

WHITE WINE					
		125	175	250	BTL
<b>INZOLIA COSTE SICILIANE 12%</b>	Intense fragrance of white berries. Fresh, easy drinking with good balance. Ideal on its own or to pair with light dishes, and fish. Region: Sicily	2.95	3.95	5.25	14.95
<b>PINOT GRIGIO PRIMI SOLI 12.5%</b>	off dry, crisp and fruity with a wonderful hint of lemon. Region: Lazio	3.25	4.25	5.75	15.95
<b>AMATORE BIANCO VERONE 12.5%</b>	An award winning blend of Sauvignon Blanc and Garganega grapes, produces a beautiful straw-yellow colour with intense citrus and tripical fruit aromas. Region: veneto	3.50	4.75	6.25	17.95
<b>SOAVE I CASTELLI DOC 12%</b>	Soft & balanced with light notes of fresh fruit. Delicious on its own or with rich Italian Seafood and Risotto dishes. Region: Veneto				17.95
<b>FIANO MASSERIA SETTEARCHI SALENTO 12.5%</b>	Delightfully fresh with aromas of white flowers & yellow fleshed fruits on the palate. Versatile, & will pair with tomato based dishes, fish, poultry, cheese and pork. Region: Salento				18.95
<b>CHARDONNAY PIEMONTE DOC GRANDE PASSOLO ROCCA 13.5%</b>	Classic Chardonnay with intense fruit aromas and tropical notes. Straw yellow colour, dry and pleasant palate. Region: Piedmont				21.95
<b>GAVI DI GAVI IL PORTINO 12.5%</b>	The phrase Gavi di Gavi means this wine was produced speifically in the small town of Gavi from the Cortese grape, ensuring the very best quality. It is fruity and aromatic with just a hint of mineral notes and a mouth-watering citrus finish. Region: Piedmont				23.50
RED WINE					
		125	175	250	BTL
<b>NERO D'AVOLA COSTE SICILIANE 12.5%</b>	Intense Ruby colour, with complex aromas of ripe berries. Good structure & soft tannins. Perfect with meaty dishes. Region: Sicily	2.95	3.95	5.25	14.95
<b>SANGIOVESE PRIMI SOLI 12.5%</b>	the grape mostly used for making the Chianti (but not made in the Chianti region) an elegant combination of cherries and red fruits with a soft tannin structure. Region: Puglia	3.25	4.25	5.75	15.95
<b>AMATORE ROSSO VERONA 12.5%</b>	This award winning wine is a gorgeous blend of Merlot, Sangiovese and Corvina ( the grape used in making Barolo) . Over-ripe fruit flavours with soft tannins and a long, intriguing finish. Region: Veneto	3.50	4.75	6.25	17.95
<b>PRIMITIVO MASSERIA SETTEARCHI 13.5%</b>	Strong scents of ripe, jammy red & black fruits. Beautifully smooth on the palate. Perfect with Bolognese, tomato based pasta dishes, cheeses and vegetarian food. Region: Solento				18.25
<b>SYRAH ANDREAS MAZZEI PASSI NERI 14.5%</b>	Rich, sumptuous intense red wine with delicious notes of forest fruits and spice. Works with beef, chicken, duck and cheese dishes. Region: Sicily				19.00
<b>CHIANTI TRAMBUSTI CELSUS 12.5%</b>	Grapes from the centre of Tuscany are used to make this bright, ruby red wine with its distinctive herbaceous and red fruit aromas. A blend of Sangiovese (90%) and Canaiolo Nero (10%). Region: Tuscany				21..95
<b>VALPOLICELLA RIPASSO DOCG LUCIANO ARDUINI 15%</b>	'Ripasso' meaning 'repassed'. The lighter Valpolicella wine is passed over the remainders of the “bigger” Amarone wine, adding additional color, texture and flavor. Dry with a notable structure. This wine has a rich taste of red fruits, with light traces of sour cherry preserve and elegant spicy tones. Region: Veneto				23.95
ROSE					
		125	175	250	BTL
<b>VINO D'ITALIA CASALETTO ROSATO 11.5%</b>	Aromatic with juicy, ripe strawberry flavours. Perfect on its own or to compliment food including meat and fish dishes. Region:Veneto	2.95	3.95	5.25	14.95
<b>PINOT GRIGIO BLUSH PRIMI SOLI 12.5%</b>	a very easy style of wine with a soft, refreshing burst of summer red fruits. Region: Veneto	3.25	4.25	5.75	15.95
SPARKLING					
		125ML			BTL
<b>PROSECCO SERENELLO EXTRA DRY 11.5%</b>	the delicious aromas of apple and pear melt into a smooth and fresh wine on the palate. Region: Veneto	4.95			21.95
PROSECCO COCKTAILS					
<b>BELLINI</b> 5.75	prosecco with peach puree	<b>ROSSINI</b> 5.75	prosecco with strawberrv puree	<b>APEROL SPRITZ</b> 6.25	Aperol, prosecco and a dash of soda

