	£14.50

-SPARKLING WINE-

House Prosecco	£8.50
House Champagne	£14.50



Red Wines

House Red	£25.00
Light and fruity with cherry notes.	
Barolo Villadoria	£105.00
Earthy and complex with red fruit notes.	
Barbera d'Alba Villadoria	£50.00
Juicy with plum and blackberry flavours.	
Dolcetto d'Alba Costa di Bussia	£48.00
Soft with black cherry and almond notes.	
Brunello "Pian delle Vigne"	£137.00
Full-bodied with notes of dark berries and spices.	
Chianti Classico Rocca delle Macie	£42.00
Smooth with red berries and herbs.	
Rosso di Montalcino Banfi	£62.00
Juicy with raspberry and spice hints.	
Santa Cristina Rosso Antinori	£40.00
Fresh with hints of red fruit and herbs.	
Ripasso Valpolicella Bertani	£55.00
Medium-bodied with cherry and spice.	
Valpolicella Bertani	£42.00
Light and fruity with red berry notes.	
Merlot del Veneto	£25.00
Soft and fruity with plum and vanilla.	
Taurasi Feudi di San Gregorio	£75.00
Bold with plum, chocolate and spice.	
Aglianico Tenuta Scutotto	£50.00
Dark fruits with earthy undertones.	
Montepulciano Zaccagnini	£35.00
Dark fruit and soft spice notes.	
Negramaro Salento Villa Mottura	£35.00
Dark and rustic with blackberry flavours.	
Primitivo Torcicoda Tomaresca	£66.00
Rich and jammy with spice notes.	
Nero d'Avola Assuli Lorlando	£45.00
Bold and fruity with cherry notes.	



White & Rose Wines

House White Light and crisp with citrus notes.	£25.00
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Gavi di Gavi San Silvestro Fresh and floral with a mineral finish.	£36.00
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Pinot Grigio Villa Sandi Light with melon, citrus and almond notes.	£42.00
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Soave Sereole Bertani Fruity with citrus and herbal undertones.	£40.00
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Sauvignon Tardo Villa Sandi Well-rounded kiwi and fresh herbs tones.	£52.00
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Santa Cristina Orvieto Antinori Soft and fruity with a clean finish.	£33.00
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Frascati Superiore Santa Teresa Delicate with citrus and herbal hints.	£35.00
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Fiano di Avellino San Gregorio Complex with honey and hazelnut flavours.	£48.00
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Greco di Tufo Tenuta Scuotto Well-structured with hints of peach and apricot.	£48.00
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Chardonnay Tomaresca Fresh and fruity, perfect for light meals.	£35.00
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Corvo Bianco Duca di Salaparuta Soft with tropical citrus notes.	£30.00
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Vermentino di Sardegna Cala Reale Refreshing with green apple and citrus flavours.	£35.00
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House Rose Light and fruity with strawberry notes.	£25.00
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San Greg Rosato Crisp and elegant with raspberry hints.	£57.00
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Sparkling Wines

House Champagne £65.00
Crisp with zesty ripe fruit flavours.

House Rosé Champagne £105.00
Fruitful with hints of red fruits.

House Prosecco £40.00
Clean with pear, melon and honey hints.

Tattinger Brut Reserve £135.00
Light, elegant and balanced.

Laurent-Perrier La Cuvée Brut £145.00
Bright red fruits and floral undertones.

Collet Brut Rosé Prosecco £34.00
Light and dry with peach and mandarin hints.

Berlucchi Franciacorta 61 Brut £110.00
Smooth with notes of peach and tropical fruits.